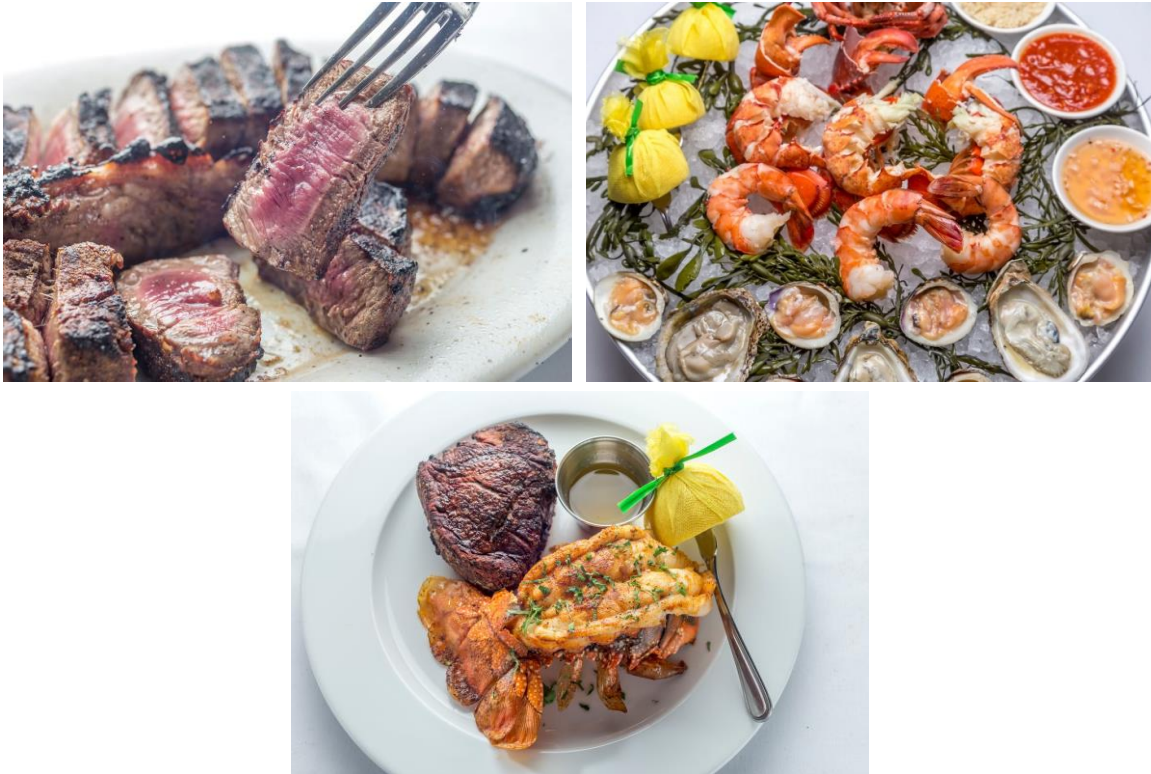




**ROYAL35**  
— STEAKHOUSE —

## Events Package



This 130-seat restaurant combines classic steakhouse influences with elevated sophistication. Royal 35's impressively high ceilings, mahogany wood walls, and dark leather tufted banquettes create a rich yet inviting atmosphere. Behind the grand wooden door entrance is an oak wood bar followed by a corridor lined with oversized circular banquettes. Wine bottles adorn the walls all around the restaurant and an impressively large glass meat locker is on display. Whether it's a business meeting or celebratory event, we'd be delighted to host your next gathering.

At the core of Royal 35's menu is our classic collection of USDA Prime Beef, which is dry-aged for 35 days using our in-house aging box.

Signature items include sizzling steaks dry-aged using pink Himalayan salt along with an extensive raw bar and seafood selection. The wine list offers a wide selection of California wines mostly from Napa Valley along with old world European wines.



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## The Main Dining Room



Featuring a mahogany wall, dark leather banquettes, a wine wall and a gorgeous fire place, our Main Dining Room holds up to seated 90 guests. Our three intimate banquettes along the front wall each seat up to 3 guests comfortably and our front entrance bar can also be booked for private events up to 25.



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## The Royal Room



Our upper level private room overlooking the ground floor holds up to 30 seated guests and 40 standing. Perfect for any intimate or social events such as birthdays, lunch/dinner, wedding receptions or corporate meetings.



