



Private Dining Menus

Breakfast Meetings

Lunch Meetings

Business Dinners

Pharmaceutical Dinners

Rehearsal Dinners

Family Gatherings

(202) 448-8017



nagerrestaurant.com

creative food without the 'tude

Quick Reference Guide



Breakfast Page 3
Brunch Call (202) 448-8005



Sit-Down Lunch Pages 4 & 5
Buffet Lunch Page 6



Casual Sandwich Lunch Page 7
Snack Time Page 7



Sit-Down Dinner Pages 8 & 9
Buffet Dinner Page 10



Passed Hors d' Oeuvres Page 11
Hors d' Oeuvres Tables Page 11



Beverages Page 12
Bar Packages Page 12



Meeting Packages Page 13



Fees & Policies Page 14

Breakfast

Brunch Menus are Available. Please Inquire.
(Minimum 8ppl – Some exceptions may apply)
(Beverages are Charged on Consumption)

Classic Continental

Assorted Pastries, Sliced Seasonal Fruit, Coffee and Assorted Teas
\$10.00 per person

Deluxe Continental

Assorted Pastries, Bagels and Cream Cheese. Sliced Seasonal Fruit, Fresh Orange Juice. Coffee and Assorted Teas
\$14.00 per person

Health Conscious Package

Yogurt with Granola and Berries, Bagels and Cream Cheese, Sliced Seasonal Fruit, Assorted Breakfast Cereals
Skim Milk, Orange Juice, Coffee and Assorted Teas
\$16.00 per person

Hot Breakfast

(Includes the Classic Continental)
Scrambled Eggs, Home-Fried Soffrito Potatoes, Crispy Applewood Smoked Bacon, Assorted Cereals and Milk, Orange Juice
\$18.00 per person

Additional Breakfast Buffet Options

(to accompany selections above)

Cinnamon-Swirl French Toast with Seasonal Fruit--\$5 /person

Buttermilk Pancakes with Vermont Maple Syrup--\$5/person

Potato Pancakes with Smoked Salmon, Crème Fraiche, Caviar and Dill--\$7/person

Crab, Steak or Vegetable Benedicts--\$9/person

Quiche Buffet

Florentine (spinach and goat cheese)--\$8/person

Lorraine (caramelized onion, ham, swiss)--\$8/person

Breakfast Meat Lovers (Ham, Sausage, Bacon, Chorizo and Cheddar)--\$10/person

Apple-Leek (Gruyere and Sage)--\$8/person



Did you know...

Nage has three private dining rooms that can be used for all sorts of events? If you don't have the room or don't need the stress of having the event in your home or business, ask us how we can help!

For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017

Plated Lunch

(Minimum of 8ppl—Some exceptions may apply.)

Additional Seasonal menu options are available from our a la carte menu (7 days notice is required).

Add an additional starter for \$3.00 per person.

Add an additional entrée for \$5.00 per person.

Add an additional dessert for \$2.00 per person.

3-Course Lunch

\$28.00 per person

1 Starter—2 Entrée—1 Dessert

(Includes Iced Tea and Water)

Deluxe 3-Course Lunch

\$33.00 per person

1 Starter—3 Entrées—1 Dessert

(Includes Iced Tea and Water)

Appetizer Selections

Plated Appetizers

Gazpacho

Potato-Leek Soup with Smoked Salmon, Chives

Sweet Potato Bisque with Cocoa Oil, Watermelon Pickle

White Asparagus Soup with Radish, Dill, Mustard Oil

Chicken Tortilla

Carrot-Ginger Soup

Chef's Seasonal Mixed Green Salad

Mixed Green Salad with Almonds, Dried Cherries, Champagne Vinaigrette

Roasted Beet and Goat Cheese, Arugula, Citrus, Candied Pecans and Honey-Port Vinaigrette

Caesar Salad, Rosemary Crouton, Shaved Parmesan, Crispy Garlic, Lemon Oil

Spinach Cobb Salad, Red Onion, Cherry Tomato, Egg, Blue Cheese, Bacon Vinaigrette

Eggplant Roulade, Spinach, Ricotta, Fresh Mozzarella, Spicy Tomato Sauce

Plated Appetizer Options add \$2/person

Onion Soup

Truffled Lobster Bisque

New England-Style Corn and Crab Chowder

Shrimp 'n Bacon Fritter, Corn Soubise, Tomato Jam

Plated Appetizer Options add \$3/person

Wild Mushroom Baklava, Goat Cheese Foam, Blueberry-Thyme Compote

Seared Scallops, Black-Eyed Peas, Watermelon Radish, Mint, Jalapeno Oil

Grilled Prawns, Papaya, Jicama, Pequillo Vinaigrette, Almonds

Braised Short ribs, Caraway Cabbage Slaw, Fried Green Tomatoes

Plated Lunch (cont.)

