



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



AN EAST COAST BATTERY

Nage

BREAKFAST BUFFET	3
BRUNCH	4
BREAK OPTIONS	6
BEVERAGE SERVICE	7
NAGE PRIVATE TERMS	8
NAGE PRIVATE ROOMS	9

NAGE BREAKFAST

BREAKFAST BUFFET

CLASSIC CONTINENTAL

Assorted Fresh Pastries with Jams and Preserves

Fresh Cut Fruit

Coffee & A Selection of Herbal Teas

Fresh Orange Juice

\$16.00 per person

(Minimum of 12 ppl)

HOT BREAKFAST BEGINNINGS

Offers the following selections in addition to the above:

Scrambled Eggs

Nage Home-fried Potatoes

Crispy Bacon

Assorted Cereals

Bagels and Cream Cheese

\$21.00 per person

BREAKFAST BUFFET ADDITIONS

Omelets to order

(Additional cost for cook - \$75 for 2 hours)

\$5.00 surcharge/per person

Fresh-Made Waffle Station

(Additional cost for cook - \$75 for 2 hours)

\$5.00 surcharge/per person

QUICK START BREAKFAST

Nage Breakfast Melt on Fresh Croissants with Egg, Country Ham, and Gouda Cheese

or

Breakfast Burrito with Eggs, Bacon, Potato Hash, Cheese, and Black Bean Salsa

(Served with Fresh Fruit and Orange Juice)

\$13.00 per person

NAGE BRUNCH

BUFFET
\$28.00 per person

Sit Down
\$35.00 per person

(Select a Total of 3 Entrees from the Egg, Sweets and Savory Options)

EGG OFFERINGS...

TRADITIONAL

Scrambled Eggs

Nage Breakfast Melt on Fresh Croissants with Egg, Country Ham, and Gouda Cheese

Breakfast Burrito with Eggs, Bacon, Potato Hash, Cheese, and Black Bean Salsa

EGG FRITTATAS & QUICHES

Smoked Cheddar and Confetti Bell Peppers Frittata

Chorizo, Manchego Cheese, and Roasted Pepper Frittata

Smoked Salmon, Asparagus, & Cream Cheese Quiche

Wild Mushroom and Herb Quiche

BENEDICT STYLE

Traditional Eggs Benedict with Canadian Ham and Hollandaise

Eggs Chesapeake with Crab Imperial and Hollandaise

Eggs Sardou with Artichoke Bottoms, Creamed Spinach, and Hollandaise

OMELETTE STATION

Cheddar, Monterey Jack, Bacon

Ham, Tomato, Peppers

Mushrooms, Onions

(\$3.00 surcharge/per person)

Station attendant required, \$25.00 per hour

BREAKFAST SWEETS

Brioche French Toast with Bananas

Apple & Currants Crepe with Chantilly Cream

Chocolate & Banana Crepe with Crème Anglaise

Pumpkin Pancakes with Maple Pecan Syrup, Cranberry Butter

Buttermilk Pancakes with Vermont Maple Syrup

Belgian Waffles

NAGE BRUNCH

BREAKFAST SAVORIES

Duck Confit Crepe with Butternut Squash and Sauce Mornay

Seafood Crepe, Spinach, Mushrooms, Asiago, & Tomato Cream

Salmon Lox Platter with traditional Accompaniments

Mozzarella & Prosciutto Wrapped Chicken Breast

Bourbon Ginger Glazed Ham

Carved Roasted Beef Tenderloin (Add \$6.00 per person)

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BRUNCH BEVERAGE BAR

Additional \$ 12.00 per person for 1.5 hours

Bloody Mary's - Mild and Spicy

Champagne Bar with Bellinis, Kir Royals, and Mimosas

Bottled Water: Still and Sparkling

All Brunch Selections come with the following

Fresh Pastries Fresh Fruit Salad

Nage Potatoes Apple Smoked Bacon Sausage

Fruit Juices, Coffee, and Tea

Desserts Available Upon Request

TAKE A BREAK OPTIONS

MORNING BREAK SUGGESTIONS

Fresh Pastry Basket with Muffins, Scones, Breakfast Breads, and Cinnamon Buns
1 ½ Dozen ~ \$40.00

Bagels and Cream Cheese
1 Dozen ~ \$36.00

Mid-Morning Package

Fresh Pastry Basket
Fresh Fruit
Fresh Orange Juice
\$12.00 per person

Health Conscious Package

Individual Yogurt Parfaits with Granola & Fruit
Breakfast Health Bars
Nuts & Fresh Fruits
\$11.00 per person

AFTERNOON BREAK SUGGESTIONS

Assorted Mini Desserts: Cream Puffs, Key Lime Custards, and Chocolate Mousse Cups
1 Dozen ~ \$36.00

