



STARREVENTS

CARNEGIE HALL

MENU

FIRST COURSE

Please select one

Shaved Brussels Sprouts
*toasted hazelnuts, pecorino cheese,
candied bacon, pickled red onion,
creamy whole grain mustard vinaigrette*

Red Beet Tartar
*goat cheese, pickled yellow beets,
spiced pistachios, green apple, saba*

Warm Mushroom Salad
*truffled polenta cake, arugula, radicchio,
mixed mushrooms, robiola fonduta*

Hearty Minestrone
*carrot, zucchini, borlotti beans, green beans,
swiss chard, basil*

Kabocha Squash Soup
roasted pepitas, crème fraiche, brioche croutons

Cucumber Gazpacho
*smoked cherry tomatoes, bulgarian feta,
dill and basil oil*

Arugula Salad
*baby arugula, shaved fennel, shaved parmigiano,
lemon, olive oil, fennel pollen*

Classic Wedge
*baby gem lettuce, pickled shallots, chives,
crisp bacon, heirloom cherry tomatoes,
charred onion ranch*

Caesar Salad
*crisp romaine hearts, rustic croutons, boquerones,
house ceasar dressing, shaved grana padano*

Brook Trout Salad
*frisée, confit marble potatoes,
creamy smoked trout salad, pickled red onion,
fine herbs, whole grain mustard vinaigrette*

ENTRÉE

Please select one

Quinoa and Lentil Salad
*shaved fennel, radishes, beets, cherry tomatoes,
creamy sherry vinaigrette*

Grilled Romaine and Roasted Chicken
*lightly grilled romaine, cherry tomatoes,
shaved parmigiano, sliced chicken breast,
charred onion ranch dressing*

Roasted Halibut
*pan roasted with lemon and basil,
smashed potatoes, taggiasca olives*

House Burger
*local cheddar, caramelized onion mostarda,
bacon, garlic aioli on an english muffin,
served with fennel pickles*

Tuna Nicoise
*seared tuna, haricot vert, nicoise olives, shaved
fennel, fingerling potatoes, oven roasted tomatoes*

Steak Frites
*hanger steak with herb citrus butter, hand cut fries,
garlic aioli, housemade sundried tomato ketchup*

Asian Chicken Caesar
*five spice grilled chicken breast, crisp romaine,
wonton croutons, candied sichuan spiced
almonds, shaved parmigiano,
creamy ponzu dressing*

Cobbish Salad
*cider-brined chicken breast, artisan lettuce,
rogue smokey blue, hard cooked egg,
roasted tomato confit, neuske's bacon,
green goddess dressing*

Mezze Rigatoni
house made sausage ragu, pecorino romano fulvi

Spaghetti Squash Pomodoro
*roasted spaghetti squash,
fresh plum tomato sauce, crisp garlic, basil*

DESSERT

Please select one

Verbena Panna Cotta
fresh blueberries, coconut streusel

Tiramisu
traditionally prepared with espresso and mascarpone cheese

Strawberry "Shortcake"
house made buttermilk biscuit, vanilla cream, fresh strawberries, strawberry sorbet

Raspberry Frangipane Tart
almond raspberry tart served with buttermilk gelato

Apple Tart Tatin
baked caramelized apple over flaky puff pastry, cinnamon gelato

Tres Leches
turbinado sugar cake, salted caramel gelato

Warm Cinnamon Donut Holes
chocolate raspberry dipping sauce

S'more Soufflé
rich chocolate soufflé, graham cracker streusel, toasted marshmallow crème

Carrot Cake
classic with cream cheese frosting, walnuts, spices

Mixed Fruit Cobbler
peach, apple and raspberries baked with a coconut streusel topping, served with ginger gelato

Select six to be served for one hour:

