



RESTAURANT & SPECIAL EVENTS

# EVENT PACKAGES

2015-2016

20920 Brookpark Road Cleveland, OH 44135 | [100thbgrestaurant.com](http://100thbgrestaurant.com) | [f/ 100thbombgroup](https://www.facebook.com/100thbombgroup)

*"Subject to current service charge and sales tax"*



# EVENTS ON THE RUNWAY

Nestled next to the runways at Cleveland-Hopkins airport, the 100th Bomb Group Restaurant and Event Center offers sweeping views and seven unique event spaces to make your next event memorable. Our team is ready to provide you with a memorable, one-of-a-kind experience!

Office Phone: 216-416-0084 | Fax Number: 216-267-2657  
Address: 20920 Brookpark Road Cleveland, Ohio 44135

**Included:** All of our contracted events include room space, tables, chairs, glassware and staffing. We also include your choice of a tablecloth linen color black, white or cream, and linen napkin color choice.

**Reservations:** We recommend contacting us a minimum of 30-days in advance for weekday events and 60+ days in advance for weekend events to secure the date you prefer.

**Deposit Policy:** A deposit equal to 20% of your event is due upon booking in order to secure your date. An event is not considered firm until this deposit is received.

**Final Payments:** Payments for vendors are due 2-weeks in advance, and final payment for food and beverage services is due 10 days in advance.



## GOOD MORNING! BREAKFAST MENUS

Whether it's a company meeting or social event, our breakfast menus get you started bright and early. Breakfast menus are available from 7 AM – 2 PM. All prices listed are per person.

*All menus (excluding platters) include freshly-brewed regular and decaf coffee, hot tea, iced tea and assorted fruit juices.*

### THE CONTINENTAL \$12.95

*Available Monday-Friday only*

Sliced fruit display; assorted bread display with bagels and croissants with cream cheese, butter, and jam; danishes and muffins

### BOMB BREAKFAST BUFFET \$16.95

*(Minimum 30 guests)*

**Everything On The Continental Menu Plus**  
Fluffy scrambled eggs, o'brien breakfast potatoes, crispy bacon and savory sausage links  
*turkey links available on request*

### WAFFLE STATION \$6.95

*Can be added to one of the packages above per person - Minimum 30 guests*

Create your own homemade belgium waffles in our waffle irons

**Toppings** Assorted fruit toppings and syrup  
Assorted Fruit | Whipped Cream | Chocolate Chips  
Powdered Sugar | Strawberries

### OMELET STATION \$6.95

*Can be added to one of the packages above per person -Minimum 30 guests*

*Omelet chef required: \$75.00 For every 50 guests*

**Interactive omelet station with made-to-order omelets!**  
Includes ham, bacon, onions, peppers, tomatoes, salsa, mushrooms and cheese

### KICK-START PLATTERS

*\$48.95 Per platter -serves 20 people each*

Muffins, Bagels | Cream Cheese Platter

Breakfast Pastry Platter

Fruit Platter

### OTHER BREAKFAST BAR ADD-ON'S

*All items are per person | minimum 25 guests*

**French Toast** - \$2.00

**Yogurt Parfaits**- \$2.00

**Hot oatmeal** with cinnamon - \$2.00

Mimosa - \$5.00

Bloody Mary - \$6.00

Premium Champagne/Vodka - Add \$3.00 Per person

### PLATTER ADD ON BREAKFAST BEVERAGES

**Coffee, Juice And Tea Station** \$2.50 Per person

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## BRUNCH MENUS

**We are known for our fantastic brunch packages!**

Brunch menus are available from 9 AM – 2 PM | Saturdays & Sundays

Prices listed are per person

Children 12 and under will be charged \$9.95 for these buffets.

