



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



# *Nage*

AN EAST COAST EATERY

## **HORS D' OUERVES IDEAS**

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## **DINNER IDEAS**

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## **NAGE HORS D' OUVRES**

*Create your Own Menu Based on your Desires*

### **PASSED COLD HORS D 'OEUVRÉS**

Beef Pinwheels with Asparagus and Horseradish Cream

Seasonal Vegetable Ragout Tartlets

Brie & Quince Tartlets

Beef Tenderloin Crustini with Horseradish Crema & Asparagus

Smoked Trout Salad Crustini

Smoked Salmon Canapés with Crème Fraiche

### **PASSED HOT HORS D 'OEUVRÉS**

Herb and Goat Cheese Stuffed Mushrooms

Spicy Shrimp, Queso, and Tomato Empanadas

Chicken or Beef Satay with Thai Peanut Sauce

Mini Crabcakes with Lemon Caper Aioli

Coconut Shrimp with Sweet and Sour Mango Sauce

Hawaiian Flatbread with Pineapple and Ham

Goat Cheese & Mushroom Strudel with Pickled Watermelon

Lobster Corndogs with Truffled Honey Mustard

Lollipop Lamb Chop

## **COCKTAILS & HORS D' OUVRES**

*Create your Own Menu Based on your Desires*

\$10 per person/ 12 person minimum

### **HORS D' OUVRES PLATTERS**

Nage Fresh & Flaky Tortilla Chips, Salsa, and Guacamole

Mediterranean Dipping Station – Hummus, Baba Ghanoush, Olive Tapenade served with Toasted Pita Chips, Dolmas, Artichoke Hearts and Kalamata Olives

Imported European Cheese Platter – An Assortment of Cheeses served with Dried Fruits, Nuts and Crackers

Nage Vegetable Crudite – Asparagus, Hari Coverts, Red Peppers, Kalamata Olives, Zucchini and Yellow Squash , Carrots, Celery, with Hummus and Herb Cream Dipping Sauces

Chilled Chesapeake Cocktail Shrimp with Caper Cocktail Sauce (\$2.00 surcharge/per person)

Crab, Artichoke, and Spinach Boule accompanied with Toasted Pita Chips

Gourmet Meat Platter with Traditional Accompaniments

Country Style Pate served with Cornichons, Lingonberries, Capers, Red Onion, and Crostini

Smoked Fish Platter – Smoked Mussels, Smoked Scallops, Smoked Salmon, and Smoked Trout Salad served with Water Crackers (\$2.00 surcharge/per person)

Harvest Moon Display - A Cornicopia of Imported Cheeses, Fresh Fruits, Vegetable Crudite, Vegetable Antipasto, Dried Fruits & Nuts, Assorted Dipping Sauces, and Pita Chips & Crackers (\$2.00 surcharge/per person)

# ELEGANT SIT DOWN DINNER MENUS

Nage offers a sophisticated private dining experience with our sit down dinner option.  
Select 2 options per course to give your guests the choice to create their own meal.  
*(3 options available for entrée course for an additional \$3.00 per person)*

## **3 Courses: \$47.00 per person**

1st Course ~ Select 1 option from the appetizer, soup, salad  
2nd Course ~ Select 2 options from the entrees  
3rd Course ~ Select 1 options form the desserts

## **4 Courses: \$55.00 per person**

1st Course ~ Select 1 options from the appetizers  
2nd Course ~ Select 1 options from the soups and salads  
3rd Course ~ Select 2 options from the entrees  
4th Course ~ Select 2 options form the desserts

## **APPETIZERS**

Seasonal Vegetable Risotto

Baked Stuffed Oysters with Spinach, Mushrooms, and Asiago Cheese

Crab and Avocado Timbale with Micro Cilantro and Cherry Tomatoes

Wild Mushroom and Goat Cheese Strudel

Smoked Chicken Empanada and Queso with a Sweet Pepper Coulis

Chilled Vegetable Terrine with Goat Cheese and Aged Balsamic

## **SOUPS**

Chilled Yellow Tomato Whip with Reduced Balsamic

Chilled Gazpacho with Avocado Crema

Corn and Crab Chowder with a Sweet Tomato Ragout

Tomato Fennel Bisque

Truffled Lobster Bisque (\$1.50 surcharge/per person)

