

JACK SPRAT_PRIVATE EVENT PRICING_2022-23

SUNROOM Modern, private, dining room that **accommodates 30 guests, maximum.**

Large window-wall system can be open-air in the summertime. Gas thread fireplace keeps the chill away in the winter. Great views of the surrounding mountains and a sliding barn door to keep things private.

Includes: Prosecco welcome, three shared appetizers, choice of soup or salad, entrées, and dessert.

Beer, wine, and premium non-alcoholic beverages are additional and subject to 20% service charge. Table linens, seasonal floral and candles are provided for the evening.

\$4000 for up to 20 guests. 21 to 30 guests \$200 per person. Includes gratuity on all food, custom menu, private room for the evening and dedicated staff.

SOLARIUM 20 maximum. An intimate room filled with architectural details and a 180-degree view of the base of Mt. Alyeska with two story windows that open for summer breezes. Look up and see beautiful plants on the balcony above.

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Beer, wine, and premium non-alcoholic beverages are additional and subject to 20% service charge. Table linens, seasonal floral and candles are provided for the evening.

\$3000 for up to 15 guests. 16 to 20 guests \$200 per person. Includes gratuity on all food, custom menu, private room for the evening and dedicated staff.

MAIN DINING The original dining room. A classic! Wood paneled, semi-private room **accommodates 40 guests** in large, cozy, adjacent booths. Each booth seats up to 7 adults with one long table seating up to 10.

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Beer, wine, and premium non-alcoholic beverages are additional and subject to 20% service charge. Table linens, seasonal floral and candles are provided for the evening.

\$4000 for up to 20 guests. 21 – 40 guests \$200 per person. Includes gratuity on all food, custom menu, private room for the evening and dedicated staff.

FULL BUYOUT-

Max capacity, 90 guests. Enjoy all three dining rooms, customized menu, and the intimacy of a private dining experience, including outdoor spaces.

Includes: Prosecco welcome, three shared appetizers, choice of soup or salad, entrées, and dessert.

Beer, wine, and premium non-alcoholic beverages are additional and subject to 20% service charge. Table linens, seasonal floral and candles are provided for the evening. Entire Restaurant open to close (4-10pm).

Cost: \$21,000. Includes gratuity on all food, custom menu, private restaurant for the evening and dedicated staff.

To reserve a private event, a 50% deposit is required. Deposits are refundable up to 30 days prior to the event. Final amount is due in full at the end of the evening.

MENU

Four-course customizable menu including gratuity on food.

Hosts can collaborate with our talented Chef to achieve a unique and meaningful experience to their event. We accommodate most dietary needs with advanced notice. Groups under 18 may choose to order off the regular menu.

PROSECCO WELCOME

Upon arrival we are ready to soothe the dry throats of anticipated, road-weary travelers and move the celebration into ease and comfort. Do not fret if some of your guests do not imbibe, we have them covered on a non-alcoholic beverage as a substitute.

APPETIZER(S)

- (1) "The Platter" (shared appetizers on slate platters). Featuring a selection of artisanal cheeses & charcuterie, AK smoked salmon, house-made bread, olives, nuts/seeds, spreads, fresh fruit, and accoutrements.
- (2) Yam Fries with arugula aioli. This is our number one selling dish.
- (3) Vegan Nachos, a house favorite. Your guests will be surprised that the "meat" is actually ground walnuts and portabella mushroom, a delicious and healthy alternative.
- (4) Bacon-Wrapped Dates with blue cheese fondue.
- (5) When available, Alaskan Oysters or Kodiak Scallops.

SOUP OR SALAD Choices are based on seasonal produce, availability, and host preferences. Our soup is typically vegan and gluten-free friendly. Some toppings may have meat or dairy, but can easily be omitted.

For salad, we have a traditional Caesar, our BLT Salad, or the Green Eden, which has not meat or dairy.

MAIN EVENT At least three selections are offered to your guests. Choice of one per guest. Ranging from prime cuts of all-natural beef, pork, organic chicken, local Alaskan seafood (fresh salmon, halibut, rockfish, black cod, Kodiak scallops), and unique vegan seasonal dishes. Flavors can complement your vision and represent your story. Past and present menu options are also options. Pre-ordering of the entrée selection expedites service and is encouraged when possible and may be required with larger parties.

DESSERT Choices:

- (1) Decadent chocolate olive oil mascarpone filled "King Dong" cake. It reigns supreme. Presented whole and then sliced depending on occasion.
- (2) Naked Berry Cashew Cheesecake. Vegan and GF, no added sugar and diabetic friendly.
- (3) Traditional Cheesecake with seasonal berry topping.
- (4) Crème Brûlée. We can recommend flavors to suit your taste.
- (5) Homemade ice cream with fresh berries.

BEER AND WINE All alcohol is based on consumption with a 20% service charge added. No minimum beverage sales are required. Wine and beer pairings are available by request.

We are happy to help you narrow down wine choices for the event. We can recommend a couple white wines and a couple red wines to complement the meal and your budget. We have 12 beers on tap, local sodas and kombucha, along with a full espresso bar and some wine-based cocktails.

CHILDREN UNDER 12 may order from kids' menu or dinner menu and be a part of shared appetizer and dessert selections. Children ages 2-12 will be charged based on one half of the per person rate and are counted towards overall room capacity.

CATERING Off-site catering is available in Girdwood, dependent on season and day of week. Price is dependent on headcount and items selected for catering. Also available are desserts, such as whole cakes, and large platters of your favorite appetizer menu items available for pick up with advanced notice.