



# *The Scottish Rite Club of Hamilton*

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Wedding Venue & Hospitality Centre

Hamilton's Hidden Gem – Creating Weddings & Events that are Uniquely Yours

## *Banquet Packages 2015*



# Three-Course Banquet Package

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## Menu

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### Appetizer Course

Select ONE option to be served to all guests  
Accompanied by Fresh Rolls with Whipped Butter

Classic Caesar Salad with Garlic Croutons, Diced Bacon, and Parmesan Cheese

Scottish Rite Garden Salad with Vanilla Citrus Vinaigrette Dressing

Chef's Seasonal Soup (see *Seasonal Items* for details)

Penne Pasta with Tomato or Rosé Sauce (served Family Style)

### Entrée Course

Accompanied by the Chef's Selection of Seasonal Vegetables  
To offer your guests a choice of entrée, add \$3.00 per guest. All guests will be charged at the price of the higher-priced entrée.

Pan-Seared Chicken Breast with Choice of Sauce ~\$34.50 per guest  
(Choose ONE sauce for all guests: White Wine-Infused Cream Sauce or Chimmichuri)

Stuffed Chicken Florentine with Choice of Sauce ~\$37.75 per guest  
(Choose ONE sauce for all guests: White Wine-Infused Cream Sauce or Boursin Sauce)

Classic Roast Beef with Gravy ~\$39.25 per guest \*  
\* a minimum of 20 Roast Beef entrées must be ordered.

Grilled Flat-Iron Steak with Red Wine and Rosemary Sauce ~\$40.25 per guest

Grilled Atlantic Salmon with Choice of Sauce ~\$41.50 per guest  
(Choose ONE sauce for all guests: Lemon Beurre Blanc Sauce or Dill-Infused Caper and Yogurt Sauce)

### Potato

Select ONE option to accompany all guests' entrées

Herb Roasted Potatoes

Creamy Garlic Mashed Potatoes

### Dessert Course

Select ONE option to be served to all guests  
Accompanied by freshly brewed Coffee and Tea

Assorted Slices of Seasonal Pies

New York Style Cheesecake with Assorted Fruit Toppings

Warm Apple Crisp Cigars with Vanilla and Caramel

Chocolate Mousse with Fresh Berries, Served in a Martini Glass



# Four-Course Banquet Package

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## Menu

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### Appetizer Courses

Select TWO options, each to be served to all guests  
Accompanied by Fresh Rolls with Whipped Butter

Classic Caesar Salad with Garlic Toast Points, Diced Bacon, and Shaved Parmesan Cheese

Scottish Rite Signature House Salad with Dried Cranberries, Goat Cheese, and Vanilla Citrus Vinaigrette

Chef's Seasonal Soup (see *Seasonal Items* for details)

Penne Pasta with Tomato, Garlic Pesto, or Rosé Sauce (served Family Style)

### Entrée Course

Accompanied by the Chef's Selection of Seasonal Vegetables  
To offer your guests a choice of entrée, add \$3.00 per guest. All guests will be charged at the price of the higher-priced entrée.

Pan-Seared Chicken Breast with Choice of Sauce ~ \$36.75 per guest  
(Choose ONE sauce for all guests: White Wine-Infused Cream Sauce or Chimmichuri)

Stuffed Chicken Florentine with Choice of Sauce ~ \$39.25 per guest  
(Choose ONE sauce for all guests: White Wine-Infused Cream Sauce or Borsini Sauce)

Classic Roast Beef with Gravy ~ \$41.50 per guest \*  
\* a minimum of 20 Roast Beef entrées must be ordered.

Grilled Flat-Iron Steak with Red Wine and Rosemary Reduction Sauce ~ \$42.50 per guest

Grilled Atlantic Salmon with Choice of Sauce ~ \$43.75 per guest  
(Choose ONE sauce for all guests: Lemon Beurre Blanc Sauce or Dill-Infused Caper and Yogurt Sauce)

### Potato

Select ONE option to accompany all guests' entrées

Herb Roasted Potatoes

Creamy Garlic Mashed Potatoes

### Dessert Course

Select ONE option to be served to all guests  
Accompanied by freshly brewed Coffee and Tea

Un-Classic Crème Brûlée: An unbaked Vanilla Crème Brûlée served in a Martini glass with Sugar Shards

