



AN EAST COAST EATERY

# Nage

## Private Dining

**"The upscale-casual bistro Nage Restaurant  
has won raves for its food."**

- The Washingtonian Magazine, May 2005

**"WORTH THE TRIP"**

- The Washington Post, April 2006

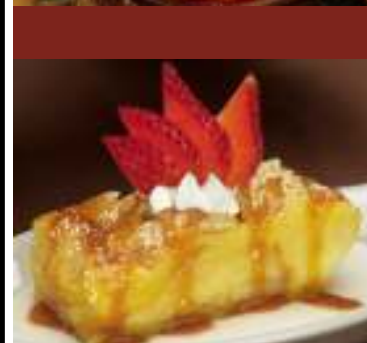
**"Shamefully Delicious Edible Concoctions."**

- The Georgetowner, March 2006

Thank you for considering Nage Restaurant for your Private Dining Experience. Nage prides itself on food passion and total guest enjoyment, striving to provide you with an Exemplary Event. The attached menus should provide you with the necessary information to plan an event with us. We also provide customized packages and menus for any specific requests you may have. Please contact me to set up an appointment to discuss your event.

Sincerely,

Ebony Hunter,  
Director of Sales & Marketing



# *Nage*

AN EAST COAST EATERY

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## **NAGE HORS D' OUVRES**

*Create your Own Menu Based on your Desires*

### **PASSED COLD HORS D 'OEUVRES**

Beef Pinwheels with Asparagus and Horseradish Cream  
Seasonal Vegetable Ragout Tartlets  
Brie & Quince Tartlets  
Beef Tenderloin Crustini with Horseradish Crema & Asparagus  
Smoked Trout Salad Crostini  
Smoked Salmon Canapés with Crème Fraiche

### **PASSED HOT HORS D 'OEUVRES**

Herb and Goat Cheese Stuffed Mushrooms  
Spicy Shrimp, Queso, and Tomato Empanadas  
Chicken or Beef Satay with Thai Peanut Sauce  
Mini Crabcakes with Lemon Caper Aioli  
Coconut Shrimp with Sweet and Sour Mango Sauce  
Hawaiian Flatbread with Pineapple and Ham  
Goat Cheese & Mushroom Strudel with Pickled Watermelon  
Lobster Corndogs with Truffled Honey Mustard  
Lollipop Lamb Chop

## COCKTAILS & HORS D' OUVRES

*Create your Own Menu Based on your Desires*

\$10 per person/ 12 person minimum

### HORS D' OEUVRES PLATTERS

Nage Fresh & Flaky Tortilla Chips, Salsa, and Guacamole

Mediterranean Dipping Station – Hummus, Baba Ghanoush, Olive Tapenade served with Toasted Pita Chips, Dolmas, Artichoke Hearts and Kalamata Olives

Imported European Cheese Platter – An Assortment of Cheeses served with Dried Fruits, Nuts and Crackers

Nage Vegetable Crudite – Asparagus, Hari Coverts, Red Peppers, Kalamata Olives, Zucchini and Yellow Squash , Carrots, Celery, with Hummus and Herb Cream Dipping Sauces

Chilled Chesapeake Cocktail Shrimp with Caper Cocktail Sauce (\$2.00 surcharge/per person)

Crab, Artichoke, and Spinach Boule accompanied with Toasted Pita Chips

Gourmet Meat Platter with Traditional Accompaniments

Country Style Pate served with Cornichons, Lingonberries, Capers, Red Onion, and Crostini

Smoked Fish Platter – Smoked Mussels, Smoked Scallops, Smoked Salmon, and Smoked Trout Salad served with Water Crackers (\$2.00 surcharge/per person)

Harvest Moon Display - A Cornicopia of Imported Cheeses, Fresh Fruits, Vegetable Crudite, Vegetable Antipasto, Dried Fruits & Nuts, Assorted Dipping Sauces, and Pita Chips & Crackers (\$2.00 surcharge/per person)

# FULL SERVICE BAR

## CALL BRAND PACKAGE:

\$ 12.00 per person for 1<sup>st</sup> hour  
\$ 8.50 per person for additional hours

