It’s a time to *create* memories. A time to *welcome* your family and friends. A time you will never forget...

More than just an *event* venue, at Eddie Merlot’s every *detail* is given our most *careful* attention. We are *committed* to ensuring that you and your guests enjoy *memories* that will last a lifetime.

*Trust* Eddie Merlot’s to make it truly *exceptional*!

Our *dedicated* team is here to help you plan the *perfect* event, with menus that feature *world class*, hand selected and *hand cut* steaks, the *freshest* seafood, and the *finest* wines selected by Eddie Merlot’s personal sommelier, in an *elegant* setting.

Eddie Merlot’s offers several *private* and *semi-private* dining areas, with *accommodations* available for as few as ten guests or as many as three hundred.

From *business* dinners to *social* celebrations, Eddie Merlot’s is here to help make yours an event to *remember*...

**MAKE IT EXCEPTIONAL.**

**MAKE IT EDDIE MERLOT’S.**
BREAKFAST & LUNCH MENUS

BREAKFAST

CONTINENTAL ~ $15 per person
Fresh Danish, Muffins, & Pastries
Fresh Fruit Display

BREAKFAST BUFFET ~ $25 per person
Fresh Danish, Muffins, & Pastries
Fresh Fruit Display
Eddie’s Frittata “Lorraine”
Breakfast Potatoes
Bacon

Enhance your menu by adding one of our SIGNATURE selections

Napa Valley French Toast ~ $4 ~ Custom Omelet Station ~ $5

CHAMPAGNE PLATED BRUNCH ~ $32 per person
(Host Selects Three)
Bananas Foster French Toast
Eddie’s Frittata “Lorraine”
Cherrywood Bacon & Eggs Benedict
Maryland Crab Cake Benedict
Spinach Salad with Grilled Chicken
Chicken Chopped House Salad
Salmon Caesar Salad
Served with Breakfast Potatoes and Fresh Fruit
Includes One Glass of Champagne

All Breakfast & Lunch Menus are available for events beginning by 2:00 p.m.

Coffee, Tea, Juice, and Soda included with breakfast and lunch menus.

Ask us about ways to customize your event!

LUNCH

CLASSIC BUFFET ~ $30 per person
Caesar Salad AND House Salad
(Host Choice of Two)
Prime Beef Tips
Bourbon Marinated or “Diane Style”
Pan Roasted Chicken
Vegetarian Pasta
Shrimp & Grits

Includes Roasted Garlic Mashed Potatoes & Chef’s Selected Vegetables

Chocolate Cake
Carrot Cake

SIGNATURE BUFFET ~ $40 per person
Caesar Salad AND House Salad
(Host Choice of Three)
Prime Beef Tips
Bourbon Marinated or “Diane Style”
Pan Roasted Chicken
Vegetarian Pasta
Shrimp & Grits
Cedar Roasted Salmon
Carved Pork Loin
Carved Beef Tenderloin ~ $8 per person
Includes Roasted Garlic Mashed Potatoes OR Wild Rice,
and Chef’s Selected Vegetables
Chocolate Cake Bites
Carrot Cake Bites

*20 guest minimum required for all breakfast & lunch buffets. Availability is based upon contracted room and the space required for set-up, and varies by location.
PLATED LUNCHES

CLASSIC MENU ~ $30 per person

(Choice of)
Caesar Salad
Cup of French Onion Soup
(Host Selects Three)
Blackened Prime Steak Salad
Eddie's Prime Burger
Salmon BLTA
Marinated Grilled Chicken Sandwich
Salmon Caesar
Chicken Chopped House Salad
All sandwiches served with House Chips
Chocolate Cake
Carrot Cake

SIGNATURE MENU ~ $35 per person

(Host Selects Two)
Caesar Salad
Cup of French Onion Soup
Cup of King Crab & Corn Bisque
(Host Selects Three)
4 oz. Sliced Beef Tenderloin “Diane”
Wagyu Cheeseburger with French Fries
10 oz. Frenched Pork Chop
Pan Roasted Chicken
Sesame Seared Yellowfin Tuna
Cedar Roasted Salmon
All entrées served with Fresh Vegetables unless noted
Chocolate Cake
Carrot Cake