### **PRIVATE BRUNCH BUFFET MENU \$24.95**

*Available Saturday and Sunday | (Minimum 30 Guests)*

#### **Coffee, Tea and Juice Station**

**Scrambled Eggs** Bacon and Sausage

**Fruit and Cheese Display**  
with Yogurt Dip

**Antipasto Display**

**Mixed Green Salad** with Dressings

**Diced Redskin Potatoes** with Peppers and Onions

**Choice of** Pot Roast, Chardonnay Chicken  
or Garlic Butter Encrusted Cod

**Chef's Selection of Plated Desserts**

**Add On A Sushi Platter \$50**

*Serves approx. 25 people*

**Add On A Crab Leg Display**

*\$9 per person additional*

*Approx. ½ lb. per person – Minimum 30 Guests*

### **BOMB SUNDAY BRUNCH WITH PRIVATE ROOM**

**\$34.95 per person**

*Sunday Only | Minimum 30 Guests Required*

Guests can partake in our famous Sunday Brunch, visiting our many stations and bring food back to a private room set with coffee, juice and tea station, linens and choice of napkin color. Upgrades are available (like bar packages and desserts). Ask your Sales Manager for details.

*Please note: Alcohol cannot be served on Sundays until 11 AM.*



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## GOOD AFTERNOON!

### LUNCH MENUS | PLATED OPTIONS

Lunch menus are available from 11 AM – 2 PM. All prices listed are per person.  
All menus include rolls and butter, regular and decaf coffee, hot tea, iced tea, water or soda beverage  
Items are served as seen in the description – please let us know of dietary requests in advance.

#### PLATED LUNCH #1

**\$18.95 per person**

*Parties over 30 must pre-select entrees  
For day of ordering, please select three from below*

#### ENTRÉE

*Choice of One*

**Strawberry Kale Salad** Kale and ohio spinach tossed with fresh strawberries, mandarin oranges, sliced almonds, red onions, bleu cheese, cranberries and italian dressing

**Turkey Club** Tender roasted turkey with sliced tomatoes, lettuce and crisp bacon with a cranberry mayonnaise

**Chicken Scalopinni** Chicken breast sautéed in olive oil, topped with sliced mushrooms and spinach in a rosemary and lemon mustard cream sauce.  
Served with chef's choice of starch and vegetable.

**Baked Cod** Encrusted with garlic buttered crackers.  
Served with chef's choice of starch and vegetable.

**Garden Tortellini** Tortellini pasta tossed in a roasted balsamic parmesan vinaigrette with fresh seasonal vegetables

#### DESSERT

*Choice of One*

**Raspberry Sorbet**

**New York Style Cheesecake**

#### PLATED LUNCH #2

**\$22.95 per person**

*Includes house salad or cup of beer cheese soup + chef's choice starch and vegetable. Parties over 30 must pre-select entrees.  
For day of ordering, please select three from below.*

#### ENTRÉE

*Choice of One*

**Shrimp Scampi** Shrimp tossed with angel hair pasta, capers, garlic, cherry tomatoes, white wine lemon butter sauce.

**Sliced Top Sirloin – (GF)** Slow-cooked and sliced top sirloin in roasted garlic and onion jus

**Wild Mushroom & Parmesan Risotto**  
Sautéed portabella and gourmet mushrooms, creamy risotto and seasonal market vegetables

**Chicken Vinaigrette – (GF)** Prepared with sautéed mushrooms and artichokes in a chardonnay cream

**Citrus Glazed Salmon – (GF)** Grilled Citrus Glazed Salmon Filet served with fresh fruit relish. Served with Chef's choice of starch and vegetable

#### DESSERT

*Choice of One*

**New York-Style Cheesecake**

**Raspberry Sorbet**

**Chocolate Fudge Cake**

**Cool Lemon Cake**

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*\*Day Of Ordering is only available Monday -Thursday.*

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## GOOD AFTERNOON!

### LUNCH MENUS | BUFFET OPTIONS

Lunch menus are available from 11 AM – 2 PM. All prices listed are per person.

Buffet Options require a minimum of 30 guests. Buffets are open for 2 hours.

Children 12 and under will be charged \$9.95 for these buffets. All menus include fresh rolls and butter, plus freshly-brewed regular and decaf coffee, hot tea, iced tea, water and soda.

