



T H E C A G E



P R I V A T E E V E N T S

OUR POLICIES



Booking Timeline Policy

You must book 2 weeks prior to desired event date. Failure to book or confirm with event coordinator will automatically cancel your request

We do **NOT** take bookings for any major holiday's

Cancellation & Refund Policy

Cancellations made less than 7 days from the event date will forfeit the deposit. At our discretion, events that are rescheduled may transfer the deposit to the new date.

Guest Minimum

Fawns Room : 55 seated - 60 standing guests

20 person minimum for **all** food and beverage packages

Any party showing up with less than 20 people automatically removes the private aspect of your event. You will be subjected to pay for the final headcount given and signed a week prior to your event.

Minimum Spend Policy & Gratuity

There is a **\$5,000 minimum spend** on Friday evenings, Saturday evenings and Sunday evenings with a \$700 deposit.

There is a **\$3,000 minimum spend** for Saturday and Sunday brunch 10am-3pm with a \$200 deposit.

This contract agrees to a 20% gratuity that does not go towards your minimum spend and is added after sales tax, before deposit is removed.

Decor Policy

You may decorate the event space however you'd like. NO glitter, confetti or 3M strips on the windows/walls. If decoration policy isn't followed, you will incur a cleaning fee.

Menu Changes

In the event of a menu update/change, we may not be able to honor current food selections and packages (price and options) are subject to change.

Payment Policy

Any credit card payments will incur a 3.5% surcharge. Split checks are **not** permitted for any private event.

Contract /Proposal

The "total" is subject to change due to any additional items ordered throughout event such as alcoholic beverages, appetizers, espresso based drinks, additional people joining, etc

MUST sign proposal agreement sent via email **BEFORE** event date

Outside Food Policy

NO outside food or beverage permitted other than cake (must be store-bought) and sweets are permitted.

Standard dessert/cake fee of \$40, if brought into establishment

All packages are priced per person

SMALL PLATES PACKAGE \$45 PP

INCLUDES DRIP COFFEE, TEA AND SOFT DRINKS



Buffalo Shrimp

Lightly floured crispy jumbo shrimp tossed in homemade Buffalo sauce, served on top of Blue cheese sauce and crumbles.

Basil Pesto Burrata

Nut-less Basil pesto, burrata cheese, roasted cherry tomatoes, Kalamata olives, balsamic glaze, sour dough chips. Served bite size

Chicken Yakitori

Grilled Japanese style chicken skewers, crunchy peanut Thai salad, Joga peanut butter sauce.

Truffle Fries

Golden fried French fries tossed in a truffle oil and topped with parmesan cheese. Served with truffle aioli sauce.

Avocado Hummus Dip

A creamy blend of avocado and smooth chickpeas, blended with fresh cilantro and subtle roasted garlic. Served with our homemade tortilla chips. Served bite size

Cheesesteak Roll Ups

Our homemade tortilla rolls baked to bubbling perfection with caramelized onions. Served with horseradish dijon.

Shiitake Potstickers

Shiitake mushrooms, bok choy, sweet soy carrots, peanut butter sauce, roasted sesame seeds

Margherita Flatbread

Wise Guy Pizza

Truffle cream, provolone cheese, prosciutto, arugula salad, white balsamic dressing, parmesan flakes and truffle oil.

Recommended Add Ons:

+\$3 per person, per item

Triple S Octopus

Smoked miso eggplant, grilled sweet soy, grilled Spanish octopus, asian pickled vegetables and baby spinach.

Korean Tacos

Three Filet mignon, Red cabbage slaw, Kim-chi, Japanese Mayo, Toasted sesame seeds. Contains peanuts

Tuna Poke Tartar

Hawaiian marinated Ahi tuna, spiced up sesame oil, Oaxaca guacamole, sour cream, house-made tortilla chips.

EACH GUEST WILL RECEIVE ONE QUANTITY OF EACH DISH. ITEM QUANTITY IS BASED OFF OF GUEST COUNT

BRUNCH PACKAGE \$30 PP

10 AM TO 3 PM SAT & SUN

INCLUDES DRIP COFFEE, TEA AND SOFT DRINKS



STARTERS

SERVED FAMILY STYLE

Avocado Crostini

Sourdough toast, smashed avocado, cherry tomatoes.

Beignets

French donuts served with a sweet and boozy salted caramel sauce.

MAIN

CHOOSE 3

Croque Madame

Smoked ham and white cheddar cheese Brioche toast with Mornay sauce and fried egg. Served with field greens and fries.

Fried Chicken Waffle

Fried chicken breast and freshly baked waffle served with chipotle-infused maple syrup and whipped cheese cream.

Pancakes

Fluffy buttermilk pancakes served with whipped cream and maple syrup. Fresh berries.

