

RECOGNIZE and REWARD



Now, more than ever, we need to treasure our successes. Show your team how much you appreciate their hard work with an outing to a landmark location that is both merry and bright.

RECOGNIZE & REWARD PACKAGE

Includes:

- Function Room for six (6) hours (or until room curfew)
- One half hour open bar with Select Brands prior to dinner
- Three-course dinner menu with glass of wine to complement
- Holiday Linens and Napkins with Table Centerpiece
- Podium and Microphone with Sound System
- Complimentary Parking

\$75 per person

Inclusive of service charge and tax



Please select one menu item from each course to be included in the package price.

All meals are presented with fresh rolls and butter, and end with regular and decaffeinated coffee, specialty and herbal teas.

STARTERS

Red Oak and Endive

Chestnuts, Cranberries, Fromage Blanc, Maple Verjus

Honey Roasted Beets

Arugula and Walnut Salad, Goat Cheese toast,
Blood Orange Vinaigrette

Persimmon Carpaccio

Hearts of Palm and Baby Lettuce,
Pomegranate Pearls, Orange Vinaigrette

ENTREE SUGGESTIONS

Red Wine Braised Kobe Beef

Heirloom Carrots, White Potato, Rosemary Jus

Roasted Airline Chicken

Potato Mousseline, Roasted Baby Vegetables
Pine Nut Parley Sauce

Tomato Butter Baked Sole

Preserved Lemon Risotto, Grilled Asparagus
Beurre Fondue

Seared Sirloin

Potato and Pancetta Hash, Tomato Shrimp Butter

Chicken Osso Bucco

Saffron Mushroom Fregola, Braised Greens,
Nutmeg Essence

Almond Crusted Sea Bass

Sweet Corn Polenta, Braised Cipollini Onions
Artichoke and Sun-dried Tomato Sauce

DESSERT SUGGESTIONS

Apple Tart Tatin Royale

Rum Raisin Chutney

White Chocolate Cheesecake

Candied Orange

Chocolate Chipotle Flourless Torte

Poached Figs

Chocolate Pecan Tart

Crème Chantilly

Dried Cherry Chocolate Slump Cake

Burgundy Cherries

ENHANCED BEVERAGE OPTIONS

There will be a Bartender Charge of \$100 per bar/bartender. These charges will be waived if each bar exceeds \$500 in sales exclusive of tax and gratuity.

	SELECT	PREMIER	GRAND
VODKA	Gordon's	Finlandia	Belvedere
GIN	Gordon's	Beefeater	Tanqueray
BOURBON	Early Times	Wild Turkey	Makers Mark
SCOTCH	Ballentines	Cutty Sark	Chivas Regal
RUM	Myer's Platinum	Bacardi Silver	Mount Gay
TEQUILA	Matador	Sauza Gold	Sauza Commemorativo
WHITE WINE	House White	Southern Point Chardonnay	Bogle, Chardonnay
RED WINE	House Red	Southern Point Merlot	Bogle, Merlot
HOSTED COCKTAILS	\$8.00 per drink	\$8.50 per drink	\$9.50 per drink
HOSTED WINES	\$8.25 per drink	\$9.00 per drink	\$11.50 per drink
HOSTED AMERICAN BEERS	\$6.25 per drink	\$6.25 per drink	\$6.25 per drink
HOSTED MICRO-BREW BEERS	\$7.25 per drink	\$7.25 per drink	\$7.25 per drink
HOSTED IMPORT BEERS	\$7.25 per drink	\$7.25 per drink	\$7.25 per drink
HOSTED SOFT DRINKS	\$4.50 per drink	\$4.50 per drink	\$4.50 per drink
HOSTED WATERS & JUICES	\$4.50 per drink	\$4.50 per drink	\$4.50 per drink
CASH COCKTAILS	\$8.75 per drink	\$9.25 per drink	\$10.25 per drink
CASH WINES	\$9.00 per drink	\$9.50 per drink	\$12.50 per drink
CASH AMERICAN BEERS	\$6.75 per drink	\$6.75 per drink	\$6.75 per drink
CASH NON-ALC. BEERS	\$7.75 per drink	\$7.75 per drink	\$7.75 per drink
CASH IMPORT BEERS	\$7.75 per drink	\$7.75 per drink	\$7.75 per drink
CASH SOFT DRINKS	\$5.00 per drink	\$5.00 per drink	\$5.00 per drink
CASH WATERS & JUICES	\$5.00 per drink	\$5.00 per drink	\$5.00 per drink
PER PERSON HOURLY PRICES	\$20.00 First hour \$10.00 each addl. hour	\$23.00 for first hour \$12.50 each addl. hour	\$26.00 for first hour \$17.00 each addl. hour