# The IERrace Room = AT THE LAKE MERRITT HOTEL $=$ 

## LAKESIDE ROOM (Right side of Restaurant)

Seated Meal 70 - Standing Reception 100
DJ/Bands, Karaoke or Live music not permitted

## BRUNCH

Saturday 10 a.m. - 1:30 p.m.
Room rental \$170 per hour
Food \& Beverage Minimum \$600


A gratuity of $10 \%$ 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

## BRUNCH

Saturday 10 a.m. - 1:30 p.m.
Room rental $\$ 270$ per hour
Food \& Beverage Minimum \$2,500


A gratuity of $10 \%$ 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.

## BRUNCH BUFFET \$25 PER PERSON

Includes House made Miniature Muffins with Raisins, Apples, and Carrots. Whipped Butter and House made Jam. Home fries, Scrambled Eggs. Choice of Bacon or Turkey Bacon.

Choice of 1 Entrée:
Pancakes OR French toast OR Biscuits and Gravy
*Portabella Mushroom Gravy available

Add an Omelet Station to your buffet $\$ 8$ per person Toppings: Gruyere, Cheddar, Parmesan, Ham, Peppers, Onions, Mushroom, Fennel, Tomato, Vegetable Medley.

## A LA CARTE ADD-ONS

Coffee \& Tea Station \$3 per person (Minimum - 50\% of guest count)

Coffee and Tea Table Service $\$ 4.50$ per person

Dessert Cutting Fee \$3 per person

Sparkling Wine Toast \$7 per person

Corkage Fee \$15 per 750ml Bottle

Assorted Fruit Juice Station $\$ 5.50$ per person

Bottomless Mimosas or Bloody Mary \$17 per person

Specialty Linen Available (Please inquire for pricing)
Additional beverage server REQUIRED for guest counts over 80 guests $\$ 60$ per hour

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# DISPLAY HORS D' OEUVRES 

Seasonal Fresh Fruit Display<br>\$3 per person<br>Assortment of Seasonal Vegetable Crudités and Hummus<br>Served with House Made Flat Bread<br>$\$ 3.50$ per person<br>Assortment of Domestic Cheese, Fruits, Nuts \& Crackers<br>(Minimum 80ppl)<br>$\$ 4.00$ per person<br>Assortment of Imported Cheese, Fruits, Nuts \& Crackers<br>(Minimum 80ppl)<br>$\$ 5.50$ per person<br>Locally Sourced Assortment of Artisan Cheese, Fruits, Nuts \& Crackers<br>(Minimum 80ppl)<br>$\$ 8.00$ per person


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