2000 Grand

Let us host your special event! With two floors of private event space, parties from 20-220 guests, we have just the right fit for you! Located at the corner of 20th and Grand, just above The Rockhill Grille.

Room rental packages at 2000 Grand come with the following amenities:

4-Hours of Event Time

Tables and Chairs

Table Linens & Napkins (black or ivory)

Set up and Clean up

Customized Floor Plan

China, Flatware, Glassware

Event Staff- Servers, Bartenders, Elevator Attendant, Event Manager

Access to venue 3-Hours Prior To Event

Cake Cutting Service

|  |
| --- |
| **Spaces Available -**  The View-2nd Floor The Skyline-3rd Floor  Capacity: 65 seated, 85 cocktail Capacity:200 seated, 220 Cocktail  $1,500 Mon-Thurs Events $2,500  $3,000 Fri & Sun Events $5,000  $4,500 Saturday Events $6,500  Minimum Requirements before Taxes and Fees  Day-Time events concluding before 4:00pm are half the above listed prices.  To reserve your date, a non-refundable deposit is required. 2nd Floor events $500, 3rd Floor events $1,000. |

**Buffet Selection -**

In-House chef will prepare your meal from scratch to feed all your guests. All buffet selections served with fresh french baguettes with whipped honey butter, and a self-serve water station.

(Children ages 3-12 are half the listed price, 3 and under are free!)

|  |  |
| --- | --- |
| **$25 Per Person**  Choice of Salad:  Caeser- hearts of romaine, crostini, Parmesan Dressing  House Salad - mixed greens, cucumber, red onion, kalamata olives, feta cheese, Balsamic vinaigrette  Choice of 2 Side Items:  Mustard Whipped Potatoes Basamati Rice Pilaf Green Beans- white wine and tarragon butter Roasted Cauliflower - finish with lemon and butter  Choice of Entree:  Grilled Teres Major- with chimmichurri Grilled Chicken Breast - served with beurre blanc Pasta- Choose from: Creamy Chicken Alfredo Shrimp Linguini - in pesto  Baked Ziti -red sauce, mozzarella | **$35 Per Person**  Choice of Salad:  Caeser- hearts of romaine, crostini, Parmesan Dressing  House Salad - mixed greens, cucumber, red onion, kalamata olives, feta cheese, Balsamic vinaigrette  Choice of 2 Side Items: Roasted Red Potatoes-rosemary butter Potato Gratin- mornay sauce Grilled Asparagus - fleur de sel, lemon mosto  Roasted Brussel Sprouts-lardons  Choice of 2 Entrees:  Grilled Teres Major- with chimmichurri Roasted Chicken - au jus Seared Salmon- pepronata Pasta-Choose From: Creamy Chicken Alfredo Shrimp Linguini - in pesto Baked Ziti -red sauce, mozzarella |

|  |
| --- |
| **$50 Per Person**  Choice of Salad:  Caeser- hearts of romaine, crostini, Parmesan Dressing  House Salad - mixed greens, cucumber, red onion, kalamata olives, feta cheese, Balsamic vinaigrette  Choice of 3 Side Items:  Mustard Whipped Potatoes Roasted Sweet Potato Hash Potato Gratin- mornay sauce  Roasted Root Vegetable Medley-balsamic glaze Green Beans-white wine, tarragon butter Roasted Cauliflower - finish with lemon and butter Grilled Asparagus - fleur de sel, lemon mosto Roasted Squash- olive oil, parmesan  Choice of 2 Entrees:  Stuffed Chicken Cordon Bleu Seared Salmon-pepronata Wild Mushroom Risotto Grana Padano Carved Beef Tenderloin-Mushroom Demi, Creamy Horseradish Carved Prime Rib -Au Jus, Creamy Horseradish Carved Pork Loin - Mustard sauce, Bacon Apple Jam |

**Plated Selection -**

Salad and Entree courses plated and served to all guests for full dining experience. All plated selections served with fresh french baguette with whipped honey butter. Water service on each table.

(Children ages 3-12 are half the listed price, 3 and under are free!)

|  |
| --- |
| **$35 Per Person -**  First course- Choice of Salad  Caeser - Hearts of romaine, grana padano, crostini, Parmesan dressing  Baby Kale - cauliflower, seasonal berries, danish blue cheese, Raspberry Vinaigrette  Second course - Choice of Entree  Roasted Chicken-sweet potato hash, green beans, chicken jus  Butcher’s Steak - mustard whipped potatoes topped with crispy onions  Seared Trout - gigante beans and pepronata |

