

GARDEN CAFE

at the GRAND

Large Party Dining Guidelines

10-40 People

1. The Garden Café does not have Private Dining Rooms. Alcoves are open but are well separated from the dining room and provide some privacy.
 2. The Garden Café requires the use of the Large Party Dining for groups ranging in size from 10 to 40 guests. Groups larger than 40 can be accommodated in our Banquet Department.
 3. To secure a private dining reservation, a signed contract and valid credit card number are required. There is no fee to book the space. Prices are exclusive of tax & gratuity. The number of guaranteed guests is due within 48 hours of event date. This will be the number of guests we will expect and set for the day of the event. In the event the group cancels within 48 hours or doesn't show, a \$25 per guaranteed guest fee will be charged.
 4. 20% Service Charge and applicable local Sales Tax will be added to the bill
 5. Food and beverage must be supplied by The Grand America Hotel. The Hotel is the only authorized licensee to sell and serve food, liquor, beer and wine on the premises. This includes hospitality suites and food amenity deliveries. Due to health regulations, no leftover food or beverage can be taken from the premises. Hotel will not transfer food items from one event to another.
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GARDEN CAFE

at the GRAND

Large Party Menu Options

1

Menu I \$49 per person

STARTER

Mixed Green & Herb Salad

Watermelon Radish, Cucumber,
Cherry Tomatoes, Breadcrumbs,
Parmigiano Reggiano Dressing

MAIN COURSE

Rotisserie Chicken

Yukon Gold Potato Puree, Grilled
Asparagus, Natural Jus

or

Roasted Salmon

Farro Risotto, Grilled Asparagus, Charred
Tomato Vinaigrette Hand-cut Fries

DESSERT

Grand America Bread Pudding

Vanilla Gelato and Rum Sauce

2

Menu II \$65 per person

STARTER

Lentil & Kale Soup

Focaccia and Parmesan Cheese

SALAD

Mixed Green & Herb Salad

Watermelon Radish, Cucumber,
Cherry Tomatoes, Breadcrumbs,
Parmigiano Reggiano Dressing

MAIN COURSE

Rotisserie Chicken

Yukon Gold Potato Puree, Grilled
Asparagus, Natural Jus

or

Roasted Salmon

Farro Risotto, Grilled Asparagus, Charred
Tomato Vinaigrette Hand-cut Fries

or

Boneless Braised Beef Short Ribs

Potato Puree, Celery and Carrot Salad

DESSERT

Grand America Bread Pudding

Vanilla Gelato and Rum Sauce

3

Menu III \$95 per person

BUTLER-PASSED

HORS D'OEUVRES

For 30 minutes prior to sitting down,
the kitchen will produce an average of 5
total pieces per person guaranteed.

Select Two:

Compressed Watermelon

Braised Meatballs

Chicken Wing "Lollipops"

Chilled Poached Gulf Shrimp

Pigs In A Blanket with Housemade
Spicy Mustard

Beef Skewer with Horseradish Sauce

Followed by Menu II