Smoked Trout Blini
paprika, citrus gremolata, crème fraiche

Boquerones on Focaccia
salsa verde, fennel

Smoked Eggplant in Cucumber Cup
parsley, lemon, pine nuts

Buckwheat Blini with Caviar
horseradish crème fraiche, chives

Cucumber Gazpacho Shooters
cilantro crème, jalapeño

Shrimp Cocktail Spoons
cocktail sauce jellé

Spicy Tuna Crispy Rice

Butternut Squash Crispy Rice

Sesame Tuna Wontons
radish, cucumber, soy caramel

Petite Beef Filet
caramelized onions, thyme-infused mascarpone

Robiola Stuffed Figs
candied walnuts

Miniature Beef Sliders
cheddar, sliced pickle, house made thousand island dressing

Butternut Squash Tortellini
sage brown butter, amaretti crumbs

Pork Belly Steamed Buns
jalapeño shallot slaw

Montasio and Speck Croquettes

Crisp Goat Cheese
beets, apples, fresh herbs

Whipped Bacala with Crispy Polenta

Venetian Chicken Liver Crostini
brandy, thyme, cream, onions

Smokey Bacon and Onion Quesadilla

Fried Sage stuffed with Olive Tapenade

FIRST COURSE

Please select one

Roasted Baby Beet Salad
frisée, castelfranco radicchio, fried goat cheese, roasted pears, crispy oyster mushrooms

Shaved Brussels Sprouts
toasted hazelnuts, pecorino cheese, candied bacon, pickled red onion, creamy whole grain mustard vinaigrette

Crudo Trio
tuna: smoked maldon salt, chili oil, avocado and radish
yellowtail: beet cured, citrus gremolata salt, herb oil
fluke: pickled watermelon rind, pea tendrils, celery confit

Cauliflower Soup
pumpernickel croutons, green oil, parsley

Arugula Salad
marinated cherry tomatoes, ricotta salata, herb foley, pickled shallots, white balsamic vinaigrette

Octopus a la Plancha
crushed castelvetro olives, preserved lemon, frisée, fingerling potatoes, shaved fennel, lemon, olive oil fennel pollen

Kabocha Squash Soup
roasted squash, brioche croutons, pumpkin seed oil, chives, whipped black pepper crème fraiche

Hearty Minestrone
rich chicken broth, rustic vegetables, borlotti beans, swiss chard, croutons, basil puree

Cesar Salad
crisp romaine hearts, rustic croutons, boquerones, house caesar dressing, shaved grana padano

Beef Carpaccio
seared sliced choice beef filet, wild rocket, parmigiano crisp, fried capers, pickled shallot, smoked maldon salt

SECOND COURSE

Please select one

Tuscan Lasagna
pork, beef and veal ragu, béchamel layered between house made pasta sheets

Duck Confit Tortelloni
sage brown butter, blood orange supremes, parmigiano, parsley

Porcini Risotto
roasted leeks, porcini mushrooms, parsley

Cacio e Pepe
spaghetti tossed with pecorino cheese, black pepper, parsley

Artichoke Mezzaluna
vermouth braised artichoke filled pasta, pan roasted porcini mushrooms, parsley, topped with pecorino cheese

Shortrib and Foie Gras Pelmeni
braised beef shortrib and foie gras filling, glazed with black truffles, butter, fine herbs

Chittara
handmade chittara spaghetti, roasted cauliflower florets, cauliflower sauce, parsley, bread crumbs, bottarga di muggine

Asparagus and Pecorino Risotto
vialoni nano rice, tender asparagus, pecorino cheese, mirepoix, truffle oil and crisp garlic

Prosciutto and Robiola Panzotti
sherry gastriche, butter glaze, grilled peach, wild arugula

Spaghetti alle Vongole
baby clams, white wine, garlic, parsley, olive oil and calabrian chili

ENTRÉE

Please select one

Herb Roasted Chicken Breast
*cheddar mashed potatoes, glazed thumbelina
carrots, chicken jus*

Slow Roasted Sirloin
*overnight cured choice sirloin, creamed corn,
spicy broccolini*

