



# Alton's Kitchen & Cocktails

———— Casual American Cuisine ————

**Private Event Information**



## January through November - Event Guidelines & Information

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Thank you for considering Alton's Kitchen & Cocktails for your gathering. The following pages provide information on our facility, event guidelines and menu options. Please don't hesitate to speak with our event coordinator concerning any questions you may have or to request a custom quote for items or services not listed.

### Room Capacities

**Private Dining Room:** Up to 40 guests, seated. 30, buffet or 45 for cocktail party.

Up to 31 for presentation w/ screen

**Small Mezzanine:** Up to 20 guests, seated. Accessible only by stairs.

**Large Mezzanine:** Up to 36 guests, seated or buffet. Accessible only by stairs.

**All Mezzanine:** Up to 56 guests seated or buffet. Up to 65 for cocktail party. Accessible only by stairs.

### Room Fee

Room fees are in addition to the required food and beverage minimum. Rooms fees are added to the final bill and presented at the conclusion of the event.

Lunch \$75

Sunday – Thursday Dinner \$125

Fri & Sat Dinner \$175

There will be an additional charge of \$50 to turn dining spaces into cocktail party spaces due to required set up.

### Event Duration, Start & End Times

**Event Durations: up to 3.5 hours. Events must take place during the designated hours.**

Lunch Monday – Friday may begin as early as 11:30 am and no later than 2pm.

Lunch / Brunch Saturday and Sunday may begin as early as 10am.

Dinner events may begin as early 4pm.

Dinner events on Sunday must end by 9pm.

Dinner events Monday – Thursday by 9:30 pm.

Dinner events Friday & Saturday by 10pm.

Last call will be given 15 minutes prior to end time

Groups staying beyond the 3.5 hour duration will be charged \$25/ half hour thereafter.

### Cancellation Fee January - November:

Events booked more than 2 months in advance must cancel at least 3 weeks prior to the event date. Cancellation for all other events is 10 days.

Cancellation fees:

[ Monday – Friday lunch \$150 ] [ Saturday & Sunday lunch \$175 ] [ Sunday – Thursday dinner \$250 ]

[ Friday & Saturday dinner \$350 ]

### Room Minimums

Private dining spaces require that a minimum be spent on food & beverage. Minimum requirements do not include tax and gratuity.

Private Dining Room [ Lunch \$250 ] [ Sun – Thu Dinner \$300 ] [ Fri & Sat Dinner \$750 ]

Small Mezzanine [ Lunch \$250 ] [ Sun – Thu Dinner \$300 ] [ Fri & Sat Dinner \$750 ]

Large Mezzanine [ Lunch \$250 ] [ Sun – Thu Dinner \$300 ] [ Fri & Sat Dinner \$750 ]  
All Mezzanine [ Lunch \$400 ] [ Sun-Thu Dinner \$500 ] [ Fri & Sat Dinner \$1200 ]

### **Guarantee**

A guaranteed guest count is required 1 week prior to the event. You will be charged by the guaranteed number or the number served, whichever is greater. Alton's Kitchen & Cocktails is not responsible for service to more than the guaranteed amount.

### **Service & Gratuity**

There will be a 20% gratuity added for food and beverage. A minimum gratuity for each server must be met. Any shortfall from the 20% gratuity will be added to final bill.

Lunch Gratuity Minimum Per Server \$100

Dinner Gratuity Minimum Per Server [ Sunday – Thursday \$125 ] [ Friday & Saturday \$160 ]

Seated service guest/server ratios [ up to 15 guests / 1 server ] [ 16-30 guests / 2 servers ]  
[ 31-45 guests / 3 servers ] [ 46-60 guests / 4 servers ]

Buffet or cocktail party guest/server ratio [ up to 20 / 1 server ] [ 20-40 / 2 servers ]  
[ 41-60 guests / 3 servers ]

### **Food & Beverage Notes**

Pricing is subject to change without notice. All menu items will be charged at current menu pricing and may differ than is listed in this packet.

