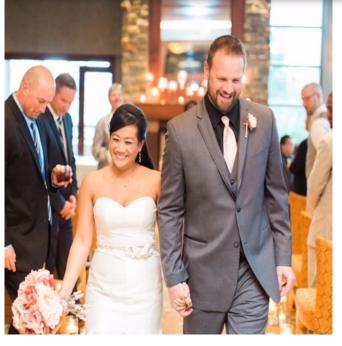
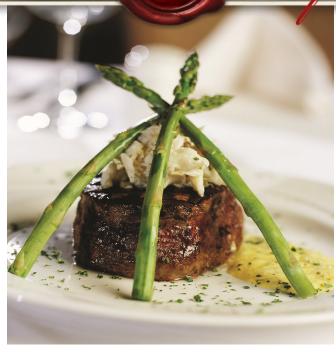
Private Dining Events













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*!

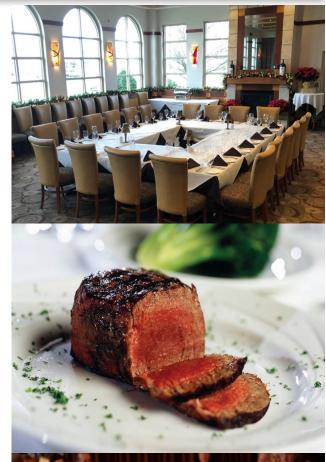
Our *dedicated* team is here to help you plan the *perfect* event, with menus that feature *world class*, hand selected and *hand cut* steaks, the *freshest* seafood, and the *finest* wines selected by Eddie Merlot's personal sommelier, in an *elegant* setting.

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.





BREAKFAST & LUNCH 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"
Breakfast 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 Breakfast Potatoes and Fresh Fruit
Includes One Glass of Champagne

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

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

LUNCH

CLASSIC BUFFET ~ \$30 per person

Caesar Salad AND House Salad

(Host Choice of Two)

Prime Beef Tips

Bourbon Marinated or "Diane Style"

Vegetarian Pasta

Shrimp & Grits

Includes Roasted Garlic Mashed Potatoes & Chef's Selected Vegetables

Chocolate Cake Carrot Cake

SIGNATURE BUFFET ~ \$40 per person

Caesar Salad AND House Salad

(Host Choice of Three)

Prime Beef Tips
Bourbon Marinated or "Diane Style"

Vegetarian Pasta

Shrimp & Grits

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

*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.

Ask us about ways to customize your event!

PLATED LUNCHES



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
10 oz. Frenched Pork Chop
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

(Host Selects Three)

7 oz. Filet Mignon 10 oz. Frenched Pork Chop Sesame Seared Yellowfin Tuna 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.

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

EXCEPTIONAL ADDITIONS & RECEPTIONS

BY THE PIECE

CLASSIC SELECTIONS \$3 Per Piece

Tomato & Basil Bruschetta Oven Roasted Mushroom Crostini Miniature Carrot Cakes Miniature Cognac Brownie Bites Tomato Caprese Skewers Jumbo Barbeque Shrimp Miniature Creme Brûlée Miniature Cheesecake Bites

\$4 Per Piece

Beef and Mushroom Wellingtons Bourbon Marinated Beef Brochettes Rosemary Mustard Chicken Skewers Filet Mignon Potstickers Miniature Ahi Tuna Wontons Smoked Salmon Canapé

SIGNATURE SELECTIONS

\$5 Per Piece

Miniature Maryland Crab Cakes

Beef & Lobster Wellingtons

\$6 Per Piece

Colossal Shrimp Cocktail

Bacon Wrapped Scallops

\$7 Per Piece

Filet Mignon Peppadew Sliders

Col<mark>ossal Barbequ</mark>e Shrimp

12 Piece Minimum per "By The Piece" Selection

FOR SHARING

CLASSIC SELECTIONS

\$4 per person

Fresh Vegetable Crudités Classic Cheeses with Crackers Calamari Shrimp & Andouille Flatbread Assorted Seasonal Fresh Fruit Spinach & Artichoke Dip Black & Blue Flatbread

Select *Two* CLASSIC Displays above for \$7 per person Select *Three* CLASSIC Displays above for \$10 per person

