

THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

Oakland's Most Enchanting Special Event Venue!

Experience the grand tradition of an Historic Landmark overlooking beautiful Lake Merritt. The classic Art Deco design of this unique venue brings you back to the charm and elegance of years past. Our panoramic view encompasses the blue-green of Lake Merritt and the lush Oakland hills. A special treat for evening events is the Necklace of Lights, which is a chain of lights on ornate Victorian light poles that surrounds the entire lake.



Photo by Milan Bhatt



Additional server (\$250) required for parties with a guest count of 170 or more. 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 70 – Standing Reception 100

DJ/Bands, Karaoke or Live music not permitted

**For weddings of 50 or less, consider a
Micro-Wedding in this space!**

LUNCH

Monday to Friday 10 a.m. – 2 p.m.

Room rental \$150 per hour

2 hour Minimum

Food & Beverage Minimum \$800

DINNER

Monday to Thursday 5 p.m. – 9 p.m.

Room rental \$250 per hour

3 hour Minimum

Food & Beverage Minimum \$1000

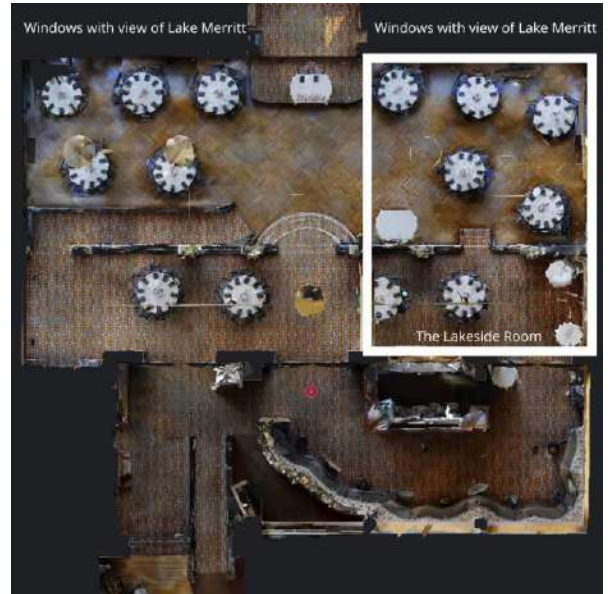


Photo by Angela Jazmin Studio

Additional server (\$250) required for parties with a guest count of 170 or more. 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.

MADISON ROOM

(Left side of Restaurant)

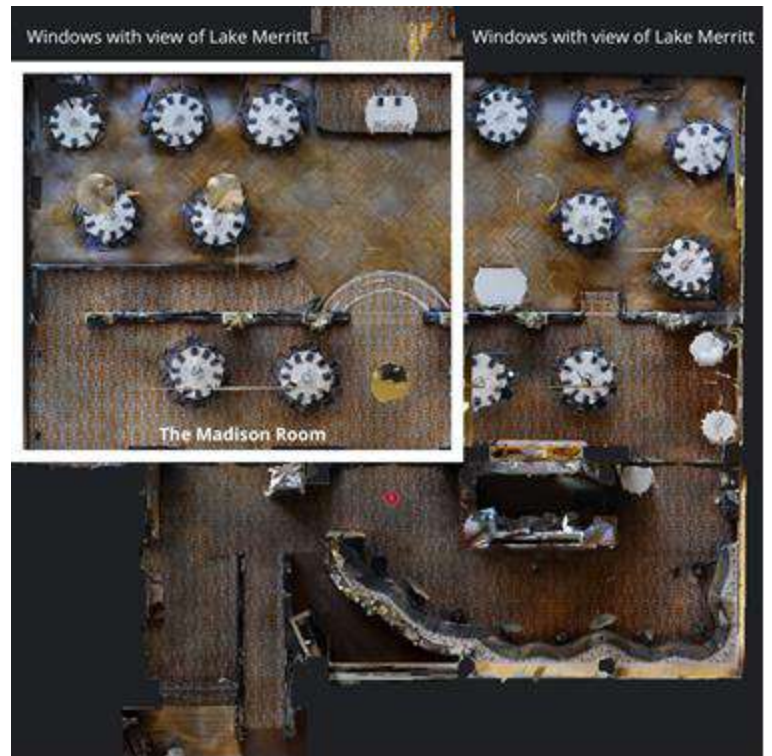
Seated Meal 100 – Standing Reception 120
DJ/Bands, Karaoke or Live music not permitted

LUNCH

Monday to Friday 11 a.m. – 2 p.m.
Room rental \$250 per hour
2 hour Minimum
Food & Beverage Minimum \$2,000

