

From making formal business proposals to making toasts with a gathering of friends, we can help you flawlessly pull off any private dining event. Our event planning staff has extensive experience and the ideal materials to work with; distinctive food and unmatched service.

Private dining spaces include:

### PRIVATE DINING ROOM

Our Private Dining Room is an ideal space for a private business presentation or an intimate dining occasion.

We offer full service presentation options; including audio visual needs (projector, screen, microphone) and private fine dining options. This room is ideal for rehearsal dinners, holiday parties, business dinners and presentations.

#### Presentation Layout

One sided u-shaped floor plan – up to 25 guests

#### Dining Layout

Square – up to 25 guests

Double sided long banquet table(s) – up to 35 guests

#### Cocktail Layout

Stationary appetizer display with limited seating - up to 45 guests

### MEZZANINE

Overlooking the main dining room and bar, our mezzanine is perfect for large groups wanting to be part of the ambiance and setting of 900 Wall. With a large skylight and open railings this area fits perfectly into our restaurant. Ideal for cocktail parties.

Cocktail Format up to 50 guests

Dining Seating up to 40 guests

### SECOND FLOOR

Utilize our entire upstairs for your large group function. From formal gatherings to a casual party with friends our entire second floor, the mezzanine and private dining room can be reserved to accommodate up to 80 people seated or 95 for cocktail format. We also offer complete restaurant buy-outs if your event requires the use of the entire restaurant.

### FAMILY-STYLE DINING

For groups of 15 or more we offer pre-selected family-style dining.

Family-style dining is when dishes are brought to the table on platters that are passed between the guests, serving themselves, and passing it to their neighbor. For groups of 15 or less family-style and plated regular dinner menu service is available.

## FAMILY STYLE DINING

### OPTION A - \$35 PER PERSON

(menus subject to change due to seasonality or product availability)

#### SALAD

caesar salad  
mixed green salad lemon vinaigrette, cucumber, radish

#### ENTRÉE

select three of the following items:

Carlton Farms pork chop, corn spätzle, hominy, charred corn, kale, stone fruit mostarda  
flatiron steak, crispy potatoes, bacon, gorgonzola, grilled green onions, arugula  
wild sockeye salmon, radish, fennel, avocado, squash, chives  
Draper Valley roasted chicken, potato puree, green beans, leeks, herb butter  
risotto, tomatoes, shallots, garlic, chili flake, anchovie, vinegar, basil, parsley, parmesan (vegetarian)

#### DESSERT

select one of the following items:

cheesecake, raspberry melba sauce, lemon curd  
lemon tart, whipped cream, raspberry melba sauce,  
chocolate hazelnut torte, caramel, whipped cream

(two dessert option – add \$2 per person) almond-chocolate semifreddo &  
buttermilk panna cotta with pistachios and aged balsamic

PRIVATE DINING AND EVENTS



900 WALL



## FAMILY STYLE DINING OPTION B - \$45 PER PERSON

(menus subject to change due to seasonality or product availability)

### FIRST COURSE

select two of the following items

caesar salad

mixed green salad, lemon vinaigrette, cucumber, radish

roasted beets, horseradish, apple, bacon, dill

beef carpaccio, truffle oil, mustard, parmesan, arugula, shallots

grilled pork spareribs, pickled green tomatoes, jalapeños, corn, cucumber, cilantro

### ENTRÉE

select four of the following items

Carlton Farms pork chop, corn spätzle, hominy, charred corn, kale, stone fruit mostarda

center cut ny steak, house made fries, herb butter

flatiron steak, crispy potatoes, bacon, gorgonzola, grilled green onions, arugula

wild sockeye salmon, radish, fennel, avocado, squash, chives

Draper Valley roasted chicken, potato puree, green beans, leeks, herb butter

risotto, tomatoes, shallots, garlic, chili flake, anchovie, vinegar, basil, parsley, parmesan (vegetarian)

### DESSERT

select one of the following items:

cheesecake, raspberry melba sauce, lemon curd

lemon tart, whipped cream, raspberry melba sauce,

chocolate hazelnut torte, caramel, whipped cream

(two dessert option – add \$2 per person) almond-chocolate semifreddo &  
buttermilk panna cotta with pistachios and aged balsamic



## FAMILY STYLE DINING

### OPTION C - \$55 PER PERSON

(menus subject to change due to seasonality or product availability)

### STATIONARY APPETIZER DISPLAY

artisan cheeses with house made crackers, fruit & nuts  
shellfish oysters, peel & eat shrimp, mignonette, cocktail sauce, lemon

### FIRST COURSE

select two of the following items

caesar salad

mixed green salad, lemon vinaigrette, cucumber, radish

roasted beets, horseradish, apple, bacon, dill

grilled pork spareribs, pickled green tomatoes, jalapeños, corn, cucumber, cilantro

grilled shrimp, corn puree, cilantro, scallion, lime, charred corn, jalapeño, avocado

