



# **2012**

## **Banquet Menus**

Contact the Chalet Events Team  
510-653-8282  
events@chaletmgmt.com

Find out more details and see our virtual tour at  
[www.thelakechalet.com](http://www.thelakechalet.com)



## Thank you for your interest in the Lake Chalet! Lake Chalet Special Events Information & Policies

Enclosed you will find our most current menus and information for group dining at Lake Chalet Seafood Bar & Grill. We request that your menu and beverage selection be provided to us at least one week before your event. For seated events, please select from one of our menus (3, 4 or 5 course or buffet). For a reception prior to dinner, you may select Pre-Dinner Passed Hors D'oeuvres from our Dinner options, as well as any of our Stationary Hors D'oeuvres from our Reception options. Family-style Starters may be added to any of our 3-course meals. If you prefer to host a standing reception only, you may select one of our Reception Passed Hors D'oeuvres options and/or Stationary Hors D'oeuvres from our Reception options.

Lake Chalet Seafood Bar & Grill has many options for private and semi-private events. From the spacious Gondola Room to the intimate Parkside Private Dining Room, or the entire restaurant – we can accommodate groups of all sizes. We will do our best to seat your group in the room requested, however we reserve the right to make last-minute changes to best accommodate all of our guests. Our event spaces include:

**Gondola Room:** seats up to 100 or 150 for a standing reception; panoramic views of Lake Merritt through 3 walls of windows; full private bar; direct outdoor park access; balcony overlooking lake and patio below.

**Private Dining Room:** seats up to 26; private fireplace; park view; large flat-screen TV; A/V equipped.

**Outdoor Patio:** seats up to 200 or up to 350 for a standing reception; lakeside alfresco dining; dedicated bar and BBQ capabilities.

**DEPOSIT & PAYMENT:** Lake Chalet requires a deposit of 50% of the estimated food and beverage minimum, and a signed contract to confirm this reservation. Deposit will be applied to the final bill. Payment is due in full at the end of your event. If no payment is supplied by the end of the event the credit card on file will be charged. Lake Chalet accepts cash, Visa, MasterCard, Diner's Club, and American Express. Lake Chalet does not accept checks for final payment. All food and beverage sales are subject to a 20% service charge and 8.75% sales tax (subject to change). We do not separate checks or accept multiple forms of payment. Even if the client does not host the cost of the event, the client is responsible for collecting payment for the entire bill including 20% service charge and 8.75% tax.

**CANCELLATION:** In the event of a cancellation up to 120 days prior to the scheduled event, the deposit will be fully refunded. If cancelled less than 30 days but more than 14 days prior to the scheduled event, 50% of the deposit will be forfeited. If cancelled less than 14 days prior to the scheduled event, the entire deposit will be forfeited. If the event is cancelled within 72 hours of the event or does not show up, the entire food order, 20% service charge, and applicable sales tax will be charged to the credit card on file.

**MENU SELECTION:** To ensure the success of your event, menu and beverage selections must be finalized at least 3 weeks prior to the event. Our menus change frequently; we will do our best to accommodate your requested menu, but we reserve the right to adjust menu items & wine selection without notice depending on availability. We require precounts on all menus with multiple course selections.

**GUEST COUNT:** Must be confirmed 72 hours (3 business days) prior to the event. Lake Chalet will charge for the number of confirmed guests unless more arrive on the date of the event. If no final guarantee is given, the original estimate will be used.

**CORKAGE & OTHER:** Wine corkage is \$20 per 750ml bottle brought to the restaurant and we charge a \$2.50 per person for any outside dessert brought by a guest to their event. Otherwise, no outside food or beverages are allowed and the host will be charged for any guests who violate this policy

All Food & Beverage is subject to 20% Service Fee plus 8.75% Tax  
Menu & Wine Prices & Selections Subject To Change - based on Season and Availability  
[www.TheLakeChalet.com](http://www.TheLakeChalet.com)



## **GONDOLA SERVIZIO**

**Romantic or festive gondola rides**

**are the perfect way**

**to make your Chalet event**

**unforgettable.**

### **GROUP TOURS - \$130/HOUR**



For groups of thirteen people or more, we offer multiple mini tours within the hour to accommodate a group of any size. To help us customize your party needs, please call 510 663-6603 for more details.

Up to six guests at a time can enjoy the gondola tour. There will be three, twenty-minute outings in each hour. One gondola can accommodate up to 18 people in one hour. Two gondolas can accommodate up to 36 passengers in an hour doing these mini tours. Multiple hours can be reserved to accommodate parties of any size. We are happy to work with your group to best serve you.

It's easy to add Gondola Servizio as a feature at your next event.  
Your friends and colleagues will be impressed with this unique feature.