Cookie and Brownie Platter
1 Dozen ~ \$30.00

The Snack Pack

Potato Chips and Pretzels
Granola Bars
Assorted Sodas
\$10.00 per person

The Sweet Tooth

Assorted Mini Desserts
Cookies and Brownies
Cold Milk
\$12.50 per person

Tea Time

Smoked Salmon, Watercress, and Egg Salad Tea Sandwiches
Fresh Fruit
Herbal Tea
\$12.50 per person

BEVERAGE SERVICE

BY CONSUMPTION

Columbian Coffee

\$45 per Gallon

Bottled Fruit Juices, Sodas, and Water

\$3.50 each

Fresh Milk

\$12.00 per Quart

Iced Tea

\$40 per Gallon

Strawberry Lemonade

\$50 per Gallon

ALL DAY COFFEE & TEA

Minimum of 20 people

Columbian Coffee, Decaf, and Herbal Tea

\$7.00 per person

ALL INCLUSIVE BEVERAGE SERVICE

Columbian Coffee, Hot Herbal Tea, Bottled Juices, Bottles Sodas, and Bottled Water

\$8.00 per person per hour

BLOODY MARY & MIMOSA BEVERAVE SERVICE

Columbian Coffee, Hot Herbal Tea, Bottled Juices, Bottles Sodas, and Bottled Water

Bloody Mary's and Mimosa

\$17.00 per person per hour



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:

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

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.

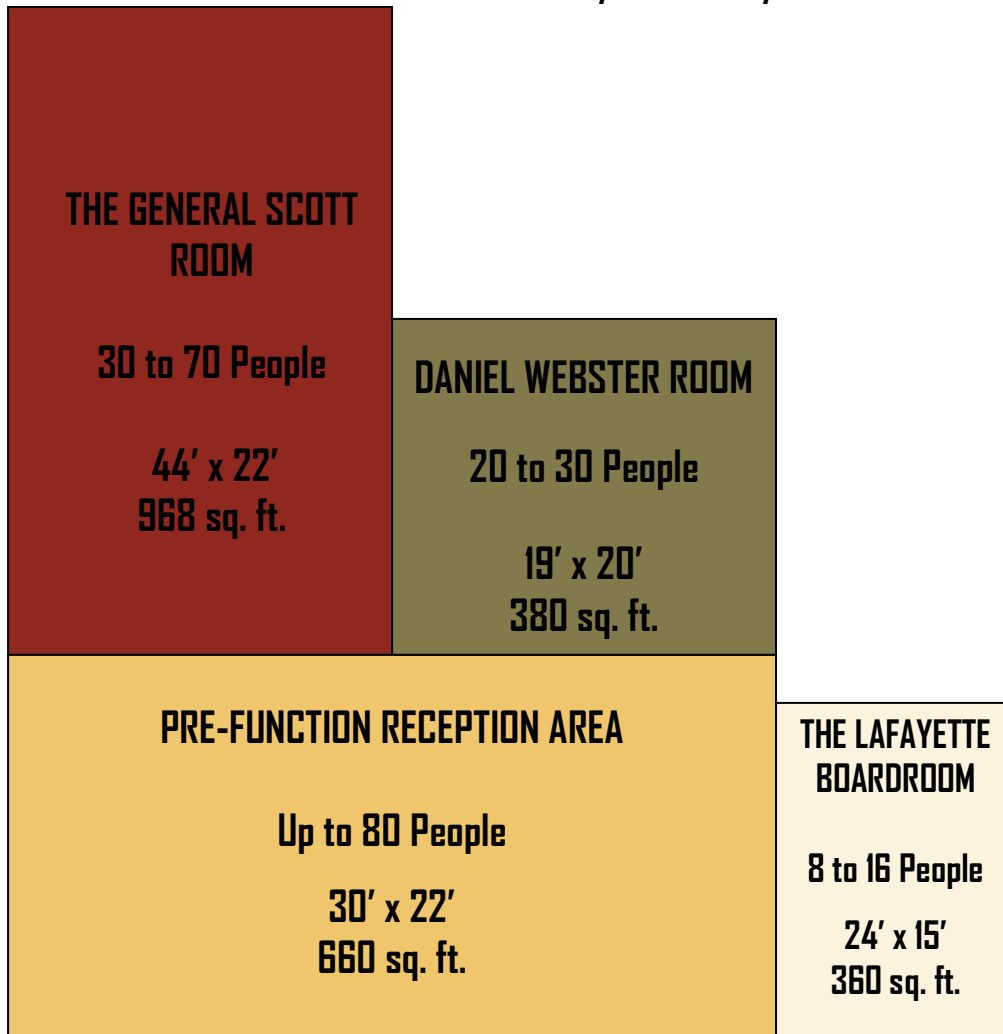
Gratuity: A gratuity of twenty percent (20%) of the total food and beverage will be added to the patron's total bill. An additional \$100.00 (for each hour) will be charged if the event exceeds three hours.

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.