## **SALADS**

Mixed Greens, Candied Pecans, Currants, Hearts of Palm, Blue Cheese, and Passion Fruit Vinaigrette

Nage Lettuce Wedge with Bacon, Cherry Tomatoes, and Blue Cheese Dressing

Classic Caesar Salad with Nage Croutons, Parmigiana Reggiano and Anchovy Garnish

# ELEGANT SIT DOWN DINNER MENU

(continued)

## ENTRÉES

Potato Encrusted Chilean Sea Bass with Truffled Spinach Cream  
Grilled Salmon with Wheatberry and Parsley Salad and Chilled Cucumber Sauce  
Jumbo Lump Crabcake with Succotash and Tomato Jam  
European Chicken Breast with Madeira Sauce and Fingerling Potatoes  
Crispy Roast Duck Breast with Grand Marnier Honey Glaze and Sweet Potato Mash  
Herb Mustard Roasted Pork Loin with Marscapone Polenta and Natural Jus  
Grilled Beef Shoulder Tenderloin with Garlic Mashed Potatoes and Demi Glace  
Braised Short Rib with Goat Cheese and Herbed Potatoes  
Center Cut Rib Eye with a Black Truffle Potato Cake and Madiera Demi Glace (\$2.00 surcharge/per person)  
Vegetarian Entrée: Vegetable Risotto with Parmigiana Reggiano  
Portobello Lasagna with Truffled Potato Cream

## DESSERTS

Bananas Foster Bread Pudding with Jack Daniels Whiskey Sauce  
Chocolate Hazelnut Torte with Raspberry Couilis  
Warm Apple Tart Tatin with Vanilla Bean Ice Cream and Caramel Sauce  
Fresh Seasonal Berries with Lemon Chantilly Cream and Nage Cookie

# NAGE DINNER BUFFETS

## 2 Entrée Selections

DINNER: \$ 40.00 per person

Select Three accompaniments from the Salads, Soups  
Starches, & Vegetables and One Dessert

## BUFFET ENTRÉES

### SEAFOOD

Potato Encrusted Seabass with Spinach Truffle Cream

Chincoteague Crabcakes with Tomato Jam (Additional \$3.00 per person)

### *POULTRY*

European Chicken Breast with Madiera Sauce

Roast Duck Breast with Grand Marnier Duck Jus

### *MEATS*

Braised Short Ribs

Tarragon & Mustard Encrusted Roasted Pork Loin

Nage Cajun Meatloaf with Down Home Gravy

Chilled Roasted Tenderloin with Tarragon Aioli (Additional \$3.00 per person)

### *PASTA*

Roasted Penne with a Garlic Tomato Pomodora Sauce and Aged Parmesan Cheese

Chicken Broccoli Rabe with Orichetti Pasta, Tomatoes, Garlic, Fresh Mozzarella Cheese

Linguine with Italian Sausage Bolognese Sauce

Eggplant Parmigiana

# NAGE DINNER BUFFET

(continued)

## BUFFET SALAD SELECTIONS

Mixed Greens, Candied Pecans, Currants, Hearts of Palm, Blue Cheese, and Passion Fruit Vinaigrette  
Red and Yellow Tomato Caprese Salad with Basil Chiffonade, E.V.O.O.  
Caesar Salad with White Anchovies (optional)

## BUFFET SOUP SELECTIONS

Curried Cauliflower with Golden Raisins  
Chilled Gazpacho with Avocado Crema  
Corn and Crab Chowder with a Sweet Tomato Ragout  
Seafood Gumbo

