



ON SITE SPACE FEES

The Roof Top

Located on the 3rd Floor

This is an outdoor patio space equipped with overhead heaters, partial awnings, and tables and chairs.

This space when rented is yours exclusively and will not be shared with other guests.

Accommodates 30 guests max for sit down dinner

This space is not eligible for buffet style service, "Plated" and "Family Style" only.

Accommodates 50 guests max – "Reception Style" – appetizers and cocktails

Seasonal Pricing

May - June / Thursday, Friday, Saturday, Sunday \$900

July - October / Thursday, Friday, Saturday, Sunday \$1900

Call for off season pricing due to unpredictable weather.

The Back Patio

This space is outdoors and completely covered. It includes weather protecting screens that retract for all seasons, eight overhead heaters, skylights, fireplace, lighting, music, projector screen, overhead fans, tables and chairs

Accommodates 60 guests max for sit down dinner

"Plated", "Family Style" and "Buffet"

Accommodates 75 guest max for reception style

Accommodates 40 guests max – with Rented 60" Round Tables and Rented Chairs*

Seasonal Pricing

November – March / Thursday, Friday, Saturday, Sunday \$600

April - May / Thursday, Friday, Saturday, Sunday \$750

June - October / Thursday, Friday, Saturday, Sunday \$1100

Call for availability and pricing for event days requesting Monday – Wednesday

The Whisky Bar

This space is located on the 1st floor and is attached to "The Back Patio" by a glass roll up door.

This is a full bar that will offer more space for guests to use when renting the patio.

Pricing \$325 year round

The Garden

This space is located on the 1st floor and is an outdoor continuation of "The Back Patio"

This space is best utilized for additional Reception Style events. It includes tables, chairs, umbrellas, standing heaters and a fire pit. We cannot guarantee weather additional tent rental may be needed.

Pricing \$550 year round



Standard Event Menu Options

Customized menus available and may be subject to different pricing

All menu items are based on seasonal and regional availability and may change without notice. Comparable product will be substituted. Pricing is subject to change in the event of unforeseeable rising costs that are beyond our control. In this case the primary client will be notified of any price changes prior to event date.

Plated Three Course Menu \$70 per person

This option comes with a choice of our house made soup or mix green salad, Choice of protein option and two desserts to choose from and served with house bread and butter for the table. House made pasta entrée may be substituted for any protein option. We may customize any of these dishes or courses, price is subject to change depending on product choices. Vegetarian options are available as an option and are customized on an event-to-event basis.

Three Course

Local Foraged Mushroom Soup

or

Mix Greens

pickled onions, toasted hazelnuts, dried cherries, champagne vinaigrette

MAIN

Teres Major

*American Wagyu beef from Snake River farms, mushroom madeira sauce, risotto
seasonal local farm vegetables*

or

King Salmon

Beet purée, seasonal local farm vegetables

or

Roasted Herb Pork Loin

Celeriac purée, roasted baby carrots, crispy shallots, sauce Robert

DESSERT

Crème Brûlé

or

Chocolate Panna cotta

with shortbread crumbles and cocoa nibs

Buffet / Family Style \$45 per person

This option comes with mix green salad, one entrée, chicken beef or pork, 2 sides, typically starch and vegetable, one dessert and bread for the table.

. . . add 2nd protein or additional pasta entrée - \$5 per person

We offer many styles of cuisine buffets, Italian, Mexican, Mediterranean, etc. These menus can be customized upon booking.



Full Serve OFF Site Catering Available
Email info@1882grille.com
for pricing and menus, custom bars, rentals, etc.

Reception Style \$40 per person minimum

Appetizers, we can offer stationed, passed or both.

Charges may apply to cover additional service for passed.

Appetizer Menus

This menu is customized for each event and is based on clients collaboration with Chef.

Examples:

Artisan Cheese and Charcutier Board \$150/ 20 people

House Bread and Fondito \$75/ 20 people

Italian Meatballs in a Romesco \$100 / 20 people

Pre Menu Tasting \$20 per person

This needs to be scheduled no less 2 months before the event.

Alcohol

Alcohol may not be brought in. All beverages need to be purchased from 1882 Grille. All nonalcoholic beverages are provided in the cost per person, so no additional costs for these. Alcohol is billed based on consumption and added to the bill at the end of the event. We offer “fully hosted”, “no host”, “price cap” on bar or just “beer and wine”.

We can create a specialty cocktail for your event as well.

All alcohol service type is determined before the event. In the case of “No Host” service, your guest will be required to provide a credit card to hold a tab open. In the event the guest leaves without closing tab, we will close it and apply 20% gratuity.

Rentals

We can provide additional rentals such as linens, tents, tables, and chairs, etc.. All spaces come with our tables, chairs, plates, and flatware for all onsite events. Off site events are subject to rental charges.

Service and Gratuities

Appropriate staffing will be provided for your event. We staff accordingly depending on what type of experience we are offering. All food and beverage is charged 20% gratuity. We do not charge gratuities on room fees or rentals.

Deposit

We require a \$500 deposit, and this is refundable up to 30 days before the event.

Payment

Due in full the night of the event.