

# 167

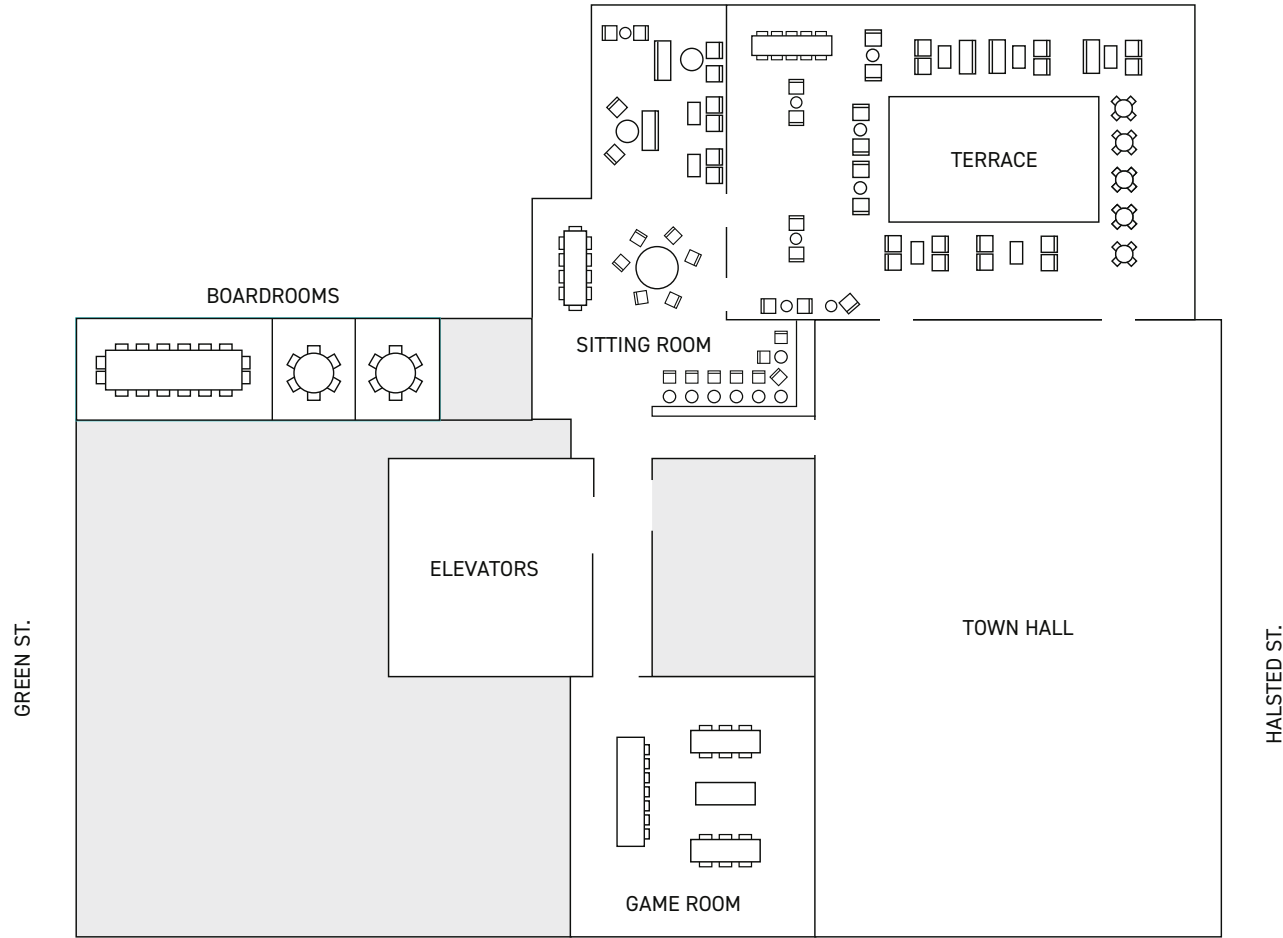
**EVENTS**



**Lettuce Entertain You**  
RESTAURANTS



# 17TH FLOOR PLAN



	SEATED	RECEPTION
TOWN HALL	350	400
FULL 17TH FLOOR	400	400
GAME ROOM	60	60
SITTING ROOM	—	150
SITTING ROOM + TERRACE	—	250

	SEATED	RECEPTION
BOARDROOM 1	16	—
BOARDROOM 2	6	—
BOARDROOM 3	6	—

# BREAKFAST

*Minimum 25 guests, all options are served as stations for guests to enjoy*

## THE CONTINENTAL | 35 PER PERSON

Assorted Muffins • Seasonal Fruit<sup>VE</sup> • Yogurt Parfaits • Overnight Oats

Add On Lox and Bagel Station (+20pp) • Mini Quiche (+10pp)

## THE CLASSIC AMERICAN | 45 PER PERSON

Scrambled Eggs • Hash Browns • Seasonal Fruit<sup>VE</sup>

Choice Of: Bacon or Chicken Sausage (Or both for an upcharge)

Choice Of: 9 Grain Toast or Toasted English Muffin with Jam and Butter

Choice Of: Bacon & Egg Breakfast Sandwich or Oakville Breakfast Burrito

Add On Bagel Station (+12pp) with Salmon (+20pp) • Mini Quiche (+10pp) • Mini Cinnamon Rolls (+8pp)

