



*est. 2003*

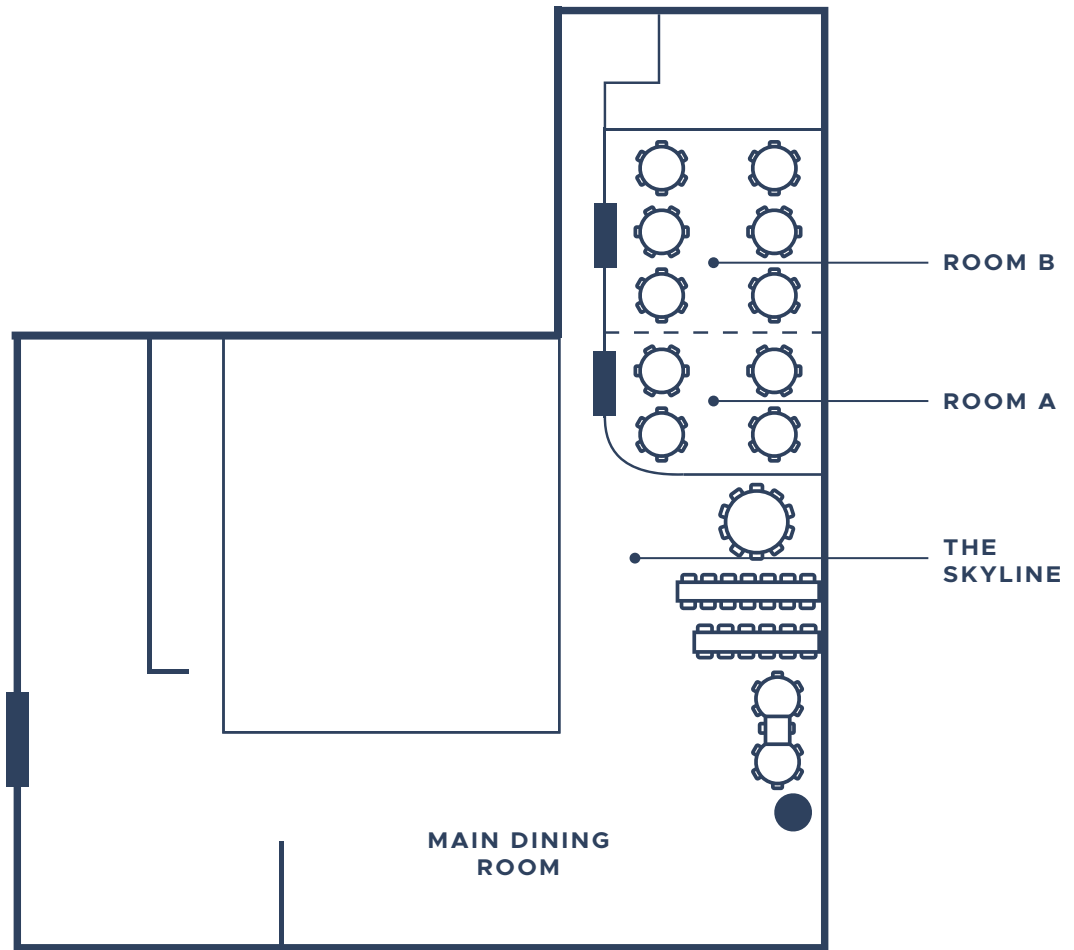
# DRESSLER'S

**WELCOME BACK**

"There is nothing better than a great party. Thank you for considering Dressler's Metropolitan to host your next get together. We look forward to working with you to create a unique and memorable evening"

**JON DRESSLER**





|                             |   |
|-----------------------------|---|
| ROOM A & B<br>SQ FT. 860    | 10 ROUNDS<br>66 SEATED / 100 STANDING / 55 PRESENTATION |
| ROOM A<br>SQ FT. 350        | 4 ROUNDS<br>24 SEATED / 30 STANDING / 20 PRESENTATION   |
| ROOM B<br>SQ FT. 510        | 6 ROUNDS<br>42 SEATED / 50 STANDING / 30 PRESENTATION   |
| THE SKYLINE<br>SEMI-PRIVATE | UP TO 48 SEATED   |
| FULL RESTAURANT<br>BUY-OUT  | 210 SEATED/ 400 STANDING                                |







**3 COURSE DINNER**  
( \$74/pp // COFFEE + SOFT DRINKS INCLUDED )

**SALADS**

(choice of one)

**THE CLASSIC CAESAR**

*crisp romaine, caesar dressing, shaved parmesan, & house-made croutons*

**THE WEDGE**

*iceberg lettuce, maytag bleu cheese dressing, applewood smoked bacon, red onion, & bleu cheese crumbles*

**G'S HOUSE**

*mixed field greens, balsamic vinaigrette, caramelized onions, candied walnuts, & goat cheese*

**ENTRÉES**

(choice of three)