### ENTRÉE

select four of the following items

Carlton Farms pork chop, corn spätzle, hominy, charred corn, kale, stone fruit mostarda

filet mignon, fingerling potatoes, pancetta – mustard vinaigrette, spinach, green onion

wild sockeye salmon, radish, fennel, avocado, squash, chives

Draper Valley roasted chicken, potato puree, green beans, leeks, herb butter

risotto, tomatoes, shallots, garlic, chili flake, anchovie, vinegar, basil, parsley, parmesan (vegetarian)

### DESSERT

select one of the following items:

cheesecake, raspberry melba sauce, lemon curd

lemon tart, whipped cream, raspberry melba sauce,

chocolate hazelnut torte, caramel, whipped cream

(two dessert option – add \$2 per person) almond-chocolate semifreddo &  
buttermilk panna cotta with pistachios and aged balsamic

**PLATED/LIMITED MENU DINING**  
**OPTION D - \$65 PER PERSON**

**STATIONARY APPETIZER DISPLAY**

artisan cheeses with house made crackers, fruit & nuts  
shellfish with oysters, peel & eat shrimp, mignonette, cocktail sauce, lemon

**FIRST**

your guests select one from the following:

caesar salad

mixed green salad, lemon vinaigrette, cucumber, radish

roasted beets, horseradish, apple, bacon, dill

grilled shrimp, corn puree, cilantro, scallion, lime, charred corn, jalapeño, avocado

grilled pork spareribs, pickled green tomatoes, jalapeños, corn, cucumber, cilantro

**ENTRÉE**

your guests select one from the following:

filet mignon, fingerling potatoes, pancetta – mustard vinaigrette, spinach, green onion

Country Natural Beef flatiron steak\* frites, French fries, red wine - mushroom sauce, herb butter

wild sockeye salmon, radish, fennel, avocado, squash, chives

Carlton Farms pork chop, corn spätzle, hominy, charred corn, kale, stone fruit mostarda

Draper Valley roasted chicken, potato puree, green beans, leeks, herb butter

risotto, tomatoes, shallots, garlic, chili flake, anchovie, vinegar, basil, parsley, parmesan (vegetarian)

**DESSERT**

your guests select one from our regular dessert menu



**pacific northwest oysters**

mignonette, lemon  
\$22/dozen

**peel & eat wild shrimp**

cocktail sauce, lemon  
\$22/dozen

**artisan cheese display**

black pepper crackers, fruit, nuts,  
artisan cheese plate  
\$5 per person

**house made cured meats and  
charcuterie**

mustard, pickles  
\$5 per person

**assorted house made pickles**

\$4 per person

**deviled eggs – spicy or mild - \$9 dozen**

**beef carpaccio**

truffle oil, parmesan, whole grain mustard, shallots  
\$6.50 per person

**crostini with duck confit,**

caramelized onion, beet jam  
\$14 per dozen

**crostini with flatiron,**

gorgonzola, onion jam  
\$12 per dozen

**crostini with wild mushrooms,**

mascarpone, and thyme  
\$11 per dozen

**APPETIZERS**

**roasted beets**

horseradish cream, dill, apple, bacon  
\$5 per person

**kale salad**

green beans, lemon vinaigrette, grilled onion, roasted fennel,  
pecorino romano, pine nuts \$6 per person

**quinoa salad**

roasted cauliflower, grilled green onion, sherry vinegar,  
almonds, kale, parsley  
\$6 per person

**mixed greens**

cucumber, radish, lemon vinaigrette  
\$4 per person

**caesar salad**

\$5 per person

**Carlton Farms pork belly sliders \$30 per dozen**

**Portobello sliders**

fennel, roasted red peppers, black chile oil  
arugula, aioli \$28 per dozen

**Draper Valley chicken sliders**

w/ Carlton farms bacon, mozzarella, dijon, aioli, romaine  
\$32 per dozen

**prosciutto and parmesan risotto fritters \$12 dozen**

**porcini mushroom risotto fritters \$12 per dozen**

**grilled pork shoulder**

tomato, garlic, arugula, chili flakes \$6 per person

**fried green beans**

aioli, parmesan \$18 (serves 12)

## STONE OVEN PIZZAS

### Italian sausage pizza

mozzarella, fennel, red onion, oregano, tomato sauce \$16

### pepperoni pizza

mozzarella, basil, tomato sauce \$16

### prosciutto pizza

arugula, truffle oil, parmesan \$16

(seasonal vegetarian pizza options available)

