

EMERSON & OLIVER

2022 PRIVATE EVENT PRICING



VENUE RENTAL

Emerson & Oliver holds a max of 40 guests.

SUNDAY-WEDNESDAY RENTAL

\$800

7 Hours*
1 Bartender
1 Door Person
1 Floor Person
Cash Bar

THURSDAY - SATURDAY BUYOUT

\$2,500

7 Hours*
1 Bartender
1 Door Person
1 Floor Person
Cash Bar

ADDITIONAL STAFFING + SERVICES

Additional Time for Set-up/Decorating	\$75/hour
Additional Bartender	\$150
Musicians (<i>based on availability</i>)	Starting at \$250

DEPOSIT & PAYMENT

Holiday weekends are at the Saturday rate.
An 18% service fee and 8% sales tax will be applied to applicable items.
A 4% fee will be added for credit card payments
50% non-refundable deposit is due at time of contract signing.
The remaining balance is due 30 days prior to event date.

Time includes 1 hour for set-up and 6 hour event. Last call, no later than 11:30pm. All events must be completed by midnight, including clean-up/load-out.

CUSTOMIZATIONS

RECEPTION COCKTAIL

Welcome your guests with your choice of a below signature cocktail! \$5/person

BEES KNEES: gin, lemon and honey

FRENCH 75: gin, lemon, simple syrup and champagne

SIDE CAR: brandy, triple sec, lemon, simple

CHOCOLATE BAR \$65 (Serves 12-15)

Selection of 12 truffles, 1 lb nut bark, and 4 chocolate bars made in house

COFFEE SERVICE \$3/PERSON

- Includes House blend drip coffee & hot tea
- Sugar & creamer
- Disposable cups, stirrers and napkins

CASH BAR INCLUDED

Everyone pays for their own drinks

BAR TAB \$TBD

Everyone orders what they want, and host pays tab at the end of the night*. Host has the option to limit the bar menu.

Hosted bar has a max of 2 hours, then it must switch to cash. An 18% gratuity will be added to host's bar tab.

SPECIALTY COCKTAIL \$22/PERSON

Compliments a cash bar. Choose up to 2 cocktails, from our specialized list of Emerson & Oliver cocktails, to be complimentary for guests.

FOOD

OUTSIDE FOOD

Any outside food provided must come from a licensed caterer or restaurant. Please note that due to limited space, if you are at full capacity (40 guests) there isn't room for a standard buffet table. Below are some preferred caterers who can provide trays of small bites and appetizers which we can place throughout the room.

3 CHEFS CATERING

3ChefsCatering.com
Bridget Hudak - 815.788.1333
3chefscatering@comcast.net

ELEGANTE CUISINE

Elegante.net
Jessiy Rewers - 847.806.000 ext 230
jrewers@elegante.net

31 NORTH BANQUET & CATERING

31NorthBanquets.com
Bernice Smith - 815.344.0330
bernice@31northbanquets.com

FORK IT FOODS

ForkItFoods.com
Kaitlin Patrick - 847.417.7485
kaitlin@forkitfoods.com

IN-HOUSE FOOD

Pre-order a selection of our small plates to be placed throughout the room!

ZOZZLE SNACK MIX \$5

Sweet and spicy snack mix: contains peanuts, tree nuts, soy and wheat

CHEESE & CHARCUTERIE BOARD \$18

Rotating selection of three cheeses and two cured meat served with flatbread crackers, smoked almonds, dark chocolate

SEASONAL FLATBREAD \$18

Ask for today's flavor (contains gluten)