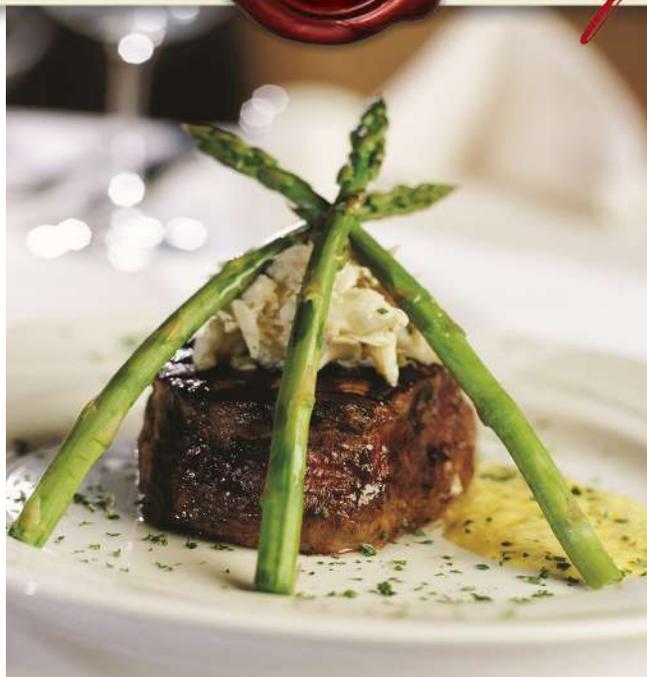


Private Dining Events

EXCEPTIONAL



Experiences




Eddie Merlot's™
prime aged beef and seafood

EXCEPTIONAL



Experiences

Exceptional Experiences start with *Exceptional Care*...

At Eddie Merlot's, our *highly trained* culinary team and service staff are *dedicated* to ensuring that you and your guests receive nothing but the *best*.

It begins with our *promise* to you, that we are taking every precaution to keep you and your guests *safe* and *healthy*. Our *high standards* of service and *excellence* have only gotten *better*.

Our *dedicated* team is here to help you plan the *perfect* event, and committed to providing menus that feature *world class*, hand selected and *hand cut* steaks, the *freshest* seafood, and the *finest* wines ...all done while taking the necessary steps to keep you *comfortable* and *safe* with things like in room sanitation stations, individually plated or butler passed hors d'oeuvres, and composed or butler passed side dishes.

From *business* dinners to *social* celebrations, Eddie Merlot's is here to help make yours an event to *remember*...

**MAKE IT EXCEPTIONAL.
MAKE IT EDDIE MERLOT'S.**



PLATED LUNCHESES



SIGNATURE MENU ~ \$39 per person

(Host Selects Two)

Caesar Salad
Cup of French Onion Soup
Cup of King Crab & Corn Bisque

(Host Selects Three)

4 oz. Sliced Beef Tenderloin "Diane"
Prime Cheeseburger with Parmesan Truffle French Fries
Sesame Seared Yellowfin Tuna
Cedar Roasted Salmon
Pan Roasted Chicken

All entrées served with Fresh Vegetables unless noted

Chocolate Cake
Carrot Cake

*Enhance your event by adding
Mashed Potatoes with Roasted Garlic ~ \$3 per guest*

**All Breakfast & Lunch Menus are available for events
beginning by 2:00 p.m.**

Coffee, Tea, & Soda included with all lunch menus.

Ask us about ways to customize your event!

PLATINUM MENU ~ \$49 per person

(Host Selects Two)

Caesar Salad
House Salad
Cup of French Onion Soup
Cup of King Crab & Corn Bisque
Classic Wedge

(Host Selects Three)

6 oz. Filet Mignon (+ \$5)
Filet Medallions "Diane"
Cedar Roasted Salmon
Sesame Seared Yellowfin Tuna
Pan Roasted Chicken

*Entrees Served with Mashed Potatoes with Roasted Garlic &
Chef's Fresh Vegetables*

(Guest Choice Of)

Chocolate Cake
Carrot Cake

\$75 CABERNET MENU



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC appetizers)

