



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  
E V E N T S

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



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

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  
E V E N T S

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  
E V E N T S

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  
E V E N T S

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, Tito's 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*





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

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*