

THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

Private Brunch Menus!



A gratuity of 12% will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. No other fees or charges, other than the gratuity above, shall be considered a tip, gratuity, or service charge for any employee. An administrative fee of 11%, *and applicable taxes*, will be added to the final bill. The administrative fee will be retained by the Restaurant and is not a tip, gratuity, or service charge for any employee and is not the property of any employee who provides service to you. Prices subject to change and food to seasonal availability.

LAKESIDE ROOM

(Right side of Restaurant)

Seated Meal 60 – Standing Reception 100

DJ/Bands, Karaoke or Live music not permitted

BRUNCH

Saturday or Sunday 9 a.m. – 1:30 p.m.

Room rental \$250 per hour, 2 hour Minimum

Food & Beverage Minimum \$1000

Monday through Friday 9 a.m. – 2:00pm

Room rental \$150 per hour, 2 hour Minimum

Food & Beverage Minimum \$800

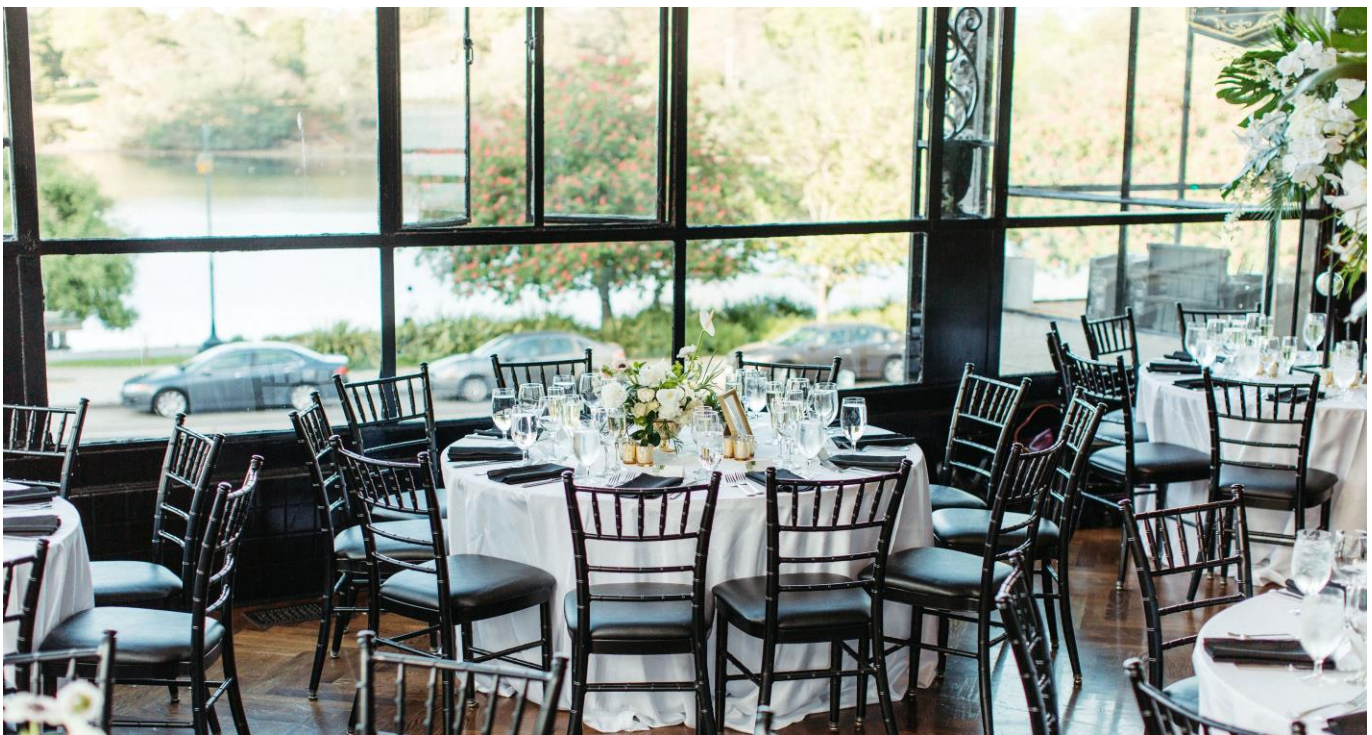
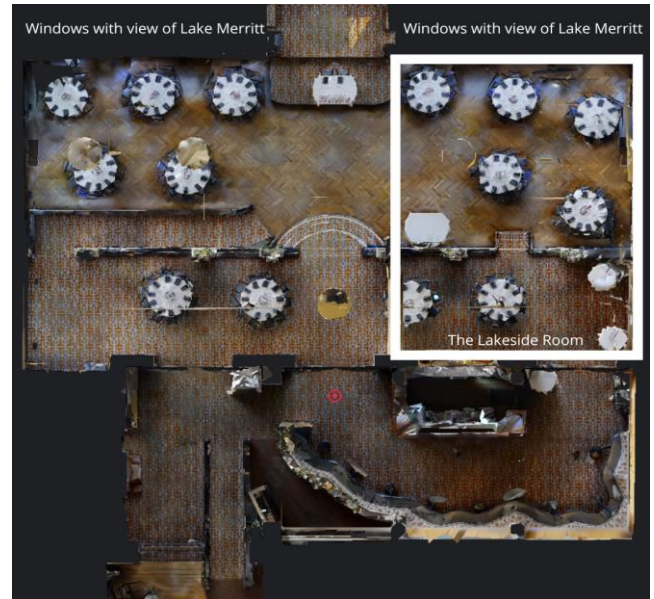


