la grigliа

A TASTEFUL ESCAPE
HOLIDAY EDITION









THE ULTIMATE HOLIDAY EXPERIENCE

CURATED HOLIDAY MENUS

Allow our Chef to create a custom menu curated especially to your taste this holiday season.

FESTIVE DÉCOR & DETAILS

Elevate your celebration with elegant holiday décor. From custom linens to dazzling centerpieces and fresh florals, we'll handle the details that make your event shine.

INTERACTIVE ELEMENTS

Engage your guests with memorable experiences.

Add cocktail-making classes, wine or spirit tastings, or chef-led culinary demonstrations to create a uniqueand interactive gathering.

HOLIDAY RECEPTIONS

Choose from passed hors d'oeuvres, stunning displays, full reception style events, or start your evening with a cocktail hour before transitioning to a seated dinner.

ENHANCEMENTS & RENTALS

Need A/V equipment, photo booths, or entertainment?

We'll coordinate the details to ensure your event runs smoothly and leaves a lasting impression.

HOLIDAY CATERING

Celebrate anywhere with our seasonal catering packages. Available for pickup or delivery to your home or office.

WHOLE CAKES

Enhance any occasion with our signature Hazelnut Chocolate Torte and Strawberry Mascarpone Cheesecake. Available to order whole, perfect for the office or as a thoughtful gift.

PARTING GIFTS & STOCKING STUFFERS

Delight your guests with fully customizable takeaway gifts! Whether it's our signature Fertitta Olive Oil, homemade cookies, Landry's Gift Cards, or something entirely unique. Add your logo, personalize the packaging, and send guests home with something truly memorable.

THE LIQUID CHEER



Greet your guests in style with a custom Signature Cocktail, crafted around your favorite spirit or flavor. We'll shake (or stir) up something unforgettable plus a matching Mocktail so everyone can join the fun.

Top it all off with a Champagne toast, because nothing says "holiday magic" like bubbles, baubles, and a whole lot of cheer.



THE WINE WHISPERER

Elevate your event with a personalized wine tasting experience led by our expert sommelier. Thoughtfully designed for private groups, this immersive journey highlights rare and boutique wines from around the world, each hand-selected to reflect your group's unique tastes and preferences.

Whether you're celebrating a special occasion or simply seeking a more interactive dining experience, our sommelier will guide your group through a curated lineup, offering insight into regions, producers, and pairing philosophies. From selecting the perfect bottle to complement your meal to exploring hidden gems from our extensive wine list, this experience is both educational and enjoyable, transforming wine into a shared story told through each pour.

TERMS & CONDITIONS

MENU SELECTION & GUARANTEES

Enclosed you will find complete menu selections for large parties. La Griglia is happy to work with you on any special menu request that you may have. We ask that you finalize your menu selections at least ten business days in advance of your event.

La Griglia requires a guaranteed number of guests 5 business days prior to the event.
This number represents the minimum billing and may not be adjusted after that date.

PRICING

All prices are per person unless otherwise specified. Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. Menus are not inclusive of banquet fee, gratuity, or sales tax. Outside desserts or specialty cakes may be allowed at the restaurants discretion with a fee of $5 per person. Please discuss plans to bring outside bakery items with the sales manager prior to arrival. Additional charges may be added for miscellaneous items such as equipment rental, bartender fees and linen. **If you are reserving a room outside of normal business hours, there is a $1,000 fee for every hour reserved before opening or after closing.**

DECORATIONS

We will be happy to assist you in all of your decorating or floral needs for rehearsal dinners, anniversaries, birthdays, retirement parties and other special events. All decor must be approved by the sales manager prior to arrival.

La Griglia does not permit glitter or confetti. Items may not be tacked or taped to the walls or furniture (including command strips). La Griglia reserves the right to charge an excessive clean up fee if deemed necessary.

