



HOPE & GRAND

E V E N T S

EVA AND MARC STERN GRAND HALL

CATERING MENU PACKAGES

HOPE & GRAND

E V E N T S

BEVERAGE MENUS



BEVERAGE OPTIONS - NON-ALCOHOLIC



Costs are estimated for two hours of service

SELF-SERVICE COFFEE STATION

Includes Iced Water, Regular and Decaf Coffee, and Hot Tea, Creamer, Sugar, Disposables

10 per person | 5 per person each refresh

Add Ice Tea and Lemonade **12 per person | 6 per refresh**

TABLE SIDE DRINK SERVICE

10 per person

Iced Water, Coffee Service, Hot Tea Selection, Creamer, Sugar, China

Add Ice Tea and Lemonade **12 per person**

SOFT DRINKS

Coke, Diet Coke, Sprite, Bottled Water, San Pelegrino (500mL) **6 per bottle**

Aqua Panna, San Pellegrino (1L) **12 per bottle**

Fruit Juice

• Individual Bottles **7** Apple, Orange, Cranberry | • Carafes (1.5L) **40** per carafe, Serves 6

ZERO BAR

Mocktail **On Consumption - 17 each**

ICED WATER TOWER

100 per tower

A Self-Service Water station for your event refreshed by our team. Suggested One per 100 guests
Includes Disposables, Labor is an additional cost

BEVERAGE OPTIONS - 21+ CLASSIC PACKAGES



Beer & Wine Only

First Hour 20 per person | Every Hour After adds 12 per person

Includes Stella Artois, Heineken, Soft Drinks, Acqua Panna, San Pellegrino
House Cabernet, House Chardonnay, JP Chenet Sparkling

Beer, Wine, Cocktails

First Hour 30 per person | Every Hour After adds 16 per person

Includes Stella Artois, Heineken, Soft Drinks, Acqua Panna, San Pellegrino
House Cabernet, House Chardonnay, JP Chenet Sparkling

Tito's Vodka, Tanqueray Gin, Bacardi Superior Rum, Hornitos Blanco Tequila,
Dewars White Label Scotch, Jack Daniels Whiskey

Bar mixes and garnishes provided

IPA and Cider available for an additional cost

*Add Customized Specialty Cocktail for \$8 per person

Barback required for bars with cocktails, one every 75 guests

BEVERAGE OPTIONS - 21+ PREMIUM PACKAGES



Beer & Wine Only

First Hour 30 per person | Every Hour After adds 15 per person

Includes Stella Artois, Heineken, Soft Drinks, Acqua Panna, San Pellegrino, The Calling Pinot Noir, The Calling Chardonnay, Schafenberger Sparkling

Beer, Wine, Cocktails

First Hour 42 per person | Every Hour After 21 per person

Includes Stella Artois, Heineken, Soft Drinks, Acqua Panna, San Pellegrino, The Calling Pinot Noir, The Calling Chardonnay, Scharffenberger Sparkling

Bombay Gin, Grey Goose Vodka, Bacardi Superior Rum, Patron Silver Tequila, JW Black Scotch, Maker's Mark Bourbon

Bar mixes and garnishes provided

IPA and Cider available for an additional cost

*Add Custom Specialty Cocktail for \$8 per person

Barback required for bars with cocktails, one every 75 guests

BEVERAGE OPTIONS - A LA CARTE

Charged on Consumption - Beverage Minimum Required

Sparkling Wine & Champagne

JP Chenet **45**

Scharffenberger **60**

Lanson Champagne **110**

Lanson Rose Champagne **130**

Veuve Clicquot **190**

Red Wine

House Cabernet **45**

The Calling Pinot Noir **65**

Brassfield Cabernet Sauvignon **19 75**

Harvey & Harriet **80**

Flowers Pinot Noir **110**

Levianth **100**

White Wine

House Chardonnay **45**

The Calling Chardonnay **21 65**

Twomey Sauvignon Blanc **85**

Silverado Sauvignon Blanc **22 65**

Harvey & Harriet White **21 75**

Flowers Chardonnay **95**

The background image shows a lively event scene. In the foreground, a large amount of multi-colored confetti (pink, purple, blue, and gold) is falling from the top. In the background, a band is performing on a stage. A man in a white shirt is singing into a microphone, while other band members play instruments like guitar and drums. The stage is lit with warm, golden lights, and the overall atmosphere is celebratory.

