

CHEF GEOFF'S  
*West End*

# BANQUETS

Great food, libation and merriment tailored to you!

We offer custom menus for any gathering... happy hours, wedding receptions, showers, bat and bar mitzvahs, rehearsal dinners and intimate dining experiences. Host a memorable event for up to 250 guests.

[EVENTS@CHEFGEOFF.COM](mailto:EVENTS@CHEFGEOFF.COM)

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*VN = Vegan*

*V = Vegetarian*

*NF = Nuts are not an ingredient but item is prepared in a facility that contains nuts*

*GF = Gluten is not an ingredient but item is prepared in a facility that contains gluten*



# Beginnings

**Small Bites, Sliders & Tacos** priced by the piece | select passed or stationary | 25 piece minimum, per selection

## SMALL BITES

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SWEET & SPICY CAULIFLOWER cilantro, jalapeño, virginia peanuts 5 *v*

CHICKEN LOLLIPOPS spicy bbq, virginia peanuts 5

CRISPY MOZZARELLA BITES tomato parmesan relish 5 *v*

CANDIED BACON LOLLIES pickled fresno chilis, micro greens 5

TOASTED FOCACCIA BITES sundried tomato butter, parmesan 3 *v*

BACON WRAPPED STEAK BITES blue cheese, demi mayo 6 *gf*

CHICKEN PARMESAN SKEWER tomato jam 5

ASPARAGUS RISOTTO BALLS basil aioli 5

CHICKEN TAQUITOS guajillo chili sauce, crema, lettuce pico, cotija 4

BACON WRAPPED SHRIMP BROCHETTES 6 *gf*

PROSCIUTTO WRAPPED MELON saba glaze 5 *gf*

ARTICHOKE CAPRESE SKEWERS saba glaze 5 *v, gf*

FRIED MUSHROOM RAVIOLI BITES sundried tomato pesto 4 *v*

DEVILED EGGS tajin rim, avocado puree, grilled corn 5 *v, gf*

## SLIDERS | 6

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SMASH BURGER hawaiian bun, american cheese, lk sauce, lto, pickle

BLACK BEAN & PECAN BURGER avocado, lettuce, tomato, chipotle aioli, ciabatta *vn*

THE BLT thick cut neuske's bacon, tomato, crisp lettuce, mayo, ciabatta bread

FRIED CHICKEN slaw, hot honey, roasted poblano mayo, pickles, hawaiian bun

ROASTED TURKEY fresh mozzarella, pesto aioli, arugula, tomato, pickled onion, saba

## TACOS! | 6

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BLACKENED FISH avocado, salsa verde, cotija cheese, cabbage slaw, crema, cilantro

SWEET & SPICY CAULIFLOWER kimchi brussels slaw, furikake, virginia peanuts *vn*

STEAK charred onions, cotija cheese, pico, cilantro

PERUVIAN CHICKEN cabbage slaw, aji verde

# Beginnings & Add-ons

## GRAZING BOARDS | small serves 10-20 | large serves 20-30

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**CHEESE PLEASE!** selection of hard, soft, blue, & goat cheeses, jam, mustard, pickles, dried fruits, crackers | small 150 / large 200 *v*

**FARMERS MARKET** seasonal raw, roasted, & grilled market vegetable selection, black peppercorn dip, green pea & mint hummus | small 115 / large 160 *v, gf, nf*

**VIRGINIA CHARCUTERIE** chef curated salami selection, olli prosciutto, marinated olives, mustard, pickled veg, artisan breads | small / 175 large 240

**SPEADS & BREADS** hummus, htipiti, lebneh, marinated olives, za'atar flatbread, pita chips | small 130 / large 180 *v*

**ORCHARD & VINE** fresh & dried peak season fruit, toasted & candied nuts, basil honey, bee pollen small 150 / large 200 *v*

## PLATTERS | each serves 10-20

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**CRISPY CALAMARI** marinara & chipotle aioli 45

**CG BRUSSELS** parmesan, grilled lemon, caesar, garlic crouton crust 39

**SWEET & SPICY CAULIFLOWER** cilantro, jalapeño, virginia peanuts 36 *v*

**GUACAMOLE** tortilla chips, cotija, pickled fresno, pumpkin seeds, cilantro 48 *v*

**PRESERVED LEMON HUMMUS** cucumber, tomato, red onion salad, feta, flatbread 36 *v*

## FLATBREAD BITES | \$2/each | 10 piece per selection minimum

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**STRAIGHT UP** mozzarella, tomato sauce, basil, evoo *v*

