



INTERCONTINENTAL®
CLEVELAND



CATERING MENU

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INTRODUCTION

It is with great pleasure that we present the InterContinental Cleveland's Catering Menu Collection.

From international fare to regional American cuisine, we practice the culinary arts with a passion. Our team is never satisfied with the ordinary, but rather constantly strives to ensure both the food and presentation is extraordinary and the service is exemplary. Whether it is a destination dish or a local favorite, the diverse selections prepared by our knowledgeable chefs provide a fresh and flavorful experience for all guests.

We pride ourselves on the quality of our culinary offerings by using only the finest ingredients, fresh fish and seafood, and top grade quality meats, with an emphasis on fresh, natural produce, locally sourced whenever possible.

The following menus are just a sample of what we offer. We would be delighted to customize a proposal based on your specific guest requests and palate desires – no matter the scale or theme of your event.

The InterContinental Cleveland's Catering Menu Collection is specifically crafted to provide your guests with a memorable experience as well as to supply you, the meeting planner, with straight-forward pricing. We look forward to working with you to make your next event truly unforgettable.

– The Culinary and Catering Team



THE BREAKFAST COLLECTION

CONTINENTAL BREAKFAST

Continental Breakfast includes Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Maximum service time of 1 ½ hours applies
Continental Breakfast for less than 20 guests is subject to a \$125 service fee

THE HEALTH LINE

Chilled Orange, Cranberry and Apple Juices

Fresh Fruit and Berries

Assorted Danish, Muffins and Croissants

OR

Assorted Bagels from The Cleveland Bagel Company
Cream Cheese, Fruit Preserves and Sweet Butter

\$34 per person



(V) Vegan | (VEG) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

Food and beverage is subject to a 25 percent taxable service charge and 8 percent sales tax. Subject to change. Should any item or ingredient become unavailable, we reserve the right to substitute with similar.

BREAKFAST BUFFETS

Breakfast Buffets include Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Maximum service time of 1 ½ hours applies

Buffets for less than 20 guests are subject to a \$125 service fee

THE CARNEGIE

Chilled Orange, Cranberry and Apple Juices
Scrambled Eggs
Crisp Bacon
Pork Sausage Links
Home Fried Breakfast Potatoes
Individual Greek and Fruit Yogurt
Fresh Fruit and Berries
Assorted Danish, Muffins and Croissants
Fruit Preserves and Sweet Butter
\$39 per person



GO! HEALTHY FOOD® INTERCONTINENTAL

Chilled Orange and Cranberry Juices
Assorted Cleveland Bagels with Cream Cheese
Freshly Baked Frittata with Leeks, Fontina Cheese and Sun-Dried Tomato
Avocado Toast with Cherry Tomato, Feta Cheese, Coriander, Maldon Salt (VEG)
Steel Cut Oatmeal with Brown Sugar and Raisins (V)(GF)
Fresh Fruit and Berries
House-made Banana Nut Bread and Blueberry Coffee Cake
Fruit Preserves and Sweet Butter

\$39 per person

ENHANCEMENT

Smoked Salmon
with Capers, Onions and Lemons

+\$7 per person

GO! HEALTHY FOOD® INTERCONTINENTAL DELUXE

Chilled Orange Juice and Carrot Juice
Fruit Infused Water
Steel Cut Oats
Toppings to Include Fresh Berries, Dried Fruit, Shredded Coconut, Pepitas and Flax Seeds
Greek Yogurt
with Honey and Cinnamon
Made to Order Egg Station - Egg Whites, Egg Beaters, Vegan Egg Substitute, Farm Fresh Eggs
Toppings to Include Diced Tomatoes, Spinach, Diced Bell Peppers, Diced Onions, Feta Cheese and Monterey Jack Cheese
Smoked Salmon and Assorted Bagels from The Cleveland Bagel Company
with Capers, Onions, and Lemons, Avocado, Low-Fat Cream Cheese, Fruit Preserves and Sweet Butter

Berry Power Smoothie

Mean Green Smoothie

\$46 per person

Chef Attendant Required - \$175 per Chef

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BREAKFAST ENHANCEMENTS & STATIONS

BREAKFAST SANDWICHES

Egg and Bacon Buttermilk Biscuits	\$8 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$8 each
Egg, Ham and Cheddar Buttermilk Biscuits	\$8 each

COLD

Assorted Bagels from The Cleveland Bagel Company Cream Cheese, Fruit Preserves and Sweet Butter	\$54 per dozen
Smoked Salmon with Capers, Onions and Lemons	\$16 per person
Assorted Danish, Muffins and Croissants	\$52 per dozen
Assorted Scones with Fruit Preserves and Sweet Butter	\$54 per dozen
Gluten-Free/Dairy-Free Banana Nut Bread (GF)(DF)	\$58 per dozen
Individual Greek and Fruit Yogurt	\$6 each
Individual Greek Yogurt Parfait with Granola and Berries (GF)	\$9 each
Individual Plant-based Yogurt Parfait with Granola and Berries (VEG)(GF)	\$10 each
Kashi Bars, Granola Bars, Nutri-Grain Bars	\$5 each
Fresh Fruit Smoothies	\$6 each
Hard Boiled Eggs	\$48 per dozen
Whole Fresh Fruit	\$4 each

STATIONS

OMELET STATION

Minimum of 25 guests

Farm Fresh Eggs, Tri-Colored Peppers, Mushrooms, Tomatoes, Grated Cheddar Cheese, Bacon, Spinach, Onions, Ham and Sausage

\$18 per person

Uniformed Chef's Fee of \$175 is required
1 Attendant required for 25 – 50 Guests
2 Attendants required for 51 – 100 Guests

BELGIAN WAFFLE STATION

Minimum of 25 guests

Served with Whipped Cream, Pecans, Apple Compote, Strawberries, Warm Maple and Blueberry Syrups

\$14 per person

Uniformed Chef's Fee of \$175 is required
1 Attendant required for 25 – 50 Guests
2 Attendants required for 51 – 100 Guests



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TWO-COURSE PLATED BREAKFAST

Plated Breakfasts include Chilled Orange Juice, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Plated Breakfast for less than 20 guests is subject to a \$125 service fee

Assorted Breakfast Pastries, Fruit Preserves and Sweet Butter for the Table

CHOICE OF PRE-SET FIRST COURSE

Fresh Fruit Salad or Greek Yogurt Parfait with Granola and Berries

DELUXE

Garden Vegetable Frittata
Spinach, Mushroom, and Gruyere,
Roasted Tomato and Grilled
Asparagus

