



## 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*

### 7<sup>TH</sup> 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, hericort 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**

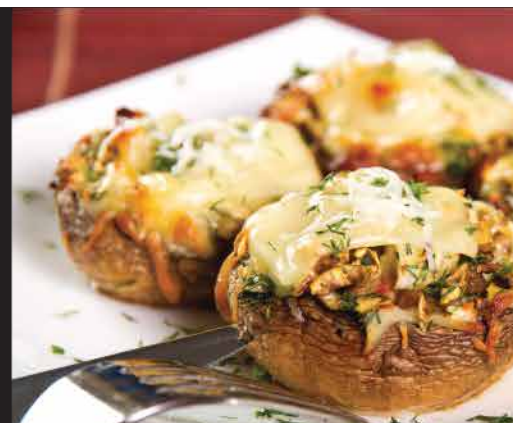
choice of sriracha, classic, avocado deviled eggs  
fig and goat cheese crostini  
curry chicken salad on crostini  
grape tomato and bocconcini skewers  
crispy mushroom risotto balls  
vegetable spring rolls  
grilled chicken satay with pesto  
artichoke and boursin bites  
beet tartar crostini  
ratatouille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

### VEGETABLE OPTIONS

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

### STARCH OPTIONS

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

### 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 Dortmunder

### 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.