**PEPPERONI** mozzarella, arugula, tomato sauce, parmesan

**WILD MUSHROOM** garlic, taleggio, mozzarella, truffle pecorino *v*

**SOCO** bacon, pepperoni, mozzarella, garlic, tomato sauce, hot honey

**MAUNA LOA** mozzarella, pineapple, canadian bacon, bacon, jalapeño

## STATIONARY MAIN ADD-ONS | each serves 20-30

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**ROASTED LAMB LEG** mint jus, garlic butter rolls 550

**CDDER PLANK SALMON** potlatch seasoning, grilled lemon, corn muffins 450

**CITRUS BRINED TURKEY BREAST** cranberry relish, soft rolls 400

**SLICED WHOLE ROASTED BEEF TENDERLOIN** horseradish, soft rolls 650

## MINI DESSERTS | \$7/each | 10 piece per selection minimum

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**CHOCOLATE DECADENCE BITES** whipped cream, chocolate pearls

**PETITE VEGAN CHEESECAKE** ginger blueberry compote

**LEMON TARTLETS** fresh berries, whipped cream

**RICOTTA DONUTS** cinnamon sugar, raspberry sauce

**STRAWBERRY SHORTCAKE BITES** pistachio poundcake, cardamom whipped cream

# Breakfast Buffets

## THE CONTINENTAL | \$34 per person

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SEASONAL FRUIT PLATTER basil honey, bee pollen v

BYO SKOTIDAKIS YOGURT BOWL toppings: acai compote, coconut granola, fresh berries, basil honey, chia seeds

BAKERY BOARD freshly baked muffins, croissants & cheddar biscuits with churned butter, preserves, honey

JUICE CARAFES orange, grapefruit, and cranberry

COFFEE & TEA fresh brewed regular coffee, decaf hot tea, honey, lemon

## THE DISTRICT | \$48 per person

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SEASONAL FRUIT PLATTER basil honey, bee pollen v

BYO SKOTIDAKIS YOGURT BOWL toppings: acai compote, coconut granola, fresh berries, basil honey, chia seeds

BAKERY BOARD freshly baked muffins, croissants & cheddar biscuits with churned butter, preserves, honey

BYO STEELCUT OATMEAL toppings: dried fruit, toasted nuts, granola, chia seeds, brown sugar, churned butter, honey

GARDEN SCRAMBLE spinach, roasted tomatoes, mushrooms, feta cheese v

FARMHOUSE SCRAMBLE bacon lardons, cave aged cheddar, green onions

CRISPY BREAKFAST POTATOES sea salt, black pepper, chives

JUICE CARAFES orange, apple, and cranberry

COFFEE & TEA fresh brewed regular coffee, decaf hot tea, honey, lemon

## OLD GLORY | \$52 per person | minimum of 25 guests

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SEASONAL FRUIT PLATTER basil honey, bee pollen v

BAKERY BOARD freshly baked muffins, croissants & cheddar biscuits with churned butter, preserves, honey

CREAM CHEESE SCRAMBLED EGGS chives

FARMHOUSE GRITS cave aged cheddar cheese, bacon lardons, blackened shrimp, green onions

CRISPY BREAKFAST POTATOES sea salt, black pepper, chives

JUICE CARAFES orange, apple, and cranberry

COFFEE & TEA fresh brewed regular coffee, decaf hot tea, honey, lemon

# Breakfast Enhancements

## EATS

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**RICOTTA DONUTS** cinnamon sugar, caramel, lemon curd, raspberry sauce \$38/dozen

**BYO SUNSHINE BOWL** coconut chia overnight oats, pineapple, mango, banana, kiwi, toasted coconut flakes, honey \$9 per person

**FRENCH TOAST** vanilla citrus butter, warm maple syrup \$8 per person

**BUTTERMILK PANCAKES** maple syrup \$8 per person

**APPLEWOOD SMOKED BACON** \$12 per person

**CHICKEN SAUSAGE** \$12 per person

**ASSORTED DANISHES** \$60/dozen

**ASSORTED MUFFINS** \$60/dozen

**BUTTERY CROISSANTS** whipped butter & preserves \$60/dozen

**FRESHLY BAKED BAGELS** cream cheese \$62/dozen

## DRINKS

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**BOTTOMLESS MIMOSAS**

\$24 per person - 2 hrs

Each Additional Hour \$10 per person

**BOTTOMLESS BLOODY MARYS**

\$36 per person - 2 hrs

Each Additional Hour \$12 per person

**BOTTOMLESS MIMOSAS AND BLOODY MARYS**

\$40 per person - 2 hrs

Each Additional Hour \$12 per person

Chef Attendants or Bartenders are required for all stations at \$175 each for three hours minimum and \$50 for each additional hour.