Halibut Saltimboca
*sage and prosciutto wrapped halibut,
green herb orzotto*

Branzino
braised cannellini beans, swiss chard, salsa verde

Hudson Valley Moulard Duck Breast
autumn vegetable farro, saba glaze

Steak Frites
*hanger steak with herb citrus butter, hand cut fries,
garlic aioli, housemade sundried tomato ketchup*

Pan Roasted Sea Scallops
*celery root puree, roasted cauliflower florets,
sultanas, capers, thyme, brown butter and parsley*

Apple, Bacon and Sausage Stuffed Pork Loin
*braised red cabbage,
caramelized onion mostarda*

Roasted Chicken Breast
*fried thigh, melted leeks, glazed thumbelina
carrots, creamy stone ground grits*

Braised Beef Boneless Shortrib
*red wine braised beef, garlic mashed potatoes,
maitake mushrooms, roasted cipollini onions and
bacon lardons*

DESSERT

Please select one

Banana Bread Pudding
toffee pecan ice cream

Key Lime Panna Cotta
coconut streusel, ginger whipped cream

Black Forest Mousse Tart
*rich chocolate mousse,
cherry brandy whipped cream, luxardo cherries*

Mixed Fruit Cobbler
*peach, apple and raspberries baked with a
coconut streusel topping served with ginger gelato*

Chocolate Peanut Butter Bombe
*cardamon marshmallow, peanut brittle,
vanilla sauce*

Apple Tart Tatin
*baked caramelized apple over flaky puff pastry,
cinnamon gelato*

Pumpkin Crème Brûlée
honey spice tuile

Pear & Almond Tart
*port poached pear, elderflower whipped
mascarpone, candied rosemary*

Sautéed Bananas with Ginger Cake and Gelato
*caramelized banana slices, warm ginger cake,
bourbon pecan gelato*

Fresh Berries
*seasonal berries served in a white chocolate cup,
berry sauce, agave whipped cream*

All dishes will be served to be shared family style

FIRST COURSE

Please select three

Roasted Baby Beet Salad
frisée, castelfranco radicchio, fried goat cheese, roasted pears, crispy oyster mushrooms

Shaved Brussels Sprouts
toasted hazelnuts, pecorino cheese, candied bacon, pickled red onion, creamy whole grain mustard vinaigrette

Crudo Trio
tuna: smoked maldon salt, chili oil, avocado and radish
yellowtail: beet cured, citrus gremolata salt, herb oil
fluke: pickled watermelon rind, pea tendrils, celery confit

Cauliflower Soup
pumpernickel croutons, green oil, parsley

Arugula Salad
marinated cherry tomatoes, ricotta salata, herb foley, pickled shallots, white balsamic vinaigrette

Tuscan Lasagna
pork, beef and veal ragu, béchamel layered between house made pasta sheets

Duck Confit Tortelloni
sage brown butter, blood orange supremes, parmigiano, parsley

Porcini Risotto
roasted leeks, porcini mushrooms, parsley

Cacio e Pepe
spaghetti tossed with pecorino cheese, black pepper, parsley

Kabocha Squash Soup
roasted squash, brioche croutons, pumpkin seed oil, chives, whipped black pepper crème fraiche

Mezze Rigatoni
house made sausage ragu, pecorino romano fulvi

Caesar Salad
crisp romaine hearts, rustic croutons, boquerones, house caesar dressing, shaved grana padano

ENTRÉES

Please select three

Herb Roasted Chicken Breast
cheddar mashed potatoes, glazed thumbelina carrots, chicken jus

Slow Roasted Sirloin
overnight cured choice sirloin, creamed corn, spicy broccolini

Halibut Saltimboca
sage and prosciutto wrapped halibut, green herb orzotto

Branzino
braised cannellini beans, swiss chard, salsa verde

Hudson Valley Moulard Duck Breast
autumn vegetable farro, saba glaze

Scottish Salmon
meyer lemon and chive butter glaze

Steamed PEI Mussels
rosemary, shallots, garlic, bacon, butter, white wine

Crispy Bone-in Spiced Berkshire Pork Belly
caramelized savoy cabbage, salt roasted orchard apples, and glazed baby hakurei turnips