## STARCH BUFFET SELECTIONS

|                                       |   |
|---------------------------------------|---|
| Whipped Potatoes ~ Garlic or Rosemary | Maple Sweet Potato Mash                       |
| Basmati Pilaf                         | Pistachio and Mint Cous Cous<br>(served cold) |
| Chilled Tabbouleh Salad               | Poached Fingerling Potatoes                   |

## BUFFET VEGETABLE SELECTIONS

|                            |  |
|----------------------------|--|
| Hari Covert Almondine      | Seasonal Vegetables                            |
| Grilled Vegetables Skewers | Sautéed Broccoli Rabe with Garlic and Tomatoes |
| Marinated Mushrooms        | Grilled Asparagus                              |

## BUFFET DESSERT SELECTIONS

Tres Leches Flan with Seasonal Fruit  
Chocolate Hazelnut Torte with Raspberry Coulis  
Banana Foster Bread Pudding with Hack Daniel's Whiskey Sauce  
A Panache of Chef's Mini Desserts



# FULL SERVICE BAR

## CALL BRAND PACKAGE:

\$13.00 per person for 1<sup>st</sup> hour  
\$9.00 per person for additional hours

|                 |   |                                  |                          |
|-----------------|---|----------------------------------|--------------------------|
| <b>Liquors:</b> | Stoli Vodka<br>Jack Daniels<br>Bols Triple Sec  | Tanqueray<br>Dewars<br>Vermouths | Bacardi<br>Sauza Tequila |
| <b>Wines:</b>   | 2 Whites  | 2 Reds                           |                          |
| <b>Beers:</b>   | 3 Beers   |                                  |                          |
| <b>Mixers:</b>  | Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club, Water, Orange Juice, Cranberry Juice, Pineapple Juice, and Grapefruit Juice |                                  |                          |
| <b>Garnish:</b> | Lemons, Limes, Oranges, Olives, Cherries, Cocktail Onions   |                                  |                          |

## PREMIUM BRAND PACKAGE:

\$16.00 per person for 1<sup>st</sup> hour  
\$10.00 per person for additional hours

|                 |   |   |  |
|-----------------|---|---|--|
| <b>Liquors:</b> | Grey Goose Vodka<br>Maker's Mark<br>Cointreau   | Bombay Sapphire<br>Johnny Walker Black<br>Vermouths | Mt. Gay Rum<br>Tres Generaciones Tequila |
| <b>Wines:</b>   | 2 Whites  | 2 Reds  |  |
| <b>Beers:</b>   | 3 Beers   |   |  |
| <b>Mixers:</b>  | Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club, Water, Orange Juice, Cranberry Juice, Pineapple Juice, and Grapefruit Juice |   |  |
| <b>Garnish:</b> | Lemons, Limes, Oranges, Olives, Cherries, Cocktail Onions   |   |  |

## BEER & WINE PACKAGE:

\$11.00 per person for 1<sup>st</sup> hour  
\$6.00 per person for additional hours

|               |                   |
|---------------|-------------------|
| <b>Wines:</b> | 4 Wine Selections |
| <b>Beers:</b> | 4 Beer Selections |

All Bar Packages require a minimum of 20 people and 1 hour

## CONSUMPTION BAR

Full service bars can be based upon consumption

|                                    |                |
|------------------------------------|----------------|
| Call Brand Mixed Drinks            | \$7.00         |
| Premium Brand Mixed Drinks         | \$10.00        |
| Domestic Beers                     | \$5.00         |
| Imported Beers                     | \$6.00         |
| House Champagne                    | \$10.00        |
| House White Wine                   | \$7.00-\$9.00  |
| House Red Wine                     | \$8.00-\$10.00 |
| Non-Alcoholic Drinks               | \$3.00         |
| Bottled Water – Still or Sparkling | \$8.00         |

### CONSUMPTION BAR MINIMUMS

10-19 People = \$250.00

20 + People = \$400.00



**Things to know:**

**Food and Beverage Minimums:** (not inclusive of tax, gratuity, room rental or service fees)

|  | <u>Lunch</u>    | <u>Dinner</u>    |
|--|-----------------|------------------|
| <b>The Lafayette Room (10-16 people)</b> | <b>\$200.00</b> | <b>\$400.00</b>  |
| <b>The Daniel Webster (20-30 people)</b> | <b>\$500.00</b> | <b>\$800.00</b>  |
| <b>The General Scott (30-70 people)</b>  | <b>\$750.00</b> | <b>\$1200.00</b> |

