

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

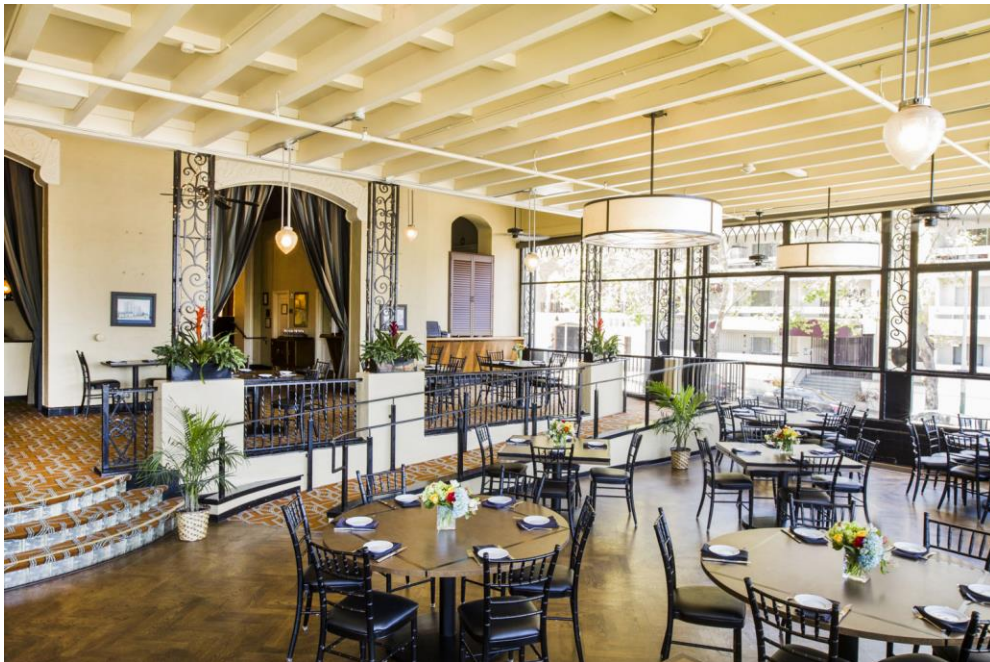
DINNER

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: 200 without Dancefloor
 Standing Reception: 250

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

PREMIUM DATES – Holidays and select December dates

Room rental \$2,000 for 5 hours
 Food & Beverage Minimum \$9500

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Photo by Jeff Roush Photography

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

Penne with Bell Pepper, Zucchini and Carrots (VEGAN)
OR Alfredo Sauce

Pan Seared Chicken with Mustard Tarragon Jus

Grilled Salmon with Lemon Beurre Blanc

Scalloped Potatoes

Sautéed Seasonal Vegetables

Bread and Butter

ADD Marinated Tri-Tip \$10 per person

CHEF ASSISTED CARVING STATION

\$100 LABOR SET UP FEE

(Minimum Guest Count of 80ppl)

Prime Rib of Beef with Au jus & Creamy Horseradish - \$10 per person
Roasted Turkey Breast with Cranberry Compote & Gravy - \$8 per person
Honey Baked Ham with Honey Mustard & Tangy BBQ Sauce - \$8 per person

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THE TERRACE ROOM SOUTHERN-INSPIRED BUFFET
LUNCH \$45 - DINNER \$50

Served with Cornbread

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

Caesar Salad with Housemade Croutons and Parmesan Cheese

Buttermilk Fried Chicken

Collard Greens

Cajun Catfish

Red Beans and Rice

Mashed Potatoes

Maque Choix



Photo by Maurice Ramirez

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**LAKE PLATED MEAL
LUNCH \$35 - 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

Main Course, Choice of 2 plus a Vegetarian Option

Pan Seared Chicken with Mustard Tarragon Jus. 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

Portobello Mushroom with Polenta and Marscapone

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MERRITT 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

Little Gems, Green Goddess Dressing, Radishes, and Croutons (VEGAN)

Beet Salad with Arugula Blue Cheese and Pomegranate Vinaigrette

Main Course, Choice of 2 plus a Vegetarian Option

Beef Short Rib Served with Garlic Mashed Potatoes and Seasonal Vegetables

Pan Seared Salmon with Roasted Red Pepper Coulis on a Potato Disc with Seasonal Vegetables

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

Sole with Tomato Saffron Sauce, served with Rice and Seasonal Vegetables

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Rosemary and Garlic Roasted Pork Loin with Apple Brandy Sauce. Served with Roasted Fingerling Potatoes and Seasonal Vegetables

Mushroom Ravioli with Spinach Garlic Cream Sauce served with Seasonal Vegetables

Campanelle Pasta with Roasted Garlic, Tomato, Artichokes and Herbs (VEGAN)



Ryan Sin Photography

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**PREMIER 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

Watercress and Endive with Crumbled Blue Cheese, Pecans and Aged Balsamic Vinaigrette

Beet Salad with Arugula, Chevre and Pomegranate Vinaigrette

Main Course, Choice of 3 plus a Vegetarian Option

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

Blackened Halibut with Shrimp Étouffée Served with Creole Rice and Seasonal Vegetables.

