

# 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



Additional server (\$250) required for parties with a guest count of 170 or more. A gratuity of 12% 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.

## **LAKESIDE ROOM** *(Right side of Restaurant)*

Seated Meal 70 – Standing Reception 100

DJ/Bands, Karaoke or Live music not permitted

**For Weddings 50ppl or less, ask about our MICRO-WEDDING Package**

### **LUNCH**

Monday to Friday 10 a.m. – 2 p.m.

Room rental \$100 per hour

2 hour Minimum

Food & Beverage Minimum \$800

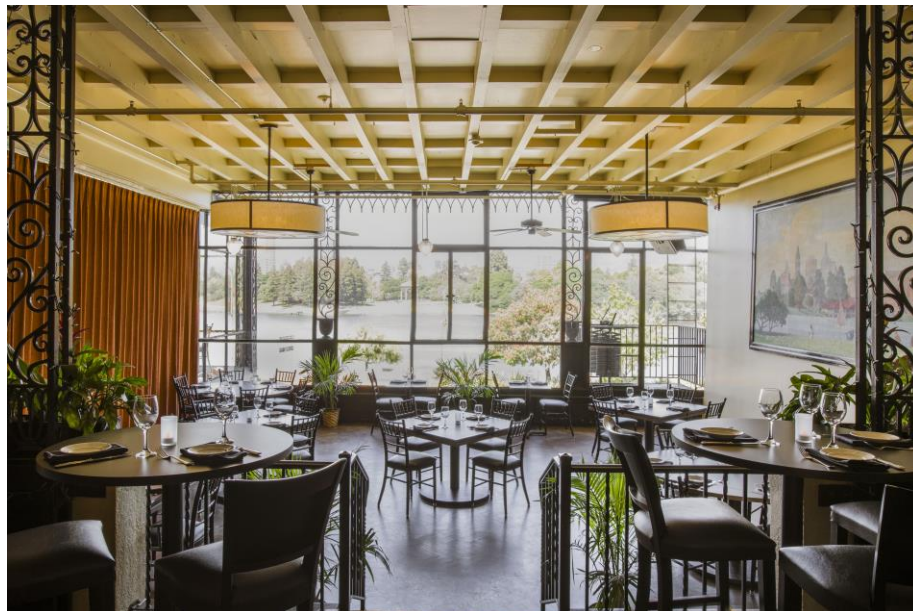
### **DINNER**

Monday to Thursday 5 p.m. – 9 p.m.

Room rental \$200 per hour

3 hour Minimum

Food & Beverage Minimum \$1000



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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-Thursday 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 10 a.m. – 2 p.m.

Room rental \$380 per hour

3 hour Minimum

Food & Beverage Minimum \$4,000

#### DINNER

Monday-Thursday 5 p.m. – 10 p.m.

Room rental \$380 per hour

4 hour Minimum

Food & Beverage Minimum \$6,500

### THE TERRACE ROOM WEEKEND RENTAL (*Entire restaurant*)

#### FRIDAY, SATURDAY, SUNDAY

Your choice of 5 hours between 5 p.m. – 12 a.m.

Room rental \$2,000 for 5 hours

Food & Beverage Minimum \$8,000

### PREMIUM DATES – Holidays and select December dates

Room rental \$2,500 for 5 hours

Food & Beverage Minimum \$9000



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### **CEREMONIES**

Indoor Ceremonies: \$750 (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

For 50 Guests or Less, ask about our MINIMONY packages!

### **SECURITY**

#### **REQUIRED WITH RENTAL OF THE TERRACE ROOM**

Price per guard: \$250 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: \$50 per hour per guard for events over 5 Hours

**\*An additional security guard is required for vaccination check-in through COVID-19**

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**THE TERRACE ROOM BUFFET**  
**LUNCH \$50 - DINNER \$55**  
**Buffet option available up to a guest count of 150**

Fresh Fruit

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

Caesar Salad with Housemade Croutons and Parmesan Cheese

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

Grilled Chicken with Mustard Tarragon Jus

Seared Salmon with Lemon Beurre Blanc

Potatoes Au Gratin

Seasonal Vegetables

Bread and Butter

**ADD Marinated Tri-Tip \$15 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 - \$15 per person  
 Roasted Turkey Breast with Cranberry Compote & Gravy - \$10 per person  
 Honey Baked Ham with Honey Mustard & Tangy BBQ Sauce - \$10 per person

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**THE TERRACE ROOM SOUTHERN-INSPIRED BUFFET**  
**LUNCH \$55 - DINNER \$60**  
**Buffet option available up to a guest count of 150**

Cornbread

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

Caesar Salad with Housemade Croutons and Parmesan Cheese

Buttermilk Fried Chicken

Cajun Catfish

Collard Greens

Red Beans and Rice

Mashed Potatoes

Louisiana Succotash



**Photo by Maurice Ramirez**

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**LAKE PLATED MEAL**  
**LUNCH \$45 - DINNER \$50**

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**

Grilled 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

White Bean Cassoulet with Mixed Squash and Pesto (VEGAN)

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**MERRITT PLATED MEAL**  
**LUNCH \$50 - DINNER \$55**

