



# GRAND LUX CAFE.

## SPECIAL EVENT MENUS

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## **General Event Information**

Thank you for your interest in special events at Grand Lux Cafe. We offer unique casual cuisine in an elegant yet relaxed atmosphere. We are dedicated to taking exceptional care of you – our guests –so please enjoy your experience at Grand Lux Cafe.

### **Food and Beverage Minimums**

Food & Beverage Minimums apply and vary based on the space, specific date and time of the event. All Food & Beverage Minimums are prior to the 20% service fee and local sales tax. Gift Card purchases are not applicable towards meeting the required minimums.

### **Deposits, Payments & Cancellations**

- A deposit is required to secure the date, time and room for your function and must be received by the due date listed on the contract (typically within 5 business days).
- The amount of the deposit is half of the required food & beverage minimum.
- The entire balance due for the contracted food, beverage, 20% service fee, all applicable miscellaneous fees and local sales tax must be paid onsite at the conclusion of the event.
- The Grand Lux Cafe accepts all major credit cards and cash as forms of payment for both deposits and the final balance of events.

### **Cancellation Policy**

61 days prior to event – Full Refund of Deposit  
60 days to 31 days prior to event – 50% refund of Deposit  
30 days or less – No refund

### **Guarantee Policy**

A guaranteed final guest count must be received by Noon 3 business days prior to the event. If the event falls on a Saturday, Sunday or Monday, the final count must be received no later than 12:00pm on the proceeding Wednesday. If the final count is not received on time, the original estimated number of guests on the contract becomes the guaranteed guest count.

In the event that your party is smaller than anticipated, you will be charged for your chosen food & beverage packages for the number of guests from your guaranteed guest count. In the event that your party is larger than anticipated, you will be charged for the larger number.

Leftover food from guests who are unable to attend cannot be boxed and taken home. Gift card purchases are not applicable towards meeting required food and beverage minimums.

All Pricing Subject to 20% Service Fee and 11.5% Local Sales Tax

## **Parking**

Discounted Valet Parking is available in front of our main entrance at 111 E. Ontario. Payment for valet parking is handled separately through a valet parking provider.

Discounted Garage Self-Parking is also available at the ROW Self Park at 50 E. Ohio Street.

Please contact the Private Events Manager for the current parking rates and parking provider contact information.

## **Decorations**

The Grand Lux Cafe allows you to decorate the private room; however The Grand Lux Cafe does not permit banners, signs, decorations or other materials of any kind to be affixed to the ceilings, walls, floors, doors, light fixtures or partitions. Confetti, glitter, or anything alike are not allowed due to possible damage and cleanup time. Candles must be “flameless”. Guests may make arrangements for decorations to be brought in through outside vendors and coordinate their delivery and setup with the Private Events Manager. The Guest is responsible for the arrangements and all expenses of shipping materials, merchandise, exhibits, or any other items to and from the Grand Lux Cafe. The Grand Lux Cafe will not be responsible for lost or stolen items brought in by guests or vendors hired by the Guest.

## **Entertainment**

Guests may provide entertainment such as musicians or DJ’s for their private function as long as the arrival and setup is coordinated with the Private Events Manager at least five (5) business days prior to the event. The Grand Lux Cafe does reserve the right to monitor the volume level and appropriate content of any entertainment provided during your event.

## **Alcohol Service**

Illinois state law prohibits the consumption or purchase of alcohol by anyone under the age of 21. The Grand Lux Cafe reserves the right to refuse alcohol to any guest that is not of drinking age, cannot produce proper identification to verify his/her age, or to any guest who appears to be intoxicated.

All groups of 20 or more requesting liquor service in a special event will require a private bartender to be staffed in our service bar. If an hourly Bar Package is selected, the bartender fee will be waived. A \$75.00 bartender fee is applicable for a consumption based bar. A bartender fee of \$150.00 is applicable for a non-hosted “cash bar.”