Rosemary Roasted Sliced Colorado Leg of Lamb
hot buttered hummus, braised lentils, dandelion-breadcrumb gremolata

Steak Frites
hanger steak with herb citrus butter, hand cut fries, garlic aioli, housemade sundried tomato ketchup

Pan Roasted Sea Scallops
celery root puree, roasted cauliflower florets, sultanas, capers, thyme, brown butter and parsley

Apple, Bacon and Sausage Stuffed Pork Loin
braised red cabbage, caramelized onion mostarda

SIDE DISHES

Please select three

Maple Roasted Butternut and Acorn Squash
hot & spicy toasted pecans

Cucumbers & Dill
*red onion, snap peas, radish, feta,
and pickled peppers*

Creamed Collard Greens
light & smoky chicken gravy

Marinated Beets
almonds, herbs, citrus, ricotta

Brussels Sprouts and Bacon Stuffing
walnuts, apple cider glaze

Wild Mushroom Tart
*mixed herb roasted mushrooms, truffle fondue,
parmigiano, arugula, black pepper*

Baked Mac and Cheese
*four cheese sauce, elbow macaroni,
toasted crumbs, truffle oil*

Crushed Yukon Potatoes
olive oil, sage, thyme, garlic

Creamed Swiss Chard
rainbow swiss chard, béchamel

Heirloom Carrots
cumin, coriander, honey, chopped parsley

Goat Cheese Cauliflower Gratin
*tender cauliflower, fresh herbs,
goat cheese, parmigiano*

DESSERTS

Served plated, please select one

Banana Bread Pudding
toffee pecan ice cream

Key Lime Panna Cotta
coconut streusel, ginger whipped cream

Black Forest Mousse Tart
*rich chocolate mousse, cherry brandy whipped
cream, luxardo cherries*

Sautéed Bananas with Ginger Cake and Gelato
*caramelized banana slices, warm ginger cake,
bourbon pecan gelato*

Fresh Berries
*seasonal berries served in a white chocolate cup,
berry sauce, agave whipped cream*

Apple Tart Tatin
*baked caramelized apple over flaky puff pastry,
cinnamon gelato*

Tres Leches
turbinado sugar cake, salted caramel gelato

Carrot Cake
*classic with cream cheese frosting,
walnuts, spices*

Mixed Fruit Cobbler
*peach, apple and raspberries baked with a
coconut streusel topping served with ginger gelato*

Warm Cinnamon Donut Holes
chocolate raspberry dipping sauce

Assorted Cookies, Brownies and Biscotti
*s'mores cookies, pistachio biscotti,
brutti ma buono, coconut macarons,
chocolate brownie bites, ginger molasses cookies*

FIVE COURSE TASTING MENU

Custom seasonal tasting menus available upon request

\$165 PER PERSON

AMUSE BOUCHE

Marinated Watermelon & Prosciutto

FIRST COURSE

Sunchoke Soup

*sunchoke, green oil, chervil, neuske's bacon lardons,
pecorino brioche crisp*

SECOND COURSE

Duck Confit Tortelloni

sage brown butter, blood orange, pecorino, parsley

THIRD COURSE

Crisp Chicken Thigh

melted leeks, celery root puree, pickled chanterelles

FOURTH COURSE

Pan Seared Black Bass

butternut squash farrotto, arugula pesto

FIFTH COURSE

Amaretti Semifreddo

candied kabocha squash, espresso shortbread

SEVEN COURSE TASTING MENU

Custom seasonal tasting menus available upon request

\$185 PER PERSON

AMUSE BOUCHE

Truffle Arancini

FIRST COURSE

Roasted Golden and Red Beet Salad
tri colored quinoa, shaved ricotta salata, citrus, baby lettuces

