

# THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

## *Oakland's Most Enchanting Special Event Venue!*

Experience the grand tradition of an Historic Landmark overlooking beautiful Lake Merritt. The classic Art Deco design of this unique venue brings you back to the charm and elegance of years past. Our panoramic view encompasses the blue-green of Lake Merritt and the lush Oakland hills. A special treat for evening events is the Necklace of Lights, which is a chain of lights on ornate Victorian light poles that surrounds the entire lake.



Photo by Milan Bhatt



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## **LAKESIDE ROOM** (*Right side of Restaurant*)

Seated Meal 70 – Standing Reception 100

DJ/Bands, Karaoke or Live music not permitted

### **LUNCH**

Monday to Friday 11 a.m. – 2 p.m.

Room rental \$100 per hour

2 hour Minimum

Food & Beverage Minimum \$600

### **DINNER**

Monday to Wednesday 5 p.m. – 9 p.m.

Some Thursdays available, please inquire for availability.

Room rental \$150 per hour

3 hour Minimum

Food & Beverage Minimum \$900



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## **MADISON ROOM** *(Left side of Restaurant)*

Seated Meal 100 – Standing Reception 120

DJ/Bands, Karaoke or Live music not permitted

### **LUNCH**

Monday to Friday 11 a.m. – 2 p.m.

Some Thursdays available, please inquire for availability.

Room rental \$200 per hour

2 hour Minimum

Food & Beverage Minimum \$2,000

### **DINNER**

Monday-Wednesday 5 p.m.-10 p.m.

Room rental \$300 per hour

3 hour Minimum

Food & Beverage Minimum \$2,500



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## **THE TERRACE ROOM**

Seated Meal: 190 with Dancefloor

Seated Meal: 220 without Dancefloor

Standing Reception: 300

### **WEEK DAY RENTAL** (*Entire restaurant*)

#### **LUNCH**

Monday to Friday 11 a.m. – 2 p.m.

Room rental \$380 per hour

3 hour Minimum

Food & Beverage Minimum \$4,000

#### **DINNER**

Monday-Wednesday 5 p.m. – 10 p.m.

Some Thursdays available, please inquire for availability

Room rental \$380 per hour

4 hour Minimum

Food & Beverage Minimum \$5,500

### **THE TERRACE ROOM WEEKEND RENTAL** (*Entire restaurant*)

#### **FRIDAY, SATURDAY**

Your choice of 5 hours between 5 p.m. – 12 a.m.

Room rental \$1,750 for 5 hours

Food & Beverage Minimum \$7,000

#### **SUNDAY**

Your choice of 5 hours between 6 p.m. to 12 a.m.

Room rental \$1,750 for 5 hours

Food & Beverage Minimum \$7,000

#### **HOLIDAY WEEKEND**

Room rental \$2,000 for 5 hours

Food & Beverage Minimum \$8,000

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## CEREMONIES

Indoor Ceremonies: \$650 (1 Hour)

Ceremony Rehearsals: \$200 for (1 Hour)

Rehearsals held on Weekdays: Between 2:30 p.m.- 4 p.m.

Wedding Ceremonies: 150 MAXIMUM GUESTS

## SECURITY

### REQUIRED WITH RENTAL OF THE TERRACE ROOM

Price per guard: \$175 each.

Events 0-150ppl: Require (1) one Security Guard.

Events 151ppl-200: Require (2) two Security Guards.

Events 201-300: Require (3) three Security Guards.

Young Adult Events require (2) guards. Mandatory.

Overtime Fee: \$25 per hour per guard for events over 5 Hours

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**THE TERRACE ROOM BUFFET**  
**LUNCH \$40 - DINNER \$45**

Domestic Cheese & Fruit Display (Served with buffet)

Mixed Greens, Dried Cranberries, Feta Cheese  
Pickled Onions & House Vinaigrette

Caesar Salad with Housemade Croutons and Parmesan Cheese

Fettuccini with Seasonal Julienned Vegetables  
**OR** Alfredo Sauce

Pan Seared Chicken with Flame Grapes, Shallots and  
Chardonnay Butter Sauce

Grilled Salmon with Lemon Beurre Blanc

Scalloped Potatoes

Sautéed Seasonal Vegetables

Bread and Butter

**CARVING STATION**  
**\$8 PER PERSON**

Prime Rib of Beef with Au jus and Horseradish

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**BRONZE PLATED MEAL**  
**LUNCH \$34 - DINNER \$40**

Served with locally baked bread & butter

Maximum of one first course, two main course selections plus a vegetarian main course choice may be offered to your guests with an exact meal count due 10 business days prior to your event.