ENTERTAINMENT

Entertainment must be pre-approved by the restaurant. La Griglia reserves the right to refuse any such entertainment if deemed inappropriate for the atmosphere of the restaurant.

TV FLAT PANEL 75

SCREEN + PROJECTOR 125

PAYMENT

Unless prior arrangements have been made, payment is due in full the day of the function.
La Griglia accepts cash and credit cards. Separate checks are not observed for banquet events.

RESPONSIBILITIES

La Griglia does not assume responsibility for damage or loss of items left unattended.

La Griglia has stair only access. If a guest has any special needs or accommodation requirements, please contact the sales manager at 346.502.3991.

If you have any questions or would like to discuss other menu options, please call the Sales & Event Manager at 346.502.3991.



CINEMA

PRIVATE DINING OPTIONS

CINEMA

50 Seated With Semi-Private Foyer Space | 40 With Doors Closed | 75 Reception

Located on our second floor, the Cinema boasts classic, rich, wood walls with marble accents and elegant floor to ceiling curtains. The modern crystal chandeliers enhance the opulence of its working wine wall. The Cinema, when joined with our semi-private foyer, can seat up to 50 guests. For more private events, we can seat up to 40 guests with the glass partition closed.

ELEGANTE

30 Seated | 30 Reception

Located on the second floor the Elegante features a unique chandelier that runs the length of the ceiling, reflecting light throughout the sleek, modern space. Double glass doors open to a private balcony allowing views of The Courtyard below. With tables draped in crisp white linens, and stylish leather- backed chairs, the Elegante is perfect for a variety of functions.

SEGRETO

12 Seated

Located on the second floor our secluded Segreto offers boardroom style seating with elegant marble finishes. Segreto is tucked behind our wine walls giving the illusion of a secret room.

LE SECONDI

90 Seated | 100 Reception

Le Secondi gives you exclusive use of the entire second floor. Combining all the beautiful details and features that make the upstairs spaces unique, Le Secondi provides a La Griglia experience to be envied.

SALA ESECUTIVO

8 Seated

Located on our first floor, Sala Esecutivo offers boardroom-style seating for 8. This intimate space surrounds you with exquisite wine varietals and offers an exclusive view of the restaurant through its floor to ceiling glass doors.

THE COURTYARD

64 Seated | 100 Reception

Be seated amongst our large, live oak trees with luscious green vines and florals, in The Courtyard.
Dazzling string lights create welcoming warm light, while the waterfall's trickling, tickles the ear. Featuring a built-in bar, The Courtyard is ready to host your next event and is perfect, year-round, for a variety of functions.
Reservation of the Courtyard may require an equipment rental or removal fee depending on requested setup.



ELEGANTE



THE COURTYARD



SEGRETO

HORS D'OEUVRES

TRAY PASSED HORS D'OEUVRES

Required minimum order of 25 pieces per selection, priced per piece

Bistecca alla Fiorentina *(DF)*
Grilled tenderloin, Chimichurri,
Crispy Potato **6**

Bacon Wrapped Shrimp *(GF)*
Hoisin sauce **5**

Smoked Salmon & Cucumber *(GF)*
Crème fraîche **5**

Caviar Blini
Crème fraîche **8**

Pear & Apple Bruschetta
Compote, lemon whipped Chevre **5**

Sundried Tomato Bruschetta
Tapenade, honey ricotta **4**

Pancetta Wrapped Dates *(DF, GF)*
Bourbon maple glaze **5**

Arancini
Mushroom, truffle **4**

Wagyu Meatballs
Pomodoro sauce **4**

Lamb Lollipops *(DF, GF)*
Chimichurri **8**

DISPLAYED PIZZAS

Quantities will be preselected.

Margherita Pizza 24

Pepperoni Pizza 25

Cacio e Pepe Pizza 26

MINIATURE DESSERTS

Minimum order of 25 per selection.

