



Event Package

The Chef will create a personalized menu for each event using the freshest, most seasonal ingredients available.

{Lunch}

Corporate / Casual

Private Event

20 Guest Minimum

3 Hour Maximum Timing for Event

Cost: \$55 per person plus 6.35% Sales Tax, 20% Gratuity and \$250 Room Rental Fee

Description of Event:

Guest will arrive and take their seats – They will be offered drink service at their table.

Menu will Include a Choice of Appetizer, Entrée and Dessert with Coffee Service.

Drink Selection is a Choice of Wine (2 Reds, 2 Whites), Seasonal Beer and Soda

Interactive

Private Event

15 – 20 Guest Maximum

3 Hour Maximum Timing for Event

Cost: \$75 per person plus 6.35% Sales Tax, 20 % Gratuity and \$250 Room Rental Fee

Description of Event:

You and your guests will be invited into the kitchen to both observe and help the Chefs as they create your lunch! You'll go home with recipes from the day.

Set Menu –no choices - Appetizer, Entrée and Dessert with Coffee Service

Drink Selection is a Choice of Wine (2 Reds, 2 Whites), Seasonal Beer and Soda

{Dinner}

Sunday, Monday, Tuesday

Private Event

20 Guest Minimum

4 Hour Maximum Timing for Event

Cost: \$85 per person plus 6.35% Sales Tax, 20% Gratuity and \$500 Room Rental Fee

Description of Event:

The Evening will begin with a Cocktail Reception with Passed Hors d'Oeuvres and a Selection of Wine, Beer and Soda

Menu will be a 3 Course Meal – Choice of Appetizer, Entrée and Dessert with Coffee Service

Drink Selection is a Choice of Wine (2 Reds, 2 Whites), Seasonal Beer and Soda

Wednesday Through Saturday

Private Event - Book the Entire Restaurant for a Private Event on a Night Normally Open to the Public.

*Must be reserved at least 31 days prior to event.

34 Guest Maximum

4 Hour Maximum Timing for Event

Cost: \$6,000 plus 6.35% Sales Tax and 20% Gratuity for Wednesday, Thursday, Friday Nights

\$7,000 plus 6.35% Sales Tax and 20% Gratuity for Saturday Night

Description of Event:

The Evening will Begin with a Cocktail Reception Featuring Passed Hors D'oeuvres and a Selection of Wine, Beer and Soda

Menu will be a 3 Course Meal – Choice of Appetizer, Entrée and Dessert with Coffee Service

Drink Selection is a Choice of Wine (2 Reds, 2 Whites), Seasonal Beer and Soda

{Cocktail Reception }

Sunday, Monday, Tuesday

Private Event
20 Guest Minimum
3 Hour Maximum

Cost: \$65 per person plus 6.35% Sales Tax, 20% Gratuity and \$400 Room Rental Fee

Description of Event:

Passed Hors D'oeuvres as well as Three Stationary Hors D'oeuvres (Two Savory, One Dessert) with Coffee Station

Drink Selection is a Choice of Wine (2 Reds, 2 Whites), Seasonal Beer and Soda

Wednesday Through Saturday

Non-Private - The Main Dining Room in the restaurant will be open to the public for dinner service. You and your guests will have the kitchen side of the restaurant.

*Must be reserved at least 31 days prior to event.

12 - 18 Guest Maximum

Timing: 5pm – 6:30pm Sharp

Cost: \$750 plus 6.35% Sales Tax and 20% Gratuity

Description of Event:

Passed Hors D'oeuvres

Selection of Wine (2 Reds, 2 Whites), Seasonal Beer and Soda

{8 Course Tasting Menu Dinners}

Sunday, Monday, Tuesday

Private Event
20 Guest Minimum

Cost: \$150 per person plus 6.35% Sales Tax, 20% Gratuity and \$500 Room Rental Fee

Description of Event:

Guests will be Greeted with a Glass of Prosecco and Cheese Station Upon Arrival.

Once all Guests Have Arrived Dinner Service Will Begin.

Chef will Create a Set Menu with Wines Chosen to Pair with Each Course – Coffee Will Also be Offered with Dessert.

Wednesday Through Saturday

Private Event - Book the Entire Restaurant for a Private Event on a Night Normally Open to the Public.

*Must be reserved at least 31 days prior to event.

34 Guest Maximum

Cost: \$6,000 plus 6.35% Sales Tax and 20% Gratuity for Wednesday, Thursday and Friday nights

\$7,000 plus 6.35% Sales Tax and 20% Gratuity for Saturday night

Description of Event:

Guests will be Greeted with a Glass of Prosecco and Cheese Station Upon Arrival.

Once all Guests Have Arrived Dinner Service Will Begin.

Chef will Create a Set Menu with Wines Chosen to Pair with Each Course – Coffee Will Also be Offered with Dessert.

**2012 Pricing – Subject to Change

To Book your Event Contact Danielle Casey – Dining Room Manager
860.658.7890

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