

# EVENTS MENU 2023



BEACON GRAND

450 POWELL ST. SAN FRANCISCO, CA 94102  
EVENTS@BEACONGRAND.COM  
(866) 377-9412



# BEACON GRAND BREAKFAST

CONTINENTAL, AMERICAN, EUROPEAN

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## CLASSIC CONTINENTAL

- Seasonal Sliced Fruits and Berries
- Selection of Pastries, Butter, House Made Preserves
- Orange Juice and Carrot Juice
- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted J'enwey Teas

\$46 Per Person

## AMERICAN CONTINENTAL

- Seasonal Sliced Fruits and Berries
- Selection of Pastries, Butter, House Made Preserves
- Assorted Bagels, Herb Cream Cheese
- Greek Yogurt Parfait, Granola, Seasonal Berries, Honey
- Orange Juice and Carrot Juice
- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted J'enwey Teas

\$56 Per Person

## EUROPEAN BREAKFAST

- Seasonal Sliced Fruits and Berries
- Selection of Baked Croissants or Choice of Toast (Wheat, White, Sourdough), Citrus Butter and House Made Preserves
- Coddled Eggs and Prosciutto
- Assorted Artisan Meats and Cheeses, Mustard, Sliced Tomatoes, and Marinated Olives
- Orange Juice and Carrot Juice
- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted J'enwey Teas

\$66 Per Person

BUFFET

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## BEACON BREAKFAST BUFFET

- Seasonal Sliced Fruits and Berries
- Selection of Pastries, Butter, House Made Preserves
- Scrambled Egg, Chopped Herbs, Cheddar Cheese
- Roasted Potatoes, Fresh Herbs
- Choice of Applewood Smoked Bacon or Chicken Apple Sausage or Pork Sausage
- Orange Juice and Carrot Juice
- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted J'enwey Teas

\$66 Per Person

PLATED

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## PLATED BREAKFAST ENTRÉE'S

*Choose One*

- Scrambled Eggs, Herbs, Roasted Potatoes, Bacon or Apple Chicken Sausage \*Egg Whites Only, \$2 Per Person
- Buttermilk Pancakes, Blueberry Compote, Citrus Butter, Maple Syrup
- Mushroom Omelet, Manchego Cheese, Potatoes, Herbs
- Farmers Market Omelet, Cherry Tomatoes, Swiss Chard, Kale, Scallion, Cheddar Cheese
- Prosciutto Benedict, Citrus Hollandaise, Arugula, Roasted Potatoes

*Includes*

- Orange Juice and Carrot Juice
- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted J'enwey Teas

\$66 Per Person

Minimum of 20 Guests

Menu items may change due to seasonal availability. Consuming raw, cooked to order or undercooked meats, poultry, seafood, shellfish or eggs may significantly increase your risk to foodborne illness, especially if you have certain medical conditions.



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All food, beverage, and room rental amounts are subject to an 18% service charge, 6% administrative fee and applicable taxes. Miscellaneous items are subject to an 8.625% state and local tax as determined by state and local laws and tax authorities. Food and beverage prices are subject to change, out notice.

# BEACON GRAND BREAKS

## MORNING & AFTERNOON

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### INDULGENT BREAK

- Freshly Baked Cookies, Red Velvet Cupcakes, Dark Chocolate Kind Bars, Individual Bags of Potato Chips, Mixed Nuts

\$44 Per Person

### WELLNESS BREAK

- Vegan Smoothie, Almond Butter, Bananas, Oat Milk
- Individual Greek Yogurt Parfait, Granola, Seasonal Berries, Honey
- Individual Seasonal Crudités, Tzatziki, and Hummus

\$46 Per Person

### MISSION TACO BREAK

- Carne Asada, Carnitas, Grilled Chicken, Cotija Cheese, Roasted Salsas, Guacamole, Pickled Chilis, Lime, Red Onion, Sour Cream, Corn Tortillas, Flour Tortillas