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## **RECEPTION HORS D'OEUVRES**

(36 pieces per selection minimum)

### **CHILLED HORS D'OEUVRES**

#### **\$3 PER PIECE, \$36 PER DOZEN**

BLUE CHEESE & PEAR SPEAR  
Whole Grain Mustard, Honey Comb, Baguette  
POLENTA & PIPERNADE BITES  
Marinated Peppers, Olives  
SMOKED SALMON "GRAVLOX"  
Toasted Bread, Crème Fraîche

#### **\$3.50 PER PIECE, \$42 PER DOZEN**

CHICKEN WALDORF  
Endive Spear, Apple, Celery, Walnut  
CRAB & SHRIMP DEVEILED EGGS  
Louie Dressing, Smoked Paprika  
AHI TUNA POKE  
Avocado, Green Onion, Sesame Oil, Soy Sauce

#### **\$4 PER PIECE, \$48 PER DOZEN**

HACKLEBACK AMERICAN CAVIAR  
Crème Fraîche, Potato Boat  
SLOW ROASTED BEEF TENDERLOIN  
Cristini, Watercress, Horseradish  
TUNA TATAKI  
Yuzu Aioli, Charred Avocado Puree, Pickled Shimeji  
Mushrooms, Red Shiso, Brioche

### **HOT HORS D'OEUVRES**

#### **\$3 PER PIECE, \$36 PER DOZEN**

ARANCINI RISOTTO BITES  
Creamy Aioli  
BEEF SATAY  
Teriyaki Marinated, Sesame Seeds

#### **\$3.50 PER PIECE, \$42 PER DOZEN**

BAKED "LAURA CHENEL" GOAT CHEESE  
Red Pepper Relish, Pesto, Olive Bread Crostini  
MINI SLIDERS  
2oz Burger Patty, New York White Cheddar  
BBQ PORK SLIDERS  
Carolina BBQ Sauce, Slaw, Onion Strings  
MINI VEGGIE SLIDER  
New York White Cheddar  
BACON WRAPPED PORK TENDERLOIN  
Fuji apples, Red Onion, Ricotta, Crostini

#### **\$4 PER PIECE, \$48 PER DOZEN**

BRAISED SHORT RIB OF BEEF  
Horseradish Cream, Potato Boat  
DUNGENESS CRAB CAKE  
Lemon Aioli  
GLAZED GULF SHRIMP SATAY  
Orange Herbsaint Reduction

### **CEVICHE BAR \$15/PER PERSON**

*Served with Corn Chips*

AHI TUNA POKE, PACIFIC COD JICAMA SLAW, SHRIMP WITH TOMATO SALSA

### **CHILLED SEAFOOD BAR \$400**

*Approximately 120 pieces*

MARKETS' BEST OYSTERS  
CHILLED SHRIMP, CRAB CLAWS & LOBSTER THERMADOR  
Mignonette & Cocktail Sauce  
CRAB & SHRIMP DEVEILED EGGS

Your friends and colleagues will be impressed with this unique feature

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## **HORS D'OEUVRE PLATTERS**

*Small Platter = 30 Pieces/Servings*

*Medium Platter = 40 pieces/Servings*

*Large Platter = 50 Pieces/Servings*

### **ARTISAN CHEESE**

Dried Fruit, Assorted Breads, Crackers

Small \$75, Medium \$95, Large \$115

### **CHARCUTERIE**

Sliced Cured Meats, Marinated Olives, Peppers

Small \$70, Medium \$90, Large \$110

### **COUNTRYSIDE**

Herb Roasted Vegetables, Meyer Lemon Vinaigrette

Small \$65, Medium \$85, Large \$105

### **GARDEN**

Seasonal Vegetables, Creamy Herbsaint Dressing

Small \$60, Medium \$80, Large \$100

### **WARM HUMMUS**

Feta, Kalamata Olives, Vegetables, Warm Pita Bread

Small \$50, Medium \$70, Large \$90

### **FRESH FRUIT**

Seasonal Sliced Fruit, Melons, Berries

Small \$50, Medium \$70, Large \$90

### **SPICY CHICKEN WINGS**

Creamy Blue Cheese Dressing, Celery Hearts

Small \$65, Medium \$85, Large \$105

### **STICKY PORK SPARERIBS**

Honey-Hoisin Sauce

Small \$70, Medium \$90, Large \$110

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## **RECEPTION MINI SWEETS & DESSERTS**

(24 pieces per selection minimum)

### **MINI SWEETS**

#### **\$.50 PER PIECE, \$6 PER DOZEN**

FRESH BAKED CHOCOLATE CHIP COOKIE  
LINDOR RASPBERRY COOKIE  
MEXICAN WEDDING COOKIE  
SNICKER DOODLE COOKIE

#### **\$1 PER PIECE, \$12 PER DOZEN**

CHOCOLATE TRUFFLE  
BROWNIE SQUARES

### **MINI DESSERTS**

#### **\$2 PER PIECE, \$24 PER DOZEN**

MINI CHOCOLATE CUPCAKE  
MINI LEMON CUPCAKE  
MINI RED VELVET CUPCAKE  
MINI LEMON TARTLETTE  
MINI BERRY & WHITE CHOCOLATE TARTLETTE

