

# PRIVATE PARTY MENUS



*Autograph*  
BRASSERIE

503 W LANCASTER AVE WAYNE, PA 19087 610.964.2588 [AUTOGRAPHBRASSERIE.COM](http://AUTOGRAPHBRASSERIE.COM)

THANK YOU FOR YOUR INTEREST IN HOSTING A PRIVATE PARTY AT AUTOGRAPH BRASSERIE.

LOCATED ON THE MAIN LINE IN EAGLE VILLAGE SHOPS, AUTOGRAPH BRASSERIE IS AN MODERN AMERICAN BRASSERIE THAT CELEBRATES THOSE INDIVIDUALS FROM PAST AND PRESENT, WHO LEFT THEIR SIGNATURE ON POPULAR AMERICAN CULTURE.

WE PROUDLY OFFER A VARIETY OF PRIVATE DINING OPTIONS ACCOMMODATING PARTIES RANGING IN SIZE FOR 15 OR MORE GUESTS. OUR CHEFS HAVE DESIGNED MENUS FOR BRUNCH, LUNCH, COCKTAIL RECEPTIONS AND DINNER. THE MODERN AMERICAN MENU IS INSPIRED BY THE FLAVORS AND CLASSIC DISHES. USING ONLY THE FRESHEST AND FINEST INGREDIENTS AVAILABLE, AUTOGRAPH BRASSERIE SERVES PREMIUM STEAKS, FRESH SEAFOOD AND HAND-MADE PASTA.

EACH EVENT IS PERSONALLY PLANNED AND ORCHESTRATED BY A DEDICATED COORDINATOR AND SERVED BY OUR PROFESSIONAL STAFF. AUTOGRAPH BRASSERIE WILL LEAVE A LASTING IMPRESSION ON YOU AND YOUR GUESTS FOR A MEMORABLE EVENT. FEEL FREE TO EMAIL US AT [INFO@AUTOGRAPHBRASSERIE.COM](mailto:INFO@AUTOGRAPHBRASSERIE.COM) OR CALL US AT 484.451.7414. WE LOOK FORWARD TO PLANNING YOUR SPECIAL OCCASION!

SINCERELY,

*Casey Kyler*

CASEY KYLER  
PRIVATE EVENT CONCIERGE

*Jake Wade*

JAKE WADE  
DIRECTOR OF SALES

## PLANNING YOUR PARTY

### AVAILABLE DINING ROOMS

AUTOGRAPH BRASSERIE CAN HOST SEMI-PRIVATE OR PRIVATE DINING OPTIONS THROUGHOUT THE RESTAURANT FOR 15 GUESTS OR MORE, INCLUDING AN ENTIRE BUYOUT. THE SYCAMORE ROOM IS OUR MOST INTIMATE ROOM WITH PLENTY OF NATURAL LIGHT AND CAN SEAT UP TO 30 GUESTS. THE CLUB ROOM FEATURING A GRAND FIREPLACE AND SERVICE BAR CAN SEAT UP TO 70 GUESTS. UPSTAIRS WITH PRIVATE REST ROOMS, THERE ARE TWO ROOMS. THE RIGHT WING HAS A BAR AND CAN ACCOMMODATE 22 PEOPLE CONFERENCE STYLE AND UP TO 26 PEOPLE ON ROUNDS. THE LEFT WING CAN ACCOMMODATE UP TO 32 GUESTS ON ROUNDS. COMBINED, THEY CAN ACCOMMODATE UP TO 60 PEOPLE. LET US ASSIST YOU IN SELECTING THE RIGHT SPACE.

### MENUS

OUR CHEFS HAVE CREATED A VARIETY OF MENUS FOR LUNCH, BRUNCH, DINNER AND COCKTAIL RECEPTIONS. PRICES DO NOT INCLUDE PENNSYLVANIA SALES TAX AND 22% STAFFING CHARGE. OUR MENU SELECTIONS ARE SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY.

WE ARE HAPPY TO CUSTOMIZE A LIMITED MENU, TASTING MENU, WINE PAIRINGS OR ADDITIONAL HORS D'OEUVRES AND INTERMEZZO COURSES TO CREATE A UNIQUE DINING EXPERIENCE. PLEASE INQUIRE WITH YOUR COORDINATOR FOR THE AVAILABLE OPTIONS AND PRICING. VEGETARIAN OPTIONS ARE ALSO AVAILABLE.

