



SOCIAL EVENTS

LUMEN PRIVATE EVENT SPACE

WHAT YOU GET

- Private Use of Lumen Private Event Space
- Full Service by Our Uniformed Service Staff (one per 20 guests)
- Floor Length Linens and Napkins
- Tea Light Candles (three to five per table)
- Tables and Chairs - (72" Rounds) Seating 10 Guests Per Table
- Complimentary Menu Tasting for Up to Six (6) Guests
- House Sound System for Background or Dinner Music
- (3) Flat Screen Televisions for Displayed Logos or Slideshows
- Handheld Microphone for Ballroom

SPECIALTY LIGHTING

State-of-the-Art Specialty Lighting in Your Colors of Choice is Included at No Additional Charge

PACKAGES PRICING INCLUDES

all the above plus, four hour house brand open bar, butler passed hors d'oeuvres and three-course plated dinner. Pricing also includes 24% service charge, but not 8.679% tax.



SPECIAL THANKS TO SWITZERFILM

BUTLER PASSED HORS D'OEUVRES — SELECT THREE TO BE PASSED DURING YOUR COCKTAIL HOUR

Additional Selections Available for \$4 per piece

GARDEN

Cannelini Bean Bruschetta

Cipollini Onions, Pancetta, Mint, Shaved White Chocolate

Broccoli Soup Shooter, Mint Oil, Aged Cheddar Cheesy Poof

Forest Mushroom Arancini, Truffled Mayonnaise

Crustless Quiche

The Cutest Brie and Red Pepper Quiche You'll See

Tomato & Grilled Cheese Shooters

Mini Shot Glasses Filled with Tomato Bisque are Topped with Grilled Cheese Sandwiches

Vegetable Mu Shu, Yuzu Chocolate Drizzle

Compressed Watermelon Nigiri, Sesame Crust, Pickled Ginger

SEAFOOD

Scallop Corndog, Raspberry White Chocolate Mustard

Pickled Shrimp Shooter, Cocktail Sauce, Fried Green Tomato

Fish and Chips

Caviar and Creme Fraiche on a Crisp Potato Star

Lobster Potato Petit Fours

Potatoes, Avocado Purée and Topped with Main Lobster

Crab Takes the Cake!

Sweet Maryland Crab Cakes with a Herb Remoulade

Spiced Tuna Nicoise Salad, Milk Chocolate Balsamic Vinaigrette

Buffalo Style Oysters

Tempura Fried, Chipotle Lime Sauce, Celery, Maytag Blue Cheese

PORK

Apple Wood Smoked Bratwurst Corndog,
Hibiscus White Chocolate Mustard

Mini BLTs

Cherry Tomatoes Stuffed with Lettuce, Bacon & Garlic Aioli
Pork Bahn Mi, Pork Tenderloin, Kim Chee, Pickled Carrot, Sprouts

Prosciutto Wrapped Goat Cheese
Poached Pear, Chocolate Covered Black Walnuts

Bacon and Eggs
Deviled Eggs Topped with Bacon

Inverted Antipasto
Antipasto Served Upright on Mini Forks with Italian Salami, Roasted Peppers and Provolone Cheese

Fried Baloney
Housemade Mortadella, Kale, Brioche Toast, Country Mustard

POULTRY

Chipotle Chocolate Braised Chicken Waffle Cone,
Chive Crème Fraiche

Coq Au Vin, Bacon, Mushroom, Red Wine Braised Chicken

Mini Tacos paired with Mini Margaritas
Mini Blood Orange Margaritas and Tiny Fresh Grilled Spicy Chicken Tacos (may substitute chicken for fish)

Additional \$3.00 per person for addition of Mini Margaritas

Chicken & Waffles
Buttermilk Mini Waffle Cones Filled to the Brim
with Chicken and Jalapeño Lime Syrup

Milk Chocolate Braised Rabbit Taquitos, Pico de Gallo

BEEF

Grassfed Beef Choucroute Garni
Beef Jaegerwurst, Roasted Potato, Bacon Braised Cabbage

Grassfed Beef Meatballs, Chocolate Mushroom Cream

Beef Tenderloin
Miso-Glazed Beef Tenderloin in Lettuce Wrap

Peppery Beef with Braised Onions
Petite Beef Peppered, Topped with Braised Pearl Onions
and Rosemary Branches

