Private Events

REMINGTON'S

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Brought to you by 4 Star

REMINGTON'S

Wine Room

Private / 12 Seated

West Room

Private / 16 Seated / 20 Cocktail

East Room

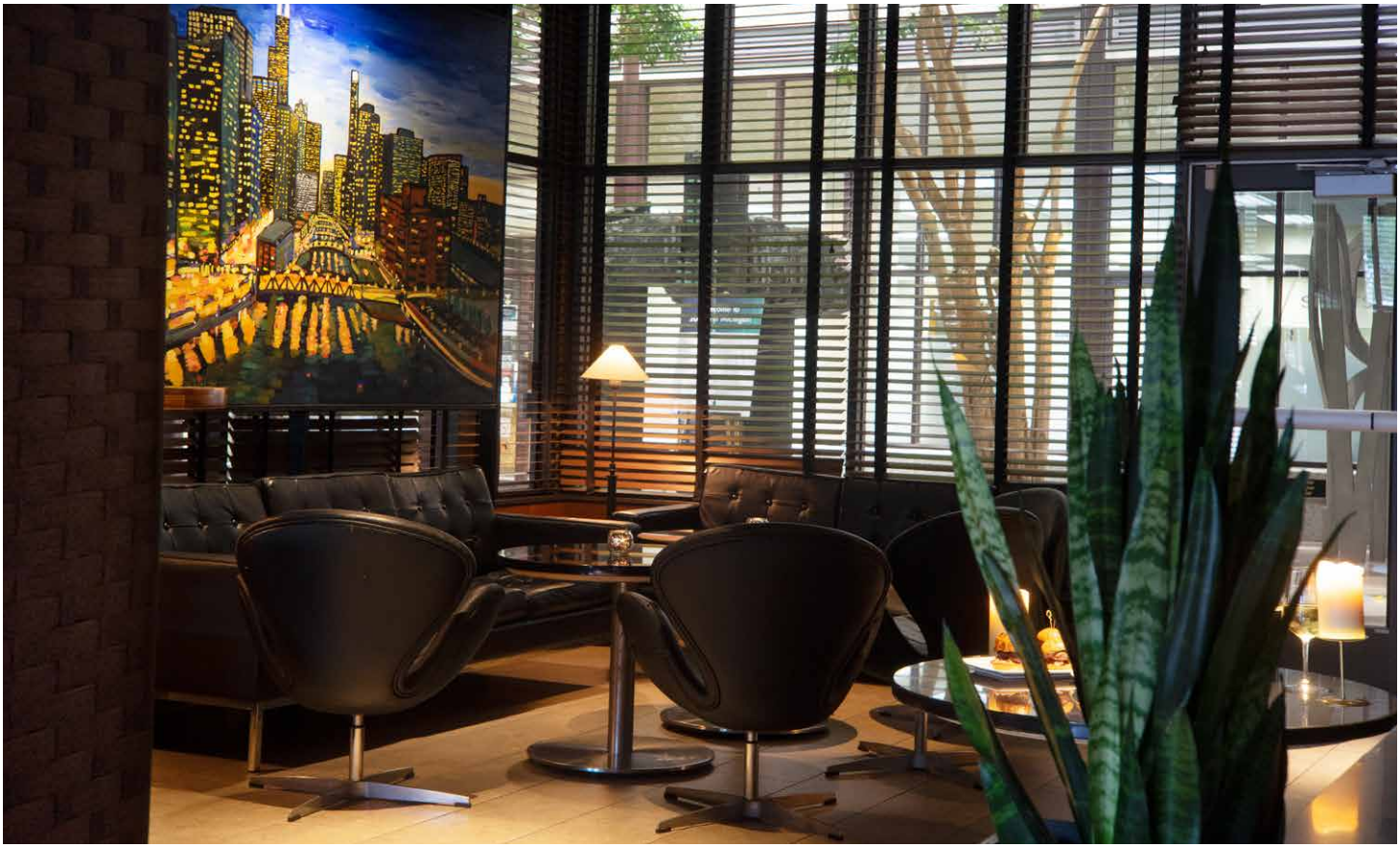
Private / 24 Seated / 30 Cocktail

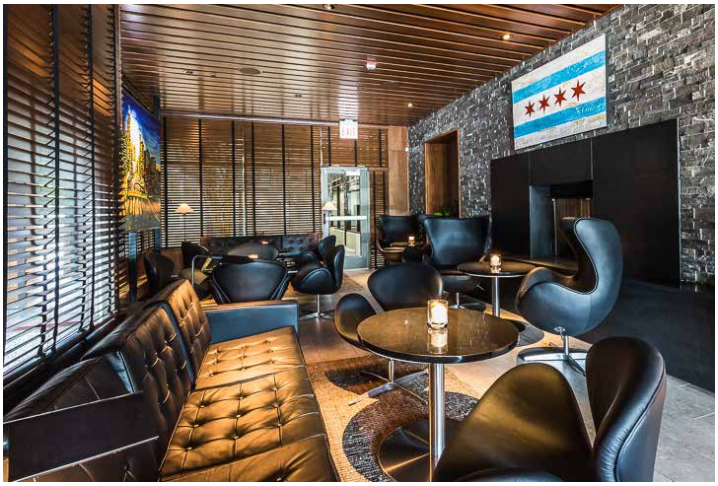
Rutherford Room

Private / 48 Seated / 50 Cocktail

The Lounge

Semi–Private / 25 Cocktail



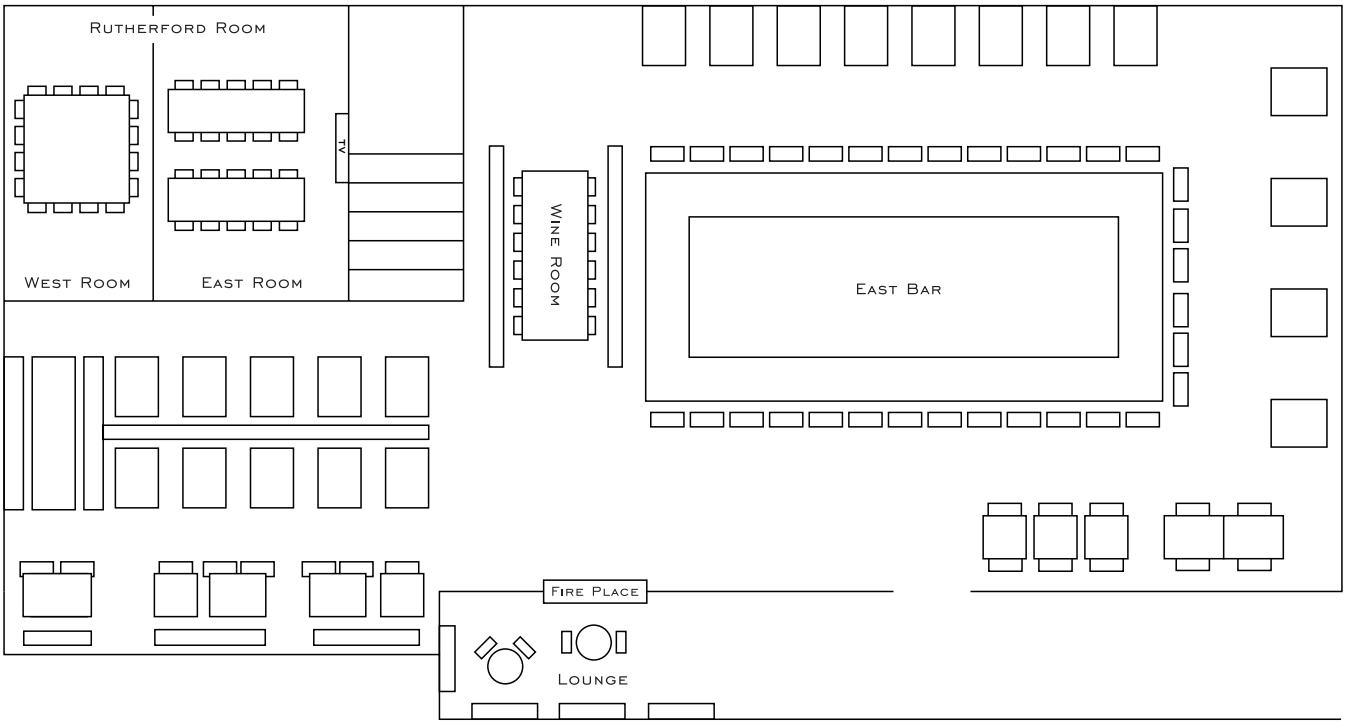


East Bar

Semi–Private / 20–120 Cocktail

Event Space Quick Reference

Wine Room	Private	12 Seated
West Room	Private	16 Seated 20 Cocktail
East Room	Private	24 Seated 30 Cocktail
Rutherford Room	Private	48 Seated 50 Cocktail
Lounge	Semi–Private	25 Cocktail
East Bar	Semi–Private	20–120 Cocktail
Buy Out	Private	178 Seated 250 Cocktail



The Bean $35

coffee, tea and soft drinks included

– Salad –

House Salad (gf) (v) (df)

– Entree –

guest's choice of one on-site

All American Burger
black angus beef, cheddar, lettuce, tomato

