



CUSTOM EVENTS

WEDDINGS • SOCIAL & CORPORATE EVENTS



BREAKFAST MENU

*Minimum of 15 guests required. Add \$5.00 per guest for guarantees under 15 guests.
Maximum service time of 1 hour*

CONTINENTAL BREAKFAST | \$11.95 per guest

assorted muffins, pastries, whole fruit, orange juice, cranberry juice,
gourmet regular and decaf coffee, assorted hot tea

DELUXE CONTINENTAL | \$15.95 per guest

assorted muffins, pastries, whole fruit, low fat yogurt, assorted granola bars,
orange juice, cranberry juice, gourmet regular and decaf coffee, assorted hot tea

HOT BREAKFAST BUFFET | \$22.95 per guest

choice of eggs, choice of potatoes, 2 meat selections, toast, sliced fruit, orange juice,
cranberry juice, gourmet regular and decaf coffee, assorted hot tea (gluten-free bread \$2.00 per guest)

BAGEL BAR | \$5.50 per guest

assorted bagels

choose 2 of the following cream cheese flavors: plain, strawberry, honey-almond, chive and garlic

add-on | \$1.95 per guest

sliced tomatoes

sliced english cucumbers

smashed avocado

add-on | \$3.25 per guest

cured salmon + capers

chopped shallots

chopped hard-boiled egg

THE ULTIMATE BRUNCH | \$37.95 per guest

Minimum of 30 guests required

sliced fruit, assorted yogurt, assorted bagels with cream cheese, assorted muffins and pastries,
smoked salmon with shallots, capers and chopped hard-boiled eggs,
choice of potatoes, choice of eggs, bacon, country sage sausage links, grilled vegetables,
desserts, tomato and mozzarella salad, orange juice, cranberry juice,
gourmet regular and decaf coffee, assorted hot tea





AL A CARTE

Any option chosen will be for entire group

EGGS

scrambled egg whites	\$3.50 per guest
scrambled eggs with cheddar	\$3.95 per guest
hard-boiled eggs	\$1.95 per guest
baked egg frittata with cheddar + ham + broccoli	\$4.75 per guest
egg strata with pancetta + spinach tomatoes + provolone cheese	\$4.75 per guest

BREAKFAST BREADS

waffles	\$5.50 per guest
pancakes	\$5.50 per guest
french toast	\$5.50 per guest
gluten-free french toast	\$6.50 per guest

MEATS | \$3.25 per guest

bacon
country sage sausage links
turkey bacon
turkey sausage
short rib hash
brown sugar glazed ham

BREAKFAST POTATOES | \$3.25 per guest

rosemary potatoes
hash browns
parmesan tater tots
sweet potato hash

BREAKFAST ADD-ON'S

honey-vanilla yogurt parfaits with berries and granola	\$3.75 per guest
english muffins	\$1.50 per guest
sliced fruit	\$6.00 per guest
whole fruit	\$1.95 per guest
assorted granola bars	\$1.50 per guest
assorted instant oatmeal	\$1.50 per guest
toast	\$0.95 per guest
gluten-free toast	\$1.95 per guest

BREAKFAST SANDWICHES ON ENGLISH MUFFIN | \$6.00 per guest

egg, bacon and cheddar
egg, spring onion and cheddar
egg, coppa and provolone
egg, sausage and american cheese
egg, fresh herb and swiss cheese

BREAKFAST BURRITO | \$6.50 per guest

egg, cheddar and tomato salsa
add bacon or sausage

BREAK MENU

Minimum of 15 guests required. Add \$5.00 per guest for guarantees under 15 guests.

AL A CARTE

Any option chosen will be for entire group

tortilla chips | \$7.95 per guest
with house-made guacamole & pico de gallo

crudité | \$4.25 per guest
fresh vegetables with herb mousseline

domestic cheese | \$4.75 per guest
assorted cheese served with crackers

parmesan and rosemary popcorn | \$3.00 per guest

chips & dip | \$5.50 per guest
house made potato chips, pretzels, french onion dip

deviled eggs | \$3.00 per guest

trail mix-nuts with dried fruit | \$6.50 per guest

whole fruit | \$1.95 per guest

assorted candy bars | \$1.95 per guest

energy bars | \$3.95 per guest

granola bars | \$1.50 per guest

assorted cookies & brownies | \$21.95 per dozen

BUNDLES

Maximum service time of 30 minutes

7TH INNING STRETCH | \$14.95 per guest

soft pretzels
warm cheese sauce
stadium mustard
cracker jacks
popcorn
salted peanuts

