



# *Eve's Waterfront Banquet Menus*

*Experience waterfront views, decadent seafood  
and unrivaled private dining service.*



## *Venue Address*

15 EMBARCADERO WEST, OAKLAND CA 94607

## *Parking*

ENJOY AMPLE FREE PARKING DIRECTLY AT THE VENUE,  
PLUS PANORAMIC WATERFRONT VIEWS AT YOUR  
NEXT PRIVATE EVENT.

## *History*

EVE'S WATERFRONT, PREVIOUSLY THE RUSTY SCUPPER AND ZAZOO'S,  
HAS BEEN REVITALIZED TO NOW OFFER PREMIUM WATERFRONT BRUNCH  
SELECTIONS ON SATURDAYS AND SUNDAYS AS WELL AS  
PRIVATE DINING 7 DAYS A WEEK.

DESIGN HIGHLIGHTS OF THE MULTI-LEVEL DINING ROOM AND WATERFRONT  
DECKS WITH STUNNING VIEWS INCLUDE VINTAGE WOOD PANELING; DEEP  
BLUE COLOR ACCENTS; FLOOR-TO-CEILING PANORAMIC WINDOWS; AND WHITE  
TABLECLOTHS. THE DECK IS PERFECT FOR WATERSIDE AL FRESCO DINING AS  
WELL AS FOR WEDDING CEREMONIES, CORPORATE EVENTS,  
RECEPTIONS AND SPECIAL EVENTS.

INQUIRE AT [EVESWATERFRONT.COM](http://EVESWATERFRONT.COM)

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## *Contact*

PRIVATE EVENTS: 510.827.1248  
BRUNCH RESERVATIONS: 510.817.4477



# Eve's Waterfront

FULL SERVICE "SUNRISE" BREAKFAST BUFFET

\$35 per Guest, Available for events ending no later than 4pm.



— *House-Made Pastries & Baked Goods + Condiments* —

————— *Breakfast* —————

(CHOOSE 4)

ORGANIC YOGURT + SEASONAL ASSORTED FRUITS

HOUSE-MADE GRANOLA + MILK

STEEL CUT ANSON MILLS OATS + HONEY

HOBB'S APPLEWOOD SMOKED BACON

MAPLE PORK SAUSAGE LINKS

ROASTED BREAKFAST POTATOES

SEASONAL VEGETABLE QUICHE

GLUTEN-FREE FRITTATA + HOUSE MADE SALSA

BREAKFAST BURRITO: BACON + EGG + JALAPEÑOS  
+ POTATOES + HOUSE SALSA

VEGETARIAN BREAKFAST BURRITO: MUSHROOMS + ONIONS  
+ JALAPEÑOS + POTATOES + HOUSE SALSA

BLUEBERRY RICOTTA PANCAKES + MAPLE SYRUP

BUTTERMILK BISCUITS & SAUSAGE GRAVY

FRIED CHICKEN & WAFFLES

————— *Coffee + Tea* —————

20% production fee will be added to the final bill & includes set-up, takedown + cleaning.  
All prices & items listed are subject to change. Applicable taxes are not included.

# Eve's Waterfront

## CAPTAIN'S FULL SERVICE LUNCH BUFFET

\$35 per Guest or \$45 per Guest (extra entree/side)

Available Jan - Nov for events ending no later than 4pm.

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### 1st Course

(CHOOSE 1, INCLUDES BREAD SELECTION)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - CAESAR DRESSING  
SEASONAL ORGANIC GREENS: PEARS - MT. TAM BLUE CHEESE - CANDIED NUTS - BALSAMIC VIN  
ROASTED BEETS: ARUGULA - GOAT CHEESE - EXTRA VIRGIN OLIVE OIL - BLACK PEPPER  
BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

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### Main Course

(CHOOSE 2)