## THE 167 | 52 PER PERSON

Scrambled Eggs • Hash Browns • Bacon • Chicken Sausage • Seasonal Fruit<sup>VE</sup>

Choice Of: Avocado Toast - Add Lox (+10) or Soft Egg (+5)

or Mini Waffles (or Chicken & Waffles +10)

Choice Of: Assorted Bagels w/ Whipped Cream Cheese OR Mini Cinnamon Rolls

Add On Marinated Skirt Steak (+28pp) • Shrimp & Grits (+24pp) • Mini Quiche (+10pp)

*All Packages Include*

## BEVERAGE DISPLAY

Fresh Squeezed Orange Juice, Regular and Decaf Coffee, Hot Tea, Still Water

## BREAKFAST ENHANCEMENTS

*Add any of the below | Priced per person per item*

**Individual Yogurt Parfait - 8**

Housemade Granola, Plain Yogurt,  
Fresh Berries, Honey Drizzle<sup>VE</sup>

**Individual Overnight Oats - 8**

with Seasonal Fruit<sup>VE</sup>

**Artisan Iced Coffee - 8**

**Juiced! Fresh Fruit and Vegetable Juices - 8**

**Avocado Toast<sup>VE</sup> - 8**

**Avocado Toast - 10**

with Hard Boiled Egg

**Avocado Toast - 12**

with Smoked Salmon

# LUNCH STATIONS

Minimum 25 guests, all options are served as stations for guests to enjoy

## THE ESSENTIALS | 50 PER PERSON

Two Salads, Choice of Two Proteins or Handhelds,  
Homemade Potato Chips  
Sea Salt Chocolate Chip Cookies<sup>GF</sup>

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## THE EXECUTIVE | 60 PER PERSON

Two Salads, Choice of Two Proteins or Handhelds  
or  
Two Hot Entrees, Two Sides, One Dessert

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## THE EPICUREAN | 80 PER PERSON

Two Salads, Two Proteins, Three Entrees,  
Two Sides, Two Desserts

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*Add an additional protein +\$10pp*

*Add an additional side +\$3pp*

*Add an additional dessert +\$3pp*

## SALAD OPTIONS

**Nine Vegetable Chopped Salad**<sup>VE, GF</sup> Butternut Farm Greens, Artichoke, Peppers, Avocado, Mustard Vinaigrette

**Napa Caesar Salad**<sup>V</sup> Romaine Hearts, Napa Cabbage, Parmesan, Sourdough Crisps, Caesar Dressing

**Costa Mesa Salad**<sup>V, GF</sup> Roasted Corn, Avocado, Queso Fresco, Lime Vinaigrette, Chipotle Aioli

**Field Green Salad**<sup>VE, GF</sup> Butternut Farm Greens, Fresh Radish, Red Wine Vinaigrette

**Little Gem Salad**<sup>VE, GF</sup> Little Gem Lettuce, Fresh Radish, Green Goddess Dressing

## PROTEIN OPTIONS

Sliced Grilled Chicken Breast • Sliced Roasted Beef Tenderloin

Sliced Guajillo Marinated Skirt Steak • Sliced Chatel Hanger Steak (+5pp)

Faroe Islands Salmon Filet • Grilled Shrimp • Grilled Avocado<sup>VE, V</sup> Salsa Matcha

## HANDHELD OPTIONS

**Roasted Turkey Sandwich** Hobbs Turkey, Avocado, Ciabatta, Dijon Aioli, Arugula, Pickled Cucumber

**Oakville French Dip** Shaved Ribeye, Ciabatta, Horseradish Cream, Au Jus *served on the side (+5pp)*

**Chicken Caesar Wrap** Coal Fired Chicken, Romaine Hearts, Parmesan Cheese

**Southwest Wrap** Wood Grilled Chicken, Roasted Corn, Avocado, Queso Fresco, Lime Vinaigrette, Chipotle Aioli

**Caprese Sandwich**<sup>V</sup> Tomato, Basil, Burrata, Ciabatta, Balsamic Glaze

**Grilled Chicken Sandwich** Grilled Chicken Breast, Wisconsin White Cheddar, Lettuce, Tomato, Pickle

**Prime Beef Burger** Wisconsin White Cheddar, Lettuce, Tomato, Pickle

# LUNCH STATIONS

Minimum 25 guests, all options are served as stations for guests to enjoy

## THE ESSENTIALS | 50 PER PERSON

Two Salads, Choice of Two Proteins or Handhelds,  
Homemade Potato Chips  
Sea Salt Chocolate Chip Cookies<sup>GF</sup>

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## THE EXECUTIVE | 60 PER PERSON

Two Salads, Choice of Two Proteins or Handhelds  
or  
Two Hot Entrees, Two Sides, One Dessert

---

## THE EPICUREAN | 80 PER PERSON

Two Salads, Two Proteins, Three Entrees,  
Two Sides, Two Desserts

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*Add an additional protein +\$10pp*