MEDITERRANEAN DELIGHT | \$16.95 per guest

hummus
tabbouleh
baba ghanoush
mini round pita
fresh vegetables

LITTLE ITALY | \$12.95 per guest

cured meats
assorted domestic cheeses
olives and pickled vegetables
crostini

THE HEALTH NUT | \$16.95 per guest

whole fruit
granola bars, energy bars
trail mix
crudité

BEVERAGES

soda \$1.95 per guest
bottled water \$1.95 per guest
coffee \$54.95 per gallon

iced tea \$32.95 per gallon
hot tea \$24.95 per gallon
lemonade \$32.95 per gallon
juice \$21.95 per gallon

HALF DAY BEVERAGE STATION | \$4.95 per guest

up to 4 hours of service, \$2.95 per person for each additional hour of service
soda, water, gourmet regular and decaf coffee, assorted hot teas

FULL DAY BEVERAGE STATION | \$8.95 per guest

up to 8 hours of service, \$2.95 per person for each additional hour of service
soda, water, gourmet regular and decaf coffee, assorted hot teas

LUNCH MENU

Minimum of 15 guests required. Add \$5.00 per guest for guarantees under 15 guests.

BUFFETS

Maximum service time of 1 hour

HOT SANDWICH SPREAD | \$21.95 per guest

cucumber and tomato salad
pancetta and white bean soup
italian - coppa, salami, onion and arugula
caprese - fresh mozzarella, tomato and basil
chicken parmesan
pasta salad with red peppers + onions + celery + vinegar
all served on hoagie bun

THE MIXED GRILL | \$23.95 per guest

hamburgers, hot dogs and grilled chicken
with assorted buns
american, swiss and cheddar cheese
sliced tomato, pickles and lettuce
mayonnaise, mustard and ketchup
chopped romaine with tomatoes, cucumbers and onions
white balsamic and peppercorn dressings
pasta salad with red peppers + onions + celery + vinegar

THE GODFATHER | \$26.95 per guest

campanelle pasta with parmesan cream sauce
rigatoni with marinara
chicken piccata
salerno family meatballs
caesar salad
rolls and butter

TASTE OF ASIA | \$27.95 per guest

choose 2 proteins: chicken, short rib, shrimp, tofu
choose 3 sauces: thai peanut sauce, green curry coconut sauce,
korean bbq sauce, yum yum sauce, teriyaki sauce

buffet includes:

brown rice, peppers, cucumbers, carrots, kimchi,
edamame, avocado, sesame seeds, scallions

add-ons:

fried rice \$3.00 per guest
soba noodle \$3.00 per guest
rice noodles \$3.00 per guest
vegetable spring rolls \$5.00 per guest
miso soup \$5.00 per guest
pot stickers \$5.00 per guest
sushi \$5.00 per guest

SOUTH OF THE BORDER | \$21.95 per guest

choose 1 protein: chicken, pulled pork,
barbacoa, or tofu
sautéed peppers and onions
black beans and rice
flour tortillas
corn tortilla chips
shredded cheddar
pico de gallo
lime sour cream
shredded lettuce
chicken tortilla soup

add on guacamole: \$1.95 per guest

add additional protein: \$3.95 per guest

MEDITERRANEAN BUFFET | \$26.95 per guest

greek salad
choice of chicken or beef kabobs
orzo
tzatziki sauce
hummus
marinated vegetables
falafel
marinated olives

SOUP AND SALAD BAR | \$15.95 per guest | add sandwich for \$7.95 per guest

romaine lettuce and mixed greens
tomatoes, onions, carrots, cucumbers, olives, bacon, pepperoni, shredded cheese, croutons, chopped hard boiled egg
peppercorn dressing, white balsamic dressing
rolls and butter

add on protein:

grilled chicken	\$4.95
rock shrimp	\$6.95
poached salmon	\$5.95
skirt steak	\$6.95

SOUP | choose 1

additional soup \$5.95 per guest, minimum 1 gallon

pancetta and white bean
tomato basil bisque
italian wedding
beef and vegetable
vegetable
chicken and dumpling