New York Style Cheesecake with Assorted Fruit Toppings

Warm Apple Crisp Cigars with Vanilla and Caramel



# Lunch & Dinner Buffet Packages

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## Menus

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### **Buffet Package #1 ~ \$26.50 per guest**

Assorted Sandwiches & Wraps

Crudités Platter with Dip

Relish Platter

Assortment of Domestic Cheeses with Crackers

Fresh Carved Fruit Display

Assortment of Cookies & Sweets

Soft Drinks, Coffee & Tea

### **Buffet Package #2 ~ \$36.75 per guest**

Fresh Rolls & Butter

Scottish Rite Garden Salad with Two Choices of Dressing

Classic Caesar Salad with Garlic Croutons, Diced Bacon, and Shaved Parmesan Cheese

Penne Pasta with Choice of Tomato, Garlic Pesto, or Rosé Sauce  
(add chicken for \$1.50/person)

Pan Seared Chicken Breast with White Wine-Infused Cream Sauce

**OR**

Carved Roast Beef with Gravy and Horseradish  
(Minimum of 20 guests required)

Herb Roasted **OR** Creamy Garlic Mashed Potatoes

Seasonal Vegetable Blend

Dessert Table

(Assortment of Cakes and Pies, Fresh Carved Fruit, Cookies and Squares)

Soft Drinks, Coffee & Tea

### **Lunch & Dinner Buffet Add-Ons**

Imported and Domestic Cheese Display with a selection of Jellies and Dried Fruits - \$5.50 per guest

Vegetarian Pasta: Baked Penne with Vegetables in Garlic Pesto Sauce or Classic Tomato Sauce - \$3.25 per guest



# Light Lunch Banquet Package

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## Menu

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Fresh Rolls & Butter

### Main Course

Select ONE option to be served to all guests.

Accompanied by Spring Mix Garden Salad with Chef's Choice Dressing

Ham and Cheese Quiche

Broccoli and Cheese Quiche

Farfalle Pasta Primavera with Tomato, Garlic Pesto, or Rosé Sauce  
(add grilled chicken for \$1.75 per person)

Sandwich or Wrap (choice of Turkey, Ham, Egg Salad, or Tuna Salad)

### Dessert Course

Select ONE option to be served to all guests.

Accompanied by freshly brewed Coffee and Tea

Fresh Fruit Cocktail, Served in a Champagne Glass

Assorted Slices of Seasonal Pies

Chocolate Mousse with Fresh Berries, Served in a Martini Glass

Strawberry or Lemon Cream Cake

*\$25.50 per guest*



# Brunch Buffet Packages

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## Menus

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### **Brunch Buffet Package #1 ~ \$32.25 per guest**

Non-Alcoholic Punch

Muffins & Danishes

Scrambled Eggs

Bacon & Sausages

Home Fries

Spring Mix Garden Salad with Two Choices of Dressing

Caesar Salad

Pasta Salad

Assorted Sandwiches & Wraps

Crudités Platter with Dip

Dessert Table

(Assortment of Cakes and Pies, Fresh Carved Fruit, Cookies and Squares)

Soft Drinks, Coffee & Tea

### **Brunch Buffet Package #2 ~ \$42.50 per guest**

Non-Alcoholic Punch

Danishes, Croissants & Scones

Spring Mix Garden Salad with Two Choices of Dressing

Caesar Salad

Pasta Salad

Scrambled Eggs

Bacon & Sausages

Pan Seared Chicken Breast with White Wine-Infused Cream Sauce

Sliced Ham with Dijon **OR** Carved Roast Beef with Gravy and Horseradish

Herb Roasted **OR** Creamy Garlic Mashed Potatoes

Seasonal Vegetable Blend

Dessert Table

(Assortment of Cakes and Pies, Fresh Carved Fruit, Cookies and Squares)

Soft Drinks, Coffee & Tea

### **Brunch Buffet Add-Ons & Upgrades**

Eggs Benedict - add \$2.00 per guest

Chef-Manned Omelette Station including Ham, Cheese, and Fresh Vegetables ~ add \$3.00 per guest

Vegetarian Pasta Entrée - add \$3.25 per guest

# Cocktail Party Packages

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## Menus

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### Cocktail Party Package I ~ \$34.50 per guest