|  |
| --- |
| **$50 Per Person -**  Appetizer- Choice of One  Gourmet Tater Tots - filled with jalapeno cheese, garlic aioli and house catsup  Calamari Steak - with kalamata olives, parmesan aioli, tomato jam, balsamic  Beef Carpaccio - thin-sliced, crostini, grana padano, capers and lemon  First Course - Choice of Salad  Caeser - Hearts of romaine, grana padano, crostini, Parmesan dressing  Baby Kale - cauliflower, seasonal berries, danish blue cheese, Raspberry Vinaigrette  Second Course - Choice of Entree  Roasted Chicken- sweet potato hash, green beans and chicken jus  Grilled Sirloin - mustard whipped potatoes, topped with crispy onions  Cedar Plank Salmon - basmati rice and pepronata |

|  |
| --- |
| **$65 Per Person**  Appetizer- Choice of Two  Gourmet Tater Tots - filled with jalapeno cheese, garlic aioli and house catsup  Calamari Steak - with kalamata olives, parmesan aioli, tomato jam, balsamic  Beef Carpaccio - thin-sliced, crostini, grana padano, capers and lemon  Shrimp Cocktail - fresh- peeled, house-made cocktail sauce  Oysters on the Half Shell - shucked, lemon jam and mignonette  First Course - Choice of Salad  Caeser - Hearts of romaine, grana padano, crostini, Parmesan dressing  Baby Kale - cauliflower, seasonal berries, danish blue cheese with Raspberry Vinaigrette  Second Course - Choice of Entree  Duck Confit - slow cooked, roasted brussel sprouts, hash browns  Petit Filet and Scallops -mustard whipped potatoes, crispy onions  Cedar Plank Salmon - basmati rice and pepronata |

**Hors d’oeuvres -**

Priced per 12 people at 2 pieces each.

Pig Wings - mustard vinaigrette - $54

Beef Sliders - $54

Oysters on the Half-Shell- mignonette and lemon jam -$48

Smoked Trout Crostini - $48

Calamari Steak - kalamata olives, parmesan aioli, tomato jam, balsamic - $32

Caprese - golden beets, avocado - $32

Tater Tots - jalapeno cheese, garlic aioli, house-made catsup - $32 \*3 per person

Goat Cheese and Tomato Jam Dip - crostini - $32

Crab Cakes - $54

Fresh Fruit and Cheese- stone ground mustard, lavosh - $42

Cured, Assorted Meats, pickled vegetables - $46

**Beverage Packages - \***

**$30 Per Person -**

Beer and Wine Selection:

Bud Light, Miller Lite, Michelob Ultra,

Boulevard Wheat & Pale Ale

Oyster Bay Wines - Choice of One Red Wine, One White Wine

Non-Alcoholic offerings - Coke, Diet Coke, Sprite, Tonic, Soda, Cranberry Juice, Lemonade

**$45 Per Person -**

Beer, Wine and Call Liquor Selection:

Bud Light, Miller Lite, Michelob Ultra, Boulevard Wheat & Pale Ale

Choice of One - Stella Artois, Deschutes IPA, Guiness, Bell’s Amber Ale

Oyster Bay Wines - Choice of Two Red Wines, Two White Wines

Call Liquors - Titos Vodka, Beefeater Gin, Jim Beam, Bacardi Rum, Espolon Blanco Tequila, Dewars Scotch

Non-Alcoholic offerings

**$60 Per Person -**

Beer, Wine, Premium Liquor Selection + 2 custom cocktails:

Bud Light, Miller Lite, Michelob Ultra, Boulevard Wheat & Pale Ale

Choice of Two - Stella Artois, Deschutes IPA, Guiness, Bell’s Amber Ale

Oyster Bay Wines - Choice of Two Red Wines, Two White Wines

Premium Liquors - Ketel One Vodka, Tanquary Gin, Bulliet Bourbon, Plantation 3 Star Rum, Tequila Ocho Plata, Chivas Scotch

Non-Alcoholic offerings

*Two Customized Craft Cocktails - by in-house consultants, Liquid Minded Events*

**\*Non-Alcoholic package without bar package is priced at $5 per person ($7 with coffee service)**

**Add Ons**

Wedding Ceremony Package - Access to bridal room. 60 -minute rehearsal, scheduled the day before wedding (restrictions apply)--

**$500** when outside the 4-hr event time, **$250** when inside the 4-hr event time.

Audio Visual Package - Slideshow (photos, presentation, etc) displayed on TVs throughout the space. Wireless microphone.-- **$200**

Upgraded Linen Options - choose from a variety of colors and fabrics, as well as floor length sizes -- starting at **$5/ea**

Customized Craft Cocktail - Multiple options including Cocktail on Tap and Bottled Cocktails -- starting at **$7/ea**

Champagne Toast -- **$5/person**

Bubbly Bar - Bottomless glass, with fresh fruit garnishes & mixers-- **$10/person**

Coffee & Hot Chocolate Bar -- Bailey’s, Peppermint Schnapps, Kahlua --**$10/person**

Additional Access to Venue - for decorating prior to event --**$200/hour**

In-house Centerpieces - mirrored charger, glass hurricane & flameless candle -- **$200**