

Group and Event Dining



WHAT'S GOOD NOW

Seasons 52
FRESH | GRILL 52



Seasons 52 is a fresh grill and wine bar that offers a seasonally inspired menu.

Ingredients are sourced at their peak and are thoughtfully prepared to enhance their natural flavor. Paired with over 100 wines and artisanal cocktails, there's always something new to discover at Seasons 52.

A FRESH TAKE ON GROUP AND EVENT DINING



From our chef's table to semi-private spaces and private dining rooms, the sophistication of our Frank Lloyd Wright-inspired architecture offers a warm, welcoming atmosphere for social gatherings and business meetings alike.





GROUP AND EVENT DINING MENUS



Your personal event coordinator will ensure no detail is overlooked. Each private dining space features complimentary audiovisual capabilities, in addition to separate music, lighting and temperature controls. Your meeting will be every bit as flawless as your dining experience.

P I N O T G R I G I O
L U N C H M E N U

SIGNATURE FLATBREADS

-- Select two of the following --

Roasted Roma Tomato

Garlic Pesto Chicken

Chef's Seasonal Offering

LUNCH ENTRÉES

-- Select two of the following for guests to choose from --

Lump Crab Cake Sandwich

Grilled Chicken Caprese Sandwich

*Signature Burger

-- Select one of the following sides --

Sauté of Vegetables | Crushed Potato Salad | Broccoli Salad

DESSERT

Mini Indulgence Desserts

Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included

Wine pricing and pairings available upon request

\$35 PER PERSON

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

*CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. 2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.

SIGNATURE

LUNCH MENU

SIGNATURE FLATBREADS

-- Select two of the following for your table --

Roasted Roma Tomato
Garlic Pesto Chicken
Chef's Seasonal Offering

LUNCH ENTRÉES

-- Select two of the following for guests to choose from --

*Maui Tuna Crunch Salad
*Wood-Grilled Flat Iron Steak
All-Natural Roasted Half Chicken

*All-Natural Roasted Half Chicken & Wood-Grilled Flat Iron Steak offered
with seasonal sauté of vegetables & Yukon mashed potatoes*

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included

Wine pricing and pairings available upon request

\$40 PER PERSON

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CHARDONNAY

LUNCH MENU

SIGNATURE FLATBREADS

-- Select two of the following for your table --

Roasted Roma Tomato
Garlic Pesto Chicken
Chef's Seasonal Selection

SOUP OR SALAD

-- Select one of the following --

Today's Seasonal Cup of Soup
Organic Field Greens Salad

LUNCH ENTRÉES

-- Select two of the following for guests to choose from --

Cedar Plank-Roasted Salmon
All-Natural Roasted Half Chicken
*Wood-Grilled Flat Iron Steak

Served with seasonal sauté of vegetables & Yukon mash

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included

Wine pricing and pairings available upon request

\$45 PER PERSON

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P I N O T N O I R

D I N N E R M E N U

SIGNATURE FLATBREADS

-- Select two of the following for your table --

Roasted Roma Tomato
Garlic Pesto Chicken
Chef's Seasonal Offering

SALAD

-- Select one of the following for guests to choose from --

Organic Field Greens
Seasonal Spinach Salad
Crisp Romaine & Kale Caesar

DINNER ENTRÉES

-- Select two of the following for guests to choose from --

All-Natural Roasted Half Chicken
Boneless Beef Short Rib
*Wood-Grilled Filet Mignon
Cedar Plank-Roasted Salmon

Served with seasonal sauté of vegetables & Yukon mash

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included
Wine pricing and pairings available upon request

\$59 PER PERSON

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SIGNATURE DINNER MENU

SIGNATURE FLATBREADS

-- Select two of the following for your table --

Roasted Roma Tomato | Garlic Pesto Chicken | All-Natural Pepperoni
Seasonal Selection

SOUP OR SALAD

-- Select one of the following --

Today's Seasonal Cup of Soup
Organic Field Greens | Crisp Romaine & Kale Caesar | Seasonal Spinach Salad

DINNER ENTRÉES

-- Select three of the following for guests to choose from --

All-Natural Roasted Half Chicken
*Wood-Grilled Handline Tuna with Black Rice
Boneless Beef Short Rib
*Wood-Grilled Filet Mignon

-- Select two of the following sides --

Yukon Mash | Cheddar Grits | Seasonal Sauté of Vegetables
Heritage Carrots

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included

Wine pricing and pairings available upon request

\$68 PER PERSON

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C A B E R N E T S A U V I G N O N

D I N N E R M E N U

SIGNATURE FLATBREADS

-- Select three of the following for your table --

Roasted Roma Tomato | Garlic Pesto Chicken | Lobster & Fresh Mozzarella
Chef's Seasonal Selection

APPETIZERS

-- Select two of the following for your table --

Mediterranean Hummus | Artisan Cheese Fondue | *Seared Ahi Tuna

SOUP OR SALAD

-- Select one of the following --

Today's Seasonal Cup of Soup
Organic Field Greens | Seasonal Spinach Salad | Crisp Romaine & Kale Caesar

DINNER ENTRÉES

-- Select three of the following for guests to choose from --

Boneless Beef Short Rib | *Wood-Grilled Filet Mignon
Asian-Glazed Chilean Sea Bass with Black Rice
All-Natural Roasted Chicken | *Kona-Crusted Rack of Lamb