Bourbon Beef Brochettes	Miniature Beef Wellingtons
Mushroom Crostini	Tomato Basil Bruschetta
Filet Potstickers	Jumbo Barbeque Shrimp
Sweet & Spicy Shrimp	Calamari
Chicken Skewers	Miniature Ahi Tuna Wontons
Spinach & Artichoke Dip	

Enhance your menu by substituting one of your CLASSIC selections for a SIGNATURE selection

SIGNATURE APPETIZERS

Colossal Shrimp Cocktail ~ \$3 Colossal Barbeque Shrimp ~ \$5
Oysters on the Half Shell ~ \$2 Bacon Wrapped Scallops ~ \$2

SALAD COURSE

CLASSIC SALADS

(Host selects one CLASSIC salad)

Caesar
House Salad
Classic Wedge

Enhance your menu by substituting our SIGNATURE selection

SIGNATURE SALADS

Eddie's Favorite Chopped ~ \$3
Grilled Romaine ~ \$3

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects three entrées)

6 oz. Filet Mignon
12 oz. New York Strip
Cedar Roasted Salmon
Sesame Seared Yellowfin Tuna
Pan Roasted Chicken

CLASSIC SIDES

(Host selects two CLASSIC sides)

Mashed Potatoes *	Steamed Broccoli*
Asparagus Spears*	Creamed Spinach
Baked Potato*	Eddie's Potatoes
Macaroni & Cheese	

Enhance your menu by substituting one of our SIGNATURE selections

SIGNATURE SIDES

Eddie's Brussels Sprouts ~ \$3	Mashed Potatoes with Lobster ~ \$6
Wild Mushrooms ~ \$3	Mac & Cheese with Lobster ~ \$6
Sweet Potato Casserole ~ \$3	

*Indicates Sides can be Composed on Plate**

DESSERT COURSE

(Host selects two desserts)

Chocolate Cake Crème Brûlée Carrot Cake

Ask us about ways to customize your event!

\$85 MERLOT MENU



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC and one SIGNATURE appetizers)

Bourbon Beef Brochettes	Miniature Beef Wellingtons
Mushroom Crostini	Tomato Basil Bruschetta
Filet Potstickers	Jumbo Barbeque Shrimp
Sweet & Spicy Shrimp	Calamari
Chicken Skewers	Miniature Ahi Tuna Wontons
Spinach & Artichoke Dip	

Enhance your menu by substituting one of your CLASSIC selections for a SIGNATURE selection

SIGNATURE APPETIZERS

Colossal Shrimp Cocktail ~ \$3 Colossal Barbeque Shrimp ~ \$5
Oysters on the Half Shell ~ \$2 Bacon Wrapped Scallops ~ \$2

SALAD COURSE

CLASSIC SALADS

(Host selects two CLASSIC salads)

Classic Wedge
Caesar
House Salad

Enhance your menu by substituting our SIGNATURE selection

SIGNATURE SALADS

Eddie's Favorite Chopped ~ \$3
Grilled Romaine ~ \$3

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects three entrées)

8 oz. Filet Mignon	Cedar Roasted Salmon
12 oz. New York Strip	Yellowfin Sesame Tuna Sashimi
Pan Seared Sea Bass	16 oz. Boneless Ribeye ~ \$8
Pan Roasted Chicken	Bourbon Ribeye ~ \$8

CLASSIC SIDES

(Host selects two CLASSIC sides)

Mashed Potatoes *	Steamed Broccoli*
Asparagus Spears*	Creamed Spinach
Baked Potato*	Eddie's Potatoes
Macaroni & Cheese	

Enhance your menu by substituting one of our SIGNATURE selections

SIGNATURE SIDES

Eddie's Brussels Sprouts ~ \$3	Mashed Potatoes with Lobster ~ \$6
Wild Mushrooms ~ \$3	Mac & Cheese with Lobster ~ \$6
Sweet Potato Casserole ~ \$3	

*Indicates Sides can be Composed on Plate**

DESSERT COURSE

(Host selects two desserts)

Chocolate Cake Crème Brûlée Carrot Cake

Ask us about ways to customize your event!

