

# CREATE A CUSTOM MENU

OUR CULINARY TEAM WILL ASSIST IN CREATING A CUSTOM MENU FOR YOUR EVENT, HIGHLIGHTING YOUR FAVORITE INGREDIENTS OR PREPARATIONS.

THE MENU FORMATS FEATURED BELOW ARE OUR SUGGESTION FOR AN IDEAL PROGRESSION OF COURSES AND FLAVORS, AND TO FULLY EXPERIENCE ALL THAT IS QUINCE. WE OFFER PRESET MENUS FROM FOUR TO SIX COURSES IN LENGTH FOR YOUR ENTIRE PARTY TO ENJOY; ADDITIONAL COURSES ARE AVAILABLE UPON REQUEST. ALL MENUS INCLUDE CHEF TUSK'S SIGNATURE AMUSE BOUCHE TO BEGIN THE MEAL AND A SELECTION OF MIGNARDISES FOLLOWING DESSERT.

## FOUR COURSES 225 PER GUEST

+ AMUSE BOUCHE AND MIGNARDISES

## FIVE COURSES 250 PER GUEST

+ AMUSE BOUCHE AND MIGNARDISES

## SIX COURSES 275 PER GUEST

+ AMUSE BOUCHE AND MIGNARDISES

## SUPPLEMENTS TO THE MENU

CERTAIN CHOICES OR PREPARATIONS WILL RESULT IN AN INCREASED PRICE, INCLUDING SPECIALLY SOURCED OR LUXURY INGREDIENTS. ADDITIONALLY, TRADITIONAL CAVIAR SERVICE IS AVAILABLE UPON REQUEST.

## CANAPE RECEPTION 40 PER GUEST

WELCOME YOUR GUESTS WITH A RECEPTION (UP TO 60 MINUTES) FEATURING AN ASSORTMENT OF PASSED CANAPÉ IN THE PRIVATE DINING ROOM AND WINE CELLAR.

## BEVERAGE RECEPTION

THE EVENING CAN COMMENCE WITH AN ELEGANT BEVERAGE RECEPTION TO INCLUDE CHAMPAGNE UPON ARRIVAL, SOMMELIER-SELECTED WINES AND SIGNATURE COCKTAILS.

## WINE PAIRINGS

TURN TO OUR WINE DIRECTOR FOR SUGGESTIONS FROM OUR LIST, OR TO DESIGN CUSTOM WINE PAIRINGS TO ACCOMPANY YOUR MENU STARTING AT 105 PER GUEST.

# DETAILS

## PRICING REQUIREMENTS

EXCLUSIVE USE OF OUR WEST PRIVATE DINING ROOM BEARS A FOOD AND BEVERAGE MINIMUM OF 5,000-6,000; THE NORTH AND SOUTH ROOMS HAVE A 3,500-4,000 MINIMUM. PLEASE NOTE, THERE IS ALSO A 175 EVENT DESIGN AND ADMINISTRATION FEE PER EVENT. PLEASE CONTACT US FOR PRICING DETAILS ASSOCIATED WITH USE OF OUR MAIN DINING ROOM OR OFFSITE CATERING.

## WINE AND BEVERAGES

THE RESTAURANT FEATURES AN EXTENSIVE WINE CELLAR AND OUR SOMMELIERS ARE AVAILABLE TO ASSIST IN MAKING SELECTIONS IN ADVANCE OF YOUR EVENT. ADDITIONALLY, YOU ARE INVITED TO ENJOY OUR FULL SELECTION OF HOUSE COCKTAILS, SPIRITS AND BEERS.

## SOMMELIER SERVICE

WE OFFER THE SERVICE OF A PERSONAL SOMMELIER TO ASSIST SPECIFICALLY WITH YOUR EVENT FOR A FEE STARTING AT 325. THIS GUARANTEES A UNIQUE EXPERIENCE FROM PLANNING THE MENU, TO RECEIVING THE WINES AND DELIVERING PERSONAL ATTENTION THROUGHOUT YOUR DINNER.

## CORKAGE

WE FEEL HONORED THAT YOU WOULD ENTRUST YOUR FINEST WINES TO OUR SERVICE AND CUISINE. IF YOU WOULD LIKE TO BRING A SPECIAL SELECTION THAT IS NOT CURRENTLY IN OUR CELLAR, OUR CORKAGE POLICY IS 100 PER 750ML BOTTLE; 200 PER THEREAFTER. *THERE IS A 4 BOTTLE CORKAGE LIMIT (OR 2 MAGNUM LIMIT).*

IN ORDER TO ENSURE PROPER SERVICE AND GLASSWARE, WE ASK THAT YOU PROVIDE A LIST OF THE WINES YOU WILL BRING **ONE WEEK IN ADVANCE** OF YOUR EVENT. PLEASE NOTE, FOR PARTIES WITH CORKAGE, A SOMMELIER SERVICE FEE MAY APPLY.

## PARTING GIFTS

A SELECTION OF FAVORS ARE AVAILABLE AS A CONCLUSION TO YOUR EVENT, INCLUDING CONFECTIONS AND BAKED GOODS. WE CAN ALSO MAKE PLANS FOR CUSTOM PACKAGES FEATURING BOOKS, APRONS OR FOOD PRODUCTS UNIQUE TO THE RESTAURANT.

## EVENT DESIGN

IN ADVANCE OF YOUR EVENT, OUR TEAM WILL ASSIST WITH THE ADMINISTRATIVE DETAILS OF YOUR EVENT, AS WELL AS CUSTOM PRINTED MENUS, FEATURING SPECIFIC TITLES OR LOGOS. WE CAN ARRANGE FOR UNIQUE PAPERS OR STYLES FOR YOUR MENU, AS WELL AS FOR GUEST AND TABLE CARDS UPON REQUEST. SPECIAL FLORAL ARRANGEMENTS IN THE PRIVATE DINING ROOM WILL FEATURE SEASONAL BLOOMS IN A SOFT PALETTE TO COMPLEMENT THE INTERIORS OF THE RESTAURANT. WE CAN ALSO COORDINATE CUSTOM LINEN, SERVICE-WARES AND DÉCOR TAILORED TO YOUR EVENT.

## AUDIO-VISUAL NEEDS

WE MAINTAIN A SMALL LIST OF PREFERRED VENDORS FOR THE AUDIO-VISUAL ELEMENTS OF ANY EVENT AT THE RESTAURANT, AS WELL AS FOR EVENTS OUTSIDE OF THE RESTAURANT.

## VALET PARKING

LOCATED DIRECTLY IN FRONT OF THE RESTAURANT, VALET SERVICE IS OFFERED FOR 18 PER CAR. ADDITIONALLY, VALET PARKING AND TRANSPORTATION ARRANGEMENTS CAN BE MADE FOR LARGE GROUPS OR SPECIFIC EVENTS.