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SERVED DINNER OPTIONS

FIRST COURSE OPTIONS: SELECT ONE

SOUPS

Chilled Cucumber Miso Soup, Thai Basil, Mint

Roasted Butternut Squash Soup, Maple Cinnamon
Crème Fraiche, Pancetta, Oregano

Creamy Broccoli Soup, Cheddar Cheesy Poof,
Bacon Powder, Fingerling Chips

SALADS

The Caramel Room Salad; Pear, Hazelnuts, Smoked
Cherries, Aged Cheddar, Greens, Milk Chocolate Vinaigrette

Quinoa, Mixed Field Green, Dried Cranberry,
Candied Pecans, Cranberry Vinaigrette

Poached Pear, Maytag Blue Cheese, Toasted Walnut
and Chicory Salad, Citronette

Grilled Red Bell Pepper, Fennel, Red Onion, and Little Gem Lettuce,
Kalamata Olive Balsamic Vinaigrette

Local Cherry Tomato, Bocconcini Mozzarella Salad, Basil,
Arugula, Extra Virgin Olive Oil

POULTRY

\$95.00 PER PERSON

with suggested vegetable and starch accompaniments

Cherry Smoked and Grilled Pekin Duck Breast, Creamy Fingerling
Potato Salad, Grilled Asparagus, Bing Cherry Barbeque

Double Star Farm's Chicken Breast, Savory Mushroom Leek
Bread Pudding, Butternut Squash Puree, Caramelized Onion,
Green Beans, Chicken Confit

Pan Roasted Duck Breast
Flageolet Bean Cassoulet, Aromatic Vegetables, Smoked Duck
Sausage and Confit, Blood Orange Marmalade

LOCALLY SOURCED PORK ENTREES

\$98.00 PER PERSON

with suggested vegetable and starch accompaniments

Cocoa Tea Brined Pork Rib Chop
Scrapple, Bacon Braised Mustard Greens, Hard Cider Beurre Blanc
Dark Chocolate Barbeque Braised Pork Cheeks, White Cheddar Grit
Cake, Apple Celeriac Slaw, Natural Jus

32-Hour Porchetta
Fennel Pollen and Orange Braised Pork Papardelle,
Mascarpone, Artichokes, Grilled Radicchio Sausage and Confit,
Blood Orange Marmalade

VEGETARIAN \$95.00 PER PERSON

House Made Ricotta Gnudi, Roasted Spaghetti Squash, Cherry Tomato Confit, Arugula, Lemon Herbed Butter

White Chocolate Gnocchi, Roasted Butternut Squash, Kale, Preserved Lemon, Sage Brown Butter

Chanterelle Mushroom, Spinach, Ricotta Tortelloni, Milk Chocolate Mushroom Cream, Parmigiano Reggiano

Grilled Summer Vegetable and Local Chevre "Lasagna", Arabiata, Aged Balsamic Vinegar



SPECIAL THANKS TO SWITZERFILM

ROD N REEL **\$104.00 PER PERSON**

with suggested vegetable and starch accompaniments

Troutdale Farm's Rainbow Trout, Preserved Lemon, Kalamata Olive, Black Rice Stuffed Zucchini, Tomato Confit, Roasted Pinenut Emulsion

Cioppino, Diver Scallop, Jumbo Prawn, Mussels, Clams, Roasted Tomato, Salsiccia, Fennel, Arugula, Saffron Fumet

Grilled Swordfish, Local Wheatberries, Castelvetrano Olives, Shaved Fennel, Arugula, Black Cherry Tomato Vinaigrette

Wild Caught Salmon, Stewed Beluga Lentils, Baby Turnips,

BEEF ENTREES **\$120 PER PERSON**

with suggested vegetable and starch accompaniments

Beef Tenderloin
Truffled Yukon Potato Pave, Creamed Spinach, Bordelaise Butter

Slow Roasted Ribeye
Horseradish Mashed Potatoes, Maquechoux,

Braised Shortribs
Porcini Mushroom Risotto, Swiss Chard, Roasted Garlic Malbec Jus, Cocoa Nib Gremolata

LET US DUET UP **\$127.00 PER PERSON**

with suggested vegetable and starch accompaniments

Grassfed Flatiron and Applewood Smoked Shrimp
Caramelized Onion and Goat Cheese Potato Galette, Bacon Braised Mustard Greens, Meyer Lemon Brown Butter Hollandaise

Pan Seared Scallops & Local Lamb Chops
Parisienne Gnocchi, Smashed English Peas, Mint, Shaved White Chocolate, Saba

Crispy Braised Pork Belly and Black Cod
Fennel Pommes Puree, Glazed Radishes, Baby Carrots, Apple Butter



