# 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 Urquell
  - Great Lakes IPA
- 1 Bottle — CSR Signature Wine
  - Cabernet Sauvignon
- 1 Bottle — CSR Signature Wine
  - Chardonnay

### Adjoining Room to Party Suite

| 75 |

### FOOD

- Antipasto Platter

### LIBATIONS

- 1 Bottle — Prosecco

### 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 Urquell
  - Great Lakes IPA
- 1 Bottle — CSR Signature Wine
  - Cabernet Sauvignon
- 6 Bottles — Honey Green Tea Ice Tea
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 Pâté
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 Urquell
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 - 12:00am

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 Pâté
Grilled King Prawns
Cocktail Sauce, Mignonette + Horseradish

Petit Fours + Cupcakes

LIBATIONS

1 Bottle — Krug Grande Cuvee Champagne

Reservations are required and space is limited.

Please call 855.208.0725