

Dinner Option 1

Three Course Menu \$48 per person
Includes soup or salad, entrée, dessert, soda, coffee and tea
Menus must be selected before event

SOUP OR SALAD. Choice of one salad or soup.

Matts' House Salad

Wild greens, carrots, sweet ripe tomatoes, house made croutons with basil vinaigrette.

Caesar Salad

Chilled hearts of romaine, extra virgin olive oil, anchovy, garlic, parmesan, fresh lemon & croutons.

Baby Spinach

Spiced Pecans, seasonal fruit, gorgonzola and balsamic vinaigrette.

Seafood Chowder

Dungeness crab, halibut and shrimp in a creamy vegetable & port infused stock.

ENTRÉE.

Up to 30 includes all three.
Parties of 30+ select two.

Stuffed Chicken Breast

Goat cheese and poblano stuffing, smoked tomato butter sauce and creamy polenta.

Grilled Coho Salmon

Champagne white truffle vinaigrette, Yukon Gold mashed potatoes and seasonal vegetables.

Gorgonzola Walnut Ravioli

Sherry cream sauce, gorgonzola, fresh herbs and toasted walnuts.

DESSERTS. Choose one.

**~Seasonal Cheesecake~Mud Pie~Abby's Sweet Temptation~Granny's
Cobbler~**

~Matts' Famous Hot Chocolate~ ~Olympic Mountain Ice Cream or Sorbet~

Dinner Option 2

Three Course Menu \$58 per person
Includes soup or salad, entrée, dessert, soda, coffee and tea
Menus must be selected before event

SOUP OR SALAD. Choice of one salad or soup.

Matts' House Salad

Wild greens, carrots, sweet ripe tomatoes, house made croutons with basil vinaigrette.

Caesar Salad

Chilled hearts of romaine, extra virgin olive oil, anchovy, garlic, parmesan, fresh lemon & croutons.

Baby Spinach

Spiced Pecans, seasonal fruit, gorgonzola and balsamic vinaigrette.

Seafood Chowder

Dungeness crab, halibut and shrimp in a creamy vegetable & port infused stock.

ENTRÉE. One meat selection per party.
Up to 30 select three. Parties of 30+ select two.

Seasonal Fish Selection

Rotisserie Prime Rib

Prime cut meat, slow roasted on the apple wood rotisserie, fresh grated horseradish sauce, seasonal vegetables and Yukon Gold mashed potatoes.

Rotisserie Pork Loin

Roasted on the apple wood rotisserie.
Rosemary scalloped potatoes, cider jus & apple red onion chutney.

Gorgonzola Walnut Ravioli

Sherry cream sauce, gorgonzola, fresh herbs and toasted walnuts.

DESSERTS. Choose one.

**~Seasonal Cheesecake~Mud Pie~Abby's Sweet Temptation~Granny's
Cobbler~**
~Matts' Famous Hot Chocolate~ ~Olympic Mountain Ice Cream or Sorbet~

Dinner Option 3

**Four Course Tasting Menu \$68 per person
Includes soup or salad, entrée, dessert, soda, coffee and tea
Menus must be selected before event**

SOUP OR SALAD. Choice of one salad or soup.

Matts' House Salad

**Wild greens, carrots, sweet ripe tomatoes, house made croutons
with basil vinaigrette.**

Caesar Salad

**Chilled hearts of romaine, extra virgin olive oil, anchovy,
garlic, parmesan, fresh lemon & croutons.**

Baby Spinach

Spiced Pecans, seasonal fruit, gorgonzola and balsamic vinaigrette.

Seafood Chowder

**Dungeness crab, halibut and shrimp in a creamy
vegetable & port infused stock.**

FISH. Choice of one.

Seasonal Fish or Sea Scallop Selection

MEAT. Choice of one.

Petit Filet Mignon

Port demi glaze, seasonal vegetables and Yukon Gold mashed potatoes.

Rotisserie Pork Loin

Rosemary scalloped potatoes, cider jus & apple red onion chutney.

DESSERTS. Choose one.

**~Seasonal Cheesecake~Mud Pie~Abby's Sweet Temptation~Granny's
Cobbler~**

~Matts' Famous Hot Chocolate~ ~Olympic Mountain Ice Cream or Sorbet~

Lunch

Two Course Menu \$25 per person
Includes soup or salad, entrée, soda, coffee and tea
Three Course Menu with Dessert \$30 per person
Menus must be selected before event

SOUP OR SALAD. Choice of one salad or soup.

