

A decorative border of black and white floral and vine motifs surrounds the text. The border features intricate scrollwork, leaves, and small circular accents, creating a classic, elegant frame.

# THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

The Terrace Room in the historic Lake Merritt Hotel has a time honored tradition for creating a memorable evening. Generations have danced on our dance floor, exchanged vows for a lifetime, and rang in the New Year. Our award winning food, breathtaking views and four star services combine to make your event at the Terrace Room something you will cherish for a lifetime.

We have pre-arranged three levels of service: Silver, Gold, and Platinum. These menus are seasonal and reflect what is available from our local farms, thus changes might be necessary in order to keep service standards. You are welcome to meet with our chef and collaboratively design the perfect menu for your event.

We offer an exceptional assortment of passed hors d'oeuvres to supplement your evening.

Your meals are served with our house made breads and butter. Coffee and tea service is served with dessert

The Terrace Room has a premium bar available for "Hosted" or "Cash" events and an extensive wine list that features local and international wines.

Events can be held on Saturdays and Sundays from 4:00 pm to 1:00 am for a 5-hour block of time. Ceremonies can be held indoors for \$300.00 per hour. A security guard is required for all weekend events. Security fee per attendant is \$175 flat rate and is non-negotiable.

Our 20% service charge and 9.75% tax will be added to the final charge.

## The Silver Package

The Silver Package is a pre-arranged menu from the selections below. The host will choose one starter, two entrées, and one dessert. The Silver Package menu includes our house made breads with butter, as well as coffee and tea service with dessert.

\$38.00 per guest

### Starters

Choose One:

Seasonal Soup  
(House Made Daily)

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Little Gems Lettuce

Feta cheese-sun dried cranberries-cherry tomatoes-house vinaigrette

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Butter Leaf Lettuce

Soft herbs-shallots-garlic Dijon vinaigrette

### Main

Choose Two:

Pan Roasted Loch Duart Salmon

Baby artichokes-cherry tomatoes-potato discs-lemon/caper jus

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Stuffed Airline Chicken Breast

Prosciutto, basil, parmesan-peashoots-roasted garlic/chicken jus

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House Made Cavatelli Pasta

Dry creek tomatoes-English peas-garlic chips-micro basil-parmesan broth-EVOO

### Dessert

Choose One:

Vanilla Bean Crème Brulée

Short bread cookies-berry garnish

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Molten Chocolate Cake

Macerated cherries-powdered sugar

## Gold Package

The Gold Package is a pre-arranged menu from the selections below. The host will choose one starter, three entrees and one dessert. The Gold Package menu includes our house made breads with butter, as well as coffee and tea service with dessert.

\$48.00 per guest

### Starters

Choose One:

Seasonal Soup  
(House Made Daily)

~~

Little Gems Lettuce

Feta cheese-sun dried cranberries-cherry tomatoes-house vinaigrette

~~

Butter Leaf Lettuce

Soft herbs-shallots-garlic Dijon vinaigrette

~~

Seared Ahi Tuna

Pickled cucumbers-slaw-wasabi/avocado coulis

### Main

Choose Three:

Pan Roasted Loch Duart Salmon

Baby artichokes-cherry tomatoes-potato discs-lemon/caper jus

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Stuffed Airline Chicken Breast

Prosciutto, basil, parmesan-peashoots-roasted garlic/chicken jus

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House Made Cavatelli Pasta

Dry creek tomatoes-English peas-garlic chips-micro basil-parmesan broth-EVOO

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Steak au Poivre (Chef's Signature)

Horseradish roasted new potatoes-grilled asparagus

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Caramelized Sea Bass

Succotash-sweet corn broth-jalapeno rings

## Gold Package - Continued

### Dessert

Choose One:

Vanilla Bean Crème Brulée  
Short bread cookies-berry garnish

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Molten Chocolate Cake  
Macerated cherries-powdered sugar

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Jersey Style Blueberry Cheesecake  
Nilla wafer crust -blueberry caramel

## Platinum Package

The Platinum Package is a pre-arranged menu from the selections below. The host will choose one starter, one second course, three entrees and one dessert. The Platinum Package includes our house made breads with butter as well as coffee and tea service with dessert