SECOND COURSE

Asparagus Velouté
lemon-dill crème fraiche, prosciutto crisp

THIRD COURSE

Pea and Ricotta di Buffala Ravioli
truffle carpaccio, chive, brown butter

FOURTH COURSE

Branzino
braised cannellini beans, swiss chard, salsa verde

FIFTH COURSE

Braised Beef Cheek
soft herb orzotto, glazed thumbelina carrots

SIXTH COURSE

Roots, Cheese, Fruits & Leaves
shaved root vegetables, celery leaf, parsley, endive, treviso, fig jam and whipped chèvre

SEVENTH COURSE

Rhubarb-Almond Tart
frangelico whipped cream

SPARKLING

- CHAMPAGNE, GOSSET "BRUT EXCELLENCE" NV, FRANCE 96
CAVA, "ROSAT TREPAT", AGUSTUS TORELLÓ MATA 2010, CATALONIA, SPAIN 55
SPARKLING WINE, TRENTO "PERLÉ" FERRARI 2007, TRENTO, ITALY 69
SPARKLING WINE, SCHRAMSBERG, BLANC DE BLANC, 2009, NORTH COAST, CALIFORNIA 90

WHITE

- RIESLING, SPATLESE, MARKUS MOLITOR, WEHLENER SONNENUHR 2007, MITTELMOSEL, GERMANY 40
PINOT GRIS GRAND CRU "ZINNKOEPLÉ" PAUL KUBLER, 2007, ALSACE, FRANCE 55
SAUVIGNON BLANC, FIDDLEHEAD CELLARS, 2011, SANTA YNEZ VALLEY, CALIFORNIA 50
VERNACCIA DI SAN GIMIGNANO "CARATO", 2008, MONTENIDOLI, ITALY 61
MALVAZIJA "PONENTE", BRUNO TRAPAN, 2013, ISTRIA 48
GRUNER VELTLINER, RAINER WESS, 2012, WACHAUER, AUSTRIA 55
VIGNETO CARANTINA, MONTEFORCHE, 2011, VINETO, ITALY 72
CHARDONNAY, DOMAINE BERNARD MOREAU ET FILS, 2011, BOURGOGNE, FRANCE 65
CHARDONNAY, FERRARI-CARANO, 2012, SONOMA COUNTY, CALIFORNIA 72
CHARDONNAY, ANABA, 2011, SONOMA COAST, CALIFORNIA 70

RED

- BURGUNDY, MORGON "VIEILLES VIGNES", GUY BRETON 2013, BEAUJOLAIS, FRANCE 68
PETITE SYRAH, THREE CLICKS, 2009, NAPA, CALIFORNIA 60
RIOJA, VINA SANTURNIA, RESERVA, 2006, SPAIN 55
LANGHE NEBBIOLO DOC BRANDINI FILARI CORTI, 2012, PIEDMONT, ITALY 50
VOLPOLO, SAPAIO, BOLGHERI, 2009, TUSCANY, ITALY 54
CHIANTI, FATTORIA DI SAMMONTANA 2012, TUSCANY, ITALY 83
MALBEC, FRANCIS COPPOLA, 2013, MONTEREY, CALIFORNIA 50
PINOT NOIR, WILLIKENZIE, 2010, WILLAMETTE VALLEY, OREGON 66
PINOT NOIR, FAILLA "KEEFER RANCH", 2012, RUSSIAN RIVER VALLEY, CALIFORNIA 91
SYRAH-GRENACHE BLEND, LINNE CALODO, RISING TIDES, 2010, PASO ROBLES, CALIFORNIA 90
SICILIA ROSSO "PITHOS ROSSO" COS 2012, SICILY, ITALY 65
CABERNET SAUVIGNON, CONN CREEK, 2010, NAPA VALLEY, CALIFORNIA 95
RHONE GIGONDAS "SANTA ROC", EDMOND GRAS 2010, FRANCE 92

