

# BREAKFAST MEETINGS

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- ❖ *Available Monday through Friday, 8am until 11am*
- ❖ *Includes Fresh Brewed Coffee (reg. & decaf), Hot Tea, Milk & Assorted Fruit Juices.*
- ❖ *Can be served Plated or Buffet style*

## *Continental Breakfast*

*\$12.95 per person*

- ❖ Fresh Assortment of Muffins, Croissants & Danish with Jelly & Butter
- ❖ Toasted Bagels with Cream Cheese
- ❖ Seasonal Sliced Fresh Fruit

## *Cafe Breakfast*

*\$18.95 per person*

- ❖ Fresh Assortment of Muffins, Croissants & Danish with Jelly & Butter
- ❖ Toasted Bagels with Cream Cheese
- ❖ Seasonal Sliced Fresh Fruit  
*and*
- ❖ *Your choice of THREE of the following:*
  - Scrambled eggs
  - Bacon
  - Breakfast Potatoes
  - French Toast
  - Smoked Salmon

# WEEKEND BRUNCH - \$27 per person

❖ Includes Soda, Iced Tea, Lemonade, Assorted Juices, Coffee, & Hot Tea

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## Starter

select ONE

### Mixed Berries

*Seasonal Fresh Berries*

### Mixed Greens

*Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette*

## Entrées

select up to THREE

### Deluxe Breakfast

*Scrambled Eggs, Bacon, Breakfast Potatoes and Housemade Biscuit with Butter & Jelly*

### Scrambles Eggs with Salmon

*Scrambled Eggs mixed with Fresh Salmon & Green Onions with Side of Fresh Fruit and Toasted Bagel & Cream Cheese*

### Spinach, Feta & Tomato Omelette

*Fresh Leaf Spinach, Tomato and Feta Cheese Omelette with Breakfast Potatoes and Housemade Biscuit with Butter & Jelly*

### Brioche French Toast

*4 Triangular Pieces of Brioche Bread topped with Powdered Sugar & Cinnamon and Side of Fresh Fruit*

### Deluxe Cobb Salad with Grilled Chicken

*Mix of Romaine & Iceberg Lettuce, Grilled Chicken, Bleu Cheese, Avocado, Tomatoes, Bacon & Herb Vinaigrette*

### Chicken Penne Pasta\*

*Penne Pasta with Grilled Chicken, Red Peppers, Asparagus, Whole Leaf Spinach & Light Cream Sauce*

### Grilled Salmon

*Grilled Salmon over a bed of Goat Cheese & Asparagus Orzo with Red Pepper Coulis*

*\*Can be prepared without chicken upon request*

## Dessert

select up to TWO

### Apple Crumble

*Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream*

### Crème Brulee

*Vanilla Custard with a Caramelized Sugar Top*

### Brownie a la Mode

*Belgian Chocolate Brownie with Vanilla Bean Ice Cream*

# Group/Tour Lunch - \$18 per person

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee

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## Entrées

Please select up to 3 choices

### **Greek Salad**

Mixed Greens, Tomatoes, Pepperoncini, Feta Cheese, Cucumber, Red Olives & Kalamata Olives & Red Wine Oregano Vinaigrette

### **Deluxe Cobb Salad with Grilled Chicken**

Mix of Romaine & Iceberg Lettuce, Grilled Chicken, Bleu Cheese, Avocado, Tomatoes, Bacon & Herb Vinaigrette

### **Caesar Salad with Grilled Chicken**

Romaine Lettuce, Sourdough Croutons, Parmesan Cheese & Caesar Dressing topped with Grilled Chicken

### **Fresh Mozzarella, Tomato and Basil Sandwich**

Served on Grilled Sourdough Bread

### **Cheeseburger**

Black Angus Burger with Shredded Lettuce, Tomato, Onion & Choice of American, Monterey Jack, Blue, Swiss or Cheddar Cheese

### **Grilled Chicken Sandwich**

Marinated Chicken Breast with Caramelized Onions, Avocado Spread, Jack Cheese & Mixed Greens

### **Grilled Tilapia BLT**

Grilled Tilapia on Grilled Sourdough Bread, Lime-Caper Tartar Sauce, Bacon, Lettuce & Tomato

### **Prosciutto Pizza**

Housemade Pizza topped with Prosciutto, Roma Tomatoes, Basil & Parmesan, Romano and Grated Mozzarella & Fresh Mozzarella Cheeses

