



B E L V E D E R E & C O
E V E N T S

EVENING AFFAIRS

Belvedere & Co. Events offers flexible options for your evening affair, including a variety of private and semi-private options.

We're here to provide you with creative menus, beverage selections and design options that enable you to simplify the process of planning your affair.



Service Charge and Tax:

Menu prices are not inclusive of 23% service charge, 6% sales tax or 9% alcohol tax.

Menu and menu prices may be subject to change at any time.



B E L V E D E R E & C O
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SEMI-PRIVATE EVENTS

- 2 1/2 Hour Seating
 - Locally Inspired, In-House Catering
- Choice of Prix Fixe Menu or Cocktail Style Reception
- Tables, Chairs, Place Settings and Votive Candles
 - Background House Sound Music
- Event Specialist and Professional Waitstaff

PRIVATE EVENTS

- 3 Hours Reserved, Exclusive Event Space
 - Locally Inspired, In-House Catering
 - Event Layout with Custom Floorplan
- Tables, Chairs, Buffet Tables, Gift and Cake Table
 - Place Settings and Votive Candles
- Client Choice of Colored Table Linens and Napkins
- Customizable Background House Sound Music
- On-Site Event Coordinators to Assist with Planning
 - Banquet Captain and Professional Waitstaff



BELVEDERE & CO
EVENTS

BUTLERED HORS D'OEUVRES

Select (3) or more hors d'oeuvres, 2-3 servings per item, per guest.

Tomato & Mozzarella Caprese
Balsamic Glaze

Spinach & Brie Tartlet

Chicken Satay
Spicy Peanut Sauce

Buffalo Chicken Tartlet
Blue Cheese Crumbles

Asparagus & Wild Mushroom Croquette
Shaved Pecorino

Fig & Goat Cheese Crostini
Balsamic Reduction

Chicken & Chorizo Quesadilla
Pico de Gallo

Steak & Asiago Spring Roll
Roasted Onion Horseradish Cream

Potato Pancake
Smoked Salmon, Dill Creme Fraiche

Pigs in a Blanket

~ \$5 per guest ~

Brown Sugar & Spice
Pork Belly Skewer

Crispy Tempura Shrimp
Thai Chili Sauce

Seared Ahi Tuna
Wasabi Cream

Petite Beef Wellington
Horseradish Cream

California & Spicy Tuna Sushi Rolls
Wasabi Cream

Roasted Duck Taco
Cilantro Aioli

~ \$7 per guest ~

Miniature Crab Cakes
Caper & Chive Remoulade

Bacon Wrapped Shrimp & Scallops

Tuna & Avocado Tartar Amusette

~ \$9 per guest ~



BELVEDERE & CO
EVENTS

HORS D'OEUVRE PLATTERS

Each platter serves 20 guests

Antipasto

*Italian Meats & Cheeses, Olives,
Breadsticks, Focaccia*
\$195

Baked Brie

Fresh Fruit, Crostini Baguettes
\$180

Fresh Fruit & Cheese Board

Dried Fruits, Nuts, Crostini, Crackers
\$180

Hummus

*Roasted Red Pepper & Garlic, Pita,
Naan, Baguettes*
\$160

Wings

*Choice of 2 Flavors: Wise Guy Sauce,
Korean BBQ, Buffalo, Old Bay, Maple
Bourbon Honey BBQ (48 Wings)*
\$65

Deviled Eggs

'Ol Fashioned
\$85

Sliders (20)

*Choice of two: Cheeseburger, Short Rib,
Pulled Pork, Crispy Chicken*
\$120

Caesar Salad

*Romaine Hearts, Garlic Croutons,
Parmesan Cheese*
\$120

Assortment of Finger Sandwiches

Chef's Selection
\$85

Smoked Salmon

*Red Onion, Capers,
Lemon, Toasted Points*
\$170

Miniature Desserts

*Chef's Selection of Assorted
Mini Desserts*
\$115

Maryland Crab Dip

Crostini Baguettes, Celery, Carrots
\$180

Vegetable Crudite

Yogurt Dips, Crostini Baguettes
\$120

HORS D'OEUVRE ENHANCEMENTS

Macaroni & Cheese

*Jalapeno Peppers, Bacon Crumbles, Pico De Gallo,
Chorizo, Spinach, Roasted Mushrooms, Asparagus*
\$20 per guest

Pizza

*Cheese or Pepperoni, for additional toppings
please inquire with your Event Specialist*
\$12 per pizza



B E L V E D E R E & C O
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PRIX FIXE MENU

Three courses for \$38 per person

STARTERS

Host to select one prior to the event

Belvedere Salad

Seasonal Selected Greens, Grape Tomatoes, English Cucumbers, Croutons, Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Garlic Croutons, House-made Caesar Dressing, Parmesan Cheese