\$32 per person

OR

Crunchy French Toast
Corn Flake Crusted Cinnamon
Brioche, Bourbon Syrup and
Smoked Bacon

\$26 per person

AMERICAN

Farm Fresh Scrambled Eggs with
Herbs

Pork Sausage Links or Bacon

Breakfast Potatoes with Peppers
and Onions

\$36 per person

INTERCONTINENTAL

Spinach, Sundried Tomato and
Egg White Frittata

Vegetarian Sausage

Grilled Asparagus with Citrus
Butter and Oven Roasted Tomato

\$36 per person



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THE BREAK COLLECTION

À LA CARTE BREAKS

Freshly Brewed Regular Lavazza Coffee and Decaffeinated Lavazza Coffee	\$85 per gallon
Selection of Global Rishi Teas	\$85 per gallon
Individual Bottles of Cold Brewed Coffee and Decaffeinated Coffee	\$8 each
Chilled Orange, Cranberry and Apple Juices	\$65 per gallon
Lemonade and Iced Tea	\$65 per gallon
Assorted Soft Drinks	\$5 each
Acqua Panna Natural Spring Water	\$6 each
San Pellegrino Sparkling Water	\$6 each
Assorted La Croix Sparkling Water	\$6 each
Fresh Fruit Smoothies	\$6 each
Individual Greek and Fruit Yogurt	\$6 each
Assorted Whole Fruit	\$4 each
Fresh Fruit and Berries	\$10 per person
Assorted Danish, Muffins and Croissants	\$52 per dozen
Smoked Salmon with Capers, Onions and Lemons	\$16 per person
Assorted Bagels from The Cleveland Bagel Company Cream Cheese, Fruit Preserves and Sweet Butter	\$54 per dozen
Egg and Bacon Buttermilk Biscuits	\$8 each
Egg, Spring Onion and Cheddar Buttermilk Biscuits	\$8 each
Egg, Ham and Cheddar Buttermilk Biscuits	\$8 each



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THE BREAK COLLECTION

À LA CARTE BREAKS (continued)

Assorted Protein Bars: Kind Bars and Cliff Bars	\$7 each
Individual Bags of Pretzels and Assorted Chips	\$4.5 each
Warm Jumbo Salted Pretzels, Cleveland Stadium Mustard and Cheddar Fondue	\$6 each
Individual Bags of Mixed Nuts	\$5.5 each
Classic Cookie Selection of American-style cookies to include chocolate chip, blueberry white chocolate, cranberry almond, triple chocolate	\$52 per dozen
Pastry Chef's Choice Seasonal selection of miniature desserts	\$54 per dozen
InterContinental Cookie Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)	\$54 per dozen
Americana Pastry Brownies, blondies and cheesecake (GF)	\$54 per dozen
La Dolce Vita Seasonal panna cotta (GF), biscotti and assorted cannoli	\$58 per dozen
Luxe Petits Fours Seasonal tartelettes, French macarons, madeleines and financier (GF)	\$58 per dozen



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AFTERNOON BREAKS

Afternoon Breaks include Assorted Soft Drinks, Mineral Waters, Freshly Brewed Regular and Decaffeinated Coffee and a Selection of International Teas

Maximum service time of 30 minutes applies

Minimum of 25 guests

CHIPS & DIPS

Chips: Spiced Potato, Tortilla, Pita

Dips: Caramelized Onion Smoked Bacon, Chive & Sour Cream, Roasted Garlic Hummus, Warm Queso and Fire Roasted Salsa

\$17 per person

HEALTH BAR

Vegetable Crudité

Red Pepper Hummus (V)(GF)

Spinach Dip (VEG)(GF)

Pita Chips

Roasted Vegetable Farro Salad (V)

\$18 per person



MEDITERRANEAN

Fattoush Salad (V)

Garlic Hummus (V)(GF)

Baba Ghanoush (V)(GF)

Pita Bread

Baklava

\$22 per person

TEATIME

Smoked Salmon, Dill, House-made Boursin Cheese, Everything Seasoning on Flatbread Squares

Cucumber, Remoulade, White Bread (VEG)

BLT Bacon, Arugula, Tomato, Basil Aioli, Steamed Bun

Seasonal Scones with Fruit Preserves and Sweet Butter

French Macarons

\$25 per person

CLASSIC COOKIE

Selection of American-style cookies to include chocolate chip, blueberry white chocolate, cranberry almond, triple chocolate

\$16 per person

PASTRY CHEF'S CHOICE

Seasonal selection of miniature desserts

\$18 per person

INTERCONTINENTAL COOKIE

Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)

\$20 per person

AMERICANA PASTRY

Brownies, blondies and cheesecake (GF)

\$20 per person

LA DOLCE VITA

Seasonal panna cotta (GF), biscotti and assorted cannoli

\$22 per person

LUXE PETITS FOURS

Seasonal tartelettes, French macarons, madeleines and financiers (GF)

\$22 per person

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LUNCH BUFFETS

Lunch Buffets include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Buffets for less than 20 guests are subject to a \$125 service fee

BUILD YOUR OWN DELI

Vegetable Soup of the Day (V)(GF)

SALADS

Baby Greens Salad with Heirloom Cherry Tomatoes, Cucumbers, Pickled Onion, Feta Cheese, Balsamic and Buttermilk Dressing (VEG)(GF)

Rotini Salad with Roasted Vegetables, Olives, Red Wine Herb Vinaigrette (V)

Tuna Salad (GF)

ASSORTED BREADS

Add Assorted Bagels from The Cleveland Bagel Company

+\$3 per person

SLICED MEATS

Oven Roasted Turkey

Black Forest Ham

ASSORTED CHEESE

Smoked Cheddar

Pepperjack

Swiss

ACCOMPANIMENTS

Tomatoes, Leaf Lettuce, Red Onions, Pesto Aioli, Whole Grain Mustard, Mayonnaise, Pickles and Pepperoncini

DESSERTS

(see page 13 for selection)

\$42 per person

GOURMET PREMADE SANDWICH BUFFET

Roasted Tomato Bisque (VEG)(GF)

SALADS

Wedge Iceberg to include Gem Lettuce, Smoked Bacon, Roasted Tomato, Pickled Red Onions, Blue Cheese, Green Goddess Dressing (GF)

Red Skinned Potato Salad with Rosemary, Tri Color Peppers, Dijon Mustard, Mayonnaise, Scallions (VEG)(GF)