**Room Rental Fees:**

- \$150 for the Daniel Webster or Lafayette Rooms
- \$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:

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

**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.

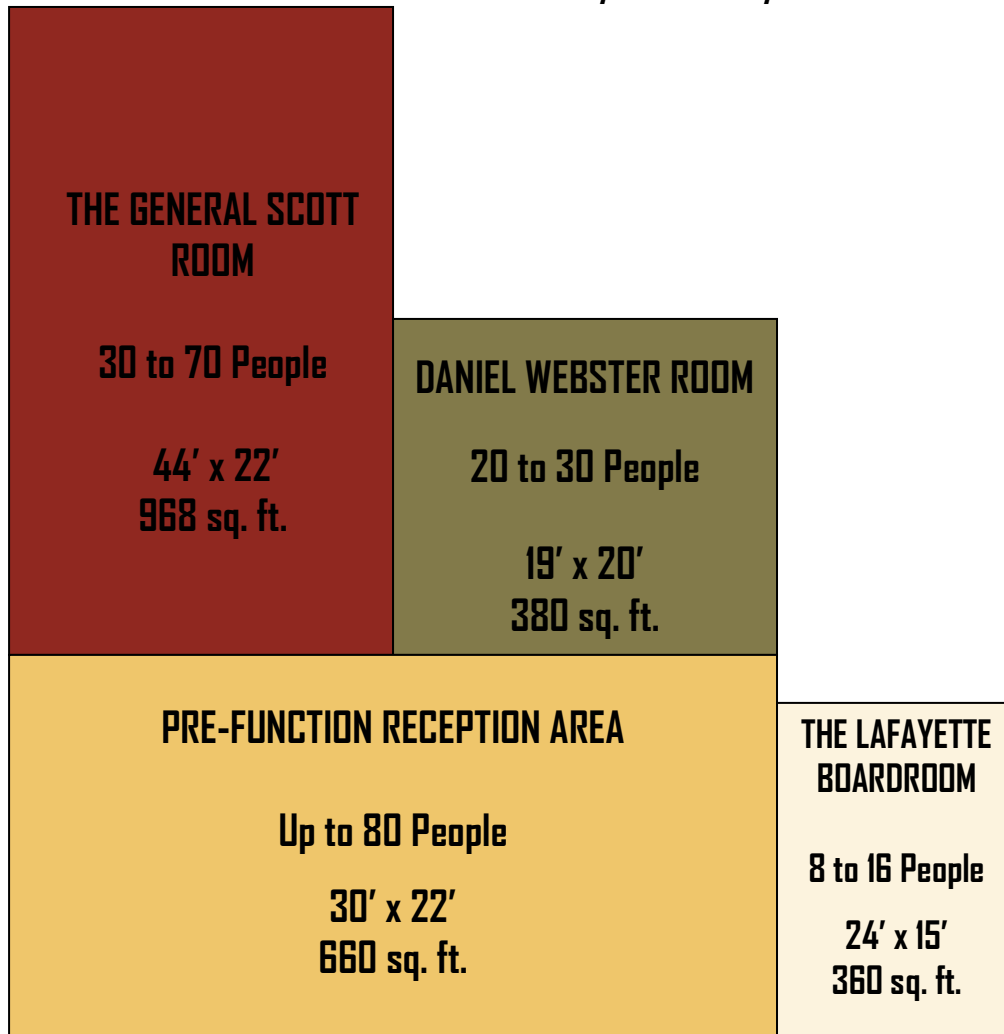
**Gratuity:** A gratuity of twenty percent (20%) of the total food and beverage will be added to the patron's total bill. An additional \$100.00 (for each hour) will be charged if the event exceeds three hours.

**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.