House Smoked Salmon

Thinly sliced beet marinated smoked salmon with goat cheese cream, capers, hard boiled egg, pickled onions and cucumbers, served with field greens salad and brioche toast.

French Toast

Nutella, almond and banana with peanut butter cream, maple syrup, fresh berries.

Steak And Eggs

+ \$5 pp

Grilled 8 oz. New York steak and two sunny side-up served with truffle fries and field greens tossed in house dressing.

Bennys

+ \$5 pp

Two Poached eggs on toasted English muffin with home made Hollandaise sauce. With a choice of:

House smoked salmon Smoked ham Our favorite crab cake



RECOMMENDED ADD ONS:

Mimosa Tower \$140

Serves 14 guests

Orange, Passionfruit or Cranberry

12 Gods \$200

Serves 12 guests

12 full size Espresso Martini's served all at once on a stemless tree

BRONZE PACKAGE \$32 PP

AVAILABLE UNTIL 4 PM

INCLUDES DRIP COFFEE, TEA AND SOFT DRINKS



STARTERS

CHOOSE 2

Soup Du Jour

Garden Salad

Caesar Salad

MAIN

CHOOSE 3

Fried Chicken Sandwich

A golden, freshly fried chicken filet on a soft brioche bun, topped with zesty buffalo sauce, bread and butter pickles, a touch of hot honey and our delicious homemade coleslaw.

Wally Salad

Fresh salad mix, Mandarin oranges, seedless grapes, cranberries, apples, sliced avocado, walnuts, and gorgonzola cheese with Balsamic dressing.

+\$3 Chicken or Shrimp

Mac and Cheese

Shell pasta, aged white cheddar, parmesan crumble.

Seared Tuna and Avocado Salad

Seared tuna on a bed of spinach. Three-bean salad with avocado and olive oil citrus dressing.

Focaccia San Danielle

Truffle aioli, nut free pesto cheese, thinly sliced prosciutto, parmesan cheese shavings, arugula salad, white balsamic dressing.

Steak Rice Bowl

Thinly sliced and sautéed beef with onion and peppers in a cilantro rice and bok choy.

Salmon Rice Bowl

Baked salmon, cilantro lime rice, three bean salad, boiled egg, thinly sliced carrots. Served with horseradish-basil dressing.

SILVER PACKAGE \$44 PP

INCLUDES DRIP COFFEE, TEA AND SOFT DRINKS



STARTERS

CHOOSE 2

Soup Du Jour

Garden salad

Caesar salad



RECOMMENDED ADD ONS:

Champagne Toast

May be by the glass or bottle

MAIN

CHOOSE 3

Crab Cake Sandwich

A Cage homemade specialty! Light, fluffy and made with the best crab. Served atop a brioche bun with lettuce and tartar sauce.

Rigatoni à la Cream

Perfectly cooked rigatoni pasta with tender, slow-braised beef chuck and savory roasted mushrooms, brought together in a lush roasting pan sauce.

Asian Salmon salad

Poke glazed roasted salmon, avocado, chickpea mix, cucumber, carrots, cilantro, cherry tomatoes, spring mix and Boston bibb lettuce with Asian Sesame dressing.

Tipsy Sacchetti

Filled with ricotta and Parmesan cheese. Carefully tossed in our homemade brandy blush sauce, cherry tomatoes, and topped with fresh mozzarella.

The Delmonico Baguette Sandwich

Grilled Delmonico steak, balsamic caramelized onions, Dijon mustard, Wisconsin cheddar cheese, arugula salad, lemon truffle dressing, Parmesan flakes.

Glazed Mediterranean chicken

Aged provolone cheese atop grilled chicken tenderloins, served with basil-marinated roasted vegetables and balsamic glaze.

Creamy Seafood spaghetti

Shrimp and crab sautéed in dry cherry cream sauce, complimented with cherry tomatoes, fresh basil and parsley twist.

DESSERT

CHOOSE 2

Amaretto Parfait

Almond crunch, disaronno semifreddo, pineapple, strawberry & raspberry coulis, honeycomb tuile, fresh berries. GF

Espresso Cheesecake

Arabica espresso, basque cheesecake, mocha mousse, salted caramel butter, caramelized pecans, chocolate tuile. GF

Caramelized Banana & Rum Toffee

Banana-cream profiteroles, chocolate rum mousse, caramel, crunchy, chocolate tuile, vanilla ice cream.

Hazelnut Cake

Moist chocolate cake, milk chocolate ganache, crunchy hazelnut, karamell praline, fresh strawberries.

