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

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| **Spaces Available -** The View-2nd Floor The Skyline-3rd FloorCapacity: 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 FeesDay-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!)

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| **$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 vinaigretteChoice of 2 Side Items: Mustard Whipped PotatoesBasamati Rice PilafGreen Beans- white wine and tarragon butterRoasted Cauliflower - finish with lemon and butterChoice of Entree: Grilled Teres Major- with chimmichurriGrilled Chicken Breast - served with beurre blancPasta- Choose from:Creamy Chicken AlfredoShrimp Linguini - in pestoBaked 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 vinaigretteChoice of 2 Side Items:Roasted Red Potatoes-rosemary butterPotato Gratin- mornay sauceGrilled Asparagus - fleur de sel, lemon mostoRoasted Brussel Sprouts-lardonsChoice of 2 Entrees: Grilled Teres Major- with chimmichurriRoasted Chicken - au jusSeared Salmon- pepronataPasta-Choose From:Creamy Chicken AlfredoShrimp Linguini - in pestoBaked Ziti -red sauce, mozzarella |

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| **$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 vinaigretteChoice of 3 Side Items: Mustard Whipped PotatoesRoasted Sweet Potato HashPotato Gratin- mornay sauceRoasted Root Vegetable Medley-balsamic glazeGreen Beans-white wine, tarragon butterRoasted Cauliflower - finish with lemon and butterGrilled Asparagus - fleur de sel, lemon mostoRoasted Squash- olive oil, parmesanChoice of 2 Entrees: Stuffed Chicken Cordon BleuSeared Salmon-pepronataWild Mushroom Risotto Grana PadanoCarved Beef Tenderloin-Mushroom Demi, Creamy HorseradishCarved Prime Rib -Au Jus, Creamy HorseradishCarved 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!)

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| **$35 Per Person -**First course- Choice of SaladCaeser - Hearts of romaine, grana padano, crostini, Parmesan dressingBaby Kale - cauliflower, seasonal berries, danish blue cheese, Raspberry VinaigretteSecond course - Choice of EntreeRoasted Chicken-sweet potato hash, green beans, chicken jusButcher’s Steak - mustard whipped potatoes topped with crispy onionsSeared Trout - gigante beans and pepronata |

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| **$50 Per Person -**Appetizer- Choice of OneGourmet Tater Tots - filled with jalapeno cheese, garlic aioli and house catsupCalamari Steak - with kalamata olives, parmesan aioli, tomato jam, balsamicBeef Carpaccio - thin-sliced, crostini, grana padano, capers and lemonFirst Course - Choice of SaladCaeser - Hearts of romaine, grana padano, crostini, Parmesan dressingBaby Kale - cauliflower, seasonal berries, danish blue cheese, Raspberry VinaigretteSecond Course - Choice of EntreeRoasted Chicken- sweet potato hash, green beans and chicken jusGrilled Sirloin - mustard whipped potatoes, topped with crispy onionsCedar Plank Salmon - basmati rice and pepronata |

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| **$65 Per Person**Appetizer- Choice of TwoGourmet Tater Tots - filled with jalapeno cheese, garlic aioli and house catsupCalamari Steak - with kalamata olives, parmesan aioli, tomato jam, balsamicBeef Carpaccio - thin-sliced, crostini, grana padano, capers and lemonShrimp Cocktail - fresh- peeled, house-made cocktail sauceOysters on the Half Shell - shucked, lemon jam and mignonetteFirst Course - Choice of SaladCaeser - Hearts of romaine, grana padano, crostini, Parmesan dressingBaby Kale - cauliflower, seasonal berries, danish blue cheese with Raspberry VinaigretteSecond Course - Choice of EntreeDuck Confit - slow cooked, roasted brussel sprouts, hash brownsPetit Filet and Scallops -mustard whipped potatoes, crispy onionsCedar 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**