



A GRACEFULLY CRAFTED CULINARY EXPERIENCE



Let us provide the ideal setting for cocktail parties, business/rehearsal dinners, special occasion events or large business meetings. Our dedicated team is here to assist you! Our private dining room, Le Prive' features an elegant, yet intimate atmosphere created with an undeniable attention to detail. Intimate enough for 10, Prive' seats up to 40. The private dining menu features three plated menu options with a variety of beverage packages to choose from.

Frequently Asked Questions

Do you require a deposit?

Yes, a 50% deposit is required to secure the date and space. The deposit is due upon booking and applied to the final bill. The remaining balance is then charged at the conclusion of the event. The date and space is not confirmed until the deposit has been submitted.

Is there a required minimum?

Yes, the required minimum spend is \$2,500 which can be a combination of food and beverage, does not include tax and gratuity.

How many people can the private dining room seat?

The private dining room seats up to 40 guests, yet it is intimate enough for 10.

What is your cancellation policy?

We have a 7-day cancellation policy. Any events canceled within 7 days of your event date are subject to a nonrefundable deposit.

Can I bring my own décor?

You are welcome to bring décor or floral arrangements if it is not intrusive to service and discussed prior to the event. We ask that you do not use anything with glitter, confetti or any items to attach to the wall or fixtures.

How are beverages handled?

There are four beverage packages to choose from. All packages are per person. Our Event Coordinator would be happy to discuss beverage options with you!

Can I bring my cake or dessert, and will it change the cost per person?

Yes, you are welcome to bring your own cake or dessert, a cakeage fee of \$5 pp will be added to the final bill. The dessert selection is included in all pre-set menus, the cost will not change based on bringing your own dessert. . They may be brought onto the premises along with a receipt from a licensed baker. For celebratory desserts. Please make your Sales Coordinator is aware so they may assist with storing the dessert prior to your event.

Frequently Asked Questions Continued..

Why do I have to book a banquet if I only have 13 people in my party?

Parties over 12 are held in our private dining space, to ensure efficiency and streamline service. The dining room seats parties up to 12 (no private dining in the dining room).

Are there any additional fees?

Yes, the service and gratuity fee are 25% of total food & beverage combined added to the final bill, plus tax.

Are there any vegan or vegetarian options

Our Chef offers vegetarian and vegan options on request with advance notice. If there are any dietary restrictions among the group, please be sure to make the sales coordinator aware at booking.

Are guests required to pre-order their meal?

Parties over 25 are required to pre order, this helps to streamline service and ensures that there is not a long wait. Pre-orders required 5 business days in advance of the event date. Additionally, any plated event of 25 or more with steak as a menu option will only be offered ONE steak temperature i.e. MEDIUM.

Is there a kid's menu?

There is no kid's menu available or high chairs.



The Grace Reception

Tray - Passed Canapes | All menus are based on a minimum of 25 pieces

- Bagel & Lox Cone* 5
- Shrimp Cocktail Shooters 5
- Oysters on the Half Shell* 6
- Lobster Corn Dogs 6
- Oysters Celeste 6
- Lamb Lollipops 6
- Filet Mignon Sliders 6
- Mini Bacon & Shrimp Baja Taco 7
- Roasted Garlic Mushroom Cups 3
- Beef Tartare Lettuce Cup* 5
- Wagyu Sloppy Joe Sliders 5
- Rooster Sauce Shrimp & Grits 6

*These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness. Based on market availability.

Choice Menu

\$125/pp

First COURSE

Select 1, plated

- Wedge Salad

Point Reyes Blue Cheese, Pickled Red Onion, Bacon Jam, Shaved Egg

- Grace Classic Caesar

Garlic Butter Wafers, Parmesan Crisps, Fried Garlic, White Anchovies

- Signature French Onion Soup

Guinness, Veal Stock, Toasted Bread, Gruyere & Fontina

SIDES

Choose 2, Served Family Style

- Macaroni And Cheese

Brie Cream, Provolone Gratin

- Broiled Asparagus

Bearnaise, Oreganata

- Chefs' Seasonal Vegetable

Garlic Chili Butter

- Creamed Spinach

Fontina, Gruyere

- Garlic Roasted Mushrooms

- Cream Corm

Chipolte, Smoked Cheddar Gratin

- Fingerling Potatoes

Parmesan, Garlic, Butter

- Mashed Potatoes

Butter, Cream, Butter, Butter

ENTRÉES

Groups up to 25 - Choose up to 3 entrees for guest to select
from on-site | Groups over 25 - pre-orders required 5 business days in advance of
event date