*Add an additional side +\$3pp*

*Add an additional dessert +\$3pp*

## ENTREE OPTIONS

Rigatoni alla Vodka<sup>V</sup> Calabrian Chili, Parmesan, Basil

Rigatoni Pomodoro<sup>VE</sup> Parmesan, Basil

Prime Beef Meatballs Pomodoro, Parmesan

Chicken Parmesan Pomodoro, Mozzarella, Basil

Eggplant Parmesan<sup>V</sup> Pomodoro, Mozzarella, Basil

Cacio e Pepe Campanelle<sup>V</sup> Black Pepper, Parmesan

Spicy Pepperoni Pizza Black Pepper, Parmesan

Margherita Pizza<sup>V</sup> California Tomato, Fresh Mozzarella, Basil

Seasonal Veggie Pizza

## SIDE OPTIONS

Housemade Potato Chips<sup>VE</sup> Hand Cut Chips, Old Bay

Orzo Pasta Salad<sup>V</sup> Roasted Vegetables, Fresh Herbs, Red Wine Vinaigrette

Potato Salad<sup>V,GF</sup> Pepperoncini, Whole Grain Mustard

Roasted Broccolini<sup>V,GF</sup> Parmesan, Lemon

Parmesan Fries<sup>V,GF</sup> Truffle Aioli

Whipped Potatoes<sup>V</sup> Cultured Butter, Chive

Crispy Potatoes<sup>V,DF</sup> Cilantro, Lime, Salsa Bravas

Fresh Fruit Salad<sup>V,DF</sup> Seasonal Mixed Berries, Pineapple

## DESSERT OPTIONS

Sea Salt Chocolate Chip Cookies<sup>VE,GF</sup> • Sprinkle Snickerdoodles<sup>VE</sup>

Fudge Brownies<sup>V,GF</sup> • Flourless Chocolate Cakes<sup>GF</sup> • Lemon Meringue Tart<sup>V</sup>

Seasonal Cheesecake<sup>V,GF</sup> • Peanut Butter Tart<sup>V</sup> • Mini Carrot Cake<sup>V</sup>

Berries & Cream<sup>V,GF</sup> • Seasonal Jam Tart<sup>V,VE</sup>



# BOARDROOM BOXED LUNCHES

*Minimum 15 boxes*

## HANDHELDS | 24 PER PERSON

*Choice of:*

- Roasted Turkey Sandwich Hobbs Turkey, Avocado, Ciabatta, Dijon Aioli, Arugula, Pickled Cucumber
- Caprese Sandwich<sup>V</sup> Tomato, Basil, Burrata, Ciabatta, Balsamic Glaze
- Grilled Chicken Sandwich Grilled Chicken Breast, Wisconsin White Cheddar, Lettuce, Tomato, Pickle
- Chicken Caesar Wrap Coal Fired Chicken, Romaine Hearts, Parmesan Cheese
- Southwest Wrap Grilled Chicken, Corn, Avocado, Queso Fresco, Lime Vinaigrette, Chipotle Aioli

### ALL BOXES INCLUDE:

- Potato Salad<sup>V</sup> Pepperoncini, Whole Grain Mustard
- Housemade Potato Chips<sup>VE</sup> Hand Cut Chips, Old Bay
- Sea Salt Chocolate Chip Cookie<sup>GF</sup>

# LUNCH BEVERAGE PACKAGES

## LUNCHEON BEVERAGE STATION | 15 PER PERSON

- Still Water • Assorted Flavored Sparkling Water
- Coke • Diet Coke • Sprite • Ginger Ale

## PREMIUM LUNCHEON BEVERAGE STATION | 18 PER PERSON

- Still Water • Two Infused Waters • Assorted Flavored Sparkling Water
- Coke • Diet Coke • Sprite • Ginger Ale
- Iced Tea and Lemonade

## SPORTING BEVERAGE STATION | 18 PER PERSON

- Still Water • Assorted Mini Bottles of Gatorade

# PASSED APPETIZERS

Priced by the Dozen | Minimum Two Dozen

## SEAFOOD

Spicy Tuna and Avocado Cornet Togarashi, Poblano Crema, Cilantro	48
Spicy Tuna and Cucumber <sup>GF, DF</sup> Scallion, Sesame Oil, Shiro Dashi	48
Tuna Tataki <sup>DF</sup> Ponzu, Scallions, Sesame Seeds	48
Hamachi Sashimi <sup>GF, DF</sup> Seasonal	48
Lobster Cocktail <sup>GF, DF</sup> Lemon, Cocktail Sauce	72
Shrimp Cocktail <sup>GF, DF</sup> Lemon, Cocktail Sauce	60
Citrus Cured Salmon <sup>GF</sup> Yuzu, Fresno, Lime	48
Lobster Roll Parker House Rolls, Old Bay, Chives	72
Mini Tuna Tostadas <sup>GF</sup> Salsa Macha, Crispy Carrot, Poblano Crema	48

## BEEF & PORK

Dry Aged Steakburger Onion Bun, Blue Cheese Crumble, Garlic Aioli	72
Prime Beef Meatball Pomodoro, Parmesan Cheese	48
Bourbon Glazed Bacon Fresno, Butcher Pepper, Lime Zest	48
Prosciutto and Burrata Toast Brioche, Whipped Burrata, Prosciutto	48
Brisket Sliders Brioche Bun, Pickle	40
Pulled Pork Sliders Brioche Bun, Pickle	42
Grass-Fed Beef Tartare Garlic Aioli, Chive, Olive Oil	32

