

405 BROADWAY | COLUMBUS, GEORGIA

Private Dining

at The Goetchius House

Where Milestone Moments Become Magical

NEW ORLEANS SOUL | MEDITERRANEAN FRESHNESS | GEORGIA HOSPITALITY



A House Made for Gathering

A private dining guide to rooms, courtyards, menus and celebrations.

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WELCOME TO 405 BROADWAY

A Landmark for Celebration

Built in 1839 and lovingly revived, The Goetchius House brings the spirit of a New Orleans Garden District home to the heart of historic Columbus. Original architecture, gracious rooms and layered outdoor spaces create a setting where every gathering feels both elevated and deeply at home.

Our culinary point of view draws from the Mediterranean, Louisiana and Georgia, shaped by seasonal ingredients and an urban farm beside the Chattahoochee River.



It's more than a meal. It's a feeling.

PROPERTY STEWARDS & OWNERS

Renata Martoni & Matthew Lapides

GENERAL MANAGER

Marcelo Pessutti

PRIVATE EVENTS

(706) 800-4405

reservations@405broadway.com

405broadway.com

Policies & Procedures

PROPERTY UTILIZATION

The use of the property spaces is indicated in each event proposal. No other utilization of the property's spaces is allowed if not indicated in this proposal, specified beforehand and agreed with The Goetchius House. The right to use the property space indicated is valid during the hours specified on the proposal. If the event surpasses the time indicated here, an "over hours fee" may be charged. If the client needs time before the event to set up decorations, this shall be discussed and arranged beforehand.

FIRST OPTION HOLD

The above-mentioned arrangements are being held on a first option basis. Should there be another group inquiry for the specified date and location before you have made a definite commitment by signing and returning this agreement with a security deposit, we will give you notice to exercise your first option prior to booking another event on a definite basis. If you do not commit on a definite basis within 24 hours, you will lose your option and all space being held will be released. At such time, neither party will have any further obligations under this agreement.

GUEST COUNT

Final Guest Count, not subject to reduction, is due seven (7) days prior to the event date.

ATTENDANCE GUARANTEE

An attendance guarantee is required 3 business days prior to your event. Please note, if the number in your party is less than the guaranteed number, you will be billed based on the guarantee. If no guarantee is specified, The Goetchius House will assume the latest number given and will charge accordingly. Your guaranteed number can be set within ten percent of the actual number of guests expected to attend. Quantities of pre-ordered entrees are considered guaranteed. Any additional guests attending the event in excess of the final guest count shall have extra charges.

ENTERTAINMENT

All outside entertainment, booked by the client, to perform during events scheduled at the restaurant must be pre-approved by the restaurant management. Additionally, The Goetchius House retains the right to limit the volume levels of performers and musicians booked by the client during the event.

CONTRACT INFORMATION

Reservations will not be considered definite until a signed contract with a credit card number is received. All reservations will require a current credit card number on file to secure your reservation. The credit card will not be charged other than the schedule in your proposal. If the event is cancelled within the cancellation policy, in which case you hereby authorize the cancellation fee specified below to be charged. Should any alteration, change, and/or addition to drawn agreement need to be made, the agreement will not be considered binding upon The Goetchius House until such alteration, change and/or addition has been agreed upon and counter-signed by an authorized representative of The Goetchius House.

CANCELLATION POLICY

Should the event be cancelled in its entirety within 10 business days of the event date, a Cancellation Fee equal to the total anticipated revenue will be assessed. If the event is canceled for more than 10 business days, but less than 60 calendar days prior to the date of the planned event, a charge equal to 50% of the guaranteed Food and Beverage Minimum will be assessed.

Events booked for the month of December will be assessed a Cancellation Fee as follows: Should the event be cancelled in its entirety within 15 business days of the event date, a Cancellation Fee equal to the total anticipated revenue will be assessed. If the event is canceled more than 15 business days, but less than 90 calendar days prior to the date of the planned event, a charge equal to 50% of the guaranteed Food and Beverage Minimum will be assessed.

Policies & Procedures (continued)

DIETARY RESTRICTIONS AND ALLERGIES

Any and all dietary restrictions or food allergies must be informed prior to the signing of the proposal so the adjustments to the menu can be discussed beforehand. A list with the number of guests and its specifics restrictions needs to be presented to The Goetchius House at least 7 days prior to the event so the kitchen and staff can be notified and take the proper precautions/actions for the safety and enjoyments of all guests.

PRIVATE DINING PROPOSAL

The Goetchius House shall prepare a proposal for your specific banquet or event, include all expected food, beverage and service needs and shall include all terms related to your event. We provide this detail to be sure we can provide your vision of the event in full transparency.