Priced per piece

Key Lime Pie 5

Tiramisu 5

Hazelnut Chocolate Torte 5

Strawberry Mascarpone Cheesecake 5

DISPLAY STATIONS

Shrimp Cocktail 5

Caviar Display MKT Price
Chopped egg yolks, egg white,
creme fraiche, red onion

Available for all party sizes. Please inquire with the sales manager if you are interested in this item as pricing and availability is subject to change.

CHARCUTERIE DISPLAY

20 per person

Assorted cheese, salumi,

berries, spreads

BRUNCH PRE-SET MENU

We ask parties greater than 14 to pre-set a menu. Brunch menu is available on Sunday's from 11am-3pm.

APPETIZER SERVED FAMILY STYLE

Buffala Caprese *(GF)*

ENTREE *(Pick 3)*

Wagyu Burger
provolone, baby arugula, heirloom tomatoes

Florentine Omelette
spinach, ricotta (GF)

Pappardelle Bolognese
Pomodoro, Barolo

Ora King Salmon
Arugula, tear drop tomatoes *(GF, DF)*

Shrimp & Crab Cheesecake
Baked mascarpone, jumbo Lump crab, shrimp, lemon pesto

FAMILY STYLE SIDES *(Pick 3)*

Bacon *(DF)*, **Buttermilk Biscuits**, **Home Fries** *(DF)*, **Sausage & Peppers** *(GF, DF)*, **or Fruit Plate** *(GF, DF)*

DESSERT COURSE *(Pick 3)*

Strawberry Mascarpone Cheesecake, **Key Lime Tart**, **or Fresh Seasonal Berries** *(GF)*

Includes Soda, Iced Tea, & Drip Coffee.
Alcohol & specialty non-alcoholic beverages charged separately on consumption.

65 per person

OPTIONAL ENTREE UPGRADES:

Price increases the total per person cost

Red Snapper 'La Griglia' Jumbo lump crab, barolo, lemon **+$12** *(GF)*

Salt-Cured Lox bagel, traditional accompaniments + **$5**

LUNCH MENU

Parties greater than 14 guests will be required to select a pre-set menu.
Lunch menu is available Monday- Friday until 3pm.

FIRST COURSE

Baby Gem Caesar Salad

ENTRÉE COURSE

(Select 3)

Chicken Piccata
Pan Seared Chicken Breast, Caper Lemon Butter, Wild Mushrooms

Pappardelle Bolognese

Ora King Salmon
Salmon Filet served with Mixed Greens

FAMILY STYLE SIDES

Broccolini & Roasted Potatoes

DESSERT COURSE

Italian Cookies Served Family Style

49 per person

Substitutions available on next page. Price includes non-alcoholic beverages (soda, iced tea, regular or decaf coffee).
A surcharge may apply to additional options per course.
All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.
All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

LUNCH MENU UPGRADES

Upgrades can be selected in replacement of an item on the pre-set lunch menu. Substitutions will increase the total per person menu price for each guest guaranteed, not only those who order the upgraded item.

FIRST COURSE

Lobster Bisque +5

Bufalo Mozzarella Caprese +8

ENTRÉE COURSE

8oz Filet
Barolo Demi Glace +20

Veal Piccatine
Scallopine of Veal alla Genovese +10

Short Rib Cappelletti
Short Rib filled Cappelletti Pasta, Prosciutto di Parma, Green Peas, Fresh Sage, Beurre Limon +5

Flounder Piccata
Pantelleria Capers, Parsley, Beurre Blanc +12

SIDES

Nonna Potatoes +2

Funghi Arrosto +2

Parmesan Risotto +2

DESSERTS

Strawberry Mascarpone Cheesecake +5

Hazelnut Chocolate Torte +5

DINNER MENU

Parties greater than 14 guests are required to pre-set a menu.