**Hors D'oeuvres** (Choose four (4) of the following options to be butler-served during Cocktail Hour)

Tomato Bruschetta on House-Made Grilled Flatbread	Cream Cheese and Chive Stuffed Profiteroles
Vegetarian Spring Rolls with Plum Sauce	Bacon and Cheddar Stuffed Profiteroles
Bocconcini Stuffed Cremini Mushrooms	House-Made Arancini with Marinara Dip
Whiskey Barbeque <b>or</b> Greek-Style Meatballs	Chicken Caesar Skewers

**Hot Food Station** (Choose one (1) of the following options, to be available for one hour following Cocktail Hour)

Poutine Station ~ Bacon, Sour Cream, Green Onions, Cheese Curds, and Gravy  
Assorted Artisan Pizzas ~ Pepperoni, Plain Cheese, and the Chef's Selection of Three Deluxe Options  
Pasta Station ~ Roasted Garlic & Pesto Farfalle, Penne Rosé Baked with Cheese, and Bacon Mac 'n' Cheese

**Cold Food Station** (All items to be available for two hours following Cocktail Hour)

Raw Vegetable Crudités with Dip  
Assortment of Artisan Breads and Dip  
Platter of Domestic Cheeses with Crackers

### Cocktail Party Package II ~ \$43.50 per guest

**Hors D'oeuvres** (Choose four (4) of the following options to be butler-served during Cocktail Hour)

Bruschetta Trio on House-Made Grilled Flatbread	Goat Cheese and Chive Stuffed Profiteroles
Mini Grilled Cheeses with Ketchup	Bacon and Cheddar Stuffed Profiteroles
Mushroom Duxell Stuffed Profiteroles	Bocconcini Stuffed Cremini Mushrooms
Spiced Chicken and Beef Skewers with Dipping Sauce	Chef's Seasonal Soup Shooters

**Hot Food Station** (Choose one (1) of the following options, to be available for one hour following Cocktail Hour)

Poutine Station ~ Bacon, Sour Cream, Green Onions, Cheese Curds, and Gravy  
Mashed Potato Martini Bar ~ Bacon, Sour Cream, Caramelized Onions, Chives, Shredded Cheese, and Gravy  
Assorted Artisan Pizzas ~ Pepperoni, Plain Cheese, and the Chef's Selection of Three Deluxe Options  
Pasta Station ~ Roasted Garlic & Pesto Farfalle, Penne Rosé Baked with Cheese, and Bacon Mac 'n' Cheese

**Second Hot Food Station** (Choose one (1) of the following options, to be available for one hour following Cocktail Hour)

Taco Station ~ Spiced Ground Beef in Hard and Soft Shells, Lettuce, Salsa, Sour Cream, and Shredded Cheese  
Mini Pulled Pork Sliders Station ~ Shredded Cheese, Coleslaw, and Pickles  
Mini Burger Sliders Station ~ Caramelized Onions, Bacon, Shredded Cheese, and Chipotle Mayo  
Mini Beef Dip Baguettes ~ Caramelized Onions, Sliced Swiss Cheese, Sautéed Mushrooms, and Jus for Dipping

**Cold Food Station** (All items to be available for two hours following Cocktail Hour)

Raw Vegetable Crudités with Dip  
Assortment of Artisan Breads and Dip  
Domestic and Imported Cheeses with Crackers, Dried Fruits, and Preserves



# Menu Additions

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## Hors D'oeuvres

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### **\$17.00 per dozen – Choice of Butler Service or Buffet Display**

Tomato Bruschetta on House-Made Grilled Flatbread  
Vegetarian Spring Rolls with Plum Sauce  
Whiskey Barbeque or Greek-Style Meatballs  
House-Made Arancini with Marinara Dip

Cream Cheese and Chive Stuffed Profiteroles  
Bacon and Cheddar Stuffed Profiteroles  
Bocconcini Stuffed Cremini Mushrooms  
Chicken Caesar Skewers

### **\$22.00 per dozen – Choice of Butler Service or Buffet Display**

Goat Cheese and Chive Stuffed Profiteroles  
Chef's Seasonal Soup Shooters  
Spiced Chicken and Beef Skewers with Dipping Sauce  
Gorgonzola and Caramelized Apple Stuffed Profiteroles  
Shrimp Cocktail Shooters with Seafood Sauce  
Moroccan Chicken Spring Rolls

