| Event Space | Wine Library | Full Restaurant (buyout) |
| :--- | :--- | :--- |
| Capacity | 32 seated / 40 standing | 80 seated / 100 standing |
| TV / AV | Available | Available |
| Pricing | Food \& Beverage Minimum <br> Thurs. - Sat. Evenings: \$1500 <br> Other times, no minimum | Food \& Beverage Minimum <br> Sun. - Wed. Evenings: \$4000 <br> Thurs. - Sat. Evenings: \$6000 |

What are the menu options? We offer packages ranging from light snacks to entrees. Choose buffet or seated format. See menu for details.

Can I customize the food and/or beverages offered? We are happy to offer custom alternatives to our planned menus (additional fees may apply). Just ask!

Can you accommodate allergies and dietary restrictions? Yes. Please mention any special needs early in the planning.
Can I bring a cake? We make delicious desserts in-house. You may also bring a professionallybaked cake that we will cut and plate for you. (No homemade items.)

Can I bring decorations? You may bring decorations like balloons, tablecloths, or flowers. Please no glitter or confetti.
What are my music options? We have a music system that can access all genres of music and artists. If you want something specific playing, just let us know!
How long do I have the room? Events are 2 hours long with 30 minutes of setup before and 30 minutes for takedown after ( 3 hours total). We can extend your event for an hourly fee.

How far in advance should I book my event? Spaces are booked on a first come, first served basis. Book early during peak holiday and wedding seasons.

What if we want the entire restaurant to ourselves? We offer full buyouts where we can accommodate 80 guests or more. Rates depend on format and timing.

Do you charge gratuity automatically? You will have a dedicated service team for the entirety of your event and $20 \%$ gratuity is added to your total (in addition to sales tax).

How does payment work? To secure your reservation, we collect a $50 \%$ deposit upon contract submittal. The final balance is due 72 hours before your event. Additional expenses incurred during the event are settled at the conclusion.

What is your cancellation policy? Your deposit is refundable if you cancel more than 72 hours beforehand. Events cancelled less than 72 hours beforehand forfeit the deposit.
How can I book my event? Please submit your inquiry at cheesetique.com/private-events or email events@cheesetique.com.

## Cheesetique

## SNACKS

Presented at a beautiful grazing table \$25 per person

CHEESE \& CHARCUTERIE A bountiful assortment of cheeses, meats \& accompaniments hand-selected by our cheesemongers

WARM OLIVES \& MANCHEGO
Assorted marinated olives tossed with cubes of Manchego cheese

## TASTE OF 'TIQUE <br> Presented at a beautiful grazing table \$40 per person

CHEESE \& CHARCUTERIE
A bountiful assortment of cheeses, meats \& accompaniments hand-selected by our cheesemongers

WARM OLIVES \& MANCHEGO
Assorted marinated olives tossed with cubes of Manchego cheese
SPINACHOKE DIP
Blend of artichokes, spinach, Parmesan \& crème frâiche served with homemade tortilla chips

MAC 'N CHEESETIQUE
Our MULTI-award winning Mac with Goat Gouda, Cacio de Roma \& Asiago topped with truffle-infused bread crumbs

ARUGULA \& FRESH GOAT CHEESE SALAD
Arugula, Asian pears, spiced walnuts \&
fresh Chèvre with sherry vinaigrette
CHOCOLATE MOUSSE
Creamy. Cool. Chocolatey

## Private Event Menus

## PLATED SEATED LUNCH <br> \$30 per person

STARTER
Creamy Tomato Soup or Mixed Greens
MAIN
Mac \& Cheesetique or any Grilled Cheese
DESSERT
Cheesecake or Chocolate Mousse

## PLATED SEATED DINNER \$75 per person

APPETIZERS FAMILY STYLE
Cheese \& Charcuterie Collection | Warm
Olives \& Manchego | Spinachoke Dip
STARTER
Arugula \& Fresh Goat Cheese Salad

## ENTRÉE

Choice of Mac 'n Cheesetique, Shrimp \& Grits, Chicken Pot Pie, Gnocchi with Truffle Cream Sauce, or Braised Pork Shoulder
DESSERT
Cheesecake or Chocolate Mousse

## DRINKS

$\$ 25$ per person
$\$ 5$ per person for non-alcoholic only
WINE \& BEER
Selection of House Red, White \& Sparkling wines. Local beers by the can or bottle.

NON-ALCHOHOLIC BEVERAGES
Iced-Tea, Lemonade, Sodas, Sparkling Water