## **DINNER MENU**

**Selection of Three Courses: Salad, Entrée & Dessert - \$42 Per Guest**

**Selection of Four Courses: Appetizer, Salad, Entrée & Dessert - \$50 Per Guest**

Coffee, Iced Tea, Fountain Soda and Fresh Lemonade included in Food Pricing

### **APPETIZER COURSE**

*Choose Three - Served Buffet Style or Tray Passed*

#### **RUSTIC BRICK OVEN FIRED PIZZA**

##### **Margherita**

*Fresh Tomato, Basil and Mozzarella*

##### **B.B.Q. Chicken**

*Mozzarella, Fontina, Red Onion, Cilantro and BBQ Sauce*

##### **Sausage, Pepperoni and Mushrooms**

*Italian Sausage, Pepperoni, Fresh Mushrooms, Tomatoes and Mozzarella Cheese*

#### **SEAFOOD & VEGETARIAN APPETIZERS**

##### **Volcano Shrimp**

*Fried and Served with a Spicy Chili Aioli*

##### **Crab Cakes (+\$2)**

*Spicy Mustard Sauce*

##### **Fried Calamari & Shrimp (+\$2)**

*Lemon Tartar Sauce*

##### **Poke Tostadas (+\$2)**

*Crispy Wontons with Fresh Marinated Raw Ahi Tuna, Avocado, Green Onion, Asian Slaw and Sesame. Wasabi Cream and Pickled Ginger*

##### **Creamy Spinach & Cheese Dip**

*Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa*

##### **Bruschetta**

*Tomato, Red Onion, Garlic, Basil and Olive Oil*

#### **MEAT & POULTRY APPETIZERS**

##### **Prime Mini Cheeseburgers**

*American Cheese, Grilled Onions, and Special Sauce on Toasted Sesame Buns*

##### **Asian Nachos**

*Crispy Wonton, Chicken, Melted Cheese, Sweet-Hot Peanut Sauce and Wasabi Cream*

##### **Chicken Lettuce Wraps**

*Chicken, Vegetables, Asian Sauce with Cool Lettuce Wraps*

##### **Chicken Quesadilla**

*Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles*

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## **Buffalo Chicken Rolls**

*Chicken Breast, Cheese and Spicy Buffalo Sauce*

## **Double Stuffed Potato Spring Rolls**

*Mashed Potatoes, Green Onions, Sour Cream & Bacon*

## **Crispy Thai Shrimp & Chicken Rolls**

*Sweet-Hot Thai Chili Sauce*

## **SALAD COURSE**

*Choose One for Your Event Menu*

### **House Green Salad**

*Tomatoes in Our Roasted Tomato-Caramelized Onion Vinaigrette*

### **Caesar Salad**

*Parmesan Crisps*

### **Chili-Lime Mango Salad**

*Avocado, Jicama, Corn, Onions, Cilantro, Romaine in Chili Lime Vinaigrette*

### **Southwest Salad**

*Fresh Corn, Black Beans, Tortilla Chips, Avocado, Cilantro and Pepper-Jack Cheese*

*Tossed in a Honey-Lime Vinaigrette*

### **Grilled Chicken & Avocado Salad (+\$1)**

*Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips Tossed in Our Citrus-Honey Dressing and Peanut Vinaigrette*

### **Seafood Salad (+\$2)**

*Lump Crab, Shrimp, Avocado, Tomato, Corn, Green Beans, Egg, Celery and Green Onion Over a Bed of Crisp Romaine Tossed with our "Louis" Dressing*

## **ENTRÉE COURSE**

*Choose Three for Your Event Menu - Guests will Each Order One of the Three Selections at the Event*

### **SEAFOOD**

#### **Simply Grilled Salmon**

*Mashed Potatoes and Fresh Vegetables*

#### **Miso Glazed Salmon**

*Stir Fried Vegetables and White Rice*

#### **BBQ Salmon**

*Glazed with Sweet & Spicy BBQ Sauce and Served with Mashed Potatoes and Succotash*