Matts' House Salad

Wild greens, carrots, sweet ripe tomatoes, house made croutons with basil vinaigrette.

Caesar Salad

Chilled hearts of romaine, extra virgin olive oil, anchovy, garlic, parmesan, fresh lemon & croutons.

Seafood Chowder

Dungeness crab, halibut and shrimp in a creamy vegetable & port infused stock.

ENTREE.

Up to 30 select three.
Parties of 30+ select two.

Seasonal Fish Selection

With Yukon Gold smashers and seasonal vegetables.

Stuffed Chicken Breast

Goat cheese poblano stuffing, smoked tomato butter sauce and creamy polenta.

Matts' Meatloaf

Wrapped in bacon with brown sugar tomato glaze, Yukon Gold mashed potatoes and seasonal vegetables.

Gorgonzola and Walnut Ravioli

Sherry cream sauce, gorgonzola, fresh herbs and toasted walnuts.

DESSERTS. Choose one.

**~Seasonal Cheesecake~Mud Pie~Abby's Sweet Temptation~Granny's
Cobbler~
~Matts' Famous Hot Chocolate~ ~Olympic Mountain Ice Cream or Sorbet~**

Appetizers & Mini Desserts - Plattered

Priced per person.

Oysters on the Half-Shell. 2.25 Mignonette and horseradish.

Seasonal Sea Scallops 4. Seasonal Preparation.

Oysters Matt on the half shell 2.75 Baked with spinach, pancetta and lemon butter.

Antipasto Platter. 4.50

Prosciutto, salami, capocola, marinated mozzarella, roasted peppers and St. André cheese.

Mixed Grill Skewers. 2.50

Chicken breast, large prawns, andouille sausage, honey mustard glaze.

Hot Dungeness Crab and Artichoke Dip 2.50

Dungeness crab, artichokes and spinach served with crustini.

House Made Tortilla Chips and Salsa 2.

Roasted Mushroom Quesadilla 2.

Jack, Manchego and goat cheeses. Crimini and portabello mushrooms, roasted poblano chiles, red onion and cilantro. Served with chipotle sour cream.

Grilled Flatbread with Cambozola and Roasted Garlic. 2.

Baked Brie en Croûte. 4. Wrapped in puff pastry; served warm with crackers and grapes.

Fresh Seasonal Vegetables with Green Goddess. 1.50

Crispy and colorful julienne vegetables with house made green goddess dip.

Spicy Buffalo Wings. 2. Maytag blue cheese dip.

Triple Layer Goat Cheese Torta. 3.25 Pesto, sun-dried tomato and herb layers. With crackers.

Fresh Fruit Skewers. 2.00 Seasonal Fruit.

Appetizers - Passed or Plattered
Priced by the dozen.

Spicy California Roll 26

Cucumber, crab and avocado with sambal mayo and toasted sesame seeds.

Butter Poached Prawns. 29 With spicy cocktail sauce

Sesame Seared Ahi Tuna. 39 With Napa cabbage slaw on a crispy wonton drizzled with rice wine sesame vinaigrette.

Smoked Salmon. 25 On a crisp rosemary cracker with lemon and herb cream cheese.

Prime Rib Bite. On Brioche with horseradish

Shrimp and Avocado Pizzette. 16 Chili oil, pico de gallo and avocado with lime crema.

Ginger-Scallion Crab Cake. 39 With wasabi aioli.

Asian Beef Tenderloin Skewers. 39 With Soy-Ginger Marinade.

Crostini. 12 Seasonal fruit and Brie

Caprese Skewers. 22 Cherry tomato, fresh mozzarella, basil and balsamic vinaigrette.

Wild Mushroom Tartlet. 18 Cream, sherry, Gorgonzola and rosemary.

Matts' Killer Slider. 16 Open-faced bite size version of Matts' famous burgers!

Rosemary Roasted New Potatoes. 14 With cream farouche and caviar.

Three Cheese Pizzette. 12 Fresh herbs and white truffle oil.

Prosciutto Wrapped Bread Sticks. 18 Sesame and sea salt.

Mixed Spiced Nuts

Carolina BBQ Pork. 14 Carolina BBQ'd pulled pork on brioche with frizzled shallots.

Polenta Poppers. With gorgonzola and oven dried tomato.

Hummus and Crispy Pita Chips. 8 Cucumber, feta and mint.

Sweets

Priced by the dozen.