SANDWICH BOARD: ASSORTED MEATS - CHEESES - GARNISHES - CONDIMENTS  
SEARED WILD SALMON: TOMATO BEURRE BLANC  
SEASONAL FRIED FISH: CORNMEAL CRUST - TARTARE SAUCE  
VEGETABLE RAVIOLI: HOUSE-MADE WITH SEASONAL INGREDIENTS  
STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO - RED BEANS  
GRILLED MEDITERRANEAN CHICKEN BREAST: OLIVES - LEMON JUS  
SIGNATURE BUTTERMILK FRIED CHICKEN: SPICE - CITRUS  
BBQ PULLED PORK: CHERRY COLA - CRISPY JALAPENO - HOUSE-MADE SAUCE

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### Sides

(CHOOSE 1)

COLE SLAW: CABBAGE - JALAPENO - CARROTS - CHAYOTE -  
SCALLIONS - CITRUS VINAIGRETTE  
YUKON POTATO SALAD: MUSTARD - SCALLIONS - CELERY - RED ONION  
PASTA SALAD: BLACK OLIVES - PEPPERONCINI - RED ONIONS - CUCUMBERS  
PLUM TOMATOES - RED WINE VINAIGRETTE  
OVEN ROASTED POTATOES: FRESH HERBS  
OVEN ROASTED SEASONAL VEGETABLES: GARLIC - OLIVE OIL - LEMON  
AU GRATIN POTATOES - MACARONI & CHEESE - RICE PILAF  
ASSORTED SEASONAL FRUIT PLATTER - ORGANIC YOGURT

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### Assorted Desserts, Coffee + Tea

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# Eve's Waterfront

FULL SERVICE PLATED

\$45 per Guest (Available January - November)

To better serve you, plated requires an advance count of each entree.



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## 1st Course

(CHOOSE 1)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

SEASONAL ORGANIC GREENS: PEARS - MT. TAM BLUE CHEESE  
CANDIED NUTS - BALSAMIC VINAIGRETTE

BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

OAKLAND'S FINEST CHOWDER: MANILA CLAMS - YUKON POTATOES - LEEKS  
CELERY ROOT - HOBBS BACON

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## Main Course

(CHOOSE 2)

WILD SALMON: BASMATI RICE - ENGLISH PEAS - BEURRE BLANC

PAN ROASTED SNAPPER PICATA: LEMON - CAPERS - PEA SHOOTS - BASMATI RICE

EVE'S BRICK CHICKEN: OLIVES - PLUM TOMATOES -  
ROASTED GARLIC - MEYER LEMON JUS

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOULE: LOCAL ARTICHOKES - BABY VEGETABLES - VANILLA

PAN ROASTED BERKSHIRE PORK CHOP: WINTER FRUIT CONSERVA -  
CELERY ROOT & POTATO PUREE

GRILLED ANGUS HANGAR STEAK: FINGERLING POTATOES -  
SHALLOT CONFIT - GREEN PEPPERCORN DEMI

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## Dessert

(CHOOSE 1, COFFEE & TEA INCLUDED)

GLUTEN-FREE CHOCOLATE CAKE: SEASONAL FRUIT COULIS  
WARM APPLE PIE: SALTED CARAMEL SAUCE  
NEW YORK CHEESECAKE: MIXED BERRY COMPOTE

20% production fee will be added to the final bill & includes set-up, takedown + cleaning.  
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# Eve's Waterfront

FULL SERVICE PLATED

\$55 per Guest

**To better serve you, plated requires an advance count of each course.**



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## 1st Course

(CHOOSE 2)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

SEASONAL ORGANIC GREENS: PEARS - MT. TAM BLUE CHEESE - CANDIED NUTS - BALSAMIC VIN

BABY ARUGULA: FLAX SEEDS - CRANBERRY - FRIED GOAT CHEESE - CITRUS VINAIGRETTE

BLOOMSDALE SPINACH: GOLDEN RAISINS - CANDIED ALMONDS - ONION VINAIGRETTE

OAKLAND'S FINEST CHOWDER: MANILA CLAMS - YUKON POTATOES - LEEKS - CELERY - HOBBS BACON

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## Main Course

(CHOOSE 3)

