



HMCC PACKAGES

MARKET TABLE

Our Market Table has seasonal salads made of fresh produce, fruits and vegetables, an assortment of cheeses, cured meats, smoked salmon, our feijoada (black beans), white rice, and arroz carreteiro (traditional Brazilian street rice).

Plated salad option available upon request. **

AG RODÍZIO

Our AG Rodízio includes our Market Table and our Hot Sides including fried yucca, caramelized bananas, mashed potatoes, and warm pão de queijo (Brazilian cheese bread), which is Gluten Free. "Rodízio" in Portuguese means rotation. You are invited to indulge in all the freshly cooked meats that are perfectly charred in our Charcoal Grill directly imported from Brazil! Flip your token to Green when ready to begin the table-side meat service where our skilled and trained Gauchos will serve you table-side.

CARNES — BEEF

Picanha – Prime Cut of Top Sirloin
Beef Ancho – Ribeye
Filet Mignon
Fraldinha – Bottom Sirloin
Bacon Wrapped Steak
Picanha com Alho – Garlic Steak

CORDEIRO — LAMB

Costeleta de Cordeiro – Lamb Chop
Picanha – Lamb Sirloin

PORCO — PORK

Costela de Porco – Pork Ribs
Linguíça – Pork Sausage

FRANGO — CHICKEN

Chicken legs

ABACAXI — PINEAPPLE

Caramelized Pineapple

PLEASE NOTE:

The **Porto Alegre Room** accommodates up to **50 people** and is connected to an **outdoor lounge area**.

The **Florianópolis Room** accommodates up to **50 people**.



The **Florianópolis and Porto Alegre Rooms** combined accommodate up to **100 people**.

Our **Rio Room** accommodates up to **45 people**.

Our Rooms have AV Capabilities, 85" TVs (Porto Alegre and Florianópolis Rooms) and a Projector (Rio Room), where you can hook up your computer for presentations.

FOR CUSTOMIZABLE PACKAGES, INQUIRIES, OR
MORE INFORMATION, CONTACT: NATALIA@AGSTEAK.COM

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HMCC 100

- Market Table **OR** Plated Salad
- Appetizers: Spinach and Artichoke Crostini and Charcuterie Boards
- AG Rodízio
 - Pescatarian Option: Miso Salmon or Miso Black Cod
 - Vegetarian/Vegan Option: Cauliflower Steak
- Dessert choice: Chocolate Mousse, Tres Leches, Cheesecake, & Key Lime Pie
- Bottled Water Service
- Fountain Beverages and Iced Tea
- Regular Coffee and Tea

HMCC 125

- Market Table **OR** Plated Salad
- Appetizers: Spinach and Artichoke Crostini, Picanha Sliders, and Charcuterie Boards
- AG Rodízio
 - Pescatarian Option: Miso Salmon or Miso Black Cod
 - Vegetarian/Vegan Option: Cauliflower Steak
- Hot Sides
- Dessert choice: Chocolate Mousse, Tres Leches, Cheesecake, Key Lime Pie, & Petit Gateau
- Bottled Water Service
- Fountain Beverages and Iced Tea
- Espresso Beverages

HMCC 140

- Market Table **OR** Plated Salad
- Appetizers: Spinach and Artichoke Crostini, Picanha Sliders, and Charcuterie Boards
- AG Rodízio
 - Pescatarian Option: Miso Salmon or Miso Black Cod
 - Vegetarian/Vegan Option: Cauliflower Steak
- Hot Sides
- Dessert choice: Chocolate Mousse, Tres Leches, Cheesecake, Key Lime Pie, & Petit Gateau
- Bottled Water Service
- Fountain Beverages and Iced Tea
- Your choice of **one of our three** mocktails
- Regular Coffee and Tea
- Espresso Beverages

HMCC 150

- Market Table **OR** Plated Salad
- Appetizers: Spinach and Artichoke Crostini, Garlic Bread, Picanha Sliders, and Charcuterie Boards
- AG Rodízio
 - Pescatarian Option: Miso Salmon or Miso Black Cod
 - Vegetarian/Vegan Option: Cauliflower Steak
- Hot Sides
- Separate Desserts: your choice of Chocolate Mousse, Tres Leches, Cheesecake, Key Lime Pie, & Petit Gateau
- Bottled Water Service
- Fountain Beverages and Iced Tea
- Your choice of **two of our four** mocktails
- Regular Coffee and Tea
- Espresso Beverages

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BAR EVENT PACKAGES

BAR BRONZE PACKAGE

\$40/PERSON

- Event Time: one and a 1/2 hour for food.
- All drinks are upon consumption/Cash Bar.
- Passed hors d'oeuvres including:
 - Linguiça (Pork Sausage)
 - Garlic Bread
 - Picanha Sliders
 - Spinach Dip Crostini
 - Steak wrapped in Bacon
- Crudité and Charcuterie Board Station

BAR PRATA PACKAGE

\$60/PERSON

- Event Time: one and a 1/2 hour for food.
- Choice of two drinks per person
 - You can choose between: Beer, Wine, Well Liquor, or Caipirinhas
- Passed hors d'oeuvres including:
 - Linguiça (Pork Sausage)
 - Garlic Bread
 - Picanha Sliders
 - Spinach Dip Crostini
 - Steak wrapped in Bacon
- Crudité and Charcuterie Board Station

WHAT'S AVAILABLE:

- Red Wines– Barossa Red Blend, Araucana Pinot Noir, & Zolo Malbec
- White Wines– Wölffer Rosé, Benvolio Pinot Grigio, Antigal Uno Sauvignon Blanc
- Beers– Brahma, Coral Stout, Corona, Negro Modelo, Heineken, Stella Artois, Angry Orchard

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PRIVATE DINING PACKAGES

MARKET TABLE

Our Market Table has seasonal salads made of fresh produce, fruits and vegetables, an assortment of cheeses, cured meats, smoked salmon, our feijoada (black beans), white rice, and arroz carreteiro (traditional brazilian street rice).