**Cookies. 18 ~Triple Chocolate~Gingersnaps~Peanut Butter~
Lemon Shortbread Cookies~**

**Mini Tarts. 19 ~Chocolate-Caramel Pecan Tartlet~Key Lime Tartlet~
Fresh Fruit Tartlet~**

**Baby Cakes. 21 ~Carrot Cake~Iced Lemon Cake~
Fudge Brownies~Seasonal Cheesecake**

Chocolate. 24 ~Dipped Strawberries~

White Chocolate Popcorn 10

Appetizer Selection Priced Per Person
Light \$20, Medium \$30, Heavy \$40
Includes non-alcoholic beverage: Coffee, Soda, Tea

Light: \$20 Choice of 6

Shrimp and Avocado Pizzette
Crostini
Caprese Skewers
Mushroom Tartlet
Three Cheese Pizza
Polenta Poppers
Mixed Grill Skewers
Chips and Salsa
Flatbread with Cambozola and Roasted Garlic
Roasted Mushroom Quesadilla
Fresh Seasonal Vegetables with Green Goddess

Sweets:

White Chocolate Popcorn
Cookies
Mini Tarts
Cheesecake Bites

Medium: \$30 Choice of 8

Crostini
Caprese Skewers
Mushroom Tartlet
Three Cheese Pizza
Chips and Salsa
Flatbread with Cambozola and Roasted Garlic
Roasted Mushroom Quesadilla
Fresh Seasonal Vegetables with Green Goddess
Killer Sliders
Carolina BBQ Pork
Hummus with Crispy Pita Chips
Polenta Poppers
Antipasto Platter
Mixed Grill Skewers
Spiced Caramel Pecans with Brie
Spicy Buffalo Wings
Seasonal Fruit Skewers

Ginger-Scallion Crab Cakes
Shrimp and Avocado Pizzette

Sweets:

White Chocolate Popcorn
Cookies
Mini Tarts
Cheesecake Bites

Heavy: \$40 Choice of 10

Crostini
Caprese Skewers
Mushroom Tartlet
Three Cheese Pizza
Chips and Salsa
Flatbread with Cambozola and Roasted Garlic
Roasted Mushroom Quesadilla
Fresh Seasonal Vegetables with Green Goddess
Killer Sliders
Carolina BBQ Pork
Hummus with Crispy Pita Chips
Polenta Poppers
Antipasto Platter
Mixed Grill Skewers
Spiced Caramel Pecans with Brie
Spicy Buffalo Wings
Seasonal Fruit Skewers
Ginger-Scallion Crab Cakes
Shrimp and Avocado Pizzette
Triple layer Goat Cheese Torte
Spicy California Roll
Sesame Seared Ahi Tuna
Oysters on the Half-Shell
Seasonal Sea Scallops
Oysters Matt on the Half Shell
Antipasto Platter
Baked Brie
Seasonal Fruit Skewers
Butter Poached Prawns

Sweets:

White Chocolate Popcorn

Cookies

Mini Tarts

Cheesecake Bites

Chocolate Covered Strawberries

Baby Cakes

Breakfast

All breakfasts include fresh squeezed orange juice, grapefruit juice and Caffè Umbria coffee.

Plated Breakfast 29.

Served with fresh baked pastries, fresh fruit and rosemary roasted red potatoes.

Southwestern Scramble. Peppers, pico de gallo and Jack cheese.

S.O.B. Bay shrimp, onion and bacon.

Eggs Benedict. Canadian bacon, hollandaise.

Baked Eggs. With country ham, Manchego cheese, cream and thyme.

Grand Marnier French Toast. With blueberry compote and sausage.

Breakfast & Brunch Buffets

Continental Breakfast. 17

**Freshly Baked Muffins, Scones and Bagels
Butter and Jam
Fresh Seasonal Fruit**

Rise & Shine Breakfast. 20

**Muffins and Scones with Butter and Jam
Bagels and Cream Cheese
Granola with Dried Fruit and Nuts
Yogurt and Fresh Fruit and Berries**

Power Up. 25

**Assorted Bagels and Cream Cheese
Scrambled Eggs
Shrimp, Onion and Bacon Scramble
Grand Marnier French Toast
Apple Smoked Sausage and Bacon
Roasted Baby Red Potatoes with Rosemary
Fresh Seasonal Fruit**

Brunch. 29

**Freshly Baked Muffins and Scones with Butter and Jam
Classic Eggs Benedict
Bacon and Apple Smoked Sausage
Grand Marnier French Toast
Baby Red Potatoes with Rosemary
Assorted Bagels and Cream Cheese
Fresh Seasonal Fruits**