SANDWICHES

Italian Hero with Capicola, Salami, Smoked Ham, Provolone, Oregano, Red Vinegar, EVOO, Lettuce, Sub Roll

Oven Roasted Turkey with Smoked Bacon, Cranberry Chipotle Aioli, Havarti, Vine Ripe Tomatoes, Wild Arugula, Spinach Wrap

Garden Harvest Wrap with Grilled Squash, Portobello Mushroom, Baby Spinach, Garlic Hummus, Sundried Tomato Wrap

SANDWICH ENHANCEMENT

Peppered Roast Beef with Swiss, Caramelized Onion, Wild Arugula, Horseradish Spread, Ciabatta

\$6 per person

GOURMET POTATO CHIPS ASSORTMENT

DESSERTS

(see page 13 for selection)

\$48 per person



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12.24

LUNCH BUFFETS (continued)

Lunch Buffets include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Buffets for less than 20 guests are subject to a \$125 service fee

BUILD YOUR OWN SALAD BUFFET

Vegetable Soup of the Day (V)(GF)

Assorted Rolls with Butter

BASE

Crisp Romaine

Arcadian Mix

Baby Spinach

TOPPINGS

Cherry Tomatoes

Shredded Carrots

Black Olives

Sweet Peppers

Banana Peppers

Cucumbers

Crumbled Feta Cheese

Shaved Parmesan

Croutons

Candied Walnuts

Dried Cranberries

DRESSINGS

Italian

Creamy Caesar

Balsamic Vinaigrette

Buttermilk Ranch

PROTEINS

Herb Marinated Garbanzo Beans

Grilled Chicken

Tuna Salad

DESSERTS

(see page 13 for selection)

\$42 per person

LITTLE ITALY BUFFET

Pasta Fagioli Soup (V)

SALADS

Chopped Antipasti Salad with Crisp Romaine, Salami, Capicola, Provolone, Tomato, Red Onion, Olives, Cucumber, Pepperoncini (GF)

Cheese Tortellini Salad with Olives, Pesto, Sundried Tomatoes (V)

Assorted Rolls with Butter

ENTRÉES

Grilled Italian Sausage (GF)

Caramelized Onions, Peppers, Sunday Gravy

Roasted Sea Bass (GF)

Tomato and Roasted Pepper Relish, Oregano, Capers, Olives

Cavatappi Primavera (VEG)

Garden Vegetables, Blistered Tomatoes, Garlic, White Wine, Pecorino

Balsamic Roasted Zucchini (V)(GF)

Cremini Mushrooms, Tomato, Roasted Cauliflower

DESSERTS

(see page 13 for selection)

\$54 per person



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LUNCH BUFFETS (continued)

Lunch Buffets include Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Buffets for less than 20 guests are subject to a \$125 service fee

HEALTHY

SALADS

Kale-Strawberry Salad (VEG)(GF)
Candied Pecans, Goat Cheese, Strawberry Poppy Seed Vinaigrette, Dried Cranberries

Quinoa-Farro Salad (V)(GF)
Toasted Almonds, Citrus Supreme, Tomatoes, Petit Greens, Herb Citronette

ENTRÉES

Roasted Chicken Breast (GF)
Charred Peperonata, Basil, Tomato

Grilled Citrus Salmon (GF)
Artichoke and Roasted Tomato Salad

Roasted Butternut Squash Pilaf (V)
Cous Cous, Peppers, Almonds, Crispy Brussel Sprouts

Lemon Roasted Heirloom Cauliflower and Broccoli (V)(GF)

DESSERTS (see right for selection)

\$52 per person

ALL LUNCH BUFFETS MAY CHOOSE FROM THE FOLLOWING DESSERT PLATTERS:

CLASSIC COOKIE

Selection of American-style cookies to include chocolate chip, blueberry white chocolate, cranberry almond, triple chocolate

(included in lunch buffet base price)

PASTRY CHEF'S CHOICE

Seasonal selection of miniature desserts

+\$2 per person

INTERCONTINENTAL COOKIE

Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)

+\$4 per person

AMERICANA PASTRY

Brownies, blondies and cheesecake (GF)

+\$4 per person

LA DOLCE VITA

Seasonal panna cotta (GF), biscotti and assorted cannoli

+\$6 per person

LUXE PETITS FOURS

Seasonal tartelettes, French macarons, madeleines and financiers (GF)

+\$6 per person



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THE LUNCH COLLECTION

PLATED LUNCHES

TWO COURSES PER PERSON

Plated Lunches include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Two Course Plated Lunches include Entrée Salad, Protein and Dessert

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée

ENTRÉE SALADS

(choice of one)

InterContinental Chop

Crisp Romaine Hearts, Grape Tomatoes, Roasted Corn, Smoked Cheddar, Applewood Bacon, Croutons, Avocado Buttermilk Dressing

Hearts of Romaine Salad

(VEG)

Asiago Croutons, Shaved Parmigiano, Roasted Tomatoes, Roasted Garlic Dressing

Roasted Baby Beets (VEG)

Petite Greens, Goat Cheese, Fresh Orange, Spiced Pecans, Citrus Sherry Vinaigrette

Garden Greens (VEG)(GF)

Roasted Cherry Tomatoes, English Cucumber, Shaved Radish, Marinated Artichokes, Crumbled Feta, White Balsamic Vinaigrette

The Wedge (GF)

Crisp Iceberg, Smoked Bacon, Roasted Tomatoes, Pickled Onions, Blue Cheese, Green Goddess

\$30 per person

PROTEINS

(choice of one)

Herb Marinated Chicken Breast

+\$6 per person

Roasted Atlantic Salmon

+\$8 per person

Grilled Skirt Steak

+\$10 per person

DESSERTS

(see page 16 for selections)



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THE LUNCH COLLECTION

PLATED LUNCHES

THREE COURSES PER PERSON

Plated Lunches include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Three Course Plated Lunches include Soup or Salad, Entrée and Dessert

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée

FIRST COURSE

(choice of one)

Roasted Corn Chowder

(VEG)(GF)

Sweet Pepper, Cilantro

Creamy Tomato Bisque (VEG)

Cheese Croutons

Smoked Ham & Split Pea Soup (GF)

Crispy Prosciutto

Vine Ripe Tomato Salad

(VEG)(GF)

Artisanal Lettuce, Fresh
Mozzarella, Petite Basil, Balsamic

Baby Spinach (GF)

Roasted Baby Vegetables,
Candied Walnut, Applewood
Bacon, Sherry Dressing

Apple & Baby Kale (VEG)(GF)

