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**THE ROOM AT JOHNNYLUKES**

5500 Market Street Suite 120  
Wilmington, NC 28405  
www.johnnylukeskb.com/private-events  
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## PRICING & GENERAL INFORMATION

**OPERATIONAL HOURS:** The Room at JohnnyLukes operates daily from 8AM – 10PM for hosting events, however hours may be adjusted by request (subject to approval).

**SEATING CAPACITY:** We generally suggest event guest counts not exceed 60, but at maximum capacity, The Room can seat up to 70 guests for plated dinners.

**ROOM RENTAL FEES:** 1-4 HOURS - \$250. Each additional hour is billed at a rate of \$100 per hour.

**DEPOSIT & DEADLINES:** To secure a reservation in The Room at JohnnyLukes, we require a non-refundable deposit of \$250. Menu selections are requested 30 days prior to your event and a final billable headcount is required 48 hours prior to your event.

**AUDIO/VISUAL AMENITIES:** Ambient music is included with your reservation. Use of our 75" LED TV or Microphone system is available for an additional \$100

**TABLES & LINENS:** White table linens and 6' round tables are included with your reservation. Custom order tables or linens available for additional fees.

**DECORATIONS:** Clients are welcome to bring outside decorations, such as centerpieces or balloons. However, decorations which include glitter and/or confetti are prohibited in The Room, and any adhesive applied to the walls will not be permitted. **Failure to honor these guidelines may result in additional cleaning fees.**

**MENU SELECTIONS & GUEST COUNTS:** The Room at JohnnyLukes is pleased to offer both buffet-style brunch, lunch, and dinner, custom a la carte buffets, as well as formal plated dinners. Limited menus and separate checks are not available in The Room with the exception of bar tabs for cash bar events. Menu selections are requested 30 days prior to your event and a final billable headcount is required 48 hours prior to your event. For a la carte buffet selections, a minimum of 15 portions must be ordered per item.

AN INDUSTRY-STANDARD 22% GRATUITY AND 7% SALES TAX  
WILL BE ADDED TO ALL FOOD AND BEVERAGE.  
*Fees listed above are not subject to gratuity.*

## THE ROOM AT JOHNNYLUKES

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### BREAKFAST & BRUNCH BUFFET - \$35 PER PERSON

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#### LIGHTER FARE (PLEASE CHOOSE ONE)

Fresh Fruit

Spinach and Strawberry Salad

Garden Salad

Caesar Salad

She Crab Soup

#### MAIN COURSE (PLEASE CHOOSE TWO)

Shrimp & Grits

Cajun Fried Chicken & Waffles – With Gravy

French Toast

Biscuits & Gravy

Eggs Benedict – Traditional - Crab Cake (\$5)

#### SIDE OPTIONS (PLEASE CHOOSE TWO)

Bacon          Grits          Sausage Links          Country Ham

Breakfast Potatoes          Assorted Bread and Pastries

Scrambled Eggs – Cheese Options: Cheddar or Feta

# THE ROOM AT JOHNNYLUKES

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## LUNCH BUFFET - \$40 PER PERSON

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### LIGHTER FARE (PLEASE CHOOSE ONE)

Fresh Fruit  
Spinach and Strawberry Salad  
Garden Salad  
Caesar Salad  
She Crab Soup or Seasonal Option

### MAIN COURSE (PLEASE CHOOSE TWO)

#### SANDWICH OPTIONS

Meatball Sliders  
Pulled Pork Sliders  
Chicken Salad Croissants  
Janes Addiction Sliders  
Cheeseburger Sliders

#### ENTRÉE OPTIONS

Crab Cakes  
Bourbon Glazed Salmon  
Pesto Penne Pasta  
Pork Tenderloin  
Lemon Chicken

Protein Options for Janes and Pasta: Chicken (\$3), Shrimp (\$5), or Scallops (\$8)

### SIDE OPTIONS (PLEASE CHOOSE TWO)

Skillet Beans	Coleslaw	Roasted Potatoes
Rice Pilaf	Macaroni and Cheese	Mixed Vegetables

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## DINNER BUFFET-\$50 PER PERSON

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### LIGHTER FARE (PLEASE CHOOSE ONE)

Spinach and Strawberry Salad  
Garden Salad  
Caesar Salad  
She Crab Soup or Seasonal Option

### MAIN COURSE (PLEASE CHOOSE TWO)

Chicken Marsala	Eggplant Rollatini
Bourbon Glazed Salmon	Bacon Wrapped Meatloaf
Fried Flounder	Prime Rib Carving Station (\$10)
Chicken Parmigiana	Cheese Tortellini with Vodka Sauce