\$48 Per Person

### BARISTA BREAK

- Cold Brew Coffee, Assorted Flavored Syrups: Lavender, Rosemary, Chocolate, Almond Milk, Oat Milk, Half and Half
- House Baked Chocolate Cookies
- House Made White Chocolate Brioche Cake

\$48 Per Person

### BEACON BYO BREAKS

- Build your own PB&J, Assorted Bread, Smooth and Chunky Peanut Butter, Almond Butter, House Made Jams, Sliced Bananas, and Strawberries

\$45 Per Person

- Build Your Own Trail Mix, Assorted Nuts, Dried Fruits, Chocolate Chips and House Made Granola

\$45 Per Person

### ADDITIONAL SNACKS

*Serves Three Guests Per Order*

- Cheese Plate
- Salumi Plate
- Fruit Plate
- Beef Sliders
- Mushroom Sliders

\$25 Each

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# BEACON GRAND LUNCH

## PLATED

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### PRE-SELECTED

#### STARTER

*Choose One*

- Cauliflower Soup, Cauliflower Florets, Chives
- Grilled Avocado, Ricotta, Pepitas, Mustard Greens
- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans
- Chicory Salad, Parmesan Cheese, Walnuts, Pomegranate, Citrus Vinaigrette
- Buffalo Buratta, Seasonal Fruit Compote, Marcona Almonds, Compressed Arugula

#### ENTRÉES

*Choice of Two*

Grilled Tri-Tip, Sautéed Spinach, Mashed Potato, Natural Jus  
\$103 Per Person

Airline Chicken Breast, Braised Greens, Glaze Mushrooms, Natural Jus  
\$93 Per Person

Pan Seared Salmon, Celery Root, Sautéed Greens, Maitake Mushrooms  
\$98 Per Person

Cauliflower, Turmeric Sauce, Lentils, Pickled Squash, Fried Chickpeas, Herbs  
\$89 Per Person

Cavatelli Pasta, Royal Trumpet Mushrooms, Parmesan Cheese, Marinara Sauce  
\$89 Per Person

#### DESSERT

*Choose One*

- Mocha Bavarian, Chocolate Cake, Espresso Cream
- Vanilla Custard Fruit Tart, Seasonal Fruit
- Chocolate Hazel Bar (Gluten Free Available Upon Request)
- Shortbread Crust Cheesecake
- Coconut Passion Fruit Cake

#### INCLUDES

- Fresh Bread and Butter
- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted J'enwey Teas

## BUFFET

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### CUSTOMIZED BUFFET

#### STARTER

*Choice of Two*

- Seasonal Soup
- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans, Lemon Vinaigrette
- Chicory Salad, Parmesan Cheese, Walnuts, Pomegranate, Citrus Vinaigrette

#### ENTRÉES

- Grilled Tri-Tip, Chimichurri, Arugula,
- Airline Chicken Breast, Charred Lemon, Mustard Greens, Natural Jus
- Pan Seared Salmon, Squash Curry Crème, Roasted Pearl Onion, Compressed Herbs
- Cauliflower, Turmeric Sauce, Lentils, Pickled Squash, Fried Chickpeas, Herbs
- Cavatelli Pasta, Royal Trumpet Mushrooms, Parmesan Cheese, Marinara Sauce

#### ON THE SIDE

*Choice of Two*

- Roasted Potatoes, Herb Crème Fraîche
- Sautéed Garlic Spinach
- Glazed Mushroom Medley
- Lemon Verbena Rice
- Grilled Za'atar Spiced Carrots

#### DESSERT

*Choice of Two*

- Assorted Macaroons
- Chocolate Hazel Bar (Gluten Free Available Upon Request)
- Assorted Mini Cheesecake
- Coconut Passion Fruit Cake
- Red Velvet Cupcake