Petite Greens, Glazed Pecans,
Goat Cheese, Cider Vinaigrette

Caesar Salad (VEG)

Chopped Romaine, Croutons,
Shaved Parmesan, Classic Caesar
Dressing

ENTRÉES

(choice of one)

Pan Roasted Chicken Breast

(GF)

Heirloom Potato & Bacon Hash,
Brussel Leaves, Forest Mushroom,
Sherry Herb Vinaigrette

\$45 per person

Marinated Free Range Chicken Breast (GF)

Sweet Potato, Charred Green
Beans, Balsamic Onions,
Chicken Jus

\$45 per person

Citrus Seared Salmon (GF)

Roasted Cauliflower, Haricot Verts,
Shaved Radish, Herb Cirtonette

\$47 per person

Cavatelli

Short Rib Ragù, English Peas,
Lemon, Herb Gremolata, Toasted
Breadcrumb

\$42 per person

Grilled Flat Iron Steak Frites

(GF)

Hand Cut Garlic Wedges,
Caramelized Onion Jus

\$47 per person

Spice Roasted Heirloom Carrots (V)

Warm Farro Salad, Medjool Date,
Wilted Spinach, Pomegranate
Glaze

\$38 per person

Spiced Cauliflower Steak (V)(GF)

Sumac Onions, Tahini,
Crispy Garbanzo, Roasted Tomato

\$38 per person

DESSERTS

(see page 16 for selections)



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12.24

PLATED LUNCHES

DESSERTS

Plated Lunches include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Two Course Plated Lunches include Entrée Salad, Protein and Dessert
Three Course Plated Lunches include Soup or Salad, Entrée and Dessert

Plated Meal Service for less than 20 guests
is subject to a \$125 service fee

SIGNATURE DESSERT MENU

(included in plated lunch base price)

Flourless Chocolate Cake (GF)

Chantilly, caramel sauce,
seasonal fruit

Vanilla Bean Cheesecake (GF)

Chantilly, fruit coulis,
seasonal fruit

Tiramisu

Chantilly, chocolate sauce,
seasonal fruit

Mixed Berry Tart

Pastry cream, almond cream,
chantilly, fruit coulis

Lemon Pound Cake

Chantilly, fruit coulis, strawberries

PREMIUM DESSERT MENU

(additional price per person above
plated lunch base price)

S'mores Tart

Graham cracker, dark chocolate
ganache, toasted meringue

+\$4 per person

Citrus Meringue Tart

Honey madeleine, citrus curd,
toasted meringue, berry coulis

+\$4 per person

Carrot Cake (V)(GF)

Plant-based chantilly, pecan
praline, coconut caramel

+\$6 per person

Black Forest Mousse Cake (GF)

Cherry mousse, chocolate
flourless cake, gluten-free
shortbread

+\$8 per person

CUSTOM DESSERT MENU

(additional price per person above
plated lunch base price)

Custom dessert

created by Pastry Chef
may reflect event's theme,
seasonal ingredients or
dietary requirements

from +\$8 per person



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CHILLED STATIONS

Maximum service time of 1 ½ hours applies

Reception Stations require
a minimum of 25 guests

SLICED FRESH FRUIT

(VEG)(GF)

Seasonal Fresh Fruit and Berries

Yogurt Dip

\$10 per person

MARKET FRESH

CRUDITÉS (VEG)(GF)

Seasonal Market Vegetables

Chipotle Ranch

Roasted Red Pepper
Dipping Sauce

\$13 per person

MEZZE (V)(GF)

Traditional Hummus

Baba Ghanoush

Cucumber Tzatziki

Marinated Olives

Romaine & Endive Spears

Pita Crisps

\$14 per person

EL BOTANERO (VEG)(GF)

Guacamole

Pico de Gallo

Queso Fresco

Cilantro Fire Roasted Salsa Roja

Tomatillo Salsa Verde

Warm Tortilla Chips

\$18 per person

ARTISAN CHEESE

(VEG)(GF)

Local and Artisan Cheeses

Fresh & Dried Fruits

Nuts

Rustic Breads

\$20 per person

ANTIPASTO (GF)

Assorted Italian Cured Meats

Marinated Mozzarella

Roasted, Grilled &
Pickled Vegetables

Olives

Artisan Focaccia

\$23 per person



CHILLED COASTAL SEAFOOD

Served with Cocktail Sauce, Mignonette,
Remoulade, Lemon Wedges, Hot Sauce

Poached Jumbo Shrimp

\$30 per dozen

Oysters on the Half Shell

\$62 per dozen

King Crab Legs

\$60 per dozen

Marinated Green Lip Mussels

\$25 per dozen

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SUSHI STATIONS

Maximum service time of 1 ½ hours applies

Reception Stations require
a minimum of 25 guests

SALADS

(choice of one)

- Tuna Poke
 - Spicy Squid Salad
 - Madai
 - Wakame and Cucumber Salad (VEG)
- \$7 per person



ROLLS AND SUSHI

(based on four pieces per person)

ROLL SELECTION

(choice of three)

- Spicy Tuna
- California
- Cucumber and Avocado
- Salmon and Avocado
- Yellowtail and Jalapeno
- Tuna and Scallion
- Escolar and Ginger
- Crabstick and Tobiko
- Shrimp and Tempura Crunch
- Smoked Eel and Shiso

SASHIMI SELECTION

(choice of two)

- Hamachi
- Atlantic Salmon
- Ahi
- White Tuna
- Eel
- Shrimp

\$22 per person

NIGIRI

(based on four pieces per person)

(choice of four)

- Hamachi
- Atlantic Salmon
- Ahi
- White Tuna
- Eel
- Shrimp

\$25 per person

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Food and beverage is subject to a 25 percent taxable service charge and 8 percent sales tax. Subject to change. Should any item or ingredient become unavailable, we reserve the right to substitute with similar.

