



Sovana Bistro Private Events

Frequently Asked Questions

Q: How many private rooms do you have at Sovana Bistro?

A: We have two beautifully appointed private rooms; *the Private Dining Room & the Side Terrace*.

Q: What size groups can you host?

A: We can host groups of 20-60 guests. The *Private Dining Room* can accommodate groups of 20-26 guests and *the Side Terrace* can host groups of 30-60 guests.

Q: What types of events can you host?

A: We can host any type of event that offers lunch, dinner and beverages. Over the years we have enjoyed hosting birthdays, retirements, showers, christenings, holy communions, rehearsal dinners, weddings, networking and corporate events to name just a few.

Q: What is the timing for events?

We offer Brunch/Lunch Events and Dinner Events.

A: For our **Brunch/Lunch** events you have access to your room from 11:00am -3:00pm and can arrive as early as 10:00am for any set-up needs you may have like centerpieces, photos or balloons.

For **Dinner** events you have access to your room from 5:00pm – 10:00pm and can arrive as early as 4:00pm for any set-up needs you may have like centerpieces, photos or balloons.

Q: Is there a room rental fee?

A: There is not a room rental fee but there is a minimum number of guaranteed guests for each room. The Private Dining Room requires a minimum of 20 guests for lunch and dinner and the Side Terrace requires a minimum of 30 guests for lunch and 35 guests for dinner.

Q: What is the average food cost of lunch & dinner?

A: Our lunch menus are \$55 per person and dinner menus are \$90 per person for our food stations menu. You can choose to add appetizers, boards and flatbreads for an additional fee as well. 6% Tax and 20% Gratuity are added to the final bill.

Q: What is included in the per person cost of my event?

A dedicated event manager, wait and bar staff, the food and beverage you selected, exclusive use of a beautifully appointed private space, a personalized menu/libations card, lovely food vessels, food labels, our reclaimed wood tables & chairs, bud vases, votive candles, an easel and additional tables for gifts & favors as needed.

Q: Can you accommodate special dietary needs, concerns & allergies?

A: We have curated a vegetarian and vegan menu for guests and can offer some of these options during your event. We can make special note of any food allergy and take extra precautions to keep your guests safe, however we are not a nut-free or celiac certified kitchen. In addition, all food is labeled with all ingredients for guests to see as well.

Q: Can you share information on the bar service & options?

A: Yes, All non-alcoholic and alcoholic beverages are charged on consumption. Non-alcoholic beverages average \$4 and alcoholic beverages \$12 per drink. We do not offer a bar package option, BYOB or a corkage fee for private events. You can choose what you offer your guests from a full open bar to a more specific offering - it's up to you.

Q: Am I permitted to bring in my own décor?

A: Absolutely! You can bring in your own photos, décor and florals to make the space your own. We just ask that you share your plan and name of vendors with us so we can create a warm welcome for them! Our tables are reclaimed wood and are not covered by a linen. You may rent linens if you prefer.

Q: Do you have any preferred vendors that you recommend?

A: Yes, we do:

Linen & Table Rentals - Diamond State Party Rentals <http://diamondstatepartyrentals.com>

Floral Design: Full of Grace Florals for floral design <https://fullofgraceflorals.com>

Balloon Décor: Kool Beans <https://koolbeansparties.com>

Q: Am I able to bring my own cake?

A: We offer delicious desserts for your event, and we ask that you choose from the desserts we offer – you won't be disappointed!

Q: Is Sovana handicap accessible?

A: Yes, we are a handicap accessible venue and have handicap restroom facilities as well.

Q: What is needed to secure a date/space at Sovana Bistro?

A: Once you have decided to host your event at Sovana Bistro, we will send you a contract to sign electronically and ask for a 25% deposit to secure the date and room you have selected.

Q: How is the final payment made?

A: Final payment is made the day of your event. You can pay via credit card but please be aware that a 3% credit card surcharge will be accessed. To avoid this surcharge, you can make final payment with a debit card, check or cash.

Q: Can I earn rewards points for my event?

A: Yes, you can! We want to reward you for your business, and you can earn points for every dollar spent on food & beverage during your event. You can sign up in advance [here](#) and start earning points today!

Thank you for your interest in Sovana Bistro.

Cheers!