GOLD PACKAGE \$56 PP

INCLUDES DRIP COFFEE, TEA AND SOFT DRINKS



STARTERS

CHOOSE 2

Soup Du Jour

Garden salad

Caesar salad

MAIN

CHOOSE 3

Almond Crusted Salmon

Sesame ginger roasted salmon covered in a crispy almond crust. Served with steamed broccoli, stir fried rice and Asian Sesame sauce.

Jumbo Shrimp Risotto

Creamy Italian Carnaroli rice cooked with wine and shrimp broth. Tossed with peas and parmesan cheese and topped with crispy fried jumbo shrimp.

Veal Parmigiana

Spaghetti, pinko-breaded veal scallopini, San Marzano tomato sauce, fresh mozzarella, Parmesan cheese.

Huli Huli BBQ Chicken

Organic half chicken, BBQ Hawaiian style, served on top a crispy coconut rice cake, roasted pineapple chutney and baby bok choy.

Branzino Al Forno

+\$3 pp

Open flame, oven roasted Mediterranean sea bass served atop a cherry tomato caponata, fingerling potatoes, and served with extra virgin olive oil and lemon juice.

Tequila Short Ribs

+\$3 pp

Yellow tequila and orange peel braised boneless short rib, with corn cream, roasted corn salad, and golden fried plantains.

DESSERT

CHOOSE 2

Amaretto Parfait

Almond crunch disaronno semifreddo, pineapple, strawberry & raspberry coulis, honeycomb tuile, fresh berries. GF

Espresso Cheesecake

Arabica espresso, basque cheesecake, mocha mousse, salted caramel butter, caramelized pecans, chocolate tuile. GF

Caramelized Banana & Rum Toffee

Banana cream profiterole, chocolate rum mousse, caramel, crunchy, chocolate tuile, vanilla ice cream.

Hazelnut Cake

Moist chocolate cake, milk chocolate ganache, crunchy hazelnut, kantafi praline, fresh strawberries.



RECOMMENDED ADD ONS:

Champagne Toast

May be by the glass or bottle

DESSERT

add-ons

(ideal addition to Small Plates, Branch or Lunch)



*House-made desserts by
our expert pastry chef!*



SMALL BITES

*5 oz dessert cups. Sold by half dozen
ONLY*

- *Peanut butter Chocolate GF*
- *Cookie Butter*
- *NY Style Cheesecake*
- *Profiterol*
- *Strawberry Cheesecake*
- *Carrot Cake*

\$25 PER 1/2 DOZEN



RESTAURANT STYLE

*Choose 2 desserts for your guests to
choose from for their personal dessert*

- *Amaretto Parfait*
- *Espresso Cheesecake*
- *Caramelized Banana and Rum
Toffee*
- *Hazelnut Cake*

+\$8 ADD ON PER PERSON

*All dessert orders must be placed
2 weeks in advance of event date*



\$40 PER PERSON

BEER & WINE OPEN BAR PACKAGE

Includes:

Private section of bar
Personal Bartender
3 hour open bar

5 WINES:

2 red, 2 white, 1 sparkling

4 BOTTLED BEER:

Corona Extra, Michelob Ultra, Yuengling, Pilsner Urquell

DISCLAIMER:

OPEN BAR PACKAGES CAN ONLY BE OFFERED ALONG SIDE OF A FOOD PACKAGE. 20 PERSON MINIMUM

+\$100 BAR FEE

\$200 BAR FEE + 25 PEOPLE



\$50 PER PERSON

LUXE OPEN BAR PACKAGE

Includes:

Private section of bar
Personal Bartender
3 hour open bar

5 WINES:

2 red, 2 white, 1 sparkling

4 BOTTLED BEER:

Corona Extra, Michelob Ultra, Yuengling, Pilsner Urquell

All Call Brand Liquor:

i.e Titos, Tanquary, Jack Daniels, etc

DISCLAIMER:

OPEN BAR PACKAGES CAN ONLY BE OFFERED ALONG SIDE OF A FOOD PACKAGE. 20 PERSON MINIMUM

SHOTS NOT INCLUDED

+\$100 BAR FEE

\$200 BAR FEE + 25 PEOPLE



\$70 PER PERSON PREMIUM OPEN BAR PACKAGE

Includes:

Private section of bar
Personal Bartender
3 hour open bar

Choose 3 Signature Cocktails

6 WINES:

2 red, 2 white, 2 sparkling

4 BOTTLED BEER:

Corona Extra, Michelob Ultra, Yuengling, Pilsner Urquell

All Call Brand Liquor:

i.e Grey Goose, Johnnie Walker Black Label, Casamigos,
Hendricks, etc

DISCLAIMER:

OPEN BAR PACKAGES CAN ONLY BE OFFERED ALONG SIDE OF A FOOD PACKAGE. 20
PERSON MINIMUM

SHOTS NOT INCLUDED

+\$100 BAR FEE

\$200 BAR FEE + 25 PEOPLE