#### **Cajun Shrimp & Chicken Jambalaya**

*Peppers, Onions & Tasso in a Spicy Sauce with White Rice*

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## **POULTRY**

### **Madeira Chicken**

*Topped with Asparagus, Mozzarella & Mushroom-Madeira Sauce with Mashed Potatoes*

### **Lemon Chicken Picatta**

*Mushrooms, Artichoke & Capers over Spaghettini Pasta*

### **Chicken Royale**

*Lightly Breaded Chicken Breast over Potatoes, Green Beans & Carrots with a White Wine Butter Sauce*

### **Pan Roasted Chicken Breast**

*Mashed Potatoes and Fresh Vegetables*

### **Chicken Parmesan**

*Chicken Breast Coated in Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese over Spaghettini*

## **MEAT**

### **Parmesan Crusted Pork Chop**

*Topped with Garlic Buttered Bread Crumbs, Parmesan Cheese & Fresh Herbs*

*Served with Mashed Potatoes, Green Beans and Roasted Carrots*

### **10oz Certified Angus Filet (+\$10)**

*Cooked to Medium and Served with Roasted Carrots, Green Beans and Mashed Potatoes*

### **T-Bone Steak (+\$5)**

*Cooked to Medium and Served with Roasted Carrots, Green Beans and Mashed Potatoes*

### **Café Wellington**

*Filet Medallions Covered with Cremini Mushrooms and Topped with Warm Puff Pastry*

*Served with Madeira Wine Sauce, Mashed Potatoes and Fresh Vegetables*

### **Braised Pot Roast**

*Served with Mashed Potatoes, Fresh Vegetables and Horseradish Sauce*

## **ASIAN**

### **Indochine Shrimp & Chicken**

*A Fusion Dish of Chinese and Indian Flavors. Jumbo Shrimp, Chicken, Onions and Sweet Ginger All Sautéed in a Delicious*

*Spicy Sauce of Curry, Plum Wine and a Little Cream Topped with Sun-Dried Cherries and Apricots*

*Served with White Rice*

### **Spicy Ginger Beef**

*A Stir Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion*

*Sesame Seeds and Spicy Soy-Ginger Sauce*

*Served with White Rice*

### **Crispy Caramel Chicken**

*Crispy Battered Pieces of Chicken Breast in a Spicy Thai Caramel Sauce with Mushrooms*

*Onions, Red Chili Peppers, Garlic and Ginger*

*Served with White Rice*

## **PASTA**

### **Sunday Night Pasta**

*Chucks of Beef Short Rib, Ground Beef, Onions and Garlic*

### **Pasta Carbonara**

*Smoked Bacon, Peas and a Touch of Garlic in a Parmesan Cream Sauce*

### **Fettuccini Alfredo**

*Pasta tossed in a Rich Parmesan Cream Sauce (Chicken Available)*

### **Short Rib Ravioli**

*Housemade Ravioli Filled with Braised Short Rib, Mushrooms, Onion, Garlic and Herbs. Served with Parmesan Cream and Madeira Wine Sauce.*

### **Garlic Shrimp Pasta (+\$4)**

*Sauteed Garlicky Shrimp, Spaghettini, Tomatoes, Broccoli and Garlic Sauce with Parmesan Cheese*

## **VEGETARIAN**

### **Pasta Pomodoro**

*Spaghettini Tossed with Sautéed Tomatoes, Basil, Tomato Sauce and Parmesan Cheese*

### **Pasta Telephono**

*Rich Tomato Sauce with a Touch of Cream and Mozzarella Cheese Baked and Topped with Toasted Bread Crumbs*

### **Pasta Fresca**

*Corkscrew Pasta Tossed with Cherry Tomatoes, Asparagus, Broccoli, Peppers, Sun- Dried Tomatoes Kalamata Olives, Garlic Olive Oil and Parmesan*