SECURITY DEPOSIT AND FINAL BALANCES

Upon receipt of a security deposit and countersignature by The Goetchius House, your banquet is confirmed. One week prior to your event, The Goetchius House shall have a final payment method on file to complete any payments due from the event, by contract or incidental services agreed upon. Final payment is due on the event date.

DECORATION

All decorative items shall be discussed beforehand between the client and The Goetchius House. Guests will provide images, descriptions and dimensions of any decoration in advance and must be pre-approved in writing by The Goetchius House prior to being brought on the premises. Should an outside decorator be involved, a business license and proof of insurance must be provided in advance. The Goetchius House reserves the right to forbid and prevent the use of certain decorative items that; go against company policy; or might be offensive to anyone; or might damage the property or injure staff or guests. At no time will guests be allowed to use tape, glue, nails or other means of mechanical hardware on the property for decorations. The Goetchius House forbids the use of open flames, wax, glitter or confetti on the property. Any fee standing decorations require a full description and pre-approval for use and guests will respect the placement of such items to assure compliance with fire and safety code. Guest is responsible for removal and disposal of any decorations brought on site. Guests shall not use the commercial dumpster on site for removal of decorations or objects, and guest is responsible for removal of their own decorations. Should any decorations or objects be left on the property after a guest event, The Goetchius House is not responsible for the items. Further, should The Goetchius House need to remove, disassemble, store and/or dispose of any decorations or installations, a minimum fee of \$500 shall apply with addition fees deemed fair and reasonable to return the property to the condition prior to the guest event.

Policies & Procedures (continued)

DAMAGE WAIVER

Client agrees to be responsible for all damage to the building, equipment, fixtures, furniture, objects and property decorations indoors and outdoors. If any damage is caused by client, client's guests, invitees, employees of the guest, contractors of the guest, vendors of the guest or any other person with any association or connection to the event, the client remains fully responsible for repair or replacement. Please note that many objects and features on the property are one of a kind and irreplaceable, so great caution should be taken to ensure no damage occurs.

FOOD AND BEVERAGE (F&B;) MINIMUM

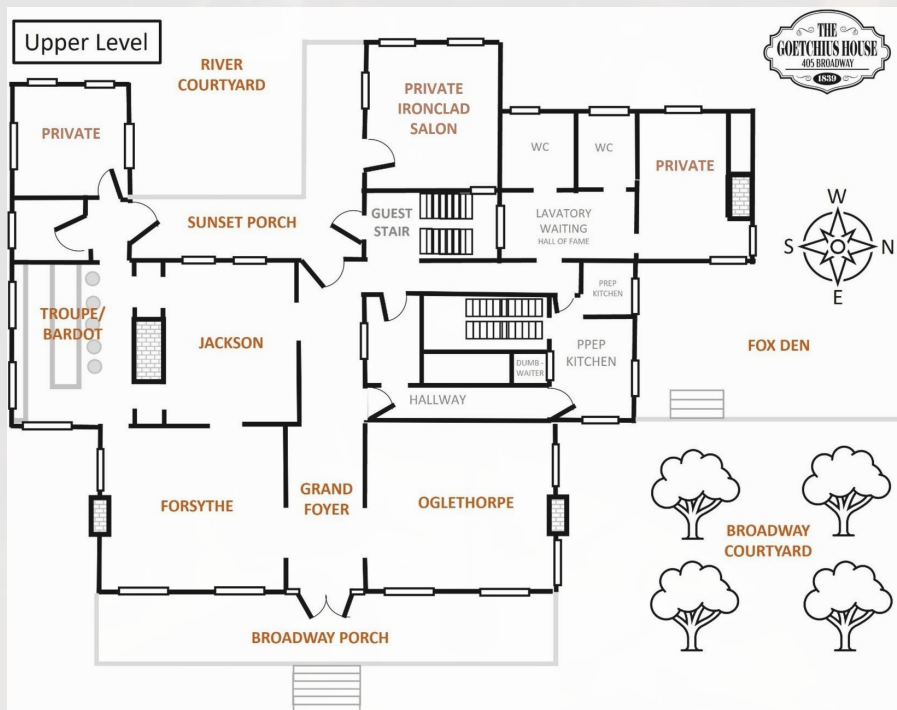
For Group Events of 10 guests or more in which a Guest coordinates the use of space and places a Security Deposit for exclusive use of certain space, a minimum food and beverage expenditure (exclusive of applicable tax, outside service charges requested and discretionary gratuity) for the group event may apply and will be provided in the proposal for the use of the defined utilization areas. This is a non-refundable minimum charge. If the actual food and beverage expenditure of all guests is less than the aggregate Food and Beverage Minimum, the difference will be due as an exclusive fee and payable in full by the guest placing the security deposit. The food and beverage minimum requirement is not reduced by guaranteed guest count.