Entrée indicator cards are required.

**First Course, Choice of 1**

Mixed Field Greens, Dried Cranberries, Pickled Onions, Feta and White Wine Vinaigrette

Classic Caesar Salad with Garlic Croutons and Parmesan Cheese

Seasonal Soup

**Main Course, Choice of 2 plus a Vegetarian Option**

Pan Seared Chicken with Flame Grapes Shallots and Chardonnay Butter Sauce Served with Fingerling Potatoes and Seasonal Vegetables

Parmesan Crusted Sole with Lemon Butter, Crispy Capers with Rice Pilaf and Seasonal Vegetables

Rosemary and Garlic Roasted Pork Loin with Apple Brandy Sauce and Garlic Mashed Potato and Seasonal Vegetables

Mushroom Ravioli with Spinach Garlic Cream Sauce with Seasonal Vegetables

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**SILVER PLATED MEAL  
LUNCH \$40 - DINNER \$45**

Served with locally baked bread & butter

Maximum of one first course, two main course selections plus a vegetarian main course choice may be offered to your guests with an exact meal count due 10 business days prior to your event.

Entrée indicator cards are required.

**First Course, Choice of 1**

Mixed Field Greens, Dried Cranberries, Pickled Onions, Feta and Sherry Vinaigrette

Caesar Salad with Garlic Croutons and Parmesan Cheese

Butter Leaf Salad with Parmesan Croutons & Mustard Vinaigrette

Beet Salad with Arugula Blue Cheese and Pomegranate Vinaigrette

Seasonal Soup

**Main Course, Choice of 2 plus a Vegetarian Option**

Grilled Peppercorn Sirloin Steak with Caramelized Cipollini Onions, Fingerling Potatoes with Seasonal Vegetables

Pan Seared Salmon with Sweet and Sour Chutney on a Potato Disc with Seasonal Vegetables

Chicken Piccata with Lemon, Capers, Butter Sauce Served with Jasmine Rice and Seasonal Vegetables

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Parmesan Crusted Sole with Lemon Butter, Crispy Capers Served with Rice Pilaf and Seasonal Vegetables

Rosemary and Garlic Roasted Pork Loin with Apple Brandy Sauce and Garlic Mashed Potato and Seasonal Vegetables

Mushroom Ravioli with Spinach Garlic Cream Sauce Served with Seasonal Vegetables

Mostaccioli with Roasted Garlic, Tomato, Artichokes and Herbs



Maurice Ramirez Photography

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**GOLD PLATED MEAL  
LUNCH \$45 - DINNER \$50**

Served with locally baked bread & butter.

Maximum of one first course, three main course selections plus a vegetarian main course choice may be offered to your guests with an exact meal count due 10 business days prior to your event.

Entrée indicator cards are required.

**First Course, Choice of 1**

Mixed Field Greens, Dried Cranberries, Pickled Onions, Feta and Sherry Vinaigrette

Seasonal Mixed Greens with Crumbled Blue Cheese, Pecans and Aged Balsamic Vinaigrette

Watercress, Endive, Mixed Lettuces & Fennel with Herb Vinaigrette

Mixed Mushroom Salad with Greens, Lemon Thyme Vinaigrette, Parmesan Cheese

Beet Salad with Arugula Blue Cheese and Pomegranate Vinaigrette

Seasonal Soup

**Main Course, Choice of 3 plus a Vegetarian Option**

Filet Mignon encrusted with Bleu Cheese, Herbs & Red Wine Demi Glaze with Roasted Red Potatoes and Seasonal Vegetables.

Blackened Halibut with Shrimp Étouffée Served with Risotto and Seasonal Vegetables.