Mini Grilled Cheeses with Ketchup  
Mushroom Duxell Stuffed Profiteroles  
Bruschetta Trio on House-Made Grilled Flatbread  
Smoked Salmon and Cream Cheese Rosettes  
Wild Mushroom Stuffed Profiteroles  
Teriyaki Beef Wrapped Micro Greens

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## Stations

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**Available for a maximum of two (2) hours. Stations feed up to 25 guests ~ \$175.00**

Poutine Station ~ Bacon, Sour Cream, Green Onions, Cheese Curds, and Gravy  
Mashed Potato Martini Bar ~ Bacon, Sour Cream, Caramelized Onions, Chives, Shredded Cheese, and Gravy  
Assorted Artisan Pizzas ~ Pepperoni, Plain Cheese, and the Chef's Selection of Three Deluxe Options  
Pasta Station ~ Roasted Garlic & Pesto Farfalle, Penne Rosé Baked with Cheese, and Bacon Mac 'n' Cheese  
Taco Station ~ Spiced Ground Beef in Hard and Soft Shells, Lettuce, Salsa, Sour Cream, and Shredded Cheese  
Mini Pulled Pork Sliders Station ~ Shredded Cheese, Coleslaw, and Pickles  
Mini Burger Sliders Station ~ Caramelized Onions, Bacon, Shredded Cheese, and Chipotle Mayo  
Mini Beef Dip Baguettes ~ Caramelized Onions, Sliced Swiss Cheese, Sautéed Mushrooms, and Jus for Dipping

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## Platters

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**Available for a maximum of two (2) hours. Platters feed up to 25 guests.**

Assorted Relishes (Fresh-Cut Seasonal Vegetables, Assorted Pickles, and Olives) .....	\$74.50
Fresh-Cut Seasonal Vegetables with Dip .....	\$69.75
Assortment of Domestic Cheeses with Crackers, Bread Sticks, and Grapes .....	\$77.50
Imported and Domestic Cheese Display with Crackers, Bread Sticks, Nuts, Jellies, and Dried Fruits .....	\$89.75
Assorted Selection of Cold Deli Meats with Rolls, Cheese, Condiments, and Toppings .....	\$99.75
Assorted Sandwiches and Wraps .....	\$95.50
Artisan Breads and Dips .....	\$74.75
House-Made Pepperoni and Plain Cheese Pizza .....	\$64.75
Fresh-Carved Fruit Display .....	\$85.50
Assortment of Fresh-Baked Breakfast Pastries .....	\$59.25
Assortment of Fresh-Baked Cookies and Sweets .....	\$55.75



# Seasonal Items

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## Soups

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### **Spring Soups** (Available during the months of March through May)

Garden Pea and Mint ~ A brilliant green soup that may be served hot or chilled.

Potage Parmentier ~ A classic French leek and potato soup.

### **Summer Soups** (Available during the months of June through August)

Vichyssoise ~ A classic French summertime soup: leek and potato, served chilled.

Garden Pea and Mint ~ A brilliant green soup that may be served hot or chilled.

### **Autumn Soups** (Available during the months of September through November)

Carrot and Orange ~ A brilliant autumn-coloured soup with hints of cardamom and citrus.

Champagne Onion ~ An elegant take on the classic French Onion Soup.

### **Winter Soups** (Available during the months of December through February)

White Bean and Rosemary ~ A hearty and warming soup with hints of rosemary.

Roasted Butternut Squash ~ A rich, smooth soup flavoured with cinnamon, nutmeg, and ginger.

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## Vegetables

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Chef's Choice of Seasonal Vegetable medley is included in all Meal and Buffet packages.

### **Spring Vegetable Blends** (Available during the months of March through May)

Green Beans and Carrots with Broccoli

Green Beans and Red Peppers with Carrots

### **Summer Vegetable Blends** (Available during the months of June through August)

Green Beans and Carrots with Broccoli

Red and Yellow Peppers with Green Zucchini and Green Beans

### **Autumn Vegetable Blends** (Available during the months of September through November)

Roasted Carrots, Squash, and Parsnips

Red and Yellow Peppers with Green Zucchini and Green Beans

### **Winter Vegetable Blends** (Available during the months of December through February)

Green Beans and Carrots with Broccoli

Green Beans and Red Peppers with Carrots

\* Please Note: Substitutions may be made, subject to availability and market price.