Wine List

Glass Whites

<u>Whites</u>	glass	bottle
Stimson Estate Chardonnay, WA	6.5	
Penfolds Semillon Chardonnay, AUS	6.5	24
14 Hands Chardonnay, WA	7.5	27
Chateau Ste. Michelle Chardonnay, WA	8	29
La Crema Chardonnay, CA	12	42
Rulo Viognier, WA	11	42
Kris Pinot Grigio, Italy	8.5	28
Boomtown Pinot Gris, WA	8.5	28
Snoqualmie Sauvignon Blanc, WA	6.5	24
Ferrari Carano Fume Blanc, CA	9.5	34
7 Hills Riesling, WA	8	29
Beringer White Zinfandel, WA	6.5	24

Champagne and Sparkling

Domaine Ste. Michelle Blanc de Blanc, WA	7.5	27
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Bottle Whites

Chardonnay

Haras Estates. Chile 05		24
Waterbrook, WA 06	32	
Chateau Ste. Michelle, Indian Wells, WA 06		38
Chat Ste. Michelle Canoe Ridge Estate, WA 06		44
Sonoma Cutrer, CA 06		46
Woodward Canyon, WA 07	64	
Ferrari-Carano, CA 06	48	
Cakebread Cellars, CA 07		72
Far Niente, CA 06	82	

Sauvignon Blanc

Barnard Griffin Fume Blanc, WA 06	23	
Lake Sonoma Dry Creek Fume Blanc, CA 06		26
Ste. Michelle Horse Heaven Sauv Blanc, WA 06		33
Novelty Hill Stillwater Creek Sauv Blanc, WA 06		42

Riesling/ Pinot Gris/Gewurztraminer

Snoqualmie Select Riesling, WA 07	19	
7 Hills Riesling, WA 07		29
Ste. Michelle/Dr. Loosen Eroica Riesling, WA 06		56
Boomtown Pinot Gris, WA 07		28
King Estate Pinot Gris, OR 07	54	
Trimbach Pinot Gris Reserve, France 04		54
Columbia Crest Grand Estates Pinot Grigio, WA 06		26
Trimbach Gewurztraminer, France 05		42

White Blends

Shooting Star Aligote, WA 06	32		
Fidelitas Semillon, WA 04	44		
L'Ecole No 41 Barrel Fermt.Semillon, WA 06		52	
Rulo Viognier, WA 06			42
Brian Carter Oriana, WA 05		56	
Caymus Conundrum, CA 06	62		

Sparkling

Argyle Brut , OR 03	42		
Chateau Ste. Michelle Luxe Blanc de Blanc, WA 00	47		
Iron Horse Blanc de Blanc, CA 98	58		
Louis Roederer Brut Premier, France		78	
Veuve Clicquot Champagne Split, France	48		
Veuve Clicquot Champagne, France			84

Glass Reds

<u>Reds</u>	glass	bottle	
A to Z Wineworks Pinot Noir, OR	12	44	
14 Hands Merlot, WA		7.5	27
Columbia Crest Grand Estates Merlot, WA	8	29	
Chateau Ste. Michelle Syrah, WA	8	29	
Fleur Petite Sirah, CA	10	36	
14 Hands Cabernet	7.5	27	
Chateau Ste. Michelle Cabernet, WA	9	33	
Conn Creek Cabernet, CA		14	47
Kenwood Old Vine Zinfandel, CA	8	29	
Ridge Three Valleys Zinfandel, CA	15	52	
Penfolds Shiraz-Cabernet, AUS		6.5	24
Dunham Cellars Three Legged Red, WA	13	44	
Chateau Ste. Michelle Orphelin, WA	9	33	
Sleight of Hand "The Spellbinder", WA	12		43

Bottle Reds

Cabernet Sauvignon

Red Diamond Cabernet, WA 06		22	
Haras Estates, Chile 06	24		
Columbia Crest H3 Cabernet, WA 05		34	
Woodward Canyon Nelms Rd. Cabernet, WA 06			48
Chat. Ste. Michelle Indian Wells, WA 05		38	
Chat Ste. Michelle Canoe Ridge, WA 05		53	
Amavi, WA 06	62		
Chateau Ste. Michelle Cold Creek, WA 05	58		
Januik , WA 05	58		
Seven Hills, WA 05	62		
Dunham Cellars, WA 04/05		82	
Betz Pere De Famille, WA 05	84		
Pepper Bridge, WA 05	96		

