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 INCUDES

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.
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

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
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, Boccacini 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

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
Ciopino, Diver Scallops, 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 Gallette, 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

SPECIAL THANKS TO SWITZERFILM
ADDITIONAL STARCH OPTIONS
Creamy Parmesan Polenta
Scrapple, Forrest Mushroom Risotto
Stir-fried Forbidden Rice
Roasted Garlic Mashed Potatoes
Parisiennd 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 waith 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
(Black 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, Pendleton, 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’Doul’s, 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,
Crossbann Chardonnay, Lyric Pinot Noir, Cross Forks Creek Cabernet
Sauvignon, Budweiser, Bud Light, Schlafly Pale Ale, O’Doul’s, Goslings
Ginger Beer, San Pellegrino and Assorted Coca-Cola Products

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 Attendents:
Up to 150 Guests; $250 for two attendants
151 to 250+ Guests; $375 for three attendants

> 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

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