HOPE & GRAND

E V E N T S

CUSINE MENUS

TRAY PASSED HORS D'OEUVRES

*If item is hot we will need a kitchen

Priced Per Person - 50 piece minimum per selection - Timing is based on 2 Hour allotment

*Seared Beef Crostini with Blue Cheese and Red Pepper | \$10

*Mini Crab Cake and Fennel | \$12 available GF upon request

Cranberry, Brie, and Prosciutto Crostini with Balsamic Glaze | \$9

*Mini Beef Wellington with Black Truffle | \$12

*Japanese Chicken Skewers with Green Onions | \$9

Pigs in a Blanket | \$7

Bacon & Date Tart DF | \$8

Corn Beignets with Prosciutto | \$10

*Turkey and Cranberry Mini Panini | \$7

Mini Calzones | \$6 vegetarian available

Chicken Waldorf Salad in Phyllo Cup | \$8

Cajun Shrimp on Polenta Cake | \$10

Crab and Apple Salad in a Phyllo Cup | \$12

Vegetarian

Jackfruit Jerk Salad on a Tortilla Chip GF, v | \$8

*Savory Tarts - Onion or Mushroom v | \$12

Puff Pastry with Fig and Caramelized Onion v | \$9

*Cheese Corn Ribs v | \$5

Blue Cheese Stuffed Dates with Celery GF, v | \$8

Mozzarella & Cherry Tomato Skewers v | \$6

*Grilled Peach Skewer with Calabrian Chili Honey v | \$9

*Fried Mac and Cheese Balls v | \$7

Butternut Squash with Goat Cheese on Crostini v | \$8

Brie & Fig Jam in Phyllo Cup V | \$8

Tteok-bokki (Spicy Korean Rice Cakes) V, GF | \$6



v = Vegetarian, V = Vegan

TRAY PASSED HORS D'OEUVRES

*If item is hot we will need a kitchen

Priced Per Person - 50 piece minimum per selection - Timing is based on 2 Hour allotment