### **Daily food and drink specials are not applicable for private events.**

Outside food and beverage are not permitted except for custom desserts for which a \$25 dessert fee will apply.

Pre-ordering is required for groups of 30 or more. A menu link is prepared by Alton's for you to distribute via email to your guest list. Each guests' menu selection is sent directly to Alton's. This helps ensure proper preparation and allows us to offer higher food cost, unique items on our event menus.

Events taking place on Friday and Saturday evenings must order by 6pm to ensure best possible service.

### **Special Requests**

Any special request that can be accommodated by our facility will be fulfilled but any expense or cost will be absorbed by the individual(s) responsible for the event. This includes extra time required for event set up, decorating and planning services. Additional fees will apply based on scope of work and agreed upon by both parties.

### **Decorating & Cleaning**

The use of table confetti, glitter or streamers of any kind is strictly prohibited. Helium balloons must be secured with a weight to prevent getting trapped in the ceiling. Nothing can be taped, pinned or hung from the walls in any fashion.

A minimum \$100 fee will be applied to your bill to cover additional clean up or repairs to the room due to use of such items.

## December - Event Guidelines & Information

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Thank you for considering Alton's Kitchen & Cocktails for your gathering. The following pages provide information on our facility, event guidelines and menu options. Please don't hesitate to speak with our event coordinator concerning any questions you may have or to request a custom quote for items or services not listed.

### Room Capacities

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**All Mezzanine:** Up to 56 guests seated or buffet. Up to 65 for cocktail party. Accessible only by stairs.

### Room Fee

Room fees are in addition to the required food and beverage minimum. Rooms fees are added to the final bill and presented at the conclusion of the event.

Lunch \$75

Sunday – Thursday Dinner \$125

Fri & Sat Dinner \$175

There will be an additional charge of \$50 to turn dining spaces into cocktail party spaces due to required set up.

### Event Duration, Start & End Times

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Dinner events may begin as early 4pm.

Dinner events on Sunday must end by 9pm.

Dinner events Monday – Thursday by 9:30 pm.

Dinner events Friday & Saturday by 10pm.

Last call will be given 15 minutes prior to end time

Groups staying beyond the 3.5 hour duration will be charged \$25/ half hour thereafter.

### Cancellation Fees

A credit card number is required at time of booking to guarantee a date and time.

Events cancelled less than **46 days in advance** of the event

Lunch [ Monday - Friday \$50 ] [ Saturday & Sunday \$75 ]

Dinner [ Sunday – Thursday \$100 ] [ Friday & Saturday \$250 ]

Events cancelled less than **31 days in advance** of the event will be charged as follows:

Lunch [ Monday - Friday \$100 ] [ Saturday & Sunday \$175 ]

Dinner [ Sunday – Thursday \$250 ] [ Friday & Saturday \$500 ]

### **Required Minimums**

Private dining spaces require that a minimum is spent on food & beverage. Minimum requirements do not include tax and/or gratuity.

Private Dining Room [ Lunch Sun-Sat \$300 ] [ Dinner Sun – Thu \$500 ] [ Dinner Fri & Sat \$750 ]

Small Mezzanine [ Lunch Sun-Sat \$300 ] [ Dinner Sun – Thu \$400 ] [ Dinner Fri & Sat \$750 ]

Large Mezzanine [ Lunch Sun-Sat \$400 ] [ Dinner Sun – Thu \$500 ] [ Dinner: Fri & Sat \$1,200 ]

All Mezzanine [ Lunch \$600 ] [ Dinner Sun-Thu \$750 ] [ Dinner Fri & Sat \$1,750 ]

### **Guest Count**

A guaranteed number is required 1 week prior to the event. You will be charged by the guaranteed number or the number served, whichever is greater. Alton's Kitchen & Cocktails is not responsible for service to more than the guaranteed amount.

