

Private Dining Events



EXCEPTIONAL EXPERIENCES

start with Exceptional Care.

At Eddie Merlot's, our highly trained culinary team and service staff are dedicated to ensuring that you and your guests receive nothing but the best.

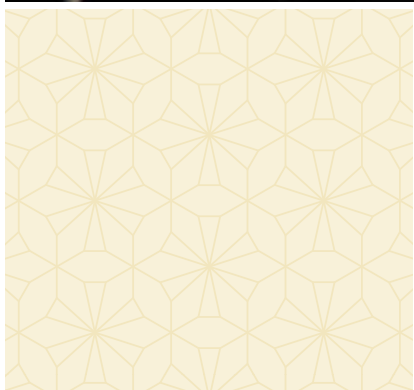
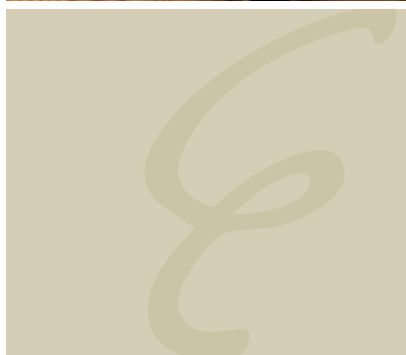
Our dedicated team is here to help you plan the perfect event, and committed to providing menus that feature world class, hand selected and hand cut steaks, the freshest seafood, and the finest wines.

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

Make it exceptional.

Eddie Merlot's

PRIME AGED BEEF AND SEAFOOD



Lunch

\$49

per person

Served with Coffee, Tea & Soda Service.

Composed Entrées served with Roasted Garlic Mashed Potatoes & Fresh Broccoli.

(Host Selects Two)

Caesar Salad
Eddie's House Salad
Cup of French Onion Soup
Cup of King Crab & Corn Bisque

(Host Selects Three)

6 oz. Filet Mignon (+\$5)
Sixty South® Salmon - Grilled
Sixty South® Salmon - Cedar-Plank Roasted (+\$3)
Yellowfin Tuna
Lemon-Dijon Chicken
Eddie's Prime Cheeseburger & Fries

(Guest Choice Of)

Triple Chocolate Cake
Carrot Cake

ENTRÉE ENHANCEMENTS

Not a Substitution, Priced Per Person

Béarnaise Sauce +\$3
Peppercorn Sauce +\$3
Bacon Gorgonzola
Topping +\$3

Oscar Style +\$15
6oz. Lobster Tail MP
Cup of Bisque or
French Onion Soup +\$7

REQUIRES A 20-PERSON MINIMUM



PLATED

Cabernet Menu

\$79
per person

Served with Coffee, Tea & Soda Service.

APPETIZERS

Classic Appetizers

(Host selects two)

- | | |
|----------------------------|----------------------------|
| Filet Mignon Potstickers | Miniature Beef Wellingtons |
| Sweet & Spicy Shrimp | Spinach & Artichoke Dip |
| Miniature Ahi Tuna Wontons | |

Appetizer Additions

- | | |
|--------------------------------|-------------------------------|
| Filet Mignon Potstickers \$5 | Miniature Crab Cakes \$8 |
| Miniature Beef Wellingtons \$5 | Barbecue Shrimp \$8 |
| Sweet & Spicy Shrimp \$5 | Bacon-Wrapped Scallops \$6 |
| Spinach & Artichoke Dip \$5 | Oysters on the Half Shell \$6 |
| Miniature Ahi Tuna Wontons \$5 | Oysters Rockefeller \$6 |
| Calamari \$6 | Charbroiled Oysters \$6 |
| Shrimp Cocktail \$7 | Filet Mignon Sliders \$8 |

SALAD COURSE

(Host selects two)

- Eddie's House Salad
- Classic Wedge Salad
- Caesar Salad

MAIN COURSE

Entrée Selections

(Host selects three)