## Desserts

Please select up to 2 choices

### **Apple Crumble**

Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream

### **Crème Brûlée**

Vanilla Custard with a Caramelized Sugar Top

### **Seasonal Mixed Berries**

Mixed Berries with Crème Fraîche

❖ Brownie a la Mode and/or Oreo Cheesecake available as Dessert Option for an additional \$2.00 per person

# 2 Course Lunch - \$22 per person

## Starter and Entrée Combination

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee

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### Starters

*Please select up to 2 choices*

#### **Mixed Greens**

*Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette*

#### **Caesar Salad**

*Romaine Lettuce with Sourdough Croutons & Parmesan Cheese & Caesar Dressing*

#### **Fire Roasted Tomato Soup**

*Garnished with Sourdough Croutons*

#### **Gazpacho** (Seasonal May-September)

### Entrées

*Please select up to 3 choices*

#### **Deluxe Cobb Salad with Grilled Bistro Steak**

*Mix of Romaine & Iceberg Lettuce, Grilled Bistro Steak, Bleu Cheese, Avocado, Tomatoes, Bacon & Herb Vinaigrette*

#### **Greek Salad with Grilled Chicken**

*Mixed Greens, Tomatoes, Pepperoncini, Feta Cheese, Cucumber, Red Onions, Kalamata Olives & Red Wine Oregano Vinaigrette topped with Grilled Chicken*

#### **Nicoise Salad with Grilled Salmon**

*Mixed Greens, Red Potatoes, Hard Boiled Eggs, Tomatoes, Haricot Verts, Capers, Olives & Herb Vinaigrette topped with Grilled Salmon*

#### **Prime Rib Sandwich**

*Thinly sliced Prime Rib on Toasted Sourdough Bread with Cheddar Cheese & Horseradish Mayo*

#### **Ahi Tuna Steak Sandwich**

*Grilled Ahi Tuna with Asian Slaw, Avocado & Pickled Ginger Mayo*

#### **Herb Roasted Chicken**

*½ Roasted Chicken with Mashed Potatoes & Haricot Verts*

#### **Grilled Meatloaf**

*Housemade Meatloaf with Spicy Creole Sauce, Mashed Potatoes & Haricot Verts*

#### **Chicken Penne Pasta\***

*Penne Pasta with Grilled Chicken, Red Peppers, Asparagus, Whole Leaf Spinach & Light Cream Sauce*

*\*Can be prepared without chicken upon request*

# 2 Course Lunch - \$22 per person\

## Entrée and Dessert Combination

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee



## Entrées

Please select up to 3 choices

### **Deluxe Cobb Salad with Grilled Bistro Steak**

Mix of Romaine & Iceberg Lettuce, Grilled Bistro Steak, Bleu Cheese, Avocado, Tomatoes, Bacon & Herb Vinaigrette

### **Greek Salad with Grilled Chicken**

Mixed Greens, Tomatoes, Pepperoncini, Feta Cheese, Cucumber, Red Onions, Kalamata Olives & Red Wine Oregano Vinaigrette topped with Grilled Chicken

### **Nicoise Salad with Grilled Salmon**

Mixed Greens, Red Potatoes, Hard Boiled Eggs, Tomatoes, Haricot Verts, Capers, Olives & Herb Vinaigrette topped with Grilled Salmon

### **Prime Rib Sandwich**

Thinly sliced Prime Rib on Toasted Sourdough Bread with Cheddar Cheese & Horseradish Mayo

### **Ahi Tuna Steak Sandwich**

Grilled Ahi Tuna with Asian Slaw, Avocado & Pickled Ginger Mayo

### **Herb Roasted Chicken**

½ Roasted Chicken with Mashed Potatoes & Haricot Verts

### **Grilled Meatloaf**

Housemade Meatloaf with Spicy Creole Sauce, Mashed Potatoes & Haricot Verts

### **Chicken Penne Pasta\***

Penne Pasta with Grilled Chicken, Red Peppers, Asparagus, Whole Leaf Spinach & Light Cream Sauce

\*Can be prepared without chicken upon request

## Dessert

Please select up to 2 choices

### **Apple Crumble**

Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream

### **Crème Brulee**

Vanilla Custard with a Caramelized Sugar Top

### **Seasonal Mixed Berries**

Mixed Berries with Crème Fraiche

❖ Brownie a la Mode and/or Oreo Cheesecake available as Dessert Option for an additional \$2.00 per person