#### **\$2.50 PER PIECE, \$30 PER DOZEN**

MINI CHEESECAKES

## **CHALET STRAWBERRY & S'MORES STATION**

(\$7.50 per person minimum 12 people)

Includes Housemade Graham Crackers, Marshmallows, Strawberries & Premium Melted Chocolate for Dipping

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## **LAKE CHALET BRUNCH MENU**

Unlimited Coffee, Tea And Orange Juice Station - (\$5 per person)

### **BRUNCH PLATTERS**

(served family style)

#### FRESH SEASONAL SLICED FRUIT PLATTERS

SMALL PLATTER = 30 PIECES \$50

MEDIUM PLATTER = 40 PIECES \$70

LARGE PLATTER = 50 PIECES \$90

### **CELEBRATION DRINK**

\$9 per person - one per guest

CHALET BLOODY MARY OR FRESH ORANGE JUICE MIMOSA

### **BRUNCH MENU - \$24 PER PERSON**

(choice of three entrees and one dessert, pre-counts required)

### **ENTREES**

#### TASSO HAM BENEDICT

Hollandaise, Collard Greens, Poached Eggs, Baby Greens

#### WILD MUSHROOM & GOAT CHEESE OMELETTE

Parmesan Cheese, Mustard Greens, Crispy Potatoes, Herb Vinaigrette

#### BANANAS FOSTER RUM FRENCH TOAST

Banana-Cinnamon Rum Caramel Sauce, Whipped Cream, Smoked Bacon

#### CHOPPED CHICKEN SALAD

Chopped Romaine, Endive, Red Onion, Cucumbers, Daikon Root, Nicoise Olives, Feta Cheese, Peas, Green Goddess Dressing, Topped with Crispy Shallots

#### LAKE CHALET BURGER

Little Gem Lettuce, Tomato Jam, Dill Pickle, Sesame Bun, Fries

#### LADY OF THE LAKE BEER BATTERED FISH & CHIPS

Cole Slaw, Tartar Sauce, Cocktail Sauce

#### ROASTED CHICKEN BREAST

Sautéed Collard Greens, Creamy Mashed Potatoes, Roasted Garlic-Bourbon Gravy

### **DESSERT**

#### CHALET BEIGNETS

Powdered Sugar, Chocolate & Huckleberry Dipping Sauces

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## **PREMIUM LUNCH MENU**

*\$55.00 per person ~ Available before 3pm*

*(Not including tax, service charge or beverages. Preorders are required.)*

### **FIRST COURSE**

*(Select 1 for your menu)*

#### **POTATO LEEK SOUP**

Chive Oil

#### **NEW ENGLAND CLAM CHOWDER**

Manila Clams, Bacon, Oyster Crackers

#### **MIXED BABY GREENS & GOAT CHEESE**

Sherry Vinaigrette, Orange, Asian Pears,  
Candied Pumpkin Seeds

#### **CAESAR SALAD**

Garlic Crisp, Marinated Anchovy, Shaved Grana-Padano

### **SECOND COURSE**

*(Select 1 for your menu)*

#### **SEASONAL SELECTION OF ARTISANAL CHEESES**

Fresh Fruit, Marcona Almonds, Pear Mostarda,  
Olive Bread

#### **DUNGENESS CRAB CAKE**

Romesco Sauce, Sherry Gastrique, Almonds

#### **TUNA TATAKI**

Yuzu Aioli, Charred Avocado Puree, Pickled Shimeji  
Mushrooms, Red Shiso

### **THIRD COURSE**

*(Select 3 for your menu)*

#### **ROASTED SALMON**

Potato Puree, Wilted Escarole, Bacon Mustard Vinaigrette

#### **CRISPY DUCK BREAST**

Goat Cheese Bread Pudding, Arugula, Port Cherry  
Reduction

#### **BLACK ANGUS NEW YORK STEAK**

Herb Spaetzle, Root Vegetables, Wild Mushroom,  
Green Peppercorn Jus

#### **PAN TOSSED HERB GNOCCHI**

Wild Mushrooms, Arugula, Cippolini Onions,  
Garlic, Shallots

### **FOURTH COURSE**

*(Select 1 for your menu)*

#### **CHOCOLATE MOLTEN CAKE**

Felchlin Bitter Sweet Chocolate Crème Anglaise,  
Caramel Sauce, Vanilla Bean Ice Cream

#### **CHEESECAKE**

Huckleberry Coulis

#### **BANANA CARAMEL BREAD PUDDING**

Cinnamon Custard, Golden Raisin,  
Vanilla Bean Ice Cream

\*Add Beverage Service to your menu: Unlimited Coffee, Tea, Assorted Soft Drinks & Lemonade \$5.00 per person

