

Events, Meetings, and Banquets

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Breakfast | Brunch Events

Continental Breakfast

2-hour event

Event starting time from 6:00 am–10:00 am

House Baked Viennoiserie and Artisan Breads
Individual Greek Yogurt Parfait
Hard Boiled Eggs
Seasonal Fresh Fruit
Freshly Squeezed Orange and Grapefruit Juice
Cranberry and Apple Juice
Freshly Brewed Coffee and Rishi Organic Tea selection

\$16.50 per person
Based on a 20 Person Minimum
Excluding sales tax,
19% event fee, and room rental fee

Brunch Buffet

Due to COVID 19 restrictions, buffets will not be offered at this time.
We apologize for the inconvenience.

Plated Brunch

3-Hour Event

Available 7 days a week start time before 1:30pm

STARTER (family style at each table)

House-Made pastries: croissants, scones, muffins, breads
Greek yogurt, fruit + granola

MAINS (individually plated)

(choice of entrée)

Eggs Benedict | GF+

triple-cut bacon, hollandaise, hashbrowns | English muffin

Poached Eggs Florentine | GF+

multigrain toast, creamed spinach, feta cheese | fresh cut fruit salad

Frittata Mediterranean | GF+

Kalamata olive, feta, onions, roasted pepper,
Parmesan | roasted tomato | artisan toast

French Toast | VG+

Vermont maple syrup, Wisconsin butter
Strawberries and bananas

Avocado Toast Supreme | GF+ VG

chili flake, potato, green bean, olive, crispy poached egg

Croque Monsieur

Black Forest ham, Gruyere, bechamel, multigrain | spring salad

Grilled Salmon Pita

feta, tzatziki, chopped Greek salad

DESSERT

House baked artisanal mini pastries

\$24 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee,

required beverage package and room rental fee

Luncheon Events

Express Lunch

1.5 Hour Event Available Monday-Friday

Event Start time 11am-2pm

Freshly Baked Bread and Butter

Guest's Choice of Entrée

100% Plant-based Entrée

seasonally inspired and flavorful

Chicken Milanese

arugula, tomato, red onion, pecorino

Grilled Scottish Salmon

mixed greens salad, pear, apple, and pecans

Sliced Prime NY Strip Steak

Kale Caesar salad

Tower of Fruits and House baked artisanal mini pastries

Special Occasion Cake – \$3-5 per person

\$21.00/person Monday-Friday

\$31.00/person Saturday-Sunday

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee,

required beverage package and room rental fee

Plated Three-Course Lunch

2-3 Hour Event Event Start time 11am-2pm

First Course

Smoked tomato soup with grilled cheese

Guest's Choice of Entrée

100% Plant-based Entrée
seasonally inspired and flavorful

Chicken Milanese
arugula, tomato, red onion, pecorino

Grilled Scottish Salmon
mixed greens salad, pear, apple, and pecans

Sliced Prime NY Strip Steak
Kale Caesar salad

Tower of Fruits and Assorted Mini Pastries

\$27.00/person Monday-Friday
\$37.00/person Saturday-Sunday
Based on a 20 Person Minimum
Excluding sales tax, 19% event fee,
required beverage package and room rental fee

Luncheon Buffet

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Afternoon Tea

1.5 Hour Event Start time 2pm-4pm

House-Made pastries: croissants, scones, muffins, breads
Greek yogurt, freshly cut fruit, homemade granola
smoked salmon, and cucumber tea sandwiches
House baked artisanal mini pastries
A variety of Rishi Organic loose tea

\$16.50 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee, and room rental fee

Dinner Events

Plated three-course Dinner

3 Hour Event

Available anytime

Fresh Baked Bread and Butter

First Course

Greek Salad and Kale Caesar Salad served Family style

Guest Choice of Entrée (Select up to three)

100% Plant-based Entrée

seasonally inspired and flavorful

Grilled Scottish Salmon

seasonally inspired accompaniments

Roasted Frenched Chicken Breast

seasonally inspired accompaniments

Surf & Turf (\$20 additional per guests)

Prime-aged 30 days NY Strip Steak and Lobster

Roasted Prime Rib au jus (\$15 additional per guests) (halal available)

15-hours slowly roasted prime rib with seasonal vegetables.