## **DESSERT COURSE**

*Choose One Served Individually or Three Served Family Style*

**Butter Cake** *Creamy Buttery Center, Fresh Strawberries and Vanilla Ice Cream*

**Vanilla Crème Brûlée** *Classically Finished with a Crunchy Brûlée Top*

**Key Lime Pie** *Baked Fresh with a Graham-Pecan Crust and Topped with Whipped Cream Salted Caramel Pudding*

**Red Velvet Cake** *Cream Cheese Frosting*

**“The Best” Carrot Cake** *Citrus Cream Cheese Frosting*

**Deep Dark Fudge Cake** *Fudgy Chocolate Frosting*

**Original Cheesecake**

**Fresh Strawberry Cheesecake**

**Godiva Chocolate Cheesecake**

**Salted Caramel Cheesecake**

**Fresh Mixed Berries & Whipped Cream**

## **LUNCHEON MENU**

**Selection of Three Courses : *Appetizer or Salad, Entrée & Dessert* - \$31 Per Guest**

**Selection of Four Courses: *Appetizer, Salad, Entrée & Dessert* - \$36 Per Guest**

Coffee, Iced Tea and Fountain Soda Included in Food Pricing

### **APPETIZER COURSE**

*Choose Two - Served Family Style*

#### **Crispy Thai Shrimp & Chicken Spring Rolls**

*Served with Thai Sweet-Hot Chili Sauce*

#### **Buffalo Chicken Rolls**

*Chicken Breast, Cheese and Our Very Spicy Delicious Buffalo Sauce  
all Rolled in a Spiced Wrapper and Fried until Crisp*

#### **Double Stuffed Potato Spring Rolls**

*Mashed Potatoes, Green Onions, Sour Cream & Bacon*

#### **Asian Nachos**

*Crispy Fried Wontons Covered with Chicken in a Sweet-Hot Peanut Sauce. Topped with Melted Cheese, Green Onion and Wasabi Cream*

#### **Creamy Spinach & Cheese Dip**

*Combined with Artichoke Hearts and Served with Crisp Tortilla Chips and Salsa*

#### **Bruschetta**

*Tomato, Red Onion, Garlic, Basil and Olive Oil*

#### **Four Cheese Pizza**

*Parmesan, Romano, Mozzarella and Fontina*

#### **Margherita Pizza**

*Fresh Tomato, Basil and Mozzarella*

#### **Pepperoni Pizza**

*Mozzarella and Tomato Sauce*

### **SALAD COURSE**

*Choose One for Your Event Menu*

#### **House Green Salad**

*Tomatoes in Our Roasted Tomato-Caramelized Onion Vinaigrette*

#### **Caesar Salad**

*with Parmesan Crisps*

#### **Chili-Lime Mango**

*Avocado, Jicama, Corn, Onions, Cilantro, Romaine in Chili Lime Vinaigrette*

#### **Chopped Salad**

*Bacon Tomato, Blue Cheese, Avocado, Egg and Greens in Our Vinaigrette*

All Pricing Subject to 20% Service Fee and 11.5% Local Sales Tax



## **ENTRÉE COURSE**

*Choose Three for Your Event Menu - Guests will Each Order One of the Three Selections at the Event*

### **FISH**

#### **Simply Grilled Salmon**

*Mashed Potatoes and Fresh Vegetables*

#### **Miso Glazed Salmon**

*Stir Fried Vegetables and Rice*

#### **Salmon Piccata**

*Mushrooms, Artichoke & Capers with White Rice*

### **POULTRY**

#### **Chicken Royale**

*Lightly Breaded Chicken Breast over Potatoes, Green Beans & Carrots with a White Wine Butter Sauce*

#### **Pan Roasted Chicken**

*Chicken Breast Marinated in Herbs with Mashed Potatoes and Fresh Vegetables*

#### **Chicken Parmesan**

*Chicken Breast Coated with Parmesan Bread Crumbs and Covered with Tomato Sauce and Mozzarella Cheese over Spaghettinni*