SOMMELIER RESERVE CELLAR

AVAILABLE BY THE CASE ONLY

SPARKLING

LAURENT PERRIER, "GRAND SIÈCLE", GRAND CUVÉE, BRUT NV, FRANCE 296

ROSÉ CHAMPAGNE, BÉRÊCHE & FILS, EXTRA BRUT ROSÉ NV, FRANCE 140

ROSÉ CHAMPAGNE, LANSON, BRUT ROSE, NV, FRANCE 125

CHAMPAGNE, BOLLINGER, SPECIAL CUVÉE NV, FRANCE 180

WHITE

RIESLING GRAND CRU "MUENCHBERG", JULIAN MEYER, 2010, ALSACE, FRANCE 96

SANCERRE, LA POUSSIE, 2011, LOIRE VALLEY, FRANCE 80

CORTON-CHARLEMAGNE GRAND CRU, BONNEAU DU MARTRAY, 2011, BURGUNDY, FRANCE 314

BOURGOGNE, LUCIEN LE MOINE, 2011, FRANCE 87

JASNIÈRES, LES ROSIERS, SEC, BELLIVIÈRE, 2013, LOIRE VALLEY, FRANCE 80

CHÂTEAUNEUF DU PAPE BLANC, DOMAINE DU VIEUX LAZARET, FAMILLE QUIOT, 2011, RHONE, FRANCE 75

RED

BURGUNDY, SAUVIGNY-LES-BEAUNE, LAVIERES, 1ER CRU, DOMAINE SEGUIN-MANUEL, 2012, FRANCE 90

RIOJA "VINA TONDONIA", LOPEZ DE HEREDIA 2002, SPAIN 85

CHIANTI CLASSICO GRAN SELEZIONE, CASTELLO DI AMA, SAN LORENZO, 2010, TUSCANY, ITALY 105

PINOT NOIR, SEA SMOKE, "TEN", 2012, SANTA RITA HILLS, CALIFORNIA 210

SUPER TUSCAN, ANTINORI TIGNANELLO SANGIOVESE, CABERNET SAUVIGNON 2011, ITALY 255

BORDEAUX, PAUILLAC, CHÂTEAU PONTET-CANET, 2007, FRANCE 248

BORDEAUX, MARGAUX, ALTER EGO DE PALMER, 2008, FRANCE 171

CABERNET SAUVIGNON, CAIN CONCEPT, 2009, NAPA VALLEY, CALIFORNIA 120

RHONE, CHATEAUNEUF-DU-PAPE "PRIVILEGE", CHATEAU MAUCOIL 2007, FRANCE 121

BARBARESCO, VIETTI, MASSERIA, 2007, ITALY 200

BAROLO, CASCINA FONTANA 2009, PIEDMONT, ITALY 110

BAROLO "LE VIGNE" LUCIANO SANDRONE, 2010, PIEDMONT, ITALY 308

STARR BAR PACKAGE

Served for 2 hours

\$40/GUEST FOR 2 HOURS,
\$12/GUEST FOR EACH
ADDITIONAL HOUR.
Please select three wines. Taxes not included.

BOTTLED BEER

Heineken
Amstel Light
Brooklyn Lager

WINE

Robert Mondavi Private Selection Sauvignon Blanc
Robert Mondavi Private Selection Chardonnay
Robert Mondavi Private Selection Merlot
Robert Mondavi Private Selection Cabernet Sauvignon
Bortolomiol Prosecco

LIQUOR

Absolut Vodka
Beefeater Gin
Dewar's White Label Scotch
Jim Beam Bourbon
Sauza Silver Tequila
Bacardi Silver Rum
Sweet and Dry Vermouth

BEVERAGE

Assorted Sodas
Juices
Bottled Water

PREMIUM BAR PACKAGE

Served for 2 hours

\$50/GUEST FOR 2 HOURS,
\$14/GUEST FOR EACH
ADDITIONAL HOUR.
Please select three wines. Taxes not included.

