

PRIVATE PARTY MENUS



Autograph
BRASSERIE

503 W LANCASTER AVE WAYNE, PA 19087 610.964.2588 AUTOGRAPHBRASSERIE.COM

THANK YOU FOR YOUR INTEREST IN HOSTING A PRIVATE PARTY AT AUTOGRAPH BRASSERIE.

LOCATED ON THE MAIN LINE IN EAGLE VILLAGE SHOPS, AUTOGRAPH BRASSERIE IS AN MODERN AMERICAN BRASSERIE THAT CELEBRATES THOSE INDIVIDUALS FROM PAST AND PRESENT, WHO LEFT THEIR SIGNATURE ON POPULAR AMERICAN CULTURE.

WE PROUDLY OFFER A VARIETY OF PRIVATE DINING OPTIONS ACCOMMODATING PARTIES RANGING IN SIZE FOR 15 OR MORE GUESTS. OUR CHEFS HAVE DESIGNED MENUS FOR BRUNCH, LUNCH, COCKTAIL RECEPTIONS AND DINNER. THE MODERN AMERICAN MENU IS INSPIRED BY THE FLAVORS AND CLASSIC DISHES. USING ONLY THE FRESHEST AND FINEST INGREDIENTS AVAILABLE, AUTOGRAPH BRASSERIE SERVES PREMIUM STEAKS, FRESH SEAFOOD AND HAND-MADE PASTA.

EACH EVENT IS PERSONALLY PLANNED AND ORCHESTRATED BY A DEDICATED COORDINATOR AND SERVED BY OUR PROFESSIONAL STAFF. AUTOGRAPH BRASSERIE WILL LEAVE A LASTING IMPRESSION ON YOU AND YOUR GUESTS FOR A MEMORABLE EVENT. FEEL FREE TO EMAIL US AT INFO@AUTOGRAPHBRASSERIE.COM OR CALL US AT 484.451.7414. WE LOOK FORWARD TO PLANNING YOUR SPECIAL OCCASION!

SINCERELY,

Christina Wilson
CHRISTINA WILSON
SALES & EVENTS MANAGER

Casey Kyler
CASEY KYLER
PRIVATE EVENT CONCIERGE

Jake Wade
JAKE WADE
DIRECTOR OF SALES

PLANNING YOUR PARTY

AVAILABLE DINING ROOMS

AUTOGRAPH BRASSERIE CAN HOST SEMI-PRIVATE OR PRIVATE DINING OPTIONS THROUGHOUT THE RESTAURANT FOR 15 GUESTS OR MORE, INCLUDING AN ENTIRE BUYOUT. THE SYCAMORE ROOM IS OUR MOST INTIMATE ROOM WITH PLENTY OF NATURAL LIGHT AND CAN SEAT UP TO 30 GUESTS. THE CLUB ROOM FEATURING A GRAND FIREPLACE AND SERVICE BAR CAN SEAT UP TO 70 GUESTS. UPSTAIRS WITH PRIVATE REST ROOMS, THERE ARE TWO ROOMS. THE RIGHT WING HAS A BAR AND CAN ACCOMMODATE 22 PEOPLE CONFERENCE STYLE AND UP TO 26 PEOPLE ON ROUNDS. THE LEFT WING CAN ACCOMMODATE UP TO 32 GUESTS ON ROUNDS. COMBINED, THEY CAN ACCOMMODATE UP TO 60 PEOPLE. LET US ASSIST YOU IN SELECTING THE RIGHT SPACE.

MENUS

OUR CHEFS HAVE CREATED A VARIETY OF MENUS FOR LUNCH, BRUNCH, DINNER AND COCKTAIL RECEPTIONS. PRICES DO NOT INCLUDE PENNSYLVANIA SALES TAX AND 24% STAFFING CHARGE. OUR MENU SELECTIONS ARE SUBJECT TO CHANGE BASED ON MARKET AVAILABILITY.

WE ARE HAPPY TO CUSTOMIZE A LIMITED MENU, TASTING MENU, WINE PAIRINGS OR ADDITIONAL HORS D'OEUVRES AND INTERMEZZO COURSES TO CREATE A UNIQUE DINING EXPERIENCE. PLEASE INQUIRE WITH YOUR COORDINATOR FOR THE AVAILABLE OPTIONS AND PRICING. VEGETARIAN OPTIONS ARE ALSO AVAILABLE.