Blackened Mahi Sandwich (df)
lettuce, tomato, onion, remoulade

Chicken Dip
rotisserie chicken, jack cheese, mayo, tomato onion, arugula, chicken au jus

Veggie Panini (veg)
mushroom, red pepper, avocado, tomato, arugula, jack cheese, sriracha mayo

– Dessert –

host's choice of one

Shared Skillet Cookie
with vanilla ice cream

Individual Chocolate Chip Cookie
with vanilla ice cream

The 20 North $45

coffee, tea and soft drinks included

– Soup or Salad –

host's choice of one

Soup of the Day

House Salad (gf) (v) (df)

– Entree –

guest's choice of one on-site

Sixty South Salmon (gf)
simply grilled, lemon butter, asparagus

Chicken
from the rotisserie, mashed potatoes, jus

Vegetable Risotto (veg)
asparagus, red bell peppers, seasonal vegetables (can be made vegan)*

– Dessert –

host's choice of one

Shared Skillet Cookie
with vanilla ice cream

Individual Chocolate Chip Cookie
with vanilla ice cream

Seasonal Berries & Mascarpone (gf) (veg)
macerated berries, honey, orange whipped mascarpone

available for lunch service only

gf = gluten free v = vegan veg = vegetarian df = dairy free

The Grant Park $70

Coffee, tea and soft drinks included

– Soup or Salad –

host's choice of one

Soup of the Day

House Salad (gf) (v) (df)

Caesar Salad (veg)
parmesan, garlic crouton

– Entree –

guest's choice of one on-site

Prime Rib
slow roasted, au jus
(+ $10 per guest)

Chicken
from the rotisserie, jus

Sixty South Salmon (gf)
simply grilled, lemon butter

Vegetable Risotto (veg)
asparagus, red bell peppers, seasonal vegetables
(can be made vegan)*

– Side Items –

host's choice of two

Roasted Cauliflower (gf) (v) (df)
Roasted Brussels Sprouts (gf) (v) (df)
Grilled Asparagus (gf) (veg) (df)
Mashed Potatoes (gf)
Creamed Spinach

– Dessert –

host's choice of one

Shared Skillet Cookie
with vanilla ice cream

Individual Chocolate Chip Cookie
with vanilla ice cream

Seasonal Berries & Mascarpone (gf) (veg)
macerated berries, honey, orange whipped mascarpone