## CHICKEN

Rosemary Chicken Brochette <sup>GF</sup> Herb Yogurt, Lemon Oil, Rosemary	48
Chicken Parmesan Slider Brioche Bun, Pomodoro, Parmesan	48
Crispy Truffle Chicken <sup>DF</sup> Truffle Garlic Aioli, Chives	48
Mini Fried Chicken Sandwiches Brioche Bun, Garlic Aioli, Pickle	48

## VEGETARIAN

Mini Millionaire Potato Fontina Cheese, Truffle Aioli, Scallions	58
Provençal Vegetable Tart Whipped Ricotta, Espelette, Chives	48
Ricotta and Honey Crostini Brioche, Cracked Pepper, Chervil	40
Falafel <sup>VE, DF</sup> Tahini, Candied Lemon Peel	42
Truffled Grilled Cheese Pleasant Ridge Reserve, Truffle Aioli, Chives	48
Truffle Anolini Truffle Butter, Parmesan, Chives	48
Burrata and Tomato Cornet Pesto, Sundried Tomato, Black Pepper	48
Potato Salad Deviled Eggs <sup>DF, GF</sup> Pepperoncini Aioli, Chives, Parsley	36

## PIZZA

Spicy Pepperoni Pizza Shredded Mozzarella, Pickled Fresno, Red Onion	20
Broccolini Pizza <sup>V</sup> Crème Fraiche, Pecorino, Lemon	19
Margherita Pizza <sup>V</sup> Fresh Mozzarella, Basil, Olive Oil	18





# LETTUCE SIGNATURE STATIONS

*Minimum 25 Guests*

## THE OAKVILLE CHARCUTERIE TABLE | 40 PER PERSON

Soppresata • Prosciutto Di Parma • Pleasant Ridge Farmhouse Cheese • Point Reyes Blue Cheese

Accompanied by Housemade Focaccia • Cultured Butter • Fig Jam • Marinated Olives • Whole Grain Mustard

*Add Spanish Chorizo and Aged Gouda (+12pp)*

*Add Fresh Crudités, Housemade Onion Dip, Hummus and Hand Cut Chips (+10pp)*

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## BUB CITY BBQ | 60 PER PERSON

**SALAD** *Select One*

Southwest Salad<sup>V,GF</sup> Tomatoes, Black Beans, Avocado, Onions, Cucumbers, White Cheddar, Fresh Lime Vinaigrette

Costa Mesa Salad<sup>V,GF</sup> Roasted Corn, Avocado, Queso Fresco Lime Vinaigrette, Chipotle Aioli

**ENTREES** *Select Two | All Items Served with Brioche Buns, Pickles and BBQ Sauce*

Pulled Berkshire Pork Shoulder • 18hr Smoked Prime Brisket

Chicago Style Baby Back Ribs • Blackened Faroe Islands Salmon

**SIDES** *Select Two*

Mac 'N' Cheesy<sup>V</sup> • Tater Tots<sup>VE,V</sup> • Crispy Brussel Sprouts<sup>VE,V</sup> • Cole Slaw<sup>V</sup>

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## PIZZERIA PORTOFINO | 55 PER PERSON

**SALAD**

Arugula & Lemon Salad<sup>V,GF</sup> Parmesan, Lemon, Fennel

Mediterranean Salad<sup>V,GF</sup> Tomato, Cucumber, Feta, Red Onion

**PIZZAS** *Select Two*

Classic Margherita<sup>V</sup> Basil, Fresh Mozzarella

Due Funghi Pizza<sup>V</sup> Mushroom, Porcini Crema, Mozzarella

Charred Pepperoni Red Onion, Fresno Chili

Seasonal Vegetable Pizza<sup>V</sup>

**PASTAS**

Rigatoni alla Vodka<sup>V</sup> Burrata, Calabrian Chili, Basil

Pesto Genovese<sup>V</sup> Ligurian Trofie Pasta, Parmesan

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# LETTUCE SIGNATURE STATIONS

*Minimum 25 Guests*

## SUSHI-SAN | 60 PER PERSON

*Served with Shitake Soy, Wasabi and Pickled Ginger*

Spicy Tuna<sup>GF</sup> Avocado, Cilantro, Jalapeño

Salmon Avocado<sup>GF</sup> Asparagus, Meyer Lemon

Crunchy Avocado Sweet Soy, Yuzu Mayo, Tempura Crunch

Yuzu Yellowtail<sup>GF</sup> Avocado, Yuzu Kosho

Spicy Salmon<sup>GF</sup> Chili Yuzu Mayo, Cucumber, Jalapeño

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## RPM ITALIAN | 65 PER PERSON