EVENT GRATUITY

Gratuity is elective and any proposal provided to a guest will provide a suggested gratuity. Clients may choose their own gratuity rate that is paid directly to the staff serving them. Gratuity is paid to staff, not kept by the establishment.

THE UPPER LEVEL

Rooms with a Story



Historic rooms. Distinct personalities. One unforgettable house.



Oglethorpe Room

28 SEATED | 38 RECEPTION

THE EXPERIENCE

A luminous room framed by four grand windows, hand-cast plaster crown moldings, an antique carved mirror, crystal chandelier and original 1839 wood floors. Stone and glass tables add polish while the grand piano and Broadway courtyard views lend the room its unmistakable celebratory energy.



Forsythe Room

36 SEATED | 42 RECEPTION

THE EXPERIENCE

A sibling to Oglethorpe, Forsythe feels like stepping through a time capsule: original wide-plank floors, plaster walls and crown moldings, leaded-glass windows and views across the Broadway porch. Adjacent rooms make it easy to expand a gathering and bar service.



Jackson Room

24 SEATED | 30 RECEPTION

THE EXPERIENCE

Intimate and gracious, Jackson overlooks the Sunset Porch, River Courtyard and Chattahoochee beyond. Architectural woodwork and plaster details give the room warmth; its connection to Forsythe makes it equally useful for private dining or expanded celebrations.



Ironclad Salon

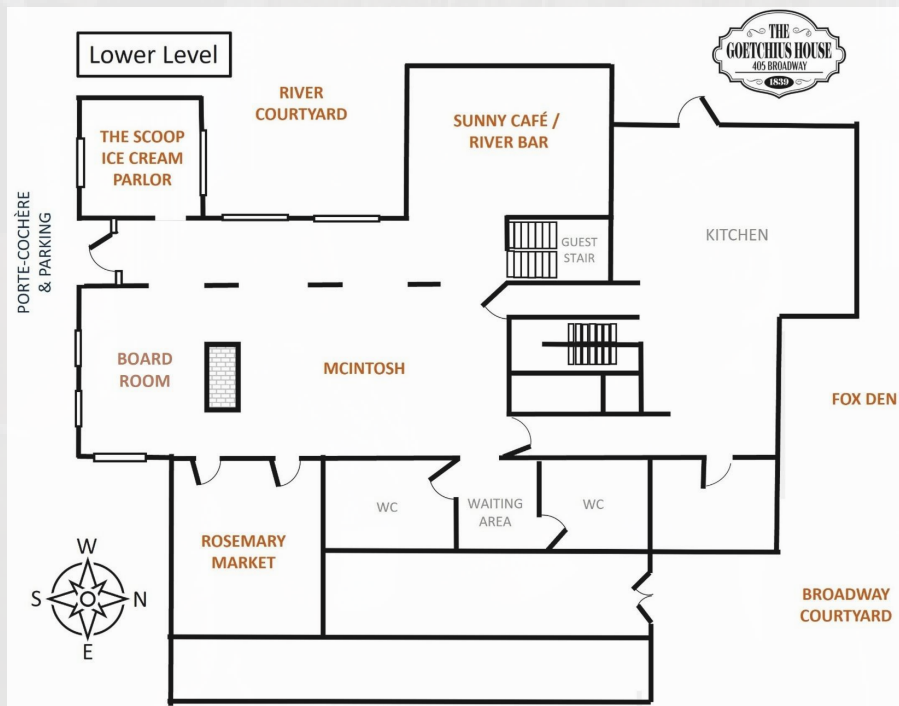
8 SEATED | 12 RECEPTION

THE EXPERIENCE

Tucked just off the back porch, this private salon is a beautiful hideaway for a small gathering, lounge, dressing room or quiet moment within a larger celebration.

THE LOWER LEVEL

Made for Possibility



Historic rooms. Distinct personalities. One unforgettable house.

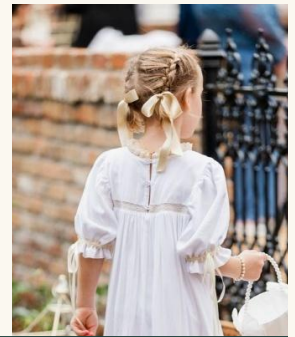


McIntosh Room

40 DINNER | 60 RECEPTION | 60 THEATER

THE EXPERIENCE

On the lower level with direct access to private parking, McIntosh is the house's most versatile indoor event space. Brick walls and dramatic French doors open to the River Courtyard, while adjacent spaces allow the experience to grow from dinner to dancing, music and more.