## DESSERT

minimum 2 dozen each selection

### chocolate dipped shortbread cookies with raspberry jam

\$12 per dozen

### tiny beignets with chocolate sauce

\$ 8 per dozen

### chocolate chip and sea salt cookies

\$ 8 per dozen

### mini tarts hazelnut cream and bananas

\$13 per dozen

### mini tart cheesecake and berries

\$15 per dozen

### mini tart chocolate mousse sea salt and almonds

\$13 per dozen



*Square Table Seating*



*Stationary Appetizers*



*Double Sided Long Seating*





# *Presentation Seating*



# *Cocktail Party Layout*







PRIVATE DINING & EVENTS

FOOD AND BEVERAGE MINIMUMS

PRIVATE DINING ROOM

FRIDAY AND SATURDAY \$1000
FRIDAY AND SATURDAY JULY, AUGUST & DECEMBER \$1500
HOLIDAY WEEKENDS & FIRST FRIDAYS \$1500
SUNDAY - THURSDAY \$700

MEZZANINE

FRIDAY AND SATURDAY \$2500
FRIDAY AND SATURDAY JULY, AUGUST & DECEMBER \$3500
HOLIDAY WEEKENDS & FIRST FRIDAYS \$3500
SUNDAY - THURSDAY \$900
SUNDAY - THURSDAY JULY, AUGUST & DECEMBER \$1100

ENTIRE SECOND FLOOR FOOD AND BEVERAGE MINIMUMS

FRIDAY AND SATURDAY \$3500
FRIDAY AND SATURDAY JULY, AUGUST & DECEMBER \$5500
HOLIDAY WEEKENDS & FIRST FRIDAYS \$5500
SUNDAY - THURSDAY \$2000

FINAL MENU SELECTION AND HEAD COUNT MUST BE IN NO LATER THAN 7 DAYS PRIOR TO YOUR EVENT.

ALL PRIVATE DINING EVENTS ARE SUBJECT TO A 20 % AUTOMATIC GRATUITY. HAPPY HOUR MENU IS NOT AVAILABLE FOR PRIVATE EVENTS. SEPARATE CHECKS ARE NOT OFFERED FOR PRIVATE DINING EVENTS, HOWEVER MULTIPLE FORMS OF PAYMENT ARE WELCOME. THERE IS A \$10 PER PERSON FEE TO SUBSTITUTE FAMILY STYLE WITH PLATED EVENTS. WE HAVE A 96 HOUR CANCELTION POLICY (4 DAYS) FROM THE TIME OF THE EVENT. CANCELATIONS WITHIN THAT 96 HOUR TIME FRAME WILL BE CHARGED FOR 50% OF THE PREVIOUSLY ANTICIPATED EVENT TOTAL ACCORDING TO MENU SELECTION, HEADCOUNT AND FOOD AND BEVERAGE MINIMUMS. HEADCOUNTS ARE FINAL 36 HOURS PRIOR TO THE EVENT AND WILL BE CHARGED THAT WAY - NO EXCEPTIONS.

\$15 PER BOTTLE CORKAGE FEE. \$15 CAKE FEE.

CREDIT CARD AUTHORIZATION & CONTRACT

BELOW YOU WILL FIND THE CREDIT CARD AUTHORIZATION FORM. PLEASE COMPLETE, SIGN AND RETURN TO US. ONCE THIS IS RETURNED YOUR RESERVATION IS COMPLETE AND YOUR DATE AND ROOM ARE RESERVED.

NUMBER OF ATTENDEES \_\_\_\_\_ EVENT DATE \_\_\_\_\_ TIME \_\_\_\_\_ TYPE OF EVENT \_\_\_\_\_ APPLICABLE F&B MINIMUM \_\_\_\_\_

Today's date \_\_\_\_\_ Type of Card: \_\_\_\_\_
Phone Number \_\_\_\_\_ Credit Card #: \_\_\_\_\_
Email Address \_\_\_\_\_ Expiration Date: \_\_\_\_\_
Group Name \_\_\_\_\_ Name on Credit Card: \_\_\_\_\_
Contact Name \_\_\_\_\_ Signature: \_\_\_\_\_

I authorize '900 Wall Restaurant' to use this credit card information for the purpose of the private dining reservation above. I have read the private dining and event policies above and agree to the terms. I understand the 7 day final head count and menu selection guarantee policy as stated above. I understand the 96 hour cancellation policy as stated above.

\*Will you have a speaker for the evening? YES OR NO \*Will you be needing A.V. equipment for an additional fee?(please circle) \$50 Screen \$50 Projector

Room & Table Set-Up: (please circle one)

U-shaped (presentation layout) OR Double Sided Long (banquet layout) OR Square (Parties 28 or less) OR Cocktail Party w/Stationary Food (Standing Room w/ Limited Seating)

Menu: (please check one)

Regular Menu (parties of 15 or less) \_\_\_\_\_ Family Style (parties of 15 or more) \_\_\_\_\_ Price Per Person \$ \_\_\_\_\_ Appetizers only \_\_\_\_\_

Beverage Selection: (please check one)

Hosted Full Bar \_\_\_\_\_ Hosted Wine & Beer Only \_\_\_\_\_ Non-Hosted (Separate Check fee of \$25 applies) \_\_\_\_\_ Hosted Non-alcoholic Only \_\_\_\_\_