

Private Dining Events

EXCEPTIONAL



Experiences




Eddie Merlot's™
prime aged beef and seafood

EXCEPTIONAL



Experiences

It's a time to *create* memories. A time to *welcome* your family and friends. A time you will never forget...

More than just an *event* venue, at Eddie Merlot's every *detail* is given our most *careful* attention. We are *committed* to ensuring that you and your guests enjoy *memories* that will last a life time. *Trust* Eddie Merlot's to make it truly *exceptional*!

Our *dedicated* team is here to help you plan the *perfect* event, with menus that feature *world class*, hand selected and *hand cut* steaks, the *freshest* seafood, and the *finest* wines selected by Eddie Merlot's personal sommelier, in an *elegant* setting.

Eddie Merlot's offers several *private* and *semi-private* dining areas, with *accommodations* available for as few as ten guests or as many as three hundred.

From *business* dinners to *social* celebrations, Eddie Merlot's is here to help make yours an event to *remember*...

**MAKE IT EXCEPTIONAL.
MAKE IT EDDIE MERLOT'S.**



\$99 CHAMPAGNE MENU



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC and two SIGNATURE appetizers)

Bourbon Beef Brochettes	Spinach & Artichoke Crostini
Tomato & Basil Bruschetta	Roasted Vegetable Skewers
Mushroom Crostini	Miniature Beef Wellingtons
Fruit & Cheese	Filet Potstickers
Sweet & Spicy Shrimp	Sesame Calamari
Chicken Skewers	Miniature Ahi Tuna Wontons

SIGNATURE APPETIZERS

Smokin' Shrimp Cocktail	Barbeque Shrimp
Oysters on the Half Shell	Bacon Wrapped Scallops
Miniature Crab Cakes	Crab & Avocado Wontons

SALAD COURSE

SALADS

(Host selects two CLASSIC salads)

Classic Wedge
Caesar
House Salad
Spinach Salad
Chopped House Salad

**Enhance your menu by substituting one of our
SIGNATURE selections**

SIGNATURE SALADS

Heirloom Tomato & Burrata ~ \$7
Crab & Avocado Salad ~ \$8

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects four entrées)

10 oz. Filet Mignon	Cedar Roasted Salmon
16 oz. New York Strip	Pan Roasted Chicken
16 oz. Boneless Ribeye	Yellowfin Sesame Tuna Sashimi
Lamb Chops	Pan Seared Sea Bass
Frenched Pork Chops	7 oz. Filet & 6 oz. Lobster Tail
Bourbon Ribeye	16 oz. Bone-In Filet ~ \$15
7 oz. Wagyu Filet ~ \$35	18 oz. Bone-In Bison Ribeye ~ \$9

CLASSIC SIDES

(Host selects three CLASSIC or SIGNATURE sides)

Mashed Potatoes	Steamed Broccoli
Asparagus Spears	Creamed Spinach
Creamed Corn	Baked Potato
Eddie's Potatoes	Macaroni & Cheese

SIGNATURE SIDES

Eddie's Brussels Sprouts	Wild Mushrooms
Eddie's Scalloped Potatoes	Sweet Potato Casserole
Roasted Cauliflower	Mashed Potatoes with Lobster ~ \$6
Macaroni & Cheese with Lobster ~ \$6	

DESSERT COURSE

DESSERTS

(Host selects two desserts)

Chocolate Cake	New York Cheesecake
Crème Brûlée	Carrot Cake

*Ask us about ways to customize your event!
Also, see our Exceptional Additions
for a list of menu enhancements!*

\$79 MERLOT MENU



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC and one SIGNATURE appetizers)

Bourbon Beef Brochettes	Spinach & Artichoke Crostini
Tomato & Basil Bruschetta	Roasted Vegetable Skewers
Mushroom Crostini	Miniature Beef Wellingtons
Fruit & Cheese	Filet Potstickers
Sweet & Spicy Shrimp	Sesame Calamari with Sauces
Chicken Skewers	Miniature Ahi Tuna Wontons

Enhance your menu by substituting one of our
CLASSIC selections for a SIGNATURE selection ~ \$4 per person

