



beverage packages

All bar service packages require the purchase of food for your guests. Standing event, large group and other discounts are available.

bar selections

beer + wine

\$14 Per person for the first hour
+\$2 Per person per hour for additional hours
Includes Two Beer Choices and Three Wine Choices

basic spirits

Beer & Wine Package Required
\$5 Per Person for the first hour
+\$1 Per person per hour for additional hours

premium spirits

Beer & Wine Package Required
\$10 Per Person for the first hour
+\$1.50 Per person per hour for additional hours

specialty cocktails

Includes three embassy cocktails
Beer & Wine Package Required
\$8 Per Person for the first hour
\$4 Per person for the first hour with sprits package
+\$1.50 Per person per hour for additional hours

brunch bar selections

mimosa package

\$14 Per person for the first hour
+\$2 Per person per hour for additional hours
Includes assorted mimosas

breakfast at the bar

\$15 Per Person for the first hour
+\$2 Per person per hour for additional hours
Includes assorted mimosas and bloody marys

brunch cocktails

Includes three embassy brunch cocktails
Beer & Wine or Mimosa Package Required
\$8 Per Person for the first hour
\$4 Per person for the first hour with sprits package
+\$1.50 Per person per hour for additional hours

bar tabs + cash bars

Our team can provide beverage options for any budget including cash bars during certain time periods. Please inquire for details.

n/a selections

coffee + tea

Starting at \$3.75, this package includes coffee, decaf and tea.

brunch beverages

Starting at \$5.95, this package includes, coffee, tea and assorted fruit juices.

latte lovers

Starting at \$8.95, this package includes all specialty coffee drinks, coffee, tea and assorted fruit juices.

evening beverages

Starting at \$6.95, this package includes fountain soda, coffee, tea and assorted fruit juices.

mocktails

Starting at \$4, add on some of our signature mocktails to any bar package.

Minimum guest count 30 or \$500 subtotal. We reserve the right to refuse alcohol service. Subject to tax, service fee & gratuity.



brunch catering

Our brunch catering menu is available both family style and buffet style and can be packaged with any of our beverage offerings. Large group and combined package discounts are available.

brunch package one

Starting at \$29.95, this package includes one starter, two mains and two sides.

brunch package two

Starting at \$37.95, this package includes one starter, three mains and three sides.

brunch package three

Starting at \$42.95, this package includes two starters, three mains and three sides.

selections

starters

bagels + spreads (v)

house baked bagels, assorted spreads

assorted pastries (v)

fresh baked scones, croissants and pastries

parfait (v)

greek yogurt, fresh fruit, granola

acai bowl (v)

acai yogurt smoothie, fresh fruit, granola

avocado toast (vg)

toasted ciabatta, olive oil, sea salt, crushed red pepper

spinach dip (v)

house made dip, bagel chips +1

bruschetta flatbread (v)

marinated tomatoes, burrata, balsamic drizzle +1

strawberries + burrata (v,gf)

fresh strawberries, burrata, fresh basil +1

charcuterie board

cured meats, gourmet cheese, fresh fruit, nuts, crostini +2

mains

vegetarian frittata (v,gf)

local eggs, veggies, feta cheese

embassy eggs benedict

english muffin, poached eggs, hollandaise, ham

avocado eggs benedict (v)

english muffin, poached eggs, roasted tomato, chipotle hollandaise +1

vegan tofu scramble (vg,gf)

local tofu, spinach, roasted tomato, red onion, potatoes, avocado

cinnamon french toast (v)

hand sliced cinnamon bread, maple syrup

mushroom + spinach crepes

fresh garlic, chicken sausage, gruyere cheese +1

malted vanilla waffle (v)

house made waffle, maple syrup

chicken & waffle benedict

honey butter fried chicken, poached egg, chipotle hollandaise +2

sides

scrambled eggs (v,gf)

thick cut bacon (gf)

chicken sausage (gf)

seasoned potatoes (v,gf)

toast and jam (v)

bagels and cream cheese (v)

fresh fruit platter (vg,gf)

field greens (vg,gf)

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability.
Subject to tax, service fee & gratuity.



breakfast catering

Our brunch catering menu is available both family style and buffet style and can be packaged with any of our beverage offerings. Large group and combined package discounts are available.

breakfast packages

continental breakfast package (v)

Fruit platter, assorted bagels, cream cheese & spreads, orange juice, coffee service. \$13.95 per person

basic breakfast package

Scrambled eggs, bacon or chicken sausage, seasoned potatoes, toast, orange juice, coffee service. \$22.95 per person

waffle bar (v)

