

Oak Dining Room

Large Party Dining Guidelines

10-40 People

1. The Oak Dining Room does not have Private Dining Rooms. Alcoves are open but are well separated from the dining room and provide some privacy.
 2. The Oak Dining Room 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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Oak Dining Room

Large Party Menu Option I

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Menu I

\$49 per person

STARTER

Mixed Green & Herb Salad

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

MAIN COURSE

Rotisserie Chicken

Au Jus, Mesclun Greens, Hand-cut Fries

or

Roasted Salmon

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

DESSERT

Grand America Bread Pudding

Vanilla Gelato and Rum Sauce

Oak Dining Room

Large Party Menu Option II

2

Menu II

\$65 per person

STARTER

Mung Bean & Kale Soup

Macaroni, Grilled Baguette, Spicy
Cashew Crème Fraîche

SALAD

Mixed Green & Herb Salad

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

MAIN COURSE

Rotisserie Chicken

Au Jus, Mesclun Greens, Hand-cut Fries

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

Oak Dining Room

Large Party Menu Option III

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:

Mushroom Crostino

Goat Cheese, Mushroom Duxelle,
Tomato, Pecorino

or

Housemade Buttermilk Ricotta

Saba, Fennel Pollen, Herb Oil,
Maldon Salt, Grilled Bread

or

Meatballs

Mozarella, Grilled Bread, Tomato Sauce

or

Cauliflower Wings

Carrot Celery Salad, Vegan Blue Cheese Mousse

Followed by Menu II