# 2 Course Lunch - \$26 per person

## Starter and Entrée Combination

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee



### Starters

*Please select up to 2 choices*

#### **Mixed Greens**

*Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette*

#### **Caesar Salad**

*Romaine Lettuce with Sourdough Croutons, Parmesan Cheese & Caesar Dressing*

#### **Goat Cheese Salad**

*Mixed Greens, Diced Tomatoes, Pine Nuts, Crumbled Goat Cheese & Red Wine Vinaigrette*

#### **Fire Roasted Tomato Soup**

*Garnished with Sourdough Croutons*

#### **Gazpacho** (Seasonal May-September)

### Entrées

*Please select up to 3 choices*

#### **Nicoise Salad with Ahi Tuna**

*Mixed Greens, Red Potatoes, Hard Boiled Eggs, Tomatoes, Haricot Verts, Capers, Olives & Herb Vinaigrette topped with Ahi Tuna*

#### **Greek Salad with Grilled Bistro Steak**

*Mixed Greens, Tomatoes, Pepperoncini, Feta Cheese, Cucumber, Red Onions, Kalamata Olives & Red Wine Oregano Vinaigrette topped with Grilled Bistro Steak*

#### **Arugula Salad with Grilled Shrimp**

*Baby Arugula, Roasted Corn, Parmesan Cheese & Lemon Vinaigrette with Grilled Shrimp*

#### **Herb Roasted Chicken**

*½ Roasted Chicken with Mashed Potatoes & Haricot Verts*

#### **Grilled Salmon**

*Grilled Salmon over a bed of Goat Cheese & Asparagus Orzo with Red Pepper Coulis*

#### **Steak Frites**

*New York Strip topped with Parsley Butter, French Fries & side of Mixed Greens*

#### **Angel Hair Pasta with Grilled Shrimp\***

*Angel Hair Pasta, Grilled Shrimp, Tomatoes, Basil, Fresh Mozzarella & Pomodoro Sauce*

*\*Can be prepared without Shrimp upon request*

## 2 Course Lunch - \$26 per person

### Entrée and Dessert Combination

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee

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## Entrées

Please select up to 3 choices

### Nicoise Salad with Ahi Tuna

Mixed Greens, Red Potatoes, Hard Boiled Eggs, Tomatoes, Haricot Verts, Capers, Olives & Herb Vinaigrette topped with Ahi Tuna

### Greek Salad with Grilled Bistro Steak

Mixed Greens, Tomatoes, Pepperoncini, Feta Cheese, Cucumber, Red Onions, Kalamata Olives & Red Wine Oregano Vinaigrette topped with Grilled Bistro Steak

### Arugula Salad with Grilled Shrimp

Baby Arugula, Roasted Corn, Parmesan Cheese & Lemon Vinaigrette with Grilled Shrimp

### Herb Roasted Chicken

½ Roasted Chicken with Mashed Potatoes & Haricot Verts

### Grilled Salmon

Grilled Salmon over a bed of Goat Cheese & Asparagus Orzo with Red Pepper Coulis

### Steak Frites

New York Strip topped with Parsley Butter, French Fries & Side of Mixed Greens

### Angel Hair Pasta with Grilled Shrimp\*

Angel Hair Pasta, Grilled Shrimp, Tomatoes, Basil, Fresh Mozzarella & Pomodoro Sauce

\*Can be prepared without Shrimp upon request

## Dessert

Please select up to 2 choices

### Apple Crumble

Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream

### Crème Brûlée

Vanilla Custard with a Caramelized Sugar Top

### Brownie a la Mode

Belgian Chocolate Brownie with Vanilla Bean Ice Cream

### Oreo Cheesecake

Traditional Cheesecake with a thick Oreo Crust & Raspberry Coulis

### Seasonal Mixed Berries

Mixed Berries with Crème Fraîche

# Hors D' Oeuvres

- ❖ Passed Items also available as Stationary Items upon request
- ❖ 2 Dozen Minimum per Item required



