

BOLD

FOOD & DRINK

EVENT KIT

Guest Name: _____

Event Date & Time: _____

Number of Guests: _____

Location: _____

for office use only:

date requested approved by:

deposit received: date rcvd: / /

OUR FACILITIES

PRIVATE PARTY ROOM

Our most popular space is the 1st Floor Private Dining Room at Bold Food & Drink. This area includes its own fireplace, wine display, 2 TVs including one 70" that allows for AV, and direct access to our Fire Pit. The Private Dining Room is great for business meetings, family gatherings, wedding rehearsal dinners, and more. The Private Dining Room can accommodate up to 60-70 guests for a seated dinner, and up to 100 for a standing/ cocktail hour. The space can be divided into separate private rooms, with dual access for service. Once separated, each section can hold 30-35 people for a seated dinner.

BAR

Feel the vibe of our bustling bar by reserving a section of the bar area! It's a perfect spot for after-work get togethers, casual birthday parties, and more. This area offers great views of the East Bank Flats development, and the famous wall of spirits. Take advantage of our hand-crafted cocktails from the finest crew. The Bar area will accommodate up to 40 guests with soft seating, and high top tables.

MAIN DINING ROOM

Our main dining room is available for a special room fee. It can accommodate up to 60 guests. It is not available Friday or Saturday nights.

FIRE PIT

Available November through March, the fire pit patio sits along W.10th Street of the East Bank. This area offers seated dinner or standing dinner for up to 25 guests. Smoking is allowed in the fire pit. Ask about our Cigars!

EVENT / GUEST INFORMATION

EVENT INFORMATION:

DAY: M T W TH F* S* SU DATE: ___ / ___ / ___
START TIME: ___ : ___ AM/PM END TIME: ___ : ___ AM/PM NO.OF GUESTS: _____
PRIVATE PARTY ROOM / BAR / MAIN DINING ROOM / FIRE PIT: _____
SEMI PRIVATE / PRIVATE: _____
AV EQUIPMENT NEEDED: _____
TYPE OF EVENT: _____

*FRIDAY AND SATURDAY EVENINGS REQUIRE GUEST MINIMUM AND ADDITIONAL ROOM FEE

GUEST INFORMATION:

LAST NAME: _____ FIRST NAME: _____
COMPANY NAME (IF APPLICABLE):
ADDRESS: _____
TELEPHONE (DAY): () - _____
TELEPHONE (NIGHT): () - _____
EMAIL ADDRESS: _____

guest initials _____ manager initials _____

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FINANCIAL SUMMARY

LIMITED MENU - INITIAL ESTIMATES AND DEPOSIT CALCULATIONS:

Menu price per person: _____ Number of estimated guests _____ Food total _____

Catering menu total or N/A _____

Room charge _____

Estimated Subtotal: _____

Tax: _____

Gratuity: _____

CATERED - INITIAL ESTIMATES AND DEPOSIT CALCULATIONS:

Food total _____

Estimated Subtotal: _____

Room charge _____

Estimated Subtotal: _____

Tax: _____

Gratuity: _____

NAME: _____ SIGNATURE*: _____ DATE: _____

guest initials _____ manager initials _____

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TERMS / CONDITIONS

SECURITY DEPOSIT: A security deposit is required for a reservation. Confirmation of the event is not made until Bold Food & Drink receives the deposit. In the event of cancellation the security deposit will be forfeited. Please refer to the Cancellation Policy below. Deposit may be paid by cash or check, only.

The requested date is not reserved until deposit is received. The balance is due at the close of the event by cash or credit, only. We accept visa, mc, discover and amex.

FINAL PAYMENT: Final payment is due at the conclusion of the event. No split checks are permitted. For final payment we accept cash or credit, only.

CANCELLATIONS AND FORFEITURE POLICY: The following cancellation and deposit forfeiture applies:

Event cancelled 45 days or more prior to the event: 100% refund of deposit.

Event cancelled 45 days to 14 days prior to the event: 50% refund of deposit.

Event cancelled 14 days or less prior to the event: 0% refund of deposit.

Days are measured in 24 hour increments counting backwards from the start time of your event.

ROOM USE: In signing below you agree for the duration of your event at Bold Food & Drink, you and your guests will use the room in an ordinary and safe manner. You must leave the room in the same condition you found it in. Bold Food & Drink reserves the right to refuse to serve any individual who is clearly intoxicated. Guests may decorate the Private Dining Room space as long as it is reasonable and appropriate, does not create damage, and does not create a fire or safety hazard. You are responsible for the removal of decorations at the conclusion of your event.

