

MERRILL HOUSE  
HOTEL | DINING | CELLAR

**CATERING**

FOOD and BEVERAGE

## **Lunch and Refreshments**

Refreshments and light snacks  
\$15 per person per day

Lunch including soup or salad with main  
\$28 per person

Dessert  
\$12 per person

Service included, gratuity excluded  
Suggested gratuity of 15 percent

## **Dining Packages**

### Five-Course Dining Format

First course, second course, main course, dessert, cheese course

Five Courses  
\$100 per person

Four Courses  
\$75 per person

Three Courses  
\$55 per person

Palate-Cleansing Sorbets  
\$8 per person

Passed Hors d'Oeuvres  
\$20 per person

Service included, gratuity excluded  
Suggested gratuity of 15 percent

## **Beverage Packages**

### The Connoisseur's Package

Cocktail reception, fine Prince Edward County or Old World wines with dinner, open bar of fine wines and premium spirits and cocktails

\$160 per person, \$10 supplemental charge for a Champagne reception

### The Imbiber's Package

Cocktail reception, Prince Edward County or Old World wines with dinner, open bar of wines and premium spirits and cocktails

\$120 per person, \$10 supplemental charge for a Champagne reception

### Consumption-Based Pricing

Open bar, no restrictions

OR

Open bar, select items

Select wines, beers, signature cocktails and rail liquor

Premium drinks charged to guests

All packages include full access to our state-of-the-art cellar and tastings with our wine director and sommeliers as well as bespoke cocktail lists

Service included, gratuity excluded

Suggested gratuity of 15 percent