Attendants are needed for groups of 26 –50.

A minimum of three Chef Attendants/Bartenders are required for groups of 51 and above.

# Buffet Lunch

**TRADITIONAL** | two of each course \$62 per person  
three of each course \$68 per person

## Starters

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TRUFFLE MUSHROOM SOUP chevre crème fraiche v

ORIGINAL GREEK SALAD romaine, feta, olives, cucumbers,  
red onion, pepperoncini, pita croutons, red pepper v

*add grilled chicken + \$5 per person*

CAESAR SALAD romaine, caesar dressing, garlic croutons, parmesan

*add grilled chicken + \$5 per person*

## Entrées

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CHICKEN PARMESAN marinara, fresh mozzarella

SHORT RIBS braising jus, fried onions

BLACKENED SALMON sundried tomato butter

MADRAS CURRY CHICKEN green apples, raisins, arugula, curry cream

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino v

GRILLED NEW YORK STEAK morel mushroom sauce

*+ \$8 per person*

## Sides

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WILD MUSHROOMS      SAUTÉED BROCCOLI      MASHED POTATOES

HERB COUSCOUS      CREAMY GRITS      PENNE ALA VODKA

*Assorted Mini Desserts* | includes all desserts below

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VEGAN CHEESECAKE      SLICED SEASONAL FRUITS

CHOCOLATE DECADENCE      CHOCOLATE CHIP COOKIES

Includes bread, coffee, hot tea & iced tea

**DELICATESSEN** | two of each course \$48 per person  
three of each course \$55 per person

## Starters

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ORIGINAL GREEK SALAD romaine, feta, olives, cucumbers,  
red onion, pepperoncini, pita croutons, red pepper v

CAESAR SALAD romaine, caesar dressing, garlic croutons, parmesan

HAND CUT SALT AND PEPPER POTATO CHIPS

CG SLAW shredded cabbage, cilantro, pickled fresnos

POTATO SALAD hard-boiled eggs, red onions, celery, relish,  
creamy stoneground mustard dressing

ANTIPASTO PASTA SALAD penne, artichokes, pepperoni, kalamata olives, ham,  
feta, red onions, pepperoncini, cherry tomatoes, basil, oregano vinaigrette

*Sandwiches & Wraps* | additional option + \$5 per person

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ROASTED TURKEY SANDWICH spinach, pesto aioli, aged provolone,  
roasted tomato, hawaiian roll

THE BLT thick cut neuske's bacon, tomato, crisp lettuce, mayo, hawaiian roll

SOUTHWEST CHICKEN SANDWICH pepper jack cheese, avocado, lettuce,  
tomatoes, onions, chili mayonnaise, hawaiian roll

SALMON CAESAR WRAP romaine, caesar dressing, garlic croutons, parmesan

CLUB SANDWICH WRAP grilled chicken, bacon, herb mayo,  
cheddar, romaine, tomatoes

SHAWARMA WRAP quinoa, greens, hummus, feta, cucumber, tomato,  
pickled onion, olives, tzatziki, pickled red onion

## Desserts

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SEASONAL FRUITS      CHOCOLATE CHIP COOKIES      CHEESECAKE BITES

Includes bread, coffee, hot tea & iced tea

# Dupont Package | \$68 per person

## *At The Table*

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FOCACCIA sundried tomato butter *v*

## *First* | choose three

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ORIGINAL GREEK romaine, feta, olives, cucumbers, red onion, pepperoncini, pita croutons, red pepper *v*

STRAWBERRY, BEET & BURRATA SALAD asparagus, mixed greens, toasted almonds, white balsamic vinaigrette *v*

CG HOUSE romaine, cheddar, bacon, egg, croutons, cucumber, cherry tomato, red onion, honey mustard