# Holiday Dinner Packages

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## Menus

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### Three-Course Holiday Dinner Package ~ \$36.75 per guest

Fresh Rolls with Butter

Choice of One Appetizer

Chef's Seasonal Salad

or

Chef's Seasonal Soup

Entrée

Oven-Roasted Turkey with Stuffing, Gravy, and Cranberry Sauce

Served with Mashed Potatoes and

Chef's Selection of Seasonal Vegetables

Dessert

Assorted Slices of Apple, Pumpkin, and Pecan Pie

Served with Freshly Brewed Coffee and Tea

### Four-Course Holiday Dinner Package ~ \$39.25 per guest

Fresh Rolls with Butter

First Course

Chef's Seasonal Salad

Second Course

Chef's Seasonal Soup

Entrée

Oven-Roasted Turkey with Stuffing, Gravy, and Cranberry Sauce

Served with Mashed Potatoes and

Chef's Selection of Seasonal Vegetables

Dessert

Assorted Slices of Apple, Pumpkin, and Pecan Pie

Served with Freshly Brewed Coffee and Tea



# Holiday Buffet Package

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## Menu

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Assorted Breads with Butter

Two Salads (Chef's Choice)

Domestic and Imported Cheeses with Crackers

Oven-Roasted Turkey with Stuffing, Gravy, and Cranberry Sauce

Carved Roast Beef with Gravy

Roasted Side of Salmon

Mashed Potatoes

Chef's Selection of Seasonal Vegetables

Fresh Carved Fruit

Assorted Fresh Baked Desserts

Freshly Brewed Coffee and Tea

*\$43.50 per guest \**

*\*Minimum of 20 guests required\**



# Bar Menu

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## Host Bar Package

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\$8.00 per guest per hour (includes Bartending Staff at no additional charge)

\* Please note that The Scottish Rite Club of Hamilton does not serve shots at a host bar.

**Domestic Beer** ~ Alexander Keith's, Canadian, Coors Light, Miller Genuine Draft, Mill Street Organic, Molson Export, Rickard's Red, Sleeman Honey Brown, and Steamwhistle.

**House Wine** ~ Fuzion winery red and white wines.

**Standard Bar Rail** ~ Smirnoff Vodka, Bacardi White Rum, Captain Morgan's Dark Rum, Beefeater London Dry Gin, Wiser's Rye, and Famous Grouse Scotch

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## Deluxe Host Bar Package

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\$11.00 per guest per hour (includes Bartending Staff at no additional charge)

Includes everything from the Celebration Bar Package plus...

\* Please note that The Scottish Rite Club of Hamilton does not serve shots at a host bar.

**Imported and Specialty Beers** ~ Corona, Guinness, Heineken, Stella Artois, and Thornbury Cider.

**Coolers** ~ Smirnoff Green Apple and Raspberry Coolers.

**Liqueurs and Upgraded Scotch** ~ Amaretto, Baileys, Blue Curacao, Butter Ripple, Chambord, Cherry Whiskey, Crème de Banana, Crème de Menthe, Crème de Cacao, Glenfiddich (12 yr. Single Malt), Grand Marnier, Kahlua, Melon Liqueur, Peach Schnapps, Raspberry Sourpuss, Smirnoff Vanilla, and Triple Sec.

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## Cash Bar Package

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A Bartender fee of \$30.00 per hour will be added to your event invoice (4 hours minimum).

**Domestic Beer (\$5.50)** ~ Alexander Keith's, Canadian, Coors Light, Miller Genuine Draft, Mill Street Organic, Molson Export, Rickard's Red, Sleeman Honey Brown, and Steamwhistle

**House Wine and Sparkling Wine (Glass \$6.50 / Bottle \$28.50)** ~ Fuzion Winery Red and White Wines, and Prosecco Sparkling Wine (sparkling wine is available by the bottle only)

**Standard Bar Rail (\$6.25)** ~ Smirnoff Vodka, Bacardi White Rum, Captain Morgan's Dark Rum, Beefeater London Dry Gin, Wiser's Rye, and Famous Grouse Scotch

**Imported/Specialty Beers and Coolers (\$6.75)** ~ Corona, Guinness, Heineken, Stella Artois, and Thornbury Cider. Smirnoff Green Apple and Raspberry Coolers.