SIGNATURE APPETIZERS

Smokin' Shrimp Cocktail	Barbeque Shrimp
Oysters on the Half Shell	Bacon Wrapped Scallops
Miniature Crab Cakes	Crab & Avocado Wontons

SALAD COURSE

CLASSIC SALADS

(Host selects two CLASSIC salads)

Classic Wedge
Caesar
House Salad

Enhance your menu by substituting one of our
SIGNATURE selections

SIGNATURE SALADS

Spinach Salad ~ \$3
Eddie's Favorite Chopped ~ \$3
Heirloom Tomato & Burrata ~ \$7
Crab & Avocado Salad ~ \$8

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects three entrées)

10 oz. Filet Mignon	Cedar Roasted Salmon
12 oz. New York Strip	Pan Roasted Chicken
Frenched Pork Chops	Yellowfin Sesame Tuna Sashimi
Pan Seared Sea Bass	16 oz. Boneless Ribeye ~ \$8
Bourbon Ribeye ~ \$8	16 oz. Bone-In Filet ~ \$25

CLASSIC SIDES

(Host selects two CLASSIC sides)

Mashed Potatoes	Steamed Broccoli
Asparagus Spears	Creamed Spinach
Creamed Corn	Baked Potato
Eddie's Potatoes	Macaroni & Cheese

Enhance your menu by substituting one of our
SIGNATURE selections ~ \$3 per person*

*Unless noted otherwise

SIGNATURE SIDES

Eddie's Brussels Sprouts	Wild Mushrooms
Eddie's Scalloped Potatoes	Sweet Potato Casserole
Roasted Cauliflower	Mashed Potatoes with Lobster ~ \$6
Macaroni & Cheese with Lobster ~ \$6	

DESSERT COURSE

DESSERTS

(Host selects two desserts)

Chocolate Cake	New York Cheesecake
Crème Brûlée	Carrot Cake

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\$69 CABERNET MENU



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC appetizers)

Bourbon Beef Brochettes	Spinach & Artichoke Crostini
Tomato & Basil Bruschetta	Roasted Vegetable Skewers
Mushroom Crostini	Miniature Beef Wellingtons
Fruit & Cheese	Filet Potstickers
Sweet & Spicy Shrimp	Sesame Calamari with Sauces
Chicken Skewers	Miniature Ahi Tuna Wontons

Enhance your menu by substituting one of our
CLASSIC selections for a SIGNATURE selection ~ \$4 per person

SIGNATURE APPETIZERS

Smokin' Shrimp Cocktail	Barbeque Shrimp
Oysters on the Half Shell	Bacon Wrapped Scallops
Miniature Crab Cakes	Crab & Avocado Wontons

SALAD COURSE

CLASSIC SALADS

(Host selects one CLASSIC salad)

Caesar
House Salad

Enhance your menu by substituting one of our
SIGNATURE selections

SIGNATURE SALADS

Classic Wedge ~ \$3
Spinach Salad ~ \$3
Eddie's Favorite Chopped ~ \$3
Heirloom Tomato & Burrata ~ \$7

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects three entrées)

7 oz. Filet Mignon
Cedar Plank Roasted Salmon
Pan Roasted Chicken
Frenched Pork Chops
12 oz. New York Strip ~ \$6
16 oz. Boneless Ribeye ~ \$15

CLASSIC SIDES

(Host selects two CLASSIC sides)

Mashed Potatoes	Steamed Broccoli
Asparagus Spears	Creamed Spinach
Creamed Corn	Baked Potato
Eddie's Potatoes	Macaroni & Cheese

Enhance your menu by substituting one of our
SIGNATURE selections ~ \$3 per person

SIGNATURE SIDES

Roasted Cauliflower	Sweet Potato Casserole
Wild Mushrooms	Eddie's Scalloped Potatoes
Eddie's Brussels Sprouts	

DESSERT COURSE

DESSERTS

(Host selects two desserts)

Chocolate Cake	New York Cheesecake
Crème Brûlée	Carrot Cake

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\$59 ZINFANDEL MENU



SALAD COURSE

CLASSIC SALADS

(Host selects one CLASSIC salad)

