



PRIVATE DINING MENUS GENERAL INFORMATION

We hope you have enjoyed reviewing the menu selections that we offer for day and evening private dining events. These menus may be used for functions held in one of our private spaces, subject to the food minimums for each of these spaces. No drinks are included in the price of the menus. Upon selection of a menu, please notify the banquet office to select a date and time for your function. At that time, a contract will be prepared for your signature outlining the pre-order date. The pre-order date usually falls three days prior to the date of your function. We require a \$250.00 non-refundable, non-transferable booking deposit, which reserves the room in your name. This non-refundable, non-transferable deposit will be deducted from your bill at the close of your function. Your party will be subject to a gratuity minimum of \$100.00 for all functions. Further, functions with a start time scheduled during a time other than our normal dining room hours of operation may incur an additional service fee of \$60.00**, in addition to labor minimums required by your menu selection. A minimum guaranteed guest count of 20 is required for both lunch and dinner functions held in the private dining room. A food minimum of \$525.00 is required for all hors d'oeuvres only or alternative time functions held in the private dining room. Afternoon Tea, Lunch, dinner, or hors d'oeuvres functions held in the railroom or on the outdoor patio are subject to separate food minimums, as stated on the patio/rail room information form.

For your convenience, we offer two types of beverage service -- Standard or Deluxe. These services may be added to any menu for a fee and will apply to all guests in attendance. Standard beverage service is \$3.00 per person and consists of unlimited quantities of coffee, hot tea, and/or iced tea throughout the duration of food service for your function. Deluxe beverage service is \$4.00 per person and consists of all items as described in the standard package with the addition of unlimited quantities of sodas, juices and milk. Lemonade, Apple juice boxes, Shirley Temple, bottled still or sparkling waters are not included in either beverage service.

Beverage service is not available for hors d'oeuvres or Open House receptions. Guests not purchasing a beverage service will be charged the listed per drink charge. No free refills are provided.

Hors d'oeuvres may be ordered for on premise functions during a cocktail hour or in addition to your selected menu service. Please discuss your choices with the banquet manager.

Our homemade special occasion and wedding cakes are available for any function with a 48-hour notice.

**THE PRIVATE DINING ROOM ROOM IS AVAILABLE
FOR GUARANTEED PARTIES OF 20 OR MORE.**

**FUNCTIONS HELD IN THE RAIL ROOM OR ON THE OUTDOOR PATIO
ARE SUBJECT TO FOOD PURCHASE MINIMUM**



Please initial next to additional services. These items will be incorporated into your contract. If an initialed item does not appear in your contract, it is not part of our agreement. Please review your contract carefully.

Initial	Description of Service	Price per person
_____	Champagne Toast <i>For the entire party. Underage or non-alcoholic drinkers will be served Sparkling Apple Cider.</i>	\$ 6.25
_____	Kir Royale Toast Sparkling wine with crème de cassis <i>For the entire party. Underage or non-alcoholic drinkers will be served Sparkling Apple Cider garnished with a fresh strawberry.</i>	\$ 6.95
_____	Butler Service for selected hors d'oeuvres For hors d'oeuvres ordered by the dozen. All hors d'oeuvres will otherwise be displayed on platters, served buffet-style. <i>Butler service is not available for items from the "Chef's Platters" Menu.</i>	\$ 60.00 per additional server <i>One server for each 25 guests</i>
_____	Cake in lieu of the included dessert as noted on Complimentary your pre-selected menu. If you make this selection, you will be served a cake of a size appropriate to your final guest count. Please select a flavor for both the cake and the frosting (Not available for Afternoon Tea):	

** Please note: Not all private dining menus offer an included dessert. Read the menus carefully.



Decorative Tablecloths for Guest Tables

Complimentary Please select one color. If you choose not to select a decorative tablecloth, our standard beige will be used. All napkins are white.

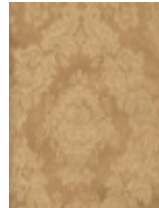
_____ Sage damask



_____ Merlot damask



_____ Gold



_____ Cream lace overlay





_____ Decorative Skirting

Complimentary:

When used in conjunction with hors d'oeuvres or cake.

\$10.00 per skirting when requested for additional tables,

_____ Holiday



_____ Merlot damask

_____ White

_____ Kensington Gold

_____ Sage damask

_____ Tropical

***If none is selected for tables included in your menu, the banquet manager will select on your behalf.*

_____ Audio/Visual Screen

\$20.00 per
use

*Set-up in the private dining room
with small projection table included.
**Audio/Visual projection
equipment and extension cords
not included.***

_____ Imprinted menus for the meal

Complimentary Please **print** the requested heading below:



_____ Early guest arrival/Late Guest Departure \$60.00 per instance

Should you wish to begin your party at anytime up to Two (2) hours prior to the opening hours for the dining room, an additional fee is required. Should your function not be completed by closing hours, management will impose this fee at the close of the function (T-Sat: 10:00pm) Any fraction of time constituting a late departure will be charged the full \$60.00 per hour--no partial hour

_____ Course by Course Wine Pairing Cost varies

Please request this service to receive wine recommendations for each course. The actual cost of the wines, based on your prior approval, will be noted in your contract. A wine menu complete with notes for each selected wine along with room for guest's tasting notes will be set at each place setting.

_____ Berries & Bubbles \$ 18.00 per person

Perfect for a girl's night out or special occasion celebration. Retire to the Rail Room and your guests will enjoy two glasses of the world's finest bubbles complemented by a Warm Chocolate fondue of seasonal fruit & homemade pastries. This can be ordered as the menu for a private function in the Rail Room in conjunction with the Rail Room Reception Fee