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

Beet Salad with Baby Arugula Blue Cheese and Pomegranate Vinaigrette

**Main Course, Choice of 2 plus a Vegetarian Option**

Red Wine Braised 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

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

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

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

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**PREMIER PLATED MEAL**  
**LUNCH \$55 - DINNER \$60**

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

Little Gems, Spinach, Cucumbers, Cherry Tomatoes, Radishes, Tahini-Green Goddess Dressing  
 (VEGAN)

Beet Salad with Arugula, Chevre and Pomegranate Vinaigrette

Little Gems, Green Goddess Dressing, Radishes, and Croutons

**Main Course, Choice of 3 plus a Vegetarian Option**

Filet Mignon with Garlic-Herb Compound Butter & 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

Farfalle 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 \$12 – 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 \$10 per person**

Cookies, Brownies, Macarons, Petit Fours

### **MAKE YOUR OWN SUNDAE BAR \$12 per person**

**\$100 LABOR and SET UP FEE**

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: \$2.00 per person

Ice Cream Flavors:

Chocolate, Strawberry, Vanilla, Mint Chip, Cookies & Cream, Rocky Road, Lemon Sorbet, Raspberry Sorbet.

Toppings: Plain M&M's, Peanut M&M's, Peanut Butter M&M's, Oreos, Bananas, Strawberries, Caramel Sauce, Chocolate Chips, Chocolate Sprinkles, Rainbow Sprinkles, Granola, Walnuts, Marshmallows, Reese's Pieces, Reese's Peanut Butter Cups, Butterscotch Chips, Brownie Bites, Sliced Almonds, Snickers.

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**DISPLAY HORS D'OEUVRES****Seasonal Fresh Fruit Display**

(Serves 50-80ppl) \$250

(Serves 90-120ppl) \$315

(Serves 130-160ppl) \$385

**Assortment of Seasonal Vegetable Crudités and Hummus**

Served with Flat Bread

(Minimum 50ppl Guest Count)

\$5.50 per person

**Assortment of Cheese, Fruits, Nuts & Crackers**

(Minimum 50ppl Guest Count)

\$6.50 per person

**Charcuterie Display**

Assortment of Artisan Cheese, Cured Meats, Dried Fruit, Nuts &amp; Crackers

(Minimum 50ppl Guest Count)

\$7.50 per person

**Mediterranean Antipasti Platter**

Marinated Artichokes, Giardiniera Vegetables, Assorted Olives, Hummus,

Baba-Ganoush, Feta, and Pita Bread

(Minimum 50ppl Guest Count)

\$5.50 per person

**Bruschetta Trio**

Classic Bruschetta, Artichoke Bruschetta, Olive Tempanade, Burrata

Served with Sliced Baguette

(Minimum 50ppl Guest Count)

\$6.50 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 \$45/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
- ❖ White Bean Puree with Lemon-Garlic Marinated Broccoli & Pine Nuts (VEGAN)
- ❖ Classic Bruschetta on Toasted Baguette (VEGAN)
- ❖ Endive with Roasted Peppers and Laura Channel Goat Cheese
- ❖ Melon Wrapped in Prosciutto (seasonal availability)

**Hot Hors d'oeuvres \$50/Dozen**

- ❖ 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

**Premium Hors d'oeuvres \$55/Dozen**

- ❖ Crab Stuffed Mushrooms
- ❖ The Franklin Egg “\$100 Deviled Eggs” Bacon Truffle Oil and Caviar
- ❖ Crab Cakes with Creole Remoulade
- ❖ California Burrata on a Crostini with Local Honey, Hazelnuts, and Herbs
- ❖ Baked Brie with Prosciutto and Fig Jam Canape

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## **LATE NIGHT BITES**

**Time Available will Vary Depending on Event**

### **Big Mac Attack**

Our House Mac N' Cheese topped with Bread Crumbs

\$6.50 per person (Minimum 50ppl)

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

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

### **Nacho Bar**

Chips, Salsa Fresca, Queso Dip, Cilantro Lime Sour Cream, Pickled Jalapenos

\$5.00 per person (Minimum 50ppl)

ADD Ground Beef \$2.50 per person, ADD Chicken \$1.50 per person

### **Build Your Own Slider Bar**

Select one:

Beef Sliders, Pulled Pork Sliders, Cornmeal Dusted Catfish Sliders , or Portobello Sliders

Served with Accoutrements and Dips

\$7.50 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

\$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 \$9.00 per person

Corkage Fee \$15.00 per 750ml Bottle – Includes Service of Wine.

### **BAR OPTION FOR LAKESIDE ROOM - REQUIRED FOR ANY BEVERAGE SERVICE -**

Private Bartender at restaurant bar. \$200/Bartender.

Guest counts over 60 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

\$24 per person for 1 Hour

\$30 per person for 2 Hours

\$36 per person 3 Hours

\$45 per person for 4 Hours

\$51 per person for 5 Hours

1 Bartender included - Additional Bartender \$60 per hour.

Guest Counts over 60 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

\$31 per person for 1 Hour

\$37 per person for 2 Hours

\$42 per person 3 Hours

\$49 per person for 4 Hours

\$55 per person for 5 Hours

1 Bartender included - Additional Bartender \$60 per hour.

Guest Counts over 60 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 60 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 60 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 60 require 2 Bartenders

\$450.00 Labor Fee for Setup & Labor

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