Maximum service time of 1 ½ hours applies

Reception Stations require
a minimum of 25 guests

HOT STATIONS

POTATO BAR (GF)

Roasted Garlic Whipped
Yukon Golds

Mini Bakers House Kettle Chips

Garlic Herb Potato Wedges

Chile Spiced Sweet Potatoes

Toppings: Smoked Bacon,
Cheddar Cheese, Sour
Cream, Butter, Green Onions,
Caramelized Onion Dip,
Buttermilk Ranch, Beer Cheese

\$18 per person

MAC & CHEESE BAR

Pastas: Cavatappi and Orecchiette

Cheeses: Smoked Cheddar,
Pepper Jack and Gruyere

Add-Ins: Applewood Bacon,
Smoked Brisket, BBQ Chicken,
Lobster, Caramelized Onions,
Red Peppers, Forest Mushrooms,
Baby Spinach, Peas, Sundried
Tomatoes, Scallions, Chile Flake,
Artichokes

\$22 per person

SLIDER BAR

(select two)

(based on 1 ½ pieces per person)

Angus Beef, Sharp Tillamook
Cheddar, Caramelized Onions

Smokey Bleu Angus Beef, Smoked
Bleu Cheese, Peppered Bacon

Blue Crab Cake, Celery Slaw, Old
Bay Remoulade

Hawaiian Chicken Teriyaki
Chicken Breast, Grilled Pineapple,
Charred Red Onion

Tofu Banh Mi, Sweet Chili,
Pickled Carrots, Cucumbers,
Jalapeno, Cilantro (V)

\$23 per person

FLAT BREADS

(select three)

Margarita Vine Ripe Tomatoes,
Basil Pesto, Fresh Mozzarella (VEG)

BBQ Chicken Roasted Chicken,
Pepper Jack Cheese, Shaved Red
Onion, BBQ Sauce

Italian Butcher Pepperoni,
Sausage, Salami, Classic Tomato,
Mozzarella, Chile Flake

Fungi Roasted Forest Mushrooms,
Caramelized Onion, Wild Arugula,
Fontina (VEG)

Hawaiian Roasted Pineapple,
Smoked Ham, Mozzarella

Fig Jam, Blue Cheese, Prosciutto,
Arugula, Aged Balsamic

\$23 per person



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CARVING STATIONS

All Carving Items include Proper Accoutrements, Miniature Rolls, Choice of
Horseradish Cream, Red Wine Demi or Dijon Mustard Sauce

Roasted Turkey Breast (Serves 25)	\$275
Cedar Plank Teriyaki Glazed Faroe Island Salmon (Serves 25)	\$350
Beef Tenderloin (Serves 25)	\$450
Maple Bourbon Grilled Pork Belly (Serves 25)	\$275
Garlic Infused Prime Rib of Beef (Serves 25)	\$500



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RECEPTION DESSERTS

Maximum service time of 1 ½ hours applies

Reception Stations require
a minimum of 25 guests

CLASSIC COOKIE

Selection of American-style cookies to include chocolate chip, blueberry white chocolate, cranberry almond, triple chocolate

\$52 per dozen

PASTRY CHEF’S CHOICE

Seasonal selection of miniature desserts

\$54 per dozen

INTERCONTINENTAL COOKIE

Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)

\$54 per dozen

AMERICANA PASTRY

Brownies, blondies and cheesecake (GF)

\$54 per dozen

LA DOLCE VITA

Seasonal panna cotta (GF), biscotti and assorted cannoli

\$58 per dozen

LUXE PETITS FOURS

Seasonal tartelettes, French macarons, madeleines and financiers (GF)

\$58 per dozen



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HORS D'OEUVRES

Minimum of 24 pieces per item

COLD

Tomato, Mozzarella, Fresh Basil and Lemon Oil Crostini (VEG)

~~\$84~~ per dozen

Pimento Cheese, Cucumber Slice (VEG)

~~\$84~~ per dozen

Deviled Egg, Bacon Jam and Smoked Paprika (GF)

~~\$84~~ per dozen

Heirloom Tomato Bruschetta, Manchego and Black Olive (VEG)

~~\$84~~ per dozen

Lobster Salad, Lemon Aioli, Cucumber Disc (GF)

~~\$84~~ per dozen

Red Pepper Muhammara, Toasted Walnuts, Pomegranate Glaze, Crispy Pita (V)

~~\$84~~ per dozen

Smoked Salmon, Crème Fraiche, Pickled Shallots, Brioche

~~\$96~~ per dozen

Baja Shrimp and Cucumber Shooter (GF)

~~\$96~~ per dozen

Crab Salad in Phyllo

~~\$96~~ per dozen

Ponzu Marinated Tuna Crudo, Wasabi, Won Ton, Radish

~~\$96~~ per dozen

Smoked Duck, Fig Jam, Blue Cheese, Focaccia

~~\$96~~ per dozen

Seared Beef Tenderloin, Chive Sour Cream, Capers, Shaved Parmesan Crostini

~~\$96~~ per dozen

Beef Tenderloin Crostini, Horseradish Aioli

~~\$96~~ per dozen



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HORS D'OEUVRES

Minimum of 24 pieces per item

HOT

Spanakopita (VEG)

\$84 per dozen

Quinoa, Zucchini Fritter, Red Pepper Aioli (V)

\$84 per dozen

Vegetable Spring Roll, Sweet Chili Sauce (V)

\$84 per dozen

Pimento Cheese Fritter, Comeback Sauce (VEG)

\$84 per dozen

Raspberry and Brie en Croute, Apple Compote (VEG)

\$84 per dozen

Honey Sriracha Chicken Meatball

\$84 per dozen

Chicken Wellington

\$84 per dozen

Tandoori Chicken Satay, Mango Yogurt (GF)

\$84 per dozen

Chicken Quesadilla Cones

\$84 per dozen

Beef Wellington

\$84 per dozen

Mini Kobe Burger

\$84 per dozen

Mini Crab Cakes, Roasted Pepper Remoulade

\$96 per dozen

Scallop, Bacon Skewer (GF)

\$96 per dozen

Spiced Lamb Spring Rolls, Zhug Sauce

\$96 per dozen



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PLATED DINNERS

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

STARTERS (choice of one)

SOUP

Roasted Cauliflower (VEG)(GF)
Puffed Rice, Lemon, Celery Leaf

Lobster Bisque
Cognac Cream, Lobster Chive Salad

French Onion
Gruyere Crouton, Caramelized Onion Broth, Charred Cipollini

Mushroom Cream (VEG)(GF)
Wild Mushrooms, Fresh Herbs

Roasted Tomato Bisque (VEG)
Crispy Basil, Cheese Crouton

Roasted Corn Chowder (GF)
Smoked Bacon, Freeze Dried Corn, Chive Oil

SALAD

Simple Green Salad (VEG)(GF)
Baby Greens, Goat Cheese, Shaved Garden Vegetables, Candied Pecans, Herb Citronette

Apple & Endive Green (V)(GF)
Apple, Ripe Grapes, Toasted Walnuts, Crisp Celery, Apple Cider Dressing

Wedge (GF)
Baby Iceberg, Smoked Bacon, Roasted Tomatoes, Blue Cheese, Chive, Creamy Green Goddess Dressing