Vegan

*Polenta Cake and Tapenade V | \$8

*Forest Mushroom Bruschetta V | \$9

*Lentil Hushpuppies V | \$10

Crudite Cups V | \$9

*Yakitori style Shiitake Mushrooms V | \$7

Gluten Free

Jerk Chicken or Curry Chicken Salad on a Tortilla Chip GF | \$8

Corn and Crab Salad on Tortilla Chip GF | \$12

Vietnamese Rice Paper Spring Roll with Shrimp and Sweet Chili Sauce GF | \$10

Smoked Salmon with Smoked Paprika and Dill on Cucumber Coin GF | \$10

Tequila Shrimp and Spicy Cocktail in a Shot Glass GF | \$10

v = Vegetarian , V = Vegan



ARTISAN SANDWICH BOXES & PLATTERS

Salad Selection SELECT ONE

Classic Caesar

House Made Croutons,
Parmesan Cheese, Caesar Dressing

Potato Salad

Mustard, Mayonnaise, Onions, Celery

Mixed Field Greens

Blue Cheese Crumbles,
Thinly Sliced Red Onion, Champagne Vinaigrette

Pasta Salad

Olives, Tomato, Cucumber, Italian Dressing

28pp

All Sandwich Boxes come with Bottled Water and Side Salad

Substitute Salad for Whole Fruit for \$26

+\$8 to add Kettle Chips & Mini Cookie

Served Plated or
Chef's Table \$40

\$50 Drop Off Fee
\$250 for Full Set Up

Sandwich Selection SELECT TWO

*More than two selections can be made with a minimum of 25 orders per selection

Roasted Chicken Club DF

Apple Smoked Bacon, Avocado, Tomatoes,
Red Leaf Lettuce, Dijon Mayonnaise

House Roasted Turkey Breast

Peach Chutney, Blue Cheese, Hydroponic Baby Arugula

Pesto Caprese v

Sliced Heirloom Tomatoes, Fresh Mozzarella,
Marinated Red Bell Pepper, Basil Pesto,
Mixed Greens, Balsamic Glaze

Tuna or Chicken Salad DF

Tomato, Romaine, Tuna or Chicken Salad, Lemon Aioli

Mediterranean Wrap V, DF

Hummus, Greens, Tomato Cucumber Relish,
Olive Tapenade

Vegan Quinoa Wrap V, DF

Ancient Grains, Mixed Rice, Quinoa Mix,
Roasted Vegetables

Shrimp Bahn Mi DF

Poached Shrimp, Mint, Cilantro, Pickled Carrot and Daikon,
Romaine, Spicy Garlic Mayo

Roasted Veggie v

Balsamic Portobello Mushroom, Roasted Bell Pepper
Roasted Zucchini Arugula, Goat Cheese, Garlic Aioli

Falafel Sandwich v

Tzatziki Yogurt, Cucumber, Red Onion, Romaine,
Falafel Balls, Lemon Tahini Dressing

v = Vegetarian , V = Vegan

*All Sandwiches served on Ciabatta Bread | GF wraps available upon request

ARTISAN LUNCH BOXES & PLATTERS

Entree Salad & Grain Bowls \$28

Includes Bottled Water & Mini Chocolate Chip Cookie

Caprese Salad **V**

Fior Di Latte Mozzarella, Red Onion,
Arugula, and Basil Balsamic Vinaigrette

Little Gem Salad **V**

Green Beans, Shaved Radishes,
Red Onion Cherry Tomatoes,
Cucumbers, Shallot Mustard Vinaigrette

TexMex Salad **V**

Black Beans, Roasted Corn,
Cherry Tomatoes, Toasted Pepitas,
Queso Fresco, Romaine, and
Chipotle Lime Vinaigrette

Chopped Salad **v**

Iceberg Lettuce, Pickled Red Onion,
Chickpeas, Cherry Tomato, Blue cheese,
and Dill Yogurt Dressing

Kale Salad **V**

Parmesan Reggiano, Pickled Raisins,
Mint, Quinoa, Shallots and Lemon
Vinaigrette

Bowl 1

Mixed Grains, Pickled Vegetables,
Marinated Feta, Arugula, Cucumber,
Green Tahini Dressing

Add Protein

Brined Turkey Breast +10
Herb Chicken +10
Grilled Tofu +10
Salmon +12
Shrimp +12
Blackened Pork Loin +14
Flat Iron Steak +20

Bowl 2 **V**

Mixed Grains, Falafel, Pink Turnips,
Mixed Olives, Tabbouleh, Lemon Vinaigrette

Bowl 3 **V**

Mixed Grains, Falafel, Roasted Vegetables,
Cherry Tomatoes, Arugula, Harissa Vinaigrette

Based on Two Hours of Service

v = Vegetarian , V = Vegan

CHEF'S TABLE - SNACKS & BITES

Pretzel Board 20

Honey Mustard, Whole Grain Mustard, Jalapeno Queso, Cornichons, Caramel Sauce, Tzatziki and a Soft Pretzel (minimum order of 20)

Mezze Board V 18

Mediterranean Hummus, Crisp Vegetables, Country Olives, Feta Cheese, Olive Oil, Roasted Tomatoes, Tzatziki Grilled Flatbreads