Flourless Chocolate Cake (gf)
ganache, powdered sugar, fresh fruit

gf = gluten free v = vegan veg = vegetarian df = dairy free

The Michigan Ave $85

Coffee, tea and soft drinks included

– Starters –

host's choice of two

Lobster Deviled Eggs (GF) (DF)
Caprese Bruschetta (VEG)
Chicken Thigh Brochette (DF)
Bacon Wrapped Dates (GF) (DF)
Stuffed Mushrooms (VEG)
Stuffed Peppers (GF) (VEG)
Chickpea Fritters (V) (DF)
Avocado Toast (V) (DF)

– Soup or Salad –

host's choice of one

Soup of the Day

Wedge Salad (GF)
marinated tomatoes, hard cooked egg
smoked bacon, maytag blue cheese

Wrightwood Salad (VEG)
tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

Caesar Salad (VEG)
parmesan, garlic crouton

– Entree –

guest's choice of one on-site

Chicken
from the rotisserie, jus

Vegetable Risotto (VEG)
asparagus, red bell peppers, seasonal vegetables
(can be made vegan)*

Sixty South Salmon (GF)
simply grilled, lemon butter

Filet Mignon
8 oz, béarnaise
(+ $10 per guest)

– Side Items –

host's choice of two

Roasted Cauliflower (GF) (V) (DF)
Roasted Brussels Sprouts (GF) (V) (DF)
Grilled Asparagus (GF) (VEG) (DF)
Mashed Potatoes (GF)
Creamed Spinach

– Dessert –

host's choice of one

Seasonal Berries & Mascarpone (GF) (VEG)
macerated berries, honey, orange whipped mascarpone

Flourless Chocolate Cake (GF)
ganache, powdered sugar, fresh fruit

Shared Skillet Cookie *with vanilla ice cream*

Individual Chocolate Chip Cookie
with vanilla ice cream

GF = GLUTEN FREE V = VEGAN VEG = VEGETARIAN DF = DAIRY FREE

The Millennium $100

Coffee, tea and soft drinks included. Sparkling Toast

– Starters –

host's choice of three

Lobster Deviled Eggs (GF) (DF)
Crab Toast
Caprese Bruschetta (VEG)
Chicken Thigh Brochette (DF)
Bacon Wrapped Dates (GF) (DF)
Stuffed Mushrooms (VEG)
Stuffed Peppers (GF) (VEG)
Chickpea Fritters (V) (DF)
Beef Brochette (GF)
Avocado Toast (V) (DF)
Simply Grilled Shrimp

– Soup or Salad –

host's choice of salad
guest's choice of soup or salad on-site

Wedge Salad (GF)
marinated tomatoes, hard cooked egg
smoked bacon, maytag blue cheese

Wrightwood Salad (VEG)
tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

Caesar Salad (VEG)
parmesan, garlic crouton

– Entree –

guest's choice of one on-site

Pork Chop (DF)
12 oz,, duroc, brined

Filet Mignon
8 oz, béarnaise

Sixty South Salmon (GF)
simply grilled, lemon butter

Prime Rib
slow roasted, au jus

Chef's Fresh Fish

– Side Items –

host's choice of three

Roasted Cauliflower (GF) (V) (DF)
Roasted Brussels Sprouts (GF) (V) (DF)
Grilled Asparagus (GF) (VEG) (DF)
Mashed Potatoes (GF)
Creamed Spinach

– Dessert –

host's choice of one

Seasonal Berries & Mascarpone (GF) (VEG)
macerated berries, honey, orange whipped mascarpone

Flourless Chocolate Cake (GF)
ganache, powdered sugar, fresh fruit

Carrot Cake *pecans, classic cream cheese frosting*

Shared Skillet Cookie *with vanilla ice cream*

Individual Chocolate Chip Cookie
with vanilla ice cream

Key Lime Pie
graham cracker crust, walnuts, whipped cream

GF = Gluten Free V = Vegan VEG = Vegetarian DF = Dairy Free

Chef's Dinner $125

Coffee, tea and soft drinks included. Sparkling Toast

– Starters –

host's choice of Five

Chickpea Fritters *smoked tomato dip* (v)

Avocado Toast *everything bagel seasoning and radish* (v)