## *Passed Hot Items*

### **Ham & Cheese Croquettes\* \$18**

*Ham, Cheddar Cheese & Mashed Potato with a Honey Mustard Dipping Sauce*

### **Mini Gruyere & Prosciutto Sandwiches\* \$21**

*Gruyere & Prosciutto on Sourdough Bread with a Roasted Tomato Dipping Sauce*

### **Cheeseburger Spring Roll \$21**

*Seasoned Ground Beef & Cheddar Cheese with Ketchup*

### **Chicken Quesadillas \$21**

*Chipotle Lime Marinated Grilled Chicken & Monterey Jack Cheese*

### **Mini Burgers \$24**

*Toasted Bun with Ketchup & garnished with Onion Strings*

### **Crispy Chicken Spring Rolls \$24**

*Chicken, Carrots & Jalapenos with a Sweet & Sour Dipping Sauce*

### **Crispy Shrimp or Grilled Shrimp \$36**

*Lightly Breaded or Grilled with a Mango-Cilantro Dipping Sauce*

### **Mini Lump Crab Cakes \$36**

*With choice of a Sweet Mustard Sauce or a Chipotle Crema*

## *Passed Cold Items*

### **Traditional Bruschetta \$18**

*On a Toasted Crostini*

### **Mini Caprese \$18**

*Tomato, Mozzarella & Basil on Balsamic Vinaigrette Drizzled Crostini*

### **Grilled Chicken, Corn & Avocado Wraps \$21**

*With a Barbeque Dipping Sauce*

### **Prosciutto Wrapped Asparagus \$24**

*With a Sun Dried Tomato Hollandaise Dipping Sauce*

### **Smoke Salmon & Crème Fraiche Roll \$36**

*On a Basil Leaf*

### **Seared Ahi Tuna \$36**

*Black Pepper Crusted Ahi Tuna with Wasabi Cream on a Wonton Crisp*

*\*Can be made as Cheese Only upon request*



## *Stationary Hot Items*

### **Creamy Spinach Dip**

*With Housemade Tortilla Chips*

<b>Small</b> (10-25 persons)	<b>\$45</b>
<b>Medium</b> (25-50 persons)	<b>\$70</b>
<b>Large</b> (50-100 persons)	<b>\$105</b>

### **Assorted Hand Tossed Pizza**

*Combination of Cheese Only and Chicken, Roma Tomato & Basil*

**\$7.50 per pizza** (6 pieces per pizza)

## *Stationary Cold Items*

### **Cheese Platter \$4.00 per person**

*Assorted Import and Domestic Cheeses with Crackers and Mustard*

### **Crudités \$3.50 per person**

*Assorted Garden and Baby Vegetables with Housemade Dips*

### **Fruit Platter \$3.50 per person**

*Seasonal Fresh Fruit with Crème Fraîche*

# DINNER - \$35 per person

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee



## Starters

*select up to TWO*

### Mixed Greens

*Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette*

### Caesar Salad

*Romaine Lettuce with Sourdough Croutons, Parmesan Cheese & Caesar Dressing*

### Fire Roasted Tomato Soup

*Garnished with Sourdough Croutons*

## Entrées

*select up to THREE*

### Chicken Penne Pasta\*

*Penne Pasta with Grilled Chicken, Red Peppers, Asparagus, Whole Leaf Spinach & Light Cream Sauce*

### Herb Roasted Chicken

*½ Roasted Chicken with Mashed Potatoes & Haricot Verts*

### Grilled Meatloaf

*Housemade Meatloaf with Spicy Creole Sauce, Mashed Potatoes & Haricot Verts*

### Hanger Steak

*Hanger Steak topped with Peppercorn Sauce with Mashed Potatoes & Haricot Verts*

### Grilled Salmon

*Grilled Salmon over a bed of Goat Cheese & Asparagus Orzo with Red Pepper Coulis*

*\*Can be prepared without chicken upon request*

## Dessert

*select up to TWO*

### Apple Crumble

*Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream*

### Crème Brulee

*Vanilla Custard with a Caramelized Sugar Top*

### Seasonal Mixed Berries

*Mixed Berries with Crème Fraiche*

❖ Brownie a la Mode and/or Oreo Cheesecake available as Dessert Option for an additional \$2.00 per person

# DINNER - \$40 per person

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee



## Starters

*select up to TWO*

### Mixed Greens

*Mixed Greens with Teardrop Tomatoes, Shaved Parmesan & Red Wine Vinaigrette*

### Caesar Salad

*Romaine Lettuce with Sourdough Croutons, Parmesan Cheese & Caesar Dressing*

### Goat Cheese Salad

*Mixed Greens, Diced Tomatoes, Pine Nuts, Crumbled Goat Cheese & Red Wine Vinaigrette*