DINNER

Monday-Thursday 5 p.m.-10 p.m.
Room rental \$350 per hour
3 hour Minimum
Food & Beverage Minimum \$2,500



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THE TERRACE ROOM

Seated Meal: 190 with Dancefloor
 Seated Meal: 200 without Dancefloor
 Standing Reception: 250

WEEK DAY RENTAL (*Entire restaurant*)

LUNCH

Monday - Friday 10 a.m. – 2 p.m.
 Room rental \$380 per hour
 3 hour Minimum
 Food & Beverage Minimum \$4,500

DINNER

Monday-Thursday 5 p.m. – 10 p.m.
 Room rental \$450 per hour
 4 hour Minimum
 Food & Beverage Minimum \$6,500



THE TERRACE ROOM WEEKEND RENTAL (*Entire restaurant*)

FRIDAY, SATURDAY, SUNDAY

Your choice of 5 hours between 5 p.m. – 12 a.m.
 Room rental \$2,200 for 5 hours
 Food & Beverage Minimum \$8,500

PREMIUM DATES – Holidays and select December dates

Room rental \$2,700 for 5 hours
 Food & Beverage Minimum \$9000



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CEREMONIES

Indoor Ceremonies: \$750 (1 Hour) added to Reception

Ceremony Rehearsals: \$250 for (1 Hour)

Rehearsals held on Weekdays

Wedding Ceremonies: 150 MAXIMUM GUEST COUNT

For 50 Guests or Less, consider The Lakeside Room for a Micro-Wedding!

Ceremony Only Option in The Terrace Room - \$2,500 any day of the week at 12pm.

Includes 1 hour before and 1 hour after for setup and teardown, 50-160 Guest Count

SECURITY

REQUIRED WITH RENTAL OF THE TERRACE ROOM AND CEREMONY ONLY OPTION

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.

Overtime Fee: \$60 per hour per guard for events over 5 Hours

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THE TERRACE ROOM BUFFET
LUNCH \$55 - DINNER \$60
Buffet option available up to a guest count of 150

Fresh Fruit

Mixed Greens, Dried Cranberries, Feta Cheese
 Pickled Onions & House Vinaigrette

Caesar Salad with Housemade Croutons and Parmesan Cheese

Farfalle with Mediterranean Vegetables, Roasted Tomato Sauce, & Basil (VEGAN)
OR Alfredo Sauce

Grilled Chicken with Mustard Tarragon Jus

Seared Salmon with Lemon Beurre Blanc

Potatoes Au Gratin

Seasonal Vegetables

Bread and Butter

ADD Marinated Tri-Tip \$15 per person

CHEF ASSISTED CARVING STATION
\$100 LABOR SET UP FEE
(Minimum Guest Count of 80ppl)

Prime Rib of Beef with Au jus & Creamy Horseradish - \$15 per person

Roasted Turkey Breast with Cranberry Compote & Gravy - \$10 per person

Honey Baked Ham with Honey Mustard & Tangy BBQ Sauce - \$10 per person

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THE TERRACE ROOM SOUTHERN-INSPIRED BUFFET
LUNCH \$55 - DINNER \$60
Buffet option available up to a guest count of 150

Includes:

Cornbread

Mixed Greens with Dried Cranberries, Feta Cheese, Pickled Onions & House Vinaigrette

Select Two Entrees

Buttermilk Fried Chicken, Red Beans and Rice with Andouille, Cajun Catfish, Blackened Salmon

Select Two Sides

Mashed Potatoes, Louisiana Succotash (vegetarian), Collard Greens with Bacon, Housemade Mac & Cheese topped with Breadcrumbs



Photo by Maurice Ramirez

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LAKE PLATED MEAL
LUNCH \$50 - DINNER \$55

Served with locally baked bread & butter

Maximum of one first course, two main course selections plus a vegetarian main course choice may be offered to your guests with an exact meal count due 10 business days prior to your event.

Entrée indicator cards are required.

