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## EVENT SPACE DESCRIPTIONS

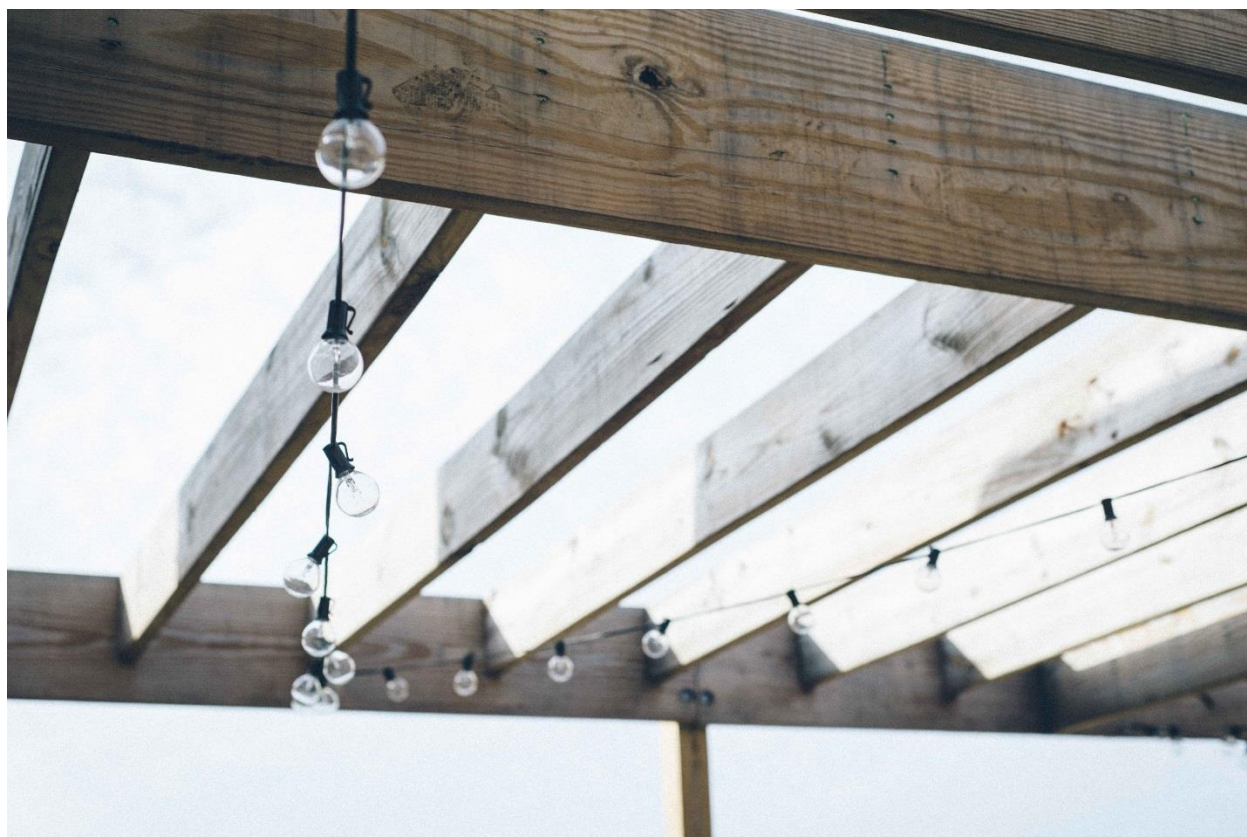
### **The Patio**

The patio is an extension of our upstairs dining room, and can be booked together with or separately from the rest of the restaurant.

The space has capacity for 24 people at a seated event and 30 standing.

The space can be arranged in either an open floor plan for a cocktail reception, banquet style seating, or two continuous table.

There is a chalkboard menu which can be updated to reflect the details of your event, including a personal message.



## The Upstairs

Our private dining room features original brick walls, cork table tops and decorative mid-century lighting fixtures.

The space has capacity for 30 people at a seated event and 80 standing.

Ambient noise level is low to moderate, as the main dining room is on the first floor, and the space has its own music controls.

The dining room has its own entrance/exit and direct access to the patio.

The space can be arranged in either an open floor plan for a cocktail reception, banquet style seating, or one continuous table.

There are two chalkboard menus which can be updated to reflect the details of your event, including a personal message.



## PRIVATE BRUNCH EVENT

Our brunch hours are 10:30am – 3:00pm Saturday and Sunday.

When booking an event, the space is reserved for your guests for the duration of brunch.

Food and Beverage Minimums for brunch are as follows:

The Patio: \$500

The Patio & Upstairs: \$1000

Please contact us for date-specific pricing for a full restaurant buyout.

Brunch events are not available on Monday and Tuesday.



