

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

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 with 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.

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, one entrée, and one dessert. The Silver Package menu includes our house made breads with fresh hummus and roasted vegetable dips, as well as 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

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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

Main

Choose One:

Pan Roasted Salmon

Fresh Tomato Vinaigrette, Lemon Risotto Cake, and Sautéed Spinach

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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

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Chocolate Panna Cotta

French Roast Coffee and Decaffeinated Coffee

Gold Package

The Gold Package is a pre-arranged menu from the selections below. The Gold Package menu includes our house made breads with fresh hummus and roasted vegetable dips, as well as coffee and tea service with dessert. For your starter and dessert courses, the host will select one dish for all the guests to enjoy. For the main course, guests will have two dishes from which they can choose their main course. Every guest will receive a customized printed menu with the evening's selections.

\$48.00 per guest

Starters

Choose One:

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

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

~~

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

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Clove Poached Shrimp Cocktail
with House Made Cocktail Sauce and Lemon

Main

Choose Two:

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

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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 Glaze
with Garlic and Rosemary Anna Potatoes and
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
Choose One:
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 is a pre-arranged menu from the selections below. The Platinum Package menu includes our house made breads with fresh hummus and roasted vegetable dips at each table. For your starter, second, and dessert courses, the host will select one dish for all guests to enjoy. For the main course, guests will have two dishes from which they will choose their main course at the table. Every guest will receive a customized printed menu with the evening's selections.

\$55.00 per guest

Starters

Choose One:

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

~~

House Made Soup of the Day

~~

Clove Poached Shrimp Cocktail
with House Made Cocktail Sauce and Lemon

Second

Choose One;

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

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Creamy Risotto with English,
Roasted Beets, and Laura Chennel Goat Cheese

~~

Fresh Dungeness Crab Cakes with Brined Cucumber Salad
and Scallion Oil

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Antipasto

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

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Crispy Four Cheese Ravioli with a Fresh Tomato Basil Sauce

Main

Choose Two:

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

~~

Chicken Piccata
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

~~

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

~~

Organic Vegetable Napoleon with Roasted Pepper Coulis and
wild Micro Greens

Dessert

Choose One:

Raspberry Crème Brule with
a House Made Short Bread Cookie

~~

Vanilla Bean Cheese Cake with Blackberry Purée
and Almond Biscotti

~~

Chocolate Panna Cotta

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Peach Crisp with
Vanilla Bean Ice Cream

French Roast Coffee and Decaffeinated Coffee

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

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

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