

THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

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

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, 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 tray passed hors d oeuvre to supplement your evening.

Your meals are served with our house made breads, fresh hummus and roasted vegetable dips. 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.

To reserve The Terrace Room for your private function an \$8000.00 food and beverage minimum purchase must be met.

Events can be held on Saturday’s and Sundays from 4:00pm to 1:00am 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 not negotiable.

A 20% service charge and 8.75% 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, one entrée and one dessert. The Silver Package menu includes our house made breads with fresh hummus and roasted vegetable dips, coffee and tea service with dessert. Every guest will receive a customized printed menu with the evening's selections.

\$38.00 per guest

Starters

Choose One

House Made Soup of the Day

~~

Organic Arugula, Fresh Strawberries,
Marinated Onions, Candied Walnuts
In a Cinnamon Vinaigrette

~~

Sliced Organic Tomatoes and Fresh Mozzarella
with a Basil Pesto Vinaigrette and Balsamic Syrup

1800 Madison Street, Oakland California 94612
510-903-3771

Main

Choose One

Pan Roasted Salmon

Fresh Tomato Vinaigrette, Lemon Risotto Cake and Sautéed Spinach

~~

Polenta Crusted Chicken Breast

Topped with a Tomato and Sweet Onion Relish
with Garlic Mashed Potatoes and Braising Greens

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Penne Pasta Sautéed

Broccoli Rabe, Roasted Peppers, Fresh Herbs, Extra Virgin Olive Oil
and Romano Cheese

Dessert

Choose One

Lemon Sabayon Tart

with Fresh Raspberry Sauce and Chantilly Cream

~~

Chocolate Panna Cotta

French roast Coffee and Decaffeinated coffee

1800 Madison Street, Oakland California 94612

510-903-3771

Gold Package

The Gold Package includes our house made breads with fresh hummus and roasted vegetable dips at each table. For your starter and dessert course the host will select one dish for all the guests to enjoy. For the main course, guest will have two dishes from which they will choose there main course at the table.

Every guest will receive a customized printed menu with the evening's selections.

\$48.00 per guest

Starters

Organic Arugula, Fresh Strawberries,
Marinated Onions, Candied Walnuts
In a cinnamon Vinaigrette

~~

Sliced Organic Tomatoes and Fresh Mozzarella
with a Basil Pesto Vinaigrette and Balsamic Syrup

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Local Field Greens Topped with Toy Box Tomatoes
English Cucumber, Toasted Sunflower Seeds
Tossed with English Thyme Vinaigrette

~~

House Made Soup of the Day

~~

Clove Poached Shrimp Cocktail
With House Made Cocktail Sauce and Lemon

1800 Madison Street, Oakland California 94612
510-903-3580

Main

Pan Roasted Salmon with
Fresh Tomato Vinaigrette, Lemon Risotto Cake and Sautéed Spinach

~~

Polenta Crusted Chicken Breast
Topped with a Tomato and Sweet Onion Relish
with Garlic Mashed Potatoes and Braising Greens

~~

Herb and Garlic Rubbed Skirt Steak
with Roasted Wild Mushroom Demi Glace
Garlic and Rosemary Anna Potatoes
Spring Medley of Vegetables

~~

Pan Roasted Halibut with
English Peas, Fava Beans and Roasted Corn
with a Lemon Thyme Fumet

~~

Penne Pasta Sautéed
Broccoli Rabe, Roasted Peppers, Fresh Herbs, Extra Virgin Olive Oil
And Topped with Romano Cheese

Dessert

Lemon Sabayon Tart
with Fresh Raspberry Sauce and Chantilly Cream

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Vanilla Bean Cheese Cake with Blackberry Compote
and Almond Biscotti

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Chocolate Panna Cotta

French roast Coffee and Decaffeinated coffee

Platinum Package

The Platinum Package includes our house made breads with fresh hummus and roasted vegetable dips at each table. For your starter, second and dessert course the host will select one dish for all guests to enjoy. For the main course, guest will have two dishes from which they will choose there main course at the table. Every guest will receive a customized printed menu with the evening's selections.

