

— BEAUMONT —



DINNER EVENT MENU

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TIERED DINING EXPERIENCE

Choose your service style and experience level below. All options include dessert (+\$5 per person for Mini Artisinal Dessert Spread).

	Buffet	Family	Plated
Tier 1 - Essential Experience <i>1 Appetizer • 1 Entree • 1 Side • 1 Salad • Dessert</i> Entree Choices: Chicken Marsala, Pork Loin, Penne alla Vodka, Bolognese, Chicken Alfredo	\$35 / person	\$45 / person	\$60 / person
Tier 2 - Elevated Experience <i>2 Appetizers • 2 Entrees • 2 Sides • 1 Salad • Dessert</i> Entree Choices: Chicken Marsala, Pork Loin, Chimichurri Steak (+\$5 pp), Salmon (+\$5 pp), Pasta options	\$45 / person	\$55 / person	\$70 / person
Tier 3 - Premium Experience <i>3 Appetizers • 3 Entrees • 3 Sides • 2 Salad • Dessert</i> All Entree Options	\$65 / person	\$77 / person	\$90 / person

ADD-ONS

EVENT COORDINATOR ON SITE

Recommended for 50+ guests or complicated events

\$350

CAKE CUTTING SERVICE

Includes plating

\$3/PERSON

BAR TENDER

Barware and ice provided. Client supplies all alcohol and mixers.

\$75/HOUR

SERVER

\$75 per server for first two hours, \$25 each additional hour. One server per 40 guests buffet, one per 25 family style, one per 20 plated.

CUSTOM

CUSTOM FLORAL CENTERPIECES

FROM \$150/TABLE

A 50% deposit is required to secure your date. The remaining balance and any gratuity are due within two business days following your event.

Cancellations made within 14 days of the event forfeit the deposit in full. Outside food and beverage is not permitted with the exception of a wedding or celebration cake. All events must conclude by midnight. A Certificate of Insurance is required from all external vendors prior to the event date.

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BEAUMONT BUNDLES

All pricing is food & beverage only. Gratuity, staffing, and event fees are quoted separately based on your event needs.

❁ GOLDEN HOUR

\$30/person

Three starters, a bruschetta flight, and two hours of hosted drinks. Mocktail mixer or dirty soda bar with garnishes and cocktail cups. Finished with a mini tart spread.

❁ THE GATHERING

\$52/person - buffet

The one that pleases everyone. A charcuterie board and fruit platter to start, two starters of your choice, Chicken Marsala or Penne alla Vodka, mashed or roasted potatoes, a house salad, and your choice of crème brûlée or cake to close. Soda bar included.

❁ THE CELEBRATION

\$78/person - buffet

Built for the moments that matter. Three starters, a bruschetta flight, and two show stopping entrees — cedar salmon or chimichurri steak alongside a pasta of your choice. Rounded out with two sides, an Orange & Beet or Mediterranean salad, our mini artisanal dessert spread, and a full mocktail mixer to keep the evening flowing.

❁ THE REHEARSAL

\$85/person - plated

An intimate, seated experience worthy of the occasion. Two starters, a plated salad, and one premium entree - braised short ribs, beef tenderloin, or cedar salmon, served alongside two sides and finished with bread pudding or crème brûlée. Coffee bar included.

❁ THE CORPORATE TABLE

\$55/person - buffet

Two starters, Chicken Marsala or Chicken Alfredo, roasted potatoes, seasonal greens, a chopped salad, and a tarts spread to finish + your choice of coffee bar or dirty soda bar. The kind of spread that makes people feel taken care of.

A 50% deposit is required to secure your date. The remaining balance and any gratuity are due within two business days following your event. Cancellations made within 14 days of the event forfeit the deposit in full. Outside food and beverage is not permitted with the exception of a wedding or celebration cake. All events must conclude by midnight. A Certificate of Insurance is required from all external vendors prior to the event date.

BEAUMONT

STARTERS & SHAREABLES

pricing available upon request

MINI AVOCADO TOAST CUPS

avocado, roasted corn, cotija cheese, fresno chili, sesame seeds, and microgreens.

BACON WRAPPED GOAT CHEESE DATE

roasted dates stuffed with goat cheese, wrapped in crispy bacon.

BITE SIZED QUICHE

flaky pastry filled with ham & swiss or tomato & spinach parmesan.

SPINACH ARTICHOKE DIP

warm, creamy spinach and artichoke dip served with toasted crostini and veggies

CHARCUTERIE BOARD

assortment of cheeses, cured meats, mixed nuts, jams, and pickled vegetables.