Choice of 1 Entrée \$98 Per Person

Choice of 2 Entrée \$110 Per Person

Choice of 3 Entrée \$125 Per Person

#### INCLUDES

- Fresh Bread and Butter

Minimum of 20 Guests



# BEACON GRAND LUNCH

## BUFFET

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### BYO LUNCHEON BUFFET

- Chef Selection of Seasonal Soup
- Greek Olive Pasta Salad, Olives, Peppers, Cucumbers, Tomatoes, Feta Cheese, Herb Aioli
- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans
- Meats: Roast Beef, Ham, Turkey Breast, Chicken
- Accompanied with Havarti Cheese, Cheddar, Smoked Mozzarella, Pickles, Whole Grain Mustard, and Mayonnaise
- Individual Bagged Chips
- Deli Breads
- Seasonal Fruit
- House-Baked Cookies

\$68 Per Person

### DELI LUNCHEON BUFFET

#### SALAD

*Choice of Two*

- Greek Olive Pasta Salad, Olives, Peppers, Cucumbers, Tomatoes, Feta Cheese, Herb Aioli
- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans
- Yukon Gold Potato Salad

#### SANDWICH

*Choice of Two*

- Grilled Chicken, House Made Sauce, Lettuce, Tomato, Havarti Cheese
- Roast Beef, Bacon Jam, Smoked Mozzarella, Arugula
- Grilled Vegetable, Zucchini, Portobello Mushrooms, Avocado
- Roast Chicken, Heirloom Tomato, Butter Lettuce, Garlic Aioli
- Steak Sandwich, Blue Cheese, Pickled Red Onion, Arugula
- Grilled Vegetable Wrap, Avocado, Cherry Tomatoes

#### DESSERT

- Whole Fruit
- House-Baked Cookies

\$78 Per Person

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# BEACON GRAND

# ALL-DAY

## BREAKFAST AND LUNCH

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### EXECUTIVE MEETING

#### BREAKFAST

- Seasonal Sliced Fruits and Berries
- Selection of Pastries, Butter, House Made Preserves
- Greek Yogurt Parfait, Granola, Seasonal Berries, Honey
- Orange Juice and Carrot Juice

#### LUNCH BUFFET

- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans
- Buffalo Buratta, Seasonal Fruit Compote, Marcona Almonds, Compressed Arugula
- Avocado Tartine, Cherry Tomato, Pumpkin Seed, Fresno Chili, Shaved Radish
- Roasted Petaluma Chicken, Charred Lemon, Mustard Greens, Natural Jus
- Marinated Grilled Vegetable Whole Wheat Wrap, Roasted Red Peppers, Eggplant, Grilled Red Onion, Hummus
- Individual Bagged Chips
- House Baked Cookies

#### TAKE A BREAK

- Seasonal Crudit  Platter, House Made Hummus
- Kind Bars, Mixed Nuts or Mixed Dried Fruits

#### ALL-DAY BEVERAGES

- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted J'enwey Teas
- Bottled Water
- Assorted Soft Drinks

\$130 Per Person

## BREAKFAST AND LUNCH

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### HEALTHY EATING MEETING

#### BALANCED BREAKFAST BUFFET

- Scrambled Egg Whites, Spinach, Roasted Tomato, Cheddar Cheese
- Applewood Smoked Bacon or Pork or Chicken Apple Sausage
- Steel Cut Oats, Seasonal Berries, Honey, Marcona Almonds
- Greek Yogurt Parfait, Granola, Seasonal Berries, Honey
- Sliced Seasonal Fruit Platter
- Orange Juice and Carrot Juice

#### FARMER'S MARKET LUNCH BUFFET

- Chef Selection of Seasonal Soup
- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans
- Grilled Vegetable Wrap, Avocado, Cherry Tomato  
\* Add Grilled Chicken \$8
- Buffalo Buratta, Seasonal Fruit Compote, Marcona Almonds, Compressed Arugula
- Grilled Salmon, Squash Curry Cr me, Roasted Pearl Onions
- Avocado Tartine, Cherry Tomato, Pumpkin Seed, Fresno Chili, Shaved Radish
- Seasonal Sliced Fruits and Berries