Photo by Angela Jazmin Studio

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MADISON ROOM

(Left side of Restaurant)

Seated Meal 100 – Standing Reception 120

BRUNCH

Saturday or Sunday 9 a.m. – 1:30 p.m.

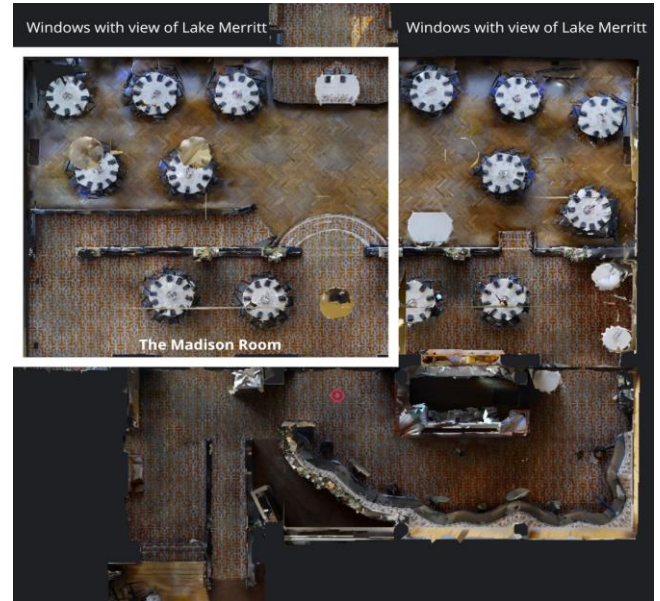
Room rental \$350 per hour, 2 hour Minimum

Food & Beverage Minimum \$2,500

Monday through Friday 9 a.m. – 2:00pm

Room rental \$250 per hour, 2 hour Minimum

Food & Beverage Minimum \$2,000



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THE TERRACE ROOM

(Entire restaurant – Lobby, Dining Room, Bar)

Seated Meal: 190 with Dancefloor

Seated Meal: 200 without Dancefloor

Standing Reception: 220

BRUNCH

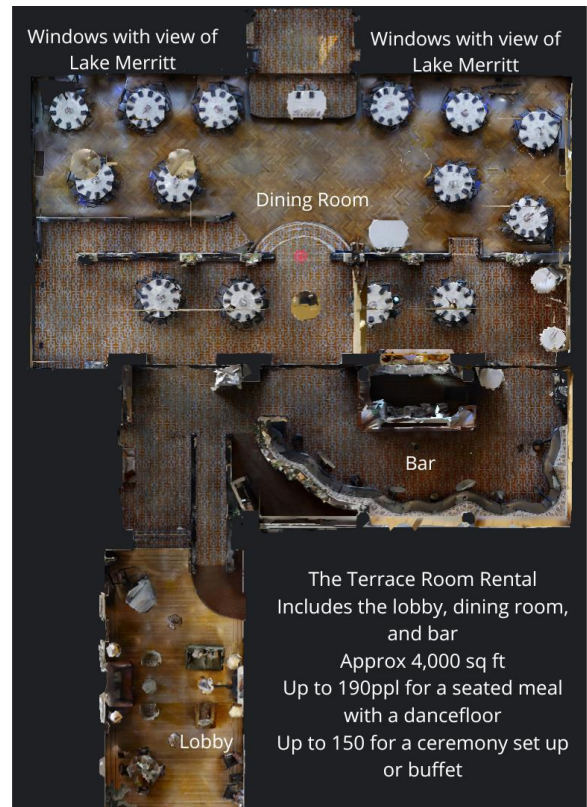
Saturday or Sunday 9 a.m. – 1:30 p.m.