SIGNATURE SELECTIONS

\$5 Per Person

Beef Carpaccio

Smoked Salmon Ar

Artisan Cheeses with Crackers

\$6 Per Person

Charcuterie Display Sesame Ahi Sashimi Tuna King Crab Flatbread

Select *Two* SIGNATURE Displays above for \$10 per person Select *Three* SIGNATURE Displays above for \$15 per person

12 Guest Minimum per "For Sharing" Selection

EDDIE MERLOT'S RECEPTION PACKAGES

EDDIE'S CLASSIC PACKAGE

\$25 per person

Light hors d'oeuvres package includes host choice of (3) CLASSIC and (1) SIGNATURE hors d'oeuvres from our "By the Piece" or "For Sharing" selections (6 total pieces per guest).

EDDIE'S SIGNATURE PACKAGE

\$35 per person

Medium hors d'oeuvres package includes host choice of (4) CLASSIC and (2) SIGNATURE hors d'oeuvres from our "By the Piece" or "For Sharing" selections (9 total pieces per guest).

EDDIE'S PLATINUM PACKAGE

\$45 per person

Heavy ho<mark>rs d'oeuvres pac</mark>kage includes host choice of (5) CLASSIC and (3) SIGNATURE hors d'oeuvres from our "By the Piece" or "For Sharing" selections (12 total pieces per guest).

Package prices are based upon an approximate two hour reception. Hors d'oeuvres are calculated at 1.5 pieces per person, preselection. 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.

ENHANCEMENTS & BEVERAGE PACKAGES



CHEF'S CARVING STATIONS

FILET MIGNON CARVING STATION

\$350.00 per tenderloin ~ Serves 20-30

PORK LOIN CARVING STATION

\$225.00 per loin ~ Serves 20-30

Carving Stations served with assorted sauces and small slider buns

ENTRÉE ENHANCEMENTS

Béarnaise Sauce ~ \$2.95
Peppercorn Sauce ~ \$2.95
Bacon & Gorgonzola ~ \$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

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 H<mark>our Pa</mark>ckage - \$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.

\$69 CABERNET MENU



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC appetizers)

Bourbon Beef Brochettes Spinach & Artichoke Dip Tomato & Basil Bruschetta Tomato Caprese Skewers Mushroom Crostini Miniature Beef Wellingtons

Jumbo Barbeque Shrimp Filet Potstickers
Fruit & Cheese Calamari

Chicken Skewers Miniature Ahi Tuna Wontons
Black & Blue Flatbread Shrimp & Andouille Flatbread

Enhance your menu by substituting one of your CLASSIC selections for a SIGNATURE selection

SIGNATURE APPETIZERS

Jumbo Shrimp Cocktail ~ \$3 Colossal Barbeque Shrimp ~ \$5 King Crab Flatbread ~ \$4 Bacon Wrapped Scallops ~ \$2 Miniature Crab Cakes ~ \$3

SALAD COURSE

CLASSIC SALADS

(Host selects one CLASSIC salad)

Caesar House Salad Classic Wedge

Enhance your menu by substituting one of our SIGNATURE selections

SIGNATURE SALADS

Eddie's Favorite Chopped ~ \$3

Baby Kale Salad ~ \$3

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects three entrées)

7 oz. Filet Mignon Cedar Plank Roasted Salmon 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
Baked Potato

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

SIGNATURE SIDES

Eddie's Brussels Sprouts Cauliflower Au Gratin Eddie's Scalloped Potatoes

DESSERT COURSE

(Host selects two desserts)

Chocolate Cake New York Cheesecake
Crème Brûlée Carrot Cake



WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC and one SIGNATURE appetizers)

Bourbon Beef Brochettes
Tomato & Basil Bruschetta
Mushroom Crostini
Spinach & Artichoke Dip
Tomato Caprese Skewers
Miniature Beef Wellingtons

Jumbo Barbeque Shrimp Filet Potstickers

Fruit & Cheese Calamari

Chicken Skewers Miniature Ahi Tuna Wontons Black & Blue Flatbread Shrimp & Andouille Flatbread

Enhance your menu by substituting one of your CLASSIC selections for a SIGNATURE selection