Tuna Poke Canape *avocado, nori, macadamia nuts* (df)
soy ginger vinaigrette

Simply Grilled Shrimp *lightly seasoned and grilled* (gf)(df)

Crab Toast *jumbo lump crab, avocado puree, lime , pickled chilies*

Chicken Thigh Brochettes *ginger sesame vinaigrette, pineapple, peppers*

Beef Brochettes *sriracha mayo, cilantro, onion* (gf)

Filet Mignon Siders *blue cheese, candied red onion*

Prime Rib Siders *horseradish mayo*

Blackened Mahi Siders *lettuce, tomato, remoulade* (df)

Mushroom Bruschetta (veg)

Brie & Apple Bruschetta (veg)

Red Pepper & Goat Cheese Bruschetta (veg)

Whipped Ricotta & Pistachio Bruschetta (veg)

– Soup or Salad –

host's choice of salad
guest's choice of soup or salad on-site

Wedge Salad (gf)
marinated tomatoes, hard cooked egg
smoked bacon, maytag blue cheese

Wrightwood Salad (veg)
tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

Caesar Salad (veg)
parmesan, garlic crouton

– Entree –

Filet Mignon
8 oz , béarnaise, loaded baked potato

Chef's Fresh Fish

Ribeye
16 oz, boneless, loaded baked potato

Sixty South Salmon (gf)
simply grilled, lemon butter, grilled asparagus

Pork Chop
12 oz, duroc, bone-in, roasted brussels sprouts

– Dessert –

host's choice of two

Seasonal Berries & Mascarpone (gf) (veg)
macerated berries, honey, orange whipped mascarpone

Chocolate Chip Cookie
with vanilla ice cream

Flourless Chocolate Cake (gf)
ganache, powdered sugar, fresh fruit

Carrot Cake *pecans, classic cream cheese frosting*

Key Lime Pie
graham cracker crust, walnuts, whipped cream

gf = gluten free v = vegan veg = vegetarian df = dairy free

Buffet & Family Style Menus

Breakfast $35

Groups of 20+

coffee, tea and orange juice included

Scrambled Farm Eggs (GF) (VEG)
French Toast
Hashbrown Casserole
Applewood Smoked Bacon
Pork Sausage
Granola Yogurt Parfait (VEG)
Fresh Fruit (GF) (V)
English Muffins

– a La Carte –

Assorted Bagels $5
Waffles $5
Smoked Salmon $15 (GF) (DF)
with accoutrements

Lunch $30

Groups of 20+

coffee, tea and soft drinks included

House Salad (GF) (V)
Chef's Choice of Assorted Sandwiches
House Made Chips & Salsa (GF) (VEG) (DF)
Coleslaw (GF)
House Made Chocolate Chip Cookies
Nutella Brownie Bites

Dinner $60

Groups of 20+

coffee, tea and soft drinks included

– Salad –

Wrightwood Salad (VEG)
tomatoes, craisins, avocado
goat cheese, corn, almonds, citrus vinaigrette
cornbread croutons

– Entree –

Salmon *lemon butter* (GF)
Chicken *from the rotisserie, jus*

– Side Items –

Grilled Asparagus (GF) (VEG)
Mashed Potatoes (GF)

– Dessert –

host's choice of two

House Made Chocolate Chip Cookies
Nutella Brownie Bites
Key Lime Pie Bites
Carrot Cake Bites

– Add-ons –

Rotisserie Beef Tenderloin $30 (DF)
horseradish sauce, red wine onions, brioche buns

Rotisserie Prime Rib $25 (DF)
horseradish, beef jus

Pork Chop $17 (DF)
duroc, bone-in

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Continental Breakfast $22

can be served buffet or family style
coffee, tea and juice included

Granola Yogurt Parfaits (GF) (VEG)

Fresh Sliced Fruit (GF) (V)

Bagels and Herb Cream Cheese

Fresh Baked Croissants, Muffins, Danish

Smoked Salmon Platter (*add $8 per guest*) (GF) (DF)

Shrimp Cocktail (*add $6 per guest*) (GF) (DF)

Plated Breakfast $26

coffee, tea and juice included

– To Start –

served family-style

Cornbread

– Entree –

guest's choice of one on-site

Omelet (VEG)
mozzarella, mushrooms, spinach, hollandaise

Prime Rib Hash
two eggs over easy, peppers, cilantro, chipotle sour cream

Fried Egg Sandwich
two eggs over easy, cheddar, bacon, red onion, marble rye

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Hors D'Oeuvres $90

Priced per platter (two dozen) unless noted.
(*) indicates three dozen.