Broadway Courtyard

116 DINNER | 175 RECEPTION / THEATER

THE EXPERIENCE

Facing Broadway beneath mature flowering trees, this courtyard becomes your own gracious front garden for ceremonies, receptions, meals and live music.



Fox Den

26 DINNER | 35 RECEPTION

THE EXPERIENCE

Six brick steps below the Broadway Courtyard, an iron gate opens to the whimsical Fox Den. The outdoor fireplace, string lights and secluded garden atmosphere create an especially intimate setting for ceremonies and celebrations.



River Courtyard

125 DINNER | 175 RECEPTION

THE EXPERIENCE

The River Courtyard moves effortlessly from ceremony to dinner to music beneath the stars. Three dramatic French doors connect to the lower level; a three-tier cast fountain and canopy of string lights make the space glow after dark.

Breakfast Reception Menu

EXCLUDES SALES TAX AND GRATUITY | 30-PIECE MINIMUM PER ITEM

BITES | HAND PASSED OR DISPLAY

Pricing based on 2 pieces per person. Chef suggests 2-3 selections.

Hot Beignets - powdered sugar \$3.00

Bacon Scallion Frittata \$4.00

Petit Crab Cake with Remoulade \$8.00

Smoked Salmon & Cream Cheese Mousse - dill, leek, caper, crostini \$7.00

Louisiana Shrimp Gumbo Shooters \$5.00

DISPLAY STATIONS

Country Breakfast Strata - Canadian bacon, peppers, onions, gruyere, baguette \$10.00

Smoked Salmon - edible-flower rolled cream cheese, mini bagel \$7.00

Creole Shrimp & Grits - smoked sausage, Creole tomato sauce, gouda grits \$12.00

Omelet Station - vegetable \$10 | ham & cheddar \$11 | add shrimp +\$3.00

Attendant required for Omelet Station: \$100/attendant

SIDE ITEMS | PER PERSON

- Scrambled Eggs \$5
- Cheddar Scrambled Eggs \$6
- Scrambled Eggs + 3 fixings \$6.50
- Bacon (3 pieces) \$5
- Conecuh Sausage (2 pieces) \$5
- Roasted Potatoes \$4
- Roasted Potatoes with Peppers & Onions \$5
- Chef Hash Brown Casserole \$5.50
- Country Grits \$4
- Gouda Grits \$4
- Buttermilk Biscuits, butter & preserves \$4
- French Toast \$7
- Pancake \$6
- Fresh Breakfast Pastries \$5
- Yogurt Parfait \$6
- Seasonal Fruit Platter \$6

BEVERAGE SERVICE

BEVERAGE STATIONS

- 405 Blend Regular Coffee
- 405 Decaf Coffee
- Iced Tea Station

NON-ALCOHOLIC

- Orange Juice \$15/carafe
- Cranberry Juice \$15/carafe
- Milk \$8 | Seasonal Sparkling Water \$6

BRUNCH COCKTAILS

- Mimosa \$14
- Bloody Mary \$14
- 405 Craft Cocktails or Mocktails \$15

Brunch At The Goetchius House

\$35 Seated Breakfast Package

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

EXCLUDES SALES TAX AND GRATUITY

Unlimited iced tea, coffee and water is included in seated menu packages

FIRST COURSE

Mixed Greens Salad

greens, pear, dried cranberry, gorgonzola, glazed pecans house citrus dressing

Hot Beignets

fresh fruit and powdered sugar

Soup du Jour

Seasonal Fresh Fruit

SECOND COURSE

Creole Shrimp Scramble

smoked sausage, creole drizzle, served on Texas toast

Electric City French Toast

lemon curd, mixed fresh berries, whipped cream, bacon or sausage

Traditional Eggs Benedict*

Canadian bacon, poached egg, English muffin, hollandaise, side of grits or home fries

Vegetarian Frittata

Mushrooms, Seasonal Vegetables, Whipped Goat Cheese, Crispy Potatoes

Betsy's Bowl

grilled salmon, arugula, garbanzos, tomato, cucumber, radish, quinoa, hummus

THIRD COURSE

Chocolate Chip Bread Pudding

Crepes, Chef Sweet or Savory Seasonal Selections

Vanilla Creme Brule

Vanilla Custard, Fresh Fruit

Seasonal Offerings

Ask about today's offerings

Brunch At The Goetchius House

\$45 Seated Breakfast Package

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

EXCLUDES SALES TAX AND GRATUITY

Unlimited teas, coffee and water is included in seated menu packages

FIRST COURSE

405 Cobb Salad

chopped egg, bacon, blue cheese, avocado, cherry tomatoes, 405 dressing

Pear Salad

mixed greens, pear, dried cranberry, gorgonzola, glazed pecans house citrus dressing

