



Alton's Kitchen & Cocktails

———— Casual American Cuisine ————

Private Event Information

January through November - Event Guidelines & Information

Thank you for considering Alton's Kitchen & Cocktails for your gathering. The following pages provide information on our facility, event guidelines and menu options. Please don't hesitate to speak with our event coordinator concerning any questions you may have or to request a custom quote for items or services not listed.

Covid -19

In order to ensure the safety of our guests and team members, we must strictly adhere to the guidelines mandated by our state and local officials as well as those we have established within the restaurant with regard to social distancing, maximum guest counts per table, and the wearing of masks when moving through the restaurant.

Room Capacities

Alton's can accommodate private gatherings for up to 20 guests until further notice.

Room Fee

Room fees are in addition to the required food and beverage minimum. Rooms fees are added to the final bill and presented at the conclusion of the event.

Monday – Thursday Dinner \$150

Fri & Sat Dinner \$200

There will be an additional charge of \$50 to turn dining spaces into cocktail party spaces due to required set up.

Event Duration, Start & End Times

Event Durations: up to 3.5 hours. Events must take place during the designated hours.

Dinner events may begin as early 4pm.

Dinner events Monday – Thursday by 9:30 pm.

Dinner events Friday & Saturday by 10pm.

Last call will be given 15 minutes prior to end time

Groups staying beyond the 3.5 hour duration will be charged \$25/ half hour thereafter.

Cancellation Fee January - November:

Events booked more than 2 months in advance must cancel at least 3 weeks prior to the event date. Cancellation for all other events is 10 days.

Cancellation fees:

[Monday – Thursday dinner \$250] [Friday & Saturday dinner \$350]

Room Minimums

Private dining spaces require that a minimum be spent on food & beverage. Minimum requirements do not include tax and gratuity.

Private Dining Room [Mon – Thu Dinner \$300] [Fri & Sat Dinner \$750]

Small Mezzanine [Mon – Thu Dinner \$300] [Fri & Sat Dinner \$750]

Large Mezzanine [Mon – Thu Dinner \$300] [Fri & Sat Dinner \$750]

All Mezzanine [Mon-Thu Dinner \$500] [Fri & Sat Dinner \$1200]

Guarantee

Menu selection and pricing are subject to change. 04.2021

Alton's Kitchen & Cocktails | 19918 North Cove Rd. Cornelius, NC 28031 | 704.655.2727 www.altonskitchen.com

A guaranteed guest count is required 1 week prior to the event. You will be charged by the guaranteed number or the number served, whichever is greater. Alton's Kitchen & Cocktails is not responsible for service to more than the guaranteed amount.

Service & Gratuity

There will be a 20% gratuity added for food and beverage. A minimum gratuity for each server must be met. Any shortfall from the 20% gratuity will be added to final bill.

Dinner Gratuity Minimum Per Server [Monday – Thursday \$135] [Friday & Saturday \$175]

Seated service guest/server ratios [up to 15 guests / 1 server] [16-30 guests / 2 servers]
[31-45 guests / 3 servers] [46-60 guests / 4 servers]

Buffet or cocktail party guest/server ratio [up to 20 / 1 server] [20-40 / 2 servers]
[41-60 guests / 3 servers]

Food & Beverage Notes

Pricing is subject to change without notice. All menu items will be charged at current menu pricing and may differ than is listed in this packet.

Daily food and drink specials are not applicable for private events.

Outside food and beverage are not permitted except for custom desserts for which a \$25 dessert fee will apply.

Pre-ordering is required for groups of 30 or more. A menu link is prepared by Alton's for you to distribute via email to your guest list. Each guests' menu selection is sent directly to Alton's. This helps ensure proper preparation and allows us to offer higher food cost, unique items on our event menus.

Special Requests

Any special request that can be accommodated by our facility will be fulfilled but any expense or cost will be absorbed by the individual(s) responsible for the event. This includes extra time required for event set up, decorating and planning services. Additional fees will apply based on scope of work and agreed upon by both parties.

Decorating & Cleaning

The use of table confetti, glitter or streamers of any kind is strictly prohibited. Helium balloons must be secured with a weight to prevent getting trapped in the ceiling. Nothing can be taped, pinned or hung from the walls in any fashion.

A minimum \$100 fee will be applied to your bill to cover additional clean up or repairs to the room due to use of such items.

Dinner - Seated Menu Options

Entrée Course Selection

Entrée price includes house salad and two sides, grilled asparagus and roasted garlic mashed potatoes. Items with (*) are paired with side as listed.

Beverages not included.

Select up to 4 entree options. (GF)=Gluten Free.

All-Natural Roasted Chicken \$24

½ Chicken w/ house dry rub & natural demi glaze (GF)

Seattle Style Salmon \$31

9oz Salmon marinated and grilled in a Pacific Rim Glaze (GF)

Atlantic Yellowfin Tuna \$31* (GF)

7oz Cast iron seared tuna, prepared medium-rare served with vine ripe tomatoes and coleslaw

Slow Roasted Prime Rib \$34 (GF)

12oz w/ Au Jus and Horseradish Sauce

Grilled Ribeye Steak \$38 (GF)

Grilled with maître d hotel butter

Filet Mignon \$42

9oz Cast Iron Seared Filet (GF)

Vegetable Plate \$26 (GF upon request)

4 Seasonal Vegetables

Dessert Course Selection \$4pp

White Chocolate Bread Pudding w/ pecan + caramel topping

Oreo Cookie Ice Cream Sandwich

Seasonal Selection

Dessert Fee

Guests are welcome to bring in custom desserts for a flat fee of \$25.

\$28 Business Dinner Available Monday – Thursday

\$28pp + tax & Gratuity. No Adjustments or Substitutions.