Caesar Salad (VEG)
Hearts of Romaine, Roasted Tomato, Focaccia Croutons, Shaved Parmigiano, Roasted Garlic Dressing

Heirloom Tomato (GF)
Smoked Bacon, Arugula, Pickled Shallots, Aged Sherry Dressing

Vine Ripe Tomato Caprese (VEG)
Fresh Mozzarella, Petite Basil, Saba, Extra Virgin Olive Oil, Rustic Croutons

Roasted Beet Salad (VEG)(GF)
Arugula, Belgian Endive, Herbed Goat Cheese, Pickled Strawberry, Berry Balsamic Vinegar

Harvest Salad (VEG)(GF)
Romaine Lettuce, Ancient Grains, Cucumber, Tomato, Garden Herbs, Feta, Red Wine Vinaigrette



INTERMEZZO (choice of one)

Raspberry Sorbet
Lemon Thyme Sorbet
Champagne Sorbet

+\$5 per person

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PLATED DINNERS (continued)

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

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If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

CHILLED APPETIZERS ENHANCEMENT

Ahi Tuna Tataki

Togarashi Seared Tuna, Avocado, Local Citrus, Soy Ponzu, Pickled Chile

+\$16 per person

Shrimp Ceviche (GF)

Avocado Crema, Fresh Orange, Cilantro, Tomato Augachile, Crispy Plantain

+\$16 per person

Prosciutto & Melon (GF)

Shaved Parma, Compressed Melon, Whipped Ricotta, Saba, Lemon, Toasted Pistachio

+\$16 per person

Crab & Avocado (GF)

Rock Crab Salad, Hass Avocado, Pickled Mango, Radish, Petite Greens

+\$16 per person

Grilled Asparagus (VEG)

Celeriac Cream, Brioche Crouton, Boiled Egg, Lemon Extra Virgin Olive Oil

+\$16 per person

HOT APPETIZERS ENHANCEMENT

Jumbo Crab Cake

Sweet Corn Purée, Pickled Shallot, Heirloom Tomato Salad

+\$16 per person

Short Rib Ravioli

Dried Cherry, Roasted Squash, Sage Brown Butter

+\$16 per person

Crispy Pork Belly (GF)

Parsnip, Roasted Apple Hash, Pickled Black Berry, Frisée

+\$16 per person

Wild Mushroom Risotto

(VEG)(GF)

Roasted Root Vegetables, Garden Herbs, Toasted Pine Nuts

+\$16 per person



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PLATED DINNERS (continued)

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

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If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

ENTRÉES (choice of one)

Pan Roasted Chicken Breast
(GF)
Grain Mustard Chicken Jus
\$57 per person

Gruyere & Spinach Stuffed Chicken (GF)
Caramelized Onion & Chive Jus
\$57 per person

Honey & Chile Glazed Salmon (GF)
Citrus & Fennel Salsa
\$62 per person

Grilled Swordfish (GF)
Cherry Tomato & Olive Relish
\$67 per person

Roasted Sea Bass (GF)
Preserved Lemon & Chive Vinaigrette
\$67 per person



Bourbon Braised Beef Short Rib (GF)
Braising Jus, Crispy Onions
\$65 per person

Chile Dusted Beef Tenderloin (GF)
Espresso Bordelaise
\$72 per person

Horseradish & Herb Crusted Angus Tenderloin (GF)
Caramelized Onion & Thyme Jus
\$72 per person

Grilled Pork Chop (GF)
Bacon Bourbon Jus, Fresh Herbs
\$62 per person

Crispy Tofu (V)(GF)
Jasmine Rice, Blistered Green Beans, Sweet Chili Glaze
\$44 per person

Stuffed Eggplant (V)(GF)
Lentil Pilaf, Whipped Tofu, Red Pepper Coulis
\$44 per person

DUO ENHANCEMENTS

Sautéed Jumbo Prawns (GF)
Two Jumbo U10 Prawns, Roasted Garlic and Shallot Butter Sauce
+\$14 per person

Seared Diver Sea Scallops
Two Seared Scallops, Citrus, Chardonnay and Chive Beurre Blanc
+\$18 per person

Jumbo Crab Cake
Jumbo Lump Blue Crab, Old Bay Remoulade
+\$18 per person

Petite Filet Mignon
Pan Roasted Petite Filet, Sauce Bordelaise
+\$20 per person

Cold Water Lobster Tail
Garlic Herb Butter
+ market price based lobster tail per person

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PLATED DINNERS (continued)

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

VEGETABLES (choice of two)

- Crisp Asparagus (V)(GF)
- Seared Wild Mushrooms (V)(GF)
- Glazed Heirloom Carrots (V)(GF)
- Broccolini (V)(GF)
- Roasted Root Vegetables (V)(GF)
- Haricot Vert (V)(GF)
- Caramelized Brussel Sprouts (V)(GF)
- Seasonal Garden Vegetable (V)(GF)

STARCH (choice of one)

- Roasted Garlic Crushed Red Potatoes (V)(GF)
- Creamy Polenta (VEG)(GF)
- Smoked Cheddar and Herb Potato Gratin (VEG)(GF)
- Farro Risotto (V)
- Goat Cheese Polenta (VEG)(GF)
- Yukon Potato Purée (VEG)(GF)
- Herb and Roasted Tomato Risotto (VEG)(GF)
- Roasted Heirloom Fingerling (V)(GF)



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PLATED DINNERS (continued)

Plated Dinners include choice of one Starter, one Entrée, two Vegetables, one Starch, and one Dessert as well as Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Plated Meal Service for less than 20 guests is subject to a \$125 service fee

If more than one Entrée selection is requested, the price will be based off the highest priced Entrée (Maximum of three)

SIGNATURE DESSERT MENU

(included in plated dinner base price)

Flourless Chocolate Cake (GF)

Chantilly, caramel sauce,
seasonal fruit

Vanilla Bean Cheesecake (GF)

Chantilly, fruit coulis,
seasonal fruit

Tiramisu

Chantilly, chocolate sauce,
seasonal fruit

Mixed Berry Tart

Pastry cream, almond cream,
chantilly, fruit coulis

Lemon Pound Cake

Chantilly, fruit coulis, strawberries

PREMIUM DESSERT MENU

(additional price per person above
plated dinner base price)

S'mores Tart

Graham cracker, dark chocolate
ganache, toasted meringue

+\$4 per person

Citrus Meringue Tart

Honey madeleine, citrus curd,
toasted meringue, berry coulis

+\$4 per person

Carrot Cake (V)(GF)