WILD SALMON: BASMATI RICE - ENGLISH PEAS - BEURRE BLANC

PAN ROASTED SNAPPER PICATA: LEMON - CAPERS - PEA SHOOTS - BASMATI RICE

EVE'S BRICK CHICKEN: OLIVES - PLUM TOMATOES -  
ROASTED GARLIC - MEYER LEMON JUS

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOULE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

PAN ROASTED BERKSHIRE PORK CHOP: WINTER FRUIT CONSERVA -  
CELERY ROOT & POTATO PUREE

GRILLED ANGUS FILET MIGNON STEAK: AU GRATIN POTATOES -  
ASPARAGUS - SAUCE AU POIVRE VERT

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## Dessert

(CHOOSE 2, COFFEE & TEA INCLUDED)

GLUTEN-FREE CHOCOLATE CAKE: SEASONAL FRUIT COULIS

WARM APPLE PIE: SALTED CARAMEL SAUCE

NEW YORK CHEESECAKE: MIXED BERRY COMPOTE

**20% production fee will be added to the final bill & includes set-up, takedown + cleaning.  
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# Eve's Waterfront

## FULL SERVICE PLATED

\$65 per Guest

To better serve you, plated requires an advance count of each course.



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### 1st Course

(CHOOSE 3)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

SEASONAL ORGANIC MIXED GREENS: PEARS - MT. TAM BLUE CHEESE - CANDIED NUTS - BALSAMIC VIN

BABY ARUGULA: FLAX SEEDS - CRANBERRY - FRIED GOAT CHEESE - CITRUS VINAIGRETTE

BLOOMSDALE SPINACH: GOLDEN RAISINS - CANDIED ALMONDS - ONION VINAIGRETTE

OAKLAND'S FINEST CHOWDER: MANILA CLAMS - YUKON POTATOES - LEEKS - CELERY - HOBBS BACON

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### Main Course

(CHOOSE 4)

WILD SALMON: BASMATI RICE - ENGLISH PEAS - BEURRE BLANC

PAN ROASTED SNAPPER PICATA: LEMON - CAPERS - PEA SHOOTS - BASMATI RICE

SEARED DAYBOAT SCALLOPS: CAULIFLOWER RISOTTO -  
SEASONAL VEGETABLES - XO SAUCE

EVE'S BRICK CHICKEN: OLIVES - PLUM TOMATOES - ROASTED GARLIC - MEYER LEMON JUS

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOULE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

PAN ROASTED BERKSHIRE PORK CHOP: WINTER FRUIT CONSERVA -  
CELERY ROOT & POTATO PUREE

GRILLED ANGUS FILET MIGNON STEAK: AU GRATIN POTATOES -  
ASPARAGUS - SAUCE AU POIVRE VERT

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### Dessert

(ALL INCLUSIVE + COFFEE & TEA)

GLUTEN-FREE CHOCOLATE CAKE: SEASONAL FRUIT COULIS

WARM APPLE PIE: SALTED CARAMEL SAUCE

NEW YORK CHEESECAKE: MIXED BERRY COMPOTE

20% production fee will be added to the final bill & includes set-up, takedown + cleaning.  
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# Eve's Waterfront

ADMIRAL'S FULL SERVICE PLATED

\$75 per Guest

To better serve you, plated requires an advance count of each course.



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## 1st Course

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(CHOOSE 3)

LOBSTER BISQUE: PANCHETTA - MIRE POIX - COGNAC - TABIKO CAVIAR  
GRILLED LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASAIGO - EVE'S CAESAR  
WILD ARUGULA: FRIED GOAT CHEESE - PISTACHIOS - DRIED CRANBERRIES - CITRUS VINAIGRETTE  
SEARED AHI TUNA: MICRO SLAW - AVOCADO / WASABI COULIS

FIRE ROASTED OYSTERS: BECHAMEL - CHIPOTLE - BACON - LIME - GRANNA

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## Main Course

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(CHOOSE 4)