#### WELLNESS BREAK

- Beacon Smoothie, Seasonal Berries, Honey, Yogurt and Oat Milk
- Seasonal Crudit s Platter, House Made Hummus

#### ALL DAY BEVERAGES

- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted J'enwey Teas
- Bottled Water
- Assorted Soft Drinks

\$160 Per Person

Minimum of 20 Guests

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# BEACON GRAND

# ALL-DAY

Breakfast and Lunch

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## LIVE LIKE A LOCAL MEETING

### THE BEACON BREAKFAST BUFFET

- Seasonal Sliced Fruits and Berries
- Scrambled Eggs Breakfast Wrap, Avocado, Cheddar Cheese, Roasted Tomato Salsa
- Oven Roasted Potatoes, Fresh Herbs
- Egg Sandwich, Spinach, Tomato, Avocado
- Choice of Applewood Smoked Bacon, or Chicken Apple Sausage or Pork Sausage
- Selection of Pastries, Butter, House Made Preserves
- Orange Juice and Carrot Juice
- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted Jenwey Teas

### BEACON LUNCH BUFFET

- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans
- Greek Olive Pasta Salad with Olives, Peppers, Cucumber, Tomato, Feta, Chickpeas, Pepperoncini Peppers, Pine Nuts and Creamy Tahini Dressing
- Grilled Salmon, Squash Curry Crème, Roasted Pearl Onions
- Roasted Petaluma Chicken, Charred Lemon, Mustard Greens, Natural Jus
- Cavatelli Pasta, Royal Trumpet Mushrooms, Parmesan Cheese, Marinara Sauce
- House-Baked Cookies

### FOG CITY BREAK

- Seasonal Crudité Platter, House Made Hummus
- Kind Bars, Mixed Nuts or Mixed Dried Fruits

### ALL DAY BEVERAGES

- Freshly Brewed Equator Regular and Decaffeinated Coffee, Assorted Jenwey Teas
- Bottled Water
- Assorted Soft Drinks

\$180 Per Person

Minimum of 20 Guests

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# BEACON GRAND RECEPTION

## HORS D'OEUVRES

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### HOT HORS D'OEUVRES

- Braised Pork Belly, Green Soubise, Pickled Mustard Seed \$9
- Arancini, Assorted Mushrooms, Béchamel Sauce \$8
- Roasted Mushroom Tartlets, Bacon Jam, Goat Cheese \$8
- Dungeness Crab Cakes, Preserved Lemon Aioli \$10
- Lobster Mac and Cheese Croquettes \$10
- Duck Confit Fritter, Chive Crème Fraîche \$9
- Grilled Cheese, Tomato, Arugula \$9
- Stuffed Mushroom, Cypress Grove Cheese, Chives \$8
- Mini Biscuits, Seasonal Jam \$9
- Tempura Portobello Mushroom, Herb Aioli \$9

\* Price Per Piece

### COLD HORS D'OEUVRES

- Fresh Oysters, Cucumber \$10
- Deviled Egg, Smoked Trout Roe \$10
- Chilled Prawns, Cocktail Sauce \$10
- Tuna Tartare, Sesame Cones \$10
- Burrata Tartine, Seasonal Fruit Compote \$8
- Avocado Tartine, Charred Cherry Tomato \$8
- Chilled Octopus, Romesco Sauce \$10
- Roasted Chicken Salad, Fingerling Potato \$9
- Basil Ricotta Crostini \$8
- Smoked Salmon Crostini, Herb Crème Fraîche \$10