CAPRESE SKEWERS

mozzarella, cherry tomatoes, and basil on a skewer + balsamic reduction drizzle

FRIED BRUSSEL SPROUTS

fried brussel sprouts with bacon bits, dates, and spicy aioli

SHRIMP COCKTAIL

chilled shrimp with house cocktail sauce and lemon.

ROASTED CAULIFLOWER

oven-roasted cauliflower florets with herbs, parmesan and garlic aioli.

MINI TOMATO SOUP +

CHEESE TOASTIE

tomato bisque served with grilled cheese toastie bite.

ROASTED BELL PEPPER DIP

Sweet roasted bell peppers blended into a smoky, velvety dip served with toasted crostini and veggies

FRUIT PLATTER

seasonal assortment of fresh fruits and berries.

STUFFED MUSHROOMS

Tender roasted mushrooms filled with whipped chive cream cheese.

BRUSCHETTA

TRADITIONAL ITALIAN

Basil, olive oil, tomato, mozzarella

TAPENADE

Kalamata olive and roasted garlic spread, capers, toasted crostini.

GREEK

Hummus, cucumber, Kalamata olive, cherry tomato, crumbled feta, herbed olive oil.

STEAK + CHIMICHURRI

Thin sliced steak, whipped honey goat cheese, vibrant chimichurri

LOX

Smoked salmon, whipped cream cheese, capers, red onion, fresh dill

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ENTREES

pricing upon request

PENNE ALLA VODKA

tomato, creme, parmesan, and prosciutto sauce with penne pasta

CHICKEN ALFREDO

fettuccine tossed in a silky parmesan cream sauce, topped with grilled chicken.

CHIMICHURRI STEAK

teres major topped with chimichurri

PORK TENDERLOIN

tender pork loin garnished with roasted tomatos and a whipped goat cheese

SMOKED CEDAR SALMON

salmon smoked with cedar planks garnished with lemons and micro greens

BOLOGNESE

traditional Italian meat sauce with al dente rigatoni pasta

CHICKEN MARSALA

lightly floured chicken breast smothered in mushroom marsala sauce

ASIAN BABY BACK RIBS

fall off the bone pork baby back ribs smothered in asian BBQ sauce

BRAISED SHORT RIBS

beef short ribs braised in red wine topped with carmalized mushrooms

SEAFOOD RISOTTO

arborio rice, butternut squash risotto with grilled shrimp

SALADS

ORANGE & BEET

arugula, oranges, beets, goat cheese, red onion, pistachios + fresh orange vinaigrette

MEDITERRANEAN

quinoa, feta, cucumber, olives, tomato, avocado + lemon basil vinaigrette

CHOPPED

house roasted turkey, bacon, avocado, egg, microgreens + choice of dressing

CAPRESE

mozzarella, heirloom tomato, basil, and balsalmic reduction - seasonal variations available

PASTA SALAD

farfalle with tomatoes, celery, and red onion in light vinaigrette

BRUSSELS SPROUTS SALAD

shaved brussels, bacon, cherry tomatoes, goat cheese with maple vinaigrette

SIDES

FRENCH FRIES

ROASTED VEG

MASHED POTATOES

ROASTED POTATOES

QUINOA

POLENTA

BEAUMONT

DINNER EVENT MENU

DESSERTS

CRÈME BRÛLÉE

A silky vanilla custard with a perfectly caramelizedmelizedmelized sugar crust

CAKE

Ask about our current seasonal offerings!

MINI PASTRY CHARCUTERIE

A curated selection of all our most popular made pastries, made mini.

BREAD PUDDING

bread pudding topped with rich dulce de leche mascarpone

TARTS SPREAD

An assortment of different sizes and flavors of our gourmet tarts

MINI ARTISINAL DESSERT SPREAD

Mix of crème brûlée, tarts, mousse cups, and pastries all made mini

+\$5/person

BEVERAGE OPTIONS

pricing per person

DIRTY SODA BAR

coke, diet coke, coke zero, sprite, dr.pepper, diet dr.pepper with collection of syrups, creams, and garnishes

\$6.5

SODA BAR

coke, diet coke, coke zero, sprite, dr.pepper, diet dr.pepper and garnishes

\$3.5

COFFEE BAR

drip coffee pump pots, flavorings, sweeteners, cream, and milk alternative

\$3.75

ESPRESSO BAR

equipped with a barista, flavorings, milk options, with espresso, tea, and matcha options (on-site only)

\$10

MOCKTAIL MIXER

5 house mocktails crafted by a dedicated mixologist served with fresh garnishes and cocktail cups

\$12

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MOCKTAIL MENU

\$12 per person

STRAWBERRY BASIL LEMONADE

lemonade with muddled strawberries, basil, simple syrup, and a splash of soda water. Garnished with a basil leaf and lemon wheel.