Plant-based chantilly, pecan
praline, coconut caramel

+\$6 per person

Black Forest Mousse Cake (GF)

Cherry mousse, chocolate
flourless cake, gluten-free
shortbread

+\$8 per person

CUSTOM DESSERT MENU

(additional price per person above
plated dinner base price)

Custom dessert

created by Pastry Chef may
reflect event's theme, seasonal
ingredients or dietary
requirements

from +\$8 per person



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DINNER BUFFET

Dinner Buffets include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Dinner Buffet for less than 20 guests is subject to a \$125 service fee

MEDITERRANEAN DINNER BUFFET

SALADS

Mediterranean Lentil Salad (VEG)(GF)
Peppers, Feta, Lemon Oregano Dressing

Fattoush Salad (V)
Romaine Lettuce, Grape Tomato, Cucumbers, Crispy Pita, Pomegranate Dressing

Tabbouleh Salad (V)
Bulgur, Parsley, Cucumber, EVOO, Lemon

Focaccia and Pita Breads

ENTRÉES (choice of two or three)

Lamb Stew (GF)
Chickpea, Carrots, Potatoes

Lemon Pepper Free Range Chicken (GF)
Artichokes and Peppers

Grilled Salmon (GF)
Lemon Caper Sauce

Wild Mushroom Risotto (VEG)(GF)

Oven Roasted Eggplant and Tomatoes (V)(GF)

DESSERTS (see page 31 for selection)

2 Entrées \$66 per person
3 Entrées \$74 per person

COCINA LATINA BUFFET

SALADS

Pozole de Pollo (GF)
Roasted Chicken, Hominy, Red Chile, Cilantro

Jicama, Heart of Palm and Citrus Salad (V)(GF)
Serrano Lime Vinaigrette

Hacienda Salad (VEG)(GF)
Baby Greens, Roasted Corn, Grape Tomatoes, Shaved Radish, Queso Fresco, Chipotle Ranch

ENTRÉES (choice of two or three)

Roasted Chicken Mojo (GF)
Roasted Poblano and Orange Salsa

Grilled Churrasco Steak (GF)
Charred Peppers, Chimichurri

Citrus Grilled Grouper (GF)
Avocado and Pickled Onion Relish, Cucumber, Cilantro

Sofrito Rice and Black Beans (V)(GF)

DESSERTS (see page 31 for selection)

2 Entrées \$64 per person
3 Entrées \$71 per person



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THE DINNER COLLECTION

DINNER BUFFET (continued)

Dinner Buffets include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Dinner Buffet for less than 20 guests is subject to a \$125 service fee

THE FAIRMOUNT BUFFET

Tuscan Kale and White Bean Soup (V)(GF)

Baby Spinach and Harvest Strawberry Salad (VEG)
Candied Walnut, Goat Cheese, Shaved Apple, Farro, Strawberry Poppyseed Vinaigrette

Iceberg Wedge (GF)
Blue Cheese, Smoked Bacon, Roasted Tomatoes, Pickled Onion, Green Goddess Dressing

ENTRÉES (choice of two or three)

Grilled Pesto Chicken (GF)
Roasted Tomato and Artichoke Relish, Charred Citrus

Atlantic Salmon (GF)
Leek Confit, Sweet Chili Beurre Blanc

Braised Short Ribs (GF)
Merlot Reduction

Grilled Baby Vegetables, Herb Roasted Fingerling Potatoes (V)(GF)

DESSERTS (see page 31 for selection)

2 Entrées \$64 per person

3 Entrées \$71 per person



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DINNER BUFFET

(continued)

Dinner Buffets include Assorted Rolls with Butter, Freshly Brewed Regular and Decaffeinated Coffee, a Selection of International Teas and Iced Tea

Maximum service time of 1 ½ hours applies

Dinner Buffet for less than 20 guests is subject to a \$125 service fee

ALL DINNER BUFFETS MAY CHOOSE FROM THE FOLLOWING DESSERT PLATTERS:

PASTRY CHEF'S CHOICE

Seasonal selection of miniature desserts

(included in dinner buffet base price)

LA DOLCE VITA

Seasonal panna cotta (GF), biscotti and assorted cannoli

+\$6 per person

INTERCONTINENTAL COOKIE

Assorted shortbread, biscotti, palmiers and coconut macaroons (GF)

+\$4 per person

LUXE PETITS FOURS

Seasonal tartelettes, French macarons, madeleines and financiers (GF)

+\$6 per person

AMERICANA PASTRY

Brownies, blondies and cheesecake (GF)

+\$4 per person



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BEVERAGE SELECTIONS

Beverage Packages include House Wine, Imported and Domestic Beer, Juices and Soft Drinks

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$175 each

PREMIUM BRANDS

Dewar's White Label Scotch
Seagram's 7 Whiskey
Jim Beam Bourbon Whiskey
Absolut Vodka
Ford's London Dry Gin
Don Q Rum
Corazón Tequila Blanco
Dos Hombres Mezcal

2 Hours **\$29** per person
3 Hours **\$35** per person
4 Hours **\$39** per person

Every hour thereafter **\$10** per person
One Bartender per 75 guests at \$175 each

DELUXE BRANDS

Johnnie Walker Red Label Scotch
Jameson Irish Whiskey
Crown Royal Whiskey
Jack Daniel's Black
Ketel One Vodka
Tanqueray Gin
Captain Morgan Spiced Rum
Bacardi Rum
Jose Cuervo Especial Tequila

2 Hours **\$35** per person
3 Hours **\$40** per person
4 Hours **\$45** per person

Every hour thereafter **\$11** per person
One Bartender per 75 guests at \$175 each



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BEVERAGE SELECTIONS (continued)

Beverage Packages include House Wine, Imported and Domestic Beer, Juices and Soft Drinks

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$175 each

PREMIUM BRANDS

- Dewar’s White Label Scotch
- Seagram’s 7 Whiskey
- Jim Beam Bourbon Whiskey
- Absolut Vodka
- Ford’s London Dry Gin
- Don Q Rum
- Corazón Tequila Blanco
- Dos Hombres Mezcal

\$10 per drink

DELUXE BRANDS

- Johnnie Walker Red Label Scotch
- Jameson Irish Whiskey
- Crown Royal Whiskey
- Jack Daniel’s Black
- Ketel One Vodka
- Tanqueray Gin
- Captain Morgan Spiced Rum
- Bacardi Rum
- Jose Cuervo Especial Tequila