**Liqueurs (\$6.75)** ~ Amaretto, Baileys, Blue Curacao, Butter Ripple, Chambord, Cherry Whiskey, Crème de Banana, Crème de Menthe, Crème de Cacao, Grand Marnier, Kahlua, Melon Liqueur, Peach Schnapps, Raspberry Sourpuss, Smirnoff Vanilla, and Triple Sec.

**Scotch (\$8.00 - \$10.00)** ~ A selection of Premium and Extra-Premium Scotches (selections subject to change)



# Dietary Restrictions

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## Menu Selections

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### Vegetarian Menu Selections

All Vegetarian menu items can also be made vegan.

Eggplant Parmesan with Roasted Garlic Tomato Sauce

Vegetable and Goat Cheese Strudel with Pesto Butter

Grilled Polenta with a Mushroom and Port Ragout and Roasted Red Peppers

**\*\*All Semi-Vegetarian Diets (Flexitarian, Pescetarian, etc.) will be accommodated by selecting Vegetarian or Vegan options.\*\***

### Gluten Free Menu Selections

Most appetizers and entrées on our menu can be made Gluten Free.

We also offer a selection of Gluten Free desserts and pasta.

Gluten Free breads are also available.

### Diabetic Menu Selections

We offer fresh fruit cups as a dessert for any Diabetic guests.

Most menu items are suitable for Diabetics. Please inform us of any particulars and our Chef will be happy to accommodate.

### Kosher Menu Selections

Certified Kosher Meals are available in 3 and 4 course options and require a Minimum of 1 week notice.

Please inquire for pricing.

**\*\*Please Note:**

If a member of your party has an allergy or dietary restriction that is not listed above, please do not hesitate to ask us about our options for that specific dietary need. Dietary restrictions and/or allergies should be provided to your event coordinator a minimum of one (1) week prior to your event. Our staff will do our best to accommodate guests whenever possible.



# Rental Fees & Special Pricing

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## Room Rental Fees

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All rooms are available to be rented without the purchase of a full banquet package \*

\*All food and beverages must be provided by The Scottish Rite Club of Hamilton.

A complimentary four-hour room rental is included for full banquet package bookings with 80 or more guests in the Grand Ballroom; 50 or more guests in the Round Room; or 20 or more guests in the Club Rooms.

### **Club Rooms (Reading Room, Coffee Room, Dining Room, Lounge)**

4 hours ~ \$145.00 per room

8 hours ~ \$225.00 per room

### **Round Room (Lounge included when available)**

4 hours ~ \$350.00

8 hours ~ \$575.00

### **Grand Ballroom**

4 hours ~ \$575.00

8 hours ~ \$1,150.00

### **Other Fees**

SOCAN Fee – If a band or DJ will be present, a \$124.00 SOCAN Fee will apply.

Screen & Projector Rental – A mobile screen and projector are available for \$75.00

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## Children's Menu & Pricing

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### **Children's Menu**

For children ages twelve and under. Choose one option to be served to all kids. Served with an Ice Cream Sundae for dessert.

Chicken Fingers & Fries

Mini Cheese Pizza & Fries

Mini Pepperoni Pizza & Fries

### **Pricing for Children, Minors & Service Providers**

Children between the ages of six and twelve are charged at half the per-guest package rate. Children under the age of five are free.

Minors (ages thirteen to eighteen) and Service Providers are charged at the full per-guest package rate.



# Deposit Policy

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## Booking Your Event

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An initial and non-refundable deposit of \$200.00 or 25% of your estimated event balance (whichever is greater) is required at the time of signing your contract and booking your event with The Scottish Rite Club of Hamilton.

**Please note: The Scottish Rite Club of Hamilton is unable to “hold” an event date without a signed contract and booking deposit for the date.**

The balance of the contract is to be paid in full, ten (10) to fourteen (14) business days prior to the event. This is also the day that a meeting will be set with your wedding coordinator to finalize all of the details for your event, **Final payments must be made in cash, by certified cheque, or by credit card.**

**\*\*PRICES IN THIS BOOKLET APPLY TO EVENTS IN 2015 ONLY AND DO NOT INCLUDE HST OR SOCAN (\$124.00).  
PRICING & MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE\*\***

Notes: The Grand Ballroom accommodates up to 252 seated guests, plus a Head Table of up to 12 guests.  
The Round Room accommodates up to 72 seated guests plus a Head Table of up to 8 guests.