\$55.00 per guest

### Starters

Choose One:

Seasonal Soup  
(House Made Daily)

~~

Little Gems Lettuce

Feta cheese-sun dried cranberries-cherry tomatoes-house vinaigrette

~~

Butter Leaf Lettuce

Soft herbs-shallots-garlic Dijon vinaigrette

~~

Seared Ahi Tuna

Pickled cucumbers-slaw-wasabi/avocado coulis

### Second

Choose One:

Seared Day Boat Scallops  
Crispy rice cakes-xo sauce-micro greens

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Wild Mushroom Risotto

Grana-padana-truffle oil-chive bubbles

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East Meets West

Fresh-Dungeness crab cakes with east coast attitude

## Platinum Package - Continued

### Main

Choose Three:

Pan Roasted Loch Duart Salmon

Baby artichokes-cherry tomatoes-potato discs-lemon/caper jus

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Stuffed Airline Chicken Breast

Prosciutto, basil, parmesan-peashoots-roasted garlic/chicken jus

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House Made Cavatelli Pasta

Dry creek tomatoes-English peas-garlic chips-micro basil-parmesan broth-EVOO

~~

Steak au Poivre (Chef's Signature)

Horseradish roasted new potatoes-grilled asparagus

~~

Caramelized Sea Bass

Succotash-sweet corn broth-jalapeno rings

### Dessert

Choose One:

Vanilla Bean Crème Brulée

Short bread cookies-berry garnish

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Molten Chocolate Cake

Macerated cherries-powdered sugar

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Jersey Style Blueberry Cheesecake

Nilla wafer crust -blueberry caramel

French Roast Coffee and Decaffeinated Coffee

## Silver Dinner Buffet

\$40 per guest

Served with Freshly Baked Rolls and Butter

### Salads

#### Terrace Room Salad

Baby Greens, Pickled Red Onions, Feta Cheese, Sundried Cranberries, in Sherry Vinaigrette

#### Antipasta Salad

Pasta, Toy Box Tomatoes, Mixed Olives, Cucumbers, Pepperonccini Peppers, Artichokes,  
English Peas, in a Red Wine Oregano Dressing

### Vegetables

Grilled Asparagus

Sautéed Broccolini

### Starches

Wild Rice Pilaf

Roasted Fingerling Potatoes

### Entrées

Madi Grilled Chicken Breast in Mushroom Gravy

Loch Duart Salmon in Lemon Caper Butter

### Dessert

Assorted Mini Pastries

# Gold Dinner Buffet

\$45 per guest

## Displayed Hors d'Oeuvres

Imported and Domestic Cheese Display with Dried Fruit and Organic Nuts, House-Made  
Crostoni and Crackers  
Served with Freshly Baked Rolls and Butter

## Salads

Terrace Room Salad  
Baby Greens, Pickled Red Onions, Feta Cheese, Sundried Cranberries, in Sherry Vinaigrette

Antipasta Salad  
Pasta, Toy Box Tomatoes, Mixed Olives, Cucumbers, Pepperonccini Peppers, Artichokes,  
English Peas, in a Red Wine Oregano Dressing

## Vegetables

Grilled Asparagus  
Sautéed Broccolini

## Starches

Wild Rice Pilaf  
Roasted Fingerling Potatoes

## Entrées

Sautéed Sea Bass in a Black Olive Tapenade

## Gold Dinner Buffet - Continued

### Carving Station

Choose One Item to Be Carved  
Each Additional Carved Item \$2.50 per Person

Roasted Diestel Turkey Breast with Sage Pan Gravy  
Grilled Peppercorn Crusted Tri-Tip Steak  
Spiral Cut Brown Sugared Ham

### Dessert

Assorted Mini Pastries

## Platinum Dinner Buffet

\$60 per guest

### Displayed Hors d'Oeuvres

Imported and Domestic Cheese Display with Dried Fruit and Organic Nuts, House-Made  
Crostoni and Crackers

Clove Poached Shrimp Cocktail with Spicy Cocktail Sauce  
Served with Freshly Baked Rolls and Butter

### Salads

Terrace Room Salad  
Baby Greens, Pickled Red Onions, Feta Cheese, Sundried Cranberries, in Sherry Vinaigrette