- 8oz. Filet Mignon

- 16oz Delmonico Ribeye

- 16oz "John Wayne Cut" Ribeye

- Lobster Campanelle

Lobster Truffle Cream, Spinach, Sun-Dried Tomatoes

- 6oz Filet Mignon And Prawns

- Verlasso Salmon

Grape Tomatoes, Asparagus, Horseradish Cream

- Steamed Chilean Sea Bass

Rayu Orange Gastrique, Shaved Vegetables

- Soba Noodle and Vegetable

DESSERTS

Select 1 for Plated, choose 2 for Family Style

- Crème Brulee Cheesecake

- Warm Peanut Butter Cake
Grape Coulis

- Flourless Chocolate Cake

- Triple Chocolate Cake

- Fresh Berries & Zabaglione

**These items are served raw or undercooked. Consuming raw or undercooked meat, poultry, seafood or eggs may increase your risk of foodborne illness. Based on market availability.*

Prime Menu

\$150/pp

FIRST COURSE

Select 2, Served Family Style

- Roasted Oysters Celeste
Smoked Sausage, Bacon, Parmesan Topped
- Yellowfin Tuna Sashimi*
Micro Herbs, Ponzu Vinaigrette, Sesame Cracker
- 60 Day dry aged Carpaccio*
Toasted Parmesan, Unagi Balsamic, Aioli
- Prawns Tempura
Ginger Soy Butter, Furikake Fried Rice, Wasabi Aioli

SECOND COURSE

Select 1, Served Plated

- Wedge Salad
Point Reyes Blue Cheese, Pickled Red Onion, Bacon Jam, Shaved Egg
- Grace Classic Caesar
Garlic Butter Wafers, Parmesan Crisps, Fried Garlic, White Anchovies
- Signature French Onion Soup
Guinness, Veal Stock, Toasted Bread, Gruyere & Fontina

ENTRÉES

Groups up to 25 - Choose up to 3 entrees for guest to select from on -site | Groups over 25 - pre-orders required 5 business days in advance of event date

- 8oz. Filet Mignon
- 16oz Delmonico Ribeye
- 16oz "John Wayne Cut" Ribeye
- Lobster Campanelle
Lobster Truffle Cream, Spinach, Sun-Dried Tomatoes
- 6oz Filet Mignon And Prawns
Verlasso Salmon
Grape Tomatoes, Asparagus, Horseradish Cream
- Steamed Chilean Sea Bass
Rayu Orange Gastrique, Shaved Vegetables
- Soba Noodle and Vegetable

DESSERTS

Select 1 for Plated, choose 2 for Family Style

- Crème Brulee Cheesecake
- Warm Peanut Butter Cake
Grape Coulis
- Flourless Chocolate Cake
- Triple Chocolate Cake
- Fresh Berries & Zabaglione

SIDES

Select 2, Served Family style

- Macaroni And Cheese
Brie Cream, Provolone Gratin
- Broiled Asparagus
Bearnaise, Oreganata
- Chefs' Seasonal Vegetable
Garlic Chili Butter
- Creamed Spinach
Fontina, Gruyere
- Garlic Roasted Mushrooms
Cream Corm
- Chipotle, Smoked Cheddar Gratin
Fingerling Potatoes
Parmesan, Garlic, Butter
- Mashed Potatoes
Butter, Cream, Butter, Butter

Butchers Deluxe Menu

\$200/pp

FIRST COURSE

Select 2, Served Family Style

- Roasted Oysters Celeste
Smoked Sausage, Bacon, Parmesan Topped
- Yellowfin Tuna Sashimi*
Micro Herbs, Ponzu Vinaigrette, Sesame Cracker
- 60 Day dry aged Carpaccio*
Toasted Parmesan, Unagi Balsamic, Aioli
- Prawns Tempura
Ginger Soy Butter, Furikake Fried Rice, Wasabi Aioli

