



Catering & Events Menus

Hult's is the perfect location for private events and our team is committed to making your event special. We have the capacity to host up to 175 guests for a restaurant buy out. For smaller events we have three locations you can choose from; our front room houses 80 guests, our back room holds 60 and our most popular option is our patio that seats up to 50 guests. We do not charge a room fee or cake cutting fee. Tax and gratuity are not included in the prices below.

BREAKFAST \$25pp

Breakfast is served family style for our guests at their table. Guests will enjoy scrambled eggs, bacon, breakfast potatoes, toast, fruit and waffles.

Also includes soft drinks, tea, juice and coffee

LUNCH \$25pp

Choose four lunch entrees from our seasonal lunch menu for your guests to choose from.

One entrée per guest. Each entrée accompanied with a green salad and bread service.

Also includes soft drinks, tea and coffee

PASSED APPETIZERS \$25pp

Your guest will love our assortment of passed appetizers. Trays of bacon wrapped dates, burger sliders with cheddar cheese and bacon, phyllo wrapped shrimp with chili sauce, patatas bravas with garlic aioli, black truffle flatbread and shrimp toast will be served as your guests mingle.

PLATED DINNER \$59pp

Our plated dinner is a classic three course meal starting with a fresh salad. Choose four dinner entrees from our seasonal dinner menu for your guests to choose from. One entrée per guest.

To conclude your experience you and your guests will enjoy a decadent dessert.

Also includes soft drinks, tea and coffee

THE HULT'S EXPERIENCE \$89pp

Our seasonal tasting menu is a five course menu featuring our latest culinary creations using the freshest, seasonal ingredients. (No substitutions allowed)

Also includes soft drinks, tea and coffee