PLATINUM MENU ~ $45 per person

(Host Selects Two)
Caesar Salad
House Salad
Cup of French Onion Soup
Cup of King Crab & Corn Bisque
Classic Wedge
(Host Selects Three)
7 oz. Filet Mignon
10 oz. Frenched Pork Chop
Pan Roasted Chicken
Maryland Crab Cake
Cedar Roasted Salmon
Entrees Served with Mashed Potatoes with Roasted Garlic & Chef’s
Fresh Vegetables
(Host Selects Two)
Chocolate Cake
Carrot Cake
New York Style Cheesecake

All Breakfast & Lunch Menus are available for events beginning by 2:00 p.m.

Coffee, Tea, & Soda included with all lunch menus.

Ask us about ways to customize your event!
Also, see our Exceptional Additions for a list of menu enhancements!
## EXCEPTIONAL ADDITIONS & RECEPTIONS

### BY THE PIECE

**CLASSIC SELECTIONS**

$3 Per Piece
- Tomato & Basil Bruschetta
- Oven Roasted Mushroom Crostini
- Miniature Carrot Cakes
- Miniature Cognac Brownie Bites
- Tomato Caprese Skewers
- Jumbo Barbeque Shrimp
- Miniature Crème Brûlée
- Miniature Cheesecake Bites

$4 Per Piece
- Beef and Mushroom Wellentons
- Bourbon Marinated Beef Brochette
- Rosemary Mustard Chicken Skewers
- Filet Mignon Potstickers
- Miniature Ahi Tuna Wontons
- Smoked Salmon Canapé

**SIGNATURE SELECTIONS**

$5 Per Piece
- Miniature Maryland Crab Cakes
- Oysters Rockefeller
- Oysters on the Half Shell
- Beef & Lobster Wellentons

$6 Per Piece
- Colossal Shrimp Cocktail
- Bacon Wrapped Scallops

$7 Per Piece
- Filet Mignon Peppadew Sliders
- Colossal Barbeque Shrimp

**12 Piece Minimum per “By The Piece” Selection**

### FOR SHARING

**CLASSIC SELECTIONS**

$4 per person
- Fresh Vegetable Crudités
- Classic Cheeses with Crackers
- Sweet & Spicy Shrimp
- Black & Blue Flatbread

Select Two CLASSIC Displays above for $7 per person
Select Three CLASSIC Displays above for $10 per person

**SIGNATURE SELECTIONS**

$5 Per Person
- Beef Carpaccio
- Smoked Salmon
- Artisan Cheeses with Crackers

$6 Per Person
- Charcuterie Display
- Sesame Ahi Sashimi Tuna
- King Crab
- Flatbread

Select Two SIGNATURE Displays above for $10 per person
Select Three SIGNATURE Displays above for $15 per person

**PLATINUM SELECTIONS**

- Chilled Seafood Tower ~ $29
  - Jumbo Gulf Shrimp, Oysters, Chilled Crab Legs

**12 Guest Minimum per “For Sharing” Selection**

### EDDIE MERLOT’S RECEPTION PACKAGES

**EDDIE’S CLASSIC PACKAGE**

$25 per person

Light hors d’oeuvres package includes host choice of (3) CLASSIC and (1) SIGNATURE hors d’oeuvres from our “By the Piece” or “For Sharing” selections (6 total pieces per guest).

**EDDIE’S SIGNATURE PACKAGE**

$35 per person

Medium hors d’oeuvres package includes host choice of (4) CLASSIC and (2) SIGNATURE hors d’oeuvres from our “By the Piece” or “For Sharing” selections (9 total pieces per guest).

**EDDIE’S PLATINUM PACKAGE**

$45 per person

Heavy hors d’oeuvres package includes host choice of (5) CLASSIC and (3) SIGNATURE hors d’oeuvres from our “By the Piece” or “For Sharing” selections (12 total pieces per guest).