Malted vanilla waffles, brown butter bananas, berry compote, whipped cream, local maple syrup, butter.
Starting at \$14.95 per person

omelette station

Includes a brunch chef preparing omelettes for guests to order in the dining room.
Starting at \$19.95 per person

a-la-carte

bagels + spreads (v)

house baked bagels, assorted spreads \$3.50 per person

assorted pastries (v)

fresh baked scones, croissants and pastries \$4.50 per person

parfaits (v)

greek yogurt, fresh fruit, granola \$5.50 per person

acai bowls (v)

acai yogurt smoothie, fresh fruit, granola \$6.50 per person

charcuterie board

cured meats, gourmet cheese, fresh fruit, nuts, crostini \$8.50 per person

fresh fruit platter (vg,gf)

assorted seasonal fruits \$3.50 per person

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability.
Subject to tax, service fee & gratuity.



evening bites

Our evening catering menus feature chef designed dishes presented beautifully on a buffet station. Discounts are available combining packages with bar service packages. Large group discounts are also available.

evening bites a-la-carte

Starting at \$4.50, our starters and bites are perfect to compliment a social gathering

evening bites package one

Starting at \$14.95, choose any three selections to create a starter station

evening bites package two

Starting at \$21.95, choose any six selections to create two or more stations

selections

edamame (vg,gf)

steamed bean pod, sea salt

charcuterie board

cured italian meats, gourmet cheese,
fresh fruit, nuts, crostini +4

habanero chicken tacos

sweet habanero glazed chicken, bacon, avocado
ranch, cucumbers, scallion, fried won ton shells +3

waffle fry bar (gf)

three styles of fries and dips to accompany +1

shrimp + guacamole bites

marinated shrimp, fresh avocado, sea salt, lime
juice, goat cheese, house made bagel chips +3

smoked salmon nachos

crispy wonton chips, chive cream cheese,
smoked salmon, cucumber, black sesame seeds +3

fresh fruit platter (vg,gf)

assorted seasonal fruits

shrimp cocktail (gf)

jumbo shrimp, house cocktail sauce, fresh lemon

strawberries + burrata (v,gf)

fresh strawberries, burrata, fresh basil +1

chicken + avocado flatbread

red onion, roma tomato, roasted red pepper aioli +2

bruschetta flatbread (v)

marinated tomatoes, burrata, balsamic drizzle +1

spinach dip (v)

warm creamy dip with chopped spinach, artichoke,
cream cheese, garlic, bruschetta, house bagel chips +1

gochujang chicken tenders

spicy korean sauce, sesame seeds,
scallion, avocado ranch +1

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability.
Subject to tax, service fee & gratuity.



evening catering

Our evening catering menus feature chef designed dishes presented beautifully in a buffet or family style. Discounts are available by combining these packages with bar service packages. Large group discounts are also available.

evening buffet package one

Starting at \$49.95, this package includes one starter, salad, bread, two entrées & two sides.

evening buffet package two

Starting at \$59.95, this package includes two starters, salad, bread, three entrées & three sides.

selections

starters

edamame (vg,gf)

steamed bean pod, sea salt

charcuterie board

cured italian meats, gourmet cheese,
fresh fruit, nuts, crostini

habanero chicken tacos

sweet habanero glazed chicken, bacon, avocado
ranch, cucumbers, scallion, fried wonton shells

waffle fry bar (gf)

three styles of fries and dips to accompany

shrimp + guacamole bites

marinated shrimp, fresh avocado, sea salt, lime
juice, goat cheese, house made bagel chips

smoked salmon nachos

crispy wonton chips, chive cream cheese,
smoked salmon, cucumber, black sesame seeds

spinach dip (v)

warm creamy dip with chopped spinach, artichoke,
cream cheese, garlic, bruschetta, house bagel chips

gochujang chicken tenders

spicy korean sauce, sesame seeds,
scallion, avocado ranch

mains

herb roasted chicken (gf)

marinated chicken breast, fresh herbs

seared salmon (gf)

spinach stuffed salmon filet

steak au poivre (gf)

english muffin, poached eggs, hollandaise, ham

tomato + basil pasta (v)

fresh fettucine, pesto, parmesan, fresh basil

sides

herb roasted potatoes (vg,gf)

sautéed garlic spinach (vg,gf)

wild rice (vg,gf)

roasted asparagus (vg,gf)

salads

mixed greens salad (vg,gf)

spinach + goat cheese salad (gf) +2

green goddess salad (vg,gf) +1

strawberry crunch salad (v,gf) +2

Minimum guest count 30 or \$500 subtotal. Minimum one week lead time subject to availability.

Subject to tax, service fee & gratuity.