Louisiana Shrimp Gumbo

Sausage, Shrimp, Crabmeat, Deep Roux

Yogurt Parfait

Granola, Seasonal Fresh Fruit

SECOND COURSE

Smoked Salmon Benedict*

smoked salmon, arugula, poached egg, English muffin, hollandaise, side of grits or home fries

Shrimp and Grits

shrimp, smoked sausage, gouda grits

Chicken and Waffles

hot honey chicken, blueberry compote, whipped butter

405 Burger*

8 oz beef burger, guava paste, crispy bacon, Swiss, potato stix, 405 sauce, side of fries

Pilloway Pancakes

Super fluffy pancakes, blueberry compote, rum infused syrup, bacon or sausage (add chocolate chips +2)

Grilled Romaine Heart with Grilled Shrimp (or Salmon)

guacamole, sauteed peppers & mushroom, grilled onion, grated parmesan, 405 vinegarette

THIRD COURSE

Chocolate Chip Bread Pudding

Crepes, Chef Sweet or Savory Seasonal Selections

Vanilla Creme Brule

Vanilla Custard, Fresh Fruit

Dark Chocolate Mousse

Brunch At The Goetchius House

\$55 Seated Breakfast Package

Please select two options per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

EXCLUDES SALES TAX AND GRATUITY

Unlimited teas, coffee and water is included in seated menu packages

FIRST COURSE

405 Cobb Salad

chopped egg, bacon, blue cheese, avocado, cherry tomatoes, 405 dressing

Pear Salad

mixed greens, pear, dried cranberry, gorgonzola, glazed pecans house citrus dressing

Louisiana Shrimp Gumbo

sausage, shrimp, crabmeat, deep roux

Yogurt Parfait

granola, seasonal fresh fruit

SECOND COURSE

Crab Cake Benedict*

crabcakes, poached eggs, English muffin, hollandaise, side of grits or home fries

Benedict Royale*

sliced filet, marchand de vin, roasted fingerling potatoes, poached eggs, hollandaise

Petit Fillet* with 2 eggs any style

Au poivre sauce, truffle fries

Creole Shrimp and Grits

smoked sausage, creole tomato sauce, gouda grits

THIRD COURSE

Chocolate Chip Bread Pudding

Crepes, Chef Sweet or Savory Seasonal Selections

Vanilla Creme Brule

vanilla custard, fresh fruit

Dark Chocolate Mousse

Hand Passed Reception Menu

EXCLUDES SALES TAX AND GRATUITY | PRICING IS BASED ON 1 PIECE PER PERSON

OUR CHEF SUGGESTS CHOOSING 2-3 SELECTIONS | 30 PIECE MINIMUM PER ITEM

FROM THE SEA

Petit Crab Cakes \$5.00

Crabmeat Stuffed Mushroom Bite \$5.50

Petit Salmon Cakes \$4.50

Tuna Tartare, edible spoon \$5.50

Shrimp Cocktail pickled relish \$5.00

Smoke Salmon and Cream Cheese Bites Crostini \$4.00

Shrimp Ceviche \$5.00

Bacon Wrapped Scallop \$MP

Seared Scallop Bite \$MP

Roasted Sea Bass Bite beet puree, chimichurri, parsnip mash \$MP

FROM THE LAND

Mini Quiche \$2.50

Coxinha \$4.00

Devilled Eggs \$4.00

Devilled Eggs with Bacon Onion Jam \$5.00

Devilled Eggs with creole shrimp and caviar \$5.50

Steak Tartare edible cone \$6.00

Mini chicken and waffles \$4.00

House Made Meatballs \$4.00

Braised Short Rib on Toast Point \$5.00

Mini Beef Kafta with Pistachio \$5.50

FROM THE GARDEN

Smoked Gouda Polenta Fries \$3.00

Caponata on Crostini \$3.00

Brie Crostini bites \$4.00

Brie Crostini Bites Fresh Peach (seasonal) \$5.00

Stuffed Mushroom Bite \$3.50

Sicilian Arancini with San Marzano Tomato \$4.00

Seasonal Bruschetta \$4.00

Reception Display Menu

EXCLUDES SALES TAX AND GRATUITY

ITEMS FROM THE HAND PASSED MENU MAY BE INCLUDED IN THE DISPLAY

CHEESE DISPLAY

Selection of Domestic & Imported Cheeses

seasonal condiments and fruits, spiced pecans, assorted crackers \$10.00/person

Charcuterie & Cheese Display

selection of dried cured meat, imported cheeses, nuts, fresh fruits, crostini and Crackers \$15.00/person