#### **Cajun Chicken Jambalaya**

*Peppers, Onion & Tasso in a Spicy Sauce with White Rice*

### **BEEF**

#### **Spicy Ginger Beef**

*A Stir Fry of Beef Tenderloin, Shiitake Mushrooms, Sugar Snap Peas, Bok Choy, Red Onion Sesame Seeds and Spicy Soy-Ginger Sauce  
Served with White Rice*

#### **Braised Pot Roast**

*Served with Mashed Potatoes, Fresh Vegetables and Horseradish Sauce*

### **PASTA**

*Add Chicken Option to Pasta (+\$2)*

*Add Shrimp Option to Pasta (+\$4)*

#### **Fettuccini Alfredo**

*Pasta tossed in a Rich Parmesan Cream Sauce*

#### **Pasta Pomodoro**

*Spaghettinni Tossed with Sautéed Tomatoes, Basil, Tomato Sauce and Parmesan Cheese*

#### **Pasta Fresca**

*Corkscrew Pasta Tossed with Cherry Tomatoes, Asparagus, Broccoli, Peppers, Sun-Dried Tomatoes Kalamata Olives, Garlic Olive Oil and Parmesan*

All Pricing Subject to 20% Service Fee and 11.5% Local Sales Tax

## **DESSERT COURSE**

*Choose One for Your Event Menu*

**New Orleans Beignets** *Served Family Style*

**Chocolate Chip Pecan Cookies** *Served Family Style*

**Vanilla Crème Brûlée** *Classically Finished with a Crunchy Brûlée Top*

**Key Lime Pie** *Baked Fresh with a Graham-Pecan Crust and Topped with Whipped Cream Salted Caramel Pudding*

**Red Velvet Cake** *Cream Cheese Frosting*

**"The Best" Carrot Cake** *Citrus Cream Cheese Frosting*

**Deep Dark Fudge Cake** *Fudgy Chocolate Frosting*

**Original Cheesecake**

**Fresh Strawberry Cheesecake**

**Godiva Chocolate Cheesecake**

**Salted Caramel Cheesecake**

**Fresh Mixed Berries & Whipped Cream**

## **BRUNCH BUFFET MENU**

**Food Price: \$30 Per Guest**

*A Private Brunch Buffet Event can seat up to 66 guests at any one time*

*Included in the Brunch Buffet Menu Package*

- ❁ **Orange & Apple Juice, Fountain Soda, Coffee and Iced Tea**
- ❁ **Toast & Preserves**
- ❁ **Bagels & Cream Cheese**
- ❁ **Assorted Breakfast Pastries**
- ❁ **Fresh Fruit Platter**
- ❁ **Hash Brown Potatoes**

## **ENTREES**

*Please Choose Three – Served Buffet Style*

### **EGGS & MORE**

**Fresh Scrambled Eggs** ❁

**Scrambled Egg Whites** ❁

**Eggs Benedict** ❁ With Ham and Hollandaise

**Chilaquiles** ❁ Eggs Scrambled with Tortilla Chips, Red and Yellow Peppers, Chiles, Onion and Tomato with Ranchero Sauce, Corn, Black Beans, Avocado, Cilantro and Pepper-Jack Cheese

**Buttermilk Pancakes** ❁ Served with Maple Syrup

**Lemon Poppy Seed Pancakes** ❁ Fresh Lemon and a Sprinkle of Poppy Seeds

**French Toast** ❁ Served with Maple Syrup

**Smoked Salmon Platter** ❁ Tomato, Onion, Capers and Lemon (+\$4)

### **SALAD & PASTA**

**Grilled Chicken and Avocado Salad** ❁ Mixed Greens, Chicken, Avocado, Carrots, Cilantro and Crisp Tortilla Strips with Citrus-Honey Dressing and Peanut Vinaigrette

**Mendocino Salad** ❁ Grilled Chicken, Avocado, Tomato, Corn, Dates, Goat Cheese, Cornbread-Cheese Croutons and Hazelnut Vinaigrette