BV Georges De Latour, CA 04	126	
Heitz Cellars "Bella Oaks", CA 04	124	
Clos Du Val Reserve, CA 99	132	
Del Dotto Caves, Napa Valley, CA 05		142

Merlot

Columbia Crest H3 Merlot, WA 05	34	
Novelty Hill, WA 05	44	
Woodward Canyon Nelms Road ,WA 04/05/06		47
Chat Ste. Michelle Canoe Ridge, WA 05		46
Fidelitas, WA 03/05	56	
L'Ecole No. 41, WA 04	58	
Northstar, Columbia Valley, WA 05	58	
Stag's Leap Wine Cellars Merlot, Napa, CA 05		73

Syrah

Columbia Syrah, WA 04		27
Fleur Petite Sirah, CA 06	36	
Seven Hills, WA 05	58	
McCrea Cellars, WA 06	54	
Januik Syrah, WA 05	58	
Spring Valley Nina Lee Syrah, WA 04		76
Dunham Cellars, WA 04	74	
DeLille Doyenne Cellars, WA 04		84

Pinot Noir

Erath Pinot Noir, OR 06	42	
Medici Block 11 Pinot Noir, OR 03	58	
Rex Hill Reserve, OR 05	74	
Bethel Heights Casteel Reserve, OR 05		82
Del Dotto Cinghiale Vineyard, Pinot Noir, Napa 06		142

Zinfandel

Ravenswood, CA 05	36	
Maryhill 'Reserve', WA 05	56	

Red Blends

Basel Cellars Claret, WA 06	46	
Stella Maris, WA 04	48	
Bergevin Lane Calico Red, WA 05	44	
Brian Carter Byzance, WA 05	56	
Ridge Lytton Springs, CA 05	66	
Betz Family Clos De Betz, WA 05	86	
Col Solare, WA 00	68	
Spring Valley Uriah, WA 05	76	
Basel Cellars Ode to Merriment, WA 04		74

Wines From Italy

White Wine

Campogrande, Orvieto Classico, Umbria 06		23
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Red Wine

Santa Cristina, Toscana (<i>Sangiovese</i>) 07	23	
Marchese Antinori Chianti Classico Riserva 03	54	
Badia a Passignano Chianti Classico Riserva 00	74	
Tignanello, Toscana (<i>Sangiovese/Cab Sauv</i>) 03		110

Beverages

**Menus and prices subject to change without notice.
All beverage costs are based on actual consumption.**

~Alcoholic Beverages~

Choose one bar per group.

Standard. 7.5

***Cuervo, Stoli, Tanqueray, Absolut Citron, Captain Morgan Spice, Bacardi Light,
J & B, Jack Daniel's, Jameson, Baileys, Kahlúa, Grand Marnier.***

Top Shelf. 8.5

***Grey Goose, Bombay Sapphire, Ketel One, Sauza Hornitas Gold, Cruzan,
The Glenlivet, Knob Creek, Baileys, Grand Marnier, Kahlúa.***

Specialty Cocktails.

9.5/doubles add 3.00

All cocktails listed available at event.

***Cosmopolitan, Lemon Drop, Classic Manhattan,
Pomegranate Martini, Matts' Big Martini.***

~After Dinner Drinks~

Ports

***Graham's Six Grapes 9.00
Taylor Fladgate 10 Year 10.00
Old Benson 11.00
Graham's 20 Year 15.00***

Cognac

***Courvoisier 9.00
Hennessy VSOP 11.00
Rémy Martin VS 9.00***

~Bottled Beer~

***Corona, Heineken, Bud Light, Haake-Beck Non-Alcoholic. 4.50
Redhook ESB, Stella Artois, Bridgeport IPA,***

Black Butte Porter, Widmer Hefeweizen. 5.50

~Non-Alcoholic Beverages~

***Tazo Teas. 2.00 Soft Drinks, Fresh Brewed Iced Tea, Caffè Umbria Coffee.
2.25***

San Pellegrino 2.50/4.00

Jones Sodas, Thomas Kemper Root Beer, Evian Water 3.00

Kids Menu

11 and under.