– Meat –

Bacon Stuffed Mushrooms *garlic breadcrumbs **
Bacon Wrapped Dates *balsamic reduction** (GF) (DF)
Rotisserie Chicken Salad *mayo, celery, dried cranberry, crostini, sour cream*
Chicken Thigh Brochettes *ginger sesame vinaigrette, pineapple, peppers*
Beef Brochettes *sriracha mayo, cilantro, onion* (GF)

– Sliders $120 –

Fried Chicken *buttermilk, pickle, jalapeño, mayo*
Turkey Burger *asian coleslaw, spicy mayo*
Bacon Cheeseburger *special sauce, pickle*
Filet Mignon *blue cheese, candied red onion (+$30)*
Prime Rib *horseradish mayo (+$20)*

– Vegetarian –

Stuffed Mushrooms *garlic bread crumbs**
Caprese Bruschetta *mozzarella, tomato, basil, balsamic*
Veggie Panini Bite *mushroom, red pepper, avocado, tomato, arugula, jack cheese, sriracha mayo*
Stuffed Peppers *goat cheese, lemon zest, fresh herbs** (GF)
Goat Cheese and Tapenade Toast*
Ricotta and Honey Toast *candied pecans**

– Vegan –

Chickpea Fritters *smoked tomato dip**
Tapenade Bruschetta*
Tomato Basil Bruschetta *extra virgin olive oil, balsamic*
Avocado Toast *everything bagel seasoning and radish*

– Seafood –

Crab Toast *jumbo lump crab, avocado puree, lime , pickled chilies*
Oysters Rockefeller
Lobster Deviled Eggs (GF) (DF)
Crab Cake Bites *remoulade* (DF)
Salmon Tartare *chive, mustard, caper, hard-boiled egg* (DF)
Tuna Poke Canape *avocado, nori, macadamia nuts* (DF) *soy ginger vinaigrette*

– Sliders $120 –

Blackened Mahi *lettuce, tomato, remoulade* (DF)
Ahi Tuna *sriracha mayo, ginger slaw, sesame seed crust* (DF)

– Platters & Additions –

Family Style Platters-Stationed

Assorted Cheese Platter *dried fruits, nuts, toast*
Hummus–Vegetable Platter (GF) (V) (DF)
East & West Coast Oysters *cocktail sauce, mignonette* (GF) (DF)
Veggie Quesadilla *peppers, onions, pepper jack*
Guacamole *avocado, jalapeño, onion, tomato, cilantro* (GF) (V) (DF)
Shrimp Ceviche *jalapeno, onion, lime juice, orange juice, cilantro* (GF) (DF)
Shrimp Cocktail (DF)

With Dinners:
No Family Style (unless mentioned)
No Sliders

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The Bar

Hosted Bar

Hosted bars are based on consumption and can be customized based on your preferences or budget. If you'd like to preselect wines for your event, please see our list of wines on pg. 18. Please see below for bar packages options.