**SAUTÉED CHICKEN**

**MARYLAND LUMP CRAB CAKES**

**8 OZ. FILET MIGNON // +\$10pp**

**DELMONICO RIBEYE // +\$10pp**

**BRAISED BEEF SHORT RIB**

**PAN SEARED SCALLOPS**

**ROASTED SALMON**

**CHEF'S CATCH**

*add to any entrée*

**CRAB CAKE // +\$16pp**

**LOBSTER TAIL // +\$MP**

**DESSERTS**

**MOM'S CHEESECAKE**

**DOUBLE CHOCOLATE CAKE**

**MOM'S CARROT CAKE**

**FAMILY STYLE SIDES**

(choice of two for the table, each additional +\$4pp)

**GRILLED ASPARAGUS**

**SAUTÉED SPINACH**

**MAC & CHEESE**

**BRUSSELS SPROUTS**

**MASHED POTATOES**

**SAUTÉED BROCCOLINI**

**SEASONAL RISOTTO**

**SWEET POTATO & DUCK HASH // +\$3pp**

**PARTY WINES**

(choose 1 red and 1 white)

**\$55/BOTTLE**

**WHITE**

*Bread & Butter Chardonnay, Banfi "Le Rime" Pinot Grigio, SLO Jams Sauvignon Blanc*

**RED**

*Boen Pinot Noir, Zolo Malbec*

**\$55/BOTTLE**

**WHITE**

*Cave De Lugny Chardonnay, Kono Sauvignon Blanc, Single Post Riesling*

**RED**

*Fanti "Poggia Torto" Sangiovese, Decoy Cabernet Sauvignon*



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF



**4 COURSE DINNER**  
( \$84/pp // COFFEE + SOFT DRINKS INCLUDED )

**APPETIZERS**

(choice of two for the table, each additional +\$4pp)

THAI PEANUT CALAMARI  
OUR PIMENTO CHEESE  
ROASTED GOAT CHEESE & GARLIC  
CAJUN STYLE SHRIMP  
CHEESE BOARD  
MEAT BOARD  
MEZE

**SALADS**

(choice of one)

**THE CLASSIC CAESAR**  
*crisp romaine, caesar dressing, shaved parmesan, & house-made croutons*

**THE WEDGE**  
*iceberg lettuce, maytag bleu cheese dressing, applewood smoked bacon, red onion, & bleu cheese crumbles*

**G'S HOUSE**  
*mixed field greens, balsamic vinaigrette, caramelized onions, candied walnuts, & goat cheese*

**ENTRÉES**

(choice of three)

SAUTÉED CHICKEN  
MARYLAND LUMP CRAB CAKES  
8 OZ. FILET MIGNON // +\$10pp  
DELMONICO RIBEYE // +\$10pp  
BRAISED BEEF SHORT RIB  
PAN SEARED SCALLOPS  
ROASTED SALMON  
CHEF'S CATCH

*add to any entrée*

CRAB CAKE // +\$16pp  
LOBSTER TAIL // +\$MP

**DESSERTS**

MOM'S CHEESECAKE  
DOUBLE CHOCOLATE CAKE  
MOM'S CARROT CAKE

**FAMILY STYLE SIDES**

(choice of two for the table, each additional +\$4pp)

GRILLED ASPARAGUS  
SAUTÉED SPINACH  
MAC & CHEESE  
BRUSSELS SPROUTS  
MASHED POTATOES  
SAUTÉED BROCCOLINI  
SEASONAL RISOTTO  
SWEET POTATO & DUCK HASH // +\$3PP

**PARTY WINES**

(choose 1 red and 1 white)

**\$55/BOTTLE**

**WHITE**

*Bread & Butter Chardonnay, Banfi "Le Rime" Pinot Grigio, SLO Jams Sauvignon Blanc*

**RED**

*Boen Pinot Noir, Zolo Malbec*

**\$55/BOTTLE**

**WHITE**

*Cave De Lugny Chardonnay, Kono Sauvignon Blanc, Single Post Riesling*

**RED**

*Fanti "Poggia Torto" Sangiovese, Decoy Cabernet Sauvignon*



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF

## COCKTAIL MENU

### COCKTAIL STYLE HORS D'OEUVRES

*(priced per piece)*

CHICKEN SATAY // \$2  
MINI CRAB CAKES // \$4.50  
CANNELLINI BEAN TOAST \$2  
BACON WRAPPED SCALLOP // \$4.50  
NC ROBIOLA AND MUSHROOM CROSTINI // \$3  
GRILLED SAUSAGES // \$1.50  
AHI TUNA CRACKERS // \$2.50  
SEASONAL VEGETABLE CROSTINI // \$2.50  
BERBERE SPICED BEEF MEDALLIONS // \$4  
SHRIMP COCKTAIL // \$3  
FRIED OYSTERS // \$2.50  
GOAT CHEESE CROSTINI // \$2  
CAPRESE SKEWERS // \$2  
PIMENTO CHEESE CROSTINI // \$2