Caesar
House Salad

Enhance your menu by substituting one of our
SIGNATURE selections

SIGNATURE SALADS

Classic Wedge ~ \$3
Spinach Salad ~ \$3
Eddie's Favorite Chopped ~ \$3
Heirloom Tomato & Burrata ~ \$7

DESSERT COURSE

CLASSIC DESSERT

(Host selects one CLASSIC dessert)

Chocolate Cake
Crème Brûlée

Coffee, Tea & Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects three entrées)

7 oz. Filet Mignon
Cedar Plank Roasted Salmon
Pan Roasted Chicken
Frenched Pork Chops

CLASSIC SIDES

Mashed Potatoes with Roasted Garlic
Steamed Broccoli

Enhance your menu by substituting one of our
SIGNATURE selections ~\$3 per person

SIGNATURE SIDES

Eddie's Potatoes
Asparagus Spears
Eddie's Brussels Sprouts

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EXCEPTIONAL ADDITIONS



BY THE PIECE

CLASSIC SELECTIONS

- Tomato & Basil Bruschetta with Goat Cheese ~ \$3
- Oven Roasted Mushroom Crostini ~ \$3
- Spinach & Artichoke Crostini ~ \$3
- Roasted Vegetable Skewers ~ \$3
- Miniature Beef and Mushroom Wellingtons ~ \$4
- Bourbon Marinated Beef and Vegetable Brochettes ~ \$4
- Filet Mignon Potstickers ~ \$4
- Rosemary Mustard Chicken Skewers ~ \$4
- Miniature Ahi Tuna Wontons ~ \$4

SIGNATURE SELECTIONS

- Miniature Maryland Crab Cakes ~ \$5
- Oysters on the Half Shell ~ \$5
- Oysters Rockefeller ~ \$5
- Smokin' Jumbo Shrimp Cocktail ~ \$6
- Bacon Wrapped Scallops ~ \$6
- Crab & Avocado Wontons ~ \$6
- Beef & Lobster Wellingtons ~ \$5
- Bacon Wrapped Barbeque Shrimp ~ \$6
- Filet Mignon Peppadew Sliders ~ \$7

DESSERT SELECTIONS

- Miniature Carrot Cakes ~ \$3
- Miniature Crème Brûlée ~ \$3
- Miniature Cognac Brownie Bites ~ \$3
- Miniature Cheesecake Bites ~ \$3

12 Piece Minimum per "By The Piece" Selection

CHEF'S CARVING STATIONS

FILET MIGNON CARVING STATION

\$350.00 per tenderloin ~ Serves 20-30

PORK LOIN CARVING STATION

\$250.00 per loin ~ Serves 20-30

Carving Stations served with assorted sauces and small slider buns

FOR SHARING

CLASSIC SELECTIONS ~ \$4 per person

- Fresh Vegetable Crudités
- Assorted Seasonal Fresh Fruit
- Classic Cheeses with Crackers
- Spinach & Artichoke Dip
- Sweet & Spicy Shrimp
- Sesame Calamari
- Fried Artichoke Hearts
- Fried Pepperoncini Peppers

Select Two CLASSIC Displays above for \$7 per person

Select Three CLASSIC Displays above for \$10 per person

SIGNATURE SELECTIONS

- Beef Carpaccio ~ \$5
- Artisan Cheeses with Crackers ~ \$5
- Ahi Tuna Tartare ~ \$6
- Sesame Ahi Sashimi Tuna ~ \$6

Select Two SIGNATURE Displays above for \$10 per person

Select Three SIGNATURE Displays above for \$15 per person

PLATINUM SELECTIONS

- Heirloom Tomatoes & Burrata ~ \$8
- Chilled Seafood Tower ~ \$29
- Smokin' Jumbo Gulf Shrimp, Oysters, Chilled Crab Legs*