BOTTLED BEER

Heineken
Amstel Light
Brooklyn Lager

WINE

Coppola Diamond Collection Pinot Grigio
Coppola Diamond Collection Chardonnay
Coppola Diamond Collection Pinot Noir
Coppola Diamond Collection Zinfandel
Sofia Sparking Wine

LIQUOR

Grey Goose Vodka
Bombay Sapphire Gin
Glenlivet Scotch
Johnny Walker Black Label Scotch
Maker's Mark Bourbon
Patron Tequila
Bacardi Silver Rum
Sweet and Dry Vermouth

BEVERAGE

Assorted Sodas
Juices
Bottled Water

MAY DINING ROOM INFORMATION

HISTORY

Formerly a private residence, the May Dining Room is a designated preservation zone, as part of the Studio Towers Renovation Project. This stunning space includes an original fireplace and window frames from 1892 along with an elegant furnace, modeled after the original design from that same opening year. Through a set of French doors, May Room flows out onto a 5,000 square foot rooftop terrace, a feature first envisioned by the building's original architect, William Burnet Tuthill, now reimagined for the 21st century. The terrace offers a sweeping view of Central Park and overlooks the intersection of 57th Street and Seventh Avenue.

ACCESS

Event attendees will enter the building via 881 Seventh Avenue, where an express elevator will take them to the May Dining Room on the 9th floor. Entering the space from the south, guests are encouraged to check their coat in the Lounge, immediately adjacent to May Room. May Room guests have full or shared access to the rooftop terrace.

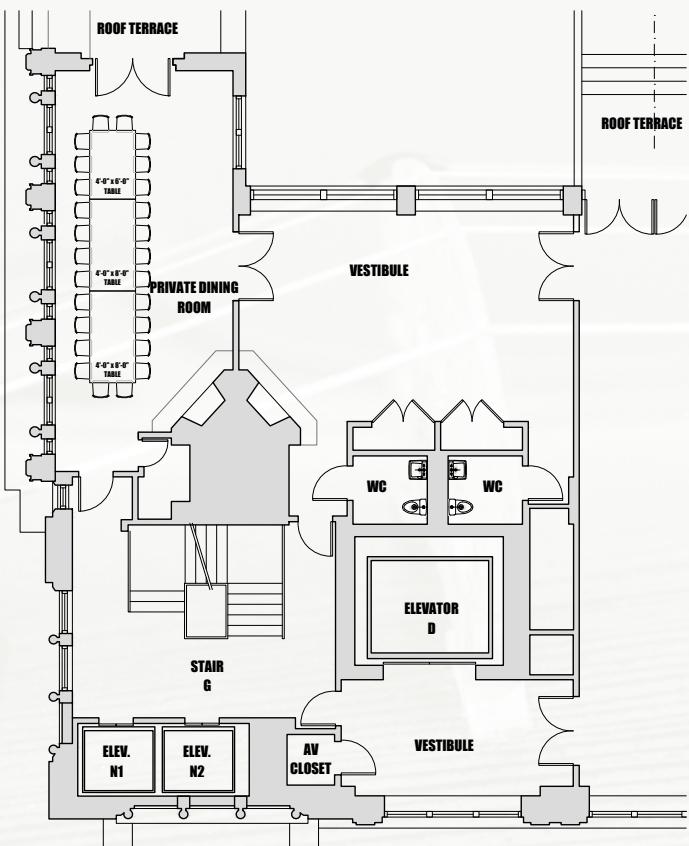
PRICING

May Room is available during the day with a rental fee of \$1,500 or in the evening with a rental fee of \$2,500. These rental fees reflect a reservation of the May Room for three hours. An Administrative Fee in an amount equal to 23% of the event's total food and beverage charges will be added to offset the costs associated with administration of the event, including providing staffing. The Administrative Fee is subject to all applicable sales and similar taxes. The Administrative Fee is not a gratuity and will not be distributed to employees who provide services to guests. Applicable taxes, including an 8.875% sales tax, and the Administrative Fee will be included in the total financial estimate and final invoice.