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## **LUNCH MENUS**

*(Preorders are required.)*

**Available before 3pm**

### **LUNCH MENU #1**

**\$29.00 per person**

*(not including tax, service charge or beverages)*

#### **FIRST COURSE**

*(Select 1 for your menu)*

NEW ENGLAND CLAM CHOWDER  
Manila Clams, Bacon, Oyster Crackers

WEDGE SALAD WITH POINT REYES BLUE  
Crispy Bacon, Roasted Tomato Vinaigrette

#### **SECOND COURSE**

*(Select 3 for your menu)*

CHOPPED CHICKEN SALAD  
Chopped Romaine, Endive, Red Onion, Cucumbers,  
Daikon Root, Nicoise Olives, Feta Cheese, Peas,  
Green Goddess Dressing, Topped with Crispy Shallots

#### **LAKE CHALET BURGER**

Little Gem Lettuce, Tomato Jam, Dill Pickle,  
Sesame Bun, Fries

LADY OF THE LAKE BEER BATTERED FISH & CHIPS  
Cole Slaw, Tartar Sauce, Cocktail Sauce

#### **ROASTED CHICKEN BREAST**

Sautéed Collard Greens, Creamy Mashed Potatoes,  
Roasted Garlic-Bourbon Gravy

#### **HOUSEMADE VEGGIE BURGER**

White Cheddar, Lettuce, Tomato, Garlic Aioli, French Fries

#### **THIRD COURSE**

*(Select 1 for your menu)*

#### **BANANA CARAMEL BREAD PUDDING**

Cinnamon Custard, Golden Raisin,  
Vanilla Bean Ice Cream

#### **CHEESECAKE**

Huckleberry Coulis

### **LUNCH MENU #2**

**\$35.00 per person**

*(not including tax, service charge or beverages)*

#### **FIRST COURSE**

*(Select 1 for your menu)*

POTATO LEEK SOUP  
Chive Oil

MIXED BABY GREENS & GOAT CHEESE  
Sherry Vinaigrette, Orange, Asian Pears,  
Candied Pumpkin Seeds

#### **CAESAR SALAD**

Garlic Crisp, Marinated Anchovy, Shaved Grana-Padano

#### **SECOND COURSE**

*(Select 3 for your menu)*

#### **BAY SHRIMP LOUIE SALAD**

Organic Greens & Iceberg with Lemon Vinaigrette,  
Citrus Fruits, Tomato, Avocado, Classic Louis Dressing

#### **PAN TOSSED HERB GNOCCHI**

Wild Mushrooms, Arugula, Cippolini Onions,  
Garlic, Shallots

#### **MISO GLAZED BUTTERFISH**

Black Trumpet Mushrooms, Spring Onion, Baby Turnips,  
French Round Carrots, Fava Leaves

#### **PRIME FLATIRON STEAK & POTATO PURÉE**

Herbs de Provence Marinated, Sautéed Spinach

#### **THIRD COURSE**

*(Select 1 for your menu)*

#### **CHOCOLATE MOLTEN CAKE**

Felchlin Bitter Sweet Chocolate Crème Anglaise,  
Caramel Sauce, Vanilla Bean Ice Cream

#### **CHEESECAKE**

Huckleberry Coulis

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## **LUNCH BUFFET**

**EXCLUSIVELY SERVED IN THE GONDOLA ROOM**

**\$35.00 per person ~Available before 3pm**  
(not including tax, service charge or beverages)

Includes Fresh Table Bread & Sweet Cream Butter

### **ENTRÉES**

GRILLED ATLANTIC SALMON

HERB ROASTED CHICKEN

FRESH VEGETARIAN PASTA

\*\* BEEF TENDERLOIN (ADDITIONAL \$8/PERSON)

\*\* SPLIT LOBSTER TAIL (ADDITIONAL \$10/PERSON)