### TO START

Truffle Garlic Bread

Guiliana Chopped Italian Salad Salumi, Provolone, Peperoncini, Ricotta Salata

### ENTREE *Select One*

Prime Beef Meatball Pomodoro, Basil, Parmesan

Chicken Parmesan Cutlet Pomodoro, Basil, Mozzarella

Sliced Beef Tenderloin *(+10pp)*

### PASTA AND RISOTTO *Select Three*

Mama DePandi's Rigatoni<sup>VE</sup> Pomodoro, Basil

Cacio e Pepe Campanelle<sup>V</sup> Cracked Black Pepper, Aged Parmesan

Trofie Pesto Genovese<sup>V</sup> Ligurian Trofie Pasta, Parmesan

Rigatoni alla Vodka<sup>V</sup> Burrata, Calabrian Chili, Basil

Aged Parmesan Rissotto<sup>V</sup> Cracked Black Pepper, Bruna Alpina Parmesan *(+8pp)*

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## RPM SEAFOOD | 65 PER PERSON

*Served with Spicy Cocktail Sauce, Mignonette and Fresh Lemon*

RPM Pearl Oysters on the Half Shell • Lobster Cocktail • Shrimp Cocktail

Add Golden Osetra Caviar with Traditional Accompaniments *(+110pp)*

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# LETTUCE SIGNATURE STATIONS

*Minimum 25 Guests*

## RPM STEAK | 90 PER PERSON TO START

Parker House Rolls Cultured Butter

## SALAD *Select One*

Caesar Salad<sup>V</sup> Parmesan, Sourdough Crouton

Nine Vegetable Chopped<sup>VE, GF</sup> Butternut Farm Greens, Artichoke, Peppers, Avocado, Mustard Vinaigrette

Farm Green Salad<sup>VE, GF</sup> Butternut Farms Greens, Fresh Radish, Red Wine Vinaigrette

## ENTREE *Select Two • Carved to Order*

Midwest Prime New York Strip Served with Peppercorn Sauce

Heritage Chicken Served with Natural Jus

Faroe Islands Salmon Served with Bernaise Sauce

Creekstone Beef Tenderloin Served with Peppercorn Sauce

Webster City Ham Whole Grain Mustard

“The Duke” Center Cut Ribeye Served with Peppercorn Sauce *(+10pp)*

## SIDES *Select Two*

Spicy Broccolini<sup>V, GF</sup> Chili Flake, Parmesan Cheese

Whipped Potatoes<sup>V</sup> Cultured Butter, Chives

Aged Parmesan Risotto<sup>V</sup> Cracked Black Pepper, Bruna Alpina Parmesan Cheese *(+8pp)*

Hen of the Woods Mushrooms<sup>VE, GF</sup> Roasted Garlic, Fresh Herbs

Mama DePandi's Rigatoni<sup>VE</sup> Pomodoro, Basil

Seasonal Vegetable

Whipped Millionaires Potato<sup>V</sup> Black Truffle, Fontina Cheese, Chives *(+5pp)*

Additional Side *(+8pp)*



# 167 SIGNATURE STATIONS

Minimum 25 Guests

## MEZZE TABLE | 65 PER PERSON

### SALAD

Greek Tomato Salad<sup>V,GF</sup> Tomato, Feta, Red Onion

Mediterranean Salad<sup>V,GF</sup> Tomato, Cucumber, Feta, Red Onion

Fresh Pita, Chilled Crudités & Housemade Dips

Red Pepper & Whipped Feta, Hummus, Tzatziki, Smoked Eggplant

**SKEWERS** *Select Two • Served with Zhoug Sauce & Salsa Matcha*

Marinated Faroe Islands Salmon

Charcoal Grilled Chicken

Roasted Vegetable<sup>VE</sup>

Beef Kefta

### SIDES

Orzo Pasta Salad<sup>VE</sup> Roasted Vegetables, Fresh Herbs, Red Wine Vinaigrette

Spiced Brussel Sprouts<sup>VE</sup>

Matcha Roasted Potatoes<sup>VE</sup>



## SOUTHWEST SPREAD | 65 PER PERSON

### SALAD

Costa Mesa Salad<sup>V</sup> Roasted Corn, Avocado, Queso Fresco, Lime Vinaigrette, Chipotle Aioli

Housemade Dip Trio & Fresh Tortilla Chips Fresh Salsa, Guacamole, Queso

**PROTEIN** *Select Two • Served with Warm Tortillas, Diced Onion, Fresh Cilantro, Queso Fresco*

Grilled Avocado<sup>VE,DF</sup> Salsa Matcha

Chicken Tinga Chipotle, Chiles

Skirt Steak Guajillo Marinade

Grilled Shrimp

Chipotle Black Beans

Verde Rice<sup>V</sup> Fresh Cilantro & Herbs





# SHARED COURSED MENU

## **BREAD SERVICE** *Select One for the table to share*

Truffled Garlic Bread • Parker House Rolls • Sourdough Bread

## **SALAD** *Select One to be plated individually for each guest*

Napa Caesar Salad<sup>V</sup> • Farm Green Salad<sup>VE, GF</sup> • Nine Vegetable Chopped Salad<sup>VE, GF</sup>

## **ENTREE** *Select Three for the table to share*

Branzino • Roasted Faroe Islands Salmon • Charcoal Roasted Chicken

"The Duke" Ribeye Filet (+9pp) • Roasted Tenderloin (+9pp)

Dry-Aged New York Strip (+15pp)

## **SIDES** *Select Three for the table to share*

Seasonal Vegetable • Aged Parmesan Risotto • Spicy Broccolini<sup>GF</sup> • Whipped Potatoes