BOXED LUNCH

Includes Cookie, Chips, Pickle and Whole Fruit
\$20.95 per guest

SANDWICHES *choose two for entire group*

roast beef - caramelized onion, horseradish aioli and swiss on a hoagie bun
veggie - cucumber, hummus and red pepper on multigrain
club - turkey, bacon, tomato, lettuce and basil aioli on ciabatta
italian - coppa, genoa salami, pepperoni, provolone, arugula and pickled red onion on a hoagie bun

SALADS

choose one for entire group
pasta salad
potato salad

BOXED SALAD

Includes Fresh Bread and Cookie, Choose 2 for entire group
\$13.95 per guest

classic caesar - romaine, parmesan, parmesan crisp
nuts & berries - mixed greens, berries, nuts, goat cheese and vanilla vinaigrette dressing
wedge - bacon, chopped boiled egg, onion, gorgonzola and peppercorn dressing
chopped - cucumbers, tomatoes, onions and creamy peppercorn dressing
greek - olives, cucumbers, feta and lemon citronette
antipasto - pepperoni, provolone, romaine, salami and red wine vinegar
add on chicken \$3.00 per guest

A LA CARTE BUFFET OPTIONS

Any option chosen will be for entire group

PROTEINS

chicken marsala	\$7.95 per guest
chicken piccata	\$7.95 per guest
pistachio chicken	\$8.25 per guest
pork loin	\$6.50 per guest
sirloin filet	\$11.95 per guest
salmon	\$13.95 per guest

STARCH

rigatoni marinara	\$3.95 per guest
rigatoni parmesan cream	\$4.95 per guest
rigatoni pesto	\$4.95 per guest
garlic mashed potatoes	\$3.75 per guest
boursin mashed potatoes	\$3.75 per guest
roasted red skins with rosemary	\$2.75 per guest
ORZO (spinach + roasted tomatoes + fresh herbs)	\$3.25 per guest
couscous + roasted vegetables	\$3.75 per guest

VEGETABLES

green beans	\$3.00 per guest
asparagus	\$3.95 per guest
brussels sprouts	\$3.25 per guest
broccolini	\$2.75 per guest
roasted cauliflower	\$3.25 per guest

SALADS

pasta salad	\$3.00 per guest
potato salad	\$3.00 per guest
cucumber + tomato salad	\$3.25 per guest
caesar salad	\$3.75 per guest
chopped salad	\$3.00 per guest
tomatoes + cucumbers + onions	
nuts & berries	\$3.95 per guest
spring mix + berries + nuts + goat cheese + vanilla vinaigrette	
rolls and butter	\$1.50 per guest

SANDWICHES

Please choose two for the entire group

\$7.95 per guest

ROAST BEEF

caramelized onions
horseradish aioli
swiss
hoagie bun

VEGGIE

cucumber
roasted red pepper
hummus
multigrain bread

TURKEY CLUB

bacon
tomato
lettuce
basil aioli
ciabatta

EGG SALAD

romaine
italian white bread

CHICKEN PAMESAN

breaded chicken
marinara
fresh mozzarella
hoagie bun

CAPRESE

tomato
fresh mozzarella
basil
hoagie bun

ITALIAN

coppa
genoa salami
pepperoni
provolone
arugula
pickled red onion
hoagie bun

ALL AVAILABLE AS WRAPS | choice of sun-dried tomato, spinach or whole wheat.

Gluten free bread **\$2.00 per guest.**



PIZZA

\$24.95 per half sheet pizza (15 slices)

CHEESE

marinara + provolone

PEPPERONI

marinara + provolone + pepperoni

VEGETABLE

marinara + provolone + onions + peppers + tomatoes + olives

LAGO

smoked mozzarella + roasted tomatoes + coppa

DESSERTS

\$7.95 per guest

crepe cake
pistachio cheesecake
chocolate ganache cheesecake
ny style cheesecake with fruit topping

\$5.95 per guest

lemon bars
vanilla cheesecake bars
apple oat bars
dark chocolate ganache tartlet
key lime tartlet
berry frangipane (almond) tartlet
caramel pecan tartlet

COCKTAIL HOUR MENU

ANTIPASTO | \$325.00/25 guests

prosciutto, coppa, soppressata, genoa salami, parmesan, goat cheese, brie, aged cheddar, marinated artichokes, caper berries, pickled red onion, olives, whole grain mustard and crostini