Package prices are based upon an approximate two hour reception. Hors d’oeuvres are calculated at 1.5 pieces per person, preselection. Host may choose to add additional hors d’oeuvres at an additional cost per person, per piece. Hors d’oeuvres packages are based on a number of pieces per selection, per person, and are not unlimited.
ENHANCEMENTS & BEVERAGE PACKAGES

CHEF’S CARVING STATIONS

FILET MIGNON CARVING STATION
$350.00 per tenderloin ~ Serves 20-30

PORK LOIN CARVING STATION
$225.00 per loin ~ Serves 20-30

Carving Stations served with assorted sauces and small slider buns

ENTRÉE ENHANCEMENTS

Béarnaise Sauce ~ $2.95
Peppercorn Sauce ~ $2.95
Bacon & Gorgonzola ~ $2.95
Cup of Soup ~ $5.95
“Oscar” Style ~ $12.95
“Maxwell” Style ~ $15.95
Two Family Style Sauces ~ $12.95
5-6 oz. Lobster Tail ~ $24.95
1/4 lb. Crab Legs ~ $15.95

EDDIE MERLOT’S BEVERAGE PACKAGES

Enhance any event by adding one of the following beverage packages.

CLASSIC SELECTIONS PACKAGE
2 Hour Package - $25 PER PERSON
3 Hour Package - $32 PER PERSON
4 Hour Package - $37 PER PERSON

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra), and house selected wines.

CLASSIC SELECTIONS PACKAGE with Cocktails
2 Hour Package - $30 PER PERSON
3 Hour Package - $37 PER PERSON
4 Hour Package - $42 PER PERSON

This package includes domestic beers (Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra), house selected wines and call liquors (Absolut, Tanqueray, Bacardi, Jim Beam, Jose Cuervo, Dewar’s and DeKuyper liqueurs).

SIGNATURE LABEL PACKAGE
2 Hour Package - $30 PER PERSON
3 Hour Package - $35 PER PERSON
4 Hour Package - $40 PER PERSON

This package includes domestic, imported, and craft beers, plus host’s choice of four of the following varietals from our Preferred Label collection; Sparkling, Moscato, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot and Cabernet.

SIGNATURE LABEL PACKAGE with Cocktails
2 Hour Package - $42 PER PERSON
3 Hour Package - $47 PER PERSON
4 Hour Package - $52 PER PERSON

This package includes domestic, imported, and craft beers, Eddie Merlot’s top shelf premium liquors (Grey Goose, Bombay Sapphire, Maker’s Mark, Knob Creek, Patron, Grand Marnier, Bacardi, Glenlivet 12 and premium liqueurs), Eddie’s Signature Cocktails, and host’s choice of four of the following varietals from our Platinum Partner vineyards; Sparkling, Moscato, Pinot Grigio, Chardonnay, Riesling, Pinot Noir, Merlot and Cabernet.

PERSONALIZED WINE DINNER PACKAGES

Eddie Merlot’s is proud to feature a personal Sommelier to help you plan and customize an exceptional experience for your guests. Our Sales Management and Culinary teams will work with you to plan and select wine and food pairings that are sure to impress any guest. These dinners are an amazing opportunity for you to host a spectacular event filled with great food, outstanding wine, unparalleled service and hospitality in an impressive ambiance. Ask us for details!
$69 CABERNET MENU

WELCOME RECEPTION
CLASSIC APPETIZERS
(Host selects two CLASSIC appetizers)
Bourbon Beef Brochettes  Spinach & Artichoke Dip
Tomato & Basil Bruschetta  Tomato Caprese Skewers
Mushroom Crostini  Miniature Beef Wellingtons
Filet Potstickers  Jumbo Barbeque Shrimp
Sweet & Spicy Shrimp  Calamari
Chicken Skewers  Miniature Ahi Tuna Wontons
Black & Blue Flatbread  Shrimp & Andouille Flatbread

Enhance your menu by substituting one of your CLASSIC selections for a SIGNATURE selection

SIGNATURE APPETIZERS
Colossal Shrimp Cocktail ~ $3  Colossal Barbeque Shrimp ~ $5
King Crab Flatbread ~ $4  Bacon Wrapped Scallops ~ $2
Miniature Crab Cakes ~$3  Oysters on the Half Shell ~ $2

SALAD COURSE
CLASSIC SALADS
(Host selects one CLASSIC salad)
Caesar
House Salad
Classic Wedge