WE KINDLY REQUEST THAT ALL MENUS BE PROVIDED NO LESS THAN 10 DAYS PRIOR TO YOUR EVENT DATE AND A PRE-COUNT IS PROVIDED AT LEAST 3 DAYS PRIOR TO THE EVENT DATE FOR PARTIES WHICH OFFER MORE THAN THREE ENTREE SELECTIONS. THE NUMBER OF ENTREE SELECTIONS SHOULD NOT EXCEED FOUR CHOICES. IF MORE THAN THREE ENTREES ARE OFFERED AND PRE-COUNTS CANNOT BE PROVIDED, A \$5.00 PER GUEST CHARGE WILL BE ADDED, AND THE ENTREES WILL BE SERVED WITH CHEF'S SELECTION OF VEGETABLE AND STARCH. FOR GROUPS OF 40 OR MORE EACH ENTREE WILL BE ACCOMPANIED WITH THE CHEF'S SELECTION OF A SEASONAL STARCH AND VEGETABLE.

BEVERAGES

WE OFFER A VARIETY OF BEVERAGE AND COCKTAIL OPTIONS TO ACCOMMODATE THE PARTICULAR NEEDS OF YOUR EVENT INCLUDING CONSUMPTION AND HOSTED BAR OPTIONS, AS WELL AS BOTTLED WINE SERVICE.

GUARANTEES

A FINAL GUARANTEE OF THE NUMBER OF GUESTS IS REQUIRED 72 HOURS PRIOR TO YOUR PARTY. THIS IS CRITICAL TO ENSURE THAT WE ARE ABLE TO MEET YOUR NEEDS. ONCE RECEIVED, THIS NUMBER WILL BE CONSIDERED A FINAL GUARANTEE AND WILL NOT BE SUBJECT TO REDUCTION.

FOOD AND BEVERAGE MINIMUMS

THERE IS A FOOD AND BEVERAGE MINIMUM FOR EACH OF THE PARTY SPACES BASED ON THE TIME OF DAY, AND DAY OF THE WEEK. IF THE FOOD AND BEVERAGE MINIMUM IS NOT MET BY WHAT IS CONSUMED, THE BALANCE WILL BE ADDED TO YOUR FINAL BILL. PENNSYLVANIA SALES TAX AND 22% STAFFING CHARGE ARE ADDITIONAL.

DEPOSIT AND PAYMENT

TO RESERVE AND GUARANTEE THE DATE OF YOUR PARTY, A DEPOSIT OF 25% OF THE ESTIMATED FOOD AND BEVERAGE REVENUE OR FOOD AND BEVERAGE MINIMUM, WHICHEVER IS GREATER, IS REQUIRED. INITIAL DEPOSIT ARE NON-REFUNDABLE, BUT MAY BE APPLIED FOR A FUTURE EVENT. SHOULD A CONFIRMED RESERVATION BE CANCELED PRIOR TO 72 HOURS BEFORE YOUR EVENT, THE CLIENT IS RESPONSIBLE FOR THE FOOD AND BEVERAGE MINIMUM. FINAL PAYMENT IS DUE AT THE END OF YOUR EVENT.

BEVERAGES



HOSTED OPEN BAR

UNLIMITED HOUSE WINE, BEER & PREMIUM LIQUORS
\$35 PER GUEST FOR A TWO AND HALF HOUR EVENT, \$7 PER GUEST EACH
ADDITIONAL HALF HOUR
ADD \$10 PER GUEST FOR TOP SHELF LIQUOR

BEER AND WINE OPEN BAR

UNLIMITED HOUSE WINE & BEER
\$30 PER GUEST FOR A TWO AND HALF HOUR EVENT, \$6 PER GUEST EACH
ADDITIONAL HALF HOUR
ADD \$10 PER GUEST FOR PREMIUM WINE BY THE GLASS

CONSUMPTION BAR

SERVER WILL KEEP A RUNNING TAB OF ALL BEVERAGES CONSUMED AND
ADD TO
THE FINAL BILL FOR PAYMENT. OPTIONS INCLUDE LIMITED BAR; FULL
BAR OR WINE SERVICE.