\$11 per drink



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BEVERAGE SELECTIONS (continued)

Beverage Packages include House Wine, Imported and Domestic Beer, Juices and Soft Drinks

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$175 each

DOMESTIC BEER

Michelob Ultra
Miller Lite
Budweiser
Bud Light

\$5 each

IMPORTED BEER

Heineken
Stella Artois
Corona Extra
Amstel Light

\$6 each

SPECIALTY BEER

(choice of one)

Great Lakes Beer
Fat Head's Craft Beer
Thirsty Dog Craft Beer
Platform Beer

\$7 each

CORDIALS

Selections of
Popular Liqueurs

\$8 per drink

COGNAC

Remy Martin V.S.
Remy Martin V.S.O.P

\$8-\$15 per drink

PORTS

Sandeman 20 Year Old Tawny
Sandeman Fine Ruby

\$9 per drink

BOURBON BAR

Woodford Reserve
Bulleit Frontier
Basil Hayden's

\$12 per drink

HOUSE WINE

\$10 per glass

BUBBLE BAR

Piper Sonoma Rosé
Lunetta Prosecco

\$12 per glass

MARTINI BAR

Absolut Vodka or
Ford's London Dry Gin

\$11 per drink

Ketel One Vodka
or Tanqueray Gin

\$13 per drink

ASSORTED SOFT DRINKS

\$5 each

JUICES

\$5 each

ACQUA PANNA NATURAL SPRING WATER

\$6 each

SAN PELLEGRINO SPARKLING WATER

\$6 each

CASH BAR

Pricing is \$1 per drink additional
Minimum Cash Bar Sales of \$500
per bar, difference to apply to
room rental

One Bartender per 75 guests at \$175 each

One Cashier per 75 guests at \$175 each



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12.24

WINE LIST

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$175 each

SPARKLING WINE

Lunetta Prosecco	Italy	Brut	\$54
Piper Sonoma	California	Rosé	\$48
Domaine Collin, Crémant de Limoux	France	Brut	\$57
Domaine Collin, Crémant de Limoux, Cuvée Rosé	France	Brut	\$67
Moët & Chandon Imperial	France	Brut	\$125
Heneroit, Blanc de Blancs	France	Brut	\$130
Moët & Chandon Dom Perignon	France	Brut	\$350

SWEET WINE

Stone Cellars	California	White Zinfandel	\$40
Chateau St. Michelle	Columbia Valley	Riesling	\$42
D' Asti Beviamo	Italy	Moscato	\$46
The Seeker	Germany	Riesling	\$48

DRY LIGHT AND CRISP WHITE WINE

Stone Cellars	California	Pinot Grigio	\$40
Danzante	Italy	Pinot Grigio	\$42
Joel Gott	California	Sauvignon Blanc	\$47
The Seeker	New Zealand	Sauvignon Blanc	\$48
The Seeker	France	Rosé	\$50
Rodney Strong	California	Chardonnay	\$64

DRY MEDIUM BODIED WHITE WINE

Stone Cellars	California	Chardonnay	\$40
Martín Códax	Spain	Albariño	\$52
The Seeker	California	Chardonnay	\$52
Chehalem	Oregon	Pinot Gris	\$58



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WINE LIST (continued)

Minimum service time of 1 hour applies

One Bartender per 75 guests at \$175 each

DRY FULL BODIED WHITE WINE

Seeker	California	Chardonnay	\$46
Director's Cut Coppola	Russian River	Chardonnay	\$48
Hess Select	California	Chardonnay	\$52
Sonoma-Cutrer	California	Chardonnay	\$64

DRY LIGHTER STYLED RED WINE

Seeker	Argentina	Merlot	\$46
Cambria Julia's Vineyard	California	Pinot Noir	\$44
Seeker	France	Pinot Noir	\$46
Louis Jadot	France	Pinot Noir	\$55

DRY MEDIUM BODIED RED WINE

Stone Cellars	California	Merlot	\$40
Stone Cellars	California	Cabernet Sauvignon	\$40
Sterling Vineyards	California	Cabernet Sauvignon	\$46
The Stump Jump	Australia	Shiraz	\$46

DRY FULL BODIED RED WINE

Terrazas	Argentina	Malbec	\$44
Robert Mondavi	California	Cabernet Sauvignon	\$48
Chateau la Freynelle	France	Cabernet Sauvignon	\$57
The Seeker	Chile	Cabernet Sauvignon	\$58
Franciscan	California	Cabernet Sauvignon	\$78
Decoy by Duckhorn	California	Merlot	\$85



(V) Vegan | (VEG) Vegetarian | (GF) Gluten Free | (DF) Dairy Free

Food and beverage is subject to a 25 percent taxable service charge and 8 percent sales tax. Subject to change. Should any item or ingredient become unavailable, we reserve the right to substitute with similar.

THE BEVERAGE COLLECTION

ZERO PROOF BAR

Beverage Packages include House Wine, Imported and Domestic Beer, Juices and Soft Drinks

Minimum service time of 1 hour applies
One Bartender per 75 guests at \$175 each

DOMESTIC BEER

Budweiser Zero

\$6 each

IMPORTED BEER

Heineken 0
Stella Artois 0.0
Corona Zero

\$7 each

SPECIALTY BEER

(choice of one)
Athletic Belgian Upside Dawn
Golden
Athletic Hefeweizen
Samuel Adams Just the Haze IPA
Best Day Brewing Kolsch

\$8 each

LOCAL BEER

(choice of one)
BrewDog Elvis AF
BrewDog Punk AF

\$7 each

RITUAL ZERO PROOF
PREMIUM

Gin Alternative
Tequila Alternative
Whiskey Alternative
Rum Alternative
Aperitif Alternative

\$13 each

SEEDLIP BOTANICALS

Garden 108
Spice 94
Grove 42

\$14 each

SPARKING WINE

Giesen	New Zealand	Sparkling Brut	48
Codorníu Brut	Spain	Cava Brut	42

WHITE WINE

Giesen	New Zealand	Riesling	42
Giesen	New Zealand	Rosé	42
Giesen	New Zealand	Sauvignon Blanc	42
Leitz Eins Zwei	Germany	Chardonnay	48

RED WINE

Giesen	New Zealand	Red Blend	42
Zéra	France	Cabernet Sauvignon	48



CASH BAR

Pricing is \$1 per drink additional
Minimum Cash Bar Sales of \$500
per bar, difference to apply to
room rental

One Bartender per 75 guests at \$175 each
One Cashier per 75 guests at \$175 each

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