



BAR & RESTAURANT

LARGE PARTY RESERVATIONS GUIDELINES FACT SHEET

MENU SELECTION

- Parties of 12 or more guests are considered large parties and must order from pre-selected Family Style Menus (3 different price ranges are available) and have a selected Family Style Menu option in place 48 hours prior to the reservation date. Menus are subject to change.
- Wines by the bottle to be selected from the wine list 48 hours in advance from the 1609 wine menu.

BOOKING AND CANCELLATION

- For large parties of 12 guests or more, reservations should be placed either at 6:00 pm to 6:30 pm or 8:00pm and later.
- Final guest counts are to be confirmed 48 hours prior to the reservation date.
- 48-hour cancellation notice must be given to avoid the \$50 per person late cancellation fee
- Hotel owns the right to cancel the event if it is not in line with its ethics code, safety guidelines and operational policies.
- Any personal decor must be confirmed with the Restaurant Manager prior to the reservation date.

PAYMENTS AND FEES

- \$5 cake service fee per guest will apply to the final bill if guests bring their own cake.
- 17% service charge will apply to the final bill.
- All Large Party Reservations must be confirmed with a Credit Card via Secure Pay 72 hours prior to the reservation date, without SecurePay confirmation the reservation will not be considered as confirmed.

TABLE ARRANGEMENT AND CAPACITY

- 1609 Dining Room Maximum capacity is as described below:
 - 1 Long table - accommodates 12 guests inside of the Restaurant.Parties larger than 12 will be accommodated at multiple tables that will be set close to each other.

WINES BY THE GLASS

Champagne & Sparkling

	Glass	Bottle
Benvolio, Prosecco Brut, Valdobbiadene, Italy	16	75
Freixenet 'Cordon Negro' Brut Cava	16	75
Simmonet Febvre Cremant de Bourgogne Rose	18	85
Laurent Perrier	31	155
Yellow Label', Veuve Cliquot, Champagne, France	35	160

Red Wines

Sterling 'VC' Pinot Noir	17	80
E. Guigal Côtes du Rhône Rhône Blend	17	80
La Vendimia Garnacha	18	85
Malbec, Kaiken Ultra, Mendoza, Argentina	19	90
Cabernet, Justin Vineyards, Paso Robles, California	20	95

Rosé

	Glass	Bottle
Whispering Angel, Provence, France	18	85
AIX, Coteaux d'Aix, Provence, France	20	95

White Wines

Wairau River, Marlborough, New Zealand, Sauvignon Blanc	16	75
Lapostelle Grand select Sauvignon Blanc	18	85
Paco & Lola Albarino	18	85
La crema Chardonnay	19	90
Banfi Pinot Grigio	19	90
Patrick Piuze Bourgogne	20	95
Raffaitain Sancerre	21	100

WINES BY THE BOTTLE

Champagne

Laurent-Perrier, 'La Cuvée'	155
Veuve Clicquot Rosé N/V	180
Laurent-Perrier Cuvée Rosé N/V	200
Billecart - Salmon Brut Rosé	200

Red Wines

PINOT NOIR

Alpasió Grand, Los Chacayes, Argentina	100
Meiomi, Sonoma, California, USA	110
Bachelet Monnot Maranges 1er Cru 'Clos de la Boutière', Bourgogne, France	125
Belle Glos Pinot Noir Clark & Telephone, Napa Valley, USA	165
Remoissenet Gevrey - Chambertin, Burgundy, France	210

MALBEC

Alpasió Grand, Mendoza, Argentina	100
Viña Cobos Bramare, Mendoza, Argentina	140
Kaiken 'Maí', Mendoza, Argentina	180

MERLOT

Jean Luc Thunevin "Bad Boy", Bordeaux, France	110
Cakebread Cellars, Napa Valley USA	180

BORDEAUX

Château Lamothe - Bergeron, Haut - Médoc, France	100
Château Teyssier Saint-Émilion Grand Cru Bordeaux Blend	125
Château Larruau Margaux, Bordeaux, France	140
Margaux de Brane, Margaux, France	145
Château Montviel Pomerol Bordeaux Blend	180

White Wines

CHARDONNAY

Sonoma - Cutrer Russian River Ranches, Sonoma County, USA	100
Chablis 1er Cru 'Vailions', Burgundy, France	125
Stag's Leap Wine Cellars Karia, Napa Valley, USA	140

SANCERRE & SAUVIGNON BLANC

Clos Henri, Marlborough, New Zealand	95
Duckhorn Decoy, Sonoma, USA	120
Domaine Du Bouchot Pouilly-Fumé Teres Blanches, France	125
Domaine Vacheron Sancerre, Loire Valley, France	130
Cloudy Bay, Marlborough, New Zealand	140

Maitre D' Hand Picked Varietals

Miguel Merino Rioja Reserva Tempranillo Blend	105
Lapostolle Cuvée Alex Carmenere	120
Ornellaia Toscana Le Volte Super Tuscan Blend	120
Musso Pora Barbaresco Nebbiolo	135
R. López de Heredia Rioja Reserva Viña Tondonia Tempranillo	150
Le Petit Clos Red Blend, Chile	155
Trefethen Oak Knoll District Cabernet Sauvignon	160
Jett Walla Walla Valley Cabernet Sauvignon	190
Grgich Hills Cellar, Napa Valley, USA	190
Hickinbotham McLaren Vale Brooks Road Shiraz	200
Maison Louis Jadot Pommard Pinot Noir	230
Remoissenet Père et Fils Vosne-Romanée Pinot Noir	215