#### **BUFFET LUNCH #1**

**\$19.95 per person**

*Includes Summer Garden Salad and Sliced Fruit Display*

**Vegetable Medley** Chef's Choice of Seasonal Vegetables

**Chef's Choice Of Starch** May Include Mashed Potatoes, Saffron Rice, Redskin Potatoes or Au Gratin

**ENTRÉE** *Choice of One*

**Chicken Marsala** Chicken breasts lightly floured and sautéed with mushrooms, onions and marsala sauce

**Chicken Parmesan** Breaded chicken breasts baked with provolone cheese and marinara sauce

**Top Sirloin – (GF)** Slow-cooked and sliced top sirloin in roasted garlic and onion jus

**Fresh Baked Cod** Encrusted with garlic buttered crackers

**Pasta Marinara With Sausage** Italian sausage, pomodoro sauce and ziti topped with a layer of melted provolone and parmesan

**Assorted Dessert Tray**

*\*Add an additional entrée for just \$3.50 per person\**

#### **BUFFET LUNCH #2**

**THE BOMB HARVEST BUFFET**

**\$26.95 per person**

*Enjoy the crispness of fall with our seasonal buffet!*

**Garden Salad** With Candied Walnuts, Dried Cranberries & Diced Pears

**Roasted Corn** With Squash

**Sweet Potato Hash**  
With Andouille Sausage

**ENTRÉE** *Choice of Two*

**Pretzel-Crusted Chicken Breast**  
With three mustard dipping sauces

**Rainbow Trout Filet** Topped with spinach, bacon & almonds

**Roasted Pork Loin & Ribs** Marinated in chipotle butter sauce & bell peppers

**Beef Stew Pot Pie** Tenderloin & vegetables in a rich, dark Demi sauce

**Assorted Dessert Tray**



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## GOOD EVENING!

### DINNER MENUS | PLATED OPTIONS

Dinner menus are available from 3 PM – 11 PM. All prices listed are per person. All menus include fresh rolls and butter, plus freshly-brewed regular and decaf coffee, hot tea, iced tea, water or soda.

#### PLATED DINNER #1

**\$31.95 per person**

*Parties over 30 must pre-select entrees.*

#### ENTRÉE

*All Items below include a house salad, excluding the steak salad option*

*Choice of One*

**Steak Salad** Fresh crisp mixed greens, grilled steak, bleu cheese crumbles, tomato, cucumber, hard boiled egg, crispy onion strings and homemade balsamic vinaigrette – Cooked to Medium

**Usda Prime Top Sirloin – (GF)** 8 oz. USDA Prime Top Sirloin crusted with a heaping portion of gorgonzola served with Chef's Choice starch and vegetable

**Parmesan Crusted Chicken** Topped with mozzarella cheese and served with pasta served with Chef's Choice starch and vegetable

**Fresh Atlantic Salmon Filet – (GF)** Flavorful fresh salmon filet, flame-broiled and brushed with an orange-ginger fruit glaze. Served with Chef's Choice starch and vegetable

#### DESSERT

*Choice of One*

**New York-Style Cheesecake**

**Raspberry Sorbet**

**Chocolate Fudge Cake**

#### PLATED DINNER #2

**\$38.95 per person**

*Parties over 30 must pre-select entrees*

#### ENTRÉE

*Includes Cup of Beer Cheese Soup and House Salad*

*Choice of One*

#### Parmesan Crusted Chicken

Topped with mozzarella cheese and served with pasta served with chef's choice starch and vegetable

**New York Strip Steak** 12-oz. Hand cut strip steak cooked to medium. Served with Yukon Gold Mashed potatoes

**Prime Rib** With natural jus, perfectly seasoned, slow roasted Prime Rib, served with Yukon Gold mashed potatoes.

**Scallop And Lump Crab** Brown butter seared jumbo scallops with lump crab, creamy risotto, and fresh vegetable of the day

#### DESSERT

*Choice of One*

**Bomber Blondie** (White Chocolate Brownie)

**New York-Style Cheesecake**

**Raspberry Sorbet**

**Chocolate Fudge Cake**

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*Our Filet Mignon may be added to these menus for an additional \$10 per person.*

*\*Day Of Ordering is only available Monday -Thursday.*

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## GOOD EVENING!

### DINNER MENUS | BUFFET OPTIONS

Dinner menus are available from 3 PM – 11 PM. All prices listed are per person. Buffets are open for 2 hours. All menus include fresh rolls and butter, plus freshly-brewed regular and decaf coffee, hot tea, iced tea, water or soda. Children 12 and under will be charged \$12.95 for these buffets.