### **SIDES**

*(Please Select three. Additional Sides \$6/person)*

MIXED GREENS WITH HOUSE SHERRY VINAIGRETTE

CAESAR SALAD & GARLIC CROUTON

POTATO PURÉE

AU GRATIN POTATOES

SEASONAL GRILLED VEGETABLES

### **DESSERTS**

*(Please select three for your dessert platter)*

FRESH BAKED CHOCOLATE CHIP COOKIE

LINDOR RASPBERRY COOKIE

CHOCOLATE TRUFFLE

BROWNIE SQUARES

MINI RED VELVET CUPCAKE

**\*Add Beverage Service to your menu: Unlimited Coffee, Tea, Assorted Soft Drinks & Lemonade \$5.00 per person**

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## **Premium Dinner Menu**

*\$75.00 per person ~ Available for Lunch or Dinner*

*(Not including tax, service charge or beverages. Preorders are required.)*

### **FIRST COURSE**

*(Select 1 for your menu)*

#### POTATO LEEK SOUP

Chive Oil

#### NEW ENGLAND CLAM CHOWDER

Manila Clams, Bacon, Oyster Crackers

#### MIXED BABY GREENS & GOAT CHEESE

Sherry Vinaigrette, Orange, Asian Pears,  
Candied Pumpkin Seeds

#### CAESAR SALAD

Garlic Crisp, Marinated Anchovy, Shaved Grana-Padano

### **SECOND COURSE**

*(Select 1 for your menu)*

#### SEASONAL SELECTION OF ARTISANAL CHEESES

Fresh Fruit, Marcona Almonds, Pear Mostarda,  
Olive Bread

#### DUNGENESS CRAB CAKE

Romesco Sauce, Sherry Gastrique, Almonds

#### TUNA TATAKI

Yuzu Aioli, Charred Avocado Puree, Pickled Shimeji  
Mushrooms, Red Shiso

### **THIRD COURSE**

*(Select 3 for your menu)*

#### ROASTED SALMON

Potato Puree, Wilted Escarole,  
Bacon Mustard Vinaigrette

#### CRISPY DUCK BREAST

Goat Cheese Bread Pudding, Arugula,  
Port Cherry Reduction

#### ROASTED FILET MIGNON &

#### BUTTER POACHED MAINE LOBSTER TAIL

Sautéed Spinach, Truffle Scented Potato Puree,  
Peppercorn Jus

#### BLACK ANGUS NEW YORK STEAK

Herb Spaetzle, Root Vegetables, Wild Mushroom, Green  
Peppercorn Jus

#### PAN TOSSED HERB GNOCCHI

Wild Mushrooms, Arugula, Cippolini Onions,  
Garlic, Shallots

### **FOURTH COURSE**

*(Select 1 for your menu)*

#### CHOCOLATE MOLTEN CAKE

Felchlin Bitter Sweet Chocolate Crème Anglaise,  
Caramel Sauce, Vanilla Bean Ice Cream

#### CHEESECAKE

Huckleberry Coulis

#### BANANA CARAMEL BREAD PUDDING

Cinnamon Custard, Golden Raisin,  
Vanilla Bean Ice Cream

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## **DINNER MENUS**

### **DINNER MENU #1**

**\$36.00 per person**

*(Not including tax, service charge or beverages.  
Preorders are required for all courses.)*

#### **FIRST COURSE**

*(Select 1 for your menu)*

##### **NEW ENGLAND CLAM CHOWDER**

Manila Clams, Bacon, Oyster Crackers

##### **MIXED BABY GREENS & GOAT CHEESE**

Sherry Vinaigrette, Orange, Asian Pears,  
Candied Pumpkin Seeds

#### **SECOND COURSE**

*(Select 3 for your menu)*

##### **ROASTED CHICKEN BREAST**

Sautéed Collard Greens, Creamy Mashed Potatoes,  
Roasted Garlic-Bourbon Gravy

##### **MISO GLAZED BUTTERFISH**

Black Trumpet Mushrooms, Spring Onion, Baby Turnips,  
French Round Carrots, Fava Leaves

##### **RED WINE BRAISED BEEF SHORT RIB**

Tuscan Kale, Cipollini Onion, Mascarpone Polenta

##### **PAN TOSSED HERB GNOCCHI**

Wild Mushrooms, Arugula, Cippolini Onions,  
Garlic, Shallots

#### **THIRD COURSE**

*(Select 1 for your menu)*

##### **CHEESECAKE**

Huckleberry Coulis

##### **BANANA CARAMEL BREAD PUDDING**

Cinnamon Custard, Golden Raisin, Vanilla Bean Ice  
Cream

### **DINNER MENU #2**

**\$45.00 per person**

*(Not including tax, service charge or beverages.  
Preorders are required for all courses.)*

#### **FIRST COURSE**

*(Select 1 for your menu)*

##### **POTATO LEEK SOUP**

Chive Oil

##### **CAESAR SALAD**

Garlic Crisp, Marinated Anchovy, Shaved Grana-Padano

#### **SECOND COURSE**

*(Select 3 for your menu)*

##### **ROASTED CHICKEN BREAST**

Sautéed Collard Greens, Creamy Mashed Potatoes,  
Roasted Garlic-Bourbon Gravy

##### **ROASTED SALMON**

Potato Puree, Wilted Escarole,  
Bacon Mustard Vinaigrette

##### **PRIME FLATIRON STEAK & POTATO PURÉE**

Herbs de Provence Marinated, Sautéed Spinach

##### **PAN TOSSED HERB GNOCCHI**

Wild Mushrooms, Arugula, Cippolini Onions,  
Garlic, Shallots

#### **THIRD COURSE**

*(Select 1 for your menu)*

##### **CHOCOLATE MOLTEN CAKE**

Felchlin Bitter Sweet Chocolate Crème Anglaise,  
Caramel Sauce, Vanilla Bean Ice Cream