Hen of the Woods Mushrooms<sup>VE, GF</sup> • Whipped Millionaire's Potatoes (+5pp)

## **DESSERT** *A duo of mini dessert*

Flourless Chocolate Cake<sup>V, GF</sup> • Lemon Meringue Tart<sup>V</sup>

## **ENHANCEMENTS**

*Available for guests to share*

Béarnaise or Peppercorn (+2pp)

*Enjoyed individually*

Béarnaise or Peppercorn (+6pp) • Rosemary Butter (+6pp)

Black Truffle Butter (+9pp)

**95 PER PERSON**



# PLATED COURSED MENU

## **BREAD SERVICE** *Served to share, select one for guests to enjoy*

Truffled Garlic Bread • Parker House Rolls • Sourdough Bread

## **SALAD** *Individually plated, select one for each guest*

Napa Caesar Salad<sup>V</sup> Romaine Hearts, Napa Cabbage, Parmesan, Sourdough Crisp

Nine Vegetable Chopped Salad<sup>VE, GF</sup> Butternut Farm Greens, Artichoke, Peppers, Avocado, Mustard Vinaigrette

Farm Green Salad<sup>VE, GF</sup> Butternut Farm Greens, Fresh Radish, Red Wine Vinaigrette

Little Gem Salad<sup>V, GF</sup> Little Gem Lettuce, Fresh Radish, Goat Cheese, Green Goddess Dressing

## **ENTREE** *Individually plated and composed, select three for guests to choose from*

*Advanced selection required*

Creekstone Filet Whipped Potato, Roasted Mushroom, Bordelaise (+10pp)

Châtel Hanger Steak Roasted Fingerling Potatoes, Hôtel de Paris Butter

Peppercorn Crusted Filet of Ribeye Potato Gratin, Béarnaise (+8pp)

Wood Grilled Chicken Breast Local Grits, Spring Onion

Mediterranean Branzino Garlic Green Beans, Cherry Tomato

Faroe Islands Salmon Creamed Spinach, Crispy Artichokes

Heritage Pork Loin Roasted Sweet Potato, Cilantro Lime Butter

Ratatouille<sup>VE</sup> Roasted Summer Vegetables, Provençal Olive Oil, Petite Basil

## **FINAL COURSE** *Choice of the below*

Cellar Door Charcuterie Board

Chef's Selection of California Meats and Cheeses. Served with Fig Jam and Local Honeycomb (+3pp)

OR

Mini Dessert Duo *Select two from the following*

Lemon Meringue Tart<sup>V</sup> • Fresh Fruit Tart<sup>V</sup> • Seasonal Cheesecake<sup>V, GF</sup>

Flourless Chocolate Cake<sup>V, GF</sup> • Salted Caramel Ganache<sup>V, GF</sup>

**110 PER PERSON**



# DESSERTS

## 167 DESSERT

*Priced by the dozen*

Sea Salt Chocolate Chip Cookies <sup>V, VE, GF</sup>	36
Sprinkle Snickerdoodles <sup>V, VE</sup>	32
Sprinkle Cookies <sup>V, VE</sup>	32
Chocolate Clouds <sup>V, GF</sup>	36
Gilded Fresh Fruit Tart <sup>V</sup>	46
Fudge Brownies <sup>V, GF</sup>	40
Flourless Mocha Cakes <sup>V, GF</sup>	48
Flourless Chocolate Cake <sup>V, GF</sup>	48
Lemon Meringue Tart <sup>V</sup>	42
Seasonal Cheesecake <sup>V, GF</sup>	48
Peanut Butter Tart <sup>V</sup>	36
Salted Caramel Ganache Tart <sup>V, GF</sup>	48
Mini Carrot Cake <sup>V</sup>	32
Mini Key Lime Tart <sup>V</sup>	32
Berries & Cream <sup>V, GF</sup>	36
Seasonal Jam Tart <sup>V, VE</sup>	40

## SUMMER HOUSE COOKIE BAR

### 14 PER PERSON

*Full sized cookies, Select Five flavors*

Double Chocolate<sup>V</sup> • Crispy Chocolate<sup>V</sup>

Sea Salt Chocolate Chip<sup>V, GF</sup>

Birthday Cake<sup>V</sup> • Strawberry Pinky<sup>V</sup>

Snickerdoodle<sup>VE, V</sup> • Lemon<sup>V</sup> • Beach Blondie<sup>V</sup>

M&M<sup>V</sup> • Apple Oatmeal<sup>V</sup> • Peanut Butter<sup>V</sup>

Wild Thai Banana<sup>V</sup> • Coconut Chocolate Chunk<sup>V</sup>

Oatmeal Scotchie<sup>V</sup> • Chocolate Chip<sup>V, GF</sup>

Citrus Blondie<sup>V</sup> • Hazelnut Crunch Brownie<sup>V</sup>

Brown Butter Crispy Rice Treat<sup>V</sup>

Cookies & Cream Crispy Rice Treat<sup>V</sup>

Flourless Chocolate Brownie<sup>V, GF</sup>

## ICE CREAM SUNDAE BAR | 15 PER PERSON

Sugar Cones<sup>V</sup> • Vanilla Ice Cream<sup>V</sup> • Chocolate Ice Cream<sup>V</sup>