**Greek Beet Salad** ❁ Feta Cheese, Tomato, Cucumber, Kalamata Olives, Red Onion, Roasted Beets and Lettuce with Lemon Vinaigrette

**Seafood Salad** ❁ Lump Crab, Shrimp, Avocado, Tomato, Corn, Green Beans, Egg, Celery, Green Onion, Romaine Lettuce and “Louis” Dressing (+\$2)

**Pasta Marinara** ❁ Pasta with Our Slow-Simmered Marinara Sauce

**Pasta Fresca** ❁ Pasta, Cherry Tomatoes, Asparagus, Broccoli, Peppers, Sun-Dried Tomatoes, Kalamata Olives, Garlic Olive Oil and Parmesan

## **SIDES**

*Please Choose Two – Served Buffet Style*

- ❁ **Link Sausage**
- ❁ **Applewood Smoked Bacon**
- ❁ **Thick-Sliced Ham**
- ❁ **Sautéed Mushrooms**
- ❁ **Roasted Carrots**
- ❁ **Seasonal Vegetable Medley**

All Pricing Subject to 20% Service Fee and 11.5% Local Sales Tax

## RECEPTION MENU

**Food Price: \$28 Per Guest**

### APPETIZERS

*Please Choose Six – Served Buffet Style or Tray Passed*

### RUSTIC BRICK OVEN FIRED PIZZA

**Four Cheese** ✨ Parmesan, Romano, Mozzarella and Fontina

**Margherita** ✨ Fresh Tomato, Basil and Mozzarella

**Pepperoni** ✨ Mozzarella and Tomato Sauce

**B.B.Q. Chicken** ✨ Mozzarella, Fontina, Red Onion, Cilantro and BBQ Sauce

**Sausage, Pepperoni and Mushrooms** ✨ Italian Sausage, Pepperoni, Fresh Mushrooms  
Tomatoes and Mozzarella Cheese

### SEAFOOD & VEGETARIAN

**Volcano Shrimp** ✨ Fried and Drizzled with a Spicy Chili Aioli

**Fried Calamari & Shrimp** ✨ Lemon Tartar Sauce (+\$2)

**Crab Cake Bites** ✨ Served with Spicy Mustard Sauce (+\$2)

**Poke Tostadas** ✨ Crispy Wontons with Fresh Marinated Raw Ahi Tuna, Avocado, Green Onion, Asian Slaw,  
Sesame and Served with Wasabi Sauce (+\$2)