### Fire Roasted Tomato Soup

*Garnished with Sourdough Croutons*

## Entrées

*select up to THREE*

### Angel Hair Pomodoro with Shrimp\*

*Angel Hair Pasta, Grilled Shrimp, Tomatoes, Basil, Fresh Mozzarella & Pomodoro Sauce*

### Herb Roasted Chicken

*½ Roasted Chicken with Mashed Potatoes & Haricot Verts*

### New York Strip Steak

*New York Strip topped with Red Wine Demi-Glace with Potato Au Gratin & Haricot Verts*

### Roasted Lamb Shank

*Marinated and Roasted Lamb Shank with Mashed Potatoes & Grilled Asparagus*

### Ahi Tuna Mignon

*Ahi Tuna over a bed of Potato Au Gratin with Green Pepper Sauce*

### Lump Crab Cake

*Lump Crab Cake with Corn & Asparagus Sauté with Sweet Mustard Cream Sauce*

*\*Can be prepared without Shrimp upon request*

## Dessert

*select up to TWO*

### Apple Crumble

*Fresh Sliced Apples with a Crumble Topping and Vanilla Bean Ice Cream*

### Brownie a la mode

*Belgian Chocolate Brownie with Vanilla Bean Ice Cream*

### Crème Brûlée

*Vanilla Custard with a Caramelized Sugar Top*

### Seasonal Mixed Berries

*Mixed Berries with Crème Fraîche*

# KID'S MENU - \$15 per person

❖ Includes Soda, Lemonade, Iced & Hot Tea and Coffee



## *Starter*

*select ONE*

### **Fruit Cup**

*Assorted Fresh Berries*

### **Fire Roasted Tomato Soup**

*Garnished with Sourdough Croutons*

## *Entrées*

*select TWO options*

### **Pancakes\***

*Pancakes with Mixed Fruit and Syrup*

### **Chicken Fingers**

*Served with French Fries*

### **Buttered Noodles**

*Penne Pasta tossed in Butter*

### **Cheese Pizza**

*Mozzarella Cheese with Marinara Sauce*

### **Mac & Cheese**

*Spiral Pasta with American Cheese*

\*Available as Kids Brunch Option

## *Dessert*

### **Kid Sundae**

*2 Scoops of Vanilla Bean Ice Cream, Chocolate Syrup, Whipped Cream topped with a Cherry*

# Bar Options

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## *Packages*

- ❖ *sodas & ice tea are included with all package options*

### Beer & Wine Package

- ❖ *featuring a selection of import & domestic beers and house wines*

1 <sup>st</sup> hour	\$17.00
2 <sup>nd</sup> hour	\$13.00
3 <sup>rd</sup> hour	\$9.00

### Deluxe Open Bar Package

- ❖ *featuring Bacardi Silver, Skyy, Beefeater, Jack Daniels, Dewars, Sauza Gold and Assorted Specialty Liquors & Cordials, Selected Import & Domestic Beers and House Cabernet & Chardonnay Wines*

1 <sup>st</sup> hour	\$20.00
2 <sup>nd</sup> hour	\$15.00
3 <sup>rd</sup> hour	\$10.00

### Martini Bar Package

- ❖ *added to the Deluxe Bar Package at \$4 per person*

Cosmopolitan  
Tartini  
Sour Apple  
Martini  
Manhattan  
French Martini

## *Host Bar based on Consumption*

- ❖ *items are charged to Final Bill at end of event*

Bottle Domestic Beer	\$4.50
Bottled Imported Beer	\$5.00-\$9.75
House Wine by the Glass	\$6.50
Mixed Drink	\$7.00-\$10.00
Specialty Martini	\$9.50
Bottled Water	\$3.50-\$6.00
Bloody Mary & Mimosas	\$6.50-\$7.00
Champagne	\$9.75

# Wine Options

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## *Wine Pre-Selected by the Bottle*

❖ Select a red & white bottle from our wine list. Prices vary.