FIRST COURSE

(select 2)

Baby Gem Caesar | Autumn Salad | Cetriolo Salad

ENTRÉE COURSE

(select 3)

8oz Filet Mignon with Barolo Demi Glace | Flounder Piccata | Free Range Hen

FAMILY STYLE SIDES

(select 2)

Sautéed Broccolini | Nonna Potatoes | Funghi Arrosto

Parmesan Risotto | Sautéed Spinach

DESSERT

(select 2)

Strawberry Mascarpone Cheesecake | Hazelnut Chocolate Torte | Key Lime Tart

88 per person

The following vegetarian options can be added to the menu upon request. Please select one.

Pasta Primavera

Price includes non-alcoholic beverages (Soda, iced tea, regular or decaf coffee).
A surcharge may apply to additional options per course.
Menu listed above is applicable to parties with a maximum of 60 guests. Parties of 61 or greater are asked to select one first course option, two entrees, and one dessert to best facilitate service.
All menus and pricing are subject to change. Menus are not inclusive of banquet fee, gratuity, or sales tax.
All guests with dietary restrictions will be accommodated with customized courses at the time of the event.

DINNER MENU UPGRADES

Upgrades can be selected in replacement of an item on the pre-set dinner menu. Substitutions will increase the total per person menu price for each guest guaranteed, not only those who order the upgraded item.

APPETIZER COURSE

Optional appetizer course (served prior to 1st Course)

Shrimp & Crab Cheesecake + 12

Taleggio Cuscini + 7

Baked Tagliatelle
(French Served) + **6**

FIRST/ SALAD COURSE SUBSTITUTIONS

Lobster Bisque +7

Bufala Caprese +9

ENTRÉE COURSE

16oz Ribeye + 16

6oz Red Snapper "La Griglia" + 8

Lamb Chops + 18

ADDITONAL SIDES

(can be added as a 3rd option)

Sauteed Broccolini + 3

Funghi Arrosto + 3

Parmesan Risotto + 3

Sauteed Spinach + 3

Spicy Rigatoni + 3

Seasonal Risotto + 4

BANQUET BEVERAGE OPTIONS

Cash bar options are not available. Parties of 30 or more guests and all reception style events will need to select an option from below to appropriately stock your private bar.
Please note that all events are billed based on consumption.

PRIVATE BARTENDER FEE $175

A Private Bartender is required for all cocktail reception events and events with 30 guests or more.

STANDARD OPEN BAR

Drinks $15 & Below with Pre-selected Wines to be selected by host.

This selection includes simple mixed drinks only. No specialty cocktails, Martinis, or Manhattans will be available.

*(Tito's Handmade Vodka, Milagro Silver Tequila, Bombay Sapphire Gin, Bacardi Superior Rum, Dewars White Label, Maker's Mark * No specialty cocktails, Martinis, or Manhattans will be available)*

PREMIUM OPEN BAR

Premium liquor selection with more options available to your guests.
Drinks $18 & Below with Pre-selected Wines to be selected by host.

(Grey Goose, Don Julio Reposado, Milagro Silver Tequila, Henricks Gin, Ron Zacapa, Johnnie Walker Black Label Scotch, Woodford Reserve Bourbon)

LUXURY FULL OPEN BAR

Guests have full availability of all items behind our bar & in our wine cellar including rare scotches, wines & cognacs. Wines may be pre-selected separately by the event host

(Belvedere Vodka, Casamigos Blanco & Reposado Tequila, The Botanist Gin, Hennessy VSOP, Ron Zacapa, Angel's Envy Bourbon, Glenlivet 12 year Scotch & all items behind our full bar)

BEER & WINE ONLY

Wine and Beer options selected by organizer to be available for guests.

WINE ONLY

Wine selected by the organizer will be available to the guests.

NON-ALCOHOLIC BEVERAGES ONLY

Bottled water, mocktails, and espresso beverages are charged on consumption.

*Availability and pricing is subject to change. Specific liquor selections are subject to substitutions of equal quality without notice depending on availability. All Beers are served in bottles & cans. Wines are charged based on the number of bottles opened.