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Marinated Breast of Chicken Charbroiled with Rosemary White Wine Cream Reduction with Fingerling Potatoes and Seasonal Vegetables

Double cut Pork Chop with Sherry Jus, Roasted Purple Potatoes and Seasonal Vegetables

Farfalle with Wild Mushrooms, Madera Wine, Sage & Cream

Roasted Vegetable Strudel with Red and Orange Pepper Coulis



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### **CHILDRENS MEAL \$28**

Seasonal Fruit Cup, Chicken Sandwich, and Macaroni and Cheese

### **PLATED DESSERT \$8**

Seasonal Fresh Fruit Tart or Crisp

Cheesecake with Choice of Sauce: Chocolate or Berry

Chocolate Mousse Parfait with Homemade Whipped Cream

Vanilla Crème Brule

### **MAKE YOUR OWN SUNDAE BAR \$8**

Ice cream station includes Whipped Cream, Cherries & Chocolate Syrup. Choice of 2 Ice Cream Flavors and 2 Toppings

Additional flavors \$2.50 per person

Additional toppings: \$1.75 per person

House made custom ice cream flavor \$3.00 per person

Ice Cream Flavors:

Chocolate, Strawberry, Vanilla, Mint Chip, Cookies & Cream, Rocky Road, Coffee, Lemon Sorbet, Raspberry Sorbet.

Toppings:

Gummy Bears, Plain M&M's, Peanut M&M's, Peanut Butter M&M's, Oreos, Bananas, Strawberries, Caramel Sauce, Chocolate Chips, Chocolate Sprinkles, Rainbow Sprinkles, Banana Chips, Coconut, Granola, Marshmallows, Reese's Pieces, Butterscotch Chips, Brownie Bites, Whoppers, Sliced Almonds, Heath bar, Snickers.

### **DESSERT DISPLAY \$7 per person**

Bite size, Macaroons, Chocolate Chip Cookies, Brownies, Petit Fours, and Cheesecakes.

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**DISPLAY HORS D' OEUVRES**

Seasonal Fresh Fruit Display

(Serves 50-80ppl) \$175

(Serves 90-120ppl) \$260

(Serves 130-160ppl) \$350

Assortment of Seasonal Vegetable Crudités and Hummus

Served with House Made Flat Bread

(Minimum 50ppl)

\$3.50 per person

Assortment of Domestic Cheese, Fruits, Nuts & Crackers

(Minimum 80ppl)

\$4.00 per person

Assortment of Imported Cheese, Fruits, Nuts & Crackers

(Minimum 80ppl)

\$5.50 per person

Locally Sourced Assortment of Artisan Cheese, Fruits, Nuts & Crackers

(Minimum 80ppl)

\$8.00 per person

Antipasti Platter

Marinated Artichokes, Peppers, Onions, Olives, Pickled Carrots,  
Cauliflower & Green Beans.

(Minimum 80ppl)

\$4.50 per person

Add assortment of cured meats \$3.50 per person

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## A LA CARTE PASSED HORS D' OEUVRES

**Minimum 1.5 pieces per person per selection**

### **Cold Hors d' oeuvres \$35/Dozen**

- ❖ Lemon Marinated Bay Shrimp with Artichoke Served on a Crostini
- ❖ Fresh Fish Ceviche on Tortilla Chip
- ❖ Ahi Tuna Tartar on a Taro Chip
- ❖ Smoked Salmon Nova Lox with Remoulade, Capers and Onions on Crostini
- ❖ Point Reyes Blue Cheese on a House Made Crostini with Fresh Chives
- ❖ Hummus and Baba Ganoush on a Crostini
- ❖ Endive with Roasted Peppers and Laura Channel Goat Cheese
- ❖ Melon Wrapped in Prosciutto

### **Hot Hors d' oeuvres \$40/Dozen**

- ❖ Asparagus wrapped with Prosciutto and Roasted Red Peppers
- ❖ Sliders with Point Reyes Blue Cheese or Aged White Cheddar
- ❖ Sweet and Sour Meatballs
- ❖ Sirloin Skewers with Cilantro Lime Crème Fraiche
- ❖ Garlic Grilled Prawns with Sweet Chili & Garlic Sauce
- ❖ Panko Crusted Prawns with Spicy Wasabi Cocktail Sauce
- ❖ Prawns Wrapped in Bacon stuffed with Tasso & Tabasco Jelly
- ❖ Crispy Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
- ❖ Artichoke and Feta Cheese Mini Quiche
- ❖ Feta Arugula and Mushroom Flat Bread
- ❖ House Made Flat Bread With Tomato, Lemon Zest and Fresh Mozzarella
- ❖ Mini Potato Cakes Topped with Crème Fraiche, Caviar and Chive
- ❖ Chicken Skewers with Pineapple Teriyaki Sauce
- ❖ Focaccia with Caramelized Onions and Roquefort