Enhance your menu by substituting one of our SIGNATURE selections

SIGNATURE SALADS
Spinach Salad ~ $3
Eddie’s Favorite Chopped ~ $3
Baby Kale Salad ~ $3

Coffee, Tea, and Soda Included

MAIN COURSE
ENTRÉE SELECTIONS
(Host selects three entrées)
7 oz. Filet Mignon
Cedar Plank Roasted Salmon
Pan Roasted Chicken
Frenched Pork Chops
12 oz. New York Strip ~ $6
16 oz. Boneless Ribeye ~ $15

CLASSIC SIDES
(Host selects two CLASSIC sides)
Mashed Potatoes  Steamed Broccoli
Asparagus Spears  Creamed Spinach
Corn Casserole  Baked Potato
Eddie’s Potatoes  Macaroni & Cheese

Enhance your menu by substituting one of our SIGNATURE selections ~ $3 per person

SIGNATURE SIDES
Sweet Potato Casserole  Eddie’s Brussels Sprouts
Wild Mushrooms  Eddie’s Scalloped Potatoes

DESSERT COURSE
(Host selects two desserts)
Chocolate Cake  New York Cheesecake
Crème Brûlée  Carrot Cake

Ask us about ways to customize your event!
Also, see our Exceptional Additions for a list of menu enhancements!
$79  MERLOT MENU

WELCOME RECEPTION

CLASSIC APPETIZERS
(Host selects two CLASSIC and one SIGNATURE appetizers)
- Bourbon Beef Brochettes
- Tomato & Basil Bruschetta
- Mushroom Crostini
- Filet Potstickers
- Sweet & Spicy Shrimp
- Chicken Skewers
- Black & Blue Flatbread
- Spinach & Artichoke Dip
- Tomato Caprese Skewers
- Miniature Beef Wellingtons
- Jumbo Barbeque Shrimp
- Calamari
- Miniature Ahi Tuna Wontons
- Shrimp & Andouille Flatbread

Enhance your menu by substituting one of your CLASSIC selections for a SIGNATURE selection

SIGNATURE APPETIZERS
- Colossal Shrimp Cocktail ~ $3
- King Crab Flatbread ~ $4
- Miniature Crab Cakes ~$3
- Colossal Barbeque Shrimp ~ $5
- Bacon Wrapped Scallops ~ $2
- Oysters on the Half Shell ~ $2

SALAD COURSE

CLASSIC SALADS
(Host selects two CLASSIC salads)
- Classic Wedge
- Caesar
- House Salad

SIGNATURE SALADS
- Spinach Salad ~ $3
- Eddie’s Favorite Chopped ~ $3
- Baby Kale Salad ~ $3

Coffee, Tea, and Soda Included

MAIN COURSE

ENTRÉE SELECTIONS
(Host selects three entrées)
- 10 oz. Filet Mignon
- 12 oz. New York Strip
- Frenched Pork Chops
- Pan Seared Sea Bass
- Bourbon Ribeye ~ $8
- Cedar Roasted Salmon
- Pan Roasted Chicken
- Yellowfin Sesame Tuna Sashimi
- 16 oz. Boneless Ribeye ~ $8
- 16 oz. Bone-In Filet ~ $25

CLASSIC SIDES
(Host selects two CLASSIC sides)
- Mashed Potatoes
- Asparagus Spears
- Corn Casserole
- Eddie’s Potatoes
- Steamed Broccoli
- Creamed Spinach
- Baked Potato
- Macaroni & Cheese

Enhance your menu by substituting one of our SIGNATURE selections ~ $3 per person*

*Unless noted otherwise

SIGNATURE SIDES
- Eddie’s Brussels Sprouts
- Eddie’s Scalloped Potatoes
- Sweet Potato Casserole
- Cauliflower Au Gratin
- Wild Mushrooms
- Mashed Potatoes with Lobster ~ $6
- Mac & Cheese with Lobster ~$6

DESSERT COURSE
(Host selects two desserts)
- Chocolate Cake
- Crème Brûlée
- New York Cheesecake
- Carrot Cake