### TOPPINGS

M&M's • Sprinkles • Crushed Oreo • Maraschino Cherries • Whipped Cream

# BEVERAGE PACKAGES

## RESERVE | 22 PER PERSON, PER HOUR

### SPIRITS

Basic Vodka  
Ford's Gin  
Basico Tequila Blanco  
Plantation 3 Star Rum  
Buffalo Trace Bourbon  
Elijah Craig Rye  
Johnnie Walker Black Label Scotch

### BEERS

Trumer Pilsner  
Stone Hazy IPA  
Miller Lite  
Best Day N/A

### WINES

Scharffenberger Brut Excellence  
Pinot Grigio, Sand Point, California  
Rose, AIX, Coteaux d'Aix-en-Provence, 2023  
Pinot Noir, Albert Middle, Sta. Rita Hills

## PREMIER | 27 PER PERSON, PER HOUR

### SPIRITS

Tito's Vodka  
Hendrick's Gin  
Casamigos Blanco  
Plantation 5 Star Rum  
Weller Special Reserve Bourbon  
Redwood Empire Emerald Giant Rye  
Johnnie Walker Black Label Scotch

### BEERS

Trumer Pilsner  
Stone Hazy IPA  
Miller Lite  
Best Day N/A IPA

### WINES

Scharffenberger Brut Excellence  
Chardonnay, 4900 Cellars, Edna Valley  
Sauvignon Blanc, Diamonds In Space, Central Coast  
Pinot Noir, Matthew Fritz, Santa Lucia Highlands  
Cabernet Sauvignon, Salix Cellars, Paso Robles

## MARQUEE | 36 PER PERSON, PER HOUR

### SPIRITS

Ketel One Vodka  
Grey Goose Vodka  
Grey Whale Gin  
Casamigos Blanco  
Casamigos Reposado Tequila  
El Dorado 12 Year Rum  
Eagle Rare 10 Year Bourbon  
Russell's Reserve Rye  
Macallan 12 Year Single Malt Scotch

### BEERS

Trumer Pilsner  
Stone Hazy IPA  
Miller Lite  
Best Day N/A IPA

### WINES

Brut Sparkling, Schramsberg Vintage Blanc de Blanc  
Sauvignon Blanc, Lieu Dit, Santa Ynez Valley  
Chardonnay, Flowers, Sonoma Coast  
Pinot Noir, Aston, Sonoma Coast  
Cabernet Sauvignon, Napa Cellars, Napa County

## WINE AND BEER ONLY | 19 PER PERSON, PER HOUR

### BEERS

Trumer Pilsner  
Stone Hazy IPA  
Miller Lite  
Best Day N/A

### WINES

Scharffenberger Brut Excellence  
Pinot Grigio, Sand Point, California  
Rosé, AIX, Coteaux d'Aix-en-Provence, 2023  
Pinot Noir, Albert Middle, Sta. Rita Hills

*\*All items subject to availability and may be substituted.  
No shots, no doubles, no triples*





# BREAK PACKAGES

**BUILD YOUR OWN BREAK STATION** *Choose a minimum of three items*

## 4 PER ITEM

Packaged Granola Bars • Packaged Trail Mix with Peanuts  
Assorted Packaged Popcorn • Individual Assorted Chips

## 6 PER ITEM

Seasonal Fruit Cup<sup>VE</sup> • Seasonal Crudités with Hummus  
Seasonal Crudités<sup>V</sup> with Green Goddess Dressing  
Mini Sea Salt Chocolate Chip Cookies<sup>GF, VE</sup> • Mini Fudge Brownies<sup>GF, V</sup>  
Mini Seasonal Cheesecake<sup>V</sup> • Lemon Meringue Tart<sup>V</sup>

## BREAK BEVERAGE STATION | 18 PER PERSON, PER HOUR

*Three hour minimum*

Hot Tea

Regular and Decaf Coffee, Cream and Oat Milk, Sugars, Honey, Lemon

Two Infused Still Water Dispensers

Assorted Sodas and Assorted Flavored Sparkling Waters (+3pp)

## CREATE YOUR OWN SNACK MIX DISPLAY

*Served in glass urns*

**5 SELECTIONS | 12 PER PERSON**

**7 SELECTIONS | 14 PER PERSON**

Rice Chex<sup>GF</sup> • Sesame Sticks

Chocolate Covered Pretzels • Yogurt Covered Pretzels

Salted Pretzels • Roasted Almonds • Banana Chips

Assorted Roasted Nuts • M&Ms • Dried Cranberries

Gummy Bears • Chocolate Covered Raisins



# FREQUENTLY ASKED QUESTIONS

## WHAT ARE THE COSTS ASSOCIATED WITH RENTING 167 EVENTS?

### Food and Beverage Minimum

- Minimum spends fluctuate based on the season, day of the week and timeframe of the event.
- This price reflects the base amount that must be spent to secure the space during your chosen time frame.
- This minimum includes exclusive use of the space listed on your final contract.
- This minimum spend is not inclusive of sales tax, gratuity and a 4% event fee.

