

# 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.**





# 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.*

*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"*  
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.*

# 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.***

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

# EXCEPTIONAL ADDITIONS & RECEPTIONS



## BY THE PIECE

### CLASSIC SELECTIONS

#### \$3 Per Piece

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

#### \$4 Per Piece

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

### SIGNATURE SELECTIONS

#### \$5 Per Piece

Miniature Maryland Crab Cakes	Beef & Lobster Wellingtons
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#### \$6 Per Piece

Colossal Shrimp Cocktail	Bacon Wrapped Scallops
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#### \$7 Per Piece

Filet Mignon Peppadew Sliders	Colossal Barbeque Shrimp
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**12 Piece Minimum per "By The Piece" Selection**

## FOR SHARING

### CLASSIC SELECTIONS

#### \$4 per person

Fresh Vegetable Crudités	Assorted Seasonal Fresh Fruit
Classic Cheeses with Crackers	Spinach & Artichoke Dip
Calamari	Black & Blue Flatbread
Shrimp & Andouille 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	Artisan Cheeses with Crackers
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#### \$6 Per Person

Charcuterie Display	Sesame Ahi Sashimi Tuna	King Crab Flatbread
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**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 hors d'oeuvres package 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 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.*

# \$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
Corn Casserole	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

*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 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 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 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	

### CLASSIC SIDES

(Host selects two CLASSIC sides)

Mashed Potatoes	Steamed Broccoli
Asparagus Spears	Creamed Spinach
Corn Casserole	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

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# \$99 CHAMPAGNE MENU



## WELCOME RECEPTION

### CLASSIC APPETIZERS

(Host selects two CLASSIC and two SIGNATURE 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

### SIGNATURE APPETIZERS

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

## 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	Cedar Roasted Salmon
16 oz. New York Strip	7 oz. Filet & 6 oz. Lobster Tail
16 oz. Boneless Ribeye	Yellowfin Sesame Tuna Sashimi
Pan Seared Sea Bass	Bourbon Ribeye
Frenched Pork Chops	

### CLASSIC SIDES

(Host selects three CLASSIC or SIGNATURE sides)

Mashed Potatoes	Steamed Broccoli
Asparagus Spears	Creamed Spinach
Corn Casserole	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

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