First Course, Choice of 1

Mixed Field Greens, Dried Cranberries, Pickled Onions, Feta and White Wine Vinaigrette

Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

Main Course, Choice of 2 plus a Vegetarian Option

Grilled Chicken with Mustard Tarragon Jus. Served with Fingerling Potatoes and Seasonal Vegetables

Parmesan Crusted Sole with Lemon Butter, Crispy Capers with Rice Pilaf and Seasonal Vegetables

Rosemary and Garlic Roasted Pork Loin with Apple Brandy Sauce and Garlic Mashed Potato and Seasonal Vegetables

Mushroom Ravioli with Spinach Garlic Cream Sauce with Seasonal Vegetables

Portobello Mushroom with Polenta and Marscapone

White Bean Cassoulet with Mixed Squash and Pesto (VEGAN)

Penne Pasta with Plant Based Bolognese (VEGAN)

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MERRITT PLATED MEAL
LUNCH \$55 - DINNER \$60

Served with locally baked bread & butter

Maximum of one first course, two main course selections plus a vegetarian main course choice may be offered to your guests with an exact meal count due 10 business days prior to your event.

Entrée indicator cards are required.

First Course, Choice of 1

Mixed Field Greens, Dried Cranberries, Pickled Onions, Feta and Sherry Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Cheese

Beet Salad with Baby Arugula Blue Cheese and Pomegranate Vinaigrette

Main Course, Choice of 2 plus a Vegetarian Option

Red Wine Braised Beef Short Rib Served with Garlic Mashed Potatoes and Seasonal Vegetables

Pan Seared Salmon with Rainbow Quinoa and Vegetable Pilaf Topped with Salsa Verde

Chicken Piccata with Lemon, Capers, Butter Sauce, served with Jasmine Rice and Seasonal Vegetables

Breaded Sole with Tomato Saffron Sauce, served with Rice and Seasonal Vegetables

Rosemary and Garlic Roasted Pork Loin with Apple Brandy Sauce. Served with Roasted Fingerling Potatoes and Seasonal Vegetables

Mushroom Ravioli with Spinach Garlic Cream Sauce served with Seasonal Vegetables

Polenta with Plant Based Italian Sausage, Peppers, Fennel, and Marinaria (VEGAN)

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PREMIER PLATED MEAL
LUNCH \$60 - DINNER \$65

Served with locally baked bread & butter.

Maximum of one first course, three main course selections plus a vegetarian main course choice may be offered to your guests with an exact meal count due 10 business days prior to your event.

Entrée indicator cards are required.

First Course, Choice of 1

Mixed Field Greens, Dried Cranberries, Pickled Onions, Feta and Sherry Vinaigrette

Beet Salad with Arugula, Chevre and Pomegranate Vinaigrette

Little Gems, Green Goddess Dressing, Radishes, and Croutons

Little Gems, Spinach, Cucumbers, Cherry Tomatoes, Radishes, Tahini-Green Goddess Dressing
 (VEGAN)

Main Course, Choice of 3 plus a Vegetarian Option

Blackened Halibut with Celery Root-Potato Puree, Artichokes, Fava Beans, Saffron-Pernod Cream Sauce

Marinated Breast of Chicken Charbroiled with Rosemary White Wine Cream Reduction with Fingerling Potatoes and Seasonal Vegetables

Bone-In Pork Chop with Whole Grain Mustard Jus, Roasted Purple Potatoes and Seasonal Vegetables

Garlic-Herb Roasted New York “au poivre” with Fingerling Potatoes, Seasonal Vegetables, and Green Peppercorn-Brandy Demi Glace Sauce

Substitute Roasted Ribeye - ADD \$5 per entrée

Farfalle with Wild Mushrooms and Madeira Wine Sauce (VEGAN)

Roasted Vegetable Strudel with Roasted Red Pepper Coulis

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CHILDRENS MEAL \$28

Seasonal Fruit Cup, Chicken Strips, and Macaroni and Cheese

PLATED DESSERT \$12 – One selection for all guests in party

Crème Brulee Topped Cheesecake or Traditional Cheesecake

Salted Caramel-Vanilla Crunch Cake

Flourless Chocolate Torte with Raspberry Coulis

Tiramisu – Layered Coffee Soaked Lady Fingers, Marscapone, & Cocoa

Cannolis – Sweetened Ricotta Cheese Filled Crispy Pastry

Mousse au Chocolat, Chantilly Cream

DESSERT DISPLAY \$12 per person

Cookies, Brownies, Macarons, Petit Fours

MAKE YOUR OWN SUNDAE BAR \$12 per person

\$100 LABOR and SET UP FEE

Ice cream station includes Whipped Cream, Cherries & Chocolate Syrup. Choice of 2 Ice Cream Flavors and 2 Toppings

Additional flavors \$2.50 per person

Additional toppings: \$2.00 per person

Ice Cream Flavors:

Chocolate, Strawberry, Vanilla, Mint Chip, Cookies & Cream, Rocky Road, Lemon Sorbet (VEGAN), Raspberry Sorbet (VEGAN).

