#### HULT'S RESTAURANT

# **SPECIAL EVENTS & CATERING**

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.

# EVENT CATERING BRUNCH \$25PP

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

### **TWO-COURSE LUNCH \$30 PP**

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.

## THREE-COURSE LUNCH \$45 PP

You and the rest of your party will enjoy a three course lunch: a salad, one of four available entrees, and our decadent seasonal dessert.

## PASSED APPETIZERS \$25PP

Your guests will love our assortment of passed appetizers. Trays of bacon wrapped dates, angus beef sliders, phyllo wrapped shrimp with chili sauce, and burrata crostinis 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.

## 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)

# **ADD-ONS**

ADDITIONAL COST PER PERSON

## **LIMITED PASSED APPETIZERS (+\$10PP)**

Your guests can enjoy two of our tasteful appetizers before the course(s) selected for your party.

## **CHAMPAGNE TOAST (+\$7PP)**

Everyone (21+) will enjoy a champagne toast for your special event.

# **BEVERAGE OPTIONS**

Please select a beverage plan for your dining experience at Hult's Restaurant.

#### HOSTED BAR

Your guests can add drinks, both alcoholic or non-alcoholic, to the final tab for an additional cost, just like an "open bar" option.

## **PRE-SELECTED WINES**

You select wines by the bottle available for your table at an additional cost. Price varies by the bottle.

#### **OFF-TABLE**

Your guests will be responsible for opening and closing their own beverages, both alcoholic or non-alcoholic, at the bar.