(Minimum of 8ppl—Some exceptions may apply.)

Entrée Selections

Seafood Selections

Potato-Crusted Sea Bass, Swiss Chard, Roasted Garlic Puree

Pan-Seared Seasonal Whitefish with Rosemary, Balsamic and Brown Butter

Cumin-Rubbed Salmon with Roasted Corn and Black Bean Salsa

Grilled Swordfish with Seasoned Breadcrumbs, Watermelon, Fennel and Olives

Meat & Poultry Selections

Rosemary-Scented Roasted Chicken with Haricots Verts, Potato Puree and Burgundy Chasseur

Prosciutto and Smoked Mozzarella Stuffed Chicken Breast with Soft Polenta and Sage-White Wine Sauce

Ancho-Braised Short Ribs with Mashed Potatoes, Goat Cheese and Crispy Onions

Herb and Mustard Crusted Pork Loin with Natural Jus, Creamy Polenta, Apple, Escarole, and Bacon

Cajun Meatloaf with Bacon, Sweet Corn Succotash and Fried Green Tomatoes

Beef Shoulder Tenderloin with Rapini, Sundried Tomatoes, Pine Nuts, Fingerlings and Rosemary Jus

Orrichetti Pasta with Chicken, Rapini, Tomatoes, Garlic, Fresh Mozzarella

Gemelli Pasta with Spicy Italian Sausage, Tomatoes, Mushrooms, Thyme and Goat Cheese

Vegetarian Selections

Eggplant Roulade, Spinach, Ricotta, Fresh Mozzarella, Spicy Tomato Sauce

“White Lasagna” with Spinach, Portobello, Ricotta and Truffled Cream Sauce, Grilled Asparagus

Parmesan Risotto with Roasted Seasonal Vegetables

Desserts

Flourless Chocolate Torte with Raspberry Coulis and Hazelnut Semifreddo

Tiramisu with Kahlua, Amaretto, Rum and Mascarpone

Lemon Goat Cheesecake with Blueberry Compote

Cinnamon Bread Pudding with Salted Caramel Sauce

Cardamom Carrot Cake with Crème Fraiche Frosting, Walnuts and Ginger Preserves



Did you know...

The Nage Chef's can adjust your menus to accommodate any dietary needs. We can formulate a menu that will take into consideration any allergies, religious restrictions and aversion to certain foods. Let us know how we can help you.

For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017

Buffet Lunch Option

Buffet Lunch with 2 Entrée Selections

Select 2 Entrees – 2 Accompaniments – 1 Dessert
\$21.00 per person

Deluxe Buffet Lunch with 3 Entrée Selections

Select 3 Entrees – 2 Accompaniments – 1 Dessert
\$26.00 per person

Entrees

Potato-Crusted Sea Bass, Truffled Cream
Cumin-Rubbed Salmon with Roasted Corn and Black Bean Salsa
Grilled Swordfish with Seasoned Breadcrumbs
Rosemary-Scented Roasted Chicken with Burgundy Chasseur
Cajun Meatloaf with Sausage Gravy
Herb and Mustard Crusted Pork Loin with Natural Jus
Penne Pasta with Chicken, Rapini, Tomatoes, Garlic, Fresh Mozzarella
Gemelli Pasta with Spicy Italian Sausage, Tomatoes, Mushrooms, Thyme and Goat Cheese
“White Lasagna” with Spinach, Portobello, Ricotta and Truffled Cream Sauce
Parmesan Risotto with Roasted Seasonal Vegetables
Seafood Paella with Shrimp, Calamari, Mussels, Peas and Chorizo over Saffron Risotto

Buffet Lunch Options add \$4/ person

Lobster Mac N Cheese, Orrechietti, Three-Cheese Mornay, Tarragon, Peas
Eastern Shore Crabcake with Spicy Remoulade
Seafood Paella with Shrimp, Calamari, Mussels, Peas and Chorizo over Saffron Risotto
Grilled Swordfish with Seasoned Breadcrumbs

Accompaniments

Rice Pilaf
Whipped Potatoes
Poached Fingerling Potatoes
Cuban Potato Salad with Bell Pepper and Cumin
Grecian Orzo Salad with Feta, Olive, Red Onion, Cucumber
Grilled Seasonal Vegetables
Chef’s Seasonal Mixed Green Salad
Classic Caesar Salad with Rosemary Crouton, Lemon and Parmesan
Spinach Cobb Salad, Red Onion, Cherry Tomato, Egg, Blue Cheese, Bacon Vinaigrette

Desserts

Flourless Chocolate Torte
Tiramisu
Lemon Goat Cheesecake with Blueberry Compote
Cinnamon Bread Pudding with Salted Caramel Sauce
Seasonal Fruit Cobbler

The Sandwich Board Lunch Option

(Minimum of 6-10 ppl—some exceptions may apply.)