CRUDITÉ | \$125.00/25 guests

baby carrots, cucumber, celery, asparagus, hericot verts, cherry tomato, cauliflower, broccoli and herb mousseline

CURED SALMON | \$350.00/25 guests

smoked salmon, capers, chopped egg, chopped onions, crostini

ASSORTED CHEESE | \$225.00/25 guests

parmesan reggiano, whipped goat cheese, brie, aged cheddar, manchego, fig jam, strawberries, marcona almonds, crostini and water crackers

SEAFOOD | \$550.00/25 guests

gulf shrimp, oysters, marinated crab salad, chilled calamari salad, cocktail sauce, fresh lemons

FRUIT & BERRIES | \$225.00/25 guests

assorted sliced fruit, assorted berries, honey vanilla yogurt

HORS D'OEUVRES

minimum order of 12 per item

\$3.00 each

choice of sriracha, classic, avocado deviled eggs
fig and goat cheese crostini
curry chicken salad on crostini
grape tomato and bocconcini skewers
crispy mushroom risotto balls
vegetable spring rolls
grilled chicken satay with pesto
artichoke and boursin bites
beet tartar crostini
ratatouille voulevant

\$4.00 each

grilled jerk shrimp
beef tartar crostini
citrus crab salad in cucumber cup
smoked salmon mousse in cucumber cup
bacon-wrapped scallops
sausage stuffed mushrooms
mini maryland crab cakes
shrimp and sweet corn fritter
wagyu beef satay
almond raspberry brie in phyllo cup
chicken yakitori
tuna poke on crostini

\$5.00 each

bacon wrapped chorizo stuffed dates, chicken and waffle skewer,
potato pancake with short rib and horseradish creme, mediterranean lamb lollipops, assorted sushi,
beef wellington, bacon wrapped shrimp, short rib pierogis, coconut shrimp with rum butter



DINNER MENU

Minimum of 15 guests required. Add \$5.00 per guest for guarantees under 15 guests.

PLATED DINNER OPTIONS

All plated dinners include salad, bread and butter, starch, vegetable and dessert

PROTEIN

airline chicken breast with citrus beurre blanc, pan gravy, or marsala with mushrooms \$41.95 per guest

farroe island salmon with lemon caper beurre blanc, or brown butter sage \$46.95 per guest

short rib with mushroom demi, or thyme demi \$41.95 per guest

pork loin with cherry port reduction, or pork gravy \$39.95 per guest

sirloin filet with peppercorn sauce, gorgonzola beurre fondue, or mushroom demi \$52.95 per guest

filet 6oz. with peppercorn sauce, gorgonzola beurre fondue, or mushroom demi \$65.95 per guest

crab cake with creole aioli, or mustard caper aioli \$43.95 per guest

VEGETARIAN OPTIONS | *include salad and dessert*

eggplant parmesan \$25.95 per guest

ratatouille roasted red pepper coulis, polenta cake, arugula salad (vegan/gf) \$28.95 per guest

zucchini noodle primavera carrots, broccoli, cherry tomatoes, aglio e olio (vegan/gf) \$28.95 per guest

stuffed bell pepper brown rice, black beans, corn, vegan cheese, pico de gallo (vegan/gf) \$28.95 per guest

mushroom bourguignon carrot, onion, celery, red wine braise, soft polenta (vegan/gf) \$28.95 per guest

cauliflower curry carrots, potatoes, lentils, rice pilaf (vegan/gf) \$28.95 per guest

STARCH

mashed sweet potatoes maple brown sugar

roasted fingerling potatoes

crushed red skins

pasta with marinara or parmesan cream sauce

Israeli couscous - zucchini + squash + herbs

quinoa - kale + carrot + tomato

mushroom and brown rice pilaf

boursin + chive mashed potatoes

sour cream + scallion mashed potatoes

garlic + brown butter mashed potatoes

gorgonzola + parsley mashed potatoes

VEGETABLES

garlic roasted broccoli

broccolini

asparagus

brussels sprouts

green beans

glazed baby carrots

roasted mushrooms

roasted root vegetables

roasted summer/winter squash

SALAD

classic caesar - romaine, parmesan, parmesan crisp

chopped - tomatoes + cucumbers + onions + creamy peppercorn dressing

nuts & berries - spring mix + berries + nuts + goat cheese + vanilla vinaigrette

greek - olives + cucumbers + feta + balsamic oil and herbs

gorgonzola - pancetta + chopped boiled egg + onion + gorgonzola + peppercorn dressing