- 6 oz. Filet Mignon
- 12 oz. New York Strip
- Yellowfin Tuna
- Lemon-Dijon Chicken
- Sixty South® Salmon - Grilled
- Sixty South® Salmon - Cedar-Plank Roasted (+\$3)

Classic Sides *Served Family Style*

(Host selects two)

- | | |
|--------------------------------|----------------------------|
| Roasted Garlic Mashed Potatoes | Broccoli |
| Asparagus | Creamed Spinach with Bacon |
| Macaroni & Cheese | Eddie's Potatoes |

ENHANCED SIDE OPTIONS

- | | |
|---|--------------------------------------|
| Eddie's Brussels Sprouts +\$3 | Sweet Potato Casserole +\$3 |
| Roasted Garlic Mashed Potatoes with Lobster +\$10 | Macaroni & Cheese with Lobster +\$10 |

DESSERT COURSE

(Includes)

- | | |
|-----------------------|-------------|
| Triple Chocolate Cake | Carrot Cake |
|-----------------------|-------------|

ENTRÉE ENHANCEMENTS

*Not a Substitution,
Priced Per Person*

- Béarnaise Sauce +\$3
- Peppercorn Sauce +\$3
- Bacon Gorgonzola Topping +\$3
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque or French Onion Soup +\$7



PLATED

Merlot Menu

\$89
per person

Served with Coffee, Tea & Soda Service.

APPETIZERS

Classic Appetizers

(Host selects three)

- | | |
|----------------------------|----------------------------|
| Filet Mignon Potstickers | Miniature Beef Wellingtons |
| Sweet & Spicy Shrimp | Spinach & Artichoke Dip |
| Miniature Ahi Tuna Wontons | |

Appetizer Additions

- | | |
|--------------------------------|-------------------------------|
| Filet Mignon Potstickers \$5 | Miniature Crab Cakes \$8 |
| Miniature Beef Wellingtons \$5 | Barbecue Shrimp \$8 |
| Sweet & Spicy Shrimp \$5 | Bacon-Wrapped Scallops \$6 |
| Spinach & Artichoke Dip \$5 | Oysters on the Half Shell \$6 |
| Miniature Ahi Tuna Wontons \$5 | Oysters Rockefeller \$6 |
| Calamari \$6 | Charbroiled Oysters \$6 |
| Shrimp Cocktail \$7 | Filet Mignon Sliders \$8 |

SALAD COURSE

(Host selects three)

- Caesar Salad
- Eddie's House Salad
- Classic Wedge Salad
- Chopped Salad

MAIN COURSE

Entrée Selections

(Host selects three)

- 8 oz. Filet Mignon
- 12 oz. New York Strip
- Sea Bass
- Lemon-Dijon Chicken
- Sixty South® Salmon - Grilled
- Sixty South® Salmon - Cedar-Plank Roasted (+\$3)
- Yellowfin Tuna

ENHANCED ENTRÉE OPTIONS

- 16 oz. Prime Ribeye +\$15
- Prime Bourbon Ribeye +\$15

Classic Sides *Served Family Style*

(Host selects three)

- | | |
|--------------------------------|------------------|
| Roasted Garlic Mashed Potatoes | Asparagus |
| Macaroni & Cheese | Broccoli |
| Creamed Spinach with Bacon | Eddie's Potatoes |

ENHANCED SIDE OPTIONS

- | | |
|---|--------------------------------------|
| Eddie's Brussels Sprouts +\$3 | Sweet Potato Casserole +\$3 |
| Roasted Garlic Mashed Potatoes with Lobster +\$10 | Macaroni & Cheese with Lobster +\$10 |

DESSERT COURSE

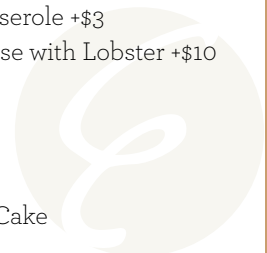
(Includes)

- | | | |
|-----------------------|--------------|-------------|
| Triple Chocolate Cake | Crème Brûlée | Carrot Cake |
|-----------------------|--------------|-------------|

ENTRÉE ENHANCEMENTS

*Not a Substitution,
Priced Per Person*

- Béarnaise Sauce +\$3
- Peppercorn Sauce +\$3
- Bacon Gorgonzola Topping +\$3
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque or French Onion Soup +\$7



PLATED

Champagne Menu

\$110
per person

Served with Coffee, Tea & Soda Service.