#### **BUFFET DINNER #1**

**\$30.95 per person**

*30 person minimum*

**Garden Salad** with Dressings

**Vegetable Medley & Chef's Choice Starch**

**Bomb Tater Tots & Swedish Meatballs**

**PASTA** *Choice of One*

**Pasta Marinara**

**Pasta Marinara** with Italian Sausage

**Bomb Group Pesto Pasta**

**ENTRÉE** *Choice of One*

**Chicken Marsala** Chicken breasts lightly floured & sautéed with mushrooms, onions and marsala sauce.

**Chicken Parmesan** Topped with mozzarella cheese and served with spaghetti

**Top Sirloin** Slow-cooked and sliced top sirloin in roasted garlic and onion jus

**Fresh Baked Cod** Encrusted with garlic buttered crackers

**DESSERT**

**Chocolate Fudge Cake**

#### **BUFFET DINNER #2**

**THE BOMB HARVEST BUFFET**

**\$38.95 per person**

*Enjoy the crispness of fall with our seasonal buffet!*

**Garden Salad** With Candied Walnuts, Dried Cranberries & Diced Pears

**Marinated Mushroom Salad**  
With Red Cabbage & Brussel Sprouts

**Roasted Corn** With Squash

**Sweet Potato Hash** With Andouille Sausage

**ENTRÉE** *Choice of Three*

**Pretzel-Crusted Chicken Breast**  
With three mustard dipping sauces

**Rainbow Trout Filet**  
Topped with spinach, bacon & almonds

**Roasted Pork Loin & Ribs** Marinated in chipotle butter sauce & bell peppers

**Beef Stew Pot Pie** Tenderloin & vegetables in a rich, dark Demi sauce

**Stuffed Clams** Garlic Butter, diced peppers, onion & Panko Bread Crumbs

**Dessert Tray** Including Pumpkin Cheesecake & Dutch Apple Pie

*\*Add an additional entrée for just \$3.50 per person\**

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## APPETIZERS

### HORS D'OEUVRES

Our appetizers and hors d'oeuvres selections are great to start off your event, and work well for happy hour events and mixers!

#### COLD SELECTIONS

**Seasonal Fresh Fruit Platter** \$110 / 50 People

**Domestic and Imported Cheeseboard Selection** With Fresh Fruit and Assorted Crackers \$95/ 50 People

**Vegetable Display** With Roasted Onion Dip \$110 / 50 People

**Antipasto Display** With Prosciutto Wrapped Asparagus, Pepperoni, Salami, \$150 / 50 People  
*Provolone and Mozzarella Cheese, Greek Olives, Cherry Peppers and Roasted Peppers*

**Bruschetta** With Tomato, Olive Oil and Garlic Tapenade \$95 / 50 Pieces

**Jumbo Shrimp** With House-made Tangy Cocktail Sauce \$130 / 50 Pieces

#### HOT SELECTIONS

**Nacho Bar** \$110 / 30 People

*Fresh Tortilla Chips, Salsa, Guacamole, Chile Con Queso, Sour Cream and Seasoned Ground Beef*

**Jalapeno Cheddar Poppers** \$80 / 75 Pieces

**Crunchy Chicken Tenders** With Honey Mustard and BBQ Sauces \$80 / 50 Pieces

**Coconut Fried Shrimp** With Orange Dipping Sauce \$135 / 50 Pieces

**Vegetarian Spring Rolls** With Spiced Thai Dip \$115 / 75 Pieces

**Mozzarella Cheese Quesadilla** With Red Salsa \$85 / 50 Pieces

**Sesame Beef and Pineapple Teriyaki** \$145 / 50 Pieces

**Crab Stuffed Mushrooms** \$145 / 50 Pieces

**Scallops Wrapped In Bacon** \$165 / 50 Pieces

**Swedish or BBQ Meatballs** \$80 / 75 Pieces

**Chicken Wings BBQ, Buffalo or Teriyaki** \$80 / 50 Pieces

**Spinach and Feta Spanikopita** \$95 / 50 Pieces

**Spinach Stuffed Mushrooms** \$90 / 50 Pieces

**Phyllo Fig and Mascarpone Purses** \$120 / 50 Pieces

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## YUMMY! DESSERTS

Add a special ending to the perfect event! It's the best part of the meal!

