

Brunch Package

EVENT PRICING LIST



Indulge in the perfect brunch experience with our delectable Brunch Package. Savor a delightful fusion of flavors, handcrafted dishes, and mimosas, all served in a cozy, inviting ambiance. Join us for a brunch to remember!



Package One

BASIC PRICING LIST

3 Brunch Menu Selections

1 Stationed Beverage

- > Coffee
- > Lemonade
- > Iced Tea

\$30/PP

Package two

POPULAR PRICING LIST

5 Brunch Menu Selections

1 Stationed Beverage

- > Coffee
- > Lemonade
- > Iced Tea

1 Dessert

\$45/PP

Prices are subject to change.

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All brunch packages include tableware, tables, chairs, and event staff to make the event seamless and stress-free.

HORS D'OEUVRE SELECTIONS

Cold

*Assorted Crostini
International Cheese Tray
Fruit Tray
Hummus & Flat Bread
Antipasto Platter
Charcutier Platter
Bruschetta Platter*

Hot

*Meatballs (BBQ Teriyaki or
Marinara)
Veggie Frittata
French Toast Sticks
Spinach & Artichoke Stuffed
Mushrooms*

NON-ALCOHOLIC BAR

*Coffee
\$2/pp*

*Lemonade
\$3/pp*

*Iced Tea
\$2/pp*

*Soda
\$3/pp*

DESSERTS

*Chocolate Mousse
Assorted Brownies
Apple Crisp
Assorted Mini Tartlets
Cheesecake
Tiramisu*

MIMOSA & JUICE BAR

*Up to 50 guests
\$600*

*Up to 100 guests
\$800*

*Up to 150 guests
\$1000*

*+Additional guests
\$5/pp*

*Pay Per Bottle
\$25*

**Includes assorted fruit juices*

Essential Information

ALL EVENTS

Booking:

- Payne's Room- \$300, occupancy up to 120 people
- Hogan's Room (Holidays only)- \$300, occupancy up to 60 people
- Tiger's Room- \$200, occupancy up to 25 people

*Each room includes 2 hours of use. Additional hours are \$150.00 per hour. Events will not be booked beyond their operating hours.

- Outdoor Venue- 10 hours of use.

July, August, & September- \$4,500 (Saturdays), \$3,900 (Friday & Sunday)

May, June, & October- \$3,900 (Saturdays), \$3,400 (Friday & Sunday)

- Inquire for corporate meetings by emailing events.legends22@gmail.com

Site Inclusions:

Linens, napkins, tables, chairs, event staff, set-up/breakdown of the event.

Food and Alcohol:

- It is Legend's Bar & Grill's Policy that all food and drinks be purchased through Legend's Bar & Grill except for a cake.
- Special menu selections through Legend's Bar & Grill must be made no later than 30 days prior to your scheduled date.
- No food from the buffet line is permitted to leave the premises by either host or invitees.
- Final payment will be due for the final number guaranteed or the actual number served. Whichever is greater.
- No beer, wine or hard alcohol is to be brought in by any attendants or guests of the event. If pre-arranged with your Event Coordinator, wine may be brought in but subjected to a corkage fee of \$15 per bottle.
- Legend's Bar & Grill will stop service of alcohol 30 minutes prior to the end of your event.

Service Charge:

A 22% service charge is included in the price.

Security & Cleaning Deposit

A non-refundable 10% cleaning fee will be applied to the final costs to all events.

30 Days Prior To Event:

At this time, you will confirm the final headcount, food, beverages, linen colors and set up of the room as well as any additional requests you may have.

Cancellations/Rescheduling Events:

- Food and beverage deposits are refundable in full ONLY if a written cancellation notice is given 30 days prior to the event.
- For cancellations 30 days prior to the event, 50% of the food deposit is non-refundable. Cancellation after 30 days of the event entitles Legend's Bar & Grill to retain all the food and beverage deposits.

Booking Deposit:

Legend's Bar & Grill requires the site/room fee and a signed contract to reserve your date.