<b>Liquors:</b>	Stoli Vodka	Tanqueray	Bacardi
	Jack Daniels	Dewars	Sauza Tequila
	Bols Triple Sec	Vermouths	
<b>Wines:</b>	2 Whites	2 Reds	
<b>Beers:</b>	3 Beers		
<b>Mixers:</b>	Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club, Water, Orange Juice, Cranberry Juice, Pineapple Juice, and Grapefruit Juice		
<b>Garnish:</b>	Lemons, Limes, Oranges, Olives, Cherries, Cocktail Onions		

## PREMIUM BRAND PACKAGE:

\$ 15.00 per person for 1<sup>st</sup> hour  
\$ 10.00 per person for additional hours

<b>Liquors:</b>	Grey Goose Vodka	Bombay Sapphire	Mt. Gay Rum
	Maker's Mark	Johnny Walker Black	Tres Generaciones Tequila
	Cointreau	Vermouths	
<b>Wines:</b>	2 Whites	2 Reds	
<b>Beers:</b>	3 Beers		
<b>Mixers:</b>	Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club, Water, Orange Juice, Cranberry Juice, Pineapple Juice, and Grapefruit Juice		
<b>Garnish:</b>	Lemons, Limes, Oranges, Olives, Cherries, Cocktail Onions		

## BEER & WINE PACKAGE:

\$ 10.00 per person for 1<sup>st</sup> hour  
\$ 6.00 per person for additional hours

<b>Wines:</b>	4 Wine Selections
<b>Beers:</b>	4 Beer Selections

All Bar Packages require a minimum of 20 people and 1 hour

## CONSUMPTION BAR

Full service bars can be based upon consumption

Call Brand Mixed Drinks	\$6.00
Premium Brand Mixed Drinks	\$8.50
Domestic Beers	\$4.00
Imported Beers	\$4.50
House Champagne	\$8.00
House White Wine	\$7.00
House Red Wine	\$8.00
Non-Alcoholic Drinks	\$2.00
Bottled Water – Still or Sparkling	\$7.00

### CONSUMPTION BAR MINIMUMS

10-19 People = \$200.00

20 + People = \$400.00



## Things to know:

**Food and Beverage Minimums:** (not inclusive of tax, gratuity, room rental or service fees)

	<u>Lunch</u>	<u>Dinner</u>
The Lafayette Room (10-16 people)	\$200.00	\$400.00
The Daniel Webster (20-30 people)	\$500.00	\$800.00
The General Scott (30-70 people)	\$750.00	\$1200.00

### **Room Rental Fees:**

- \$150 for the Daniel Webster
- \$150 for the Lafayette Room
- \$300.00 for the General Scott Room

### **Deposit:**

Nage Restaurant requires a deposit for an event to be considered a definite at which point Nage guarantees the space to the client. Until the deposit is received, Nage considers all dates tentative and retains the right to book any event on said date.

- Lunch = \$250.00 *(if paid with a corporate check please complete the credit card authorization form to be placed on file)*
- Dinner = \$500.00 *(if paid with a corporate check please complete the credit card authorization form to be placed on file)*

### **Other Fees**

- Bartender Fee = \$75.00 for 2 hours *(required for all events with 20 or more guests an additional bartender required for every 50 guests)*
- \$20.00 corkage fee per bottle for wine
- \$4.00 plating fee per person for cakes brought from off-premise

### **Guaranteed Attendance:**

A guarantee represents the minimum number of people for which you will be charged. Nage requires your guarantee at the time the reservation is made. A 72-hour (3 business day) notice is required for any change in your party size. In the event of high attrition on the day of the event, food may be taken "to-go" if Nage is notified prior to the courses being served, to make up for the guaranteed number of guests that will be charged.

**Cancellation Policy:** Cancellation of a contracted Private Dining Event will be held in the following manner:

<b>Notice over 21 days</b> in advance of the Event:	Full Deposit Refund
<b>Notice over 7 days</b> in advance of the Event:	Deposit minus \$150.00 fee Refunded
<b>Notice less than 7 days</b> in Advance of the Event:	<b>Forfeiture of Deposit</b>
<b>Notice less than 3 days</b> in Advance of the Event	<b>Forfeiture of Deposit + the client is responsible for paying 1/3 of the estimated food and beverage cost less the deposit</b>

**Decorations:** Nage is to be notified of any decorations in the private dining rooms. No tacks, pins, staples or tape of any kind are permitted on painted or wood surfaces. Balloons and confetti are allowed, however, a cleaning fee may be applied.