Please note: Desserts may already be included in your package. Ask your Sales Manager for more information.

If you are bringing in a cake – Our cake cutting fee is \$30 flat fee for 1-layer cakes and \$1 per person for tiered cakes. Pastry Tables are \$50 each & must be approved.

### THE BOMB SQUAD SWEET LANDINGS STATION

*\$150.00 – based on 30 guests*

A sweet ending to a perfect event! We have partnered with a Cleveland favorite – Campbell's Sweets Factory! Known for their delicious and creative desserts, your guests will love this pretty station, which includes the following items:

- 12 – Twists
- 12- Buckeyes
- 12- Chocolate Covered Oreos
- 12- Chocolate Covered Graham Crackers
- 12- Chocolate Covered Marshmallows
- 20- Chocolate Covered Pretzel Rods
- 5- gallons of Gourmet Flavored Popcorn  
*(Choose One: Dichotomy, Caramel Apple, Cotton Candy, Fruity Corn, Cinnamon Roll, White Cheddar, Caramel Corn)*
- 30- Pre-packaged popcorn balls

For guests to take as a party gift!

### CAMPBELL'S POPCORN BAR

*\$125.00 – Based on 75 Guests*

*Choose Four Flavors:*

Dichotomy, Caramel Apple, Cotton Candy,  
Fruity Corn, Cinnamon Roll, White Cheddar, Caramel Corn,  
Vanilla Butternut, Salt & Vinegar, Pizza, Beer Cheddar, Bacon Cheddar



## FUN & FESTIVE! INTERACTIVE STATIONS

Menu Upgrades Must Be Added to A Package - Minimum of 10 days notice on all items listed on this page.

### MEETING BREAK

*\$4.95 per person | Minimum 20 Guests*

Perfect for all-day meetings, this break is a way to pep up your team in between meals! Includes chips & pretzels, trail mix, mini candy bars, cookies & bottled water

### BUILD-YOUR-OWN SLIDER STATION

*\$12.00 per person | Minimum 30 Guests*

A fun station where guests can create their own Mini Hamburgers with Slider Buns

#### Selection of toppings:

Onions, Tomatoes, Cheese,  
Pickles and Various Condiments

### MASHED POTATO BAR

*\$3.95 per person | Min. 30 Guests*

Have your guests create their own mashed potatoes!

Start with a martini glass-filled with delicious mashed potatoes & then add your own toppings, including sour cream and chives, bacon, cheeses, chili and gravy.

### MEDITERRANEAN STATION

*\$4.95 per person | Min. 30 Guests*

A healthy option! 3 flavors of hummus, tabbouleh, pitas and grilled veggies served on a beautiful station.

### CARVING STATIONS

*Minimum is based on servings*

*Chef Required - Additional \$75.00 per 100 guests*

**Prime Rib** \$9.95 per person (40 servings)

**Ham** \$4.95 per person (50 servings)

**Turkey** \$4.95 per person ( 50 servings)

**Top Round of Beef** \$ 4.95 (50 servings)

**Roast Tenderloin of Beef** \$14.95 per person  
(20 servings)

### FUN FOOD STATIONS

*Minimum 30 people per station | \$4.95 per person*

#### Station Choices

**Mini Grilled Cheeses and Tomato Dipping Soup**

**Mac N' Cheese Fried Wedges**

**Mini Taco, Quesadilla** with Chips / Salsa

**Gyro Station** - With Pitas and Sauce

**Fajita Station** - Chicken and Beef

**Pizza Platter** - Plain Or Pepperoni





## LIBATIONS!

### WHAT KIND OF BAR SHOULD I GET?

**Cocktail Server** \$50 per server, one server for every 25 guests. Server will run tabs for guests and bring drinks from our main lounge.

**Beer and Wine Table** Call beers and wines, this bar starts with a beginning inventory of chilled beers and wines. At the conclusion of the event, a bill will be presented to the host for items consumed.