*Protein Options for Tortellini: Chicken (\$4) - Shrimp (\$6) – Scallops – (\$8)*

### SIDE OPTIONS (PLEASE CHOOSE TWO)

Southern Cole Slaw	Vegetable Medley
Rice Pilaf	Macaroni and Cheese
Scalloped Potatoes	Cheese or Mushroom Risotto
Skillet Beans	Roasted Garlic Mashed Potatoe

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### PLATED DINNER OPTIONS - \$70 PER PERSON

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*Plated dinners require a full guest list with first and last names, course selections and any dietary restrictions. Guests are asked to choose from the offerings you select below and RSVP with the appropriate information. This finalized list is required at least 5 business days prior to your event to ensure ample time for place card production.*

#### **FIRST COURSE (PLEASE CHOOSE TWO)**

Spinach and Strawberry Salad

Garden Salad

Caesar Salad

She Crab Soup or Seasonal Selection

#### **MAIN COURSE (PLEASE CHOOSE THREE)**

**Pork Tenderloin with Apricot Glaze,**

*paired with Roasted Garlic Mashed Potatoes and Grilled Asparagus*

**Grilled Grouper Piccata**

*paired with Vegetable Risotto*

**Hand-Cut Filet topped with a Port Wine Demi-Glaze,**

*paired with Roasted Garlic Mashed Potatoes and a Vegetable Medley*

**Lemon Pesto Chicken**

*paired Rice Pilaf with Grilled Asparagus*

**New Zealand Lamb Chops (5)**

*paired with Mushroom Risotto and our Vegetable Medley*

**Prime Rib Au Jus,**

*paired with Potatoes Au Gratin and Brussels Sprouts*

#### **DESSERTS (PLEASE CHOOSE TWO)**

House-made crème brûlée – Available in Vanilla or Chocolate

Flourless Chocolate Torte with Vanilla Ice Cream

New York Cheesecake

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A la carte menu items are offered for buffet-style dining and allow clients to build a fully custom buffet. Menu items are priced per person and can be prepared in varying amounts to suit any event needs.

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### A LA CARTE OPTIONS – PRICED PER PERSON

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#### LIGHTER FARE – (\$6)

Fresh Fruit

Assorted Bread and Pastries

She Crab Soup or Seasonal Selection

Caesar Salad with Aged Parmesan and Croutons

Spinach and Strawberry Salad with Goat cheese,  
Candied Pecans and Balsamic Vinaigrette

Garden Salad with Bleu Cheese Crumbles, Aged Parmesan,  
Cucumbers, Tomato, & Red Onion. Served with Ranch and Balsamic Vinaigrette

#### DIPS AND PLATTERS – (\$7)

Crab Dip

Buffalo Chicken Dip

Spinach and Artichoke Dip

Garden Vegetables and Dip

#### HORS D'OEUVRES

Shrimp Cocktail (3) - \$5

Sesame Encrusted Ahi Tuna (4) - \$7

Luigi's Meatballs (2) - \$3

Oysters Rockefeller (2) - \$6

Swedish Meatballs (2) - \$3

Mini Crab Cakes (3) - \$9

Asian Chicken Skewers (2) - \$6

Marinated Lamb Lollipops (2) - \$10

Crab Stuffed Mushrooms (2) - \$6

Charcuterie Board – Market Price

Sausage Stuffed Mushrooms (2) - \$3

Seafood Tower – Market Price

#### SLIDERS AND SANDWICHES – (\$7)

Meatball Sliders

Cheeseburger Sliders

Pulled Pork Sliders

Chicken Salad Croissants

Janes Addiction Sliders  
*add Chicken (\$3) or Shrimp (\$5)*

# THE ROOM AT JOHNNYLUKES

## A LA CARTE OPTIONS – PRICED PER PERSON

### MAIN ENTREES

Crab Cakes (2) - \$20	Pesto Penne Pasta - \$13	New Zealand Lamb Chops (4) - \$18
Lemon Chicken - \$14	Bourbon Glazed Salmon - \$16	Prime Rib Carving Station - \$23 <i>(Minimum 25 portions)</i>
Pork Tenderloin - \$14	Bacon Wrapped Meatloaf - \$12	Hand-Cut Filet with Port Wine Demi-Glaze - \$29 <i>(Minimum 25 portions)</i>
Chicken Marsala - \$15	Grilled Grouper Piccata - \$20	
Eggplant Rollatini - \$15	Capellini Alfredo with Spinach, Mushrooms, & Caramelized Onions - \$14	
Chicken Parmesan - \$15	Add Chicken (\$3) or Shrimp (\$5)	