Mezze Board 2.0 V 22

Babaganoush, Spicy Feta, Dolmas, Fattoush Salad, Lavash Chips, Falafel, Pickled Red Onions

Rip N Dip 17 v more than 2 choices +6

Rips: *Pick Two*

Cowboy Chips, Kettle chips, Crudite, Lavash Chips, Root Chips

Dips: *Pick Two*

Beet Hummus, French Onion Dip, Spicy feta, Green goddess, Cesar, Yogurt Dill, Avocado Salsa

Fresh Vegetable Crudité v, V, DF 18

Chef's Seasonal Selection of Vegetables, Pita Chips with Ranch & Hummus Dips

Flatbread Pizzas 14

3 Meat, Pear & Balsamic , and Margherita v

Cheese & Charcuterie 24

Assorted soft bread and crackers, Jams and preserves
Grain Dijon mustard, Assorted fresh fruit, Nut mix and dry fruit,
Chef's Selection of cheeses, Salami, prosciutto

Beef Sliders with Cheese 10 per piece

Beyond Beef Sliders 12 per piece

Plain Beef Sliders 9 per piece

Fruit Display v 14

v = Vegetarian , V = Vegan

Based on Two Hours of Service

DESSERTS

Priced Per Person

Gourmet Cookies & Brownies **12**

Can be made GF/Vegan

Lemon or Raspberry Fruit Bars **12**

Cannolis **6**

Regular, Chocolate

Mochi Ice Cream **5 *per piece** | minimum order of 80 pieces per flavor

Chocolate
Vanilla Chocolate Chip
Vegan Coconut
Cake Batter
Matcha

Cream Puff Station **17**

Chantilly Cream, Valhrona Chocolate Sauce,
Roasted Berry Compotes,
Fresh Berries, Chocolate Chips and Oreos

Macaroons **5**

Mini Tarts **16**

Coffee Cake **12**

Banana Bread **12**

NY Cheesecake **14**

Cupcake Assortment **12**

Mini Cupcake Assortment **6**

Assortment of Cookies **6**

Assortment of Mini Cookies **Per Dozen 24**

Sugar
Oatmeal Rasin
Chocolate Chip (*Can be made Vegan*)

v = Vegetarian , V = Vegan

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Based on Two Hours of Service

CHEF'S TABLES

*Based on Two Hours of Service
Priced Per Person | Sauces come on the side*

Grand BBQ 60

Potato Salad

Cajun Mac and Cheese

Cucumber Salad **V**

Collard greens and white beans **V**

Pick Two Proteins:

BBQ Pulled jackfruit **V**

BBQ Pulled Pork

Grilled honey glazed chicken

Additional Protein Options:

Beef Ribs **+20 pp** **GF**

Santa Maria Tri Tip **+15 pp**

LA Neighborhood Favorites 65

Street Corn Guacamole **V**

Kale & Quinoa Salad **V, GF**

Chicken & Pancakes

Bulgogi Beef Tacos with Cabbage Slaw

LA Dog, onions, peppers, bacon

Jackfruit Tacos **V**

MexiCali 65

Frutta **V, DF**

Elote Corn Salad **v**

Green Corn Tamales **v**

Charro Pinto Beans & Chorizo/Soyrizo **V**

Street Tacos (pick two proteins)

Shrimp, Carnitas, Barbacoa, Chicken

Chile Lime Duritos **V, DF**



v = Vegetarian , **V** = Vegan

CHEF'S TABLES

*Based on Two Hours of Service
Priced Per Person | Sauces come on the side*

Mindy's Favorite Bites 65

Crab Rangoon

Lumpia | **pick two:** pork, shrimp, or beyond

Sunomono Salad **V, DF, GF**

White rice with House Made Furikake **V, DF, GF**

Pick Two Protein:

Spicy pork belly

Orange Chicken Wings

Stir Fry tofu **V**

Additional Protein Option:

Five Spice Short Ribs **+20p**

GF upon request

Taste of Italy 65

Roasted Beets **V**

Italian Chopped Salad **V**

Black Truffle Garlic Bread & Cheese **v**

Charred Cauliflower **V** (contains nuts)

Rigatoni Pomodoro **V**

Roasted Jidori Chicken & Vegetables **DF**

White Bean Mash, Rapini, Blistered Tomatoes **V**

Additional Option:

Tuscan Sirloin **DF +25pp**

Steakhouse 135 **Chef Attendant Required*

Shellfish Cocktail

Burrata Salad (Seasonal)

Beefsteak Tomatoes **V**

BLT Wedge **v**

Ribeye Steak

Twice Baked Potato **v**

Chargrilled Asparagus **V**

v = Vegetarian , V = Vegan

ACTION STATIONS

Brisket Station | 40 per person

BBQ Brisket Station, Fried Onions, Coleslaw, House Made Pickles, Mac and Cheese, Mini Rolls

Pasta Station | 32 per person

Three Cheese Tortellini Station, Alfredo Sauce, Sundried Tomatoes, Grilled Chicken, Garlic Bread
Add Cheese Wheel **+1200**

New York Station | 55 per person

Carved Pepper Crusted NY Strip 3oz per person, Horse Radish Cream, Veal Demi,
Rosemary Mashed Potatoes, Chef's Vegetables, Silver Rolls

Salmon Station | 38 per person

Cedar Plank Roasted Salmon 4oz per person, Grilled Lemons,
Tarragon White Wine Cream Sauce, Rice Pilaf

Avocado Toast Station | 18 per person

Accoutrements Included

Tater Tot Station | 16 per person**fryer needed*

Condiments & Accoutrements

v = Vegetarian , V = Vegan

*Based on Two Hours of Service
All Stations Require a Chef Attendant*



BREAKFAST

*Based on Two Hours of Service
Priced Per Person, Served Family-Style*

Sandwiches & Wraps 15
Croissant Breakfast Sandwich

Egg, Arugula, Tomato

Choice of Ham, Bacon, Sausage

Soyrizo Burrito v DF

Crafted Frittatas 15

Roasted Vegetable v

Asparagus, Cipollini Onions, Zucchini, Bell Peppers,
Baby Portabella Mushrooms, Fresh Herbs,
Goat Cheese

Mediterranean v

Spinach, Oven-Dried Tomatoes, Red Onion,
Artichokes, Kalamata Olives, Pesto, Feta, Eggs

Quiche 16

Spinach & Swiss

Bacon & Cheddar

Breakfast Buffet 32

Hash browns, Scrambled Egg, Fruit

Add Bacon 3

Add Chicken Sausage 5

A la Carte Breakfast Add Ons

Hash Browned Potatoes 7

Griddled Shredded Potatoes, Sweet Onion

Breakfast Potatoes O'Brien 7

Bacon 7

Chicken Sausage 7

Smokehouse Bacon and Sausage DF 10

Thick-Cut Applewood Bacon, Local Pork Sausage Links

Oatmeal/Overnight Oats V 14

v = Vegetarian , V = Vegan

BREAKFAST

*Based on Two Hours of Service
Priced Per Person, Served Family-Style*

Breakfast Taco Bar 17

Choice of: Soyrito and Veggie, Scrambled Eggs,
Chicken, or Breakfast Sausage

*comes with: Salsa Verde, Salsa Roja, Sour Cream, Chipotle, Onion,
Cilantro, and Green Onion

Hash 16

Breakfast - Scrambled egg or tofu with sweet potato, red bell
pepper, spinach, cheddar cheese and mushrooms

Medi Hash -Scrambled egg or tofu with feta cheese, spinach,
chickpea, red onion, and arugula

Chori Hash – Scrambled egg or tofu with chorizo, potatoes,
and green chile

Green Hash -Scrambled egg or tofu with green peas,
asparagus, arugula, and goat cheese

