



The Warren Seated Dinner Party Menu

The Warren can accommodate Seated Dining Parties up to 80 people inside and an additional 40 people outside on our patio. To ensure your party or event is exactly as you wish, The Warren has developed several food and beverage options from which you may choose.

The Warren also offers other specialty items such as floral design and décor, audio visual equipment, and several music options. If you have questions or suggestions, please do not hesitate to discuss them with our Event Coordinator. We are always open to special requests and working outside of the options listed below.

Finally, it is our desire to make your function as fabulous and fun for you as possible. To that end, we have prepared an Event Agreement so we can agree on all the details of your party ahead of time. Please review the Agreement and let us know if you have any questions. We look forward to working with you on your event.

Sincerely,

Kristi Warren
Owner

Seated Dinner Menu

Seated Dinners are available anytime for parties of 10 or more. Service will be provided by our professional wait staff. Tables will be dressed in black linen cloths and set with china, silver and black linen napkins, unless otherwise requested. We will also provide candles and personalized menus. Your party will be seated and served at the same time.

\$5 Per Person*: add 2 of the following to any of the menus below to be served Family Style with your meal or on platters during a Cocktail Hour before the meal:

- Pimento Cheese & Bacon Canapés
- Goat Cheese & Zucchini Tartlets
- Cucumber Cream Cheese Canapés
- Breaded Goat Cheese Fritters with Apples, Pecans, & Honey
- Brie & Apple Honey Butter on Baguette with Orange Zest
- Grilled Flatbread topped with Sliced Prosciutto & Goat Cheese
- Warm Goat Cheese & Artichoke Dip with Crispy Tortillas

These may also be served as passed appetizers for \$40+ menu selections.

\$30 Per Person*

Salad Course – Your Guests may choose one of the following::

- Mixed Field Greens with Cherry Tomatoes
- Warren Caesar Salad with crisp Romaine, House Made Dressing

Entrée Course – Choose two of the following to offer your Guests:

- Grilled Chicken Breast with White Wine Mushroom Sauce, Jasmine Rice, and Sautéed Spinach
- Fettuccini with Grilled Summer Corn, Cherry Tomatoes, and Fresh Basil
- Pepper-rubbed Hangar Steak served with Mashed Potatoes and Grilled Asparagus

Dessert Course – Your Guests may choose one of the following:

- Seasonal Gelato with Pirouette Cookie
- Chocolate Mousse

\$40 Per Person*

Soup Course – Choose 2 of the following to offer your Guests:

- Loaded Baked Potato Soup topped with Cheese, Sour Cream, Parsley, and Crispy Prosciutto
- Seafood Gumbo with white rice, shrimp, oysters, and Andouille

- Apple Butternut Squash Soup served with a Mascarpone Whipped Topping

You may substitute the Appetizer Course above for the Soup Course at no additional charge.

Salad Course – Choose two of the following to offer your Guests:

- Mixed Field Greens with Cherry Tomatoes
- Organic Spinach Salad tossed with Cranberries, Walnuts, and Blue Cheese in a Raspberry Vinaigrette
- Warren Caesar Salad with crisp Romaine, House Made Dressing

Entrée Course – Choose two of the following to offer your Guests:

- Bacon-wrapped Chicken Breast with Fried Smoked Cheddar Mac'n Cheese
- Sliced Beef Tenderloin served with Mashed Potatoes, Grilled Asparagus
- Blackened Red Snapper topped with a Fresh Pineapple Salsa and served with Sautéed Squash & Au Gratin Potatoes

Dessert Course – Choose two of the following to offer your Guests:

- Chocolate Raspberry Tart with Sea Salt and EVOO
- Cheesecake Pecan Pie
- Seasonal Gelato with Pirouette Cookie

\$50 Per Person*

Appetizers Course – Choose three of the following to offer your Guests:

- Horseradish Crab Cakes served with a Key Lime Sauce and a Fresh Pineapple Salsa † ‡
- Martini Shrimp Cocktail †
- Shredded Chicken or Beef Lettuce Wraps with Peanut or Chili Sauce † ‡
- Ahi Tuna Skewers with Wasabi Ponzu Sauce † ‡
- Cornmeal-encrusted Fried Oysters with Remoulade ‡
- Bacon Wrapped Sea Scallops with Lemon Beurre Blanc † ‡

† Alternatively may be served passed or stationary during a Cocktail Hour.

