

GOLDIE'S

Heavy Reception

\$125 per person

3-hour Maximum Event Time

30 Guests Max

Available
Monday - Wednesday

Venue Buyout Fee will apply

Goldie's Bar + Specialty
Cocktails charged on
consumption in addition to
package price

PER PERSON PRICE IS EXCLUSIVE OF
8.25% SALES TAX, 4% WELLNESS FEE,
AND 25% SERVICE CHARGE.

PLEASE NOTIFY YOUR PROPER EVENT
SERVICES MANAGER OF ANY ALLERGY
OR DIETARY RESTRICTIONS.

FESTIVE CHAMPAGNE WELCOME, TAITTINGER

PASSED HORS D'OEUVRES

CHOOSE 4:

- Salmon Caviar Puffs, smoked salmon stuffed choux, citrus crème fraiche, chives, Regalis Caviar
- Miniature Beef Wellington, mushroom duxelles, spinach crepe, beef mushroom demi glace
- Foie Gras Mousse, confiture de figure, bouchée
- Beef Tartare, horseradish cream, dill
- Lamb Croquettes, matbucha
- Miniature Crab Cakes, sauce gribiche
- Fig and Herbed Goat Cheese on Grilled Crostini, balsamic glaze
- Kofta Fatayer, spinach, spicy tomato

PASSED SWEETS

- French Macarons, seasonal flavors
- Seasonal Profiteroles



GOLDIE'S

Happy Hour

\$75 per person

Available
Monday – Thursday

2-hour Maximum Event Time

30 Guests Max

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FESTIVE CHAMPAGNE WELCOME, TAITTINGER

PASSED HORS D'OEUVRES

CHOOSE 3:

- Deviled Quail Egg, smoked trout roe
- Gulf Snapper Ceviche, aji amarillo aguachile, toasted chia seed, shiso, corn chips
- Beef Tartare, horseradish cream, dill
- Potato Latkes, smoked trout roe, crème fraiche
- Salt Cod Croquettes, lemon aioli
- Fig and Herbed Goat Cheese on Grilled Crostini, balsamic glaze

PASSED SWEETS

- French Macarons, seasonal flavors
- Seasonal Profiteroles





GOLDIE'S

Holiday Afternoon Tea Service

\$87 per person with selection of Zero-Proof welcome beverage

\$100 per person with selection of sparkling wine welcome beverage

\$145 per person with selection of Champagne welcome beverage

+\$35 per person, optional Regalis Caviar service upgrade

Maximum 20 guests

Monday – Friday Only

\$1,000 Venue Buyout Fee will apply (exclusive of taxes and fees)

Goldie's Bar + Specialty Cocktails charged on consumption in addition to package price

FESTIVE SPARKLING OR CHAMPAGNE WELCOME

SEASONAL SELECTION OF SAVORY AND SWEET BITES

- Presented on tiered stands
- Guided herbal tea selection experience

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