Non-Alcoholic Wines

Eclat Wednesday Domaine	100
Sanguine Domaine Red	100

**17% gratuities will be added to the menu price listed
Vintages are subject to change**



1609 Large Party

MENU OPTION 1 - \$76 excluding grats

1609

BAR & RESTAURANT

APPETIZERS

Served Family Style

Latin Salad (v)(GF)

Orange, Grapefruit, Green Apple, Mixed Greens,
Queso Fresco, Charred Lemon Vinaigrette, Tortilla Crisps

Golden Fried Shrimp

Mango Relish, Lime Crema, Scallion

ENTRÉE

Choice of

Pineapple Pork Ribs (gf)

Slow Cooked Pork Ribs, Pineapple BBQ,
Mexican Corn on the Cob, Garden Greens, Herb Oil

~ or ~

Southwest Veggie Quesadilla (v)

Zucchini, Corn, Peppers, Pepper Jack Cheese, Guacamole, Tomatillo Salsa
Served with 1609 Spiced Fries

~ or ~

Chicken Quesadilla

Roasted Chicken Adobo, Mozzarella, Bell Peppers,
Onion, Sour Cream, Guacamole

DESSERTS

Served Family Style

Basque Cheesecake (v)

Spiced Brown Sugar, Salted Caramel

Tres Leches Tiramisu (v)

Evaporated Milk Mascarpone Mousse, Tres Leches Lady Fingers, Espresso

Chocolate Fondant (GF)

Molten Lava Cake, Cinnamon, Chocolate Crumble,
Chocolate Sauce, Vanilla Ice Cream

(V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have any intolerances or specific diet, please ask your waiter for guidance.

17% gratuities will be added to the menu price listed



1609 Large Party

MENU OPTION 2 - \$94 *excluding grats*

1609

BAR & RESTAURANT

APPETIZERS

Served Family Style

Signature Guacamole (v)(GF)

Pico de Gallo, Cilantro, Grilled Watermelon, Tortilla Chips

Jalapeño Corn Bread (v)(GF)

Creamy Honey Butter

Caesar 1609 (v)

Caesar Dressing, Salsa Macha, Garlic Croutons, Asparagus (No Anchovies)

Catch Of The Day

Passion Fruit, Corn Kernels, Red Onion, Lime, Agave Honey

ENTRÉE

Choice of

Chicken Quesadilla

Roasted Chicken Adobo, Mozzarella, Bell Peppers,
Onion, Sour Cream, Guacamole

~ or ~

Stuffed Calabacitas (v)(gf)

Zucchini, Corn Kernels, Halloumi, Mama Trejo's Rice,
Cilantro Crust, Salsa Ranchera

~ or ~

Shrimp Quesadilla

Mozzarella, Bell Pepper, Onion, Lime Cream, Guacamole
Served with 1609 Spiced Fries

DESSERTS

Served Family Style

Basque Cheesecake (v)

Spiced Brown Sugar, Salted Caramel

Tres Leches Tiramisu (v)

Evaporated Milk Mascarpone Mousse, Tres Leches Lady Fingers, Espresso

Chocolate Fondant (GF)

Molten Lava Cake, Cinnamon, Chocolate Crumble,
Chocolate Sauce, Vanilla Ice Cream

(V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have any intolerances or specific diet, please ask your waiter for guidance.

17% gratuities will be added to the menu price listed



1609 Large Party

MENU OPTION 3 - \$102 *excluding grats*

1609

BAR & RESTAURANT

APPETIZERS

Served Family Style

Signature Guacamole (vg)(gf)

Pico de Gallo, Cilantro, Grilled Watermelon, Tortilla Chips

Veggie Empanada (v)

Corn Kernels, Mozzarella, Poblano Peppers, Onion, Chimichurri, Salsa Criolla

Mexican Bowl (vg)(gf)

Avocado, Mango, Zucchini, Corn Kernels, Black Beans, Cucumber, Iceberg, Cilantro Vinaigrette

Octopus Tiradito (gf)

Passion Fruit Aioli, Soy Glaze, Jicama, Tajin Chilli

Golden Fried Shrimp

Mango Relish, Lime Crema, Scallion

ENTRÉE

Choice of

Beef Fajitas (gf)

Flank Steak, Bell Peppers, Onions, Chimichurri, Avocado, Chorizo, Tortillas

~ or ~

Snapper a la Diabla (gf)

Pan fried Snapper, Quinoa, Peppers, Corn, Diabla Sauce, Tequila Cream

~ or ~

Stuffed Calabacitas (v)(gf)

Zucchini, Corn Kernels, Halloumi, Mama Trejo's Rice, Cilantro Crust, Salsa Ranchera

~ or ~

Shrimp Quesadilla

Mozzarella, Bell Pepper, Onion, Lime Cream, Guacamole

Served with 1609 Spiced Fries

DESSERTS

Served Family Style

Basque Cheesecake (v)

Spiced Brown Sugar, Salted Caramel

Tres Leches Tiramisu (v)

Evaporated Milk Mascarpone Mousse, Tres Leches Lady Fingers, Espresso

Chocolate Fondant (gf)

Molten Lava Cake, Cinnamon, Chocolate Crumble, Chocolate Sauce, Vanilla Ice Cream

(V) Vegetarian (VG) Vegan (GF) Gluten Free

If you have any intolerances or specific diet, please ask your waiter for guidance.

17% gratuities will be added to the menu price listed