-- Select two of the following sides --

Yukon Mash | Cheddar Grits | Seasonal Sauté of Vegetables
Heritage Carrots

DESSERT

Mini Indulgence Desserts
Individual servings of classic desserts

Coffee, Tea and Soft Drinks Included
Wine pricing and pairings available upon request

\$78 PER PERSON

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R E C E P T I O N

M E N U

SIGNATURE FLATBREADS

-- Priced per flatbread --

-- Each signature flatbread serves three guests --

Roasted Roma Tomato \$9.6 | Garlic Pesto Chicken \$9.9
Lobster & Mozzarella \$15.9 | Chef's Seasonal Selection

HORS D'OEUVRES

-- Priced by the dozen --

SPOONS

*Handline Ahi Tuna Tartare \$23
Braised Beef Short Rib – Cheddar Grits \$28
Maryland-Style Crab Cakes – Mustard Sauce \$26

PICKS

Blistered Shishito Peppers – Lemon Aioli \$15
Chicken Yakitori Skewers \$27
Wood-Grilled Meatballs \$21
Prosciutto-Wrapped Sea Scallops \$39

SIPS

Butternut Squash Soup – Crispy Shiitake Mushrooms & Chives \$19
Porcini Mushroom Bisque – Sour Cream & Chives \$19

CLASSICS

Spinach-Stuffed Cremini Mushroom Caps \$22
Chilled Jumbo Shrimp Cocktail – House Cocktail Sauce \$32
*Kona-Crusted Lollipop Lamb Chops – 15-Year Aged Balsamic \$39

MINI INDULGENCES

-- Individual servings of classic desserts --

Flight of Mini Indulgences (7 minis) \$21
Mini Indulgence Celebration Tower (18 minis) \$50

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C H E F ' S T A B L E

M E N U

AMUSE

Chef's Amuse Bouche

FIRST COURSE

Chef's Seasonal Flatbread

SECOND COURSE

Today's Seasonal Soup

THIRD COURSE

Caramelized Bosc Pear Salad

toasted walnuts, Gorgonzola, sherry-walnut vinaigrette

FOURTH COURSE

Caramelized Grilled Sea Scallops

leek & butternut risotto, Broccolini, lemon butter

FIFTH COURSE

*Filet & Lobster Tail

seasonal sauté of vegetables, Yukon mash, red wine sauce

DESSERT

Mini Indulgence Desserts

Individual servings of classic desserts

\$85 PER PERSON

SOMMELIER WINE PAIRINGS AVAILABLE UPON REQUEST

Menu pricing subject to change and not inclusive of alcohol, tax and gratuity.

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WINE PACKAGE

*Sommelier Selected Wines • Imported & Domestic Beers • Sodas
Fresh Squeezed Juices • Fiji Water & San Pellegrino*

ONE HOUR	\$17 Per Person
TWO HOURS	\$22 Per Person
THREE HOURS	\$27 Per Person
FOUR HOURS	\$30 Per Person

WINES

WHITES

Indaba, West Cape
Santa Julia, Mendoza
Jam Jar Sweet White Blend
Moscasto, Western Cape

REDS

Juntos, Alicante
Mirassou, California
Concha y Toro Xplorador,
Central Valley

BEERS

Amstel Light
Bud
Bud Light
Corona

Heineken
Michelob Ultra
Miller Lite
Stella Artois

Not inclusive of tax and gratuity. Prices are subject to change.



S 5 2 P A C K A G E

*Call Liquors • Sommelier Selected Wines • Imported & Domestic Beers • Sodas
Fresh Squeezed Juices • Fiji Water & San Pellegrino*

ONE HOUR \$22 Per Person

TWO HOURS \$29 Per Person

THREE HOURS \$35 Per Person

FOUR HOURS \$41 Per Person

LIQUORS

New Amsterdam Vodka

New Amsterdam Gin

Early Times Whiskey

Castillo Rum

El Jimador Blanco Tequila

J&B Scotch Whisky

WINES

WHITES

Carmel Road, Monterey
Ray's Station, North Coast
King Estate, Willamette

REDS

Kim Crawford, South Island
Spy Valley, Marlborough
Breca Garnacha, Calatayud, Spain

BEERS

Amstel Light

Bud

Bud Light

Corona

Heineken

Michelob Ultra

Miller Lite

Stella Artois

Not inclusive of tax and gratuity. Prices are subject to change.



ARTISANAL PACKAGE

*Premium Local Spirits • Local Beers • Sommelier Selected Wines • Sodas
Fresh Squeezed Juices • Fiji Water & San Pellegrino*

ONE HOUR	\$28 Per Person
TWO HOURS	\$37 Per Person
THREE HOURS	\$44 Per Person
FOUR HOURS	\$49 Per Person

LIQUORS

Artisanal Local Spirits
Rum, Vodka, Gin, Scotch, Whiskey, Bourbon and Tequila

WINES

WHITES

De Wetshof Chardonnay
Spy Valley Sauvignon Blanc
King Estate Pinot Gris

REDS

Schug Pinot Noir
Jim Barry, The Cover Drive Cabernet
Chateau Ste. Michelle Indian Wells Merlot

BEERS

Local Craft Beers
Includes domestic and imported beers

Not inclusive of tax and gratuity. Prices are subject to change.