CAPACITY

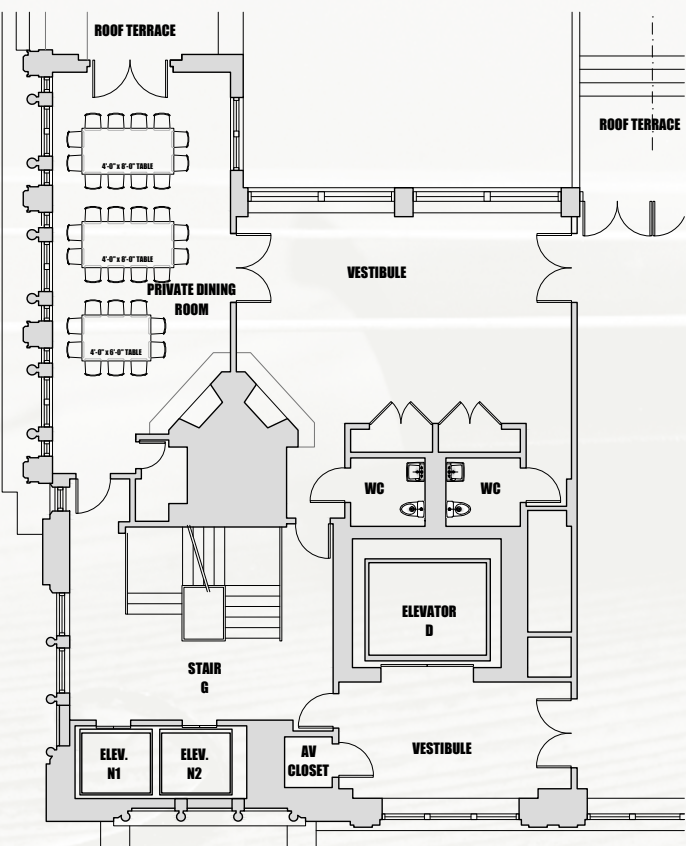
May Room can accommodate up to 34 guests for a seated meal at three separate tables and 26 guests at one long table. It can accommodate up to 50 guests for a standing reception.

MAY DINING ROOM FLOOR PLANS



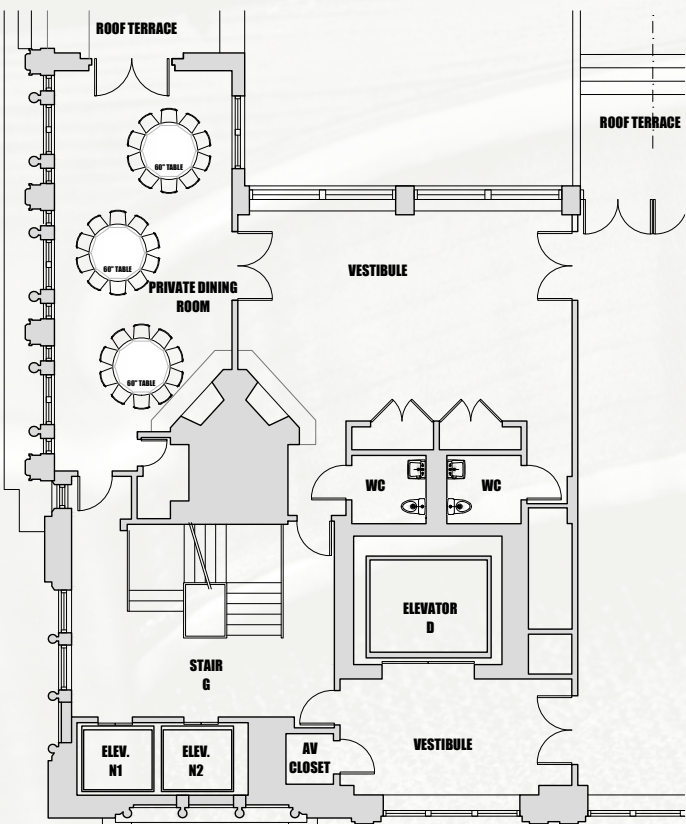
Seated Dinner: Option A

Total Seats: 26



Seated Dinner: Option B

Total Seats: 34



Seated Dinner: Option C

Total Seats: 30