12 Guest Minimum per "For Sharing" Selection

ENTRÉE ENHANCEMENTS

- Béarnaise Sauce ~ \$2.95
- Peppercorn Sauce ~ \$2.95
- Bacon & Gorgonzola ~ \$2.95
- Diane Sauce ~ \$2.95
- Cup of Soup ~ \$5.95
- "Oscar" Style ~ \$12.95
- "Maxwell" Style ~ \$15.95
- Two Family Style Sauces ~ \$12.95
- 5-6 oz. Lobster Tail ~ \$24.95
- 1/4 lb. Crab Legs ~ \$15.95

HORS D'OEUVRES & COCKTAIL PACKAGES



EDDIE MERLOT'S RECEPTION PACKAGES

EDDIE'S CLASSIC PACKAGE

\$25 per person

Package includes host choice of (3) CLASSIC Hors d'oeuvres from our "By the Piece" or "For Sharing" selections and (1) SIGNATURE Hors d'oeuvres from our "By the Piece" or "For Sharing" selections.

EDDIE'S SIGNATURE PACKAGE

\$35 per person

Package includes host choice of (4) CLASSIC Hors d'oeuvres from our "By the Piece" or "For Sharing" selections and (2) SIGNATURE Hors d'oeuvres from our "By the Piece" or "For Sharing" selections.

EDDIE'S PLATINUM PACKAGE

\$45 per person

Package includes host choice of (7) CLASSIC Hors d'oeuvres from our "By the Piece" or "For Sharing" selections and (2) SIGNATURE Hors d'oeuvres from our "By the Piece" or "For Sharing" selections.

Package prices are based upon an approximate two hour reception.

Host may choose to add additional hors d'oeuvres at an additional cost per person, per piece.

Hors d'oeuvres packages are based on a number of pieces per selection, per person, and are not unlimited.

PERSONALIZED WINE DINNER PACKAGES

Eddie Merlot's is proud to feature a personal Sommelier to help you plan and customize an exceptional experience for your guests. Our Sales Management and Culinary teams will work with you to plan and select wine and food pairings that are sure to impress any guest. These dinners are an amazing opportunity for you to host a spectacular event filled with great food, outstanding wine, unparalleled service and hospitality in an impressive ambiance. Ask us for details!

EDDIE MERLOT'S BEVERAGE PACKAGES

Enhance any event by adding one of the following beverage packages.

CLASSIC SELECTIONS PACKAGE

2 Hour Package - \$25 PER PERSON

3 Hour Package - \$32 PER PERSON

4 Hour Package - \$37 PER PERSON

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra), and house selected wines.

CLASSIC SELECTIONS PACKAGE with Cocktails

2 Hour Package - \$30 PER PERSON

3 Hour Package - \$37 PER PERSON

4 Hour Package - \$42 PER PERSON

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra), house selected wines and call liquors (Absolut, Tanqueray, Bacardi, Jim Beam, Jose Cuervo, Dewar's and DeKuyper liqueurs).

SIGNATURE LABEL PACKAGE

2 Hour Package - \$30 PER PERSON

3 Hour Package - \$35 PER PERSON

4 Hour Package - \$40 PER PERSON

This package includes domestic, imported, and craft beers, plus host's choice of four of the following varietals from our Preferred Label collection; Sparkling, Moscato, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot and Cabernet.

SIGNATURE LABEL PACKAGE with Cocktails

2 Hour Package - \$42 PER PERSON

3 Hour Package - \$47 PER PERSON

4 Hour Package - \$52 PER PERSON

This package includes domestic, imported, and craft beers, Eddie Merlot's top shelf premium liquors (Grey Goose, Bombay Sapphire, Maker's Mark, Knob Creek, Patron, Grand Marnier, Bacardi, Glenlivet 12 and premium liqueurs), Eddie's Signature Cocktails, and host's choice of four of the following varietals from our Platinum Partner vineyards; Sparkling, Moscato, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot and Cabernet.

