To use this form, first select your package and then choose your desired menu. To add an "Extra" or "Supplement" please indicate additional items as well as quantity where necessary.

Email your desired menu, desired event date and number of guests to events@thealineagroup.com. Our team will reach out with a quote and contract.
ROISTER STANDARD BRUNCH PACKAGE

STARTERS (Choose Two)
GREEK YOGURT housemade granola, fry bread, whipped honey
AVOCADO TOAST english muffin, grapefruit, everything butter
ROISTER CAESAR SALAD whipped caesar, smoked bacon, brioche crouton
CHEDDAR GRITS egg yolk, broccoli
WARM BUTTER BISCUITS strawberry jam

MAINS (Choose Two)
FRIED CHICKEN SANDWICH togorashi hot sauce, chamomile mayo
OPEN FACED EGG SANDWICH bacon, cheese sauce, marinated peppers
BISCUITS & GRAVY sage breakfast sausage, pickled greens, fried egg
CHICKEN & WAFFLES honey butter, whiskey syrup, fried chicken

SUPPLEMENTS (Priced per Order)
STEAK & EGG soft scrambled eggs, roasted maitake, frisée | 28
A-5 WAGYU BURGER roister secret sauce, aged cheddar, sesame bun | 23
ISLAND CREEK OYSTERS beef fat mignonette, fresno hot sauce, horseradish | 24

SIDES (+$5 per guest)
NUESKE’S SMOKED BACON thick cut, whiskey maple syrup, nutmeg
SAGE BREAKFAST SAUSAGE hot honey, sage butter
YUKON FRIES papaya ketchup

DESSERTS (Choose One)
COOKIES & MILK chocolate chip cookie dough, milk ice cream
DOUGHNUTS strawberry jam, cinnamon sugar

BEVERAGES  
1 WHITE  
1 RED  
2 BEERS  
2 COCKTAILS

EXTRAS  
STARTER | 5 per guest  
MAIN | 10 per guest  
DESSERT | 5 per guest  
ROISTER T-SHIRT | 20 each

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<th>GUESTS</th>
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<td>Mon - Fri</td>
<td>Sat, Sun</td>
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<td>9 TO 12</td>
<td>$65 per guest (Fri)</td>
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<td>Up to 20</td>
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<td>Up to 44</td>
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<td>$4,500 Mon – Thu</td>
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ROISTER PREMIUM BRUNCH PACKAGE

STARTERS (Choose Three)
- GREEK YOGURT: housemade granola, fry bread, whipped honey
- AVOCADO TOAST: english muffin, grapefruit, everything butter
- ROISTER CAESAR SALAD: whipped caesar, smoked bacon, brioche crouton
- FOIE TOAST: foie gras mousse, strawberry jam, marcona almond
- CHEDDAR GRITS: egg yolk, broccoli
- WARM BUTTER BISCUITS: strawberry jam

MAINS (Choose Three)
- FRIED CHICKEN SANDWICH: togorashi hot sauce, chamomile mayo
- OPEN FACED EGG SANDWICH: bacon, cheese sauce, marinated peppers
- BISCUITS & GRAVY: sage breakfast sausage, pickled greens, fried egg
- CHICKEN & WAFFLES: honey butter, whiskey syrup, fried chicken

SUPPLEMENTS (Priced per Order)
- STEAK & EGG: soft scrambled eggs, roasted maitake, frisée | 28
- A-5 WAGYU BURGER: roister secret sauce, aged cheddar, sesame bun | 23
- ISLAND CREEK OYSTERS: beef fat mignonette, fresno hot suace, horseradish | 24

SIDES (+$5 per guest)
- NUDEKE’S SMOKED BACON: thick cut, whiskey maple syrup, nutmeg
- SAGE BREAKFAST SAUSAGE: hot honey, sage butter
- YUKON FRIES: papaya ketchup

DESSERTS (Choose One)
- COOKIES & MILK: chocolate chip cookie dough, milk ice cream
- DOUGHNUTS: strawberry jam, cinnamon sugar

BEVERAGES
- 1 SPARKLING
- 1 WHITE
- 1 RED
- 2 BEERS
- 2 COCKTAILS

EXTRAS
- STARTER | 5 per guest
- MAIN | 10 per guest
- DESSERT | 5 per guest
- ROISTER T-SHIRT | 20 each

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