APPETIZERS

Classic Appetizers

(Host selects two)

- | | |
|----------------------------|----------------------------|
| Filet Mignon Potstickers | Miniature Beef Wellingtons |
| Sweet & Spicy Shrimp | Spinach & Artichoke Dip |
| Miniature Ahi Tuna Wontons | |

Signature Appetizers

(Host selects two)

- | | |
|-----------------|------------------------|
| Shrimp Cocktail | Miniature Crab Cakes |
| Barbecue Shrimp | Bacon-Wrapped Scallops |

SALAD/SOUP COURSE

(Host selects three)

- Caesar Salad
- Eddie's House Salad
- Classic Wedge Salad
- Chopped Salad
- Bowl of King Crab & Corn Bisque

MAIN COURSE

Entrée Selections

(Host selects four)

- 10 oz. Filet Mignon
- 16 oz. New York Strip
- Sea Bass
- Lemon-Dijon Chicken
- Sixty South® Salmon - Grilled or Cedar-Plank Roasted
- Yellowfin Tuna
- 16 oz. Prime Ribeye
- Prime Bourbon Ribeye
- Surf & Turf: 6 oz. Filet Mignon & 6 oz. Lobster Tail

Classic Sides *Served Family Style*

(Host selects three)

- | | |
|--------------------------------|------------------------|
| Roasted Garlic Mashed Potatoes | Asparagus |
| Macaroni & Cheese | Broccoli |
| Creamed Spinach with Bacon | Eddie's Potatoes |
| Eddie's Brussels Sprouts | Sweet Potato Casserole |

ENHANCED SIDE OPTIONS

- | | |
|---|--------------------------------------|
| Roasted Garlic Mashed Potatoes with Lobster +\$10 | Macaroni & Cheese with Lobster +\$10 |
|---|--------------------------------------|

DESSERT COURSE

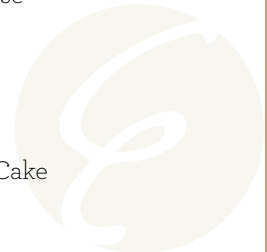
(Includes)

- | | | |
|-----------------------|--------------|-------------|
| Triple Chocolate Cake | Crème Brûlée | Carrot Cake |
|-----------------------|--------------|-------------|

ENTRÉE ENHANCEMENTS

*Not a Substitution,
Priced Per Person*

- Béarnaise Sauce +\$3
- Peppercorn Sauce +\$3
- Bacon Gorgonzola Topping +\$3
- Oscar Style +\$15
- 6 oz. Lobster Tail MP
- Cup of Bisque or French Onion Soup +\$7



PLATED

Bordeaux Menu

\$159
per person

Served with Coffee, Tea & Soda Service.

APPETIZERS

Chilled Seafood Display

Shrimp Cocktail
Oysters on the Half Shell
Ahi Tuna (Sesame Crusted, Seared Rare)

Classic Appetizers

(Host selects four)

Filet Mignon Potstickers	Miniature Beef Wellingtons
Sweet & Spicy Shrimp	Spinach & Artichoke Dip
Miniature Ahi Tuna Wontons	Shrimp Cocktail
Miniature Crab Cakes	Barbecue Shrimp
Bacon-Wrapped Scallops	

SALAD/SOUP COURSE

(Host selects three)

Caesar Salad
Eddie's House Salad
Classic Wedge Salad
Chopped Salad
Bowl of King Crab & Corn Bisque

MAIN COURSE

Entrée Selections

(Host selects four)