FILET & LOBSTER: POTATO PUREE - GRILLED ASPARAGUS  
MISO GLAZED CHILEAN SEABASS: CRISPY RISOTTO CAKE - PEA TENDRILS - CHILE  
LOCAL FORAGED MUSHROOM RAVIOLI: MARSALA - HERBS - TRUFFLE  
GRILLED LAMBLOIN INVOLTINI: SAVOY CABBAGE - OLIVE - STEWED TOMATOES  
EVE'S SEAFOOD TRIO: SEARED SCALLOP - SALMON PAVE - SEARED TUNA  
ORGANIC BRICK PRESSED CHICKEN: LEMON - OLIVES -  
POTATOES - TOMATOES  
DOUBLE CUT BERKSHIRE PORK CHOP: FRUIT CONSERVA -  
CELERY ROOT PUREE

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## Dessert

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(ALL INCLUSIVE + COFFEE & TEA)

GLUTEN-FREE CHOCOLATE CAKE: SEASONAL FRUIT COULIS  
WARM APPLE CRUSTATA: SALTED CARAMEL SAUCE  
NEW JERSEY CHEESECAKE: MIXED BERRY COMPOTE

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# Eve's Waterfront

## FULL SERVICE BUFFET

\$45 per Guest (Available January-November)



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### 1st Course

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(CHOOSE 1)

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

SEASONAL ORGANIC GREENS: PEARS - MT. TAM BLUE CHEESE - CANDIED NUTS - BALSAMIC VIN

ROASTED BEETS: ARUGULA - GOAT CHEESE - EXTRA VIRGIN OLIVE OIL - CRACKED BLACK PEPPER

BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

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### Main Course

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(CHOOSE 2)

SEARED WILD SALMON: TOMATO BEURRE BLANC

SAKE MARINATED SEABASS: MIRIN GLAZE

SEASONAL FRIED FISH: CORNMEAL CRUST - TARTARE SAUCE

HOUSE-MADE SEASONAL VEGETABLE RAVIOLI

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOLE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

GRILLED MEDITERRANEAN CHICKEN BREAST: OLIVES - LEMON JUS

SIGNATURE BUTTERMILK FRIED CHICKEN: SPICE - CITRUS

CHICKEN POT PIE: CARROTS - ONIONS - CELERY - MUSHROOMS - SAGE

BBQ PULLED PORK: CHERRY COLA - CRISPY JALAPENO - SECRET SAUCE

BRAISED BEEF SHORT RIBS: MUSHROOMS - MIREPOIX - RED WINE

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### Sides

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(CHOOSE 1)

SAUTÉED GREEN BEANS: SHAVED ALMONDS - LEMON

PAN-FRIED GREEN BEANS: TOASTED GARLIC - BLACK VINEGAR - GINGER

BLACKENED BRUSSELS SPROUTS: MAPLE REDUCTION

OVEN ROASTED SEASONAL VEGETABLES: GARLIC - OLIVE OIL - LEMON

GRILLED ASPARAGUS: REDUCED BALSAMIC

COLLARD GREENS

OVEN ROASTED POTATOES: FRESH HERBS

RICE PILAF

AU GRATIN POTATOES

MACARONI AND CHEESE

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*Assorted Desserts, Coffee + Tea*

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All prices & items listed are subject to change. Applicable taxes are not included.



# Eve's Waterfront

FULL SERVICE BUFFET

\$55 per Guest



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## 1st Course

(CHOOSE 2, INCLUDES BREAD SELECTION)

YUKON GOLD POTATOES: ENGLISH PEAS - INDIAN SPICE - TAMARIND CHUTNEY

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

ROASTED BEETS: ARUGULA - GOAT CHEESE - EXTRA VIRGIN OLIVE OIL - CRACKED BLACK PEPPER

BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

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## Main Course

(CHOOSE 2)

SEARED WILD SALMON: TOMATO BEURRE BLANC

SAKE MARINATED SEABASS: MIRIN GLAZE

SEASONAL FRIED FISH: CORNMEAL CRUST - TARTARE SAUCE

HOUSE-MADE SEASONAL VEGETABLE RAVIOLI

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOLE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