### **Service & Gratuity**

There will be a 20% gratuity added for food and beverage. A minimum gratuity for each server must be met. Any shortfall from the 20% gratuity will be added to final bill.

Lunch Gratuity Minimum Per Server \$100

Dinner Gratuity Minimum Per Server [ Sunday – Thursday \$145 ] [ Friday & Saturday \$195 ]

Seated service guest/server ratios [ up to 15 guests /1 server ] [16-30 guests / 2 servers ]

[ 31-45 guests / 3 servers ] [ 46-60 guests / 4 servers ]

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[ 41-60 guests / 3 servers ]

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Outside food and beverage are not permitted except for custom desserts for which a \$25 dessert fee will apply.

Pre-ordering is required for groups of 30 or more. A menu link is prepared by Alton's for you to distribute via email to your guest list. Each guests' menu selection is sent directly to Alton's. This helps ensure proper preparation and allows us to offer higher food cost, unique items on our event menus.

Events taking place on Friday and Saturday evenings must order by 6pm to ensure best possible service.

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**Decorating & Cleaning**

The use of table confetti, glitter or streamers of any kind is strictly prohibited. Helium balloons must be secured with a weight to prevent getting trapped in the ceiling. Nothing can be taped, pinned or hung from the walls in any fashion. Gift wrapping and boxes should be discarded or removed.

A minimum \$100 fee will be applied to your bill to cover additional clean up or repairs to the room due to use of such items.

# Private Dining Room

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The private dining room is located on the lower level of the restaurant. It offers a completely private dining experience with private bathroom. The private dining room can seat up to 40 guests for a seated dinner, up to 30 guests for a buffet and up to 50 guests for a cocktail party. There is an additional charge of \$50 to turn dining spaces into cocktail party spaces. All Tables are set with black linen unless requested. Additional charge of \$2.50 per top white linen .

Up to 30 guests



Up to 28 guests





# Private Dining Room

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Up to 22 at one table



Cocktail tables upon request



# Private Dining Room

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Up to 40 guests



Up to 34 guests





## Private Dining Room

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Buffet + 24 seats



Bring your own décor.