BRUNCH COCKTAILS

MIMOSAS, BLOODY MARYS, BELLINIS
AVAILABLE SATURDAY & SUNDAY 9:30 AM - 2:30 PM \$24 PER GUEST FOR
UP TO TWO HOURS

WINE SERVICE

SEE OUR WINE LIST FOR TABLE SIDE WINE SERVICE, CHARGED BY THE
BOTTLE

STATIONARY HORS D'OEUVRES



ARTISAN CHEESE 12

LOCAL AND IMPORTED CHEESE, TRADITIONAL ACCOMPANIMENTS

ANTIPASTI 12

ASSORTED CHARCUTERIE & SAUSAGES, TRADITIONAL ACCOMPANIMENTS

MEDITERRANEAN 11

HUMMUS, ROASTED PEPPERS, GREEK OLIVES, BABA GHANOUSH, PITA AND
FLATBREAD

TOASTS 11

GRILLED SOURDOUGH, PEPPER JAM, CRUSHED AVOCADO,
SMOKED SALMON, ASSORTED SPREADS

RAW BAR 18

SHRIMP COCKTAIL, OYSTERS ON THE HALF SHELL, GREENLIP MUSSELS,
LUMP CRAB MEAT ADD LOBSTER TAILS 5

\$75 FEE IS REQUIRED FOR PARTIES OF 15 - 34 GUESTS
\$125 FEE IS REQUIRED FOR PARTIES OF 35 - 69 GUESTS

PRICED PER PERSON, UNLESS NOTED OTHERWISE

PASSED
HORS D'OEUVRES



CHILLED

DEVEILED EGG 3
PAPRIKA, YOUNG CHIVES

SMOKED SALMON 4
DILL, CUCUMBER, CAPER

TUNA TARTAR 4
CRUSHED AVOCADO, SESAME DRESSING

POACHED SHRIMP 4
COCKTAIL SAUCE

GOAT CHEESE BRUSCHETTA 3
CROSTINI, LOCAL HONEY

TOMATO CROSTINI 3
BALSAMIC CREAM, BASIL

STEAK TARTARE 4
GRILLED SOURDOUGH

PROSCIUTTO & MELON 4
EXTRA VIRGIN OLIVE OIL

HOT

THAI SHRIMP SPRING ROLL 4
FRESH CILANTRO

WAGYU BEEF SLIDERS 5
CHEDDAR, PICKLED SHALLOTS

SHORT RIB EMPANADA 4
HORSERADISH CREMA

BACON WRAPPED SCALLOP 4
BOURBON-MAPLE GLAZE

BEEF SKEWER 4
CHIMICHURRI, SEA SALT

TRUFFLED ARANCINI 4
TOMATO BISQUE

LOBSTER BISQUE SHOOTER 4
SHRIMP & TOMATO

SEASONAL SOUP SHOOTER 3

*PRICED PER PIECE

.....
DINNER MENU



THREE COURSE DINNER 60 PER PERSON

SIGNATURE DINNER 70 PER PERSON

APPETIZER

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

CLASSIC CAESAR SALAD

SOUDOUGH CROUTONS, ANCHOVY, SHAVED PARMESAN

SEASONAL SOUP

CHEF'S SELECTION

BAKED MAC & CHEESE

AGED GOUDA, BUTTERED BREADCRUMBS

SIMPLE MIXED GREENS

BALSAMIC DRESSING, TOMATO, RED ONION, CUCUMBER, SPRING MIX GREENS

ENTREE

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

HALF ROASTED CHICKEN

ROASTED FINGERLING POTATOES, HARICOTS VERTS, NATURAL JUS

SALMON

CELERY ROOT, ORANGE & FENNEL SALAD, BLOOD ORANGE BEURRE BLANC

HOUSE MADE ORECCHIETTE

PANCETTA, BUTTERNUT SQUASH, KALE, PARMESAN

CAULIFLOWER STEAK

FARRO & ASPARAGUS SALAD, CITRUS YOGURT, DRIED CRANBERRIES

DESSERT

TRIO OF MINIATURE DESSERTS

APPETIZER SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

AUTOGRAPH WEDGE

ICEBERG, BACON, TOMATO, BLUE CHEESE DRESSING