Shaved Prosciutto with Burrata

fresh sliced, fresh focaccia, oil and balsamic, caponata, arugula bed \$11.00 per person

Baked Brie Pastry with Marmalade and Pecans

8" round serves 18-20 people / served with crostini \$90.00/round of brie

SEAFOOD DISPLAY

Smoked Salmon

rolled cream cheese, edible flower, mini bagel \$7.00 per person

Shrimp Cocktail

Lemon, Horseradish, Cocktail Sauce

3 shrimp per person, \$12.00 per person

Seared Tuna

ginger citrus, avocado, cilantro \$12.00 per person

LAND DISPLAY

Steak Tartare Display

Deconstructed display includes crostini and edible cones 12.00 per person

SALAD DISPLAY

Mixed Green Salad

tomato, carrots, cucumber, peppers, lemon vinaigrette \$5.50 per person

405 Cobb Salad Display

chopped egg, bacon, blue cheese, avocado, cherry tomatoes, 405 dressing \$7.00 per person

Grilled Vegetable Display

marinated + grilled eggplant, zucchini, mushrooms, peppers, and red onions,

served with a balsamic reduction and olive oil \$7.00/person

GOURMET SANDWICH DISPLAY

assortment of 3 artisanal sandwiches on fresh baked breads \$12.00 per person

turkey bacon avocado on focaccia | prosciutto parmesan on ciabatta | gourmet caramelized onion grilled cheese au jus

Buffet Packages

\$35 Buffet Brunch

SELECT 4 ITEMS - ADDITIONAL ITEMS \$10 PER PERSON

Garden Green Salad | Scrambled Eggs | Sausage & Bacon

Home Fries | Gouda Mac n' Cheese | Fluffy Pancakes | Yogurt Parfait

Dessert: Beignets with Powdered Sugar

\$45 Buffet Brunch

SELECT 4 ITEMS - ADDITIONAL ITEMS \$10 PER PERSON

405 Cobb Salad | Scrambled Eggs with 3 fixins | Chicken & Waffles | Shrimp & Grits

Sausage & Bacon | Roasted Potatoes | Gouda Mac n' Cheese | Fluffy Pancakes | Yogurt Parfait

Dessert: Beignets with Powdered Sugar

\$34 Tailgate Package

Garden Green Salad

1/3 quantity each of: Mini Burgers, Pulled Pork Sliders, Turkey Avocado BLT. French Fries included.

\$36 Gourmet Taco Bar

SELECT 2 FILLINGS - ADDITIONAL FILLING \$9.00

Tortillas provided with the following with the following:

Fillings: Seasoned Ground Beef | Pulled Pork | Diced Grilled Chicken | Portobello Mushroom

Toppings: House Slaw (cabbage, red onion, mango, kiwi, lime, cilantro), lettuce, guacamole, cheese blend, sour cream

\$38 Teen Party Package

Fried Chicken | Hamburger/Cheeseburger | Chicken Parmesan | Linguine and Tomato Sauce | French Fries

Dessert: Chocolate Brownies and Assorted Cookies (pre-orders required)

\$38 Tea Party

Assorted Pastries | Assorted Jams, butter and Honey | Fruit Parfait | Selection of Hot Teas

Select 2: Chef frittatas | Mini Shrimp and Grits | Mini Sandwiches (tuna, chicken salad, cucumber)

Salmon Bites (cucumber, smoked salmon, cream cheese) | Assorted Cakes and Pastries

+\$6.00 per person for extra option

\$38 Pasta Bar

SELECT 2 SAUCES - ADDITIONAL SAUCE \$10.00

Penne Pasta with a Choice of:

San Marzano Tomato Sauce | Bolognese Sauce | Alfredo Sauce | Vera Sauce (red bell pepper, olives, San Marzano tomato, herbs)

Add Garden Salad +\$7.00 | Add Grilled Chicken Filet +\$8.00 | Add Chicken Parmesan Side +15.00