## SAMPLE BRUNCH EVENT MENUS\*

**\$30/person: two courses, plated family style**

Choice of three:

- scrambled eggs
- pork hash
- seasonal salad
- sautéed seasonal veggies
- homefries
- bacon

Seasonal Doughnuts

## BRUNCH BEVERAGE PRICING

**\$3.50/person**

Coffee &amp; Tea (unlimited)

**\$20/pitcher\*\***

Ginger Limeade

House Made Shrub

**\$45/pitcher**

Mimosa with orange juice

Mimosa with grapefruit juice

**\$60/pitcher**

House Made Bloody Mary

\*Menu items are subject to change as ingredients are available, and are not guaranteed until confirmed.

\*\* Pitchers are 1.5L each.

## PRIVATE DINNER EVENT

Any event beginning after 3pm is considered a Dinner Event.

Food and Beverage Minimums for dinner on Wednesday, Thursday and Sunday are as follows:

The Patio: \$500

The Patio & Upstairs: \$1,500

Food and Beverage Minimums for dinner on Friday and Saturday are as follows:

The Patio: \$1,000

The Patio & Upstairs: \$3,000

Please contact us for date-specific pricing for a full restaurant buyout.

Food and Beverage Minimums for dinner on Monday and Tuesday is \$2,000.



## SAMPLE DINNER EVENT MENUS\*

### **\$30/person: three courses, plated family style**

Beet Salad, pickled egg

Grilled Pork Ribs, apple celery relish, fried garlic

Ginger & Pear Upside Down Cake

### **\$50/person: five courses, plated family style**

Mixed Greens Salad

Roasted Carrots, harissa, herbs

Parsley Pappardelle, vegetable Bolognese

Herb Brined Chicken Breast

Buttermilk Pie

### **\$75/person: five courses, individually plated**

Soy Marinated Egg, fried garlic

Squash Soup, olive oil

Sautéed Spinach, horseradish butter

Herb Brined Chicken Breast, shiitake jus

Grapefruit Tart, mint whipped cream

\*Menu items are subject to change as ingredients are available, and are not guaranteed until confirmed.

## COCKTAIL RECEPTION INFORMATION

When planning your event, we invite you to choose between any of the following beverage selections. A la carte ordering is an option for seated dinners, but we do not offer a la carte ordering for cocktail style receptions.

House Prosecco	\$8/person
House Red Wine	\$9/person
House White Wine	\$9/person
House Beer	\$7/person
Featured Cocktail	\$10/person
Passed Food	\$6/person per selection*

Additional options are available upon request, with cost to be determined upon selection. For a full list of current available beverages please visit [sallysmiddlename.com/beverage/](http://sallysmiddlename.com/beverage/).

\*Each selection of passed hors d'oeuvres provides three servings per person. Pricing is subject to change depending on menu decisions and availability.

Prices are considered confirmed once contract is signed.





## FREQUENTLY ASKED QUESTIONS

### **How flexible is your pricing?**

Our goal is to help you plan the most memorable event possible, while minimizing the stress that can often accompany such planning. If you'd like to explore options not listed here, please feel free to get in touch and we will do our best to create alternatives.

### **Can I bring my own wine?**

You may bring your own unopened bottle(s) of wine. We have a corkage fee of \$20 per bottle.

### **Can I bring my own dessert/cake?**

We allow outside desserts for a plating fee of \$30. Please let us know one week in advance of your event if you plan on bringing your own dessert.

### **Is your space accessible for those with wheelchairs or disabilities?**

Our building is over 100 years old and our private event spaces are on the second floor. As such, we regret that these spaces are accessible only by stairway. Unfortunately, there are no elevators, ramps, or other features that make the second floor space easily reached by those in wheelchairs or with difficulty climbing stairs.

### **Do you offer valet parking?**

We do not currently offer parking services.

## EVENT POLICIES

1. We are happy to accommodate dietary restrictions but ask that you please provide at least one week's notice. Any dietary restrictions brought to our attention within 24 hours of the event are subject to an additional charge to be determined.
2. We ask that you please sign and return your event contract within a week of the event.
3. You will be charged for the number of people confirmed at the time your contract is signed. Any additional guests are subject to an additional cost. Fewer guests will not be discounted from the previously agreed upon amount.
4. If the previously agreed upon minimum is not met throughout the course of the evening the card on file will be charged
5. Neither tax or gratuity are included in any of the prices listed.
6. A 20% gratuity will be automatically included in all final bills. No additional gratuity is expected.
7. If a cancellation occurs within less than a week of the event the card on file will be charged 25% of the agreed upon total for the event.
8. All decorations are subject to approval.
9. The final bill will be presented on no more than four checks. Each check may be split according to the guests' preference.
10. We accept cash or credit card payments from: Discover, MasterCard and/or Visa.