Antipasta Salad  
Pasta, Toy Box Tomatoes, Mixed Olives, Cucumbers, Pepperonccini Peppers, Artichokes,  
English Peas, in a Red Wine Oregano Dressing

### Vegetables

Grilled Asparagus  
Sautéed Broccolini

### Starches

Wild Rice Pilaf  
Roasted Fingerling Potatoes  
Israeli Cous-Cous

### Entrées

Sautéed Sea Bass with Black Olive Tapenade  
Airline Chicken Breast in a Mushroom Maderia Sauce

## Platinum Dinner Buffet - Continued

### Carving Station

Choose One Item to Be Carved

Each Additional Carved Item \$2.50 per Person

Roasted Diestel Turkey Breast with Sage Pan Gravy

Grilled Peppercorn Crusted Tri-Tip Steak

Spiral Cut Brown Sugared Ham

Slow Roasted Prime Rib with Horseradish Cream and Au Jus

### Dessert

Assorted Mini Pastries

Spruce Up Your Dinner Packages with These Additional Options:

*For Your Wedding*

“Standard”

Choose Your Level of Service

Includes:

Champagne and Apple Cider Toast

Choice of One Hot and One Cold  
Passed Hors d'Oeuvres from Our Premium Hors d'Oeuvres Selection

Wedding Cake Service

Choice of Table Linen Color

\$15.00 per person

“Deluxe”

Choose Your Level of Service

Includes:

Champagne and Apple Cider Toast

Choice of Four Passed Hors d'Oeuvres  
from Our Premium Hors d'Oeuvres Selection

Wedding Cake Service

Choice of Table Linen Color and Hurricane Lamp with Candle Centerpiece

\$20.00 per person

## *For Your Special Events*

### “Standard”

Choose Your Level of Service

Includes:

International and Domestic Cheese Display  
Grilled and Marinated Vegetables with Eggplant Caviar and Hummus Dips  
House Made Crackers and Crostini

Choice of One Hot and One Cold  
Tray Passed Hors d'Oeuvres from our Premium Hors d'Oeuvres Selection

Choice of Table Linen Color

15.00 per person

### “Deluxe”

Choose Your Level of Service

Includes:

International and Domestic Cheese Display  
Grilled and Marinated Vegetables with Eggplant Caviar and Hummus Dips  
House Made Crackers and Crostini  
Clove Poached Shrimp Cocktail  
House Made Flat Breads  
Choice of Four Passed Hors d'Oeuvres  
from our Premium Hors d'Oeuvres Selection