‡ Alternatively may be served Family Style on each table with dinner.

Soup Course – Choose 2 of the following to offer your Guests:

- Lemongrass Soup with Somen Noodles and Shredded Chicken
- Shellfish Bisque Garnished with a Roasted Corn Fritter
- Apple Butternut Squash Soup served with a Mascarpone Whipped Topping
- French Onion Soup with a Gruyere Raft

Salad Course – Your Guests may choose one of the following:

- Bibb Lettuce with Onion Straws and Pine Nut Dressing
- Organic Spinach Salad tossed with Cranberries, Pecans, and Blue Cheese in a Raspberry Vinaigrette
- Warren Caesar Salad with crisp Romaine, House Made Dressing

Entrée Course – Your Guests may choose one of the following:

- Sliced Beef Tenderloin served with Sweet Potato Croquettes and Grilled Asparagus
- Seared Tuna over Sesame Coconut Somen Noodles with Spinach
- Grilled Pork Tenderloin with Broccoli Rice & Cheese Casserole and Apple Chili Glaze

Dessert Course – Choose two of the following to offer your Guests:

- Chocolate Raspberry Tart with Sea Salt and EVOO
- Cheesecake Pecan Pie
- Individual Crème Brulee
- Krispy Kreme Bread Pudding
- Seasonal Gelato with Pirouette Cookie

Beverage Service

You may offer your Guests the following soft drinks at \$3 per Guest per meal service:

Lakehouse Mountain Blend Coffee	Coca-Cola
Lakehouse Sundown Decaf Coffee	Diet Coke
Sweetened or Un-sweetened Iced Tea	Sprite
	Ginger Ale

You may offer your Guests offer the following additional non-alcoholic beverages, plus all soft drinks listed above at \$5 per Guest per meal service:

A variety of Mighty Leaf Hot Teas	Grapefruit Juice
Cranberry Juice	Pomegranate Juice
Orange Juice	

Red Bull, Sugar free Red Bull and Whynatte energy drinks are available for \$4 each.

You may offer your Guests an Open Bar based upon their consumption. Alternatively, you may elect to pre-pay for alcohol using the menus presented below.

Beer and Wine

(Includes all \$2 per person soft drinks listed above)*

\$22.00 per person for 2 hours; \$33 per person for 3 hours; \$44 per person for 4 hours

Beer**:

Budweiser	Blue Moon
Bud Light	Heineken
Mich Ultra	Hoegaarden
Coors Light	Newcastle
Miller Light	Stella Artois
Amstel Light	Sweetwater 420

Wine**:

Bonny Doon Riesling
 Le Rime Pinot Grigio
 Hera Vinho Verde
 Montevina Chardonnay
 Mark West Pinot Noir
 Conquista Malbec
 William Hill Cabernet Sauvignon

Additionally, you may choose from our extensive wine list. Selections will be offered at the listed bottle price.

** Specific brands of the wine varietal and beer styles may be substituted based on availability.

Liquor:

\$28.00 per person for 2 hours; \$40 per person for 3 hours; \$50 per person for 4 hours

(Includes \$3 Soft Drinks, Beer and Wine from above)*

Pinnacle Vodka
 Van Gogh Gin
 Jack Daniels Bourbon
 Dewars Blended Scotch
 Cuervo Gold Tequila

\$33 per person for 2 hours; \$46 per person for 3 hours; \$58 per person for 4 hours

All \$3 Soft Drinks, Beer, Wine, & Liquors listed above, plus:

Absolut Vodka
 Tanqueray Gin
 Makers Mark
 Crown Royal Whiskey
 Glenlivet 12 Year Single Malt
 Johnny Walker Red
 Patron XO

\$36 per person for 2 hours; \$52 per person for 3 hours; \$66 per person for 4 hours

All \$3 Soft Drinks, Beer, Wine & Liquors listed above, plus:

Grey Goose Vodka

Ketel One Vodka
 Bombay Sapphire Gin
 Woodford Reserve Bourbon
 Macallan 12 Year Single Malt
 Johnny Walker Black
 Patron Silver

May include others as specified by Host

* 8% Sales Tax and 20% Service will be added to all charges.