Toppings: Plain M&M's, Peanut M&M's, Oreos, Bananas, Strawberries, Caramel Sauce, Chocolate Chips, Chocolate Sprinkles, Rainbow Sprinkles, Granola, Sliced Coconut, Walnuts, Mini Marshmallows, Reese's Pieces, Reese's Peanut Butter Cups, Snickers, Gummy Worms, Butterscotch Chips, Brownie Bites, Pretzel Sticks, Sliced Almonds, Peanuts, Pecans, Raspberry Puree, Mango Puree, Blackberry Puree, Strawberry Puree.

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DISPLAY HORS D'OEUVRES

Must be purchased for entire guest count

Seasonal Fresh Fruit Display

(Serves 50-80ppl) \$270

(Serves 90-120ppl) \$350

(Serves 130-160ppl) \$425

Assortment of Seasonal Vegetable Crudités and Hummus

Served with Flat Bread

\$6.00 per person

Assortment of Cheese, Fruits, Nuts & Crackers

\$6.50 per person

Upgrade to Assortment of Artisanal Cheese add \$1.00 per person

Charcuterie Display

Assortment of Artisan Cheese, Cured Meats, Dried Fruit, Nuts & Crackers

\$8.50 per person

Mediterranean Antipasti Platter

Marinated Italian Butter Beans, Artichokes & Roasted Peppers, Eggplant Hummus, Housemade Giardiniera Vegetables, Kalamata & Castelvetrano Olives, Served with Flatbread

\$6.50 per person

Bruschetta Trio

Classic Tomato-Basil, Pesto Marinated Fresh Mozzarella Bocconcino, Eggplant Caponata, Served with Focaccia

\$6.50 per person



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A LA CARTE PASSED HORS D' OEUVRES
Minimum 1.5 pieces per person per selection

Cold Hors d'oeuvres \$50/Dozen

- ❖ Lemon Marinated Bay Shrimp with Artichoke Served on a Crostini
- ❖ Fresh Fish Ceviche on Tortilla Chip
- ❖ Crispy Tortilla with Prawn Ceviche, Black Bean Puree, Lime-Cilantro Crème Fraiche
- ❖ Ahi Tuna Tartar on a Taro Chip
- ❖ Smoked Salmon Nova Lox with Remoulade, Capers and Onions on Crostini
- ❖ White Bean Puree with Lemon-Garlic Marinated Broccoli & Pine Nuts (VEGAN)
- ❖ Classic Bruschetta on Toasted Baguette (VEGAN)
- ❖ Endive with Roasted Peppers and Laura Channel Goat Cheese
- ❖ Melon Wrapped in Prosciutto (seasonal availability)
- ❖ Roast Beef on Focaccia Crostini with Blue Cheese, Horseradish Aioli, Chives
- ❖ Stuffed Dates with Goat Cheese and Walnuts

Hot Hors d'oeuvres \$55/Dozen

- ❖ Sliders with Point Reyes Blue Cheese or Aged White Cheddar with Napa Mustard
- ❖ Sweet and Sour Meatballs
- ❖ Sirloin Skewers with Cilantro Lime Crème Fraiche
- ❖ Garlic Grilled Prawns with Sweet Chili & Garlic Sauce
- ❖ Panko Crusted Prawns with Spicy Wasabi Cocktail Sauce
- ❖ Crispy Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
- ❖ Assorted Mini Quiche – Spinach and Jack Cheese, Veggie, and Quiche Lorraine
- ❖ Feta Arugula and Mushroom Flat Bread
- ❖ Flat Bread With Tomato, Lemon Zest and Fresh Mozzarella
- ❖ Mini Potato Cakes Topped with Crème Fraiche, Caviar and Chive
- ❖ Mini Grilled Cheese Paninis with Gruyere
- ❖ Mini Cuban Paninis
- ❖ Pulled Pork Sliders with Tangy Slaw
- ❖ Stuffed Mushrooms with Spinach and Feta
- ❖ Mini Quesadillas with Grilled Chicken, Green Chiles Served with Guacamole and Sour Cream
- ❖ Grilled Vegetable Quesadilla with Salsa Fresca Monterey Jack Cheese Served with Guacamole and Sour Cream
- ❖ Spanikopita Triangles with Spinach and Feta wrapped in Phyllo
- ❖ Porcini Mushroom Arancini Bites with Lemon Aioli
- ❖ Plant Based Meatballs with Korean Barbeque Sauce
- ❖ Crispy Polenta Corn Cakes, New Mexico Crème, Avocado