TUNA TARTARE

SMASHED AVOCADO, SESAME GINGER VINAIGRETTE, CRISP WONTON CHIPS

BURRATA

BALSAMIC GLAZED PLUMS, MINT, PINE NUTS, TOASTED SOUDOUGH

LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATOES

ENTREE SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

BRAISED BEEF SHORT RIBS

CRISP POTATO, CIPOLLINI, KALE, BLISTERED TOMATOES, VEAL REDUCTION

SALMON

CELERY ROOT, ORANGE & FENNEL SALAD, BLOOD ORANGE BEURRE BLANC

VEAL MILANESE

POUNDED, BREADED VEAL CUTLET, ARUGULA, BASIL PESTO

BALTIMORE CRAB CAKES

ASPARAGUS, TARTARE SAUCE, LEMON, PARSLEY SALAD

DESSERT

TRIO OF MINIATURE DESSERTS

THREE COURSE DINNER 80 PER PERSON

APPETIZER

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

AUTOGRAPH WEDGE

ICEBERG, BACON, TOMATO, BLUE CHEESE DRESSING

SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH LEMON

BALTIMORE CRAB CAKE

TARTARE SAUCE, LEMON, PARSLEY SALAD

BURRATA

BALSAMIC GLAZED PLUMS, MINT, PINE NUTS, TOASTED SOURDOUGH

LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATOES

ENTREE

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

HALF ROASTED CHICKEN

ROASTED FINGERLING POTATOES, HARICOTS VERTS, NATURAL JUS

CHILEAN SEA BASS ADD 15 PER PERSON

CAULIFLOWER, LEMON CURRY EMULSION, CRISP SHALLOTS

BRAISED BEEF SHORT RIBS

CRISP POTATO, CIPOLLINI, KALE, BLISTERED TOMATOES, VEAL REDUCTION

SALMON

CELERY ROOT, ORANGE & FENNEL SALAD, BLOOD ORANGE BEURRE BLANC

HOUSE MADE ORECCHIETTE

PANCETTA, BUTTERNUT SQUASH, KALE, PARMESAN

12 OZ RIBEYE ADD 8 PER PERSON

POTATO PUREE, HARICOTS VERTS, TRUFFLED GARLIC BUTTER

8 OZ FILET MIGNON ADD 10 PER PERSON

STEAK DIANE SAUCE, POTATO PUREE, WATERCRESS SALAD

14 OZ NEW YORK STRIP

GRILLED ASPARAGUS, LOBSTER MEAT, HOLLANDAISE ADD 10 PER PERSON

ADDITIONS

BALTIMORE CRAB CAKE 18

SAUTÉED SHRIMP (3) 15

6OZ MAINE LOBSTER TAIL 25

6OZ FILET MIGNON 20

CRAB OSCAR 18

LOBSTER OSCAR 20

DESSERT

SELECT ONE

PUMPKIN CHEESECAKE BROWN SUGAR CARAMEL

CLASSIC CREME BRULEE BISCOTTI

DARK & WHITE CHOCOLATE MOUSSE CAKE WHIPPED CREAM, CRANBERRIES

CREAM PUFF MASCARPONE MOUSSE, APPLE COMPOTE

TIRAMISU CHOCOLATE SAUCE

CLASSIC CHOCOLATE LAYER CAKE VANILLA ANGLAISE

TRIO OF MINIATURE DESSERTS

DINNER STATIONS

SELECT UP TO TWO ENTREES, PRICED PER PERSON

SALAD STATION 12

SEASONAL GREENS, ROMAINE & BABY SPINACH

GOAT CHEESE, CROÛTONS, CANDIED NUTS, CHERRY TOMATOES,
CUCUMBER, CARROTS, SHAVED RED ONION, BALSAMIC VINAIGRETTE,
CAESAR, BLUE CHEESE, HONEY MUSTARD VINAIGRETTE

