

ARAKA Private Party Sales & Planning Outline

Availability and Seating Capacity

The Private Dining Rooms are available Monday-Friday from 11:30 a.m. to 2:00 p.m. and Monday-Saturday evening from 5:00 p.m. to 11:00 p.m. The Venetian and Olympian Rooms, which are on the mezzanine level, accommodate from 10 to 55 people for dining and up to 80 people for a standing reception. The Marseille and Valencia Rooms, on the main dining level, accommodate from 10 to 35 people for dining and up to 50 for a standing reception.

Meetings

Our Private Dining Rooms offer cutting-edge Audio and Visual Equipment in an exceptional atmosphere. For a nominal fee (\$50), you can enjoy:

- * Wireless High Speed Internet
- * Plasma Screen TVs
- * DVD Player
- * PC Docking Ability

We also have an on-site Polycom speakerphone that can be used for \$25.

Deposits and Fees

A five day tentative hold becomes a confirmed reservation only upon the receipt of a signed contract and deposit. If the reservation is cancelled 15 or more days prior to the event, the deposit is refunded in full. A flat rate charge of \$250 or \$500 (depending on the private room reserved) will be applied if cancelled less than 14 days of the event date. Cancellations made within 72 hours of the event will result in a charge of 50% of the expected sales total. All applicable sales tax on food & beverage and a service charge of 21% will be added to your total (your service charge includes the servers gratuity).

| | Deposit | Room Minimum |
|-------------------|----------------|---------------------|
| Marseille (10-20) | \$250 | \$500 |
| Valencia (10-18) | \$250 | \$500 |
| Venetian (10-20) | \$250 | \$500 |
| Olympian (20-30) | \$500 | \$1000 |

Parking

Valet parking is available for your guests at a charge of \$3.00 per car. This can be added to your final bill. Direct tips to the valets are always welcome. There is also self parking available in a garage behind the building.

Additional Services

Our coordinator will be pleased to make special arrangements as needed. Services include but are not limited to place cards, floral arrangements, themed decorations, audio/visual equipment, corporate gifts, photography, and specialty cakes.

Creating Your Own Cocktail Reception Menu

This is the time to leave the day behind and begin to enjoy your evening. It is time to stimulate your appetite with fabulous cocktails while your group gathers. You can choose to be billed on consumption for your drinks, or select a package that allows your guests to enjoy specialty spirits at their leisure.

Consumption Bar

This package offers your guests a bar that includes beer, wine, cocktails, and non-alcoholic beverages designated by you. You pay for the drinks ordered by your guests. Bottled beer starts at \$4.25/bottle. Wines by the glass start at \$9/glass. Cocktails start at \$6.50

Premium Open Bar

This offers your guests seasonal hand crafted cocktails using premium spirits and fresh juices. The bartenders will create any cocktail on demand using Absolut, Tangueray, Bombay, Barcardi, just to name a few. This is per person, per hour priced package (see pricing below).

Top Shelf Bar

This offers your guests the chance to enjoy some of the world's finest beverages, including the finest spirits and wines from our by the glass list. This is the top shelf liquor package including Grey Goose, Belvedere, Patron, just to name a few. This is a per person, per hour priced package (see pricing below).

Beverage Pricing Options

| | First Hour | Second Hour | Third Hour |
|-------------|-------------------|--------------------|-------------------|
| Beer + Wine | \$11.00 | \$21.00 | \$29.00 |
| Premium | \$13.00 | \$25.00 | \$35.00 |
| Top Shelf | \$18.00 | \$33.00 | \$46.00 |

Hors d'oeuvres

Priced by the dozen and are subject to seasonal market availability. This offers you the opportunity to choose up to four hors d'oeuvres and create a variety of tastes for your guests. Since these items are made specifically for your group, please give at least 72 hours notice to ensure availability at your event.

Shared Appetizer Platters

Charcuterie-starting at \$5/person

Italian and Spanish cured meats served with grain mustard and French baguette

Artisanal Cheese Selection-starting at \$3/person

Domestic and imported cheeses served with fruit compote and crackers

Seasonal Fruit-starting at \$3/person

Melons, berries and grapes served with mint yogurt dipping sauce

Crudite Vegetables-starting at \$3/person

Fresh vegetables served with hummus and pita

Cold Offerings (12 pieces per order)

Shooters:

Oyster & Sherry Vinegar Granita (\$28.00)

Shrimp Gazpacho (\$18.00)

Bruschetta:

Grilled Portabella, Roasted Tomato, Balsamic Reduction (\$16.00)

Asparagus, Goat Cheese, Chive (\$16.00)

Tapenade, Feta (16.00)

Salmon Tartare (\$16.00)

Steak Tartare (\$16.00)

Pita Spread:

Traditional Hummus (\$16.00)

Sweet Bean Puree (\$16.00)

Kalamata Olive Tapenade (\$16.00)

Hot Offerings (12 pieces per order)

Skewers:

- Shrimp (\$24.00)
- Chicken (\$18.00)
- Beef (\$20.00)
- Seasonal Vegetable (\$16.00)

Sandwiches:

- Lobster BLT, lemon aioli (\$34.00)
- Steak, caramelized onion & gorgonzola (\$34.00)
- Slider, Truffle Aioli (\$30.00)

Flatbreads - \$12.00 (8 pieces per)

- Greek, kalamata olives, oven roasted tomato, feta, oregano
- Sausage & Pepperoni, tomato sauce
- Roasted tomato, mozzarella, basil

Specialties:

- Mushroom Cigars (\$18.00)
- Mushroom Arancini (\$18.00)
- Crab Cakes (\$30.00)
- Spanish Rolls (\$25.00)

Desserts (12 pieces per order)

- Mini Chocolate Hazelnut Bars (\$24.00)
- Cheesecake Bites (\$24.00)
- Housemade Assortment of Cookies (\$16.00)

ARAKA Dinner Selections

We suggest selecting one starter course and one dessert course for the entire group and a selection of entrees based on the number of guests in attendance. All prices and menu items are subject to change based on market availability. We ask that you finalize your menu at least 10 days prior to your event. For up to 40 guests, please choose four entrees. For over 40 guests, please choose two entrees that each guest will enjoy as a mixed grill plate. Final guest counts must be submitted three days prior to your event.

First and Second Course Dinner Selections

Soup and Salad

PUMPKIN BISQUE
SIMPLE GREENS
ROMAINE HEARTS

Entrée Selections

ROASTED ACORN SQUASH
PAN-SEARED SALMON
AMISH CHICKEN BREAST
GRILLED LOCAL PORK CHOP

Steak \$10 supplement

NEW YORK STRIP STEAK*

Dessert Selections *Please choose one*

PUMPKIN SPICE CHEESECAKE
CHOCOLATE-HAZELNUT BARS
WHITE CHOCOLATE CRÈME BRULÉE
APPLE PLUM CRISP
HOUSE MADE ICE CREAM OR SORBET

Menu Pricing Options

Dinner:

| | |
|--|---------|
| One First Course One Main Course | \$39.00 |
| One First Course One Main Course One Dessert | \$48.00 |
| One First Course One Second Course One Main Course One Dessert | \$60.00 |

Menu Additions (priced per person)

| | |
|-----------------|--------|
| Amuse Bouche | \$5.00 |
| Cheese Course | \$9.00 |
| Dessert Sampler | \$8.00 |

*menu subject to seasonal changes