GRILLED MEDITERRANEAN CHICKEN BREAST: OLIVES - LEMON JUS

SIGNATURE BUTTERMILK FRIED CHICKEN: SPICE - CITRUS

CHICKEN POT PIE: CARROTS - ONIONS - CELERY - MUSHROOMS - SAGE

BBQ PULLED PORK: CHERRY COLA - CRISPY JALAPENO - SECRET SAUCE

BRAISED BEEF SHORT RIBS: MUSHROOMS - MIREPOIX - RED WINE

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## Sides

(CHOOSE 2)

SAUTÉED GREEN BEANS: SHAVED ALMONDS - LEMON

PAN-FRIED GREEN BEANS: TOASTED GARLIC - BLACK VINEGAR - GINGER

BLACKENED BRUSSELS SPROUTS: MAPLE REDUCTION

OVEN ROASTED SEASONAL VEGETABLES: GARLIC - OLIVE OIL - LEMON

GRILLED ASPARAGUS: REDUCED BALSAMIC

COLLARD GREENS

OVEN ROASTED POTATOES: FRESH HERBS

RICE PILAF

AU GRATIN POTATOES

MACARONI AND CHEESE

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*Assorted Desserts, Coffee + Tea*

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# Eve's Waterfront

FULL SERVICE BUFFET

\$65 per Guest



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## 1st Course

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(CHOOSE 3, INCLUDES BREAD SELECTION)

YUKON GOLD POTATOES: ENGLISH PEAS - INDIAN SPICE - TAMARIND CHUTNEY

LITTLE GEMS LETTUCE: SOURDOUGH CRISPS - SHAVED ASIAGO - EVE'S CAESAR DRESSING

ROASTED BEETS: ARUGULA - GOAT CHEESE - EXTRA VIRGIN OLIVE OIL - CRACKED BLACK PEPPER

BLACK KALE: TOASTED ALMONDS - SOYBEANS - ASIAN PEARS - PEANUT VINAIGRETTE

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## Main Course

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(CHOOSE 3)

SEARED WILD SALMON: TOMATO BEURRE BLANC

SAKE MARINATED SEABASS: MIRIN GLAZE

SEASONAL FRIED FISH: CORNMEAL CRUST - TARTARE SAUCE

HOUSE-MADE SEASONAL VEGETABLE RAVIOLI

STUFFED PEPPERS: BIRYANI RICE - CHIMICHURRI - FRIED AVOCADO

ORGANIC BARIGOULE: LOCAL ARTICHOKEs - BABY VEGETABLES - VANILLA

GRILLED MEDITERRANEAN CHICKEN BREAST: OLIVES - LEMON JUS

SIGNATURE BUTTERMILK FRIED CHICKEN: SPICE - CITRUS

CHICKEN POT PIE: CARROTS - ONIONS - CELERY - MUSHROOMS - SAGE

BBQ PULLED PORK: CHERRY COLA - CRISPY JALAPENO - SECRET SAUCE

BRAISED BEEF SHORT RIBS: MUSHROOMS - MIREPOIX - RED WINE

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## Sides

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(CHOOSE 3)

SAUTÉED GREEN BEANS: SHAVED ALMONDS - LEMON

PAN-FRIED GREEN BEANS: TOASTED GARLIC - BLACK VINEGAR - GINGER

BLACKENED BRUSSELS SPROUTS: MAPLE REDUCTION

OVEN ROASTED SEASONAL VEGETABLES: GARLIC - OLIVE OIL - LEMON

GRILLED ASPARAGUS: REDUCED BALSAMIC

COLLARD GREENS

OVEN ROASTED POTATOES: FRESH HERBS

RICE PILAF

AU GRATIN POTATOES

MACARONI AND CHEESE

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## Assorted Desserts, Coffee + Tea

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# Eve's Waterfront

## PASSED HORS D'OEUVRES + STATIONS



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### *Cold Passed Selections*