**Consumption Bar \$75 Bartender Fee Required- 40 person min.** Full Call or Premium Bar in the room. Guests will order their drinks throughout the night, and a bill will be presented to the host at the conclusion of the event.

**Cash Bar - \$75 Bartender Fee Required** Bartender and Full Bar in the room. Guests pay for their own drinks. Drink pricing varies depending on brand selections. Typically drinks run between \$6-\$10 per drink.

**Open Bar – Bartender Included!** See rates on the right for our hourly bar packages.

**All Bar Service Includes\*** Peach Schnapps, Triple Sec, Bitters and Sour Mix, Coke, Diet Coke, Sprite, Ginger Ale, Tonic and Soda Water, Orange, Cranberry, and Grapefruit Juices, Tabasco Bloody Mary Mix, Sweet and Dry Vermouth., Grenadine and Roses Lime Juice. Lemons, Limes, Cherries, and Olives

#### ADD-ON'S:

*\*Excludes Cocktail Server and Beer / Wine Table  
All Bar Items are charged 20% service charge.*

<b>Bloody Mary, Call</b>	\$6 Per Person
<b>Bloody Mary, Premium</b>	\$9 Per Person
<b>Mimosa, Call</b>	\$5 Per Person
<b>Mimosa, Premium</b>	\$8 Per Person
<b>BWL Drink Tickets, Call (Min. 50)</b>	\$5 Per Person
<b>BWL Drink Tickets, Prem (Min. 50)</b>	\$6 Per Person
<b>Corkage Free</b>	\$15 Per Bottle

#### CALL OPEN BAR RATES

*(25 Person Minimum)*

**Two Hours** \$22.00

**Three Hours** \$27.00

**Four Hours** \$29.00

#### CALL BRAND LIQUORS

**Vodka** Tito's Vodka

**Scotch** J & B

**Rum** Bacardi Light

**Wine** Canyon Road

**Gin** Beefeater

**Beers** (Choose 3)

**Tequila** Cuervo

Miller Lite, Budweiser,  
Bud Light, Corona, Heineken

**Whiskey** Jim Beam

#### PREMIUM OPEN BAR RATES

*(25 Person Minimum)*

**Two Hours** \$26.00

**Three Hours** \$31.00

**Four Hours** \$36.00

#### PREMIUM BRAND LIQUORS

**Vodka** Grey Goose / Absolut

**Wine** Canyon Road

**Rum** Bacardi Light

**Beers** (Choose 4)

**Gin** Bombay Sapphire

Miller Lite, Budweiser,  
Bud Light, Great Lakes  
Dortmunder or Seasonal,  
Corona, Heineken,  
Stella Artois

**Tequila** Patron Silver

**Whiskey** Jack Daniels

**Scotch** Dewars

#### SPECIALTY BEERS AND WINES

Please ask your sales manager about your favorite beer, wine or liquor and we can order it for your event! Kegs are available as well.

*(Case Minimum and 10 Days Notice Required)*



## OTHER BEVERAGE OPTIONS

### SODA, TEA AND WATER SERVICE

**\$2.50 Per Person**

Meal Drink Service – Unlimited Refills

**\$6.00 Per Person**

4-Hour Soda, Water and Tea Service

### TITO'S VODKA® BLOODY MARY BAR

*Minimum 50 Guests*

A beautiful display featuring Bloody Mary mix, Tito's vodka, celery stalks, black and green olives, pickle spears, lemon slices, baby corn, bacon, hot sauce, and other seasonal garnishes. Includes Bartender.

**\$9.00 per guest**

### SODA AND BOTTLED WATER INDIVIDUAL

*\$12.00 (12-pack)*

Please order in units of 12

Items are iced and left out for guests to help themselves to.

#### **Available Flavors:**

Coke, Diet Coke, Cherry Coke,  
Dr. Pepper, Sprite, Bottled Water

### ABSOLUT® PARTY PUNCH BAR

*Minimum 50 Guests*

Our delicious, alcoholic party punches are presented in beautiful 3-gallon drink dispensers for your guests to enjoy.

Floating fruit makes them even yummier!

Each 50-person package is approximately 150, 12-oz. beverages.