CRISPY CALAMARI marinara & chipotle aioli

SWEET & SPICY CAULIFLOWER cilantro, jalapeño, virginia peanuts *v*

TRUFFLE MUSHROOM SOUP chevre crème fraiche *v*

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake, cardamom whipped cream

## *Second* | choose three

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CHIMICHURRI STEAK coffee & ancho chili rub, smoky onions, slaw, crispy yucca, aji verde & amarillo

SEARED SALMON wild mushroom risotto, truffle butter, sautéed spinach *gf*

SHRIMP & GRITS andouille sausage, creole sauce, crispy kale

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino *v*

CHICKEN PARMESAN spaghetti, marinara, fresh mozzarella

BLACKENED CHICKEN CAJUN BUCATINI bacon, sautéed spinach, charred onion, roasted tomato cream, shaved parmesan

GRILLED FILET MIGNON corn grits, sweet pepper succotash, bacon vinaigrette *gf*  
*+ \$15 per person*

SPICE CRUSTED SCALLOPS asparagus risotto, wild mushroom, cherry tomato, lemon butter  
*+ \$15 per person*

## *Upgrade your package!*

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Add on a drink package, grazing board, passed appetizers or anything from the beginnings pages

# CG Reception Package | \$92 per person | 25 guest minimum

## WELCOME | PASSED SMALL BITES | served for 60 minutes | select 5

SHORT RIB RISOTTO BALLS | SWEET & SPICY CAULIFLOWER | DEVEILED EGGS | ARTICHOKE CAPRESE SKEWERS | CANDIED BACON LOLLIES

TOASTED FOCACCIA BITES | CHICKEN LOLLIPOPS | BACON WRAPPED SHRIMP BROCHETTES | FRIED MUSHROOM RAVIOLI BITES

## MAIN RECEPTION | served for 90 minutes

*Tacos, Sliders, Appetizers & Flatbreads* | select 6 total

### SLIDERS

Smash Burger | Black Bean & Pecan

The BLT | Fried Chicken | Roasted Turkey

### TACOS!

Blackened Fish

Sweet & Spicy Cauliflower

Steak | Chicken

### SHARED APPETIZERS

Crispy Calamari | Preserved Lemon Hummus

CG Brussels | Seasonal Fruit Plate

Sweet & Spicy Cauliflower | Guacamole

### FLATBREADS

Cheese | Pepperoni

Wild Mushroom | SoCo

Mauna Loa

*Stationary Entrée* | select 1 | additional stations + \$10 each | \*chef's action station + \$300 per station

### ROASTED LAMB LEG

mint jus, garlic butter rolls

### CEDER PLANK SALMON

potlatch seasoning, grilled lemon, corn muffins

### CITRUS BRINED TURKEY BREAST

cranberry relish, soft rolls

### SLICED WHOLE ROASTED BEEF TENDERLOIN

horseradish, soft rolls

*Salads & Vegetables* | individual portions & platters

### FOCACCIA & GRISSINI

GREEK SALAD CUPS

### TRUFFLE MUSHROOM SOUP SHOOTERS

GRILLED MARINATED VEGETABLES

### CRUSHED FINGERLING POTATOES

BASIL PESTO PENNE PASTA

## DESSERT | served for 60 minutes

ASSORTED MINI DESSERTS Chocolate Decadence Bites, Petite Vegan Cheesecake, Lemon Tartlets, Ricotta Donuts, Strawberry Shortcake Cake Bites

COFFEE & TEA STATION



# West End Package | \$59 per person

## *At The Table*

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FOCACCIA sundried tomato butter v

## *First* | choose three

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CLASSIC CAESAR garlic croutons, parmesan

ORIGINAL GREEK romaine, feta, olives, cucumbers,  
red onion, pepperoncini, pita croutons, red pepper v

CRUNCHY CASHEW ramen noodles, mandarin oranges,  
cabbage, romaine, honey sesame vinaigrette v

TRUFFLE MUSHROOM SOUP chevre crème fraiche v

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake,  
cardamom whipped cream

## *Second* | choose three

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MADRAS CURRY CHICKEN couscous, green apples,  
raisins, arugula, curry cream

RIGATONI ALA VODKA creamy vodka tomato sauce, fresh burrata

BLACKENED FISH TACOS cobia, avocado, cotija cheese,  
cabbage slaw, crema, cilantro

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino v

CHICKEN PARMESAN spaghetti, marinara, fresh mozzarella

BLACKENED SALMON mashed potatoes, sautéed broccoli,  
sundried tomato butter

## *Custom Menus Available*

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If there's something specific you're looking for,  
chances are we can make it happen!