\$48 Country Style Buffet

SELECT 4 ITEMS - ADDITIONAL ITEMS \$10.00 each

Garden Green Salad & Green Beans | Louisiana Shrimp Gumbo | Fried Chicken

Sheppard's Pie | Hoppin' John | Smoked Gouda Mac n/ Cheese

Dessert: Chocolate Chip Bread Pudding or Southern Banana Pudding

\$72 Grand Dinner Buffet

SELECT 2 MAINS and 2 SIDES | ADDITIONAL MAIN \$12.00 each | ADDITIONAL SIDE \$8.00 each

Main: Whole Roasted Fillet | Whole Beef Wellington | Whole Salmon | Rack of Lamb

Side: Roasted Herbed Potatoes | Roasted Vegetables | Rockefeller Mashed Potatoes | Roasted Asparagus & Feta

Dessert: Tiramisu or Vanilla Creme Brule

Spanish Paella: Presented in an authentic Grand Display Pan

A spectacular Spanish centerpiece prepared fresh with your choice of **meat, chicken, seafood, or a combination**. Common ingredients may include saffron-infused rice, chorizo, chicken, pork, shrimp, mussels, clams, calamari, tomatoes, peppers, onions, garlic, peas, artichokes, herbs, lemon, and traditional Spanish seasonings.

Selections, ingredients, portions, and pricing are tailored for you and **quoted upon request**.

Dinner At The Goetchius House

\$55 Seated Dinner Package

Please select two items per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

EXCLUDES SALES TAX AND GRATUITY

Unlimited teas, coffee and water is included in seated menu packages

FIRST COURSE

Caesar Salad

Romaine, parmesan shavings, croutons, house made Caesar dressing

Tomato Bruschetta

Italian bread, tomatoes, garlic, parmesan cheese

Smoked Gouda Polenta Fries

smoked peach barbeque dip

Soup Du Jour

SECOND COURSE

Bistro Steak Marsala*

mushroom marsala wine sauce, Rockefeller mashed potatoes, seasonal vegetables

Grilled Salmon*

roasted fingerling potatoes, seasonal vegetables

Chicken Parmesan

hand pounded chicken filet, linguine, San Marzano tomato sauce, parmesan

Vera Pasta

penne pasta, roasted red pepper, San Marzano tomatoes, Kalamata olives, onions, garlic, fresh garden herbs

THIRD COURSE

Tiramisu

classic Italian layered dessert, coffee-soaked ladyfingers, creamy of mascarpone cheese, cocoa powder dusting

Dark Chocolate Mousse

Add Fresh Bread Service with Glazes and Toppings +4.00 per person

Dinner At The Goetchius House

\$68 Seated Dinner Package

Please select two items per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

EXCLUDES SALES TAX AND GRATUITY

Unlimited teas, coffee and water is included in seated menu packages

FIRST COURSE

Pear Salad

greens, pear, dried cranberry, gorgonzola, glazed pecans house citrus dressing

Sicilian Arancini

fried risotto ball, fresh mozzarella and gorgonzola filling, San Marzano marinara sauce

Soup Du Jour

SECOND COURSE

Petit Filet* & Risotto

6oz grilled beef filet with risotto and broccolini

Salmon* with Herbs & Pistachio

oven baked, pistachio & fresh herb crust, roasted potatoes, squash saute

Mushroom Linguini

locally sourced artisanal mushrooms, white wine cream sauce, basil pesto, truffle oil

Add grilled Chicken Breast +\$8.00

THIRD COURSE

Tiramisu

classic Italian layered dessert, coffee-soaked ladyfingers, creamy of mascarpone cheese, cocoa powder dusting

Chef Bread Pudding

Pavlova

house meringue, lemon cream, fresh berries

Add Fresh Bread Service with Glazes and Toppings +4.00 per person

Dinner At The Goetchius House

\$82 Seated Dinner Package

Please select two items per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

EXCLUDES SALES TAX AND GRATUITY

Unlimited teas, coffee and water is included in seated menu packages

FIRST COURSE

Pear Salad

greens, pear, dried cranberry, gorgonzola, glazed pecans house citrus dressing

405 Cobb Salad

chopped egg, bacon, blue cheese, avocado, cherry tomatoes, 405 dressing

Calamari Fritti

deep fried calamari with house marinara sauce

Soup Du Jour

SECOND COURSE

Beef Wellington*

beef filet, classic duxelles, prosciutto wrap, braided pastry nest, red wine reduction, pommes puree, glazed carrots, asparagus

Roasted Lamb Chops*

vegetable couscous, chef hummus, chimichurri

Roasted Sea Bass

Red beet and radish puree, chimichurri puree, mushroom green onion saute

Linguine with Clam Sauce

garlic-infused olive oil, white wine, parsley, and tender clams, dash of red pepper flakes