Southwest Hash – Scrambled egg or tofu, black bean,
potatoes, roasted corn, chicken and pico de gallo

Can be made Vegan with Tofu Substitute

Symphonians Continental Breakfast 17 V

An array of fresh baked muffins, pastries and croissants
with whipped butter, seasonal fresh fruit, preserves

Add Cottage Cheese 3

Biscuits & Gravy 14

Choice of:

Cheddar Chive Biscuits, Italian Sausage Gravy

or

Beyond Gravy , Chicken Sausage Gravy

Fresh Fruit Platter 12

Coffee Cake 12

Banana Bread 12

Lox & Bagel Board 24

v = Vegetarian , V = Vegan

3 COURSE PLATED OPTIONS

Select One Salad

Custom Menus will come at an upcharge per person
Can request dressing & cheese on side

Leafy Salads 15

French Gem V

hericot verts, shaved radishes, red onion, cherry tomatoes and cucumbers with shallot mustard vinaigrette, little gems

Little Gem V

chickpeas, radishes, cherry tomatoes, toasted breadcrumbs and lemon tahini vinaigrette, little gems

Red Leaf Lettuce V

red cabbage, cucumbers, daikon radish and carrot ginger vinaigrette

Frisee v

almonds, hericot verts, mustard vinaigrette, goat cheese

Mixed greens V

shaved carrots, bell peppers, croutons and citrus vinaigrette

Butter Lettuce

fine herbs, drake's goat cheese and shallot vinaigrette

Composed Salads 20

Heirloom Tomatoes v

burrata, mini basil, saba, shallot vinaigrette (seasonal)

Panzanella v

cherry tomato, goat cheese, croutons, cucumbers, red onion and champagne vinaigrette (seasonal)

Citrus Roasted Beets v

burrata, banyuls, basil, and pistachios

Roasted Beets v

whipped feta, basil oil and almonds

Farmer's Cheese v

mixed greens, pine nuts, basil, and red wine vinaigrette

Seasonal Burrata v

mint, seasonal vegetable, and meyer lemon

v = Vegetarian , V = Vegan

Standout Salads 18

Field Greens v

balsamic roasted pear, manchego, candied almonds, tomatoes, sherry vinaigrette

The Wedge

iceberg lettuce, applewood bacon, tomatoes, fried shallots, blue cheese dressing

Caesar v

little gems, shaved parmesan, garlic croutons, house-made dressing

Caprese v

grape tomatoes, mozzarella, arugula, basil, lemon oregano vinaigrette

Chopped Vegetable v

fresh mixed greens, avocado, roasted corn, queso fresco, black beans, roasted red peppers, heirloom cherry tomatoes, scallion, honey lime vinaigrette

