


900 WALL



PRIVATE DINING AND EVENTS

Thank you for contacting us regarding your private event. Attached you will find information regarding our private event offerings including our food and beverage minimums, sample menus with pricing and our credit card authorization form. The credit card authorization form acts as a contract for reserving the space privately on your specific date. Once the contract is returned to us your reservation is solidified.

We offer two family style dining menus, at two different price points. Family style dining involves large platters of food that is passed and shared among everyone at the table.

We have two private dining space options. One is the enclosed private dining room. The other is the entire upstairs of the restaurant which includes the mezzanine and the private dining room. If you would like a virtual tour of our restaurant and upstairs space please visit our website at www.900wall.com. Under the private dining section click on the link that says 'virtual tour'.

If you have any questions or would like to book a private event please email me at katie900wall@gmail.com

Thank you,

Katie Egge
Co-Owner
900 Wall Restaurant

PRIVATE DINING

ENCLOSED PRIVATE DINING ROOM

(groups of 5 - 30)

FOOD & BEVERAGE MINIMUMS

JULY, AUGUST, SEPTEMBER, DECEMBER Friday & Saturday - \$3500

JULY, AUGUST, SEPTEMBER, DECEMBER Tuesday - Thursday - \$3000

Friday & Saturday - \$2500

Tuesday - Thursday - \$2000

Presentation Layout

One sided u-shaped floor plan – up to 20 guests

Dining Layouts

Square – up to 25 guests

Double sided long banquet table(s) – up to 30 guests

ENTIRE SECOND FLOOR

(groups of 30 – 65)

FOOD & BEVERAGE MINIMUMS

JULY, AUGUST, SEPTEMBER, DECEMBER Friday & Saturday - \$7000

JULY, AUGUST, SEPTEMBER, DECEMBER Tuesday - Thursday - \$6000

Friday & Saturday - \$5500

Tuesday - Thursday - \$4500

FAMILY STYLE DINNER

OPTION A - \$55 PER PERSON

(menus subject to change due to seasonality or product availability)

FIRST COURSE

please select two from the following

caesar salad
mixed green salad, lemon vinaigrette, cucumber, radish
beef carpaccio, truffle oil, mustard, parmesan, arugula, shallots
kale salad, Sungrounded Farm kale, pancetta, dill – sour cream dressing, pickled beans, croutons, sunflower seeds
lentil fritters, herbed yogurt

ENTRÉE

please select three from the following

center cut ny steak, house made fries, herb butter
Carlton Farms pork chop, crispy potatoes, fennel, sage- fennel vinaigrette, Fresno chiles
teres major steak, crispy potatoes, bacon, gorgonzola, grilled green onions, arugula
sockeye salmon, mushroom conserva, spinach, gigante beans
roasted chicken, mashed potatoes, green beans, leeks, herb butter
risotto, roasted Oregon mushrooms, fresh herbs, truffle oil, (vegetarian)

DESSERT

please select one from the following

cheesecake, raspberry melba sauce, lemon curd
lemon tart, whipped cream, raspberry melba sauce,
chocolate hazelnut torte, caramel, whipped cream

FAMILY STYLE DINNER

OPTION B - \$65 PER PERSON

(menus subject to change due to seasonality or product availability)

FIRST

please select two from the following:

beef carpaccio, truffle oil, mustard, parmesan, arugula, shallots
olive tasting, three varieties
pickle plate, three different varieties of pickled vegetables
deviled eggs
peel & eat shrimp, cocktail sauce, lemon
lentil fritters, herbed yogurt

SECOND

please select two from the following:

caesar salad
mixed green salad, lemon vinaigrette, cucumber, radish
beef carpaccio, truffle oil, mustard, parmesan, arugula, shallots
kale salad, Sungrounded Farm kale, pancetta, dill – sour cream dressing, pickled beans, croutons, sunflower seeds