##### **CHEESECAKE**

Huckleberry Coulis

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## DINNER MENU #3

*\$65.00 per person*

*(Not including tax, service charge or beverages. Preorders are required.)*

### **FIRST COURSE**

*(Select 1 for your menu)*

NEW ENGLAND CLAM CHOWDER  
Manila Clams, Bacon, Oyster Crackers

POTATO LEEK SOUP  
Chive Oil

CAESAR SALAD  
Garlic Crisp, Marinated Anchovy, Shaved Grana-Padano

MIXED BABY GREENS & GOAT CHEESE  
Sherry Vinaigrette, Orange, Asian Pears,  
Candied Pumpkin Seeds

### **SECOND COURSE**

*(Select 1 for your menu)*

DUNGENESS CRAB CAKE  
Romesco Sauce, Sherry Gastrique, Almonds

TUNA TATAKI  
Yuzu Aioli, Charred Avocado Puree, Pickled Shimeji  
Mushrooms, Red Shiso

### **THIRD COURSE**

*(Select 3 for your menu)*

MISO GLAZED BUTTERFISH  
Black Trumpet Mushrooms, Spring Onion, Baby Turnips,  
French Round Carrots, Fava Leaves

BLACK ANGUS NEW YORK STEAK  
Herb Spaetzle, Root Vegetables, Wild Mushroom, Green  
Peppercorn Jus

PAN TOSSED HERB GNOCCHI  
Wild Mushrooms, Arugula, Cippolini Onions,  
Garlic, Shallots

### **FOURTH COURSE**

*(Select 1 for your menu)*

CHOCOLATE MOLTEN CAKE  
Felchlin Bitter Sweet Chocolate Crème Anglaise,  
Caramel Sauce, Vanilla Bean Ice Cream

CHEESECAKE  
Huckleberry Coulis

BANANA CARAMEL BREAD PUDDING  
Cinnamon Custard, Golden Raisin, Vanilla Bean Ice Cream

\*Add Beverage Service to your menu: Unlimited Coffee, Tea, Assorted Soft Drinks & Lemonade \$5.00 per person

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## **DINNER BUFFET**

**EXCLUSIVELY SERVED IN THE GONDOLA ROOM**

**\$50.00 per person**

*(not including tax, service charge or beverages)*

Includes Fresh Table Bread & Sweet Cream Butter

### **ENTRÉES**

*(Please Select Three. Additional Entrée \$7/person)*

GRILLED ATLANTIC SALMON

HERB ROASTED CHICKEN

WILD MUSHROOM RISOTTO

NEW YORK STEAK

\*\* BEEF TENDERLOIN *(ADDITIONAL \$8/PERSON)*

\*\* SPLIT LOBSTER TAIL *(ADDITIONAL \$10/PERSON)*

### **SIDES**

*(Please Select three. Additional Sides \$6/person)*

MIXED GREENS WITH HOUSE SHERRY VINAIGRETTE

CAESAR SALAD & GARLIC CROUTON

POTATO PURÉE

AU GRATIN POTATOES

SEASONAL GRILLED VEGETABLES

### **DESSERTS**

*(Please select three for your dessert platter)*

CHOCOLATE TRUFFLE

BROWNIE SQUARES

MINI CHOCOLATE CUPCAKE

MINI LEMON CUPCAKE

MINI RED VELVET CUPCAKE

MINI LEMON TARTLETTE

MINI BEERY & WHITE CHOCOLATE TARTLETTE

\*Add Beverage Service to your menu: Unlimited Coffee, Tea, Assorted Soft Drinks & Lemonade \$5.00 per person

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## THE WINE LIST

### WHITES

#### CHAMPAGNE / SPARKLING

DRUSIAN - PROSECCO DI VALDOBBIADENE - EXTRA DRY	36
GLORIA FERRER - BRUT - CALIFORNIA	38
ALLIMANT LAUGNER CREMANT D'ALSACE - BRUT ROSE	48
PERRIER JOUET - GRAND BRUT - CHAMPAGNE	67
VEUVE CLICQUOT - YELLOW LABEL - REIMS	75
DOM PERIGNON - CHAMPAGNE	250

#### CHARDONNAY

HESS - SHIRTAIL CREEK - MONTEREY	34
SONOMA-CUTRER - SONOMA COAST	48
FLOWERS - SONOMA COAST	70

#### SAUVIGNON BLANC

MONTEVINA - CALIFORNIA	28
FERRARI CARANO - FUME BLANC - SONOMA COUNTY	36
Craggy Range - TE MUNA ROAD - MARTINBOROUGH	36
GROTH - OAKVILLE, NAPA VALLEY	44
CAKEBREAD CELLARS - NAPA VALLEY	50
ILLUMINATION - NAPA VALLEY	75