\$55.00 per guest

Starters

Organic Arugula, Fresh Strawberries,
Marinated Onions, Candied Walnuts
In a cinnamon Vinaigrette

~~

Local Field Greens Topped with Toy Box Tomatoes
English Cucumber, Toasted Sunflower Seeds
Tossed with English Thyme Vinaigrette

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House Made Soup of the Day

~~

Clove Poached Shrimp Cocktail
With House Made Cocktail Sauce and Lemon

1800 Madison Street, Oakland California 94612
510-903-3580

Second

Grilled Day Boat Scallops, with
a Smoked Bacon and Fresh Thyme Beurre Blanc

~~

Creamy Risotto with English,
roasted Beets and Laura Chennel goat Cheese

~~

Fresh Dungeons Crab Cakes with Brined Cucumber Salad
and Scallion Oil

~~

Antipasto

Local Prosciutto, Ages Romano Cheese, Grilled and Marinated
Organic Vegetables

~~

Crispy Four Cheese Ravioli with a Fresh tomato Basil Sauce

Main

Pan Roasted Salmon with
Fresh Tomato Vinaigrette, Lemon Risotto Cake and Sautéed Spinach

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Chicken Picatta
Sautéed Free Range Chicken Breast topped with a Lemon Caper Butter
with Organic Rice Pilaf

Grilled Filet Mignon with
Horseradish Napoleon Potatoes, and a Cabernet Wine Demi Glaze

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Pan Roasted Halibut with
Lobster Mashed Potatoes and a Tomato Saffron Broth

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Organic Vegetable Napoleon with Roasted Pepper Coulis and
wild Micro Greens

Dessert

Raspberry Crème Brule with
a house Made Short Bread Cookie

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Vanilla Bean Cheese Cake with Blackberry Purée
and almond Biscotti

~~

Chocolate Panna Cotta

~~

Peach Crisp with
Vanilla Bean Ice Cream

French roast Coffee and Decaffeinated coffee

Wedding Packages

“Standard”

Choose Your Level of Service

Includes

Champagne and Apple Cider Toast

Choice of One Hot and One Cold

Tray Passed Hors d' oeuvre from our Premium hors d' oeuvre 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 Tray Passed Hors d' Oeuvres
from our Premium Hors d' Oeuvre Selection

Wedding Cake Service

Choice of Table Linen Color and Hurricane Lamp with Candle Center Piece

\$20.00 per person

1800 Madison Street, Oakland California 94612

510-903-3580

Dinner Packages

“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' oeuvre from our Premium hors d' oeuvre 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 Tray Passed Hors d' Oeuvres
from our Premium Hors d' Oeuvre Selection

Choice of Table Linen Color and Hurricane Lamp and Votive Candle Center
Piece

\$20.00 per person

1800 Madison Street, Oakland California 94612
510-903-3580

Tray Passed Hors d' Oeuvre

Cold

\$30 per dozen

Beef Carpaccio on House Made
Crosthini 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 Bot-
tom

House Smoked Salmon with Honey
Mustard and Capers

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

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

Sonoma Farms Pate with Minted
Apple Chutney

Hot

\$35 per dozen

Grilled Prawns with Sweet Chili &
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 Prosci-
utto with a Napa Mustard
Dipping Sauce

Bar Packages

Beer and Wine Bar

Imported and Domestic Bottled Beer
California Premium Wines
Sparkling Wine
Sodas, Fresh Squeezed Juices
Sparkling Water
Bartenders included

Hosted

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

Premium Cocktail Bar

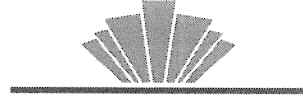
Premium Cocktails
Imported and Domestic Bottled Beer
California Premium Wines
Sparkling Wine
Sodas, Fresh Squeezed Juices
Sparkling Water
Bartenders included

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 per event
Bartenders included



Wild Hibiscus Rosé

“An Enchanting Twist on the Traditional Champagne Toast.”

We place a wild hibiscus flower in the bottom of a champagne flute then we pour delicious sparkling rosé, and splash of fresh lime juice. The wild hibiscus flower sits in the bottom of the flute and all the bubbles stream off and subtly unfurl the flower. For a treat at the end of the drink you can eat the flower - it has a delicious sweet raspberry & rhubarb flavor.

\$4.50 per guest

\$1.50 per guest with purchase of wedding package standard or deluxe