**Bruschetta** ✨ Tomato, Red Onion, Garlic, Basil and Olive Oil

**Eggplant Parmesan Fritters** ✨ Fried Crisp with Mozzarella, Fontina and Parmesan Cheese. Served with  
Marinara Sauce

**Fried Pickles** ✨ Crispy Slices Served with Our Dipping Sauce

**Vegetable Crudités Platter** ✨ Assorted Fresh Vegetables Served with Our Homemade Ranch Dressing

**Creamy Spinach & Cheese Dip** ✨ Served with Crisp Tortilla Chips and Salsa

### MEAT & POULTRY

**Prime Mini Cheeseburgers** ✨ American Cheese, Grilled Onions, and Special Sauce on Toasted Sesame Buns

**Mini Short Rib Sandwiches** ✨ Slow Roasted Short Rib, Cheese, Caramelized and Pickled Onions

**Asian Nachos** ✨ Crispy Wonton, Chicken, Melted Cheese, Sweet-Hot Peanut Sauce and Wasabi Cream

**Chicken Lettuce Wraps** ✨ Chicken, Vegetables, Asian Sauce with Cool Lettuce Wraps Stacked Chicken

**Empanadas** ✨ Flaky Pastry Filled with Beef, Chorizo, Peppers, Onions, Herbs and Spices

**Chicken Quesadilla** ✨ Melted Cheese, Chicken, Tomato, Black Beans and Green Chiles

**Buffalo Chicken Rolls** ✨ Chicken Breast, Cheese and Spicy Buffalo Sauce

**Double Stuffed Potato Spring Rolls** ✨ Mashed Potatoes, Green Onions, Sour Cream & Bacon

**Crispy Thai Shrimp & Chicken Rolls** ✨ Sweet - Hot Thai Chili Sauce

**Buffalo Wings** ✨ Fried Wings Covered with Hot Sauce and Served with Blue Cheese Dressing

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## **DESSERT TABLE**

**Food Price: \$10.00 Per Guest**

### **DESSERTS**

*Please Choose Four- Served Buffet Style*

### **BAKED TO ORDER**

**Chocolate Chip Pecan Cookies**

**New Orleans Beignets** Served with Dipping Sauce

### **FAVORITES**

**Crème Brulee** Classic Vanilla with a Crunchy Bruleed Top

**Key Lime Pie** Graham-Pecan Crust

**Red Velvet Cake** Cream Cheese Frosting

**"The Best" Carrot Cake** Citrus Cream Cheese Frosting

**Deep Dark Fudge Cake** Fudgy Chocolate Frosting

**Fresh Fruit Platter** Assortment of Seasonal Selections

### **FAMOUS CHEESECAKES**

**Original**

**GODIVA Chocolate Cheesecake**

**Salted Caramel Cheesecake**

## **BEVERAGE PACKAGES**

### **Beer, House Wine, American Coffee, Iced Tea, Mineral Water & Sodas**

\$28.00 per person Two Hours

\$36.00 per person Three Hours

\$42.00 per person Four Hours

### **Call Brand Alcohol, Beer, House Wine, American Coffee, Iced Tea, Mineral Water & Sodas**

\$30.00 per person Two Hours

\$38.00 per person Three Hours

\$46.00 per person Four Hours

*Call Brand Liquors Include: Absolut, Tito's & Stolichnaya Vodkas, Captain Morgan, Cruzan, Bacardi, Myers & Malibu Rums, Beefeater, Bombay, Tanqueray & Hendrick's Gins, Crown Royal, Jack Daniels, Makers Mark, Johnnie Walker Red, Jim Beam, Bailey's & Kahlua*

### **Premium Brand Alcohol to Include Specialty Cocktails, Beer, House Wine, American Coffee Iced Tea, Mineral Water & Sodas**

\$34.00 per person Two Hours

\$42.00 per person Three Hours

\$50.00 per person Four Hours

*Premium Brand Liquors Include: Ketel One, Belvedere, Chopin & Grey Goose Vodkas, Bombay Sapphire Gin, Don Julio & Patron Tequilas, Mt. Gay Rum, Basil Hayden, Knob Creek, Makers Mark 46, Woodford Reserve & Johnnie Walker Black*

*\*Shots, champagne, sparkling wine, ports, cognacs and top shelf brands are not part of any packages. Any of these items ordered will be based on consumption with all charges applied to final bill. The host of the party will be advised of any special requests not included in the package prior to serving the beverage.*

### **House White Wine Selections**

**Riesling**, Chateau Ste. Michelle, Columbia Valley

**Pinot Grigio**, Grand Lux Café Private Reserve, Columbia Valley

**Sauvignon Blanc**, Dry Creek Vineyards, Fume Blanc, Sonoma County

**Chardonnay**, Grand Lux Café Private Reserve, California

### **House Red Wine Selections**

**Tempranillo**, Torres, Altos Ibericos

**Merlot**, Grand Lux Café Private Reserve California

**Malbec**, Pascual Toso, Argentina

**Cabernet Sauvignon**, Grand Lux Café Private Reserve, California

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**Craft Beer**

Half Acre Daisy Cutter, Revolution Anti-Hero IPA, Lagunitas IPA, Dogfish Head 60 Minute IPA, Goose Island 312 Urban Wheat, Bell's Two Hearted Ale and Samuel Adams Boston Lager

**Imported Beer**

Corona, Modelo Especial, Heineken and Guinness Pub Draught

**American Lager and Cider**

Miller Lite, Bud, Bud Light, Coors Light, Michelob Ultra and Angry Orchard Crisp Cider

**\*Consumption Beverages Available**

A \$75.00 Bar Staffing Fee is applicable to the final event check for a Consumption Based Bar. Beverages ordered by guests will be added to the final event check at regular menu prices plus tax and service fee.