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**Hot Hors d' oeuvres \$40/Dozen**

- ❖ Molasses Cured Pork Skewers
- ❖ Asparagus wrapped in Phyllo and Prosciutto with Napa Mustard Dipping Sauce
- ❖ Stuffed Mushrooms with Spinach and Feta
- ❖ Grilled Vegetable Relish with Chevre wrapped in Phyllo
- ❖ Mini Quesadillas with Grilled Chicken, Green Chiles Served with Guacamole and Sour Cream
- ❖ Grilled Vegetable Quesadilla with Salsa Fresca Monterey Jack Cheese Served with Guacamole and Sour Cream

**Premium Hors d' oeuvres \$46/Dozen**

- ❖ Dungeness Crab Stuffed Mushrooms
- ❖ The Franklin Egg “\$100 Deviled Eggs” Bacon Truffle Oil and Caviar
- ❖ Cabernet and Black Cherry Cured Pork Belly and Maple Cured Scallop Skewers
- ❖ Dungeness Crab Cakes with Yellow and Red Pepper Aioli
- ❖ Cajun Seared Ahi Tuna on a Wonton Crisp with Pickled Ginger, Diacon Sprouts and Wasabi Sauce
- ❖ Grilled Lamb Chops with Mint Pesto



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**A LA CARTE ADD-ONS**

Coffee & Tea Station \$3.00 per person (Minimum - 50% of guest count)

Coffee and Tea Table Service \$4.00 per person

Dessert Cutting Fee \$3.00 per person

Champagne Toast \$6.50 per person

Corkage Fee \$15.00 per 750ml Bottle – Includes Service of Wine.

Assorted Fruit Juice Station \$5.50 per person

Specialty Linen Available (Please inquire for pricing)

Seasonal wine list available upon request

**BAR OPTION FOR MADISON AND LAKESIDE ROOM  
- REQUIRED FOR ANY BEVERAGE SERVICE -**

Private Bartender at restaurant bar. \$175/Bartender.

Guest counts over 80 guests will require 2 bartenders.

Additional Bartender \$60 per hour

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# BAR PACKAGES

NOT AVAILABLE FOR LAKESIDE OR MADISON ROOM EVENTS

## **BEER & WINE BAR/100 person minimum**

\$21 per person for 1 Hour

\$27 per person for 2 Hours

\$33 per person 3 Hours

\$39 per person for 4 Hours

\$45 per person for 5 Hours

1 Bartender included - Additional Bartender \$60 per hour.

Guest Counts over 80 require 2 Bartenders

Imported and Domestic Beer, Chardonnay and Cabernet Sauvignon,  
Sparkling Wine, Assortment of Soft Drinks & Fruit Juices,  
Sparkling Water, Iced Tea

## **PREMIUM COCKTAIL BAR/100 person minimum**

\$25 per person for 1 Hour

\$31 per person for 2 Hours

\$37 per person 3 Hours

\$42 per person for 4 Hours

\$49 per person for 5 Hours

1 Bartender included - Additional Bartender \$60 per hour.

Guest Counts over 80 require 2 Bartenders

Premium Cocktails, Imported and Domestic Beer, Chardonnay and  
Cabernet Sauvignon, Sparkling Wine, Assortment of Soft Drinks & Fruit  
Juices, Sparkling Water, Iced Tea

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# BAR PACKAGES

**NOT AVAILABLE FOR LAKESIDE OR MADISON ROOM EVENTS**

## **HOSTED NON ALCOHOL**

\$9 per person for 1 Hour  
\$12 per person for 2 Hours  
\$16 per person 3 Hours  
\$19 per person for 4 Hours  
\$22 per person for 5 Hours

1 Bartender Included - Additional Bartender \$60 per hour.  
Guest Counts over 80 require 2 Bartenders

Assortment of Soft Drinks & Fruit Juices, Mineral Water, Shirley Temples  
Roy Rogers, Iced Tea

## **ON CONSUMPTION**

Host pays for beverages on consumption.

1 Bartender included - Additional Bartender \$60 per hour.  
Guest Counts over 80 require 2 Bartenders

\$450.00 Labor Fee for Setup & Labor plus price per beverage.

## **CASH BAR**

Guest pay on own for beverages upon consumption

1 Bartender included - Additional Bartender \$60 per hour.  
Guest Counts over 80 require 2 Bartenders

\$450.00 Labor Fee for Setup & Labor

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