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PLATED DESSERT OPTIONS

Select One

Bissinger's Chocolate Velvet Fudge Cake,
Goat Cheese Caramel Sauce, Ganache

Cinnamon Apple Crumb Cake, Salted Caramel Ice Cream,
Ginger Crème Anglaise

Bissinger's Chocolate Pot du Crème,
Gran Marnier Mousseline, Glaceed Orange

Pineapple Upside Down Cakes, Caramel Cream

Chef Miller's Famous Bissinger's White Chocolate
Brioche Bread Pudding, Bourbon Caramel

ADDITIONAL STARCH OPTIONS

Creamy Parmesan Polenta
Scrapple, Forrest Mushroom Risotto
Stir-fried Forbidden Rice
Roasted Garlic Mashed Potatoes
Parisienned Gnocchi with Herbed Brown Butter
White Cheddar Macaroni and Cheese
Maytag Blue Cheese Yukon Potato Gratin
Local Maple Smashed Sweet Potatoes
Butter Braised Red Potatoes

ADDITIONAL VEGETABLE OPTIONS

Roasted Spaghetti Squash with Basil Pesto and Shaved Parmesan
Creamed Spinach, Maquechoux
Melted Brussels Sprouts
Smashed English Peas
Herb Roasted Baby Root Vegetables
Roasted Cauliflower with Roasted Red Pepper
Toasted Pinenuts and Mint
Creamy Ragout of Melted Leeks and Swiss Chard

ALSO INCLUDED IN YOUR EXPERIENCE:

Assorted Artisan Breads and Butter
Coffee Service; Regular, Decaf and Hot Tea Served



COCKTAILS

HOUSE BAR - INCLUDED IN PACKAGE

Glenmore Vodka and Gin, Rum, Whiskey and Scotch.
Domestic Bottled Beer (Budweiser and Bud Light), House Wines
(Red and White) and Assorted Coca-Cola Soft Drinks

PREMIUM BAR

(Upgrade to premium brands for \$6.00 per person)

Tito's Handmade Vodka, Beefeaters Gin, Bacardi Rum, Captain Morgan Rum, Four Roses Yellow Label, Jack Daniel's Whiskey Black Label, Dickel Rye, Pendalton, Dewars Scotch, Jose Cuervo, Tequila Gold, Amaretto Disaronno, Centorri Moscato, Lagaria Pinot Grigio, Hess Chardonnay, Rickshaw Pinot Noir, Rare Find Cabernet Sauvignon, Budweiser, Bud Light, Schlafly Pale Ale, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products

SUPER PREMIUM BAR

(Upgrade to super premium brands for \$11.00 per person)

Grey Goose Vodka, Jack Daniel's Whiskey Black Label, Bombay Sapphire, Mount Gay Eclipse Rum, Sailor Jerry Rum, Makers Mark Bourbon, Bulleit Rye, Crown Royal, Johnnie Walker Black Scotch, 1800 Tequila, Amaretto Disaronno, Saracco Moscato, A Lageder Pinot Grigio, Crossbarn Chardonnay, Lyric Pinot Noir, Cross Forks Creek Cabernet Sauvignon, Budweiser, Bud Light, Schlafly Pale Ale, O'Douls, Goslings Ginger Beer, San Pellegrino and Assorted Coca Cola Products and O'Doul's), Catena Chardonnay, Honig Savignon Blanc, Castle Rock Pino Nior, Amalaya Malbec and Assorted Coca-Cola Soft Drinks

> Add an additional hour for \$5.00, \$6.50 or \$8.50 per person

> Add dinner wine service for \$8.50 per person

> Add a champagne toast for \$3.50 per person

> Bartender Ratio - 1 per 65 guests

NOT INCLUDED IN PACKAGES BUT AVAILABLE

VALET

Give your guests an easy arrival and departure with valet.

Up to 100 Guests; \$380 for three attendants

150 Guests; \$500 for four attendants

200 Guests; \$620 for five attendants

250 Guests; \$740 for six attendants

300 Guests; \$860 for seven attendants

** Pricing based on a standard five-hour event*

COAT CHECK

If no attendant needed, complimentary

For Attendants:

Up to 150 Guests; \$250 for two attendants

151 to 250+ Guests; \$375 for three attendants

FOOD AND BEVERAGE MINIMUMS

\$15,000 on a Saturday Evening or Holiday Weekends • \$10,000 on a Friday Evening • \$5,000 on a Sunday Evening