



# 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 32. 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 are not confirmed until the deposit has been submitted.

### *Is there a required minimum?*

During the months of January-September the PDR (private dining room) has a \$2,000 Food & Beverage minimum, Tuesday-Thursday, plus taxes and 25% service & gratuity.

In the months of October-December the Food & Beverage minimum is \$2,500, Tuesday-Sunday, plus taxes and 25% service & gratuity.

### *How many people can the private dining room seat?*

The private dining room seats up to 32 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, highchairs or booster seats.



## *The Grace Reception*

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

- Shrimp Cocktail Shooters 5
- Oysters on the Half Shell\* 6
- Lobster Corn Dogs 6
- Oysters Celeste 6
- Lamb Lollipops 6
- Filet Mignon Sliders 6
- Roasted Garlic Mushroom Cups 3
- Wagyu Sloppy Joe Sliders 5
- Rooster Sauce Shrimp & Grits 6
- Tuna Poke 5

\*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

- Creamed 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

- White Shrimp and Crab Bucatini

*Garlic Chili Butter, Brussel Sprouts, Sweet 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 Crudo  
Olive Oil, Lemon, Pedro Jimenez Vinegar
- 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
- White Shrimp and Crab Bucatini  
Garlic Chili Butter, Brussel Sprouts, Sweet 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 Crudo  
Olive Oil, Lemon, Pedro Jimenez Vinegar
- 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
- White Shrimp and Crab Bucatini  
Garlic Chili Butter, Brussel Sprouts, Sweet 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

## Tablesides Presentation

Choose one (1 per 6 Guests)

- Carved Tomahawk Ribeye
- Lobster Scampi Flambé

## 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

\*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.



# 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 \$59/person | 4 hour package \$69/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 \$69/person | 4 hour package \$79/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*