Served with Béarnaise Sauce
& Peppercorn Sauce

10 oz. Filet Mignon
Sea Bass
Lemon-Dijon Chicken
Sixty South® Salmon - Grilled or
Cedar-Plank Roasted
18 oz. Bone-in Bison Ribeye
16 oz. New York Strip
Mojo Shrimp & Scallops
Surf & Turf: 6 oz. Filet Mignon & 6 oz. Lobster Tail

Classic Sides *Served Family Style*

(Host selects five)

Roasted Garlic Mashed Potatoes	Creamed Spinach with Bacon
Asparagus	Eddie's Potatoes
Macaroni & Cheese	Eddie's Brussels Sprouts
Broccoli	Sweet Potato Casserole

ENHANCED SIDE OPTIONS

Roasted Garlic Mashed Potatoes with Lobster	Macaroni & Cheese with Lobster
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DESSERT COURSE

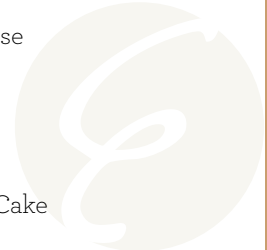
(Includes)

Triple Chocolate Cake Crème Brûlée Carrot Cake

ENTRÉE ENHANCEMENTS

*Not a Substitution,
Priced Per Person*

Béarnaise Sauce +\$3
Peppercorn Sauce +\$3
Bacon Gorgonzola
Topping +\$3
Oscar Style +\$15
6 oz. Lobster Tail MP
Cup of Bisque or
French Onion Soup +\$7



Cocktail Party

Individually plated or passed. All priced per person.

APPETIZERS

- Filet Mignon Potstickers \$5
- Miniature Beef Wellingtons \$5
- Sweet & Spicy Shrimp \$5
- Spinach & Artichoke Dip \$5
- Miniature Ahi Tuna Wontons \$5
- Calamari \$6
- Shrimp Cocktail \$7
- Miniature Crab Cakes \$8
- Barbecue Shrimp \$7
- Bacon-Wrapped Scallops \$8
- Oysters on the Half Shell \$6
- Oysters Rockefeller \$6
- Charbroiled Oysters \$6
- Filet Mignon Sliders \$8

Chilled Seafood Display

- Shrimp Cocktail
- Oysters on the Half Shell
- Ahi Tuna (Sesame Crusted, Seared Rare)
- \$29 per person

BEVERAGE PACKAGES

\$28 per person

(Two drinks per guest)

BEER

- Belgian White Blue Moon
- Bud Light
- Budweiser
- Corona Extra
- Sam Adams Seasonal
- Stella Artois

WINE SELECTION

- Eddie Merlot's Private Label Chardonnay
- Eddie Merlot's Private Label Cabernet Sauvignon
- Eddie Merlot's Private Label Pinot Noir
- Eddie Merlot's Private Label Merlot
- Santa Cristina Pinot Grigio
- Whitehaven Sauvignon Blanc

PREMIUM LIQUOR BEVERAGES

- Bacardi Rum
- Jim Beam Whiskey
- Dewar's Scotch Whiskey
- Svedka Vodka
- Tanqueray Gin
- Sauza Silver Tequila

Attendees must provide 21+ identification and will receive drink coupons that may only be used during the event and are non-transferable.

\$36 per person

(Three drinks per guest)

BEER

- Belgian White Blue Moon
- Bud Light
- Budweiser
- Corona Extra
- Sam Adams Seasonal
- Stella Artois

WINE SELECTION

- Chateau Souverain Cabernet Sauvignon
- Chateau Souverain Chardonnay
- Chateau Souverain Merlot

PREMIUM LIQUOR BEVERAGES

- Bacardi Rum
- Jim Beam Whiskey
- Dewar's Scotch Whiskey
- Svedka Vodka
- Tanqueray Gin
- Sauza Silver Tequila



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Eddie Merlot's®

PRIME AGED BEEF AND SEAFOOD

Visit EddieMerlots.com to find your nearest location