THIRD COURSE

Tiramisu

classic Italian layered dessert, coffee-soaked ladyfingers, creamy of mascarpone cheese, cocoa powder dusting

Vanilla Creme Brule

a classic French velvety vanilla custard topped, contrasting layer of crisp caramelized sugar

Pavlova

house meringue, lemon cream, fresh berries

Add Fresh Bread Service with Glazes and Toppings +4.00 per person

Dinner At The Goetchius House

\$95 Seated Dinner Package

Please select two items per course; groups over 50- please select one option per course

You may add a third option to any course for an additional \$10 per person, per course

EXCLUDES SALES TAX AND GRATUITY

Unlimited teas, coffee and water are included in seated menu packages

FIRST COURSE

405 Cobb Salad

chopped egg, bacon, blue cheese, avocado, cherry tomatoes, 405 dressing

Steak Tartare*

finely chopped raw beef, mustard, 405 seasoning, capers, side of greens

Crab Cake

lump crab, panko, citrus, fresh herbs served with basil cream and grilled artichoke

SECOND COURSE

New York Strip*

Rockefeller Mashed Potatoes, roasted asparagus

Stuffed Pork Chop*

sage rosemary celery onion filling, roasted root vegetables, iron skillet green beans

Whole Stuffed Maine Lobster Tail

crabmeat shrimp herb stuffing, lemon, steamed mussels, roasted asparagus, slow-cooked risotto

THIRD COURSE

Tiramisu

classic Italian layered dessert, coffee-soaked ladyfingers, creamy of mascarpone cheese, cocoa powder dusting

Vanilla Creme Brule

a classic French velvety vanilla custard topped, contrasting layer of crisp caramelized sugar

Bananas Foster

New Orleans style, buttery brown sugar, cinnamon sauce, flambeed with rum and banana liqueur

Poached Pear

halved pear, red wine, spiced syrup, cinnamon, star anise, vanilla, vanilla ice cream

Add Fresh Bread Service with Glazes and Toppings +4.00 per person

Beverage Offerings

BY CONSUMPTION

Host selects brand/price level. Drinks are billed to host, as ordered.

Add 9% sales tax + gratuity.

CASH BAR

Guests are responsible for beverage payment at the bar, as ordered.

Add 9% sales tax + gratuity.

BEVERAGE TOKENS

Host pre-purchases tokens. 1 token for wine/beer; 2 tokens for mixed drinks. Unused tokens are not refunded.

\$9 per token for house selections.

HOURLY BAR

Host selects brand/price level. Drinks are billed to host hourly.

House Wine & Beer: 1 hr \$25 | 2 hrs \$35 | 3 hrs \$45

House Bar: 1 hr \$35 | 2 hrs \$50 | 3 hrs \$65

Premium Bar: 1 hr \$45 | 2 hrs \$60 | 3 hrs \$75

Add 9% sales tax + gratuity.

BAR SET-UP FEES

PRIVATE SATELLITE BAR

Exclusively for your event of 20 or more guests.

\$100 set-up fee required.

PRIVATE CASH BAR

Exclusively for your event of 20 or more guests.

\$100 set-up fee required.

Other Services

Private Facility Service Fee	\$150 / 10 guests
Room Set-up & Re-arrangement	\$75 / location
Clean-up (20+ guests)	\$75 / location
Buffet Set-up / Silver Clean	\$75 / event
Private Printed Menu	\$2.50 / menu
Custom Place Cards	\$1.50 / card
Cake Cutting Fee — outside cakes	\$75 / cake
AV / Set & Use — TV/Projector	\$100 / room
Table Linens	\$75 / room
Event Coordinator — 30 guests	\$75 / hour
Event Coordinator — 60 guests	\$150 / hour
Event Coordinator — 90 guests	\$200 / hour
Event Coordinator — 120 guests	\$250 / hour
3rd Party Vendor Supervision	\$150 / hour
Special Request	TBD

TOTAL PROPERTY RENTAL MINIMUM

AM \$6,000 PM \$12,500

PRIVATE ROOM / FACILITY FEES

Events with private rooms are subject to a facility fee, typically \$150-\$500 per room based on day, time, total usage and seasonal demand. Dedicated servers and/or bartenders may be included in the proposal when needed.

FOOD & BEVERAGE MINIMUM

The F&B; minimum is the lowest total a guest agrees to spend on food and drinks to reserve a private space. If the final food and beverage total falls below the minimum, the remaining balance is applied as a separate item on the receipt.

Make Your Next Chapter Here

It's more than a meal. It's a feeling.

We look forward to creating something magical for your special day.

BEGIN PLANNING

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