



Private Event Pricing & FAQ

Event Space	Wine Library	Full Restaurant (buyout)
Capacity	32 seated / 40 standing	80 seated / 100 standing
TV / AV	Available	Available
Pricing	Food & Beverage Minimum Thurs. - Sat. Evenings: \$1500 Other times, no minimum	Food & Beverage Minimum Sun. - Wed. Evenings: \$4000 Thurs. - Sat. Evenings: \$6000

What are the menu options? We offer packages ranging from light snacks to entrees. Choose buffet or seated format. See menu for details.

Can I customize the food and/or beverages offered? We are happy to offer custom alternatives to our planned menus (additional fees may apply). Just ask!

Can you accommodate allergies and dietary restrictions? Yes. Please mention any special needs early in the planning.

Can I bring a cake? We make delicious desserts in-house. You may also bring a professionally-baked cake that we will cut and plate for you for \$5 per person. (No homemade items.)

Can I bring decorations? You may bring decorations like balloons, tablecloths, or flowers. Please no glitter or confetti.

What are my music options? We have a music system that can access all genres of music and artists. If you want something specific playing, just let us know!

How long do I have the room? Events are 2 hours long with 30 minutes of setup before and 30 minutes for takedown after (3 hours total). We can extend your event for an hourly fee.

How far in advance should I book my event? Spaces are booked on first-requested. Book early during peak holiday / wedding seasons.

What if we want the entire restaurant to ourselves? We offer full buyouts where we can accommodate 80 guests or more. Rates depend on format and timing.

Do you charge gratuity automatically? You will have a dedicated service team for the entirety of your event and 20% gratuity is added to your total (in addition to sales tax). There is also a 5% event planning fee.

How does payment work? To secure your reservation, we collect a 50% deposit upon contract submittal. The final balance is due 72 hours before your event. Additional expenses incurred during the event are settled at the conclusion. Once final headcount is set, it cannot be reduced.

What is your cancellation policy? Your deposit is refundable if you cancel more than 72 hours beforehand. Events cancelled less than 72 hours beforehand forfeit the deposit.

How can I book my event? Please submit your inquiry at cheesetique.com/private-events or email events@cheesetique.com.

EVENTS@CHEESETIQUE.COM

CHEESETIQUE.COM



Private Event Menus

SNACKS

Presented at a beautiful buffet table. This light option is great for afternoon gatherings.
\$25 per person

CHEESE & CHARCUTERIE

A bountiful assortment of cheeses, meats & accompaniments hand-selected by our cheesemongers

WARM OLIVES & MANCHEGO

Assorted marinated olives tossed with cubes of Manchego cheese

TASTE OF 'TIQUE

Presented at a beautiful buffet table.
\$45 per person.
Add Braised Short Ribs for \$12 per person or Roasted Chicken for \$8 per person.

CHEESE & CHARCUTERIE

A bountiful assortment of cheeses, meats & accompaniments hand-selected by our cheesemongers

WARM OLIVES & MANCHEGO

Assorted marinated olives tossed with cubes of Manchego cheese

SPINACHOKE DIP

Blend of artichokes, spinach, Parmesan & crème fraîche served with homemade tortilla chips

MAC 'N CHEESETIQUE

Our MULTI-award winning Mac with Goat Gouda, Cacio de Roma & Asiago topped with truffle-infused bread crumbs

ARUGULA & FRESH GOAT CHEESE SALAD

Arugula, Asian pears, spiced walnuts & fresh Chèvre with sherry vinaigrette

CHOCOLATE MOUSSE

Creamy. Cool. Chocolatey

PLATED SEATED LUNCH

\$30 per person

STARTER

Creamy Tomato Soup or Mixed Greens

MAIN

Mac & Cheesetique or any Grilled Cheese

DESSERT

Cheesecake or Chocolate Mousse

PLATED SEATED DINNER

\$75 per person

APPETIZERS FAMILY STYLE

Cheese & Charcuterie Collection | Warm Olives & Manchego | Spinachoke Dip

STARTER

Arugula & Fresh Goat Cheese Salad

ENTRÉE

Choice of Mac 'n Cheesetique, Shrimp & Grits, Chicken Pot Pie, Gnocchi with Truffle Cream Sauce, or Roasted Half Chicken

DESSERT

Cheesecake or Chocolate Mousse

DRINKS

\$25 per person

\$5 per person for non-alcoholic only

WINE & BEER

Selection of House Red, White & Sparkling wines. Local beers by the can or bottle.

NON-ALCOHOLIC BEVERAGES

Iced-Tea, Lemonade, Sodas, Sparkling Water