## White Wine

	Glass	Bottle
<b>CHARDONNAY</b>		
Columbia Crest, Washington	6.50	26
Hogue, Washington	8.25	33
Robert Mondavi, California	9.25	35
Ravenswood, California	9.25	37
Toasted Head, California	10.75	43
<b>PINOT GRIGIO</b>		
Pinot Grigio, Lagaria, Italy	8.25	33
Pinot Grigio, Mezza Corona, Italy	9.25	37
<b>SAUVIGNON BLANC</b>		
Nobilo, New Zealand	9.75	45
Allan Scott, New Zealand	11.25	45
<b>OTHER WHITES</b>		
<b>Fume Blanc</b> , Hogue, California	8.25	33
<b>Riesling</b> , Blufeld-Mosel, Germany	8.25	33
<b>Albarino</b> , Martin Codax, Spain	10.25	41
<b>Viognier</b> , Toasted Head, California	10.75	43
<b>Pinot Gris</b> , King Estate, Oregon	12.25	49
<b>Pinot Blanc</b> , Steele, California	13.25	53

## Red Wine

	<i>Glass</i>	<i>Bottle</i>
<b><i>CABERNET SAUVIGNON</i></b>		
Columbia Crest, Washington	6.50	26
Hogue, Washington	8.25	33
Ravenswood, California	8.50	34
Paso Creek, California	12.75	51
<b><i>MERLOT</i></b>		
Hogue, Washington	8.25	33
Paso Creek, California	12.75	51
<b><i>PINOT NOIR</i></b>		
Nobilo, New Zealand	11.50	46
Acrobat, Oregon	15.25	61
<b><i>RED BLEND</i></b>		
Robert Mondavi Meritage, California	8.50	34
St. Francis, California	9.25	37
<b><i>OTHER REDS</i></b>		
<b><i>Shiraz/Cabernet</i></b> , Jacob's Creek, Australia	6.75	27
<b><i>Tempranillo</i></b> , Red Guitar, Spain	7.75	31
<b><i>Chianti</i></b> , Ruffino, Italy	8.25	33
<b><i>Petite Shirah</i></b> , Ravenswood, California	8.50	34
<b><i>Malbec</i></b> , Diseno, Argentina	8.75	35
<b><i>Beaujolais-Villages</i></b> , Louis Jadot, France	9.50	38
<b><i>Zinfandel</i></b> , Zen of Zin, California	9.50	38
<b><i>Cote du Rhone</i></b> , Delas Freres, France	10.25	41
<b><i>Barbera d'Asti</i></b> , Michele Chiarlo, Italy	10.75	43

## Champagne/Sparkling Wines

	<i>Glass</i>	<i>Bottle</i>
Piper Heidseick Brut, France - Split		20
Schramsberg Brut, California		35
Moet & Chandon, White Star, France		90
<b><i>OTHER SPARKLING</i></b>		
<b><i>Prosecco</i></b> , La Marca, Italy	9.75	39

# FREQUENTLY ASKED QUESTIONS

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## **How many guests does the space hold?**

The private room can accommodate up to 40 guests seated and 60 for a standing reception. Alternate space options are available for larger guest counts.

## **Can the restaurant be bought out completely?**

Yes! We do offer ½ and Full restaurant buy out options. Please inquire about pricing.

## **Are children's menus available?**

Yes. Children's menus are available for guests age 12 & under.

## **Where can my guests park?**

There is street parking around the restaurant and a pay lot at the National Cathedral, less than one block west of the restaurant.

## **Can you bring your own centerpieces & flowers?**

You are welcome to provide your own arrangements as well as we can provide fresh floral centerpieces at \$25 per arrangement.

## **Can you bring your own Dessert (cake)? & Is there a charge for this?**

You may bring in your own dessert (cake) and yes there is a \$25 outside dessert fee.

## **Can I decorate the room?**

The room can be made available to you 30 minutes ahead of the event for decorating. Nothing can be attached in such a way as to leave marks, residue, or damage in any way. All decorating ideas must be discussed and approved in advance.

## **Can I have live entertainment or use my own music?**

Unfortunately, the size of the space & its proximity to the dining room does not allow for live entertainment or outside music source. We provide the space w. music from our dining room system on a separate channel. However, this system plays special discs only, so we can only provide music we receive from our music company.

## **What are your room rental fees?**

We do not have room rental fees. We do have food & beverage minimums. These minimums are based on the total amount of food &, beverage consumed before tax & gratuity. Minimums are as follows:

Monday-Friday	8:00 am to 11:00 am	\$ 300
Monday-Friday	11:30 am to 2:30 pm	\$ 300
Saturday & Sunday	11:00 am to 2:00 pm	\$ 400
Sunday-Thursday	6:00 pm to 9:00 pm	\$ 600
Friday & Saturday	6:00 pm to 9:00 pm	\$ 800

Minimum requirements may vary in the months of April, May, October & December, as well as on certain holidays. Please inquire to confirm rates.