

PRIVATE PARTIES

Thank you for considering Sages for your Private Event. Depending on the date needed, you can rent out the entire restaurant for a Birthday, Engagement Party, Rehearsal Dinner, Meeting, Anniversary, Holiday Party, etc.

We will be CLOSED to the general public and you will have the entire dining area for your guests. Our maximum capacity is 45 people and our rental time blocks are 4 hours for dinner and 3 hours for lunch. Sorry, we do not rent on Friday and Saturday Nights.

Food minimums (See Below) must be met in order for us to close our doors to the public. These minimums are for "food only" and do not include Beverages, Beer or Wine.

If the total food cost is less than the food minimum, then the difference between the food and minimum becomes the room rental charge to shut down to the public.

Tax and 19% gratuity are added to the total bill.

<u><i>LUNCH</i></u>	<u><i>EXAMPLE COST</i></u>
<i>Tuesday – Friday \$2500</i>	<i>40 Guests For Tuesday Dinner (\$3000 Min.)</i>
<u><i>DINNER</i></u>	<i>Executive Menu is selected for \$65 per person</i>
<i>Tuesday – Thursday \$3000</i>	<i>40 Guests x \$65 = \$2600 (Actual Food Cost)</i>
<i>Sunday \$3300</i>	<i>\$3000 (Min) - \$2600 (Food) = \$400</i>
<i>Friday - Saturday N/A</i>	<i>\$400 becomes the room rental charge and you are charged the \$3000 Minimum.</i>

We are CLOSED on Monday but we may be able to open for you depending on the date needed and if staffing is available. The Minimum is \$3500 for anytime on Monday.

Private events choose a Fixed Menu (See Below) which are priced per person. While we can accommodate some modifications to these Menus (price adjustment may apply), please be advised some items on our regular menu are not available for Private Parties. The host will select one Salad and one Soup to be served to all guests.

The guests will pre-select their Entrée prior to event via RSVP to the host. We will ask for a list of your Guests names with their Entrée Selection a few days prior to the event. This will allow Chef to prepare and for us to create place cards for your guests with their entrée selections. The Guests will select their dessert at the conclusion of dinner with their waiter.

<p><u>"LIONSGATE"</u> 3 Course ~ \$54</p> <p><i>Fresh Bread</i></p> <p><i>Mixed Greens or Caesar</i></p> <p><u>ENTREE CHOICES (3)</u> <i>Wild Salmon Pizzaiola</i> <i>Lemon Herb Chicken</i> <i>Wifes Favorite Pasta</i></p> <p><u>DESSERT CHOICES (2)</u> <i>Barts Famous Tiramisu</i> <i>Chocolate Decadence</i></p>	<p><u>"EXECUTIVE"</u> 4 Course ~ \$65</p> <p><i>Fresh Bread</i></p> <p><i>Sages Tomato or Minestrone Soup</i></p> <p><i>Mixed Greens or Caesar</i></p> <p><u>ENTREE CHOICES (4)</u> <i>Pork Saltimbocca</i> <i>Wild Salmon Picatta</i> <i>Chefs Chicken</i> <i>Lobster Ravioli</i></p> <p><u>DESSERT CHOICES (3)</u> <i>Baileys Walnut Cake</i> <i>Barts Famous Tiramisu</i> <i>Chocolate Decadence</i></p>
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Please let us know if you have any guests with dietary restrictions, we can go over options and do our best to accommodate them.

Because we will be turning away business for your event date, a 50% non-refundable deposit of the food minimum is required to secure your date. All food and beverages consumed for private functions must be provided by Sages. A Wedding Cake is the only food item permitted from the outside. Sorry, we do not allow corkage on wine for private events.

Private Lunch - 3 Hrs (11am-2pm) or (11:30am-2:30pm)

Private Dinner - 4 Hrs (5pm-9pm) or (5:30pm-9:30pm) or (6pm-10pm)