WE KINDLY REQUEST THAT ALL MENUS BE PROVIDED NO LESS THAN 10 DAYS PRIOR TO YOUR EVENT DATE AND A PRE-COUNT IS PROVIDED AT LEAST 3 DAYS PRIOR TO THE EVENT DATE FOR PARTIES WHICH OFFER MORE THAN THREE ENTREE SELECTIONS. THE NUMBER OF ENTREE SELECTIONS SHOULD NOT EXCEED FOUR CHOICES. IF MORE THAN THREE ENTREES ARE OFFERED AND PRE-COUNTS CANNOT BE PROVIDED, A \$5.00 PER GUEST CHARGE WILL BE ADDED, AND THE ENTREES WILL BE SERVED WITH CHEF'S SELECTION OF VEGETABLE AND STARCH. FOR GROUPS OF 40 OR MORE EACH ENTREE WILL BE ACCOMPANIED WITH THE CHEF'S SELECTION OF A SEASONAL STARCH AND VEGETABLE.

### BEVERAGES

WE OFFER A VARIETY OF BEVERAGE AND COCKTAIL OPTIONS TO ACCOMMODATE THE PARTICULAR NEEDS OF YOUR EVENT INCLUDING CONSUMPTION AND HOSTED BAR OPTIONS, AS WELL AS BOTTLED WINE SERVICE.

### GUARANTEES

A FINAL GUARANTEE OF THE NUMBER OF GUESTS IS REQUIRED 72 HOURS PRIOR TO YOUR PARTY. THIS IS CRITICAL TO ENSURE THAT WE ARE ABLE TO MEET YOUR NEEDS. ONCE RECEIVED, THIS NUMBER WILL BE CONSIDERED A FINAL GUARANTEE AND WILL NOT BE SUBJECT TO REDUCTION.

### FOOD AND BEVERAGE MINIMUMS

THERE IS A FOOD AND BEVERAGE MINIMUM FOR EACH OF THE PARTY SPACES BASED ON THE TIME OF DAY, AND DAY OF THE WEEK. IF THE FOOD AND BEVERAGE MINIMUM IS NOT MET BY WHAT IS CONSUMED, THE BALANCE WILL BE ADDED TO YOUR FINAL BILL. PENNSYLVANIA SALES TAX AND 22% STAFFING CHARGE ARE ADDITIONAL.

### DEPOSIT AND PAYMENT

TO RESERVE AND GUARANTEE THE DATE OF YOUR PARTY, A DEPOSIT OF 25% OF THE ESTIMATED FOOD AND BEVERAGE REVENUE OR FOOD AND BEVERAGE MINIMUM, WHICHEVER IS GREATER, IS REQUIRED. INITIAL DEPOSIT ARE NON-REFUNDABLE, BUT MAY BE APPLIED FOR A FUTURE EVENT. SHOULD A CONFIRMED RESERVATION BE CANCELED PRIOR TO 72 HOURS BEFORE YOUR EVENT, THE CLIENT IS RESPONSIBLE FOR THE FOOD AND BEVERAGE MINIMUM. FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT.

## BEVERAGES



### HOSTED OPEN BAR

UNLIMITED HOUSE WINE, BEER & PREMIUM LIQUORS  
\$35 PER GUEST FOR A TWO AND HALF HOUR EVENT, \$7 PER GUEST EACH  
ADDITIONAL HALF HOUR  
ADD \$10 PER GUEST FOR TOP SHELF LIQUOR

### BEER AND WINE OPEN BAR

UNLIMITED HOUSE WINE & BEER  
\$30 PER GUEST FOR A TWO AND HALF HOUR EVENT, \$6 PER GUEST EACH  
ADDITIONAL HALF HOUR  
ADD \$10 PER GUEST FOR PREMIUM WINE BY THE GLASS

### CONSUMPTION BAR

SERVER WILL KEEP A RUNNING TAB OF ALL BEVERAGES CONSUMED AND  
ADD TO  
THE FINAL BILL FOR PAYMENT. OPTIONS INCLUDE LIMITED BAR; FULL  
BAR OR WINE SERVICE.