DESSERT

\$7.95 per guest | crepe cake, pistachio cheesecake, chocolate ganache cheesecake, ny style cheesecake with fruit topping

\$5.95 per guest | lemon bars, vanilla cheesecake bars, apple oat bars, dark chocolate ganache tartlet, key lime tartlet, berry frangipane (almond) tarlet, caramel pecan tartlet



BUFFET PACKAGES

*\$32.95 per guest | Maximum service of 1.5 hours
choose 1 from each category
seasonal vegetarian options available*

PROTEIN OPTIONS

chicken marsala
pork loin with cherry port reduction
short rib with herb demi
salmon with lemon caper butter
additional protein \$10.95 per guest

STARCH OPTIONS

garlic mashed potatoes
pasta with marinara or parmesan cream
roasted red skins
additional starch \$4.95 per guest

VEGETABLE OPTIONS

green beans
broccoli
asparagus
brussels sprouts
additional vegetables \$5.95 per guest

SALAD OPTIONS

chopped salad
classic caesar
greek salad

\$41.95 per guest
choose 1 from each category
seasonal vegetarian options available

PROTEIN OPTIONS

pistachio crusted chicken
pork tenderloin with pan gravy
maryland crab crake with creole aioli
salmon with brown butter sage
sirloin filet
grilled shrimp
additional protein \$12.95 per guest

STARCH OPTIONS

boursin + chive mashed potatoes
crushed red skins
quinoa - kale + tomato + spinach
Israeli couscous - squash + herbs
additional starch \$4.95 per guest

VEGETABLE OPTIONS

roasted root vegetables
broccoli
asparagus
brussels sprouts
additional vegetables \$5.95 per guest

SALAD OPTIONS

chopped salad
classic caesar
greek salad
nuts & berries



\$52.95 per guest
choose 2 proteins and starch | choose 1 vegetable and salad
vegetarian options available (seasonal)

PROTEIN OPTIONS

chicken marsala
pork loin with cherry port reduction
short rib with herb demi
salmon with lemon caper butter
sirloin filet
grilled shrimp

STARCH OPTIONS

garlic mashed potatoes
pasta with marinara or parmesan cream
roasted red skins
quinoa - kale + tomato + spinach
Israeli couscous - squash + herbs

VEGETABLE OPTIONS

green beans
broccoli
asparagus
brussels sprouts
glazed baby carrots

SALAD OPTIONS

chopped salad
classic caesar
greek salad
nuts & berries

CARVING STATIONS

chef fee of \$150.00 per station

SLOW ROASTED PRIME RIB | \$450.00

au jus and horseradish aioli | serves 20

ROAST TENDERLOIN | \$425.00

truffle demi glace and horseradish aioli | serves 25

ROASTED PORK LOIN | \$325.00

apple cider reduction and cherry port reduction | serves 20

PEPPERCORN ROASTED NEW YORK STRIP LOIN | \$275.00

red wine jus | serves 35

DILL ROASTED ATLANTIC SALMON | \$325.00

lemon dill crème fraiche | serves 30

BRISKET | \$275.00

slider buns, cole slaw and bbq sauce | serves 30

HERB ROASTED TURKEY BREAST | \$325.00

cranberry chutney | serves 25





STATIONS

minimum 25 guests

ASIAN NOODLE STATION | \$20.95 PER GUEST

rice noodles, miso broth, shrimp, tofu, chicken, green onions, garlic, peanut sauce, bean sprouts, peanuts, cilantro, sriracha served with chinese to go boxes and chopsticks

TAPAS BAR | \$20.95 PER GUEST

garlic and mint-marinated chicken skewers, beef tenderloin kababs, falafel, mediterranean vegetables, hummus, tzatziki, pita, marinated olives and artichokes

WALKING SALAD STATION | \$5.50 PER GUEST

individually portioned salads in 5oz cups
chopped | caesar | greek
add chicken for \$3.00 per guest

WALKING TACO | \$9.95 PER GUEST

corn chips, chili (tofu chili upon request), sour cream, tomatoes, lettuce, shredded cheddar

SLIDER BAR | (CHOOSE 3) \$15.95 PER GUEST

beef or cheese burger on sesame brioche lettuce and pickle, eggplant parmesan on brioche, meatball on pretzel bun, buffalo chicken with lettuce celery blue cheese on brioche, pulled pork with grain mustard on pretzel bun