LUNCH MENUS



CLASSIC MENU ~ \$30 per person

(Choice of)

Caesar Salad
Cup of French Onion Soup

(Host Selects Three)

Blackened Prime Steak Salad
Eddie's Prime Burger
Salmon BLTA
Marinated Grilled Chicken Sandwich
Salmon Caesar
Chicken Chopped House Salad

All sandwiches served with House Chips

Chocolate Cake
Carrot Cake

SIGNATURE MENU ~ \$35 per person

(Host Selects Two)

Caesar Salad
Cup of French Onion Soup
Cup of King Crab & Corn Bisque

(Host Selects Three)

4 oz. Sliced Beef Tenderloin "Diane"
Wagyu Cheeseburger with French Fries
Single Frenched Pork Chop
Pan Roasted Chicken
Sesame Seared Yellowfin Tuna
Cedar Roasted Salmon

All entrées served with Fresh Vegetables unless noted

Chocolate Cake
Carrot Cake

*Enhance your event by adding
Mashed Potatoes with Roasted Garlic ~ \$3 per guest*

PLATINUM MENU ~ \$45 per person

(Host Selects Two)

Caesar Salad
House Salad
Cup of French Onion Soup
Cup of King Crab & Corn Bisque
Classic Wedge ~\$3

(Host Selects Three)

7 oz. Filet Mignon
Single Frenched Pork Chop
Pan Roasted Chicken
Maryland Crab Cake
Cedar Roasted Salmon

*Entrees Served with Mashed Potatoes with Roasted Garlic &
Chef's Fresh Vegetables*

(Host Selects Two)

Chocolate Cake
Carrot Cake
New York Style Cheesecake

**All Breakfast & Lunch Menus are available for
events beginning by 2:00 p.m.**

***Ask us about ways to customize your event!
Also, see our Exceptional Additions
for a list of menu enhancements!***

Coffee, Tea, & Soda included with all lunch menus.

BREAKFAST & LUNCH BUFFET MENUS



BREAKFAST

CONTINENTAL ~ \$15 per person

Fresh Danish, Muffins, & Pastries
Fresh Fruit Display

BREAKFAST BUFFET ~ \$25 per person

Fresh Danish, Muffins, & Pastries
Fresh Fruit Display
Eddie's Frittata "Lorraine"
Hashed Brown Potatoes
Bacon

**Enhance your menu by adding one of our
SIGNATURE selections**

Napa Valley French Toast ~ \$4 ~ Custom Omelet Station ~ \$5

CHAMPAGNE PLATED BRUNCH ~ \$32 per person

(Host Selects Three)

Bananas Foster French Toast
Eddie's Frittata "Lorraine"
Cherrywood Bacon & Eggs Benedict
Maryland Crab Cake Benedict
Spinach Salad with Grilled Chicken
Chicken Chopped House Salad
Salmon Caesar Salad

*Served with Hashed Brown Potatoes and Fresh Fruit
Includes One Glass of Champagne*

Coffee, Tea, Juice, and Soda included with breakfast menus.

**All Breakfast & Lunch Menus are available
for events beginning by 2:00 p.m.**

Ask us about ways to customize your event!

LUNCH

CLASSIC BUFFET ~ \$30 per person

Caesar Salad AND House Salad

(Host Choice of Two)

Prime Beef Tips
Bourbon Marinated or "Diane Style"
Chicken Florentine
Bucatini Pasta with Chicken
Shrimp Scampi

*Includes Roasted Garlic Mashed Potatoes &
Chef's Selected Vegetables*

Chocolate Cake Bites
Carrot Cake Bites

SIGNATURE BUFFET ~ \$40 per person

Caesar Salad AND House Salad

(Host Choice of Three)

Prime Beef Tips
Bourbon Marinated or "Diane Style"
Chicken Florentine
Bucatini Pasta with Chicken
Shrimp Scampi Pasta
Cedar Roasted Salmon
Carved Pork Loin
Carved Beef Tenderloin ~ \$8 per person

*Includes Roasted Garlic Mashed Potatoes OR Wild Rice,
and Chef's Selected Vegetables*

Chocolate Cake Bites
Carrot Cake Bites

Coffee, Tea, and Soda included with all lunch menus.

**20 guest minimum required for all breakfast & lunch buffets.
Availability is based upon contracted room and the space required
for set-up, and varies by location.*