#### OTHER WONDERFUL WHITES

DOMAINE TARIQUET - UGNI BLANC/COLOMBARD	26
MONTEVINA - PINOT GRIGIO - CALIFORNIA	28
BERINGER - WHITE ZIN - CALIFORNIA	23
PINE RIDGE - CHENIN BLANC/VIOGNIER - NAPA	34
CHATEAU STE. MICHELLE - RIESLING - COLUMBIA VALLEY	26
MARGERUM - CHENIN BLANC - SANTA YNEZ VALLEY	40

#### OTHER MUST HAVE REDS

VINA ROBLES - RED <sup>2</sup> - PASO ROBLES	35
BADIA DI MORRONA - CHIANTI RISERVA - ITALY	37
DOMAINE JULIETTE AVRIL - CHATEAUNEUF DU PAPE	54
MARCHESI DI BAROLO - CANNUBI BAROLO - ITALY	72
FRANCISCAN 'MAGNIFICAT' - RED BLEND - NAPA VALLEY	90
BURGESS ENVEIERE - RED BLEND - NAPA VALLEY	119
QUINTESSA - RED BLEND - RUTHERFORD, NAPA VALLEY	250
OPUS ONE - RED BLEND - NAPA VALLEY	250
JOSEPH PHELPS 'INSIGNIA' - RED BLEND - NAPA VALLEY	280

### REDS

#### PINOT NOIR

CHALONE - MONTEREY	30
HAHN - SANTA LUCIA HIGHLANDS	44
RUSSIAN HILL - RUSSIAN RIVER VALLEY	50
BELLE GLOS 'TAYLOR LANE' - SONOMA COAST	60
PAHLMAYER - NAPA VALLEY	80
GOLDENEYE - ANDERSON VALLEY	85

#### MERLOT

14 HANDS - COLUMBIA RIVER, WASHINGTON	30
RODNEY STRONG - SONOMA	32
SWANSON - OAKVILLE NAPA VALLEY	48
PINE RIDGE - CRIMSON CREEK, NAPA VALLEY	55
WHITEHALL LANE - NAPA VALLEY	59
DUCKHORN - NAPA VALLEY	80

#### CABERNET SAUVIGNON

MURPHY GOODE - CALIFORNIA	35
CLOVERDALE RANCH - PELLEGRINI - ALEXANDER VALLEY	42
TERRA VALENTINE - SPRING MOUNTAIN, NAPA VALLEY	50
CLOS DU VAL - NAPA VALLEY	62
GROTH - OAKVILLE, NAPA VALLEY	110
CHATEAU ST. JEAN 'CINQ CEPAGES' - SONOMA COUNTY	110
SILVER OAK - ALEXANDER VALLEY	125
CAKEBREAD CELLARS - NAPA VALLEY	140
CHATEAU MONTELENA 'ESTATE' - NAPA VALLEY	200
BRYANT FAMILY VINEYARD - NAPA VALLEY	900

#### SYRAH

BURGESS - NAPA VALLEY	38
VINA ROBLES "JARDINE" - PASO ROBLES	45

#### ZINFANDEL

ST. FRANCIS - SONOMA COUNTY	30
SIN ZIN - ALEXANDER VALLEY	40
RAVENSWOOD 'OLD HILL RANCH' - SONOMA COUNTY	90
TURLEY 'UEBERROTH' - PASO ROBLES	100

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## **BAR**

All drinks are charged on consumption plus  
20% Gratuity and 8.75% tax

Please choose what brands you would like to serve: Well, Call or Premium

### **WELL BAR**

*(Approximately \$8 each)*

VODKA • SOBIESKI  
GIN • GORDONS  
RUM • MEYERS  
TEQUILA • RANCH ALEGRE  
BOURBON • EARLY TIMES  
BLENDED SCOTCH • DEWARS  
BRANDY • KORBEL

### **CALL BAR**

*(Approximately \$10 each)*

VODKA • KETTLE ONE • BELVEDERE  
GIN • TANQUERAY  
RUM • BACARDI  
TEQUILA • HERADURA SILVER  
BOURBON • JIM BEAM  
BLENDED SCOTCH • JOHNNIE WALKER RED LABEL  
BRANDY • COURVOISIER VSOP

### **PREMIUM BAR**

*(Approximately \$12 each)*

VODKA • HANGER ONE OR CHOPIN  
GIN • HENDRICKS  
RUM • ZAYA  
TEQUILA • PATRON SILVER  
BOURBON • MAKERS MARK  
BLENDED SCOTCH • JOHNNIE WALKER BLACK LABEL  
BRANDY • HENNESSEY VSOP