\* Price Per Piece

Minimum of 2 Dozen Per Order

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# BEACON GRAND

# RECEPTION

## BIG BITES

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### CARVING STATIONS

Whole Roasted Petaluma Chicken, Charred Lemon, Natural Jus  
\$30 Per Person

Braised Lamb Leg Roulade, Chimichurri  
\$42 Per Person

Tri-Tip, Charred Onion Jus, Horseradish Cream  
\$40 Per Person

Prime Rib of Beef, Horseradish Cream, Natural Jus  
\$45 Per Person

Grilled Pork Tenderloin, Mostarda  
\$40 Per Person

Black Forest Ham, Maple Glaze  
\$30 Per Person

\$300 Chef Attendant Fee Per Chef  
\* One Chef Recommended Per 75 Guests

## SMALL PLATES

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### STATIONS & DISPLAY

California Cheeseboard, House Made Preserves, Grilled Bread,  
Fruits and Nuts  
\$19 Per Person

Crudité Platter, House Made Hummus, Tzatziki  
\$25 Per Person

Local Assorted Salumi Board, Mustard, Olives, Grilled Bread  
\$19 Per Person

Smoked Salmon, Bagels, Herb Cream Cheese, Hard-Boiled Eggs,  
Red Onions, Capers, Tomatoes, Butter Lettuce  
\$26 Per Person

### BEACON SLIDERS DISPLAY

- Mini Cheeseburger, Smoked Mozzarella, Tomato Chutney,  
Bacon Jam
- Braised Pork Belly, Ban Mi Pickles, Cilantro, Lime Aioli
- Tempura Fried Portobello Mushroom, House Made Sauce,  
Lettuce, Tomato

\$52 Per Person

### MISSION STREET TACO STATION

- Carne Asada, Carnitas, Grilled Chicken, Cotija Cheese, Roasted  
Salsas, Guacamole, Pickled Chilis, Lime, Red Onion, Sour Cream,  
Corn Tortillas, Flour Tortillas

\$52 Per Person

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# BEACON GRAND

# DINNER

## PLATED

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### STARTER

*Choose One*

- Cauliflower Soup, Cauliflower Florets, Chives
- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans
- Buffalo Buratta, Seasonal Fruit Compote, Marcona Almonds, Compressed Arugula
- Grilled Avocado, Ricotta, Pepitas, Mustard Greens

### ENTRÉE

*Choose One*

Braised Prime Short Rib, Green Soubise, Pickled Mustard Seed, Greens  
\$125 Per Person

Grilled Prime New York Strip, Pomme Purée, Sautéed Greens, Arugula, Natural Jus  
\$130 Per Person

Airline Chicken Breast, Braised Greens, Glazed Mushrooms, Natural Jus  
\$120 Per Person

Pan Seared Halibut, Sautéed Spinach, King Trumpet Mushrooms, Celery Root, Beurre Blanc  
\$115 Per Person

Cauliflower, Squash Curry Crème, Lentils, Fried Chickpea, Pickled Squash, Herbs  
\$110 Per Person

### DESSERT

*Choose One*

- Mocha Bavarian - Chocolate Cake, Espresso Cream
- Fruit Tart - Vanilla Custard, Seasonal Fruit
- Chocolate Hazel Bar (Gluten Free Available Upon Request)
- Shortbread Crust Cheesecake
- Coconut Passion Fruit Cake

*Includes*

Fresh Bread and Butter  
Freshly Brewed Equator Regular and Decaffeinated Coffee,  
Assorted J'enwey Teas

## BUFFET

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### STARTER

*Choice of Two*

- Farmers Market Salad, Seasonal Fruit, Blue Cheese, Candied Pecans
- Buffalo Buratta, Seasonal Fruit Compote, Marcona Almonds, Compressed Arugula
- Gulf Shrimp Cocktail, Cocktail Sauce, Lemon

### ENTRÉE

- Braised Prime Short Rib, Pickled Mustard Seed, Greens
- Grilled Prime New York Strip, Green Soubise, Arugula, Natural Jus
- Whole Roasted Petaluma Chicken, Charred Lemon, Compressed Herbs, Chicken Jus
- Seared Halibut, Beurre Blanc, Charred Pearl Onion
- Cauliflower, Squash Curry Crème, Lentils, Fried Chickpea, Herbs
- Cavatelli Pasta, Royal Trumpet Mushrooms, Parmesan Cheese, Marinara Sauce