ENTREE SELECTIONS

BRAISED BEEF SHORT RIB 27

CABERNET RED WINE SAUCE

ROASTED CHICKEN BREAST 22

NATURAL JUS

PETITE FILET MIGNON 32

AU POIVRE SAUCE

VEAL MILANESE 30

HEIRLOOM TOMATOES, ARUGULA

PAN SEARED SALMON 25

LEMON CAPER SAUCE

CHILEAN SEA BASS 30

SAFFRON CREAM

HOUSE MADE ORECCHIETTE 25

PANCETTA, BUTTERNUT SQUASH, KALE

CHOICE OF VEGETABLES 8

FRENCH GREEN BEANS

JUMBO ASPARAGUS

ROASTED BABY CARROTS

CHOICE OF STARCHES 8

SMOKED GOUDA MAC & CHEESE

HERB ROASTED FINGERLING POTATOES

LONG GRAIN RICE PILAF

DESSERT DISPLAY

TRIO OF MINIATURE DESSERTS 10

.....
LUNCH MENU



LUNCH MENU 35 PER PERSON

APPETIZER

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

CLASSIC CAESAR SALAD

SOUROUGH CROUTONS, ANCHOVY, SHAVED PARMESAN

SEASONAL SOUP

CHEF'S SELECTION

SIMPLE MIXED GREENS

BALSAMIC DRESSING, TOMATO, RED ONION, CUCUMBER, SPRING MIX GREENS

ENTREE

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

8OZ BURGER

CARAMELIZED ONIONS, AGED CHEDDAR, CHIPOTLE 1000 DRESSING,
KETTLE CHIPS

CRAB MELT

GRUYERE CHEESE, GRILLED SOUROUGH (D,G)

SPINACH COBB

GRILLED CHICKEN, AVOCADO, EGG, BLUE CHEESE, BACON,
RED WINE VINAIGRETTE

SMOKED TURKEY B.L.T.

APPLEWOOD SMOKED BACON, TOASTED BRIOCHE (D,G)

CAULIFLOWER STEAK

FARRO & ASPARAGUS SALAD, CITRUS YOGURT, DRIED CRANBERRIES

DESSERT

SELECT ONE

PUMPKIN CHEESECAKE

BROWN SUGAR CARAMEL

CLASSIC CREME BRULEE

BISCOTTI

DARK & WHITE CHOCOLATE MOUSSE CAKE

WHIPPED CREAM, CRANBERRIES

CREAM PUFF

MASCARPONE MOUSSE, APPLE COMPOTE

TIRAMISU

CHOCOLATE SAUCE

CLASSIC CHOCOLATE LAYER CAKE

VANILLA ANGLAISE

TRIO OF MINIATURE DESSERTS

.....
LUNCH MENU



SIGNATURE LUNCH MENU 45 PER PERSON

APPETIZER

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATO (D,S)

AUTOGRAPH WEDGE

ICEBERG, BACON, TOMATOES, BLUE CHEESE DRESSING (D)