Premium Hors d'oeuvres \$60/Dozen

- ❖ Crab Stuffed Mushrooms
- ❖ The Franklin Egg “\$100 Deviled Eggs” Bacon Truffle Oil and Caviar
- ❖ Crab Cakes with Creole Remoulade
- ❖ California Burrata on a Crostini with Local Honey, Hazelnuts, and Herbs
- ❖ Baked Brie with Prosciutto and Fig Jam Canape
- ❖ Coriander Crusted Tuna Crostini with White Bean Puree and Olive Tapenade
- ❖ Mini Greek Lamb and Beef Sausages with Tzatziki

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LATE NIGHT BITES

Time Available will Vary Depending on Event

Nacho Bar

Chips, Salsa Fresca, Queso Dip, Cilantro Lime Sour Cream, Pickled Jalapenos, Hot Sauce

\$5.50 per person (Minimum 50ppl)

ADD Ground Beef \$2.50 per person, ADD Chicken \$1.50 per person

Tater Tot Bar

Deep Fried Tater Tots, Scallions, Sour Cream, Ketchup, Ranch, Nacho Cheese, Hot Sauce

\$6.00 per person (Minimum 50ppl)

ADD Bacon Bits \$1.50 per person

Big Mac Attack

Our House Mac N' Cheese topped with Bread Crumbs

\$5.50 per person (Minimum 50ppl)

ADD Bacon \$1.50 per person, ADD Chicken \$1.50 per person

Late Night Happy Hour Platter

Red Hot Buffalo Style Wings with Charred Jalapeno Ranch, Roman Style Meatballs with Roasted Roma Tomato Sauce, Crispy Veggie Spring Rolls with Sweet & Sour Dipping Sauce

\$8.50 per person (Minimum 50ppl)



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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 \$5.00 per person

Carafes of Lemonade and Iced Tea on Tables \$5.00 per person

Dessert Cutting Fee \$3.50 per person

Champagne Toast \$10.00 per person

Corkage Fee \$18.00 per 750ml Bottle – Includes Service of Wine.

**BAR OPTION FOR LAKESIDE ROOM
- REQUIRED FOR ANY BEVERAGE SERVICE -**

Private Bartender at restaurant bar. \$250/Bartender.

Guest counts over 60 guests will require 2 bartenders.

Additional Bartender \$60 per hour



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BAR PACKAGES

NOT AVAILABLE FOR LAKESIDE OR MADISON ROOM EVENTS

BEER & WINE BAR

\$26 per person for 1 Hour

\$32 per person for 2 Hours

\$38 per person 3 Hours

\$47 per person for 4 Hours

\$53 per person for 5 Hours

1 Bartender included - Additional Bartender \$60 per hour.

Guest Counts over 60 require 2 Bartenders

Imported and Domestic Beer, Chardonnay and Cabernet Sauvignon, Sparkling Wine,
Assortment of Soft Drinks & Fruit Juices,
Sparkling Water, Iced Tea

PREMIUM COCKTAIL BAR

\$35 per person for 1 Hour

\$41 per person for 2 Hours

\$46 per person 3 Hours

\$54 per person for 4 Hours

\$59 per person for 5 Hours

1 Bartender included - Additional Bartender \$60 per hour.

Guest Counts over 60 require 2 Bartenders

Premium Cocktails, Imported and Domestic Beer, Chardonnay and Cabernet Sauvignon,
Sparkling Wine, Assortment of Soft Drinks & Fruit Juices, Sparkling Water, Iced Tea

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BAR PACKAGES

NOT AVAILABLE FOR LAKESIDE OR MADISON ROOM EVENTS

HOSTED NON ALCOHOL

\$9 per person for 1 Hour
 \$12 per person for 2 Hours
 \$16 per person 3 Hours
 \$19 per person for 4 Hours
 \$22 per person for 5 Hours

1 Bartender Included - Additional Bartender \$60 per hour.
 Guest Counts over 60 require 2 Bartenders

Assortment of Soft Drinks & Fruit Juices, Mineral Water, Shirley Temples
 Roy Rogers, Iced Tea

ON CONSUMPTION

Host pays for beverages on consumption.

1 Bartender included - Additional Bartender \$60 per hour.
 Guest Counts over 60 require 2 Bartenders

\$450.00 Labor Fee for Setup & Labor plus price per beverage.

CASH BAR

Guest pay on own for beverages upon consumption

1 Bartender included - Additional Bartender \$60 per hour.
 Guest Counts over 60 require 2 Bartenders

\$450.00 Labor Fee for Setup & Labor

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