Choose 4 Sandwiches

(Parties under 8 ppl may only choose 3.)

\$12.00 per person

Accompanied with Chef's Greens Salad, Fruit Salad, Potato Salad or Housemade Potato Chips

Roasted Turkey with Aged Gouda, Lettuce, Tomato and Sundried Tomato Aioli on Toasted Sourdough

Smoked Ham and Brie Croissant with Pineapple Mustard, Arugula, Tomato

Roast Beef Ciabatta with Pickled Shallots, Blue Cheese, Lettuce, Tomato, Tobasco Aioli

Falafel Pita with Hummus, Feta and Marinated Vegetables

Chicken Milanese Wrap, Fresh Mozzarella, Arugula and Marinated Tomatoes

Chicken Waldorf on Toasted Wheat with Lettuce and Green Apple

Grilled Vegetable and Goat Cheese Panini with Pesto Aioli

Tuna Salad Wrap, Lettuce, Tomato, Lemon-Caper Tartare on Lavash

Grilled Chicken Cobb Wrap, Lettuce, Tomato, Bacon, Guacamole and Blue Cheese

Recommended Sandwich Board Dessert Options

Assorted Cookies and Brownies

\$6.00 per person

Snack Time

Chips & Pretzels

\$4.00 / person

Assorted Cookies and Brownies

\$6.00 / person

Vegetable Crudite

\$3.50 / person

Fresh Fruit Platter

\$4.00 / person



Did you know...

Nage does event coordination for weddings and large private and corporate events? We can help you from the inception of the concept to the choice of the venue and through the execution of the event. Some events are just too big to try to handle yourself. Ask us how we can help you!

For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017

Seated Dinner

Additional seasonal menu options from our a la carte menu are available with notice 7 days prior to event.
(Additional \$3.00 Surcharge per person for Second Starter Option, \$5.00 Surcharge per person for Third Entrée Option and \$2.00 Surcharge for Additional Dessert Option)

3-Course Plated Dinner

\$37.00 per person

Select 1 Option from Appetizer, Soup OR Salad

Select 2 Options from Entrées

Select 1 Option from Dessert

Includes Iced Tea and Water

4-Course Plate Dinner

\$43.00 per person

Select 1 Option from Appetizer or Soup

Select 1 Salad

Select 2 Options from Entrees

Select 1 Option for Dessert

Includes Iced Tea and Water

Appetizers

New England-Style Corn and Crab Chowder

Shrimp 'n Bacon Fritter, Corn Soubise, Tomato Jam

Wild Mushroom Baklava, Goat Cheese Foam, Blueberry-Thyme Compote

Seared Scallops, Black-Eyed Peas, Watermelon Radish, Mint, Jalapeno Oil

Grilled Prawns, Papaya, Jicama, Pequillo Vinaigrette, Almonds

Braised Short ribs, Caraway Cabbage Slaw, Fried Green Tomatoes

Eggplant Roulade, Spinach, Ricotta, Fresh Mozzarella, Spicy Tomato Sauce

Soups

Gazpacho (cold)

Potato-Leek Soup with Smoked Salmon, Chives

Sweet Potato Bisque with Cocoa Oil, Watermelon Pickle

White Asparagus Soup with Radish, Dill, Mustard Oil

Chicken Tortilla

Carrot-Ginger Soup

Onion Soup

Truffled Lobster Bisque

New England-Style Corn and Crab Chowder

Salads

Chef's Seasonal Mixed Green Salad

Mixed Green Salad with Almonds, Dried Cherries, Champagne Vinaigrette

Roasted Beet and Goat Cheese, Arugula, Citrus, Candied Pecans and Honey-Port Vinaigrette

Caesar Salad, Rosemary Crouton, Shaved Parmesan, Crispy Garlic, Lemon Oil

Spinach Cobb Salad, Red Onion, Cherry Tomato, Egg, Blue Cheese, Bacon Vinaigrette

Seated Dinner (Continued)