Beverage Packages

– Package A –

Select Beer and Wine, Non-Alcoholic Beverages

2 hours $30

3 hours $40

4 hours $45

– Package B –

Premium liquor, Select Beer and Wine, Non-Alcoholic Beverages

Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption

2 hours $40

3 hours $50

4 hours $55

– Package C –

Super Premium liquor, Select Beer and Wine, Non-Alcoholic Beverages

Doubles, shots, rocks and martini style cocktails not included or can be charged on consumption

2 hours $50

3 hours $60

4 hours $65

– Refreshers –

Bloody Mary's, Mimosas, Bellinis, Juice

2 Hours $25

– a La Carte –

Sparkling Toast $8

Sparkling Reception $20

Wine by the Bottle

Champagne and Sparkling

2016 Schramsberg **Blanc De Blancs** *Napa, California*	84
n / v Louis Bouillot "Perle d'Aurore" **Brut Rosé** *Burgundy, France*	72
n / v Pol Roger **Brut** *Champagne, France*	98
n / v Tattinger **Brut** *Champagne, France*	108
2008 **Dom Pérignon** *Champagne, France*	350

Various Whites

2020 Richter **Riesling Kabinett** Brauneberger Juffer *Mosel, Germany*	68
2020 Cristom "Louise Vineyard" **Viognier** *Willamette Valley, Oregon*	62
2020 Venica & Venica "Jesera" **Pinot Grigio** *Collio, Italy*	55
2020 Livio Felluga **Friulano** *Friuli, Italy*	63
2021 Dopff & Irions **Pinot Blanc** *Alsace, France*	51

Sauvignon Blanc and Chardonnay

2021 Château Graville Lacoste **Bordeaux Blanc** *Bordeaux, France*	54
2021 Dog Point **Sauvignon Blanc** *Marlborough, New Zealand*	57
2020 Quivira Vineyards **Sauvignon Blanc** *Dry Creek Valley, California*	65
2020 Merry Edwards **Sauvignon Blanc** *Russian River Valley, California*	88
2020 Domaine Fleuriet **Sancerre** *Loire Valley, France*	74
2020 Henri Bailly **Sancerre** *Loire Valley, France*	68
2020 Chalk Hill "Estate" **Chardonnay** *Russian River Valley, California*	82
2019 Chateau Montelena **Chardonnay** *Napa Valley, California*	108
2021 Cakebread **Chardonnay** *Napa Valley, California*	94
2021 Flowers **Chardonnay** *Sonoma Coast, California*	89

Vintages subject to change. Reserve list available upon request.

Pinot Noir

2020 **Duckhorn** "Migration" *Sonoma Coast, California*	76
2021 **Failla** *Sonoma Coast, California*	74
2018 **La Follette** "Sangiacomo" *North Coast, California*	84
2019 **Merry Edwards** *Russian River Valley, California*	116
2020 **Bergstrom** Cumberland Reserve *Willamette Valley, Oregon*	112
2018 **DuMol** *Russian River Valley, California*	129

Various Reds

2019 Matanzas Creek **Merlot** *Sonoma Coast, California*	69
2019 Duckhorn **Merlot** *Napa Valley, California*	96
2021 Catena "Vista Flores" **Malbec** *Mendoza, Argentina*	54
2018 Klinker Brick "Old Ghost" **Zinfandel** *Lodi, California*	84

International Gems

2016 Château Des Laurets **Bordeaux** *St. Émilion, France*	82
2018 Château Larose–Perganson **Bordeaux** *Haut-Médoc, France*	77
2019 Xavier Vignon **Vacqueyras Rhone Blend** *Rhone Valley, France*	78
2019 Vieux Telegramme **Châteauneuf-du-Pape** *Rhone, France*	104
2018 Vietti **Barolo Castiglione** *Piedmont, Italy*	115

Cabernet Sauvignon and Blends

2019 BonAnno **Cabernet Sauvignon** *Napa Valley, California*	69
2019 Trefethen **Cabernet Sauvignon** *Napa Valley, California*	87
2018 Tolaini "Valdisanti" **Bordeaux Blend** *Tuscany, Italy*	87
2017 Heitz Cellars **Cabernet Sauvignon** *Napa Valley, California*	134
2019 ZD **Cabernet Sauvignon** *Napa Valley, California*	124
2020 Chappellet **Mountain Cuvée** *Napa Valley, California*	88
2017 Beaulieu Vineyards "Tapestry" Reserve **Bordeaux Blend** *Napa Valley, California*	105
2021 **The Prisoner** *Napa Valley, California*	94