LAVENDER HONEY SPRITZ

lavender syrup, raw honey, fresh lemon juice, and sparkling water. Garnished with a dried lavender sprig

VANILLA CREAM SODA

vanilla syrup, fresh-squeezed lemon, cream, and soda water. Garnished with a sugared rim and lemon wheel

COCONUT LIME SPARKLER

Coconut cream, fresh lime juice, simple syrup, and sparkling water. Garnished with lime wheel.

BROWN SUGAR CINNAMON OLD FASHIONED

Brown sugar syrup, a dash of bitters, fresh orange juice, and soda water. Garnished with an orange peel



EVENTS INFORMATION

EVERYTHING YOU NEED TO KNOW BEFORE YOU BOOK

ROOM RENTAL INFORMATION

Your room rental and coordination fee reserves your space exclusively for two hours, thoughtfully bookended by a 30-minute grace period before and after giving every event the breathing room it deserves. See specific venue information below to learn more about inclusions and add-ons

EVENT FLOOR

The event floor reflects the minimum investment to host your event, combining your room rental and coordination fee, food & beverage minimum, gratuity, and tax. Staffing, add-ons, additional gratuity and any overages are quoted separately based on your event needs.

F&B OVERAGE CREDIT

F&B Overage Credit: up to \$300 may be applied toward your room rental fee when food & beverage spend exceeds the minimum.

STAFFING

Staffing is quoted based on your guest count and event format. Each server is \$150 for the event and is assigned exclusively to your gathering.

SERVICE FEE

In the spirit of true hospitality, a 20% service fee is included in every event and distributed directly to your dedicated Beaumont team. Should you wish to recognize exceptional service, any additional gratuity left on the day goes entirely to the staff who made your event special.



EVENTS INFORMATION

BEAUMONT PRIVATE DINING ROOM

CAPACITY/LIMITS

55 SEATED

65 MINGLING

AVAILABLE AFTER 3PM

	WEEKDAY	WEEKEND
ROOM RENTAL + COORDINATION FEE	\$500	\$800
FOOD & BEV MINIMUM	\$700	\$1500
SERVICE FEE	20% ON F&B	20% ON F&B
TAX	7.75% ON F&B	7.75% ON F&B
EVENT FLOOR	\$1,394.25	\$2,716.25

INCLUSIONS

The Beaumont private dining space is fully appointed and ready for your event. Included with every rental: tables and chairs, private entry, private restroom, ceramic dinner plates, rolled silverware, glassware, premium disposable dessert plates and utensils, all serving equipment, display platters and risers, complete place settings, and menu labels.

ADD ONS

ADDITIONAL TIME	\$250/HALF HOUR
A/V PACKAGE	\$200
CUSTOM CENTERPIECES	\$150+ / TABLE



EVENTS INFORMATION

BEAUCOUP PRIVATE EVENT

CAPACITY/LIMITS

80 SEATED

100 MINGLING

AVAILABLE AFTER 3PM

	WEEKDAY	WEEKEND
ROOM RENTAL + COORDINATION FEE	\$700	\$1000
FOOD & BEV MINIMUM	\$700	\$2000
SERVICE FEE	20% ON F&B	20% ON F&B
TAX	7.75% ON F&B	7.75% ON F&B
EVENT FLOOR	\$1,594.25	\$3,555.00

INCLUSIONS

Beaucoup is fully equipped for your event. Included with every rental: ceramic dinner plates, rolled silverware, glassware, display platters and risers, all serving equipment, complete place settings, table tent menu labels, and premium disposable dessert plates and utensils. Everything you need is already here — no outside rentals required.

ADD ONS

ADDITIONAL TIME	\$250/HALF HOUR
TABLE + CHAIR RENTAL & SETUP	\$30/TABLE
CUSTOM CENTERPIECES	\$150+ / TABLE



EVENTS INFORMATION

BEAUCOUP SEMI-PRIVATE EVENT

CAPACITY/LIMITS

30 SEATED

45 MINGLING

AVAILABLE 9AM-5PM

ROOM RENTAL + COORDINATION FEE

\$650

FOOD & BEV MINIMUM

\$500

SERVICE FEE

20% ON F&B

TAX

7.75% ON F&B

EVENT FLOOR

\$1,287.50

INCLUSIONS

Beaucoup is fully equipped for your event. Included with every rental: ceramic dinner plates, rolled silverware, glassware, display platters and risers, all serving equipment, complete place settings, table tent menu labels, and premium disposable dessert plates and utensils. Everything you need is already here — no outside rentals required.

ADD ONS

ADDITIONAL TIME

\$250/HALF HOUR

TABLE + CHAIR RENTAL & SETUP

\$30/TABLE

CUSTOM CENTERPIECES

\$150+ / TABLE