

emerald ballroom at grand cascades lodge

WELCOME 2027 — NEW YEAR'S EVE DINNER

Thursday, December 31, 2026 8:00pm — 1:00am

Cocktail Hour, Three-Course Dinner + Open Bar

COCKTAIL HOUR

Passed Hors d'oeuvres

Caviar Blinis

Duck Confit Cornets

Butternut Squash Bruschetta

Seafood and Raw Bar GF

Freshly Shucked Oysters and Clams

Poached Jumbo Shrimp

Ahi Tuna Sashimi

cocktail sauce, mignonette, accoutrements

Gino's Pasta Live Station

Gemelli Caccio Peppe

black truffle, grana padano

Pipe Rigate

bolognese sauce

Carving Station

Turkey Roulade

cranberry relish

Rack of Lamb

herb crust

Beef Wellington

duxelles, puff pastry

Cauliflower Gratin

Confit Potatoes

Kid's Buffet

Chicken Fingers + Tater Tots

Baked Mac and Cheese

Grilled Cheese Sandwich

Fresh Fruit

PLATED DINNER

First Course

Roasted Beet Carpaccio

whipped ricotta, crispy sunchoke

Second Course

Braised Short Rib Gremolata

caramelized pearl onion,
roasted parsnip creamy polenta

Third Course

Frozen Souffle Nougatine

our honey, almonds, pistachio

FAMILY-STYLE DESSERT

Mini Pastries + Tarts

Cannoli Roaming Bar

vanilla, chocolate, pistachio

Ages 18 and over with Open Bar {21+ only} — \$200 | Children ages 12-17 — \$100

Children ages 4-11 — \$55 | Children 3 and under — Complimentary

All prices are per person and exclude tax and administrative charge.

Live entertainment. Reservations are required, call 844.265.8420.