### ON THE SIDE

*Choice of Two*

- Pomme Purée, Chives
- Glazed Mushroom Medley
- Sautéed Garlic Spinach
- Grilled Za'atar Spiced Carrots

### DESSERT

*Choice of Two*

- Assorted Macarons
- Chocolate Hazel Bar (Gluten Free Available Upon Request)
- Assorted Mini Cheesecakes
- Coconut Passion Fruit Cake
- Red Velvet Cupcakes

Choice of 1 Entrée \$125 Per Person

Choice of 2 Entrées \$145 Per Person

Choice of 3 Entrées \$165 Per Person

*Includes*

Fresh Bread and Butter  
Freshly Brewed Equator Regular and Decaffeinated Coffee,  
Assorted J'enwey Teas

Minimum of 20 Guests

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# BEACON GRAND

# BEVERAGES

## BEVERAGE SERVICE

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### A LA CARTE

Freshly Brewed Equator Regular and Decaffeinated Coffee,  
Assorted J'enwey Teas  
\$145 Per Gallon

Bottled Still and Sparkling Water  
\$9 Each

Assorted Soft Drinks  
\$9 Each

Orange Juice and Carrot Juice  
\$50 Per Pitcher

Iced Tea, Lemonade and Arnold Palmer  
\$75 Per Pitcher

### CRAFTED COCKTAILS

\$25 Per Person, Per Hour  
Minimum of 20 People  
Beacon Mule, Spicy Marg

First 3 Hours, \$300 Per Bartender  
Additional Hours Are \$75 Per Bartender, Per Hour  
One Bartender is Required For Every 75 Guests