### GROUP STATIONARY HORS D'OEUVRES

LOW COUNTRY CRAB DIP // \$250  
WHOLE BEEF TENDERLOIN // \$375  
AHI TUNA PLATTER // \$150  
GRILLED COLD WATER LOBSTER TAILS // \$MP  
(MINIMUM ORDER OF 30 TAILS)  
WHOLE PORK TENDERLOIN // \$175  
VEGETABLE CRUDITÉS // \$4pp  
CHEESE & FRUIT // \$4pp  
CHARCUTERIE // \$10pp  
MEZE // \$6pp



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF





## ADDITIONAL INFORMATION

### ALLERGIES/DIETARY RESTRICTIONS

*Chef and servers are all very experienced with dietary preferences and/or allergies.*

*We can accommodate gluten free, vegetarian, vegan and pescatarian diets.*

### WINE OFFERINGS

*We have options at the following price points:*

*\$40, \$50, \$60 for red, white, rose, and/or sparkling that our wine director will choose for your event*

*If you would like something specific, we can also put you in touch before the date to go over options and special orders*

### COMPLIMENTARY VALET PARKING

### NO ROOM CHARGES

### COVERED PATIO ALSO AVAILABLE

### CUSTOMIZABLE TABLE CONFIGURATIONS

### EXTRA GEAR:

*Podium (\$75 rental), Presentation Screen (\$25 rental), Bluetooth Speaker (\$25 rental), LCD Projector (\$125 rental), HDMI cords, VGA cords, Slide Advancers, and Extension Cords.*

### PRIVATE SPACE

#### Room A

*28 seated / 30 standing / 20 presentation*

*Available A/V: 4' Pull-Up Screen (\$25), LCD Projector (\$125)*

#### Room B

*45 seated / 50 standing / 30 presentation*

*Available A/V: 75" ULED Smart TV (\$150)*

#### Room A + Room B

*76 seated / 100 standing / 55 presentation*

*Available A/V: 75" ULED Smart TV, 4' Pull Up Screen & LCD Projector, Handheld Wireless Microphone for overhead inset speakers*

### SEMI -PRIVATE SPACE

#### The Skyline

*Up to 48 seated*

#### Full Restaurant Buyout

*210 seated/ 400 standing*



## RARE ROOTS PRIVATE DINING

### CHAPTER 6



A South End destination for Mediterranean flavors, Chapter 6 is ideal for large reservations and events, accommodating 60–100 guests for group dining or 150–200+ for full buyouts. Menus range from family-style to chef-curated tastings.

[CHAPTERSIXCLT.COM/PRIVATE-EVENTS](http://CHAPTERSIXCLT.COM/PRIVATE-EVENTS)

### FIN & FINO

UPTOWN



In the heart of Uptown, Fin & Fino offers flexible spaces, from small dining rooms to full buyouts, for seafood-focused dinners, receptions, and corporate events.

[FINANDFINO.COM/UPTOWNPRIVATEEVENTS](http://FINANDFINO.COM/UPTOWNPRIVATEEVENTS)

### FIN & FINO

BIRKDALE



With patio and indoor options for 24–175 guests, Fin & Fino Birkdale blends lively bar energy with seafood-driven dining in a range of private settings.

[FINANDFINO.COM/BIRKDALEPRIVATEEVENTS](http://FINANDFINO.COM/BIRKDALEPRIVATEEVENTS)

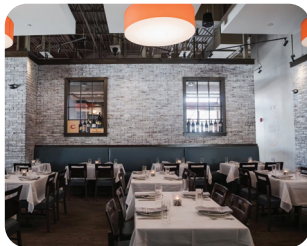
### DRESSLER'S



A Charlotte classic, Dressler's Metropolitan provides a warm, refined setting for celebrations or business gatherings with elevated American cuisine at its core.

[DRESSLERSRESTAURANT.COM](http://DRESSLERSRESTAURANT.COM)

### THE PORTER'S HOUSE



This modern chophouse in Waverly features private rooms for 18–120 guests, with curated menus, AV capabilities, and complimentary valet service.

[THEPORTERSHOUSE.COM/PRIVATEDINING](http://THEPORTERSHOUSE.COM/PRIVATEDINING)

### DRESSLER'S

IMPROV KITCHEN AT  
MIDDLE C JAZZ



A 3,500 sq ft, 200-capacity Uptown club, Middle C offers fully serviced private events with food, bar, AV, live music in an upscale jazz-club setting.

[MIDDLECJAZZ.COM/PRIVATE-EVENTS](http://MIDDLECJAZZ.COM/PRIVATE-EVENTS)

established in the carolinas

  
RARE ROOTS  
HOSPITALITY

[rarerootshospitality.com](http://rarerootshospitality.com)