1st Course

Small House Salad

2nd Course Entrée Selection

All Natural Roasted Chicken w/ Roasted Garlic Mashed Potatoes – (½ chicken)

8oz Slow Roasted Prime Rib w/ mashed potatoes

7oz Seattle Style Salmon w/ coleslaw

Family Style Appetizer Options

Appetizer selections can be made from the buffet list in this packet or from our regular dinner menu. Appetizers can be served family style at the table or set up buffet style depending on guest count and room capacity. Current pricing available on our website at altonkitchen.com.

\$8 appetizer special is not applicable for private events

Crab Fries

Crispy fries, lump blue crab, Louie dressing

Crispy Calamari

House-made dill tarter

Fire Cracker Shrimp

Spicy Shanghai sauce

Peninsula Nachos

Braised beef, blue cheese

Tuna Poke (GF)

avocado, tomatoes, cucumbers, warm chips

Shrimp Cocktail (GF)

house-made cocktail and remoulade

Spinach & Artichoke Dip

picante, sour cream, warm tortilla chips

Prime Rib Stuffed Mushrooms

three cheese-horseradish stuffing

Bar Options

Alton's offers a full service bar and excellent wine selection available at our regular menu pricing.

Daily food and drink specials are not applicable for private events.

Beverage Package Examples

- Non-Alcoholic Drinks Only
- Bottled Beer & Wine Only. Host selects wine and beer to be offered.
- Open Bar for Seated Dinner - Select the wine and/or beer you would like to offer, charged by the bottle/can.
- Limited Bar - Guests can order from a menu you create. You can provide drink tickets to your guests for a specified selection of drinks
- Cash Bar - Guests pay for alcoholic beverages
- \$30 corkage fee per bottle for guests who wish to bring their own wine. 1 bottle per 4 guests maximum
- All other outside beverages are prohibited

For hosts who wish to provide a limited or open bar that includes beer and/or wine we ask that you select 2 red wines, two white wines and a selection of beer to make available to your guests. Current selections with pricing can be found on our website at www.altonskitchen.com. Click on Dinner Menu and scroll to page 2.

Buffet Options

Alton's will prepare agreed upon amounts of food to be served buffet style. Alton's buffets are not bottomless, and many items cannot be replenished should you run out. The "Feeds" quantity is an estimate and based on our restaurant menu portion sizes. It is not a guarantee but rather a guideline for you to use when determining the quantities needed for your group. Quantities can vary widely based on the type of event you are hosting, number of guests and the group demographic. Please take those details into consideration when finalizing your buffet selections and quantities.

	Min Qty	Unit Measure	Price
Carved Meats - These items will be carved and placed in chafing dishes for service			
Beef Tenderloin Filet - includes horseradish sauce (GF)	5lb	Pound	MKT
Cedar Plank Salmon (GF)	1 Loin	Loin	\$60
Béarnaise or Hollandaise Sauce	Qt	QT	\$40
Beef + Chicken + Lamb + Seafood			
Prime Rib Stuffed Mushrooms	3 Dozen	3 Dozen	\$65
Beef Tenderloin Skewers w/ Mushrooms and Worcestershire-Herb Butter (GF)	2 Dozen	Dozen	\$40
Danish Baby Back Ribs (GF)	5 Racks	Rack	\$18
Chicken Skewers w/Squash + Zucchini + Asian Sauce (GF)	2 Dozen	Dozen	\$28
Grilled Chicken Pasta w/ Parmesan Cream Sauce, Spinach, Mushrooms	4 qts	4 Qts	\$60
All-Natural Whole Roasted Chicken (White & Dark Meat) (GF)	4	Each	\$22
Parmesan Crusted Chicken - lemon butter, capers, diced tomatoes angel hair pasta.		Feeds 10	\$95
Braised Colorado Lamb w/ Cabernet Jus, & Garlic Mashed Potatoes		Feeds 10	\$175
Smoked Salmon w/ Chef's Dressing and Toast Points		Per Loin	\$60
Tuna Poke – soy lemon vinaigrette w/ avocado, cucumbers w/ Sriracha cream w/ corn chips (GF)		Feeds 8	\$52
Shrimp Cocktail w/ Remoulade & Cocktail Sauce - 16/20 shrimp /lb (GF)	2 Lbs	Pound	\$28
Shrimp New Orleans w/ White Wine & Worcestershire Cream & Popcorn Rice		Feeds 10	\$240
Dips			
Spinach & Artichoke Dip w/ Corn Tortillas		Qt	\$44
Seasonal Vegetables *not available year-round			
Grilled Asparagus		Feeds 10	\$60
Chilled Asparagus Salad – Champagne vinaigrette, crumbled egg, crushed croutons		Feeds 10	\$60
Campari Tomatoes w/ salt and pepper, olive oil and basil		Feeds 10	\$60
Roasted Beets w/ apricot glaze, goat cheese and candied pecans*		Feeds 10	\$60
Cole Slaw (V) (GF)		Feeds 10	\$30
Green Rice (V) (GF)		Feeds 10	\$60
Roasted Garlic Mashed Potatoes		Feeds 10	\$50
Salads (Feeds 8-10)			
House w/ bacon, tomatoes, cucumbers and croutons (No croutons -GF)	1	Feeds 10	\$60
Kale Caesar (No croutons -GF)	1	Feeds 10	\$60
North Cove Salad - Candied Pecans, Goat Cheese & Craisins \$40 (No croutons –GF)	1	Feeds 10	\$70
North Cove Salad w/ Roasted Chicken	1	Feeds 10	\$110
Desserts			
Warm White Chocolate Bread Pudding	1	Feeds 10-20	\$44
Warm White Chocolate Bread Pudding	1	Feeds 20-30	\$84
Guests are welcome to bring in custom desserts for a flat fee of \$25			\$25