BABY KALE SALAD

ROASTED GRAPES, FETA, FARRO, SPICED PECANS, MAPLE BALSAMIC

ENTREE

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

SPINACH COBB

GRILLED CHICKEN, AVOCADO, EGG, BLUE CHEESE, BACON,
RED WINE VINAIGRETTE

SALMON

CELERY ROOT, ORANGE & FENNEL SALAD, BLOOD ORANGE BEURRE BLANC

VEAL MILANESE

POUNDED, BREADED VEAL CUTLET, ARUGULA, BASIL PESTO

HOUSE MADE ORECCHIETTE

PANCETTA, BUTTERNUT SQUASH, KALE, PARMESAN

8OZ BURGER

CARAMELIZED ONIONS, AGED CHEDDAR, CHIPOTLE 1000 DRESSING,
KETTLE CHIPS

DESSERT

SELECT ONE

PUMPKIN CHEESECAKE

BROWN SUGAR CARAMEL

CLASSIC CREME BRULEE

BISCOTTI

DARK & WHITE CHOCOLATE MOUSSE CAKE

WHIPPED CREAM, CRANBERRIES

CREAM PUFF

MASCARPONE MOUSSE, APPLE COMPOTE

TIRAMISU

CHOCOLATE SAUCE

CLASSIC CHOCOLATE LAYER CAKE

VANILLA ANGLAISE

TRIO OF MINIATURE DESSERTS

BRUNCH MENU 45 PER PERSON

BRUNCH MENU



APPETIZER

SELECT TWO FOR YOUR GUESTS TO CHOOSE FROM

SEASONAL SOUP

CHEF'S SELECTION

LOBSTER BISQUE

SHRIMP, OVEN DRIED TOMATO

CLASSIC CAESAR SALAD

SOUSDUGH CROUTONS, SHAVED PARMESAN

YELLOWFIN TUNA TARTARE

AVOCADO, SESAME GINGER VINAIGRETTE

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE, FRESH LEMON

ENTREE

SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM

EGGS BENEDICT

ENGLISH MUFFIN, CANADIAN BACON, HOLLANDAISE

AUTOGRAPH OMELETTE

BACON, SPINACH, TOMATO, GOAT CHEESE, CARAMELIZED ONION

GRILLED CHICKEN COBB

BLUE CHEESE, HARD COOKED EGG, BACON

BUTTERMILK WAFFLES

BLUEBERRY COMPOTE, HONEY BUTTER

HUEVOS RANCHEROS

BLACK BEAN SAUCE, QUESO FRESCO

8OZ BRUNCH BURGER

CHEDDAR CHEESE, CHIPOTLE 1000 ISLAND, BACON,
CARAMELIZED ONIONS

DESSERT

SELECT ONE

PUMPKIN CHEESECAKE

BROWN SUGAR CARAMEL

CLASSIC CREME BRULEE

BISCOTTI

DARK & WHITE CHOCOLATE MOUSSE CAKE

WHIPPED CREAM, CRANBERRIES

CREAM PUFF

MASCARPONE MOUSSE, APPLE COMPOTE

TIRAMISU

CHOCOLATE SAUCE

CLASSIC CHOCOLATE LAYER CAKE

VANILLA ANGLAISE

TRIO OF MINIATURE DESSERTS

DESSERT ADDITIONS



MINIATURE DESSERT DISPLAYS

CHOCOLATE ÉCLAIR

OPERA TORTE

FLOURLESS CHOCOLATE CAKE

CARROT CAKE

CHOCOLATE MOUSSE CAKE

VANILLA RASPBERRY JAM CAKE

SEASONAL CHEESECAKE

TRIPLE CHOCOLATE MOUSSE CUP

TIRAMISU

BUTTERSCOTCH BUDINO

FRESH FRUIT TART

LEMON MERINGUE TART

SALTED CARAMEL CHOCOLATE TART

LAVAZZA COFFEE

SELECT THREE 10 PER GUEST

SELECT FOUR 12 PER GUEST

HOUSE MADE CAKES

CAKES

VANILLA
CARROT CAKE

CHOCOLATE
RED VELVET

FILLINGS

LEMON CURD
CREAM CHEESE
VANILLA BUTTERCREAM
VANILLA MOUSSELINE AND FRESH STRAWBERRIES
RASPBERRY JAM, VANILLA BUTTERCREAM AND FRESH RASPBERRIES

WHITE CHOCOLATE MOUSSE
CHOCOLATE MOUSSE
CHOCOLATE BUTTERCREAM

ICING FLAVORS

VANILLA BUTTERCREAM
CHOCOLATE BUTTERCREAM
COFFEE BUTTER CREAM

6" CAKE 48 (SERVES UP TO 6)

8" CAKE 80 (SERVES UP TO 10)

10" CAKE 128 (SERVES UP TO 16)

12" CAKE 240 (SERVES UP TO 30)

ADD ICE CREAM AND SAUCE 3 PER GUEST

MULTI-TIERED CAKES, ROLLED FONDANT, GANACHE, SUGAR FLOWERS,
AND INTRICATE DECORATION ARE AVAILABLE AT AN ADDITIONAL COST

SPECIAL AMENITIES

PLEASE INFORM US IF YOU HAVE ANY SPECIAL REQUESTS OR QUESTIONS REGARDING SEATING, SPECIAL OCCASION CAKES, AUDIO VISUAL EQUIPMENT, GIFT TABLES, DIETARY RESTRICTIONS, ACCOMMODATING CHILDREN, HANDICAP ACCESS AND SO ON.

CAKE CUTTING FEE

WHEN A CAKE IS BROUGHT IN FROM AN OUTSIDE VENDOR, WE WILL CUT, PLATE AND ADD A CUSTOM GARNISH. \$3 PER GUEST

AUDIO VISUAL EQUIPMENT

AUTOGRAPH BRASSERIE IS HAPPY TO PROVIDE THE FOLLOWING EQUIPMENT FOR YOUR EVENTS.

SCREEN \$75

LCD PROJECTOR \$150

MICROPHONE \$75