\$105 CHAMPAGNE MENU



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC and two SIGNATURE appetizers)

Bourbon Beef Brochettes	Miniature Beef Wellingtons
Mushroom Crostini	Tomato Basil Bruschetta
Filet Potstickers	Jumbo Barbeque Shrimp
Sweet & Spicy Shrimp	Calamari
Chicken Skewers	Miniature Ahi Tuna Wontons
Spinach & Artichoke Dip	

SIGNATURE APPETIZERS

Colossal Shrimp Cocktail	Colossal Barbeque Shrimp
Oysters on the Half Shell	Bacon Wrapped Scallops

SALAD COURSE

(Host selects two salads)

Classic Wedge
Caesar
House Salad
Chopped House Salad

Enhance your menu by substituting our SIGNATURE selection

SIGNATURE SELECTION

King Crab Bisque ~ \$3
Grilled Romaine ~ \$3

Coffee, Tea, and Soda Included

MAIN COURSE

CLASSIC ENTRÉE SELECTIONS

(Host selects four entrées)

10 oz. Filet Mignon	16 oz. Boneless Ribeye
16 oz. New York Strip	Bourbon Ribeye
Cedar Roasted Salmon	Yellowfin Sesame Tuna Sashimi
Pan Seared Sea Bass	8 oz. Filet & 6 oz. Lobster Tail
Pan Roasted Chicken	

CLASSIC SIDES

(Host selects three CLASSIC or SIGNATURE sides)

Mashed Potatoes *	Steamed Broccoli*
Asparagus Spears*	Creamed Spinach
Baked Potato*	Eddie's Potatoes
Macaroni & Cheese	

SIGNATURE SIDES

Eddie's Brussels Sprouts	Mashed Potatoes with Lobster ~ \$6
Wild Mushrooms	Mac & Cheese with Lobster ~\$6
Sweet Potato Casserole	

*Indicates Sides can be Composed on Plate**

DESSERT COURSE

(Host selects two desserts)

Chocolate Cake Crème Brûlée Carrot Cake

Ask us about ways to customize your event!

\$140 MERITAGE MENU



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC and two SIGNATURE appetizers)

Bourbon Beef Brochettes	Miniature Beef Wellingtons
Mushroom Crostini	Tomato Basil Bruschetta
Filet Potstickers	Jumbo Barbeque Shrimp
Sweet & Spicy Shrimp	Calamari
Chicken Skewers	Miniature Ahi Tuna Wontons
Spinach & Artichoke Dip	

SIGNATURE APPETIZERS

Colossal Shrimp Cocktail	Colossal Barbeque Shrimp
Oysters on the Half Shell	Bacon Wrapped Scallops

SALAD COURSE

(Host selects two salads)

Classic Wedge
Caesar
House Salad
Chopped House Salad

Enhance your menu by substituting our SIGNATURE selection

SIGNATURE SELECTION

King Crab Bisque ~ \$3
Grilled Romaine ~ \$3

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects four entrées)

10 oz. Filet & Lobster Tail
16 oz. Boneless Ribeye & Lobster Tail
16 oz. New York Strip & Lobster Tail
18 oz. Bone-In Bison Ribeye
Pan Seared Sea Bass "Oscar" or "Maxwell" Style
Cedar Roasted Salmon "Oscar" or "Maxwell" Style
Twin 6 oz. Lobster Tails "Oscar" Style
Pan Roasted Chicken

CLASSIC SIDES

(Host selects three CLASSIC or SIGNATURE sides)

Mashed Potatoes *	Steamed Broccoli*
Asparagus Spears*	Creamed Spinach
Baked Potato*	Eddie's Potatoes
Macaroni & Cheese	

SIGNATURE SIDES

Eddie's Brussels Sprouts	Mashed Potatoes with Lobster
Wild Mushrooms	Mac & Cheese with Lobster
Sweet Potato Casserole	

*Indicates Sides can be Composed on Plate**

DESSERT COURSE

(Host selects two desserts)

Chocolate Cake Crème Brûlée Carrot Cake

Ask us about ways to customize your event!

