



PRIVATE  
DINING & EVENTS





## **PRIVATE PATIO DINING** **EXCLUSIVE USE OF OUR OUTDOOR PATIO**

Our patio can accommodate 30 guests seated or 40 guests for a standing reception.

LUNCH COST: no rental fee, \$750 minimum spend  
DINNER COST: no rental fee, \$1,000 minimum spend

## **ROOFTOP DINING** **EXCLUSIVE USE OF OUR ROOFTOP**

Our rooftop can accommodate 50 guests comfortably.

LUNCH COST: \$750 rental fee, \$750 minimum spend  
DINNER COST (Sunday-Thursday): \$1,000 rental fee, \$2,000 minimum spend  
DINNER COST (Friday & Saturday): \$2,000 rental fee, \$3,000 minimum spend

**PATIO & ROOFTOP RENTAL INCLUDES:**  
TABLES & CHAIRS  
FULL PLATED SET UP

## **PRIVATE DINING** **ENTIRE DINING ROOM**

Can accommodate seated groups of 42

LUNCH COST: no rental fee, \$1,000 minimum spend  
DINNER COST (Sunday-Thursday):  
\$500 rental fee, \$2,000 minimum spend  
DINNER COST (Friday & Saturday):  
\$1,500 rental fee, \$3,000 minimum spend

## **PRIVATE DINING** **ENTIRE RESTAURANT**

Can accommodate 75 guests (seated + standing)

LUNCH COST: \$750 rental fee, \$1,500 minimum spend  
DINNER COST (Sunday-Thursday):  
\$1,500 rental fee, \$3,000 minimum spend  
DINNER COST (Friday & Saturday):  
\$3,000 rental fee, \$4,000 minimum spend

**LUNCH RENTAL (11AM-3PM), DINNER RENTAL (4PM - ON)**

Guests have the option of selecting between our per person offerings or a la carte group dining.  
Large format cocktail options available in addition to a selection of beer and wine

**LARGE PARTY RESERVATIONS MUST BE 14 DAYS IN ADVANCE.**





# BEVERAGE PROGRAM

## COCKTAIL PACKAGES

SELECT ANY OF OUR HAND CRAFTED COCKTAILS TO BE BULK PREPARED FOR YOUR EVENT

## BEER & WINE PACKAGES

SELECT ANY OF OUR DRAFT AND BOTTLED BEERS OR WINE FOR YOUR EVENT.

**LET US HELP YOU CREATE A CUSTOM  
BEVERAGE MENU FOR YOUR EVENT!  
DISCOUNTED BULK PRICING AVAILABLE.**







**\$25 PER PERSON**  
**3 COURSES, DRINKS NOT INCLUDED**

**COURSE 1**  
SEASONAL SOUP OR SIDE SALAD

**COURSE 2**  
CHOICE OF BOWL:  
SALMON SUPERFOOD, SEASONAL PASTA,  
TANDOORI CHICKEN OR PULL PORK N' GREENS

**COURSE 3**  
BREAD PUDDING OR FROZEN SOUFFLÉ

**\$40 PER PERSON**  
**4 COURSES, DRINKS NOT INCLUDED**

**COURSE 1**  
SEASONAL SOUP OR SIDE SALAD

**COURSE 2**  
FRIED GREEN TOMATOES OR POKE BOWL

**COURSE 3**  
CHOICE OF ENTRÉE:  
SHORT RIB, CHICKEN, MISO SALMON  
OR VEGETABLE PLATTER

**COURSE 4**  
BREAD PUDDING OR FROZEN SOUFFLÉ

**A LA CARTE**

**MANY OF YOUR FAVORITE LUCKY DUCK ITEMS ARE  
AVAILABLE AS PLATTERS OR PASSED APPETIZERS FOR  
YOUR PRIVATE PARTY!**





# GUIDELINES & POLICIES

## RESERVATION & DEPOSIT

A reservation is guaranteed as soon as the deposit has been received. Deposit amount is 50% of the rental fee or \$200 if no rental fee is charged. Event rentals and private dining reservations must be made at least 14 days in advance of the event date.

## GUARANTEED GUEST COUNT

A guaranteed guest count must be provided to our team 48 hours in advance of the event. Should this count not be provided the menu will be prepared based on the highest original estimated head count.

## PAYMENT

Full payment is charged at the conclusion of the event, unless otherwise arranged.  
A credit card will be required in advance to reserve the date/space of the event.

## CANCELLATION

If a contracted party must cancel for any reason their deposit will be non-refundable.  
A full cancellation penalty schedule will be listed on event contract or credit card authorization.

## GRATUITY & FEES

A 20% auto-gratuity will be applied to the subtotal as well as tax.  
Should you use an outside vendor for cakes or desserts, a \$2 per person fee will be applied for serving/plating/cutting.

**CONTACT:**

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