### SIDE DISHES – (\$5)

Green Beans	Vegetable Medley
Mac & Cheese	Glazed Corn Casserole
Creamed Spinach	Squash and Zucchini Casserole
Potatoes Au Gratin	Cheese or Mushroom Risotto

### DESSERT OPTIONS – (\$7)

Assorted Cakes and Pastries

### UNLIMITED N/A BEVERAGES – (\$3)

Coca-Cola Products	Regular & Decaf Coffee
Sweet & Unsweet Tea	Assorted Juices

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## BAR PACKAGES AND PRICING

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### PREMIUM PACKAGE LIQUOR – \$8 PER DRINK

TITO'S HANDMADE VODKA      MAKER'S MARK BOURBON      CAPTAIN MORTAN SPICED RUM  
TANQUERAY GIN      JAMESON IRISH WHISKEY      ESPOLON TEQUILA  
MONKEY SHOULDER SCOTCH

### TOP SHELF LIQUOR PACKAGE - \$10 PER DRINK

KETEL ONE VODKA      WOODFORD RESERVE BOURBON      BACARDI SUPERIOR RUM  
HENDRICK'S GIN      BULLEIT WHISKEY      PATRON SILVER  
MACALLAN 12 YEAR SCOTCH

*\*\*OUTSIDE LIQUOR IS NOT PERMITTED\*\**

### BOTTLE AND CAN BEER – MARKET PRICE

*(Selection may vary based on product availability)*

BUD LIGHT	DOS EQUIS AMBER	MODELO ESPECIAL
BUDWEISER	HEINEKEN	MODELO NEGRA
CORONA EXTRA	CIGAR CITY JAI ALAI IPA	STELLA ARTOIS
CORONA LIGHT	MICHELOB ULTRA	WHITE CLAW HARD SELTZER
DOS EQUIS LAGER	MILLER LITE	YUENGLING LAGER



## THE ROOM AT JOHNNYLUKES

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### HOUSE WINES - \$8 PER GLASS/\$26 PER BOTTLE

PROA CAVA BRUT <i>Spain</i>	LES HAUTS CHATEAU ROSÉ <i>Champeaux, France</i>
VILLA POZZI MOSCATO <i>Sicily, Italy</i>	PIERANO HERITAGE CABERNET <i>Lodi, California</i>
LA GALOPE CHARDONNAY <i>Côtes de Gascogne, France</i>	WENTE VINEYARDS MERLOT <i>Livermore Valley, California</i>
FRENZY SAUVIGNON BLANC <i>Marlborough, New Zealand</i>	UNSORTED PINOT NOIR <i>California</i>
HAYES RANCH PINOT GRIGIO <i>California</i>	ALTOSUR MALBEC <i>Mendoza, Argentina</i>

### PREMIUM WINES - \$10 PER GLASS/\$38 PER BOTTLE

PETER WEINBACH REISLING <i>Nahe, Germany</i>	NOAH RIVER CABERNET <i>California</i>
SEAN MINOR, CALIFORNIA SERIES B <i>Central Coast, California</i>	ELOUAN PINOT NOIR <i>Oregon</i>
STEMMARI PINOT GRIGIO <i>Sicily, Italy</i>	ARTEZIN ZINFANDEL <i>California</i>

### BOTTLE ONLY SELECTION

Champagne Lauren-Perrier Brut, <i>Champagne, France</i> .....	75
Hugel Gentil White Blend, <i>Alsace, France</i> .....	45
Honig Vineyard & Winery Cabernet Sauvignon, <i>Napa Valley, California</i> .....	75
Chateau Ste. Michelle "Canoe Ridge Merlot, <i>Columbia Valley, Washington</i> .....	45
Hahn "SLH" Pinot Noir, <i>Santa Lucia Highlands, California</i> .....	50
Spellbound Petite Sirah, <i>Santa Lucia Highlands, California</i> .....	54
Melini Chianti Reserva, <i>Tuscany, Italy</i> .....	36
Murrieta's Well "The Spur" Red Blend, <i>Livermore Valley, California</i> .....	62

GUESTS ARE PERMITTED TO BRING OUTSIDE WINE FOR A CORKAGE FEE OF \$20 PER BOTTLE

\*\*ADVANCED PAYMENT REQUIRED FOR ALL SPECIAL-ORDER ITEMS  
AND ALL ITEMS (INCLUDING UNOPENED WINE) MAY BE TAKE AT END OF EVENT\*\*