### BRUNCH COCKTAILS

MIMOSAS, BLOODY MARYS, BELLINIS  
AVAILABLE SATURDAY & SUNDAY 9:30 AM - 2:30 PM \$22 PER GUEST FOR  
UP TO TWO HOURS

### WINE SERVICE

SEE OUR WINE LIST FOR TABLE SIDE WINE SERVICE, CHARGED BY THE  
BOTTLE

## STATIONARY HORS D'OEUVRES



### ARTISAN CHEESE 12

LOCAL AND IMPORTED CHEESE, TRADITIONAL ACCOMPANIMENTS

### ANTIPASTI 12

ASSORTED CHARCUTERIE & SAUSAGES, TRADITIONAL ACCOMPANIMENTS

### MEDITERRANEAN 11

HUMMUS, ROASTED PEPPERS, GREEK OLIVES, BABA GHANOUSH, PITA AND  
FLATBREAD

### TOASTS 11

GRILLED SOURDOUGH, PEPPER JAM, CRUSHED AVOCADO,  
SMOKED SALMON, ASSORTED SPREADS

### RAW BAR 18

SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL, GREENLIP MUSSELS,  
LUMP CRAB MEAT                      ADD LOBSTER TAILS 5

\$75 FEE IS REQUIRED FOR PARTIES OF 15 - 34 GUESTS  
\$125 FEE IS REQUIRED FOR PARTIES OF 35 - 69 GUESTS

PRICED PER PERSON, UNLESS NOTED OTHERWISE

**PASSED**  
**HORS D'OEUVRES**



**CHILLED**

**DEVILED EGG 3**  
PAPRIKA, YOUNG CHIVES

**SMOKED SALMON 4**  
DILL, CUCUMBER, CAPER

**TUNA TARTAR 4**  
CRUSHED AVOCADO, SESAME DRESSING

**POACHED SHRIMP 4**  
COCKTAIL SAUCE

**GOAT CHEESE BRUSCHETTA 3**  
CROSTINI, LOCAL HONEY

**TOMATO CROSTINI 3**  
BALSAMIC CREAM, BASIL

**STEAK TARTARE 4**  
GRILLED SOURDOUGH

**PROSCIUTTO & MELON 4**  
EXTRA VIRGIN OLIVE OIL

**HOT**

**THAI SHRIMP SPRING ROLL 4**  
FRESH CILANTRO

**WAGYU BEEF SLIDERS 5**  
CHEDDAR, PICKLED SHALLOTS

**SHORT RIB EMPANADA 4**  
HORSERADISH CREMA

**BACON WRAPPED SCALLOP 4**  
BOURBON-MAPLE GLAZE

**BEEF SKEWER 4**  
CHIMICHURRI, SEA SALT

**TRUFFLED ARANCINI 4**  
TOMATO BISQUE

**LOBSTER BISQUE SHOOTER 4**  
SHRIMP & TOMATO

**SEASONAL SOUP SHOOTER 3**

\*PRICED PER PIECE

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**DINNER MENU**



**THREE COURSE DINNER** 55 PER PERSON

**SIGNATURE DINNER** 65 PER PERSON

**APPETIZER**

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

**CLASSIC CAESAR SALAD**

SOURDOUGH CROUTONS, ANCHOVY, SHAVED PARMESAN

**BUTTERNUT SQUASH SOUP**

PICKLED GRANNY SMITH APPLES

**BAKED MAC & CHEESE**

AGED GOUDA, BUTTERED BREADCRUMBS

**SIMPLE MIXED GREENS**

BALSAMIC DRESSING, TOMATO, RED ONION, CUCUMBER, SPRING MIX GREENS

**ENTREE**

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

**HALF ROASTED CHICKEN**

ROASTED FINGERLING POTATOES, HARICOTS VERTS, NATURAL JUS

**SALMON**

SESAME GREEN BEANS, CARROTS, RED CABBAGE

**HOUSE MADE SPINACH ORECCHIETTE**

VEAL SAUSAGE, PINE NUT GREMOLATA, PARMESAN

**CAULIFLOWER STEAK**

CHIMICHURRI, GRILLED ASPARAGUS

