

Bayard's

EVENTS & CATERING



Bayard's Culinary Professionals provide a wide selection of:

Breakfast Menus For Your Next Event

We have included:

Continental Breakfast Menu

Buffet Breakfast Menu

Seated Breakfast Menu

Beverage Options

DAY TIME ROOM RENTAL FEES

JEWEL ROOM

\$150 for 1/2 day, \$250 for full day



BROAD ROOM

\$100 for 1/2 day, \$200 for full day



PEARL SUITE

\$250 for 1/2 day, \$500 for full day



STONE ROOM

\$250 for 1/2 day, \$500 for full day



PRESIDENT'S LOUNGE

\$250 for 1/2 day, \$500 for full day



HANOVER ROOM

\$250 for 1/2 day, \$500 for full day



MARINE ROOM

\$750 for 1/2 day, \$1250 for full day

Customized Printed Menus are Included for all Events

AV Prices

LCD Projector - \$200

Screen - \$50

Wireless Handheld Mic - \$100

Lavaliere Mic - \$150

Drape System - \$125 - \$375

Flip charts with Markers - \$25

Conference Phone - \$50

Hard-Wired Internet (includes technician) - \$300

Wi - Fi Capability - gratis

Podium - gratis

CONTINENTAL BREAKFAST MENU

Selection of Fruit Juices to Include: *Pineapple, Cranberry and Orange*

Seasonal Sliced Fresh Fruit

An Assortment of Apricot, Cherry and Sugar Brioches

Almond Chausson

Croissants and Assorted Muffins

Raisin and Almond Scones

Butter, Cream Cheese and Jams

Fresh Brewed Coffee, Decaffeinated and Herbal Teas

Food Selling Price: \$25.00 per guest



BUFFET BREAKFAST MENU

(20 person minimum)

Seasonal Sliced Fresh Fruit

Herbed Scrambled Eggs

French Toast, Maple Syrup

Steel Cut Oatmeal, Apples, Brown Sugar

Bacon, Sausage, Home Fries

Assorted Bagels, Muffins, Croissants and Danish

Butter, Cream Cheese, Jams

Selection of Fruit Juices to Include: *Pineapple, Cranberry and Orange*

Fresh Brewed Coffee, Decaffeinated and Herbal Teas

\$55.00 per guest



SEATED BREAKFAST MENU

A Breakfast Basket on Each Table Will Include:

An Assortment of Apricot, Cherry, and Sugar Brioches

Almond Chausson

Croissants, Muffins

Raisin, Almond Scones

Butter and Jams

First Course (Choose one)

Fresh Seasonal Fruit Salad

Melon and Champagne Soup

Yogurt with Fresh Berries
and Granola

Entrée (Choose Two)

Smoked Salmon Scrambled Eggs

Eggs Benedict, House made Canadian bacon

Cornflake & Coconut Crusted French Toast

Duck & Mushroom Hash, Poached Eggs

Fresh Brewed Coffee, Decaffeinated and Herbal Teas

Food Selling Price: \$35.00 per guest

Entire bill is subject to 20% Administrative Fee and 8.875% New York Sales Tax