**Menus/ bar Agreement:** Menu selections are due 7 business days prior to the event. A price per person for the food will be determined when menu selections for the event have been made. Menu items are subject to change based on availability of seasonal items.

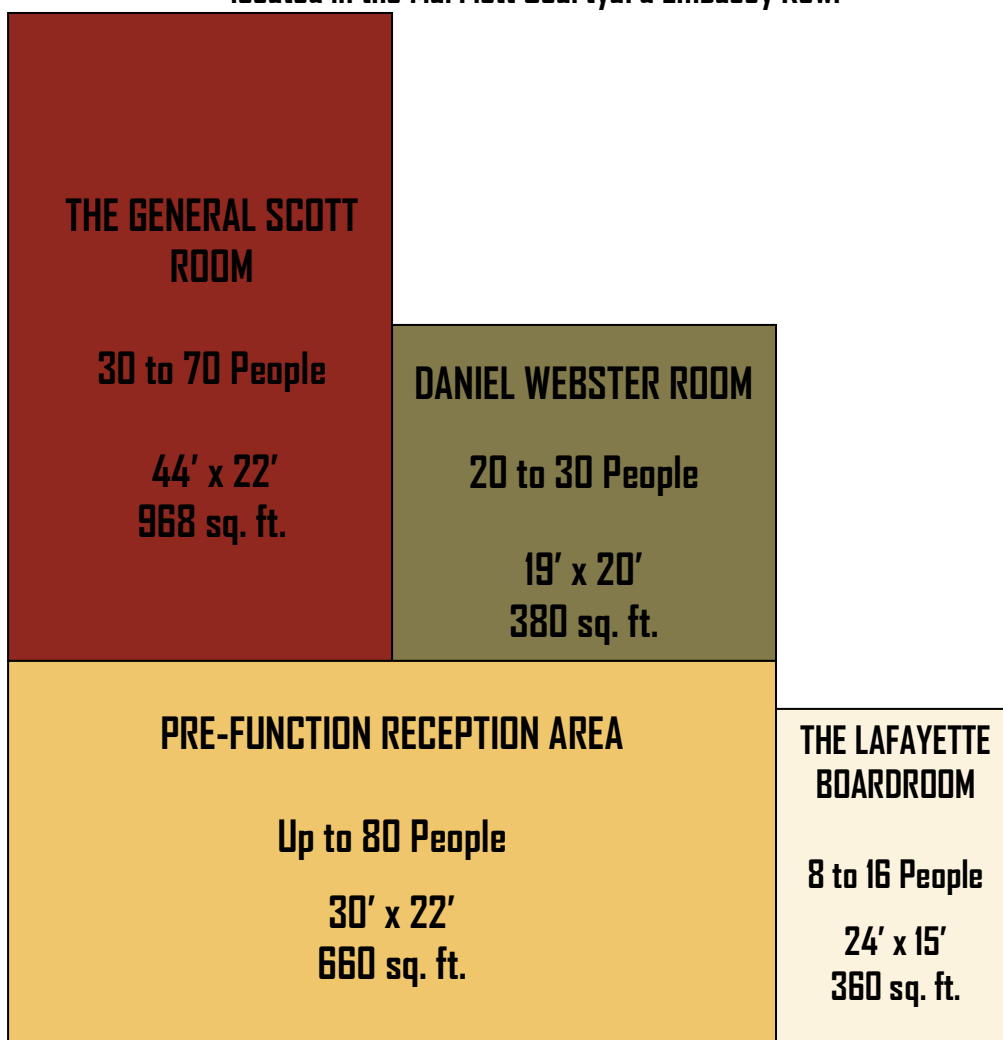
**Gratuity:** A gratuity of twenty percent (20%) of the total food and beverage will be added to the patron's total bill. An additional \$100.00 (for each hour) will be charged if the event exceeds three hours.

**PAYMENT:** Final Payment is due immediately following the conclusion of the event. Nage accepts credit cards, cash and corporate checks.



## PRIVATE DINING ROOMS

Nage Restaurant offers 3 separate private dining spaces located in the Marriott Courtyard Embassy Row.



Private dining rooms can be arranged to accommodate your group's seating requirements. Tables can be arranged with rounds, U-shape, Meeting Styles, and Banquet Style. In addition, the rooms offer access to audio/visual components to meet your needs. Each room offers complete privacy for your group.