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PASSED HORS D'OEUVRES

*Select five*

Yellowfin Tuna Tartare  
Wasabi

Filet Bites  
Stilton Toasts

Prosciutto and Brie Lavash

Bacon Wrapped Jalapeno

Applewood Smoked Bacon Bites  
Sauce 35

Heirloom Tomato Bruschetta

Lamb Meatballs  
Mint Sauce

Belgian Endive with Humboldt Fog Cheese

Fried Zucchini and Mozzarella Purse

Peekytoe Crab Salad

Lobster Sliders

30 Minutes	\$30 per guest
1 Hour	\$40 per guest
2 Hours	\$80 per guest

Add-On

Seafood Tower

Clams, Oysters and Jumbo Shrimp  
\$39 per guest



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## BAR PACKAGES

### STANDARD OPEN BAR

Standard spirit selections, house wines (red, white and sparkling), assorted beers and soft drinks

1 Hour	\$30 per guest
2 Hours	\$50 per guest
3 Hours	\$70 per guest

### PREMIUM OPEN BAR

Premium spirit selections, house wines (red, white and sparkling), assorted beers and soft drinks

1 Hour	\$40 per guest
2 Hours	\$60 per guest
3 Hours	\$80 per guest

### BEVERAGES ON CONSUMPTION

Host will be charged based on actual consumption at the event





**ROYAL35**  
— STEAKHOUSE —

PRIX FIXE MENU #1

All menus include coffee & tea service

Appetizer - Select three

Classic Caesar Salad

Mixed Greens with Aged Goat Cheese

Baked Clams

Applewood Smoked Bacon

Saffron Tomato Bisque

Entree

Grilled Atlantic Salmon

8 oz Filet Mignon

Herb Roasted Organic Chicken

Truffle Pappardelle

Family Style Sides - Select two

Creamed Spinach

Mashed Potatoes

Asparagus

Hand-Cut French Fried Potatoes

Fried Onion Rings

Dessert - Select two

Warm Chocolate Cake

Classic Tiramisu

Lemon Cheesecake

Ice Cream/Sorbet

\$125 per person

Prices do not include administration fee, sales tax or gratuity



**ROYAL35**  
— STEAKHOUSE —

PRIX FIXE MENU #2

All menus include coffee & tea service

Appetizer - Select three

Classic Caesar Salad

Royal 35 Salad

Jumbo Shrimp Cocktail

Jumbo Lump Brioche Crab Cake

Fried Day Boat Calamari

Entree

Grilled Atlantic Salmon

USDA Prime New York Strip

Herb Roasted Organic Chicken

Truffle Pappardelle

Family Style Sides - Select two

Creamed Spinach

Mashed Potatoes

Asparagus

Hand-Cut French Fried Potatoes

Fried Onion Rings

Dessert - Select two

Warm Chocolate Cake

Classic Tiramisu

Lemon Cheesecake

Ice Cream/Sorbet

\$145 per person

Prices do not include administration fee, sales tax or gratuity



**ROYAL35**  
— STEAKHOUSE —

PRIX FIXE MENU #3

All menus include coffee & tea service

Seafood Tower

Clams, Oysters and Jumbo Shrimp

Appetizer - Select three

Royal 35 Salad

Jumbo Lump Brioche Crab Cake

Oysters Rockefeller

Lobster Bisque Royal

Applewood Smoked Bacon

Entree

Roasted Chilean Sea Bass

USDA Prime New York Strip

USDA Prime Bone-In Ribeye

Surf & Turf (+\$12)

8oz Filet Mignon and Maine Lobster Tail

Family Style Sides - Select two

Creamed Spinach

Asparagus

Lobster Mac & Cheese

Truffle French Fried Potatoes

Dessert - Select two

Warm Chocolate Cake

Classic Tiramisu

Lemon Cheesecake

Ice Cream/Sorbet

\$175 per person

Prices do not include administration fee, sales tax or gratuity





**ROYAL35**  
— STEAKHOUSE —

## CHILDREN'S MENU

### Entrée – Select three

French Bread Pizza

Penne Pasta

Butter or Red Sauce

Grilled Chicken Sandwich

Cheeseburger

Grilled Cheese Sandwich

### Sides

Mashed Potatoes

Hand-Cut French Fried Potatoes

### Dessert

Warm Chocolate Cake

Ice Cream/Sorbet

**\$35 per child**

Prices do not include administration fee, sales tax or gratuity



**ROYAL35**  
— STEAKHOUSE —

BUFFET MENU

Includes coffee & tea service

FRESH BREAD

Salad – Select one

Classic Caesar Salad

Mixed Greens with Aged Goat Cheese

Royal 35 Salad

Iceberg Wedge Salad

Pasta – Choose one

Lobster Mac & Cheese

Penne a la Vodka

Truffle Pappardelle

Vegetable – Choose one

Marinated Mixed Vegetables

Grilled Asparagus

Entrée – Choose two

Herb Roasted Organic Chicken

Grilled Atlantic Salmon

USDA Prime NY Strip Steak Carving Station

CHEF'S SELECTION DESSERT PLATTER

\$110 per person for dinner/\$90 per person for lunch

Prices do not include administration fee, sales tax or gratuity