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# BEACON GRAND

# BEVERAGES

## BEVERAGE PACKAGE

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### PREMIUM

#### PREMIUM LIQUORS

- Vodka
- Gin
- Tequila
- Rum
- Whiskey
- Rye
- Scotch

#### PREMIUM WINES

Choice of Three

- Sparkling
- White
- Rosé
- Red

#### PREMIUM BEERS

- Sours & Ciders
- Pilsner, Pale Ale, Stout, Wheat Beer,  
Locally Crafted Beers

#### NON ALCOHOLIC

- Still & Sparkling Mineral Waters
- Soft Drinks

### HOSTED WINE AND BEER PACKAGES

#### PREMIUM PACKAGE

1 Hour \$24 Per Person

#### EACH ADDITIONAL HOUR

\$11 Per Person

### HOSTED BAR PACKAGES

#### PREMIUM PACKAGE

1 Hour \$36 Per Person

#### EACH ADDITIONAL HOUR

\$12 Per Person

### CONSUMPTION BARS

For Cash Bar/No-Host add \$5 to Each Selection Below

Cocktails \$18 Per Person

Wine By The Glass \$15 Per Person

Beer \$10 Per Person

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# BEACON GRAND

# BEVERAGES

## BEVERAGE PACKAGE

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### SUPER PREMIUM

#### SUPER PREMIUM LIQUORS

- Vodka
- Gin
- Tequila
- Rum
- Whiskey
- Rye
- Scotch

#### SUPER PREMIUM WINES

Choice of Three

- Sparkling
- White
- Rosé
- Red

#### PREMIUM BEERS

- Sours & Ciders
- Pilsner, Pale Ale, Stout, Wheat Beer, Locally Crafted Beers

#### NON ALCOHOLIC

- Still & Sparkling Mineral Waters
- Soft Drinks

### HOSTED WINE AND BEER PACKAGES

#### SUPER PREMIUM PACKAGE

1 Hour \$29 Per Person

#### EACH ADDITIONAL HOUR

\$11 Per Person

### HOSTED BAR PACKAGES

#### SUPER PREMIUM PACKAGE

1 Hour \$40 Per Person

#### EACH ADDITIONAL HOUR

\$12 Per Person

### CONSUMPTION BARS

For Cash Bar/No-Host add \$5 to Each Selection Below

Cocktails \$19 Per Person

Wine By The Glass \$16 Per Person

Beer \$10 Per Person

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# BEACON GRAND

# BEVERAGES

## BEVERAGE PACKAGE

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### LUXURY

#### LUXURY LIQUORS

- Vodka
- Gin
- Tequila
- Rum
- Whiskey
- Rye
- Scotch

#### LUXURY WINES

Choice of Three

- Sparkling
- White
- Rosé
- Red

#### LUXURY BEERS

- Sours & Ciders
- Pilsner, Pale Ale, Stout, Wheat Beer,  
Locally Crafted Beers

#### NON ALCOHOLIC

- Still & Sparkling Mineral Waters
- Soft Drinks

### HOSTED WINE AND BEER PACKAGES

#### LUXURY PACKAGE

1 Hour \$35 Per Person

#### EACH ADDITIONAL HOUR

\$11 Per Person

### HOSTED BAR PACKAGES

#### LUXURY PACKAGE

1 Hour \$42 Per Person

#### EACH ADDITIONAL HOUR

\$12 Per Person

### CONSUMPTION BARS

For Cash Bar/No-Host add \$5 to Each Selection Below

Cocktails \$20 Per Person

Wine By The Glass \$18 Per Person

Beer \$10 Per Person

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## BEACON GRAND

# TERMS & CONDITIONS

### AUDIOVISUAL REQUESTS

Beacon Grand can provide you with a highly trained audiovisual team with the latest in technical equipment, exclusively provided by AVMS. Please inquire with your sales or events manager for additional information and pricing.

### CHEF AND CARVERS

Chefs and Carvers are required for certain menu items and charged at \$300 per chef per 75 guests.

### CONDUCT AND LIABILITY

Events must be confined to room rented and assigned. Beacon Grand reserves the right to exclude or eject any and all objectional persons from the function or hotel premises without liability. Client agrees that all guests will vacate the function space at the closing hour as indicated on the contract and event order, and agrees to reimburse Beacon Grand for any wage payments or costs incurred due to a failure to comply. The Hotel will not assume any responsibility for damage or loss of any merchandise or articles left in the hotel before or after the function unless prior arrangements have been made.

### CONFIRMATION OF SETUP

Preliminary arrangements are due one week (1) prior to your event date. Confirmation of final room setup is due at the time of your final attendee guarantee, and no later than seventy-two (72) business hours prior to the start of your function.

### DECOR

White linen is provided at no charge for your event. Linen-less tables are also available. Specialty items, such as floral arrangements, ice sculptures, soft seating, etc. can be provided at an additional charge with advance notice.

### FOOD AND BEVERAGE

All food and beverage must be purchased through the hotel. It is Hotel policy that food and liquor cannot be brought into the hotel from outside sources with the exception of the following: wine and liquor that cannot be sourced by our beverage team may be brought in for a corkage fee of \$30++ per bottle; cake from an outside vendor may be brought in for a cake cutting fee of \$7++ per person.

### LABOR AND BARTENDER FEES

Labor charges of \$300 per break and \$300 per meal will apply for all food functions of fewer than 20 guests.

All events serving alcoholic beverages require a bartender. One (1) bartender is required for every seventy-five (75) guests. There is a bartender labor charge of \$300 for a minimum of three (3) hours. Overages are charged at \$75 per hour after three hours.

### MUSIC AND ENTERTAINMENT

Our Events Team is pleased to recommend a variety of music and entertainment options. All contracted vendors must be pre-approved by the Hotel.

### SECURITY

The hotel can arrange security for your function, if needed. Current rates will apply.

### SERVICE CHARGE AND SALES TAX

A 24% service charge and current sales tax percentage are added to all food and beverage charges. Please note that the service charge is taxable and food and beverage prices are subject to change without notice. All prices quoted in this menu do not include applicable taxes and gratuity.

### SHIPMENTS

Shipments may be delivered a maximum of three (3) business days prior to the date of the event.

### GUARANTEES

Final meal guarantees are due three (3) business days prior to the event.