Planning, Design and Decor Options

Our staff is available to work with you on your own unique party design. We offer several options for flowers, table dressing, candles, balloons, and other design elements. The following are starting points that can be discussed in further detailed in person. Hosts and Guests may take all flowers, balloons, and menus with them, unless otherwise specified. All other décor will remain with the Warren. We offer a 1 hour complimentary consultation and all other meetings and services will be billed at \$50 per hour.

Floral Design: Floral arrangements and table décor are available to match your unique color scheme and style. Elements may include simple to elaborate flower arrangements on your buffet, the bar, your dining and entrance tables, the entry staircase, fireplace mantels and in the restrooms; color coordinated buffet and/or table lines; candles; and specially designed menus. Options vary widely, so pricing and design should be specifically discussed. The following is a limited list to begin the discussion:

Buffet Arrangements and Decor	\$150 and up
Seated Dinners Centerpieces and Decor	\$45 and up per table
Single arrangements	\$100 and up

Balloon Arrangements: We have several vendors; the following are a few suggestions:

- A balloon entrance: Helium filled balloons tied to line the entry staircase and a swarm of balloons at the top landing
- Designer balloon bouquets featuring various shapes, colors and styles.
- Simple balloon bouquets

Personalized Guests Cards: The Warren offers customized pre-printed Guests Cards to make your party an especially memorable event. These cards resemble the Warren Membership Cards but are personalized to your Event. **\$3 per card based on your design**

Rental and Set-up Fees

The following rental and set-up fees apply to all functions, unless otherwise specified:

Rental Fees - includes non-exclusive use of the space, unless specifically designated as exclusive:

Full Member	\$0
Dinner Member	\$0 - \$300
Non-Member	\$500

Rental Fees are waived:

- Sundays from 11 am – 3pm while The Warren is open for Brunch.
- Sunday, Monday and Tuesday evenings with a minimum food and beverage expenditure of \$750 for 3 hours and \$250 for each additional hour*.
- Mondays – Saturdays for parties ending by 5pm and with a minimum food & beverage expenditure of \$500 for 2 hours and \$150 for each additional hour*.

Setup Fees - includes black table linens and napkins, all service, plate, silver and glassware:

Less than 20 Guests	\$0
20 – 40 Guests	\$50
41 -60 Guests	\$100
61– 80 Guests	\$150
81 – 99 Guests	\$200
100 – 125 Guests	\$250
126 – 150 Guests	\$300
Greater than 150 Guests	\$350

Other Fees:

Ceremony Fee	\$200
Rehearsal Fee	\$200
Stage setup	\$150
Consultation Fees beyond the 1 st hour	\$50/hour
DJ Coordination Fee - if you wish to provide your own dj and equipment	\$200

Equipment Rental (a one-time delivery fee of \$85 will be applied to all rentals.):

60" tables	up to 6 at no charge; \$20 per table for additional tables
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8' rectangle tables

\$20 per table

20" hi-boys

\$20 per table

White, Black or Rosewood Padded chairs
charge, after that \$4 per chair

the 1st 45 black padded chairs at no

Additional color linens are available at varying prices.

Other rental items and prices available upon request.

The Warren Event Agreement

Day of Week/Date: _____ Event Name: _____

Host: _____ Contact #: _____ Email: _____

Start Time: _____ End Time: _____ Any specific area for party _____

of Guests anticipated: _____ # Guests Confirmed _____ Date Confirmed: _____

of Guests must be confirmed 10 days prior to event or anticipated # will be assumed to be confirmed. A security deposit must be provided to hold date and is due no later than 10 days prior to event. Credit Card for Guarantee: # _____ Exp Date: _____

Food Service: Buffet Off Menu Seated Meal Passed Items Carving Stations

Menu:

Beverage Service: Open Bar Beer & Wine Cash Bar

Selected/Restricted Beverages: _____

Special Equipment Required: _____

Other Specified Items:

Floral Design:

Cost Information

Food Service (Cost/Guest x # of Guests):	\$ _____	
Beverage Service (Cost/Guest x # of Guests):	\$ _____	
Cake Service (\$.50/Guest x # of Guests, minimum \$20):	\$ _____	
Total Food & Beverage Service	\$ _____	
+ 20% Service:	\$ _____	
Flowers, Balloons and Decorations:	\$ _____	
Equipment Rental:	\$ _____	
+ 8% Sales Tax:	\$ _____	
Setup Fee- Select one:	\$ _____	
Less than 20 Guests	\$ 0.00	
20 to 40 Guests	\$ 50.00	
41 to 60 Guests	\$ 100.00	
61 to 80 Guests	\$ 150.00	
81 to 99 Guests	\$ 200.00	
100 to 125 Guests	\$ 250.00	
126 - 150 Guests	\$ 300.00	
Greater than 150 Guests	\$350.00	
Rental Fee- Select one:	\$ _____	
Member Rental Fee	\$ 0.00	
Dinner Member Rental Fee	\$0.00 - \$300.00	
Non-Member Rental Fee	\$500.00	
Design Services (\$50/hour x # of hours)	\$ _____	
Music Coordination (\$110.00/hour x # hours)	\$ _____	
Doorman/Concierge (\$15/hour x # of hours)	\$ _____	
Other:	\$ _____	
Total:		\$ _____
Less: Deposit		(\$ _____)
Total Due at event		\$ _____

Event Terms:

1. All Guests must be 21 years of age or older, unless otherwise approved by The Warren.
2. All Events are considered non-exclusive unless otherwise agreed upon herein.
3. For non-exclusive Events, a 50% deposit on all food or \$300, whichever is greater is required at time of booking to guarantee time, date and menu.
4. For exclusive Events, a 50% deposit on all food or \$1,000, whichever is greater is required at time of booking to guarantee date and time.
5. For non-exclusive events, the deposit becomes non-refundable thirty (30) days prior to the Event.
6. For exclusive events, the deposit becomes non-refundable one hundred and twenty (120) days prior to the Event.
7. Deposits for all December events are non-refundable from the time they are paid.
8. The remaining charges incurred by the Host are due at the conclusion of the Event.
9. The number of Guests must be confirmed by the Host 10 days in advance.
10. Should the number of the Guests go beyond the confirmed number the Host may be charged the per-person price plus 15% for any additional food required, plus tax and service.
11. All menus must be confirmed 10 days in advance of the Event. Additions and changes agreed to by The Warren after that point may carry a change fee of 10% of the cost of the items added or changed.
12. Except for exclusive events, the Host must submit a Guest List to The Warren 24 hours in advance.
13. The Warren must approve all changes, such as time of Event, number of Guests, and other event details, prior to the event. All expenses incurred due to the approved changes will be added to the final bill with tax and service added to the total.
14. For all seated dinner, Hosts must specify the time Guests will be seated and served. Delays in seating Guests must be approved by The Warren and in no case will be delayed beyond 60 minutes. All delays beyond 15 minutes may carry a \$100 charge for every additional 15 minutes the seating is delayed (e.g. A 60 minute delay in seating will carry a \$300 delay charge.) In the case of a delay beyond 15 minutes, food quality cannot be guaranteed.
15. No food or beverage may be carried into The Warren and/or served unless expressly outlined in this Agreement.
16. All audio-visual equipment or recordings must be tested at least 24 hours prior to the event. Due to the time in setting up and testing audio visual presentations, audio visual requests made the day of the event may not be honored.
17. In most cases, the Club will be available to the Host one hour prior to event start time should the Host choose to decorate. All decorations must be approved by The Warren and confetti is specifically prohibited.
18. Should the event run beyond the allotted end time, a charge of \$1000.00 may be added to the final bill.

- 19. All music played at The Warren shall be determined solely by the Warren Management unless otherwise agreed upon and, under no circumstances will the Host have any influence over the music or volume level after 10:00pm.
- 20. The Host shall be responsible for the actions of their Guests and will assume responsibility for any damage done to The Warren’s furniture, fixtures, and equipment, as well as the area surrounding the building.
- 21. The Host will not display any signs or advertising material without prior written consent from The Warren.
- 22. The Host and their Guests shall comply with the laws and ordinances, rules and regulations of all governmental authorities that have jurisdiction over the premises.
- 23. The Warren is not responsible for damage to the automobiles of any Hosts or Guests.
- 24. The Warren is not responsible for lost or stolen items. The Warren will not be held responsible for items left behind.

Approved, Acknowledged, And Accepted:

The Warren

Host

Date
Updated 05/2013

Date