\$150 BORDEAUX MENU



WELCOME RECEPTION

Includes CHILLED SEAFOOD DISPLAY plus host selects three CLASSIC or SIGNATURE appetizers

CHILLED SEAFOOD DISPLAY

Colossal Shrimp Cocktail, Oysters on the Half Shell, Sashimi Ahi Tuna

CLASSIC APPETIZERS

Bourbon Beef Brochettes	Spinach & Artchoke Dip
Tomato & Basil Bruschetta	Jumbo Barbecue Shrimp
Mushroom Crostini	Miniature Beef Wellingtons
Fruit & Cheese	Filet Potstickers
Sweet & Spicy Shrimp	Calamari
Chicken Skewers	Miniature Ahi Tuna Wontons

SIGNATURE APPETIZERS

Colossal Shrimp Cocktail	Colossal Barbeque Shrimp
Oysters on the Half Shell	Bacon Wrapped Scallops

SALAD COURSE

SALADS

(Host selects two CLASSIC salads)

Classic Wedge	Caesar
House Salad	Chopped House Salad

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects four entrées)

7 oz. Wagyu Filet Mignon
10 oz. Filet & Lobster Tail
18 oz. Bone-In Bison Ribeye

Pan Seared Sea Bass "Oscar" or "Maxwell" Style
Cedar Roasted Salmon "Oscar" or "Maxwell" Style
Frenched Pork Chops
Pan Roasted Chicken

Served with Béarnaise Sauce and Peppercorn Sauce "Family Style"

CLASSIC SIDES

(Host selects three CLASSIC or SIGNATURE sides)

Mashed Potatoes	Steamed Broccoli
Asparagus Spears	Creamed Spinach
Baked Potato	Macaroni & Cheese
Eddie's Potatoes	

SIGNATURE SIDES

Eddie's Brussels Sprouts	Wild Mushrooms
Sweet Potato Casserole	Macaroni & Cheese with Lobster
Mashed Potatoes with Lobster	

DESSERT COURSE

DESSERTS

(Host selects two desserts)

Chocolate Cake	New York Cheesecake
Crème Brûlée	Carrot Cake

ENHANCEMENTS & BEVERAGE PACKAGES



EXCEPTIONAL ADDITIONS

Individually Plated or Butler Passed at Table

CLASSIC APPETIZERS

- Mushroom Crostini ~ \$3 pp
- Tomato Basil Bruschetta ~ \$3 pp
- Bourbon Marinated Beef Brochettes ~\$4 pp
- Miniature Beef Wellingtons ~\$4 pp
- Jumbo Barbeque Shrimp ~ \$3 pp
- Filet Potstickers ~ \$4
- Sweet & Spicy Shrimp ~ \$4 pp
- Chicken Skewers ~ \$4 pp
- Calamari ~ \$4 pp
- Miniature Ahi Tuna Wontons ~ \$4 pp
- Spinach & Artichoke Dip ~ \$4 pp

SIGNATURE APPETIZERS

- Colossal Shrimp Cocktail ~ \$6 pp
- Colossal Barbeque Shrimp ~\$ 7 pp
- Bacon Wrapped Scallops ~ \$5 pp
- Oysters on the Half Shell ~ \$5 pp
- Oysters Rockefeller ~ \$5 pp
- Chef's Assorted Charcuterie ~ \$6 pp

ENTRÉE ENHANCEMENTS

- Béarnaise Sauce ~ \$3.00
- Peppercorn Sauce ~ \$3.00
- Bacon & Gorgonzola ~ \$4.00
- Cup of Soup ~ \$6.00
- “Oscar” Style ~ \$13.00
- “Maxwell” Style ~ \$16.00
- 6 oz. Lobster Tail ~ \$35.00

EDDIE MERLOT'S BEVERAGE PACKAGES

Enhance any event by adding one of the following beverage packages.

CLASSIC SELECTIONS PACKAGE

- 2 Hour Package - \$25 PER PERSON**
- 3 Hour Package - \$32 PER PERSON**
- 4 Hour Package - \$37 PER PERSON**

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra), and house selected wines.