Chicken Strips Served with Kettle Chips. 5.95

Cheese Pizza. 5.95

Grilled Salmon, Veggies and Smashers. 7.95

Grilled Chicken, BBQ Sauce, and Smashers. 7.95

Noodles with Butter or Red Sauce. 5.95

Peanut Butter and Jelly Served with Kettle Chips. 4.95

Mac and Cheese. 4.95

Kids Sundae or Kids Ice Cream. 3.95

Jones Sodas. 2.95

Thomas Kemper Root Beer. 2.95

Soda, Milk, or Juice. 1.95

Buffet

Served with freshly baked bread.

Minimum of 20 guests required for buffet dining.

~ Pricing ~

Choose two each of the following: Lunch 25. Dinner 39.

Choose three each of the following: Lunch 29. Dinner 44.

Salads

Mixed Greens. With carrots, sweet ripe tomatoes, croutons, basil vinaigrette.

Caesar Salad. Romaine, olive oil, garlic, Parmesan, fresh lemon croutons.

Baby Spinach. Spiced Pecans, seasonal fruit, gorgonzola, balsamic vinaigrette.

Side Dishes

~Grilled Seasonal Vegetables Tossed in Herb Butter~Yukon Gold Smashers~

~Roasted Red Potatoes with Olive Oil and Fresh Herbs~

~Rosemary Scalloped Potatoes~

~Roasted Tomatoes with Parmigiano-Reggiano~Lemon Jasmine Rice~

Entrees

Wild Salmon.

Champagne white truffle vinaigrette.

Rotisserie Pork Loin.

Roasted on the rotisserie served with cider jus and apple-red onion-cranberry chutney.

Rotisserie Prime Rib.

Prime cut meat, slow-roasted on the apple wood rotisserie, fresh grated horseradish sauce, au jus and seasonal vegetables.

Stuffed Chicken Breast.

Goat cheese and poblano stuffing, smoked tomato butter sauce and seasonal grilled vegetables. Drizzled with merlot syrup.

Gorgonzola and Walnut Ravioli

Sherry cream sauce, gorgonzola, fresh herbs and toasted walnuts.



~The place for your next Event~

Stylish and inviting, Matts' Private Dining Room design offers a rich blend of cutting edge and glowing décor accents that conveys a sense of warmth and comfort. A perfect choice for any type of event.

Our Private Dining Chef Abby McCune offers diverse talents featuring a wide range of cooking styles from passionate simplicity to inspired innovation. Global flavors are enhanced through the imaginative use of the wood-fired grill and rotisserie.

Our engaging staff demonstrates their natural ability to make you feel welcomed, appreciated and well taken care of. Matts' style of service guarantees genuine hospitality and attention to detail.

~Capacity~

Our room comfortably accommodates up to 60 guests.

~Reserving Your Date~

Matts' Private Dining Room is available for reservations seven days a week for breakfast, lunch and dinner functions.

A deposit of 50% of your room minimum confirms your reservation and is applied to the balance of your event.

Upon receipt of a signed contract and deposit the reservation is final.

Cancellations less than 30 days prior to the event date will result in a forfeiture of the deposit unless the room is reserved again.

~Menu Selections and Guarantees~

A Matts' Private Dining Room manager will work with you to help you select an appropriate menu for your event.

We ask that your menu be completed 14 days prior to your event.

For plated events, you may choose 2-3 entrées depending on the size of your party.

A guaranteed guest count is required by noon 5 business days prior to your event (7 days in December). At this time we require your exact menu count.

Last minute parties can be accommodated depending upon availability.

~Room Pricing~

There is no additional room charge to reserve the room.

Minimum food and beverage rates vary depending on the date & time.

To compliment the room, linens and votives are provided at no cost.

Matts' will provide fresh flowers upon request for an additional fee.

\$2.00/person cake cutting fee for cakes brought into the room. Cakes must

come from a commercial bakery.

A bartender is available for any sized party for a \$100 flat rate per bartender for cocktail receptions.

For dinner events a bartender is available for \$16 per hour plus gratuity.

A Corkage fee of \$15/per bottle of wine brought into room.

Special requests will be honored whenever possible.

~Payment Terms~

A credit card number is required to be on file with Matts no later than 3 business days prior to all events.

Upon completion of the event you will be charged the total less the deposit on the credit card on file.

Our menu prices do not include tax and gratuity. A 10% sales tax will be applied to all food & beverage totals.

Our service charge is 20%.

Prices and menu selections are subject to change and will be confirmed two weeks prior to event.

We can help you tailor your next catered event for maximum impact with minimum stress. Benefit from our broad catering expertise at our We can help you tailor your next catered event for maximum impact with minimum stress. Benefit from our broad