# Private Dining Room Presentation Set up

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Up to 25



Up to 30





# Private Dining Room Cocktail Party

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# Mezzanine

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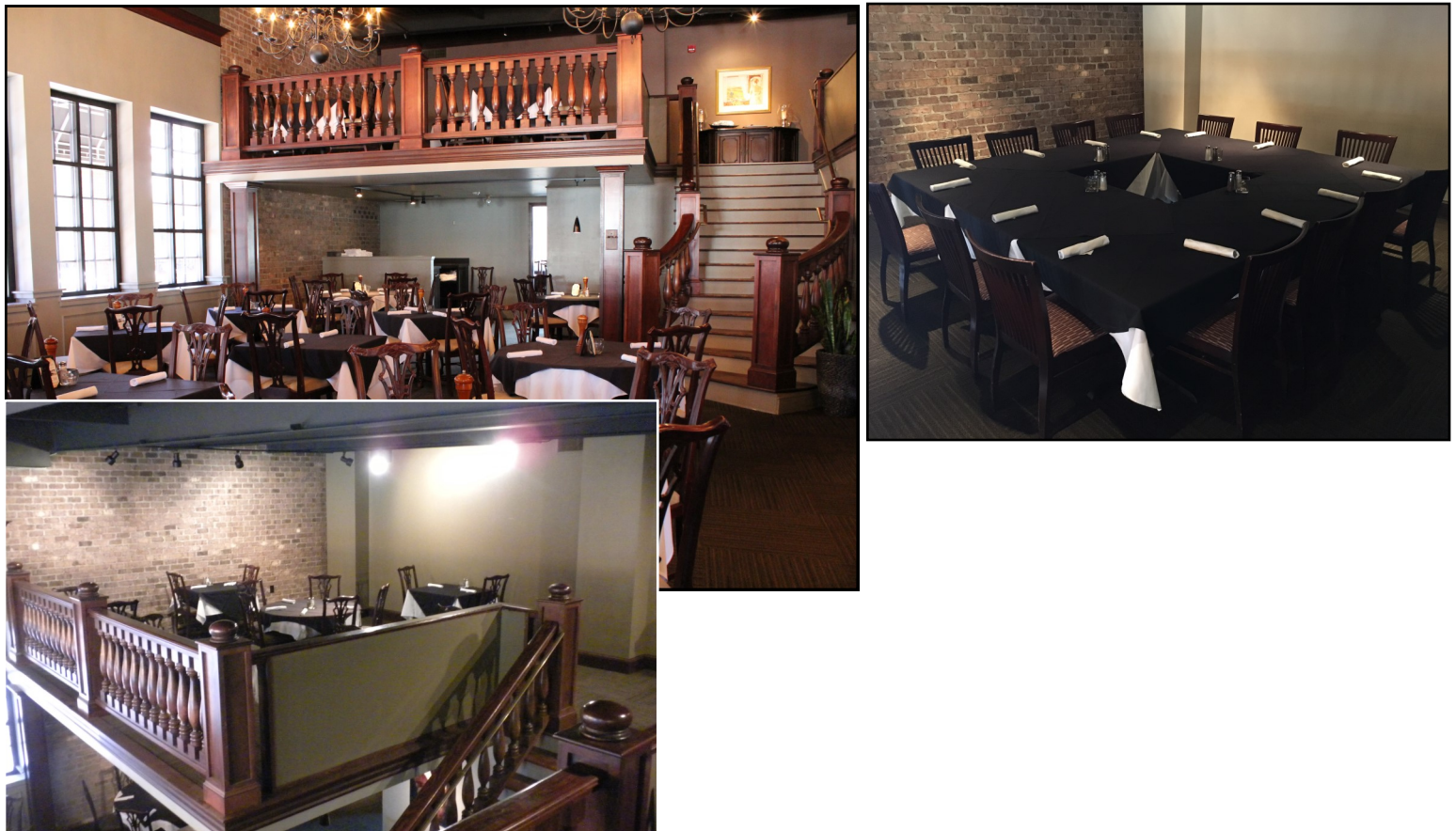
The mezzanine can seat up to 60 guests between the two spaces. It is accessible by stairs only.



# Small Mezzanine

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The small mezzanine can seat up to 16 guests at one table or multiple tables depending on guest count.





# Large Mezzanine

The large mezzanine can seat up to 36 guests at multiple tables of 8 to 10 guests per table. Tables can be removed to transform the space into a cocktail party set up for an additional charge.



## Lunch - Seated Menu Options Available 11:30 -2:00pm

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*Select up to 4 items to customize your menu. GF = gluten free*

### **Lobster Bisque & Salad \$12**

Soup of the day with choice of house salad or kale Caesar (Select 1 salad option) (No croutons - GF)

### **Kale - Chicken Caesar \$13**

Kale, grilled chicken, house-made Caesar dressing, croutons, parmesan cheese

### **North Cove Salad W/ Roasted Chicken \$14**

Mixed greens, tomatoes, croutons, candied pecans, Craisins and goat cheese w/ champagne vinaigrette dressing (No croutons - GF)

### **Prime Rib French Dip \$16**

Shaved prime rib served medium rare with mayonnaise and au jus w/ French fries

### **Steak & Frites \$15**

5oz filet skewer with Worcestershire herb butter served with French fries and dressed greens

### **Seattle Style Salmon \$15**

Grilled with a Pacific Rim glaze served with coleslaw (GF)

## Brunch Items Available Saturday & Sunday 10-2pm

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*For luncheons on Saturday & Sunday you may combine the lunch & brunch options to create your menu.*

