New Year’s Eve Private Party
{IN ROOM DINING OPTIONS}

Suites
300 {All Adult}

FOOD
- Italian Style Meats + Cheeses
- Olives + Marinated Vegetables
- Vegetable Crudité + Assorted Dips
- Mozzarella + Tomato Salad
- Baked Lobster Mac + Cheese
- Roasted Organic Salmon + Dill Sauce
- Braised Beef Short Ribs
- Roasted Potatoes
- Seasonal Vegetables
- Cupcakes

LIBATIONS
- 1 Bottle — Prosecco
- 6 Pack — Domestic Bottles
  (Choose 1 Kind)
  Coors Light
  Black Cherry Seltzer
  Sam Adams Boston Lager
- 6 Pack — Import + Craft Beer
  (Choose 1 Kind)
  Doc’s Pear Cider
  Pilsner Urguell
  Great Lakes IPA
- 1 Bottle — CSR Signature Wine
  Cabernet Sauvignon
- 1 Bottle — CSR Signature Wine
  Chardonnay

Suites
300 {Adults + Kids}

FOOD
- Build Your Own Taco Sampler
- Fajitas: Beef + Shrimp
- Skillet Corn, Cotija Cheese, Cilantro + Lime
- Sautéed Onions + Peppers
- Pancetta Braised Black Beans
- Flour Tortillas
- Fresh Made Guacamole + Chips
- Sour Cream
- Cupcakes

LIBATIONS
- 1 Bottle — Prosecco
- 1 Bottle — Sparkling Cider
- 4 Pack — Domestic Bottles
  (Choose 1 Kind)
  Coors Light
  Black Cherry Seltzer
  Sam Adams Boston Lager
- 4 Pack — Import + Craft Beer
  (Choose 1 Kind)
  Doc’s Pear Cider
  Pilsner Urguell
  Great Lakes IPA
- 1 Bottle — CSR Signature Wine
  (Choose 1 Kind)
  Cabernet Sauvignon
  Chardonnay
- 6 Bottles — Honey Green Tea Ice Tea

Adjoining Room to Party Suite
75

FOOD
Antipasto Platter

LIBATIONS
- 1 Bottle — Prosecco
Luxury
700

FOOD
Antipasto Platter
Charcuterie + Cheese
Olives + Marinated Vegetables
Vegetable Crudité + Assorted Dips

Caviar Platter
Assorted Caviars: Ossetra, Kaluga, Hackelback
Blinis, Crème Fraîche, Pickled Shallots
Smoked Salmon + Accoutrements

Chilled Seafood Platter
Shrimp Cocktail
Freshly Shucked Clams + Oysters
Smoked Trout Pâte
Snow Crab Clusters
Cocktail Sauce, Mignonette + Horseradish

Petit Fours + Cupcakes

LIBATIONS
1 Bottle — Veuve Clicquot Brut

6 Pack — Domestic Bottles
(Choose 1 Kind)
Coors Light
Black Cherry Seltzer
Sam Adams Boston Lager

6 Pack — Import + Craft Bottles
(Choose 1 Kind)
Doc’s Pear Cider
Pilsner Urguell
Great Lakes IPA

1 Growler Winter Sangria

1 Bottle — Sauvignon Blanc
Hourglass, Estate, Napa Valley, 2018

1 Bottle — Bordeaux Blend
Pago de San Gabriel, Zubiola, Navarra, Spain, 2007

Champagne Chalet
1,000 {Seats 4} 1,500 {Seats 6}
8:00pm - 12:30am

FOOD
Antipasto Platter
Charcuterie + Cheese

The Fondue Experience
Fontina Cheese Fondue
Crispy Dough Fritters
Winter Vegetables + Salami
Crisp Green Salad

Chilled Seafood Platter
Shrimp Cocktail
Caviar, Blinis + Accoutrements
Freshly Shucked Clams + Oysters
Smoked Trout Pâte
Grilled King Prawns
Cocktail Sauce, Mignonette + Horseradish

Petit Fours + Cupcakes

LIBATIONS
2 Bottles— Krug Grande Cuvee Champagne

Reservations are required and space is limited.
Please call 855.208.0725