SECOND COURSE

Select 1, plated

- Wedge Salad
Point Reyes Blue Cheese, pickled Red Onion, Bacon Jam,
Shaved Egg
- Grace Classic Caesar
Garlic Butter Wafers, Parmesan Crisps, Fried Garlic, White
Anchovies
- Signature French Onion Soup
Guinness, Veal Stock, Toasted Bread, Gruyere & Fontina

ENTRÉES

Groups up to 25 - Choose up to 3 entrees for guest to select
from on-site | Groups over 25 - pre-orders required 5 business days in
advance of event date

- 8oz. Filet Mignon
- 18oz Delmonico Ribeye
- 16oz "John Wayne Cut" Ribeye
- 20oz Dry Aged Bone In NY Strip
- Lobster Campanelle
Lobster Truffle Cream, Spinach, Sun-Dried Tomatoes
- 6oz Filet Mignon And Prawns
- Verlasso Salmon
Grape Tomatoes, Asparagus, Horseradish Cream
- Steamed Chilean Sea Bass
Rayu Orange Gastrique, Shaved Vegetables
- Soba Noodle and Vegetable

Tableside Presentation

Choose one

- Carved Tomahawk Ribeye (1 per 6 Guests)
- Lobster Scampi Flambee

SIDES

Select 3, Served Family style

- Macaroni And Cheese
Brie Cream, Provolone Gratin
- Broiled Asparagus
Bearnaise, Oreganata
- Chefs' Seasonal Vegetable
Garlic Chili Butter
- Creamed Spinach
Fontina, Gruyere
- Garlic Roasted Mushrooms
- Cream Corn
Chipotle, Smoked Cheddar Gratin
- Fingerling Potatoes
Parmesan, Garlic, Butter
- Mashed Potatoes
Butter, Cream, Butter, Butter

DESSERTS

Select 1 for Plated, choose 2 for Family Style

- Crème Brulee Cheesecake
- Warm Peanut Butter Cake
Grape Coulis
- Flourless Chocolate Cake
- Triple Chocolate Cake
- Fresh Berries & Zabaglione

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BEVERAGE PACKAGES



BEER & WINE PACKAGE

Package to include house wines, domestic and imported bottled beer, and soft drinks

3 hour package \$39/person | 4 hour package \$49/person

\$9/person per additional hour

WINE

- *Chardonnay*
- *Sauvignon Blanc*
- *Cabernet Sauvignon*
- *Pinot Noir*
- *Prosecco*
- *Rosé*

BEER SELECTIONS

- *Peroni Lager*
- *Stella Artois*
- *Stone IPA*
- *Sweetwater 420 pale ale*
- *Founders Breakfast Stout*

Non- Alcoholic Beverage Package

\$10 per person

Package to include coffee, soft drinks and tea

Does not include bottled water.

BEVERAGE PACKAGES



CALL BAR BRANDS

Package to include all call brand liquor, house wine, domestic and imported bottled beer, and soft drinks

3 hour package \$49/person | 4 hour package \$59/person

\$10/person per additional hour

VODKA

- *Deep Eddy*
- *Ketel One*
 - *Titos*
- *Grey Goose*

RUM

- *Bacardi*
- *Don Q Oak Barrel*

SCOTCH

- *Johnny Walker Black*
- *Dewar & White Label*

GIN

- *Blue Coat*
- *NO. 3 London Dry*

TEQUILA

- *Campo Bravo*
- *Cimmaron Repo*

WHISKEY/BOURBON

- *Angels Envy*
- *Four Roses Yellow Label*
- *Elijah Craig*

CORDIALS

- *Aperol*
- *Chambord*
- *Campari*
- *Bailey*
- *Grand Marnier*
- *Licor 43*

BEVERAGE PACKAGES



PREMIUM BAR BRANDS

*Package to include all call brand & premium brand liquor, house wines,
domestic and imported bottled beer, and soft drinks*

3 hour package \$59/person | 4 hour package \$69/person

\$12/person per additional hour

(Includes all of the selections in the previous Call Bar Brands)

VODKA

- *Chopin*

RUM

- *Papa Pilar 24 Solera*

SCOTCH

- *Balvenie*
- *Macallen 12*

GIN

- *Hendricks*
- *Tangueray*

TEQUILA

- *Don Julio Blanco*
- *Don Julio Reposado*

WHISKEY/BOURBON

- *Woodford Reserve*
- *Sazerac*

CORDIALS

- *Remey VSOP*
- *Hennessy VS*