MAIN

Host to select three entrees

Served with Chef's selection of starch and vegetables

Thyme & Panko Oven-Fried Chicken Breast

Peppercorn Sage Sauce

Maple & Mirin Glazed Salmon

Sesame, Scallions

Black Pepper Rosemary Strip Loin

Port Wine Demi-Glace

Stuffed Poblano Pepper

Long Grain Rice, Roasted Pearl Onion, Cilantro, Chipotle in Adobo, Black Beans, Citrus, Mole Sauce

DESSERT

Served Family Style

Chef's Selection of Miniature Desserts



B E L V E D E R E & C O
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PRIX FIXE MENU

Three courses for \$48 per person

STARTERS

Host to select one prior to the event

Belvedere Salad

*Seasonal Selected Greens, Grape Tomatoes,
English Cucumbers, Croutons, Balsamic Vinaigrette*

Caesar Salad

*Romaine Hearts, Garlic Croutons,
House-made Caesar Dressing, Parmesan Cheese*

Baby Arugula Salad

Grape Tomatoes, Ricotta Salsa, Crostini, Lemon Garlic Vinaigrette

MAIN

Host to select three entrees

Served with Chef's selection of starch and vegetables

Chicken Saltimbocca

Prosciutto, Fontina, Fresh Sage, Chianti Demi-Glace

Horseradish Salmon

Basil, Sundried Cherries, Panko, Lemon Beurre Blanc

Cabernet Braised Short Ribs

Mushroom Demi Glace, Baby Root Vegetables

Chicken & Jumbo Lump Crab

Old Bay Beurre Blanc

Maryland Crab Cake

Lemon, Chive Beurre Blanc

DESSERT

Served Family Style

Seasonal Selection

Plated and served with a scoop of ice cream



B E L V E D E R E & C O
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BEVERAGE SELECTIONS

Gourmet Coffee & Tea Service

Gourmet Coffee, Decaf, Tea, Milk, Cream and Sugar

~ One hour of service ~

\$2.50 per person

Lemonade, Iced Tea and Flavor Infused Water

Select two of the following:

*Strawberry-Lemonade, Traditional Lemonade, Cucumber-Mint Infused Water, Citrus Infused Water,
Peach Sweet Tea, Traditional Iced Tea with Lemon*

\$5.95 per person

Wine & Beer Bar

House Red & Whites

Bottled Domestic Beers

Assorted Sodas & Juices

\$12 pp first hour, \$6 each add'l hour

Premium Bar

*Canadian Club Whiskey, Jim Beam Bourbon, Johnnie Walker Red, Skyy Vodka, Van Gogh Gin, Captain Morgan Spiced Rum,
Bacardi Rum, Sauza Tequila. Peach Schnapps, Triple Sec, Amaretto, Coffee Liqueur, Sweet & Dry Vermouth*

Select Red & White Wines

Bottled Domestic & Imported Beers

Assorted Sodas & Juices

\$16 pp first hour, \$8 each add'l hour

Deluxe

*Crown Royal Whiskey, Maker's Mark Bourbon, Johnnie Walker Black, Belvedere Vodka, Bombay Sapphire Gin, Mt. Gay Rum,
Captain Morgan Rum, Patron Tequila, Peach Schnapps, Triple Sec, Disaronno Amaretto, Kahlua, Sweet & Dry Vermouth*

Select Red & White Wines

Poema Champagne

Bottled Domestic & Imported Beers

Assorted Sodas & Juices

\$18 pp first hour, \$9 each add'l hour

Bartender fees: \$150 per bartender

1 bartender per 75 guests required for ballroom events, 1 bartender per 45 guests for 13th Floor events

Cash and Consumption Bars available

Please inquire with your Event Specialist for more information



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ADDITIONAL SERVICES

Cakes

*Clients are welcome to bring in outside cakes to be cut and served.
\$2.50 per person*

Linen

We can provide upgraded textured or patterned linens and napkins, please consult with your Event Specialist regarding samples, options and pricing.

Uplighting

*Upgrade your event look with uplighting in the color of your choice.
\$35 per uplight*

Event Rentals

For those "I can't believe I forgot" items, like a cake stand, cake knife and server or an easel, we have these in house and available to rent. Please let your Event Specialist know if you are interested in renting some of these items.

Table Stationery

*Table Stationery (menu cards, place cards, table numbers, etc.) adds your personal touch to your event and enhances your overall theme. We can certainly help you avoid the hassle by printing these items in-house.
To learn more about these services, please request information from your Event Specialist.*

Children's Meals

*Children's meals are chef's choice and are available for children 12 and under.
Children ages 6-12 are \$35 plus service charge and tax, children under 6 are free of charge.*

Validation Parking

*Validation Parking can be obtained at \$15 per car for the Penn Parking Garage at 1017 N Charles Street.
Validation is prepaid and parking vouchers are distributed by a B&Co. lobby attendant.*

Event Time

Additional hours may be added to your event at \$250 per hour.

AV

*The 13th floor has an in-house sound system for microphone, screen, projector, etc.
In addition, we can arrange for AV setup in the ballroom, please inquire about pricing and available options.*

Coat Check

\$200 prepaid