

Emerald Room

Accommodating up to 400 guests, the grand Emerald Room boasts an exceptional year-round setting for private business events and social gatherings with convenient amenities. *Minimum 20 guests.*

Per person pricing includes

Admission • Buffet Meal (Choose below) • Official Program & Tip Sheet • Reserved Seating • Handicapping Class

A 20% service charge and sales tax will be applied to food and beverage.

Service charge consists of 13.5% gratuity for event staff and 6.5% event production costs.

Ask About Customized Gifts for your Guests!

Hand-Carved Prime Rib with Horseradish Cream & Plank Roasted Wild Salmon with Lemon Herb Butter

Accompanied by roasted garlic Yukon potatoes, Arcadian greens with white cheddar, candied walnuts and dried cranberries with choice of dressings, seasonal buttered vegetables, fresh fruit medley, assorted rolls & butter, and fresh baked cookies. 46.25

Fall-Off-The-Bone Barbecue Pork Ribs & Sweet Chili Chicken

Roasted Yukon potatoes accompanied by cheddar cornbread, BLT chop salad, fresh and marinated vegetable tray with Ranch dip, housemade potato chips and dip, sliced watermelon, assorted bakery rolls and fresh baked cookies. 38.25

Garlic Herb Roasted Chicken Breast & Hand-Carved Marinated Tri Tip with Horseradish Cream

Emerald green salad with choice of dressings served with red potatoes with parsley and garlic butter, seasonal buttered vegetables, fresh fruit medley, assorted bakery rolls & butter, and fresh baked cookies. 40.25

• MEXICAN FIESTA BUFFET

Shredded chicken and beef barbacoa served with warm flour tortillas and corn taco shells, lettuce, cheese, salsa and tomato, cilantro-lime rice and black beans, Tijuana Caesar salad, sliced melon with chile powder and lime, tortilla chips with salsa, guacamole, and nacho cheese, and fresh baked cookies. 32.25

LEMON ARTICHOKE CHICKEN & SAUSAGE RICOTTA LASAGNA

Caesar salad served with seasonal buttered vegetables, fresh fruit medley, assorted bakery rolls & butter, and fresh baked cookies. 36.25

CRISPY FRIED CHICKEN & BARBECUE BEEF SANDWICHES

Served with mashed potatoes and gravy, BLT chop salad, housemade potato chips with dip, fresh and marinated vegetable platter with Ranch dip, sliced watermelon, hot biscuits and butter, and fresh baked cookies. 35.25

CARVED PRIME RIB WITH HORSERADISH CREAM & CHICKEN PICCATA

Arcadian greens with white cheddar, candied walnuts and dried cranberries with choice of dressings accompanied by scalloped potatoes, seasonal buttered vegetables, fresh fruit medley, assorted bakery rolls & butter, and fresh baked cookies. 43.25

• SLICED MARINATED FLANK STEAK WITH ONION JUS & HULI HULI CHICKEN

Served with steamed Basmati rice, spinach salad with strawberries, almonds and choice of dressings, fresh and marinated vegetable platter with Ranch dip, fresh fruit medley, assorted bakery rolls & butter, and fresh baked cookies. 38.25

Additional dessert options available

• Gluten-free menu, without rolls and cookies. Vegetarian selections available upon request