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\$40 PER DOZEN

FRESH FISH CEVICHE: TORTILLA CHIP  
AHI TUNA TARTAR: TARO CHIP - SPICY APPLE SALSA  
SMOKED SALMON ROLL: DILL CRÈME FRAICHE - FRIED CAPERS  
HUMMUS & BABA GANOUSH: PITA CRISP  
POINT REYES BLUE CHEESE: ONION JAM - CHIVES - CROSTINI  
ROASTED GOAT CHEESE: CANDIED WALNUT - ENDIVE  
GRILLED ASPARAGUS: REDUCED BALSAMIC  
DUNGENESS CRAB DEVILED EGGS: CHIPOTLE & MANGO SAUCE  
POACHED JUMBO SHRIMP: COCKTAIL SAUCE

### *Hot Passed Selections*

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\$45 PER DOZEN

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BEEF SLIDERS: BACON JAM - SMOKED CHEDDAR  
FRIED CHICKEN SLIDERS: SPICY SLAW - CHIMMICHURRI  
GRILLED CHICKEN SATAY: PEANUT SAUCE  
GRILLED BEEF SKEWERS: GREEN PEPPERCORN GLAZE  
PANCETTA WRAPPED PRAWNS: SWEET CHILI SAUCE  
CRISPY VEGETARIAN SPRING ROLLS: SWEET CHILI DIPPING SAUCE  
ARTICHOKE & FETA CHEESE MINI QUICHE  
CARAMELIZED ONION & WILD MUSHROOM FLATBREAD  
TOMATO - FRESH MOZZARELLA - LEMON ZEST FLATBREAD  
ROASTED VEGETARIAN STUFFED MUSHROOMS & MINI PEPPERS

### *Premium Passed Selections*

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\$50 PER DOZEN

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PRETZEL CRUSTED DUNGENESS CRAB CAKE: RED PEPPER AIOLI  
GRILLED LAMB LOLLIPOPS: HARRISA - ROMESCO  
SEARED SCALLOP: CRISPY SHALLOT - XO SAUCE  
BACON WRAPPED SCALLOP: JALAPENO JELLY  
MINI BLINIS: CRÈME FRAICHE - CAVIAR - CHIVE

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### *Stations & Displays*

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SEASONAL FRUIT & VEGETABLE CRUDITES: HOUSE MADE SPREADS, BREADS, CRACKERS +\$5/GUEST  
ASSORTED PREMIUM CHEESES + FRUITS: NUTS, CONDIMENTS, BREADS, CRACKERS +\$7/GUEST  
ASSORTED SLICED/CURED MEATS: HOUSE PICKLES, CONDIMENTS, BREADS, CRACKERS +\$7/GUEST  
SEASONAL CRUDITE: PREMIUM CHEESE, CURED MEAT COMBINATION DISPLAY +\$10/GUEST  
CARVING STATION: PORK TENDERLOIN, ROASTED BEEF, SMOKED TURKEY +\$15/GUEST

**20% production fee will be added to the final bill & includes set-up, takedown + cleaning.  
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# Eve's Waterfront

## HOSTED BAR PACKAGES

40 Guest Minimum

*Includes Soft Drinks, Sparkling Water & Iced Tea*



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*Hosted  
Draft / Bottled Beer & Wines*

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1 HOUR: \$14 PER PERSON  
2 HOURS: \$20 PER PERSON  
3 HOURS: \$25 PER PERSON  
4 HOURS: \$30 PER PERSON  
5 HOURS: \$35 PER PERSON

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*Hosted  
Premium Beers, Selected Wines  
+ Well Cocktails*

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1 HOUR: \$16 PER PERSON  
2 HOURS: \$23 PER PERSON  
3 HOURS: \$28 PER PERSON  
4 HOURS: \$33 PER PERSON  
5 HOURS: \$38 PER PERSON

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*Hosted  
Premium Beers, Curated Wines,  
Top Shelf Liquor + Cocktails*

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1 HOUR: \$22 PER PERSON  
2 HOURS: \$29 PER PERSON  
3 HOURS: \$35 PER PERSON  
4 HOURS: \$40 PER PERSON  
5 HOURS: \$45 PER PERSON

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*Please Inquire for Cash Bar or Split Tabs*

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