



BUSINESS DINNER

\$125 PER PERSON

4-COURSE MENU INCLUDING, SOUP/SALAD, APPETIZER, MAIN COURSE & DESSERT
RED & WHITE WINE SELECTED BY THE SOMMELIER (2 GLASS POUR PER GUEST)
COFFEE, TEA & NON-ALCOHOLIC BEVERAGES

SOUP/SALAD

(CHOOSE 1)

- CREAMLESS CAULIFLOWER SOUP, BROCCOLI FLEURETTE, BRIOCHE CROUTONS
- PETITE MESCLUN, ROASTED BABY BEETS, MELFOR FINES HERBES VINAIGRETTE

APPETIZER

(CHOOSE 1)

- VINTAGE CARNAROLI RISOTTO, WILD FOREST MUSHROOMS, AGED PARMESAN
- SAUTÉED CASCO BAY SEA SCALLOPS, POMME MOUSSELINE, JUS DE POULET

MAIN COURSE

(CHOOSE 1)

- FILET OF WILD SALMON, HERB CRUST, ENGLISH PEAS, LETTUCE CHIFFONADE
- SLOW-ROASTED BONELESS CHICKEN, GRATIN DAUPHINOIS, THYME JUS

DESSERT

(CHOOSE 1)

- VALRHONA CHOCOLATE CRUNCH BAR, MOCHA COULIS
- ALSACE STYLE CHEESECAKE, MARINATED STRAWBERRIES, STRAWBERRY COULIS

-ANY VEGETARIAN OR GLUTEN-FREE DIETARY RESTRICTIONS WILL BE ACCOMMODATED THAT EVENING AT NO ADDITIONAL CHARGE.

-THE ABOVE PRICING IS INCLUSIVE OF TAX AND GRATUITY AND IS BASED ON AVAILABILITY. THESE PRICES DO NOT INCLUDE LIQUOR, CANAPÉS, AV RENTAL, OR ROOM FEE.

-MENU FOR THE EVENING MUST BE PRE-SET FOR ALL GUESTS.

-FOOD AND BEVERAGE MINIMUM FOR THE ROOM MUST STILL BE ACHIEVED

-EXPECTED ATTENDANCE MUST BE RECEIVED BY THIS OFFICE NO LATER THAN 1:00PM THREE WORKING DAYS PRIOR TO THE COMMENCEMENT OF THE FUNCTION. THIS NUMBER MUST BE AT A MINIMUM OF **15** GUESTS. EVEREST CANNOT BE RESPONSIBLE FOR SERVICES TO MORE THAN 10% OVER GUARANTEED NUMBER OF GUESTS. INCREASE ABOVE 10% CAN ONLY BE ACCEPTED WITH THE CONSENT OF MANAGEMENT.

SIGNATURE _____ DATE _____



BUSINESS DINNER

\$150 PER PERSON

4-COURSE MENU INCLUDING, SOUP/SALAD, APPETIZER, MAIN COURSE & DESSERT

RED & WHITE WINE SELECTED BY THE SOMMELIER (2 GLASS POUR PER GUEST)

COFFEE, TEA & NON-ALCOHOLIC BEVERAGES

THIS MENU IS LIMITED TO GROUPS UNDER 30 GUESTS

SOUP/SALAD

(CHOOSE 1 FOR THE GROUP)

- CREAMLESS CAULIFLOWER SOUP, BROCCOLI FLEURETTE, BRIOCHE CROUTONS
- PETITE MESCLUN, ROASTED BABY BEETS, MELFOR FINES HERBES VINAIGRETTE

APPETIZER

(CHOOSE 1 FOR THE GROUP)

- VINTAGE CARNAROLI RISOTTO, WILD FOREST MUSHROOMS, AGED PARMESAN
- SAUTÉED CASCO BAY SEA SCALLOPS, POMME MOUSSELINE, JUS DE POULET
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MAIN COURSE

GUEST'S SELECTION:

- FILET OF WILD SALMON, HERB CRUST, ENGLISH PEAS, LETTUCE CHIFFONADE
- SLOW-ROASTED BONELESS CHICKEN, GRATIN DAUPHINOIS, THYME JUS
- SAUTÉED STEAK A LA FRANÇAISE, HERB BUTTER

DESSERT

(CHOOSE 1 FOR THE GROUP)

- VALRHONA CHOCOLATE CRUNCH BAR, MOCHA COULIS
- ALSACE STYLE CHEESECAKE, MARINATED STRAWBERRIES, STRAWBERRY COULIS

-ANY VEGETARIAN OR GLUTEN-FREE DIETARY RESTRICTIONS WILL BE ACCOMMODATED THAT EVENING AT NO ADDITIONAL CHARGE.

-THE ABOVE PRICING IS INCLUSIVE OF TAX, ROOM FEE, AND GRATUITY AND IS BASED ON AVAILABILITY. THESE PRICES DO NOT INCLUDE LIQUOR, CANAPÉS, AV RENTAL.

- FIRST, SECOND, AND DESSERT COURSES FOR THE EVENING MUST BE PRE-SET FOR ALL GUESTS.

- FOOD AND BEVERAGE MINIMUM FOR THE ROOM MUST STILL BE ACHIEVED

-EXPECTED ATTENDANCE MUST BE RECEIVED BY THIS OFFICE NO LATER THAN 1:00PM THREE WORKING DAYS PRIOR TO THE COMMENCEMENT OF THE FUNCTION. THIS NUMBER MUST BE AT A MINIMUM OF **10** GUESTS. EVEREST CANNOT BE RESPONSIBLE FOR SERVICES TO MORE THAN 10% OVER GUARANTEED NUMBER OF GUESTS. INCREASE ABOVE 10% CAN ONLY BE ACCEPTED WITH THE CONSENT OF MANAGEMENT.

SIGNATURE _____ DATE _____