ENTRÉE

please select three from the following:

center cut ny steak, house made fries, herb butter
Carlton Farms pork chop, crispy potatoes, fennel, sage- fennel vinaigrette, Fresno chiles
teres major steak, crispy potatoes, bacon, gorgonzola, grilled green onions, arugula
sockeye salmon, mushroom conserva, spinach, gigante beans
roasted chicken, mashed potatoes, green beans, leeks, herb butter
risotto, roasted Oregon mushrooms, fresh herbs, truffle oil, (vegetarian)

DESSERT

please select one from the following

cheesecake, raspberry melba sauce, lemon curd
lemon tart, whipped cream, raspberry melba sauce,
chocolate hazelnut torte, caramel, whipped cream



PRIVATE DINING & EVENTS

THANK YOU FOR CHOOSING 900 WALL TO HOST YOUR EVENT.

FINAL MENU SELECTION MUST BE IN NO LATER THAN 7 DAYS PRIOR TO YOUR EVENT.

ALL PRIVATE DINING EVENTS ARE SUBJECT TO A 20% AUTOMATIC GRATUITY. HAPPY HOUR MENU IS NOT AVAILABLE FOR PRIVATE EVENTS. SEPARATE CHECKS ARE NOT OFFERED FOR PRIVATE DINING EVENTS, HOWEVER MULTIPLE FORMS OF PAYMENT ARE WELCOME. WE HAVE A 96 HOUR CANCELTION POLICY (4 DAYS) FROM THE TIME OF THE EVENT. CANCELATIONS WITHIN THAT 96 HOUR TIME FRAME WILL BE CHARGED FOR 50% OF THE PREVIOUSLY ANTICIPATED EVENT TOTAL ACCORDING TO MENU SELECTION, HEADCOUNT AND FOOD AND BEVERAGE MINIMUMS. HEADCOUNTS ARE FINAL 36 HOURS PRIOR TO THE EVENT AND WILL BE CHARGED THAT WAY. ANY FOOD AND BEVERAGE MINIMUMS THAT ARE NOT MET BECOMES A ROOM FEE.

\$15 PER BOTTLE CORKAGE FEE. \$15 CAKE FEE.

CREDIT CARD AUTHORIZATION & CONTRACT

BELOW YOU WILL FIND THE CREDIT CARD AUTHORIZATION FORM. PLEASE COMPLETE, SIGN AND RETURN TO US. ONCE THIS IS RETURNED YOUR RESERVATION IS COMPLETE AND YOUR DATE AND ROOM ARE RESERVED.

NUMBER OF ATTENDEES _____ EVENT DATE _____ TIME _____ TYPE OF EVENT _____ APPLICABLE F&B MINIMUM _____

Today's date _____
Phone Number _____
Email Address _____
Group Name _____
Contact Name _____

Type of Card: _____
Credit Card #: _____
Expiration Date: _____ CVV (code on back) _____
Name on Credit Card: _____
Signature: _____

I authorize '900 Wall Restaurant' to use this credit card information for the purpose of the private dining reservation above. I have read the private dining and event policies above and agree to the terms including the food and beverage minimums listed on the second page of this brochure. I understand the 7 day final head count and menu selection guarantee policy as stated above. I understand the 96 hour cancellation policy as stated above.

*Will you have a speaker for the evening? YES OR NO *Will you be needing A.V. equipment for an additional fee?(please circle) \$50 Screen \$50 Projector

Room & Table Set-Up: (please circle one)

U-shaped (presentation layout) OR Double Sided Long (banquet layout) OR Square (Parties 25 or less) OR Cocktail Party w/Stationary Food (Standing Room w/ Limited Seating)

Menu: (please check one)

Regular Menu (parties of 15 or less) _____ Family Style (parties of 15 or more) _____ Price Per Person \$ _____ Appetizers only _____

Beverage Selection: (please check one)

Hosted Full Bar _____ Hosted Wine & Beer Only _____ Non-Hosted (Separate Check fee of \$25 applies) _____

Hosted Non-alcoholic Only _____