### **Baked French Toast \$12**

Caramel-pecan topping, white chocolate chips

### **Chicken & Waffle \$14**

Hand dipped tenders, house-made waffle, maple syrup, smoked bacon

### **Prime Rib Hash \$15**

Green chilies, caramelized onions, Jack cheese and fried eggs

### **Eggs Benedict \$13**

2 soft poached eggs on an English muffin with cheddar cheese grits  
Eggs 81 Hollandaise and grilled Cure 81 ham



## Brunch Buffet Available Sat & Sunday 10:30 to 2pm

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### Brunch Buffet - \$19.00 pp

Available Saturday & Sunday 10am to 2pm. No changes or substitutions to this menu. Tax and gratuity extra. Minimum 20 guests. This is not an all you can eat buffet. Specific amounts of each item per guest are prepared as noted below.

- ☐ Baked French Toast - 5oz pp
- ☐ Chicken & Waffles (hand dipped chicken tenders & homemade waffles) – ½ waffle + 2 chicken tenders pp
- ☐ Chef's selection egg dish – 5oz pp
- ☐ Breakfast Potatoes – 4ozpp
- ☐ Cheese Grits – 4oz pp
- ☐ Coffee, Iced Tea, Fountain Soda

### Build Your Own Brunch Buffet

*All portions feed 8 to 10 guests. Available Saturday & Sunday 10am to 2pm. Tax and gratuity extra.*

- ☐ Prime Rib Hash - Green chilies, caramelized onions, Jack cheese and fried eggs - \$120
- ☐ Braised Lamb – Cheddar grits, fried eggs, griddles bread - \$128
- ☐ Chicken & Waffles – Hand dipped chicken tenders & homemade waffles - \$112
- ☐ Baked French Toast – caramel pecan topping - \$96
- ☐ Bagel + Smoked Salmon Platter – NY Bagels cut in half, home smoked salmon, capers, red onions, cream cheese - \$55
- ☐ Dippy Egg Flatbread – caramelized onions, bacon, arugula - \$14
- ☐ Creole Shrimp & Grits - corn, asparagus, Andouille sausage, Worcestershire cream sauce \$115
- ☐ Spinach Frittata \$40 GF
- ☐ Homemade Waffles – served quartered - \$30
- ☐ Bacon - \$32 GF
- ☐ Sausage Links - \$25
- ☐ Breakfast Potatoes - \$24
- ☐ Cheddar Grits - \$24
- ☐ Daytime Cocktails by the liter – Menu Pricing
  - ☐ Bloody Mary
  - ☐ Mimosa
  - ☐ Peach Bellini
  - ☐ Sunrise
  - ☐ Red or White Sangria

Additional buffet items available on page 12

## Dinner - Seated Menu Options

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(GF)=Gluten Free.

### Entrée Course Selection

Entrée price includes house salad and two side items (grilled asparagus and roasted garlic mashed potatoes.) Items with (\*) do not select sides as they are paired as listed. Beverages not included. Select up to 4 entree options.

#### **All Natural Roasted Chicken \$24**

½ Chicken w/ house dry rub & natural demi glaze (GF)

#### **Seattle Style Salmon \$31**

9oz Salmon marinated and grilled in a Pacific Rim Glaze (GF)

#### **Atlantic Yellowfin Tuna \$31\* (GF)**

7oz Cast iron seared tuna, prepared medium-rare served with vine ripe tomatoes and coleslaw

#### **Slow Roasted Prime Rib \$32 (GF)**

12oz w/ Au Jus and Horseradish Sauce

#### **Grilled Ribeye Steak \$34 (GF)**

Grilled with maître d hotel butter

#### **Filet Mignon \$38**

9oz Cast Iron Seared Filet (GF)

#### **Vegetable Plate \$MKT (GF upon request)**

4 Seasonal Vegetables

### Dessert Course Selection \$4pp

White Chocolate Bread Pudding w/ pecan + caramel topping

Oreo Cookie Ice Cream Sandwich

Seasonal Selection

### Dessert Fee

Guests are welcome to bring in custom desserts for a flat fee of \$25.

