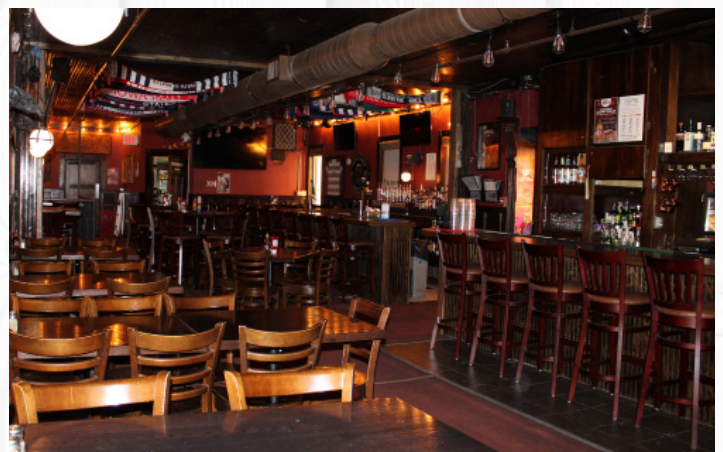


*The*  
**ROYAL  
MILE**  
Crown icon

# ROYAL MILE BANQUET ROOM



## BANQUET ROOM CAPACITY

<b>SEATED</b>	<b>40</b>
<b>RECEPTION STYLE</b>	<b>60</b>

## AMENITIES:

- 6 large screen TVs with AV hookups
- Full-service private bar
- Perfect location for lunch outings, rehearsal dinners, retirement parties!

**PRICING:** No rental fees.

\*A 22% service charge is applied to the final bill in consideration of the event staff.

**Unfortunately, our private dining space is not handicap accessible.**

## FOOD AND BEVERAGE MINIMUMS\*

All minimums are before taxes and gratuity.

Pricing reflects private reservations between 4 pm and 9 pm.

<b>SUNDAY-TUESDAY</b>	<b>\$500</b>
<b>WEDNESDAY</b>	<b>\$750</b>
<b>THURSDAY</b>	<b>N/A</b>
<b>FRIDAY &amp; SATURDAY</b>	<b>\$2,000</b>

# FOOD SELECTIONS

## PLATTERS

Serves 20 - 25 people

<b>SPINACH AND ARTICHOKE DIP</b> Creamy spinach and artichoke dip made from scratch. Served with toasted marble rye bread.	45 <sup>00</sup>	<b>INDIAN CHICKEN SPRING ROLLS</b> Chicken breast, cashews, cabbage, cilantro, red chili.	45 <sup>00</sup>
<b>CRISPY CHICKEN TENDERS</b> Served with honey mustard, ranch, and BBQ dipping sauces.	50 <sup>00</sup>	<b>CHICKEN SLIDERS</b> Fried chicken breast served with Buffalo sauce and swiss cheese on Brioche sliders.	65 <sup>00</sup>
<b>REUBEN SPRING ROLLS</b> Corned beef, sauerkraut, Swiss cheese, Thousand Island dressing.	45 <sup>00</sup>	<b>BLACK BEAN SLIDERS</b> House made black bean patty topped with cheddar cheese, lettuce, red onion, and garlic aioli on Brioche sliders.	65 <sup>00</sup>
<b>CUCUMBER BRUSCHETTA</b> Cucumber, red onion, and cashews served on a garlic crostini and topped with a balsamic glaze.	45 <sup>00</sup>	<b>ROAST BEEF SLIDERS</b> Roast beef with cheddar cheese, and a creamy cheese sauce on Brioche sliders.	65 <sup>00</sup>
<b>SHEPHERD'S PIE TARTS</b> Ground lamb and beef, carrots, potatoes, onion in a bite-sized pie crust. Served with pork gravy.	45 <sup>00</sup>	<b>TURKEY SLIDERS</b> Turkey with white cheddar cheese and sweet chili sauce on Brioche sliders.	65 <sup>00</sup>
<b>MAC &amp; CHEESE</b> Macaroni in a yellow cheddar sauce topped with toasted bread crumbs. ½ pan serves 20 – \$45 <sup>00</sup> Full pan serves 40 – \$75 <sup>00</sup>		<b>FRUIT OR VEGGIE TRAY</b> (Serves 40-50 people) Fruit Tray – \$75 <sup>00</sup> Veggie Tray – \$40 <sup>00</sup> Mixed Fruit and Veggie Tray – \$60 <sup>00</sup>	

## DESSERT

<b>BREAD PUDDING</b> Serves 20-30 people Served with warm bourbon cream sauce.	80 <sup>00</sup> Per Pan
<b>CHEF'S CHOICE ASSORTMENT</b> Various assortment of desserts.	5 <sup>00</sup> Per Person

## BEVERAGE SERVICE

Full service private bar. Drink ticket options.

Limited plated menu available upon request.  
Up to 30 guests