Ask us about ways to customize your event!
Also, see our Exceptional Additions for a list of menu enhancements!
$99  CHAMPAGNE MENU

WELCOME RECEPTION
CLASSIC APPETIZERS
(Host selects two CLASSIC and two SIGNATURE appetizers)
Bourbon Beef Brochettes  Spinach & Artichoke Dip
Tomato & Basil Bruschetta  Tomato Caprese Skewers
Mushroom Crostini  Miniature Beef Wellingtons
Filet Potstickers  Jumbo Barbeque Shrimp
Sweet & Spicy Shrimp  Calamari
Chicken Skewers  Miniature Ahi Tuna Wontons
Black & Blue Flatbread  Shrimp & Andouille Flatbread

SIGNATURE APPETIZERS
Colossal Shrimp Cocktail  Colossal Barbeque Shrimp
King Crab Flatbread  Bacon Wrapped Scallops
Miniature Crab Cakes  Oysters on the Half Shell

SALAD COURSE
(Host selects two salads)
Classic Wedge
Caesar
House Salad
Spinach Salad
Chopped House Salad
Baby Kale Salad

Enhance your menu by substituting our SIGNATURE selection

SIGNATURE SELECTION
King Crab Bisque ~ $3

Coffee, Tea, and Soda Included

MAIN COURSE
CLASSIC ENTRÉE SELECTIONS
(Host selects four entrées)
10 oz. Filet Mignon  Cedar Roasted Salmon
16 oz. New York Strip  Pan Roasted Chicken
16 oz. Boneless Ribeye  Yellowfin Sesame Tuna Sashimi
Pan Seared Sea Bass  Bourbon Ribeye
Frenched Pork Chops  7 oz. Filet & 6 oz. Lobster Tail

SIGNATURE ENTRÉE SELECTIONS
16 oz. Bone-In Filet ~ $15
7 oz. Wagyu Filet ~ $35  18 oz. Bone-In Bison Ribeye ~ $9

CLASSIC SIDES
(Host selects three CLASSIC or SIGNATURE sides)
Mashed Potatoes  Steamed Broccoli
Asparagus Spears  Creamed Spinach
Corn Casserole  Baked Potato
Eddie's Potatoes  Macaroni & Cheese

SIGNATURE SIDES
Eddie's Brussels Sprouts  Wild Mushrooms
Eddie's Scalloped Potatoes  Mashed Potatoes with Lobster ~ $6
Sweet Potato Casserole  Mac & Cheese with Lobster ~$6
Cauliflower Au Gratin

DESSERT COURSE
(Host selects two desserts)
Chocolate Cake  New York Cheesecake
Crème Brûlée  Carrot Cake

Ask us about ways to customize your event!
Also, see our Exceptional Additions
$59 ZINFANDEL MENU

SALAD COURSE

CLASSIC SALADS
(Host selects one CLASSIC salad)
Caesar
House Salad
Classic Wedge

Enhance your menu by substituting one of our SIGNATURE selections

SIGNATURE SALADS
Spinach Salad ~ $3
Eddie’s Favorite Chopped ~ $3
Baby Kale Salad ~ $3

DESSERT COURSE

CLASSIC DESSERT
(Host selects one CLASSIC dessert)
Chocolate Cake
Crème Brûlée

Coffee, Tea & Soda Included

MAIN COURSE

ENTRÉE SELECTIONS
(Host selects three entrées)
7 oz. Filet Mignon
Cedar Plank Roasted Salmon
Pan Roasted Chicken
Frenched Pork Chops

CLASSIC SIDES
Mashed Potatoes with Roasted Garlic
Steamed Broccoli

Enhance your menu by substituting one of our SIGNATURE selections ~$3 per person

SIGNATURE SIDES
Eddie’s Potatoes
Asparagus Spears
Eddie’s Brussels Sprouts
Cauliflower Au Gratin

Ask us about ways to customize your event!
Also, see our Exceptional Additions
for a list of menu enhancements!

At Eddie Merlot’s, our goal is to provide private dining menus that fit every group and every budget, while providing your guests with menus crafted from the finest steak and seafood selections. Our Zinfandel menu, is available to meet those needs, by providing you an amazing menu that has value and quality as its foundation.