### **NA BEVERAGES**

VOSS WATERS \$6.50  
SOFT DRINKS \$3.50

### **CHALET ALES** 6.50

LADY OF THE LAKE ALE • LAKE MERRITT IPA •  
REGATTA RED

### **BOTTLE BEERS** 5.00

BUD • BUD LIGHT • COORS \* COORS LIGHT •  
HEINEKEN • CORONA

## **SPECIALTY COCKTAILS**

#### **BASIL GINGER MARTINI**

St. Germain, Belvedere Vodka, Basil Leaves, Ginger & Lime Juice

#### **BLUEBERRY SMASH**

Buffalo Trace Bourbon, Pomegranate, Blueberry & Lemon Juice,  
Honey Syrup

#### **MOJO MOJITO**

A Twist On A Classic, Hangar 1 Lime Vodka And Mint, Splash Of  
Chambord

#### **BLACK DIAMOND**

Gin, Fresh Blackberries, Pernod, Lime & Cranberry Juice

#### **BEST SIDECAR YOU'VE EVER HAD**

Cardenal Mendoza Brandy, Combier, Lemon Juice, Sugar Rim

#### **THE ULTIMATE MANHATTAN**

Maker's Mark Bourbon, Carpano Antica Vermouth, Angostura  
Bitters, Cherry

#### **DARK AND STORMY**

Zaya Rum, House Ginger Syrup, Fresh Lime Juice, Ginger Beer

#### **NO MORE SINS SAZERAC**

Redemption Rye Whiskey, Gomme Syrup, Peychaud's &  
Angostura Bitters, Herbsaint

#### **BLACK CAT NEGRONI**

Ransom Old Tom "Pot Still-Barrel Aged" Gin, Dolin Rouge  
Vermouth, Gran Classico Bitters, Flamed Orange Peel

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The Lake Chalet Seafood Bar & Grill opened in August of 2009 in the historic 100-year old Lake Merritt Boat House, providing the East Bay with an intriguing new dining option created by veteran restaurateurs Gar and Lara Truppelli (Beach Chalet Brewery & Restaurant and Park Chalet Garden Restaurant in San Francisco). Our menu features contemporary California cuisine focusing on seafood and utilizing high quality, local, seasonal ingredients. With the lake as a backdrop, the expansive main bar serves a range of classic, contemporary and signature cocktails, select wines, and hand crafted Beach Chalet beers.



This complete restoration of the Lake Merritt Boathouse, designed by CCS Architects, creates distinctive dining venues unique in character but also relating to one another through color and materials creating a cohesive whole. The design is contemporary while at the same time paying homage to the boating history of the lake and the early 20th century Spanish influenced architecture of the building. The new construction is also LEED certified silver. Materials being used throughout the restaurant include water inspired themes: blue painted curved wood panels reminiscent of a ship's hull; white marble raw bar adorned with blackened steel; lacquer red metal and mahogany.

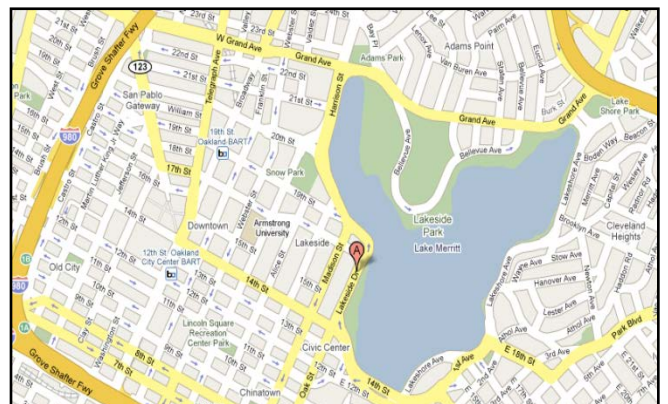


Lake Chalet is available for meetings, events and celebrations of all kinds. There are many private and semi-private dining options available for groups of all sizes. The restaurant occupies the Pumphouse building, the two adjacent wings and the main outside dock/patio and boat launch pier, with a total of 325 indoor and 100+ outdoor seats. Private rooms for meetings and events include a 26 seat private dining room (with a fireplace), as well as the 100 seat Gondola Room (south wing) with its own private full bar. Casual, semi-private groups of 15-200 can be accommodated in the outdoor dockside seating, affording great opportunities to bird watch thanks to the

surrounding area's official sanctuary status.

Lake Chalet will be located at 1520 Lakeside Drive near 17th Street, and is close to both the 12th Street and 19th Street BART stations. An off-street parking lot and valet service will also be available.

Please contact us today to plan your next event. Whether you're planning a business meeting, wedding reception, company event or birthday celebration, the Lake Chalet is the perfect location for all of your special event needs. Our team of dedicated event staff will work closely with you to ensure that every aspect of your event is a success. We look forward to working with you to create an unforgettable experience at the Lake Chalet!



Sincerely, the Chalet Events Team -- 510-653-8282 --  
events@chaletmgmt.com

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