SIGNATURE APPETIZERS

Jumbo Shrimp Cocktail ~ \$3 Colossal Barbeque Shrimp ~ \$5 King Crab Flatbread ~ \$4 Bacon Wrapped Scallops ~ \$2

Miniature Crab Cakes ~\$3

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

Eddie's Favorite Chopped ~ \$3
Baby Kale Salad ~ \$3

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects three entrées)

10 oz. Filet Mignon12 oz. New York StripPan Roasted Chicken

Frenched Pork Chops Yellowfin Sesame Tuna Sashimi Pan Seared Sea Bass 16 oz. Boneless Ribeye ~ \$8

Bourbon Ribeye ~ \$8

CLASSIC SIDES

(Host selects two CLASSIC sides)

Mashed Potatoes Steamed Broccoli
Asparagus Spears Creamed Spinach
Baked Potato

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

SIGNATURE SIDES

Eddie's Brussels Sprouts Cauliflower Au Gratin

Eddie's Scalloped Potatoes Mashed Potatoes with Lobster ~ \$6

DESSERT COURSE

(Host selects two desserts)

Chocolate Cake New York Cheesecake

Crème Brûlée Carrot Cake

CHAMPAGNE MENU

WELCOME RECEPTION

CLASSIC APPETIZERS

(Host selects two CLASSIC and two SIGNATURE appetizers)

Bourbon Beef Brochettes Tomato & Basil Bruschetta Mushroom Crostini Jumbo Barbeque Shrimp

Fruit & Cheese

Chicken Skewers Black & Blue Flatbread

Spinach & Artichoke Dip Tomato Caprese Skewers Miniature Beef Wellingtons

Filet Potstickers Calamari

Miniature Ahi Tuna Wontons Shrimp & Andouille Flatbread

SIGNATURE APPETIZERS

Jumbo Shrimp Cocktail ~ \$3 Colossal Barbeque Shrimp ~ \$5 King Crab Flatbread ~ \$4 Miniature Crab Cakes ~\$3

Bacon Wrapped Scallops ~ \$2

SALAD COURSE

(Host selects two salads)

Classic Wedge Caesar House Salad Chopped House Salad Baby Kale Salad

Enhance your menu by substituting our SIGNATURE selection

SIGNATURE SELECTION

King Crab Bisque ~ \$3

Coffee, Tea, and Soda Included

MAIN COURSE

CLASSIC ENTRÉE SELECTIONS

(Host selects four entrées)

10 oz. Filet Mignon 16 oz. New York Strip

16 oz. Boneless Ribeye Pan Seared Sea Bass

Frenched Pork Chops

Cedar Roasted Salmon

7 oz. Filet & 6 oz. Lobster Tail Yellowfin Sesame Tuna Sashimi

Bourbon Ribeye

CLASSIC SIDES

(Host selects three CLASSIC or SIGNATURE sides)

Mashed Potatoes Asparagus Spears Corn Casserole

Steamed Broccoli Creamed Spinach

Baked Potato

SIGNATURE SIDES

Eddie's Brussels Sprouts

Cauliflower Au Gratin

Eddie's Scalloped Potatoes

Mashed Potatoes with Lobster ~ \$6

DESSERT COURSE

(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

\$59 ZINFANDEL MENU



SALAD COURSE

CLASSIC SALADS

(Host selects one CLASSIC salad)

Caesar House Salad Classic Wedge

Enhance your menu by substituting one of our SIGNATURE selections

SIGNATURE SALADS

Eddie's Favorite Chopped ~ \$3 Baby Kale Salad ~ \$3

DESSERT COURSE

CLASSIC DESSERT

(Host selects one CLASSIC dessert)

Chocolate Cake Crème Brûlée

Coffee, Tea & Soda Included

At Eddie Merlot's, our goal is to provide private dining menus that fit every group and every budget, while providing your guests with menus crafted from the finest steak and seafood selections. Our Zinfandel menu, is available to meet those needs, by providing you an amazing menu that has value and quality as its foundation.

MAIN COURSE

ENTRÉE SELECTIONS

(Host selects three entrées)

7 oz. Filet Mignon Cedar Plank Roasted Salmon Frenched Pork Chops Vegan Grilled Vegetables

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 Scalloped Potatoes Asparagus Spears Eddie's Brussels Sprouts Cauliflower Au Gratin