### **\$26 Business Dinner Available Sunday – Thursday**

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\$26pp + tax & Gratuity. No Adjustments or Substitutions.

#### **1<sup>st</sup> Course**

Small House Salad

#### **2<sup>nd</sup> Course Entrée Selection**

All Natural Roasted Chicken w/ Roasted Garlic Mashed Potatoes – (½ chicken)

8oz Slow Roasted Prime Rib w/ mashed potatoes

7oz Seattle Style Salmon w/ coleslaw

## Family Style Appetizer Options

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Appetizer selections can be made from the buffet list located on page 12 or our regular dinner menu. Appetizers can be served family style at the table or set up buffet style depending on guest count and room capacity. **\$6 appetizer special is not applicable for private events**

### **CRAB FRIES**

Crispy fries, lump blue crab, Louie dressing

### **HAWIIAN STYLE TUNA POKE\***

avocado, tomatoes, cucumbers, warm chips

### **SHRIMP COCKTAIL**

house-made cocktail and remoulade

### **SPINACH & ARTICHOKE DIP**

picante, sour cream, warm tortilla chips

### **PRIME RIB STUFFED MUSHROOMS**

three cheese-horseradish stuffing

### **FLATBREADS – 8 pieces per flatbread**

### **BBQ CHICKEN**

Red onions, cilantro, Jack cheese

### **BEEF TENDERLOIN**

caramelized onions, blue cheese, capers

## Bar Options

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Alton's offers a full service bar and excellent wine selection available at our regular menu pricing.

**Daily food and drink specials are not applicable for private events.**

### **Beverage Package Examples**

- ☐ Non-Alcoholic Drinks Only
- ☐ Bottled Beer & Wine Only
- ☐ Open Bar for Seated Dinner - Select the wine and/or beer you would like to offer, charged by the bottle/can.
- ☐ Limited Bar - Guests can order from a menu you create. You can provide drink tickets to your guests for a specified selection of drinks
- ☐ Cash Bar - Guests pay for alcoholic beverages
- ☐ \$30 corkage fee per bottle for guests who wish to bring their own wine. 1 bottle per 4 guests maximum
- ☐ All other outside beverages are prohibited

For hosts who wish to provide a limited or open bar that includes beer and/or wine we ask that you select 2 red wines, two white wines and a selection of beer to make available to your guests. **Current selections with pricing can be found on our website at [www.altonskitchen.com](http://www.altonskitchen.com). Click on Dinner Menu and scroll to page 2.**

## Buffet Options

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Alton's will prepare agreed upon amounts of food to be served buffet style. Alton's buffets are not bottomless and many items cannot be replenished should you run out. The "Feeds" quantity is an estimate and based on our restaurant menu portion sizes. It is not a guarantee but rather a guideline for you to use when determining the quantities needed for your group. Quantities can vary widely based on the type of event you are hosting, number of guests and the group demographic. Please take those details into consideration when finalizing your buffet selections and quantities.

**Carved Meats** – These items will be carved and placed in chafing dishes for service

- ☐ Beef Tenderloin Filet MKT (GF) includes Horseradish Sauce
- ☐ Slow Roasted Prime Rib MKT (GF) includes horseradish sauce and au jus
- ☐ Pork Loin MKT
- ☐ Cedar Plank Salmon MKT per loin (3lbs+/-) (GF) \$60
- ☐ Béarnaise or Hollandaise Sauce per pint \$10

### Land/Air/Sea

- ☐ Prime Rib Stuffed Mushrooms (2 dozen minimum) \$18 per dozen
- ☐ Beef Tenderloin Skewers w/ Mushrooms (2 dozen minimum) \$36 per dozen (GF)
  