Dessert

Tower of fruits and house baked artisanal mini pastries.

\$39.00 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee,

required beverage package and room rental fee

Vegetarian 3 course Family-style Dinner

Authentic Indian Cuisine

\$39.00 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee
required beverage package and room rental fee

Dinner Buffet

Due to COVID-19 restrictions, buffets will not be offered at this time.
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Chef Tasting Menu

3 Hour Event

Available anytime

Custom designed multi-course dining experience

\$69.00 per person

\$89 .00 per person with wine tasting

Based on a 10 Person Minimum

Excluding sales tax, 19% event fee

Add a Cocktail Hour

(see cocktail party for additional descriptions)

Appetizer Stationary Displays \$10.00 per person

Passed Appetizers \$10.00 per person

Cocktail Party Events

Cocktail Party

2 Hour Event

Available anytime

Appetizer Stationary Displays

Seasonal Vegetable Crudit 

served with caramelized shallots and red lentil hummus

Charcuterie Board

Dry cured sopressata, shaved prosciutto, fresh house made mozzarella, aged provolone, Marinated Olives sundried tomatoes, grilled portobello mushrooms, crostini

Artisan Cheeseboard

Aged Spanish Manchego, spiced nuts, fig jam, quince paste, sliced baguette, grapes and berries

Passed Appetizers

Smoked Salmon +citrus crepe roulade
with mustard seed caviar

Tuna Sashimi

with Wasabi aioli on sesame rice crackers

BBQ Short Ribs

wrapped with bacon

Beef Saltibocca Bites

with horseradish creme fraiche

Herbed Ricotta

with macerated strawberries on toasted brioche

\$30.00 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee,
required beverage package and room rental fee

Extend Cocktail party (Holiday cocktail party)

3 hours

Cocktail Party plus a pasta station and house made smoked chicken and apple sausage with roasted onions and peppers.

\$45.00 per person

Based on a 20 Person Minimum

Excluding sales tax, 19% event fee,
required beverage package and room rental fee

Beverage Packages

Cold and Hot Beverage Package \$7.00 per person

Housemade lemonade and freshly brewed Iced Tea
Fresh Brewed Coffee and Rishi Organic Tea selection

Open Bar Package \$30 per person 3 hrs

Host's Choice of Specialty Cocktails

Tito's Vodka | Tanqueray Gin | Johnnie Walker Black
Jack Daniel's Whiskey | Maker's Mark Bourbon
Crown Royal Whiskey | Jose Cuervo Gold Tequila
Flor De Cana Rum | Bottled Beer Selection
Sommelier's Selection of White and Red Wine
Sparkling Wine | Cold Beverage Package

Brunch Beverage Package \$18 per person

Bloody Mary, Mimosas, Belini's
Sommelier's Selection of White and Red Wine | Sparkling Wine
Fresh Squeezed Orange, Grapefruit Juice, fresh peach juice
Cold and Hot Beverage Package
Housemade lemonade and freshly brewed Iced Tea
Fresh Brewed Coffee and Rishi Organic Tea selection

Wine Connoisseurs Package

Host's Choice of Bottles of Wine
Based on Consumption per Bottle
Minimum of 1 Bottle per 3 Guests
(i.e. 30 guests = 10 bottles minimum)
\$100 Bartender Fee or \$250 Sommelier Fee

Dessert Enhancements

Viennese Table

Add to any dinner or lunch package \$15 per person

-Cakes (choose three):

- Raspberry Mousse Cake
- Orange Cream Cake
- Red Velvet Cake
- Strawberry Shortcake
- Tiramisu

-Tortes (choose two):

- Bittersweet Chocolate
- Apricot Hazelnut Linzer
- Chocolate Cappuccino
- Raspberry Almond

-Tartlets and Mini Pastries: (all)

- Fresh Berry Tartlets
- Lemon Curd Tartlets
- Eclairs
- Napoleons
- Mini Cheesecakes
- Double Chocolate Brownie Bites
- Cake Petit Fours
- Cookies

Chocolate Fondue

Add Chocolate Fondue to a Viennese Table \$5 per person

Dark, milk or white chocolate dipping station. Accompanied with a variety of fruits, cookies, pretzels, and marshmallows for dipping.

Custom Cakes

Custom Decorated Sheet and tiered cakes \$3.-\$5 per person