**DESSERT**

TRIO OF MINIATURE DESSERTS

**APPETIZER** SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

**AUTOGRAPH WEDGE**

ICEBERG, BACON, TOMATO, BLUE CHEESE DRESSING

**TUNA TARTARE**

SMASHED AVOCADO, SESAME GINGER VINAIGRETTE, CRISP WONTON CHIPS

**BURRATA**

TOMATO, BALSAMIC, BASIL, SOURDOUGH TOAST

**LOBSTER BISQUE**

SHRIMP, OVEN DRIED TOMATOES

**PORK BELLY**

GOCHUJANG MARINATED, PICKLED SCALLIONS, 5 SPICE PEANUTS

**ENTREE** SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

**BRAISED BEEF SHORT RIBS**

CARAMELIZED SHALLOTS, SPINACH, CABERNET SAUCE

**SALMON**

SESAME GREEN BEANS, CARROTS, RED CABBAGE

**VEAL MILANESE**

CAPER REMOULADE, HEIRLOOM TOMATOES, ARUGULA

**BALTIMORE CRAB CAKES**

ASPARAGUS, TARTARE SAUCE, LEMON, PARSLEY SALAD

**DESSERT**

TRIO OF MINIATURE DESSERTS

## THREE COURSE DINNER 75 PER PERSON

### APPETIZER

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

#### AUTOGRAPH WEDGE

ICEBERG, BACON, TOMATO, BLUE CHEESE DRESSING

#### SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH LEMON

#### BALTIMORE CRAB CAKE

TARTARE SAUCE, LEMON, PARSLEY SALAD

#### BURRATA

TOMATO, BALSAMIC, BASIL, SOURDOUGH TOAST

#### LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATOES

#### PORK BELLY

GOCHUJANG MARINATED, PICKLED SCALLIONS, 5 SPICE PEANUTS

### ENTREE

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

#### HALF ROASTED CHICKEN

ROASTED FINGERLING POTATOES, HARICOTS VERTS, NATURAL JUS

#### DAYBOAT SCALLOPS

BALSAMIC TOMATOES, POTATO VELOUTE, LEMON ARUGULA OIL

#### BRAISED BEEF SHORT RIBS

CARAMELIZED SHALLOTS, SPINACH, CABERNET SAUCE

#### HOUSE MADE SPINACH ORECCHIETTE

VEAL SAUSAGE, PINE NUT GREMOLATA, PARMESAN

#### 12 OZ RIBEYE

POTATO PUREE, HARICOTS VERTS, TRUFFLED GARLIC BUTTER

#### 8 OZ FILET MIGNON ADD 10 PER PERSON

STEAK DIANE SAUCE, WATERCRESS SALAD

#### 14 OZ NEW YORK STRIP

GRILLED ASPARAGUS, LOBSTER MEAT, HOLLANDAISE ADD 10 PER PERSON

### ADDITIONS

BALTIMORE CRAB CAKE 18

SAUTÉED SHRIMP (3) 15

6OZ MAINE LOBSTER TAIL 25

6OZ FILET MIGNON 20

CRAB OSCAR 18

LOBSTER OSCAR 20

### DESSERT

SELECT ONE

TRIO OF MINIATURE DESSERTS

VANILLA CHEESECAKE

SEASONAL BERRIES & SAUCE

CLASSIC CREME BRULEE

BISCOTTI

## STATIONARY DINNER

SELECT UP TO TWO ENTREES, PRICED PER PERSON

### SALAD STATION 12

SEASONAL GREENS, ROMAINE & BABY SPINACH, GOAT CHEESE,  
CROÛTONS, CANDIED NUTS, CHERRY TOMATOES, CUCUMBER, CARROTS,  
SHAVED RED ONION, BALSAMIC VINAIGRETTE, CAESAR, BLUE CHEESE,  
HONEY MUSTARD VINAIGRETTE