Choice of Table Linen Color and Hurricane Lamp and Votive Candle Centerpiece

\$20.00 per person

## Passed Hors d'Oeuvres Selections

Cold \$30 per Dozen

Beef Carpaccio on House Made Crostini  
with Horseradish Cream

Endive with Roasted Peppers and Laura  
Channel Goat Cheese

Ahi Tuna Tartar on a Potato Crisp

Lemon and Thyme Marinated Bay Shrimp  
served in an Artichoke Bottom

House Smoked Salmon with Honey  
Mustard and Capers

"Bruschetta" Tomato, Basil and Sweet  
Onions on a Garlic Crostini

Point Reyes Blue Cheese on a House Made  
Crostini with Fresh Chives

Sonoma Farms Pate with Minted Apple  
Chutney

Hot \$35 per Dozen

Grilled Prawns with Sweet Chili and Garlic  
Sauce

Spicy Lamb Meatballs with a Minted  
Ginger Dip

Dungeness Crab Cakes with Yellow and Red  
Pepper Aioli

Mini Bison Burgers topped with Point Reyes  
Blue Cheese

Grilled Lamb Chops with Mint Pesto

Mini Potato Cakes Topped with Crème  
Fraiche and Tobiko Caviar

House Made Flat Bread with Tomato Lemon  
and Fresh Mozzarella

Asparagus wrapped in Philo and Prosciutto  
with a Napa Mustard Dipping Sauce

## APPETIZER DISPLAYS

Jumbo Prawns with Cocktail Sauce

100 Pieces \$275.00

150 Pieces \$375.00

200 Pieces \$450.00

Assorted Sushi Display, California Rolls, Cucumber Rolls and Tuna Rolls

100 Pieces \$300.00

150 Pieces \$350.00

200 Pieces \$400.00

Baked Brie in Puff Pastry with Garlic Crostini

40 people \$200.00

Imported & Domestic Cheese and Fruit Board

An Assortment of Fresh Fruits and Cheeses Served with Crackers and Flat Breads

50-75 People \$275.00

75-150 People \$325.00

150-250 People \$375.00

Assortment of Seasonal Vegetable Crudite and Dips

50-75 People \$150.00

75-150 People \$200.00

150-250 People \$275.00

House Made Artichoke and Spinach Gratin with Toast Points

50-75 People \$200.00

75-150 People \$275.00

150-250 People \$300.00

## Hosted Bar Packages

### Beer and Wine Bar

Imported and Domestic Bottled Beer  
California Premium Wines  
Sparkling Wine  
Sodas, Fresh Squeezed Juices  
Sparkling Water  
Includes Tray-Passed Wine on Arrival and with Dinner  
Bartenders Included

Hosted

\$20.00 per person for the first 3 hours,  
\$5.50 per person per each additional hour

### Premium Cocktail Bar

Premium Cocktails  
Imported and Domestic Bottled Beer  
California Premium Wines  
Sparkling Wine  
Sodas, Fresh Squeezed Juices  
Sparkling Water  
Includes Tray-Passed Wine on Arrival and with Dinner  
Bartenders Included

Hosted

\$25.00 per person for the first 3 hours,  
\$5.50 per person per each additional hour

On Consumption or Cash Bar

\$400.00 for setup of bar  
Bartenders Included

Corkage Fee \$15.00 per 750 ml bottle

Whites	Glass	Bottle
Rodney Strong, Chardonnay, Sonoma 2008	\$6	\$23
White Truck, Chardonnay, Santa Barbara 2007		\$23
Estancia, Chardonnay, Pinnacles Ranches, Monterey 2007		\$28
Wild Horse, Chardonnay, Paso Robles 2006		\$28
Robert Mondavi, Chardonnay, Napa Valley 2005		\$36
Robert Mondavi, Sauvignon Blanc, Private Selection, Napa Valley 2008	\$7	\$22
Steelhead, Sauvignon Blanc, Dry Creek Valley 2007	\$6	\$28
Simi, Sauvignon Blanc, Healdsburg 2008		\$33
Estancia, Pinot Grigio, Central Coast, California 2008		\$27
Campanile, Pinot Grigio, Veneo, Italy 2007	\$5	\$22
Concannon, Pinot Grigio, Livermore 2008		\$23
Quinta Cruz, Verdelho, Alta Mesa 2006		\$40
Congress Springs, Viognier, Lodi 2008	\$5	\$21
Ventana, Reisling, Monterey 2008		\$25
Robert Mondavi, Moscato d'Oro, Napa Valley 2006		\$25

Rose & Sparkling	Glass	Bottle
Francis Coppola, Sofia Rosé, Napa Valley 2007	\$5	\$22
Wattle Creek, Rosé, Yorkville Highlands 2007		\$36
Francis Coppola, Sofia Blanc de Blanc 2008	\$6	\$24
Domaine St. Michelle Brut	\$7	\$28
Möet & Chandon		\$55

Reds	Glass	Bottle
Paso Creek, Merlot, Paso Robles 2007	\$7	\$35
Simi, Cabernet Sauvignon, Alexander Valley 2005		\$48
Robert Mondavi, Cabernet Sauvignon, Napa Valley 2005		\$52
Steelhead Creek, Zinfandel, Dry Creek Valley 2006	\$6	\$29
Santa Cruz Mountain Vineyard, Durif, Santa Cruz 2006	\$8	\$45
Santa Cruz Mountain Vineyard, Grenache, Mendocino 2006		\$32
Rodney Strong, Pinot Noir, Sonoma 2008	\$7	\$32
Verve, Pinot Noir, Monterey 2007	\$5	\$24
Wattle Creek, Pinot Noir, Yorkville Highlands 2006		\$45
Wattle Creek, Kristine's Cuvée, Yorkville Highlands 2006		\$38