Monday through Friday 9 a.m. – 2:00pm

Room rental \$380 per hour

3 hour Minimum

Food & Beverage Minimum \$4500



SECURITY REQUIRED WITH RENTAL OF THE TERRACE ROOM

Price per guard: \$300 each.

Events 0-150ppl: Require (1) one Security Guard.

Events 151ppl-200: Require (2) two Security Guards.

Events 201-300: Require (3) three Security Guards.

Young Adult Events require (2) guards. Mandatory.

Photo by Milan Bhatt

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BRUNCH BUFFET \$30 PER PERSON

Includes House made Miniature Muffins with Raisins, Apples, and Carrots.
Butter and Jam. Home fries, Scrambled Eggs, Bacon.

Choice of One Entrée:

Buttermilk Pancakes, French Toast, or Corned Beef Hash

PREMIER BRUNCH BUFFET \$40 PER PERSON

Includes House made Miniature Muffins with Raisins, Apples, and Carrots,
Butter, Jam, Home Fries, Scrambled Eggs with White Cheddar and Scallions, Choice of
Applewood Smoked Bacon, Chicken Apple Sausage, OR Plant Based Breakfast Sausage

Choice of Salad:

Mixed Greens Salad with Dried Cranberries, Feta, Pickled Onion, House Vinaigrette OR Farro
and Baby Kale Salad with Parmesan, Walnuts, Sherry Vinaigrette

Choice of Two Entrée:

Brioche French Toast with Crème Chantilly and Strawberries

Lemon Ricotta Pancakes

Bananas Foster French Toast

Maple Bacon Pancakes

Monte Cristo Sandwich – Egg Battered & Griddled Ham & Cheese

Corned Beef Hash with Yukon Gold Potatoes, Celery, Peppers, Onions

Root Vegetable Hash



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ADD-ONS & SMALL BITES

Make it a Pancake Bar by adding toppings \$3.50 per person (served on the side).

Includes butter, syrup and choice of 3 additional toppings: pecans, berries, sliced bananas, chocolate chips, sprinkles, dried cranberries, jam, mango sauce, raspberry sauce, chocolate sauce, or whipped cream.

Seasonal Fresh Fruit Display \$3.50 per person

Tropical Fruit Display with Passion Fruit Sauce \$5 per person

Yogurt Parfait Station with Yogurt, Berries, and Granola \$4 per person

Mini Croissant Station with Sliced Ham and Choice of Cheese \$4.50 per person

Bagel Display with Assorted Bagels, Smoked Salmon Schmear, Cream Cheese, Capers, tomatoes, cucumber, and Red Onions \$5.50 per person

Assorted Pastries \$3 per person

Chilled Poached Salmon with Dill-Scallion Crème Fraiche \$6 per person

Poached Prawns with Cocktail Sauce \$4.50 per person

SMALL BITES \$40 per dozen (minimum of 1.5 pieces per person)

Deviled Eggs with Bay Shrimp

Mini Quiche Bites; Assortment or Veggie, Bacon and Cheddar, Spinach and Jack Cheese

Mini Potato Cakes with Smoked Salmon and Chives

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A LA CARTE ADD-ONS

Coffee & Tea Station \$3.50 per person (Minimum - 50% of guest count)

Coffee and Tea Table Service \$5 per person

Dessert Cutting Fee \$3.50 per person

Corkage Fee \$18 per 750ml Bottle

ADD Bartender for Cash Bar \$200

Additional server REQUIRED for guest counts more than 50 guests \$60 per hour

Bloody Mary Fixings Station: Hot Sauces, Pickled Veggies, Celery, Horseradish, Worcestershire Sauce \$3 per person
(Fixings only, Bloody Marys Purchased at Bar Individually – must purchase bartender)

Assorted Fruit Juice Station \$5.50 per person

Make it a Mimosa Bar by Adding Champagne for \$32 per bottle. Includes garnishes



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