

THE TERRACE ROOM

— AT THE LAKE MERRITT HOTEL —

LAKESIDE ROOM *(Right side of Restaurant)*

Seated Meal 70 – Standing Reception 100

DJ/Bands, Karaoke or Live music not permitted

BRUNCH

Saturday or Sunday 9 a.m. – 1:30 p.m.

Monday through Friday 9 a.m. – 2:00pm

Room rental \$200 per hour, 2 hour Minimum

Food & Beverage Minimum \$800



Photo by Angela Jazmin Studio

A gratuity of 10% will be added to the final bill, which will be provided to wait staff employees, service employees, and/or service bartenders. No other fees or charges, other than the gratuity above, shall be considered a tip, gratuity, or service charge for any employee. An administrative fee of 11%, and applicable taxes, will be added to the final bill. The administrative fee will be retained by the Restaurant and is not a tip, gratuity, or service charge for any employee and is not the property of any employee who provides service to you. Prices subject to change and food to seasonal availability.

BRUNCH BUFFET \$27 PER PERSON

Includes House made Miniature Muffins with Raisins, Apples, and Carrots. Butter and Jam. Home fries, Scrambled Eggs, Bacon.

Choice of Entrée:
Pancakes OR French Toast

PREMIER BRUNCH BUFFET \$35 PER PERSON

Includes House made Miniature Muffins with Raisins, Apples, and Carrots. Butter and Jam. Home Fries, Scrambled Eggs with White Cheddar and Scallions, Applewood Smoked Bacon OR Chicken Apple Sausage

Choice of Salad:
Mixed Greens Salad with Dried Cranberries, Feta, Pickled Onion, House Vinaigrette OR Farro and Kale Salad with Shaved Parmesan, Walnuts, Lemon Vinaigrette

Choice of Entrée:
Brioche French Toast with Crème Chantilly and Strawberries
Bananas Foster Pancakes
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Maple Bacon Pancakes



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ADD-ONS

**Available in addition to the Buffets Only*

Make it a Pancake Bar by adding toppings \$3.50 per person (served on the side). Includes butter, syrup and choice of 3 additional toppings: pecans, berries, Nutella, sliced bananas, chocolate chips, sprinkles, dried cranberries, jam, or whipped cream.

Seasonal Fresh Fruit Display \$3.50 per person

Tropical Fruit Display with Passion Fruit Sauce \$5 per person

Yogurt Parfait Station with Yogurt, Berries, and Granola \$4 per person

Artichoke and Pancetta Frittatas or Vegetable Frittatas \$4.50 per person

Bagel Display with Assorted Bagels, Smoked Salmon Schmear, Cream Cheese, Capers, tomatoes, cucumber, and Red Onions \$5.50 per person

Assorted Pastries \$3 per person

SMALL BITES \$40 per dozen (minimum of 1.5 pieces per person)

Deviled Eggs with Bay Shrimp

Mini Quiche Bites; Assortment or Veggie, Bacon and Cheddar, Spinach and Jack Cheese

Mini Potato Cakes with Smoked Salmon and Chives



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A LA CARTE ADD-ONS

Coffee & Tea Station \$3 per person (Minimum - 50% of guest count)

Coffee and Tea Table Service \$4.50 per person

Dessert Cutting Fee \$3 per person

Corkage Fee \$15 per 750ml Bottle

ADD Bartender for Cash Bar \$200

Bloody Mary Fixings Station: Hot Sauces, Pickled Veggies, Celery, Horseradish, Worcestershire Sauce \$3 per person
(Fixings only, Bloody Marys Purchased at Bar Individually – must purchase bartender)

Assorted Fruit Juice Station \$5.50 per person

Make it a Mimosa Bar by Adding Champagne for \$32 per bottle. Includes garnishes



Additional server **REQUIRED** for guest counts more than 50 guests \$60 per hour

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