CLASSIC SELECTIONS PACKAGE with Cocktails

- 2 Hour Package - \$30 PER PERSON**
- 3 Hour Package - \$37 PER PERSON**
- 4 Hour Package - \$42 PER PERSON**

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra), house selected wines and call liquors (Absolut, Tanqueray, Bacardi, Jim Beam, Jose Cuervo, Dewar's and DeKuyper liqueurs).

SIGNATURE LABEL PACKAGE

- 2 Hour Package - \$30 PER PERSON**
- 3 Hour Package - \$35 PER PERSON**
- 4 Hour Package - \$40 PER PERSON**

This package includes domestic, imported, and craft beers, plus host's choice of four of the following varietals from our Preferred Label collection; Sparkling, Moscato, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot and Cabernet.

SIGNATURE LABEL PACKAGE with Cocktails

- 2 Hour Package - \$42 PER PERSON**
- 3 Hour Package - \$47 PER PERSON**
- 4 Hour Package - \$52 PER PERSON**

This package includes domestic, imported, and craft beers, Eddie Merlot's top shelf premium liquors (Grey Goose, Bombay Sapphire, Maker's Mark, Knob Creek, Patron, Grand Marnier, Bacardi, Glenlivet 12 and premium liqueurs), Eddie's Signature Cocktails, and host's choice of four of the following varietals from our Platinum Partner vineyards; Sparkling, Moscato, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot and Cabernet.

BOXED LUNCHES



Minimum 10 Guest Order Required for Delivery

ENTRÉE SALADS

All salads served with a fresh fruit cup and a chocolate chip cookie

Blackened Salmon or Chicken Caesar \$19/\$17

Romaine, blackened salmon or grilled chicken, croutons, shaved parmesan, Caesar dressing.

Blackened Prime Steak Salad* \$19

Sliced blackened prime steak, sliced iceberg lettuce, bacon, tomato, red onion, choice of ranch, blue cheese, balsamic vinaigrette or creamy herb dressing .

Grilled Chicken Chopped Salad \$19

Seasoned grilled chicken, mixed greens, prosciutto, Gruyère cheese, red onion, celery, tomatoes, artichoke hearts, seasoned almonds, creamy herb dressing.

Shrimp Cobb Salad \$19

Mixed greens, shrimp, tomato, crispy bacon, avocado, chopped egg, Gorgonzola crumbles, chives, choice of ranch, blue cheese, balsamic vinaigrette or creamy herb dressing.

SANDWICHES

All sandwiches served with house-made chips, pickle and a chocolate chip cookie

Blackened Chicken \$15

Cajun chicken, pepper-jack cheese, avocado, garlic aioli, lettuce, tomato, onion.

Chicken Club \$17

Chargrilled chicken, cheddar cheese, cherrywood bacon, garlic aioli, lettuce, tomato, onion.

Grilled Vegetable Sandwich \$16

Grilled zucchini, yellow squash, and red bell peppers, tomato basil relish, balsamic reduction, Gruyère cheese.

French Dip Sandwich \$16

Shaved prime steak, horseradish cream, caramelized onions, Gruyère cheese.

Salmon B.L.T.A \$15

Grilled salmon, garlic aioli, sliced avocado, cherrywood bacon, lettuce, tomato.

ESSENTIAL DETAILS

At Eddie Merlot's, our goal is to help make planning your event as stress free and seamless as possible. Our dedicated staff is here to help make sure that every detail is covered so that you can focus on what is important...your guests!

REFRESHMENTS

Enjoy a refreshing assortment of Coke products including Coca-Cola, Diet Coke, Sprite, Minute Maid Lemonade, and Dasani \$2 per person

LARGER PORTIONS—HEALTHIER OPTIONS

Looking for healthier options for your groups' gathering? We've got you covered! Our marketplace size Classic Caesar or Chopped Salad feeds up to four people. Add one of our signature proteins to make it a meal!

Classic Caesar - \$22

Chopped Salad - \$31

4 oz. Grilled Salmon- \$8 per person

Grilled Chicken Breast - \$6 per person

4 oz. Filet Mignon - \$16 per person

4 pc. Grilled Shrimp - \$12 per person

Boxed Lunch orders require 48 hour notice.

10% administrative fee applied to all Boxed Lunch orders.

Additional delivery fees may apply based distance to delivery