#### **Flavors:**

- (1) Raspberry Sunset
- (1) Blue Hawaiian
- (1) Pretty In Pink
- (1) Grape Jewels

**\$10.00 per guest**

### CHAMPAGNE "BUBBLE" BAR

*Minimum 50 Guests*

Our Champagne Bar features delicious bubbly champagnes. Guests can create their own specialty champagne cocktail with a variety of fruits and garnishes.

You will receive a choice of three champagne flavors complete with champagne flutes in a beautiful display. Includes Bartender.

#### **Choose 3 Flavors of Bubbly:**

Brut Extra Dry, Prosecco, Pinot Grigio,  
Moscato Spumante, Pink Moscato,  
Red Moscato, Berry Fusion, Peach Fusion,  
Tropical Fusion, Citrus Fusion

**\$6.00 per guest**



## DIETARY AND KIDS MENU OPTIONS

These items may be added to any menu for your guests, or may replace an entrée on a menu.

*\*For day of ordering, Roasted Vegetable Stack will be the option presented. \**

### VEGETARIAN

**Roasted Vegetable Wellington** Marinated and herb roasted vegetables wrapped with melted mozzarella inside of a delicate pastry shell and served upon our signature basil cream sauce

**Vegetable Lasagna** Ricotta and Mozzarella cheese, zucchini, yellow squash, roma tomatoes, baked with marinara sauce.

**Stuffed Eggplant Roulad** Fried eggplant stuffed with ricotta cheese and topped with red pepper sauce

### VEGAN

**White Bean Steak** Served with beet aiola

**Roasted Vegetable Stack** Grilled portabello mushroom stuffed with tofu and stacked with vegetables.

### JUNIOR PILOT MEALS

*\$9.95 Per Child  
(12 Years of Age and Under)*

**Chicken Tenders**

**Grilled Cheese**

**Cheeseburger**

**Macaroni and Cheese**

**Grilled Chicken Breast**

**Comes with pre-selected side**

Fresh Fruit or French Fries

*Includes Juice or Milk Upon Request  
and Contracted Adult Dessert*

*Gluten-Free items are notated on all menus with (GF)*

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## OTHER IMPORTANT INFORMATION

**Room Amenities and Room Minimums** We never charge our guests for our space, however there may be a food and beverage minimum on your room. Please inquire with your Sales Manager on the specific minimum for your event date. If for any reason you do not meet your room minimum, a room charge for the remaining amount may be assessed. Please Note: Service Charge and Sales Tax are NOT included in your minimum.

All Event Space (excluding restaurant and some patio events) includes white, black or ivory linen tablecloths, your choice of linen napkin color, standard Muzak music service, lighting, room set-up and room tear-down.

We can custom create any menu you need – just let us know and we can make it happen!

### Event Hours and Adding Additional Time

All events are allotted 4-hours in the room you have contracted. (Wedding Receptions receive 5 hours). Daytime events must conclude by 4 PM. If you wish to add additional hours, (and they fall within our end times) they are \$250.00 per hour and can be added the day of the event, however, one-hour notice of extension is required.

### Guarantees and Final Payment

The final guest count is due seven (7) business days prior to your event. You may increase your guest count (room capacity allowing), but not decrease, within seven (7) days of your event. The final payment balance is due in full seven (7) days prior to the event, in the form of Cash, Credit Card, Cashiers Check, or Money Order. No Personal Checks are accepted within 30 business days of event. If you will be adding anything to your bill the day of your event – you must have the payment in your possession at the event or we must have a signed credit card authorization form faxed to us 7-days prior to the event.

### Event Cancellation Policy

All cancellations must be sent in writing to the 100th Bomb Group Restaurant and Event Center as per terms and conditions of your contract. In certain situations, your deposit may be applied to a future date. Please ask your Sales Manager for more information.

### Outside Food and Beverage

No outside food or beverage may be brought onto the premises without written permission. Cakes are permitted, however we charge fees for cake cutting depending on the occasion. Please ask your Sales Manager for more information.

### Loss or Damage

The 100th Bomb Group Restaurant and Event Center does not assume responsibility for damage or loss of merchandise or articles left on the premises prior to, or following, the event. Overnight storage of equipment, seminar materials, etc, is not permitted.