MASHED POTATO BAR | \$18.95 PER GUEST

mashed idaho potatoes or mashed red skin potatoes served with chopped applewood smoked bacon, caramelized onions, shredded cheddar, smoked gouda, chopped broccoli, chived sour cream, gravy, butter

MACARONI AND CHEESE BAR | \$18.95 PER GUEST

pasta in cheese sauce served with cheddar cheese, goat cheese, pulled pork, bacon, caramelized onions, blistered tomatoes, scallions

TATER TOT BAR | \$9.95 PER GUEST

cheese sauce, goat cheese, bacon, caramelized onion, scallions

COFFEE STATIONS

GOURMET REGULAR AND DECAF COFFEE, ASSORTED HOT TEAS | **\$3.25 per guest**

CORDIAL COFFEE STATION | \$7.95 per guest

gourmet regular and decaf coffee, with display of Baileys, Kahlua and Frangelico

CHOCOLATE CORDIAL COFFEE STATION | \$9.95 per guest

gourmet regular and decaf coffee, with display of chocolate cordial cups with Baileys, Kahlua and Frangelico with chocolate sauce, caramel sauce and whipped cream



DESSERTS

\$7.95 per guest

crepe cake
pistachio cheesecake
chocolate ganache cheesecake
ny style cheesecake with fruit topping

\$5.95 per guest

lemon bars
vanilla cheesecake bars
apple oat bars
dark chocolate ganache tartlet
key lime tartlet
berry frangipane (almond) tartlet
caramel pecan tartlet

BAR PACKAGES

CONSUMPTION

SODA | \$2 per guest
DOMESTIC BEER | \$4 per guest
IMPORT + CRAFT + LOCAL BEER | \$6 per guest
LAGO 'FABIO SALERNO SELECTION' WINES | \$8 per guest
SIGNATURE SPIRITS | \$7 per guest
PREMIUM SPIRITS | \$9 per guest

BEER BAR

DOMESTIC (SELECT TWO)

Bud Light
Budweiser
Miller Lite

IMPORT + CRAFT + LOCAL (SELECT TWO)

Labatt Blue
Corona Extra
Fat Heads Head Hunter IPA
Great Lakes Dortmunder

*\$12 per guest / 3 hours of continuous service
\$4/hour each additional hour*

WINE BAR

Lago 'Fabio Salerno Selection' Pinot Grigio
Lago 'Fabio Salerno Selection' Chardonnay
Lago 'Fabio Salerno Selection' Sangiovese
Lago 'Fabio Salerno Selection' Red Blend
Lago 'Fabio Salerno Selection' Prosecco

*\$24 per guest / 3 hours of continuous service
\$6/hour each additional hour*

BEER + WINE BAR

DOMESTIC (SELECT TWO)

Bud Light
Budweiser
Miller Lite

IMPORT + CRAFT + LOCAL (SELECT TWO)

Labatt Blue
Corona Extra
Fat Heads Head Hunter IPA
Great Lakes Dortmunder

Lago 'Fabio Salerno Selection' Pinot Grigio
Lago 'Fabio Salerno Selection' Chardonnay
Lago 'Fabio Salerno Selection' Sangiovese
Lago 'Fabio Salerno Selection' Red Blend
Lago 'Fabio Salerno Selection' Prosecco

\$24 per guest / 3 hours of continuous service, \$8/hour each additional hour

**Beers not listed may be available for purchase. Client will be charged for all cases purchased and will be allowed to take home anything not consumed.*

One bartender per 75 guests at a rate of \$150/bartender. All bar packages include bottled water, juices and soft drinks. Coffee and tea available at an additional charge. All food and beverage is subject to 22% service charge and 8% sales tax. All pricing is subject to change.