Seafood Entrée Selections

Potato-Crusted Sea Bass, Swiss Chard, Roasted Garlic Puree

Pan-Seared Trout Filet with Rosemary, Balsamic and Brown Butter

Cumin-Rubbed Salmon with Roasted Corn and Black Bean Salsa

Grilled Swordfish with Seasoned Breadcrumbs, Watermelon, Fennel and Olives

Eastern Shore Crabcake with Spicy Remoulade, Roasted Cauliflower and Heirloom Carrots

Seafood Paella with Shrimp, Calamari, Mussels, Peas and Chorizo over Saffron Risotto

Lobster Mac N Cheese, Orrechietti, Three-Cheese Mornay, Tarragon, Peas

Meat & Poultry Entrée Selections

Rosemary-Scented Roasted Chicken with Haricots Verts, Potato Puree and Burgundy Chasseur

Prosciutto and Smoked Mozzarella Stuffed Chicken Breast with Soft Polenta and Sage-White Wine Sauce

Ancho-Braised Short Ribs with Mashed Potatoes, Goat Cheese and Crispy Onions

Herb and Mustard Crusted Pork Loin with Natural Jus, Creamy Polenta, Apple, Escarole, and Bacon

Beef Shoulder Tenderloin with Rapini, Sundried Tomatoes, Pine Nuts, Fingerlings and Rosemary Jus

Braised Lamb Shank, Saffron Risotto, Roasted Root Vegetables, Gremolata Milanese

Vegetarian Entrée Selections

(Vegan Options available with 7 days notice prior to event)

Eggplant Roulade, Spinach, Ricotta, Fresh Mozzarella, Spicy Tomato Sauce

“White Lasagna” with Spinach, Portobello, Ricotta and Truffled Cream Sauce, Grilled Asparagus

Parmesan Risotto with Roasted Seasonal Vegetables

Dessert Selections

Flourless Chocolate Torte with Raspberry Coulis and Hazelnut Semifreddo

Tiramisu with Kahlua, Amaretto, Rum and Marscarpone

Lemon Goat Cheesecake with Blueberry Compote

Cinnamon Bread Pudding with Salted Caramel Sauce

Cardamom Carrot Cake with Crème Fraiche Frosting, Walnuts and Ginger Preserves



Did you know...

Nage offers full bar support for your event? We can take care of everything from formulating a special cocktail for the event, staffing your bars and providing professional wine service. Ask us how we can help you!

For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017

Buffet Dinner Option

Buffet Dinner with 2 Entrée Selections

3 Entrees – 2 Accompaniments – 1 Dessert

\$30.00 per person

Deluxe Buffet Dinner with 3 Entrée Selections

3 Entrees – 3 Accompaniments – 2 Desserts

\$35.00 per person

Entrees

Potato-Crusted Sea Bass, Truffled Cream

Cumin-Rubbed Salmon with Roasted Corn and Black Bean Salsa

Grilled Swordfish with Seasoned Breadcrumbs

Rosemary-Scented Roasted Chicken with Burgundy Chasseur

Cajun Meatloaf with Sausage Gravy

Herb and Mustard Crusted Pork Loin with Natural Jus

Penne Pasta with Chicken, Rapini, Tomatoes, Garlic, Fresh Mozzarella

Gemelli Pasta with Spicy Italian Sausage, Tomatoes, Mushrooms, Thyme and Goat Cheese

“White Lasagna” with Spinach, Portobello, Ricotta and Truffled Cream Sauce

Parmesan Risotto with Roasted Seasonal Vegetables

Seafood Paella with Shrimp, Calamari, Mussels, Peas and Chorizo over Saffron Risotto

Accompaniments

Rice Pilaf

Whipped Potatoes

Poached Fingerling Potatoes

Cuban Potato Salad with Bell Pepper and Cumin

Grecian Orzo Salad with Feta, Olive, Red Onion, Cucumber

Grilled Seasonal Vegetables

Chef’s Seasonal Mixed Green Salad

Classic Caesar Salad with Rosemary Crouton, Lemon and Parmesan

Spinach Cobb Salad, Red Onion, Cherry Tomato, Egg, Blue Cheese, Bacon Vinaigrette

Desserts

Flourless Chocolate Torte

Tiramisu

Lemon Goat Cheesecake with Blueberry Compote

Cinnamon Bread Pudding with Salted Caramel Sauce

Seasonal Fruit Cobbler



Did you know...

Your guests can book rooms in the same building as your function. That’s smart!