FINAL GUEST COUNT: Final guest count **must** be given at least **10** days prior to event.

This is the number of guests you will be charged for in the final bill. ***If fewer guests attend you will still be charged the fixed price per guest on the final head count.*** You will be charged the price per guest for any additional guests, also.

KITCHEN/BAR DEADLINE: Food/Drinks must be finalized, and deposit secured, **10** days prior to event.

GRATUITY & TAX: Gratuity and tax will be included on the final bill. The gratuity rate is 20%.

NAME: _____ SIGNATURE*: _____ DATE: _____

*My signature certifies that I have read, understand and agree to the terms and conditions.

guest initials _____ manager initials _____

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PRE-FIX MENU

\$50 per person - choose one item from each course

SALAD

Petite Greens

english cucumber, cherry tomato, baby radish, house vinaigrette

Romaine Wedge

creamy maytag blue cheese, scott's berkshire pork belly, cherry tomato, cracked black pepper

ENTREE

8 oz center cut filet mignon

roasted garlic whipped potato, petite greens, madeira wine reduction

14 oz NY Strip Steak

bold pommes frites, petite greens, pink peppercorn beurre

Foraged Amish Chicken

roasted garlic whipped potatoes, foraged mushrooms, petite greens

Roasted Loch Duart Salmon

the chef's garden vegetables, petite greens, fine herb aioli

Colossal Gulf Shrimp N Grits

creamy white hominy grits, tomato, shallots, fennel bulb, madeira wine

DESSERT

Flourless Espresso Torte

Madagascar Vanilla Bean Crème Brulee

guest initials _____ manager initials _____

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A LA CARTE BANQUET FOOD

Serves 15-20 people

QTY

- _____ Seasonal Vegetable Crudites with dipping pairings **45 / tray**
 - _____ Domestic Cheese with pairings **65 / tray**
 - _____ Seasonal Fruit with berries **50 / tray**
 - _____ Deviled Eggs **3 ea.**
 - _____ Duck Wontons **50 / pan**
 - _____ Hummus with flatbread **40 / tray**
 - _____ Moroccan Meatballs **65 / pan**
 - _____ Shrimp and Pineapple Skewers **180 / pan**
 - _____ Soy Chile Glazed Wings **80 / pan**
 - _____ Devils on Horseback **2.50 ea.**
 - _____ Amish Chicken Mac n Cheese **60 / pan**
 - _____ Grilled Chicken Tacos **3 ea.**
 - _____ BBQ Pork Tacos **3 ea.**
 - _____ Pulled Pork Sliders **3 ea.**
 - _____ Ohio Beef Burger Sliders **3 ea.**
 - _____ House Salad **1.5 / person**
 - _____ Key Lime Tart Bites **4 ea.**
 - _____ Choc Torte Bites **4 ea.**
-
- _____ Prime Rib Carving Station w/ A Jus, horseradish crème fraiche **19 / person**
 - _____ Amish Chicken Brasserie **13 / person**
 - _____ Roasted Salmon w/ Herb Beurre Blanc **14 / person**
 - _____ Stuffed Quail w/ serrano ham, gruyere cheese **14 / person**
 - _____ Garlic Whipped Potatoes **55 / pan**
 - _____ Seasonal Chef's Garden Vegetables **60 / pan**
 - _____ Sautéed Kill Buck Valley Farms Mushrooms **60 / pan**
 - _____ Brussels Sprouts w/ toasted pepitas, dried cranberries **60 / pan**

\$TOTAL: _____

guest initials _____ manager initials _____

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Lunch Menu

Selection # 1 Combines \$15

Choose a salad

Petit green or Romaine

Choose a ½ sandwich

Club, BLT, Grilled Cheese

Selection # 2 \$30

Choose a salad

Petit green or Romaine

Entrée

Brasserie Chicken

Salmon

Sirloin steak

Selection # 3 \$20

Bold Buffet

Choose a salad

Petit green or Romaine

Choose 2 Proteins: Chicken, Salmon, BBQ pulled pork and Meat balls.

Bold Buffet comes with 2 sides roasted vegetables & whipped potatoes

guest initials _____ manager initials _____

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