**\*Non-hosted "Cash Bar" Available**

A \$150.00 Bar Staffing Fee is applicable to the final event check for a Non-hosted "Cash Bar". Guests will individually purchase beverages at regular menu prices plus tax and service fee.

**Our Private Bar is a Service Bar** located next to the Rush Room in our service station. When alcohol is offered for an event we staff a private bartender in this service bar to make drinks for the private event. This bar is not located in the Rush Room. Event guests will not see or walk up to a bar in the Rush Room. Service Staff will take drink orders, go to your private service bar to get the drinks and then bring the drinks back to the guests.

## WINE AND CHAMPAGNE

Wines Arranged from Softer and Lighter Bodied to Most Full Bodied and Intense

### White Wine

		Glass	Bottle
<b>Moscato</b>	Seven Daughters, Italy	10.00	38.00
<b>Rose</b>	Le Caprice de Clementine, Cotes de Provence	10.00	38.00
<b>Riesling</b>	Château Ste. Michelle, Columbia Valley	9.50	36.00
<b>Pinot Grigio</b>	Grand Lux Café Private Reserve, Columbia Valley	9.50	36.00
<b>Pinot Grigio</b>	Pepi, California	10.50	40.00
<b>Pinot Grigio</b>	Santa Margherita, Italy	14.00	54.00
<b>Sauvignon Blanc</b>	Dry Creek Vineyards, Fume Blanc, Sonoma County	9.50	36.00
<b>Sauvignon Blanc</b>	Kim Crawford, Marlborough	12.50	48.00
<b>Chardonnay</b>	Grand Lux Café Private Reserve, California	9.50	36.00
<b>Chardonnay</b>	Kendall-Jackson, Vintner's Reserve, California	10.50	40.00
<b>Chardonnay</b>	Sonoma-Cutrer, Russian River Ranches, Sonoma	13.50	52.00

### Red Wine

<b>Pinot Noir</b>	Chateau St. Jean, California	10.50	40.00
<b>Pinot Noir</b>	Sokol Blosser, Evolution, Willamette Valley	12.50	48.00
<b>Tempranillo</b>	Torres, Altos Ibericos, Rioja	9.50	36.00
<b>Merlot</b>	Grand Lux Café Private Reserve, California	9.50	36.00
<b>Malbec</b>	Pascual Toso, Argentina	9.50	36.00
<b>Red Blend</b>	C.M.S., Columbia Valley	10.00	38.00
<b>Cabernet Sauvignon</b>	Grand Lux Café Private Reserve, California	9.50	36.00
<b>Cabernet Sauvignon</b>	Francis Coppola, Black Label Claret, California	11.00	42.00
<b>Cabernet Sauvignon</b>	Justin, Paso Robles	12.50	48.00
<b>Cabernet Sauvignon</b>	Jordan, Alexander Valley		89.00

### Champagne & Sparkling Wine

<b>Sparkling</b> , Domaine Ste. Michelle, Brut, Columbia Valley		9.50	36.00
<b>Sparkling</b> , Brachetto, Italy		<i>Split</i> 11.00	
<b>Sparkling</b> , Mumm Napa, Brut Prestige, Napa Valley			38.00
<b>Prosecco</b> , La Luca, Italy		10.00	38.00
<b>Rose</b> , Chandon, California		10.00	38.00
<b>Champagne</b> , Laurent-Perrier, Brut, France		<i>Split</i> 16.00	
<b>Champagne</b> , Veuve Clicquot, Yellow Label, France		<i>Half Bottle</i> 45.00	85.00

All Pricing Subject to 20% Service Fee and 11.5% Local Sales Tax