SIGNATURE BAR

SPIRITS

Ketel One Vodka, Ketel One Citroen, Ketel One Oranje
Tanqueray Gin
Captain Morgan White Rum
Captain Morgan Spiced Rum
Olmeca Altos Plata Tequila
Johnnie Walker Red Label Scotch
Jack Daniels Whiskey
Bulleit Bourbon

BEER

Domestic (select two)

Bud Light
Budweiser
Miller Lite

Import + Craft + Local (select two)

Labatt Blue
Corona Extra
Fat Heads Head Hunter IPA
Great Lakes Dortmund

WINE

Lago 'Fabio Salerno Selection' Chardonnay
Lago 'Fabio Salerno Selection' Sangiovese

2 hours \$24/guest

3 hours \$32/guest

4 hours \$40/guest

Each additional hour \$6/guest

PREMIUM BAR

SPIRITS

Belvedere Vodka
Ketel One Citroen, Ketel One Oranje
Nolets Gin
Bacardi Rum
Maestro Dobel Tequila
Johnnie Walker Black Label Scotch
Jack Daniels Whiskey
Maker's Mark Bourbon
Captain Morgan Spiced Rum

BEER

Domestic (select two)

Bud Light
Budweiser
Miller Lite

Import + Craft + Local (select two)

Labatt Blue
Corona Extra
Fat Heads Head Hunter IPA
Great Lakes Dortmund

WINE

Lago 'Fabio Salerno Selection' Chardonnay
Lago 'Fabio Salerno Selection' Sangiovese
Lago 'Fabio Salerno Selection' Prosecco

2 hours \$28/guest

3 hours \$38/guest

4 hours \$48/guest

Each additional hour \$8/guest

Titos \$3.00 per guest to add-on
All premium Liquors \$5.00 per guest to add-on
Wine pour \$8.00 per guest to add-on

ENHANCEMENTS

MIMOSA BAR

Lago 'Fabio Salerno Selection Prosecco | \$52.00

Add on fresh fruits and juices | \$3.95 per guest

Add On Moet Splits | \$19.95 per guest

BLOODY MARY BAR

Selection of spicy, savory and pickled accoutrements to pair with our Signature and Premium vodkas.

Available to add to any Lago Custom Events bar package.

Ketel One Vodka \$12 per guest per hour

Belvedere Vodka \$14 per guest per hour

If adding to an existing bar \$5 per guest

CIGAR BAR

A unique addition to any event.

Market price per guest

MANHATTAN

Add all of the necessities to make your favorite Manhattan.

Available to add to Signature + Premium bar packages.

\$2 per guest

MARTINI

Sweet and Dry vermouth and assorted accoutrement

\$5.00 per guest



GENERAL INFORMATION

SERVICE CHARGE AND SALES TAX

All food, beverage, audio visual and rentals are subject to taxable service charge and sales tax in effect the date of your event (currently 22% service and 8% sales tax).

MENU SELECTION AND GUARANTEES

Menu selections should be confirmed at least two weeks in advance. Final attendance guarantees must be received no later than (3) business days prior to your event. If no guarantee is received, the expected number on the banquet event order will be considered the guarantee. Guarantees may not be reduced within the 72 hour time frame.

OUTSIDE FOOD AND BEVERAGE

All food and beverages served at functions associated with the Event must be provided, prepared and served by Lago Custom Events.

BUFFET SERVICE

Breakfast, Brunch, Breaks, Lunch, Reception and Dinner Buffets are designed for a maximum service time, specified on menus. If host requests for food to be replenished and provided beyond this time frame, additional charges will apply.

CANCELLATIONS

If a group finds it necessary to cancel a function, cancellation fees will apply as outlined in the sales agreement. Any cancellation within 72 hours will require full payment for estimated event charges.

PARKING

Valet parking is available. Special billing arrangements may be set up with your Event Manager. Hotel self-parking and adjacent surface lots are also available.

SHIPMENT OF PACKAGES

All packages should be addressed to your event's onsite contact c/o your Event Manager and listed with the name and dates of your meeting. Due to limited storage space, boxes can be accepted no earlier than (3) days prior to your event. The Aloft Cleveland Downtown hotel & Lago Custom Events will not be responsible for any loss or damage to materials sent prior to your event date.

SECURITY

The Aloft Cleveland Downtown hotel & Lago Custom Events cannot assume responsibility for any damage or loss of items left in function rooms. Special arrangements may be made with your Event Manager for securing a limited number of valuable items.

OUTSIDE VENDORS

Exhibit Companies, Florists, Decorators, Audio Visual Companies and/or Entertainers are required to submit Proof of Insurance to the hotel and are required to comply to hotel safety regulations. Move-In/Out Times must be coordinated in advance with your Event Manager. All vendors are responsible for removing their items at the conclusion of the event and are responsible for removing their own trash. The Aloft Cleveland Downtown hotel & Lago Custom Events will not be responsible for items left behind or for storage.