During Brunch, we also have a variety of pastries, scrambled eggs, yogurt parfait, and our candied bacon. Help yourself to as many servings as you'd like, but make sure you leave some room for the highlight, our meats!

AG RODÍZIO

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Our AG Rodízio includes our Market Table and our Hot Sides including fried yucca, caramelized bananas, mashed potatoes, and warm pão de queijo (Brazilian cheese bread), which is Gluten Free.

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PORCO — PORK

Costela de Porco – Pork Ribs
Linguiça – Pork Sausage

FRANGO — CHICKEN

Chicken Legs

ABACAXI — PINEAPPLE

Caramelized Pineapple

No need to worry if you have Pescatarians or Vegetarians in your Party. We can substitute our AG Rodízio for our Miso Glazed Black Cod, Miso Salmon, or our Cauliflower Steak at no additional cost. Just let us know in advance.

DESSERTS

All of our packages include Family Style desserts including:
Key Lime Pie, Cheesecake, & Chocolate Mousse Cake

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BRONZE PACKAGE

DINNER PRICE:
\$80/PERSON
BRUNCH/LUNCH PRICE:
\$65/PERSON

- AG Rodízio
- Market Table
- Hot Sides
- Family Style Desserts
- Fountain Beverages
- Regular Coffee & Tea
- Event Time:
2 and 1/2 hours

PRATA PACKAGE

DINNER PRICE:
\$90/PERSON
BRUNCH/LUNCH PRICE:
\$75/PERSON

- AG Rodízio
- Market Table
- Hot Sides
- Family Style Desserts
- Fountain Beverages
- Regular Coffee & Tea
- Your choice of two House Wines and/or Beers
- Event Time:
2 and 1/2 hours

OURO PACKAGE

DINNER PRICE:
\$100/PERSON
BRUNCH/LUNCH PRICE:
\$85/PERSON

- AG Rodízio
- Market Table
- Hot Sides
- Family Style Desserts
- Fountain Beverages
- Regular Coffee & Tea
- Your choice of two Cocktails, House Wines and/or Beers
- Event Time:
2 and 1/2 hours

PLATINUM PACKAGE

DINNER PRICE:
\$135/PERSON
BRUNCH/LUNCH PRICE:
\$100/PERSON

- AG Rodízio
- Market Table
- Hot Sides
- Family Style Desserts
- Fountain Beverages
- Espresso Drinks
- 1 and 1/2 hour Open Bar (after which, drinks will be charged on consumption)
- Event Time:
2 and 1/2 hours

TITANIUM PACKAGE

DINNER PRICE:
\$155/PERSON
BRUNCH/LUNCH PRICE:
\$125/PERSON

- AG Rodízio
- Market Table
- Hot Sides
- Family Style Desserts
- Fountain Beverages
- Espresso Drinks
- Event Time:
3 hours
- 2 and 1/2 hour Open Bar (after which, drinks will be charged on consumption)

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ALCOHOL SELECTION:

BEER

- Brahma
- Coral Stout
- Corona
- Negro Modelo
- Heineken
- Stella Artois
- Blue Moon
- Angry Orchard
- Sam Adams Seasonal Brew
- Michelob Ultra
- Miller Lite

WHITE WINES

- Romio Prosecco
- Finca Wölffer Rose
- Castello del Poggio Moscato
- Benvolio Pinot Grigio
- Babich Sauvignon Blanc
- Antigal Uno Sauvignon Blanc
- Finca La Linda Chardonnay

RED WINES

- Hacienda Araucano Pinot Noir
- Tilia Merlot
- Zolo Malbec
- Finca Wölffer Malbec
- Barossa Valley Estate GSM Blend

LIQUOR



- Velho Barreiro Cachaça
- Conciere Vodka
- Tito's Vodka
- Conciere Gin
- Beefeater Gin
- Trader's Vic Rum
- Bacardi Light Rum
- Sauza Tequila
- Lalo Tequila
- Don Julio Blanco Tequila
- Evan Williams Bourbon
- Jack Daniels Whiskey
- Jameson Irish Whiskey
- Bailey's Irish Cream
- Disaronno Amaretto
- Frangelico
- Sambuca White
- Cantera Espresso Liquor

PREMIUM LIQUOR

- Woodford Reserve Bourbon
- Knob Creek Rye Whiskey
- Remy Marten VSOP
- Hennessy VSOP
- Macallan 12yr
- Grey Goose Vodka
- Ketel One Vodka
- Tanqueray Gin
- Hendricks Gin
- Bombay Sapphire Gin
- Malibu Coconut Rum
- Casamigos Blanco Tequila
- Casamigos Reposado Tequila
- Casamigos Jalapeño Tequila
- Maker's Mark Bourbon
- Knob Creek Bourbon

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