## ENTREE SELECTIONS

### BRAISED BEEF SHORT RIB 27

CABERNET RED WINE SAUCE

### ROASTED CHICKEN BREAST 22

NATURAL JUS

### PETITE FILET MIGNON 32

AU POIVRE SAUCE

### VEAL MILANESE 30

HEIRLOOM TOMATOES, ARUGULA

### PAN SEARED SALMON 25

LEMON CAPER SAUCE

### CHILEAN SEA BASS 30

SAFFRON CREAM

### HOUSE MADE RIGATONI 25

LAMB BOLOGNESE

### CHOICE OF VEGETABLES 8

FRENCH GREEN BEANS

JUMBO ASPARAGUS

ROASTED BABY CARROTS

### CHOICE OF STARCHES 8

SMOKED GOUDA MAC & CHEESE

HERB ROASTED FINGERLING POTATOES

LONG GRAIN RICE PILAF

## DESSERT

### TRIO OF MINIATURE DESSERTS 10



LUNCH MENU



LUNCH MENU 35 PER PERSON

APPETIZER

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

CLASSIC CAESAR SALAD

SOUROUGH CROUTONS, ANCHOVY, SHAVED PARMESAN

BUTTERNUT SQUASH SOUP

PICKLED GRANNY SMITH APPLES

SIMPLE MIXED GREENS

BALSAMIC DRESSING, TOMATO, RED ONION, CUCUMBER, SPRING MIX GREENS

ENTREE

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

10OZ BURGER

CARAMELIZED ONIONS, AGED CHEDDAR, CHIPOTLE 1000 DRESSING, TRUFFLE FRIES

CRAB MELT

GRUYERE CHEESE, GRILLED SOUROUGH (D,G)

SPINACH COBB

GRILLED CHICKEN, AVOCADO, EGG, BLUE CHEESE, BACON, RED WINE VINAIGRETTE

SMOKED TURKEY B.L.T.

APPLEWOOD SMOKED BACON, TOASTED BRIOCHE (D,G)

CAULIFLOWER STEAK

CHIMICHURRI, GRILLED ASPARAGUS

DESSERT

TRIO OF MINIATURE DESSERTS

SIGNATURE LUNCH MENU 45 PER PERSON

APPETIZER

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATO (D,S)

AUTOGRAPH WEDGE

ICEBERG, BACON, TOMATOES, BLUE CHEESE DRESSING (D)

SPRING SALAD

RED & GREEN LEAF, ASPARAGUS, HARD COOKED EGG, FOCACCIA CROUTONS, BUTTERMILK CHIVE DRESSING (D,G)

ENTREE

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

SPRING SALAD WITH 6 OZ FLAT IRON STEAK

RED & GREEN LEAF, ASPARAGUS, HARD COOKED EGG, FOCACCIA CROUTONS, BUTTERMILK CHIVE DRESSING (D,G)

SALMON

SESAME GREEN BEANS, CARROTS, RED CABBAGE

VEAL MILANESE

HEIRLOOM TOMATOES, LEMON CAPER REMOULADE (D,G)