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

Bone-In Pork Chop with Whole Grain Mustard Jus, Roasted Purple Potatoes and Seasonal Vegetables

Campanelle with Wild Mushrooms and Madeira Wine Sauce

Roasted Vegetable Strudel with Roasted Red Pepper Coulis

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CHILDRENS MEAL \$28

Seasonal Fruit Cup, Chicken Strips, and Macaroni and Cheese

PLATED DESSERT \$8 – One selection for all guests in party

Fruit Tart with Vanilla Custard

Cheesecake with Choice of Sauce: Salted Caramel or Berry

Flourless Chocolate Torte with Raspberry Coulis or Salted Caramel

Tiramisu

DESSERT DISPLAY \$7 per person

Cookies, Brownies, Macaroons, Petit Fours, and Mini Cheesecakes.

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.

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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 Flat Bread

(Minimum 50ppl)

\$3.50 per person

Assortment of Cheese, Fruits, Nuts & Crackers

(Minimum 80ppl)

\$4.00 per person

Charcuterie Display

Assortment of Cheese, Cured Meats, Dried Fruit, Nuts & Crackers

(Minimum 50ppl)

\$5.00 per person

Mediterranean Antipasti Platter

Marinated Artichokes, Giardiniera Vegetables, Assorted Olives, Hummus,

Baba-Ganoush, Feta, and Pita Bread

(Minimum 50ppl)

\$4.50 per person

Ceviche Display

Seasonal White Fish Ceviche

Served with Tortilla Chips, Taro Chips, and Plantain Chips

(Minimum 50ppl)

\$5.50 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 (seasonal availability)
- ❖ California Burrata on a Crostini with Local Honey, Hazelnuts, and Herbs

Hot Hors d'oeuvres \$40/Dozen

- ❖ Asparagus wrapped with Prosciutto and Roasted Red Peppers (seasonal availability)
- ❖ Sliders with Point Reyes Blue Cheese or Aged White Cheddar with Napa Mustard
- ❖ 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
- ❖ Crispy Vegetarian Spring Rolls with Sweet Chili Dipping Sauce
- ❖ Assorted Mini Quiche – Spinach and Jack Cheese, Veggie, and Quiche Lorraine
- ❖ Feta Arugula and Mushroom Flat Bread
- ❖ Flat Bread With Tomato, Lemon Zest and Fresh Mozzarella
- ❖ Mini Potato Cakes Topped with Crème Fraiche, Caviar and Chive
- ❖ Chicken Skewers with Thai Peanut Dipping Sauce
- ❖ Mini Grilled Cheese Paninis with Gruyere
- ❖ Mini Cuban Paninis
- ❖ Pulled Pork Sliders with Tangy Slaw
- ❖ Stuffed Mushrooms with Spinach and Feta
- ❖ 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
- ❖ Spanikopita Triangles with Spinach and Feta wrapped in Phyllo
- ❖ Porcini Mushroom Arancini Bites with Lemon Aioli

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Premium Hors d'oeuvres \$46/Dozen

- ❖ Dungeness Crab Stuffed Mushrooms
- ❖ The Franklin Egg “\$100 Deviled Eggs” Bacon Truffle Oil and Caviar
- ❖ Dungeness Crab Cakes with Creole Remoulade
- ❖ Grilled Lamb Lollipops with Mint Pesto - MARKET PRICE

LATE NIGHT BITES

Time Available will Vary Depending on Event



Big Mac Attack

Our House Mac N’ Cheese topped with Bread Crumbs

\$4.50 per person (Minimum 50ppl)

ADD Bacon \$1.50 per person, ADD Chicken \$1.50 per person,

ADD Mushrooms \$1 per person

Make it “Angry” with Hot Cheetos and Hot Sauce ADD \$1 per person

Build Your Own Slider Bar

Select one:

Beef Sliders, Pulled Pork Sliders or Cornmeal Dusted Catfish Sliders

Served with Accoutrements and Dips

\$5.00 per person (Minimum 50ppl, 1.5 pieces per person)

Late Night Happy Hour Platter

Red Hot Buffalo Style Wings with Charred Jalapeno Ranch, Roman Style

Meatballs with Roasted Roma Tomato Sauce, Crispy Veggie Spring Rolls

with Sweet & Sour Dipping Sauce, Beer Battered Mushrooms

\$7.50 per person (Minimum 50ppl)



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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.

Specialty Linen Available (Please inquire for pricing)

**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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