### Rental Fee

- The Rental Fee is determined directly by 167 Building Leadership.
- The Rental Fee is based on your date, guest count, spaces utilized and length of time in the space (including load-in, setup and load out).
- The Rental Fee includes onsite Engineering, Housekeeping and Security staff. It also includes the use of all existing furniture and audio visual equipment.
- The Rental Fee is not inclusive of sales tax.

## WHAT ANCILLARY CHARGES MAY APPLY?

### Overtime Fee

- Patron agrees to pay Restaurant an additional fee in the amount of two thousand dollars (\$2000.00) for each half-hour OR portion thereof that the Event exceeds the contracted time (after 30 minute grace period)

### Room Flip Fee

- The room flip fee is applied any time an event requires a complete change of room setup during an event.
- This applies to the change from wedding ceremony to wedding reception or daytime conference to evening dinner.

### Basketball Rim Removal Fee

- \$1500
-



# FREQUENTLY ASKED QUESTIONS

## **DOES 167 EVENTS HAVE A LIQUOR LICENSE?**

167 Events has its own liquor license and will provide all alcoholic and nonalcoholic beverage products. We do not allow outside vendors or sponsors to provide alcohol. We also provide bartenders and house bars.

## **DOES 167 EVENTS OFFER ON-SITE CATERING SERVICES?**

Yes, we provide all food and beverage served in the venue. We have a full catering kitchen one floor above the main event space.

## **IS THERE A VENUE COORDINATOR AVAILABLE ONSITE?**

Yes, a member of our team will assist you through the contracting, planning and onsite execution of your event.

For weddings, we recommend hiring a dedicated third party onsite coordinator in addition to the 167 Team.

## **HOW DO I SECURE MY EVENT DATE?**

Once you request a contract, a tentative hold will be placed on the date for five business days. To confirm the date, you will sign your contract and pay a deposit of 25% of your food and beverage minimum.

## **DOES THE VENUE HAVE A CURFEW FOR EVENTS?**

Weekday events must conclude at 12:00am and Saturday must conclude by 1:00am.

## **IS THE VENUE HANDICAP ACCESSIBLE?**

Yes, our venue is handicap accessible and includes four gender neutral and handicap accessible restrooms.

## **DOES 167 EVENTS HAVE DECOR GUIDELINES?**

All decor vendors must meet specific certificate of insurance requirements to load in the space. We do not allow adhesives on any surface, open flame candles on the floor, glitter or helium balloons. Restrictions with mounting and suspending items from the ceiling and walls also apply. Signage in public areas must also be approved prior to the event by the 167 Building Leadership.



# FREQUENTLY ASKED QUESTIONS

## DOES THE FLOOR SHAKE DURING HEAVY DANCING?

The wood flooring in the Town Hall basketball court is laid as a floating sports court floor over a concrete spring-isolated jacked slab. This is done to separate the basketball court floor from the structural slab, and can create a 'bounce-like' feel or shaking of FF&E during large events with intense music and dancing.

This design is very safe and will not impact your event however it should be taken into consideration when planning tall table decor and tall speaker systems or lighting.

## WHAT ARE OTHER AMENITIES THAT ARE INCLUDED?

- White China Plateware
- Modern House Flatware
- Schott Zwiesel Glassware
- Gray Table Linens
- Black Linen Napkins
- Printed Guest Menus

## DOES THE VENUE HAVE ON-SITE PARKING AVAILABLE FOR GUESTS?

We do not offer any self parking options.

We provide valet parking on Green Street that you may host for your guests or your guests may pay on their own.

Staffing fees apply based on the total number of cars expected to use valet.

- 0-20 cars - \$25 per car
- 21-50 cars - \$250 per attendant staff fee (minimum 2 valet attendants) | \$25 per car
- 50 to 80 cars - \$2500 flat fee (7 valet attendants)
- 100+ cars - \$4,000 flat fee (12 valet attendants) | 160 cars max (garage capacity)



# FREQUENTLY ASKED QUESTIONS

## WHEN MAY VENDOR DELIVERIES AND OTHER DELIVERIES HAPPEN?

Because 167 Events also functions as a tenant amenity space in the office building, during office hours, all vendor deliveries must take place within your contracted event time only. All vendor load in schedules should be approved in writing by a 167 Events Catering Sales Manager.

## DOES THE VENUE HAVE ON-SITE AV EQUIPMENT?

The rental fee includes use of onsite Audio Visual:

- House Music in all spaces
- (2) 55" Television screens in Sitting Room
- (1) 55" Television screen in Game Room
- (1) 65" Television screen in Private Dining Room 1
- (1) 65" Television screen in Private Dining Room 2
- (1) 65" Television screen in Large Boardroom
- (2) Projectors & Screens in Town Hall measuring 191.5" W x 110" H and 9' from the floor  
*One located on the East Side, One located on the South Side.*
- (4) Wireless Microphones in Town Hall

## DOES THE VENUE INCLUDE HOUSE FURNITURE?

Yes, below please find our items that are included in the food and beverage minimum:

- (30) 72 inch Rounds Tables
- (6) 6 ft x 30 inch Tables
- (6) 8ft x 30 inch Tables
- (20) High Top/ Cabaret (30 inches) Convertible Tables