HOUSE MADE SPINACH ORECCHIETTE

VEAL SAUSAGE, PINE NUT GREMOLATA, PARMESAN

10OZ BURGER

CARAMELIZED ONIONS, AGED CHEDDAR, CHIPOTLE 1000 DRESSING, TRUFFLE FRIES

DESSERT

TRIO OF MINIATURE DESSERTS

## BRUNCH MENU



### BREAKFAST MENU 32 PER PERSON

#### SHARED STARTER

##### CINNAMON DONUTS

CREME ANGLAISE

##### FRESH FRUIT BOWL

SEASONAL SELECTIONS

#### ENTREE

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

##### AVOCADO TOAST

SMOKED SALMON, DILL, RED ONIONS, MIXED GREENS SALAD

##### HUEVOS RANCHEROS

FRIED EGG, BLACK BEAN SAUCE, CRUSHED AVOCADO, CRISP TORTILLA, HOT SAUCE

##### CLASSIC EGGS BENEDICT

ENGLISH MUFFIN, CANADIAN BACON, SPINACH, HOLLANDAISE, HOME FRIES

##### BREAKFAST BLT

BRIOCHE, BACON, TOMATO, LETTUCE, CHIPOTLE 1000 DRESSING, RUNNY EGG, AVOCADO SPREAD

##### SPINACH COBB

GRILLED CHICKEN, AVOCADO, EGG, BLUE CHEESE, BACON, RED WINE VINAIGRETTE

#### DESSERT

TRIO OF MINIATURE DESSERTS

### BRUNCH MENU 45 PER PERSON

SELECT THREE FROM EACH COURSE FOR YOUR GUESTS TO CHOOSE FROM

#### APPETIZER

##### BUTTERNUT SQUASH SOUP

PICKLED GRANNY SMITH APPLES

##### LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATO

##### CLASSIC CAESAR SALAD

SOUDOUGH CROUTONS, SHAVED PARMESAN

##### YELLOWFIN TUNA TARTARE

AVOCADO, SESAME GINGER VINAIGRETTE

##### JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH LEMON

#### ENTREE

##### EGGS BENEDICT

ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE

##### AUTOGRAPH OMELETTE

BACON, SPINACH, TOMATO, GOAT CHEESE, CARAMELIZED ONION

##### GRILLED CHICKEN COBB

BLUE CHEESE, HARD COOKED EGG, BACON

##### BUTTERMILK WAFFLES

BLUEBERRY COMPOTE, HONEY BUTTER

##### HUEVOS RANCHEROS

BLACK BEAN SAUCE, QUESO FRESCO

##### 8OZ BRUNCH BURGER

CHEDDAR CHEESE, CHIPOTLE 1000 ISLAND, BACON, CARAMELIZED ONIONS

#### DESSERT

TRIO OF MINIATURE DESSERTS

## DESSERT ADDITIONS



### MINIATURE DESSERT DISPLAYS

CHOCOLATE ÉCLAIR

OPERA TORTE

FLOURLESS CHOCOLATE CAKE

CARROT CAKE

CHOCOLATE MOUSSE CAKE

VANILLA RASPBERRY JAM CAKE

SEASONAL CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CUP

TIRAMISU

BUTTERSCOTCH BUDINO

FRESH FRUIT TART

LEMON MERINGUE TART

SALTED CARAMEL CHOCOLATE TART

LAVAZZA COFFEE

SELECT THREE 10 PER GUEST

SELECT FOUR 12 PER GUEST

### HOUSE MADE CAKES

#### CAKES

VANILLA  
CARROT CAKE

CHOCOLATE  
RED VELVET

#### FILLINGS

LEMON CURD  
CREAM CHEESE  
VANILLA BUTTERCREAM  
VANILLA MOUSSELINE AND FRESH STRAWBERRIES  
RASPBERRY JAM, VANILLA BUTTERCREAM AND FRESH RASPBERRIES

WHITE CHOCOLATE MOUSSE  
CHOCOLATE MOUSSE  
CHOCOLATE BUTTERCREAM

#### ICING FLAVORS

CREAM CHEESE  
CHOCOLATE BUTTERCREAM

VANILLA BUTTERCREAM  
COFFEE BUTTER CREAM

6" CAKE 48 (SERVES UP TO 6)

8" CAKE 80 (SERVES UP TO 10)

10" CAKE 128 (SERVES UP TO 16)

12" CAKE 240 (SERVES UP TO 30)

ADD ICE CREAM AND SAUCE 3 PER GUEST

MULTI-TIERED CAKES, ROLLED FONDANT, GANACHE, SUGAR FLOWERS,  
AND INTRICATE DECORATION ARE AVAILABLE AT AN ADDITIONAL COST

## SPECIAL AMENITIES

PLEASE INFORM US IF YOU HAVE ANY SPECIAL REQUESTS OR QUESTIONS REGARDING SEATING, SPECIAL OCCASION CAKES, AUDIO VISUAL EQUIPMENT, GIFT TABLES, DIETARY RESTRICTIONS, ACCOMMODATING CHILDREN, HANDICAP ACCESS AND SO ON.

## CAKE CUTTING FEE

WHEN A CAKE IS BROUGHT IN FROM AN OUTSIDE VENDOR, WE WILL CUT, PLATE AND ADD A CUSTOM GARNISH. \$3 PER GUEST

## AUDIO VISUAL EQUIPMENT

AUTOGRAPH BRASSERIE IS HAPPY TO PROVIDE THE FOLLOWING EQUIPMENT FOR YOUR EVENTS.

SCREEN \$75

LCD PROJECTOR \$150

MICROPHONE \$75