3 COURSE PLATED OPTIONS

Select One Entree & Vegetarian Alternative

Entrées - Chicken & Fish

Jerked Chicken (7oz) 37

with cilantro lime butter, fingerling potatoes, fried plantains

Buttermilk Roasted Chicken (7oz) 37

papa bravas, garlic aioli, cilantro and tomato sauce

Peruvian Chicken (7oz) 37

sweet mini peppers, red pearl onions and aji sauce

English Chicken (7oz) 37

lemon emulsion, fava bean gremolata, English peas, and roasted potatoes

Parmesan Chicken (7oz) 37

fior di latte mozzarella, bianco's tomatoes, parmesan reggiano and polenta

Sole a la nage (6oz) 42

picholine olive gremolata, pea shoots, and fingerling potatoes

Branzino (6oz) 40

carrot turmeric puree, seasonal succotash and spinach

Roasted salmon (6oz) 40

candy stripe beets, sumac harissa yogurt, and red mustard frille

Entrées - Beef

Japanese Hambagu (8oz) 40

hamburg steak, tomato and miso sauce, enoki mushrooms, rice

Cuban Braised Beef (6oz) 40

braised beef, sweet mini peppers, cilantro lime rice

black beans, pickled vegetables

Korean braised short ribs (6oz) 55

chestnuts, pine nuts, watercress and rice

Braised Beef Short Rib (6oz) 55

pomme puree, fried parsley leaves and baby carrots

Petite Filet Mignon Au Poivre Vert (6oz) 60

roasted garlic and truffle mashed potatoes, broccolini

blistered tear tomatoes

Entrées - Vegetarian/Vegan

Baked Sweet Potato V 30

roasted chickpeas, garlic herb sauce, blistered

cherry tomatoes braised kale

Cauliflower Steak V 30

fennel cashew soubise, and picholine olive salsa

Mushroom Bourguignon v 30

polenta and fingerling potatoes

v = Vegetarian

3 COURSE PLATED OPTIONS

Select One & Vegetarian Alternative

v = Vegetarian , V = Vegan

Desserts 12

Flourless Mango Cheesecake v +1pp

vanilla chantilly cream and season fruit topping

Olive Oil Cake v

roasted fruit compote, mint leaves, crème fraiche chantilly

Buttermilk Panna Cotta v

hazelnuts, and seasonal fruits

NY Cheesecake v

whipped cream, raspberries

Flourless Chocolate Torte v

powdered sugar, raspberries, blackberries

Rustic Apple Blossom v

whipped cream, cinnamon-custard sauce

Berry Bowls V

seasonal berries, coconut whipped cream

Desserts 12

Tiramisu

lady fingers, cointreau, cocoa powder,
espresso chantilly

Meyer Lemon Eton Mess

meyer lemon curd, whipped crème fraiche, vanilla
meringue, fresh berries

English Trifle

lady fingers, sherry wine, lemon custard,
strawberries vanilla chantilly

Buttermilk Berry Cake

mixed berries, vanilla chantilly cream

Strawberry Poached Rhubarb

cheesecake, oat and almond crumble, vanilla graham
tart shell

Seasonal Fruit Tart

Desserts 12

Dark Chocolate Ganache Tart

speculaas, toasted hazelnut, and salted caramel

Coffee Chocolate Cake

caramelized bananas, coconut whipped cream

Espresso Martini Cake

espresso frosting, and biscotti crumble

Bruleed Bananas V

coconut whipped cream, caramel,
vanilla meringue kisses, toasted pecans

Coconut Chia Seed Pudding V, GF

mango popping pearls, mixed berries, almonds and basil

Pot de Crème V, GF

toasted cashews, coconut caramel, maldon salt

Apple Pie V

whipped cream, toasted walnuts



CONSUMER ADVISORY

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

OUTSIDE FOOD AND BEVERAGE

No food or beverage of any kind may be brought into or removed from the location by either client or client's guests without prior written approval.

EVENT TIMELINE

Food events are based on a two-hour service window or until food runs out, whichever comes first. Event start or end times that deviate more than 30 minutes from the contracted times may be charged additional labor fees. In order to provide the freshest food, we must limit chef table service to **two hours**.

CANCELLATIONS

Any event cancelled within 30 days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary.

MENU PLANNING

Menu selections and other details pertinent to your functions must be submitted to the Catering and Sales Department at least (14) days prior to the function date. Your catering manager will assist you in selecting the menu items and making arrangements to ensure a successful event.

OVERAGES

Levy will prepare 5% overage for each entrée. Guests for whom name cards do indicate meal selection, will only be served that meal selection. Requests to change meal selection choice will be accommodated after all guests are served if there are available choices. Once an entrée is depleted, Levy will politely advise guests that no more of said option is available.