- ☐ Danish Baby Back Ribs (Minimum 4 racks) \$18 per rack (GF)
  
- ☐ Chicken Skewers w/ Asian Sauce (2 dozen minimum) \$27 per dozen (GF)
- ☐ Grilled Chicken Penne Pasta w/ Roasted Garlic Cream Sauce, Spinach & Mushrooms \$60 4qts
- ☐ All-Natural Roasted Chicken (White & Dark Meat) 4 chicken minimum \$16/chicken (GF)
- ☐ Parmesan Crusted Chicken w/ lemon butter, capers and diced tomatoes over angel hair pasta. Feeds 8-10 \$95
  
- ☐ Braised Colorado Lamb w/ Cabernet Jus, & Garlic Mashed Potatoes Feeds 8-10 \$175
  
- ☐ Smoked Salmon w/ Dill Tartar Sauce & Toast Points (approx. 3lb loin) \$60
- ☐ Tuna Poke – Ahi Tuna Cured in Soy Lemon Vinaigrette w/ Avocado, Cucumbers & Sriracha Cream w/ Corn Tortillas Feeds 8-10 \$48 (GF)
- ☐ Palm Beach Poke – Shrimp, crab, avocado, remoulade Feeds 8-10 \$50 (GF)
- ☐ Shrimp Cocktail w/ Remoulade & Cocktail Sauce (2lb minimum) \$28/lb (GF)
- ☐ Oyster Sliders – Fried oyster, carrot slaw jalapeno on a Hawaiian sweet roll (4 dozen minimum) \$42 per dozen
- ☐ 2oz Lump Crab Cakes w/ Whole Grain Mustard Sauce (2 dozen minimum) MKT/dozen
- ☐ Shrimp New Orleans w/ White Wine & Worcestershire Cream & Popcorn Rice feeds 8-10 \$176

**Flatbreads** – Not Available Off Premise

- ☐ BBQ Chicken – Red onions, cilantro, Jack cheese \$16
- ☐ Beef Tenderloin – caramelized onions, blue cheese, capers \$17

### Dips | Vegetables | Starches

- ☐ Guacamole w/ Tortilla Chips per pint \$20 (V) (GF)
- ☐ Thai Chili Queso w/ Tortilla Chips per pint \$20 (V)
- ☐ Spinach & Artichoke Dip w/ Corn Tortillas (per qt – 10 portions) \$40

**Buffet items, cont'd**

- ☐ Seasonal Vegetables (feeds 10-15) \*not available year round
  - Grilled Asparagus \$40
  - Chilled Asparagus Salad – asparagus tossed in champagne vinaigrette, crumbled egg, crushed croutons \$45
  - Campari Tomatoes w/ salt and pepper, olive oil and basil \$40
  - Roasted Beets w/ apricot glaze, goat cheese and candied pecans\* \$40
  - Cole Slaw \$30 (V) (GF)
- ☐ Green Rice (feeds 10-15) \$40 (V) (GF)
- ☐ Roasted Garlic Mashed Potatoes (feeds 10-15) \$30
- ☐ Penne Pasta w/ Extra Virgin Olive Oil, Garlic, Basil, Roasted Tomatoes \$60 4qts (V)

**Salads (Feeds 8-10)**

- ☐ House w/ bacon, tomatoes, cucumbers and croutons \$30 (No croutons -GF)
- ☐ Kale Caesar \$30 (No croutons -GF)
- ☐ North Cove Salad - Candied Pecans, Goat Cheese & Craisins \$40 (No croutons –GF)
- ☐ Add grilled chicken to any salad \$20

**Desserts**

- ☐ Warm White Chocolate Bread Pudding (feeds 15-30) \$57
- ☐ Chef's Selection of Dessert Bites by Queen City Pastry \$25 per tray (25 pieces)
- ☐ Guests are welcome to bring in custom desserts for a flat fee of \$25.