

Sage

Contact- Ceil Diemert (sageinsoulard@gmail.com)

1031 Lynch St.

Saint Louis, MO 63118

(314) 256-1203 p.

(314) 256-1206 f.

Party/Event Contract

Event Type: 4 Course Dinner
Date: TBD
Time: 5 – 8
Number of Guests: 50
Room/Section: upstairs- private or semi private space available (depends on guest count)
Contacts:

SAMPLE MENU (Details To Be Discussed):

Appetizers:

Calamari, Fruit/Vege/Cheese Display
Spinach Artichoke Dip with Grilled Pita
Surf and Turf Quesadillas

Salad:

Choice of House Salad w/ Raspberry Herb Vinaigrette or Caesar

Entrée Choice of:

Boursin Sundried Tomato Stuffed Chicken Breast over basil cream capellini
Applewood Smoked Pork Tenderloin with Chipotle Cheddar mashed potatoes and roasted corn spinach cream sauce
Filet Mignon served with mashed potatoes and sautéed vegetables
Vegetarian Choice
Red Cedar Planked Salmon served with cranberry basil cous cous and brocollini

Dessert:

Sage “housemade” desserts of the day

Total Food Cost:

42/person \$40 if you would prefer no dessert

Bar Package:

Options:

- Cash Bar
- Consumption/tally tab that it is added to the host’s final food bill at the end of the evening
- Additional \$20.00/person to the Total Food Cost for a 3 hour open bar with Beer, House Wine, and Select Spirits.

Above costs do not include 9.991% sales tax & 22% gratuity.

A \$500 non-refundable deposit was paid on _____ and will be subtracted from your balance the night of the event.

* Final Guest Count Guarantee Due 3 days prior to event. 80% of this number will be the minimum number charged for your event.

(Sage Manager)

(Head Contact for Party)

See our restaurant and menu at: sageinsoulard.com