EMAIL US AT [EVENTS@CHEFGEOFF.COM](mailto:EVENTS@CHEFGEOFF.COM)

# Family Style | \$60 per person

*\*no substitutions or modifications*

## *At the Table*

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FOCACCIA sundried tomato butter *v*

## *Salad* | choose one

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CLASSIC CAESAR garlic croutons, parmesan

ORIGINAL GREEK romaine, feta, olives, cucumbers,  
red onion, pepperoncini, pita croutons, red pepper *v*

## *Assorted Mini Desserts* | includes all desserts below

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CHOCOLATE DECADENCE BITES whipped cream, chocolate pearls

PETITE VEGAN CHEESECAKE ginger blueberry compote

LEMON TARTLETS fresh berries, whipped cream

RICOTTA DONUTS cinnamon sugar, raspberry sauce

STRAWBERRY SHORTCAKE BITES pistachio poundcake,  
cardamom whipped cream

## *Main* | choose two entrées and two sides

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### Entrées—

CG SINGAPORE SHRIMP angel hair pasta, curry,  
sweet baby peppers, bacon, scallions, fresno chilis

MADRAS CURRY CHICKEN green apples, raisins, arugula, curry cream

BLACKENED SALMON mustard glaze *gf*

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino *v*

GRILLED FILET MIGNON wild mushroom, demi *gf*  
*+ \$15 per person*

SEARED SEA SCALLOPS wild mushroom, cherry tomato, lemon butter  
*+ \$15 per person*

### Sides—

MASHED POTATOES butter, chives *v*

COUSCOUS fresh herbs, shallots *v*

SAUTÉED BROCCOLI chili & garlic olive oil *vn, gf*

# Buffet Dinner

two of each course \$78 per person  
three of each course \$85 per person

## Starters

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CLASSIC CAESAR garlic croutons, parmesan

ORIGINAL GREEK romaine, feta, olives, cucumbers,  
red onion, pepperoncini, pita croutons, red pepper v

CRUNCHY CASHEW ramen noodles, mandarin oranges,  
cabbage, romaine, honey sesame vinaigrette v

CG HOUSE romaine, cheddar, bacon, egg, croutons, cucumber,  
cherry tomato, red onion, honey mustard

TRUFFLE MUSHROOM SOUP chevre crème fraîche v

SWEET & SPICY CAULIFLOWER cilantro, jalapeño, peanuts v

BRUSSELS parmesan, grilled lemon, caesar, garlic crouton crust

## Sides

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WILD MUSHROOMS fresh herbs vn, gf

SWEET POTATO FRIES tajin, lime, spicy mayo, queso fresco v

SAUTÉED BROCCOLI chili & garlic olive oil vn, gf

CREAMY GRITS smoked mozzarella, cajun butter vn, gf

MASHED POTATOES chives, butter v

PENNE ALA VODKA parmesan, fresh herbs v

## Second

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BEEF SHORT RIB crispy onions, braising jus

MADRAS CURRY CHICKEN green apples, raisins, arugula, curry cream

BLACKENED SALMON sundried tomato butter *gf*

MUSHROOM RAVIOLI roasted garlic, arugula, tomato, truffle pecorino v

CHICKEN PARMESAN marinara, fresh mozzarella

FRESH CATCH seared peak season fish, lemon & herb butter

GRILLED NEW YORK STEAK morel mushroom sauce

ROASTED CHICKEN BREAST herb jus

## Dessert

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ASSORTED MINI DESSERT SELECTION

includes assorted rolls with butter,  
freshly brewed coffee, hot tea & iced tea

## *Coffee Break* | \$16 per person

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FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

HOT TEA WITH HONEY AND LEMON SLICES

## *Refreshments Break* | \$19 per person

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FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

HOT TEA WITH HONEY AND LEMON SLICES

CHILLED ORANGE AND CRANBERRY JUICE

ASSORTED REGULAR AND DIET SOFT DRINKS

## *Snack Break* | \$20 per person

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FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE

HOT TEA WITH HONEY AND LEMON SLICES

ASSORTED REGULAR AND DIET SOFT DRINKS

CHOCOLATE CHIP COOKIES

SWEET AND SALTY TRAIL MIX

*add granola bars \$6 per person*

*add energy bars \$8 per person*

## *Break Enhancements*

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ASSORTED REGULAR & DIET SOFT DRINKS \$6 each

CHILLED ORANGE, APPLE OR CRANBERRY JUICE \$32/quart

INDIVIDUAL JUICE BOTTLES \$8

UNSWEETENED ICED TEA \$120/gallon

FRESHLY BREWED REGULAR COFFEE \$120/gallon

FRESHLY BREWED DECAF COFFEE \$120/gallon

ASSORTED HERBAL TEA \$120/gallon

INDIVIDUAL GREEK YOGURTS \$8 each

SEASONAL FRUIT SKEWERS & HONEY YOGURT DIP \$68/dozen

ASSORTED INDIVIDUAL BAGGED CHIPS \$60/dozen

WHITE CHOCOLATE MACADAMIA NUT COOKIES \$54/dozen

CHOCOLATE CHUNK COOKIES \$54/dozen

CRANBERRY ALMOND COOKIES \$54/dozen

OATMEAL RAISIN COOKIES \$54/dozen

CHOCOLATE CHUNK BROWNIES \$62/dozen

CHEWY MARSHMELLOW SQUARE \$62/dozen

LEMON CRUMB BAR \$62/dozen

BLONDIE \$62/dozen

WHOLE FRUIT \$5 each

ASSORTED CANDY BARS \$44/dozen

# Bar Packages

## OPEN BAR

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HOUSE WINES

PREMIUM BEERS

PREMIUM MIXED DRINKS

ASSORTED SOFT DRINKS

SPARKLING WATER

BOTTLED WATER

Three hours / \$45 per person

Each Additional Hour / \$10 per person

## BEER & WINE OPEN BAR

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HOUSE WINES

SELECTION OF BOTTLED BEERS

ASSORTED SOFT DRINKS

Three hours / \$39 per person

Each Additional Hour / \$10 per person

## NON ALCOHOLIC

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COFFEE

ICED TEA

ASSORTED SOFT DRINKS

\$7 per person

## HOSTED BAR

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GUESTS ORDER A LA CARTE ON THE HOST TAB  
AND HOST IS CHARGED ON CONSUMPTION.

## CASH BAR

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Prices are Inclusive of Service Charge and Sales Tax.  
Each guest is required to pay own charges  
for all beverages ordered.

\$500 beverage minimum

MIXED DRINKS

HOUSE WINES

BOTTLED IMPORTED BEER

BOTTLE DOMESTIC BEER

BOTTLED WATER

SOFT DRINKS

*Add the option for Draft Beer \$10  
or Specialty Craft Cocktails \$15*

## CHAMPAGNE TOAST

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CHAMPAGNE \$9 per person

SPARKLING CIDER \$4.50 per person

## AUDIO VISUAL

AV available - consult your Sales Person for further information. Adding AV may change the maximum room capacity.

## FINE PRINT

Please contact our Private Events Team at [events@chefgeoff.com](mailto:events@chefgeoff.com) to inquire about private event spaces and for a full and complete listing of Terms and Conditions.

Private Spaces must be reserved with a signed agreement and credit card.

Seasonal Food and Beverage minimums are required to secure a space.

Minimum of 25 guests are required for all buffet dining options.

A \$75 small group fee will be assessed for groups of 25 or less.

A \$2 per person cake/dessert plating fee will apply to all outside cakes/desserts served.

Food and Beverage offerings change seasonally.

Menus are secured upon receipt of a signed Banquet Event Order.

### TAX & GRATUITIES:

In addition to your chosen food, beverage, miscellaneous charges and tax, your final bill will include a standard 4% administrative fee that covers the cost of planning and executing your event. We will also add a suggested 18% banquet gratuity before tax and the admin fee which will be distributed among the service staff working your event. You may increase or decrease the banquet gratuity percentage at your discretion. If you wish to make an adjustment, you may either alert your Event Coordinator in advance or alert the Manager on duty during your event. All charges subject to a 10% Sales Tax. Tax Exempt status must be verified with proof of valid tax exemption certificate