The Fine Print



PAYMENT

We will not commence service without the receipt of a NONREFUNDABLE DEPOSIT in the amount of seventy-five percent (75%) of the estimated event price at least sixty (60) full calendar days prior to the event, and the remaining twenty-five percent (25%) of the estimated event price at least fourteen (14) full calendar days prior to the event (collectively, the “Deposit”). Outstanding event price balances shall be paid within thirty (30) full calendar days of the event provided billing privileges have been previously approved in writing through the Director of Operation’s office. Accordingly, the deposit will be in all cases NON-REFUNDABLE and deemed to be liquidated damages to compensate us for the loss due to Client’s cancellation.

GUARANTEES

A guaranteed number of attendees/quantities of food is required seven (7) full business days prior to the event date for functions of 250 guests or less, If there is a specialty menu, the requirement is (14) business days as well as parties of 250-400. Events of 400-800 require (21) Business Days, and events of 800+ requires (30) Business Days (a business day is defined as Monday through Friday and holidays and weekends are excluded from receiving guarantees). This guarantee must be submitted by end of business on the eighth business day. If the guarantee is not received, Hope & Grand Events reserves the right to charge the payment on file for the number of persons/ quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges. Attendance higher than the guarantee will be charged the actual event attendance. Should attendance exceed the number specified in the final guarantee, Hope & Grand Events will neither be responsible nor liable for serving these additional numbers but will do so on a first come, first serve basis as able. Guarantees increased less than 72 business hours prior to an event will be subject to a 10% increase on the price for each additional guest or increase. All groups over 1,000 guests require an initial guarantee 30 days prior to the event, and final guarantees must be received seven (7) business days prior to the event. Client agrees that there will be no reduction in the event price if fewer than the guaranteed attend the event. Minimum Guarantee - A \$200.00 service fee will be charged for any group under 25 guests.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. No alcoholic beverages may be brought onto the premise from outside sources; we reserve the right to refuse alcohol service to intoxicated or underage persons. No alcoholic beverage can be removed from the premises

COST ESTIMATES

Our team is happy to put together a cost estimate inclusive of labor, rentals, taxes, and service costs for you to create a clearer picture of your entire budget if needed. Please note, it isn’t a final cost guarantee but an estimate.

POLICIES & PROCEDURES

All Private events require minimum of one staff member or drop off fee that will be charged in the final copy of your BEO. We are happy to provide a cost estimate with your budget and labor included.

SERVICE STAFF

Standard guest to server ratio is one server per 10 guests for plated meal functions and one server per 25 guests at chef table and reception functions. Please note that these ratios are subject to change/increase based on scope, menu, execution and final guest count of event. All staffing is charged at a 5 hour minimum. Additional labor charges may apply based on scope, execution and needs of event.

SERVICE CHARGE AND SALES TAX

Please note that all food, beverage and related items are subject to an 22% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

PRICING

Prices quoted do not include 22% service charge or 9.50% sales tax unless otherwise noted. Prices are subject to change without notice. Guaranteed prices will be confirmed 60 days prior to the event. Orders placed or counts increased within 72 hours (three business days) of service will be charged 10% higher pricing than published menu prices. Events over 500 guests may require specialized menus, and our culinary staff is happy to customize the perfect menu for your event.

RENTALS AND OUTSIDE VENDORS

Our team has a catalogue of linen, glassware, furniture, and additional catering items. Should your event exceed our inventory, we can suggest rentals to supplement our existing inventory. Your are of course welcome to use a preferred vendor, and we can make suggestions as well for vendors we've worked with before. Guests would need to provide us their contact information as well as a load in / load out time so that we can alert the music center to staff security members. Some areas on property may require a kitchen rental.

AV & PRODUCTION

The Music Center has the local union on property who must set up all production elements. Should your event need AV, we can provide contact information to their department so they can provide a separate quote for your event and will work with you directly.

TASTINGS

With a deposit on file, we honor complimentary tastings for events of events considered Galas, Weddings, and confirmed at or above \$75,000 for up to four guests, any additional guests is subject to a cost of \$150 per person for up to eight total guests.