For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017

Hors D'Ouevres

\$12.00 per person

(Prices Based on Two Hour Reception and Minimum of 20 guests—Menus for smaller reception times or guest count are available)

Please Select 4 Items from below

Cold Tray Passed Hors D'Ouevres

Eggplant Caponata Crostini with Ricotta Salata

Beef Tenderloin Crostini with Horseradish Cream Smoked Trout Salad Latke

Smoked Salmon Bilini with Caviar, Dill, Radish

Smoked Trout Salad Latke

Tuna poke on Sesame Lavash

Moroccan Chicken Salad Tartlet

Lobster Knuckle Sandwiches

Hot Tray Passed Hors D'Ouevres

Herb & Goat Cheese Stuffed Mushrooms

Mini Crabcake with Lemon Caper Aioli

Coconut Shrimp with Pineapple Mustard

Chicken Satay with Spicy Thai Peanut Sauce

Brie and Membrillo Tartlets

Crab and Brie Rangoons with Watermelon Gastrique

Corn and Shrimp Fritters with Tomato Jam

Hors D'Ouevres Stations

(Prices Based on Two Hour Reception and Minimum of 20 people)

Fresh & Flaky Tortilla Chips -- \$2.00 per person

With Fresh Salsa and Guacamole

Mediterranean Dipping Station -- \$3.00 per person

Hummus, Baba Ghanoush, Olive Tapenade, Toasted Pita Chips, Dolmas, Artichokes & Olives

Vegetable Crudite -- \$3.50 per person

Asparagus, Red Peppers, Summer Squash, Carrots, Celery, Radish, Tomato, Cauliflower with Hummus and Herb-Cream Dipping Sauces

Artisanal Cheese Platter -- \$7.00 per person

Assortment of Cheeses with Fresh Fruit, Nuts, Crackers

Harvest Moon Display -- \$10.00 per person

Combination of Artisanal Cheeses, Crudite and Mediterranean Dipping Station

Chilled Chesapeake Cocktail Shrimp -- \$7.00 per person

Jack Daniels Bourbon Cocktail Sauce

Crab, Artichoke and Spinach Boule -- \$5.00 per person

Served with Toasted Pita Chips



Did you know...

Nage keeps a year-round staff of highly professional Servers, Bartenders, Chefs, Cooks, and Event Coordinators on hand at all times? These talented people make the difference between a good party and an event to remember. Ask us how we can help you staff your event!

For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017

Beverages

(Minimum of 12 ppl for select beverage service – Some exceptions may apply.)
Seasonal Drink Menus are Available

Coffee and Tea Service

- ½ Gallon (12 people) -- \$30.00
- 1 ½ Gallon (18-30 people) -- \$50.00
- 2 Gallon (30-50 people)-- \$75.00

Individual Beverages

- Coke, Diet Coke, Sprite,
Individual Water
\$2.50 each

By the Pitcher or By The Gallon

- Fresh Brewed Iced Tea-- \$20.00 / Gallon
- Milk (Serves 5/7) --\$12.00 / Pitcher
- Orange, Cranberry, Tomato or Grapefruit Juice (Serves 5/7)--\$16.00 / Pitcher
- Lemonade (Serves 5/7)-- \$16.00 / Pitcher

Bar Beverages

Full Service Bars Can Be Based on Consumption
All Bar Packages Require a Bartender -- \$75.00 per hour / 1 hour minimum
Recommended Minimum of 2 Bartenders for Parties of 40 guests or more.

<p>#1: Call Brand Package Minimum 1 Hour – 20 Person Minimum (Some Exceptions May Apply) \$12.00 per person for 1st hour \$8.50 per person for every additional hour (rounded to the next full hour)</p> <p>Liquors Stoli Flavors, Tanqueray, Bacardi, Jack Daniels Dewars, Sauza, Bols</p> <p>Assorted Beer and Wine</p> <p>Mixers Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange, Cranberry, Pineapple and Grapefruit Juice</p> <p>Garnish Lemons, Limes, Oranges, Olives, Cherries, Cocktail Onions</p>	<p>#2: Premium Brand Package Minimum of 1 Hour – 20 Person Minimum (Some exceptions may apply.) \$15.00 per person for 1st Hour \$10.00 per person for each additional hour (rounded to the next full hour)</p> <p>Liquors Grey Goose, Bombay Sapphire, Mt. Gay, Maker's Mark, Johnny Walker Black, Vermouths, Cointreau, Tres Generaciones</p> <p>Assorted Beer and Wine</p> <p>Mixers Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda, Orange, Cranberry, Pineapple and Grapefruit Juice</p> <p>Garnish Lemons, Limes, Oranges, Olives, Cherries, Cocktail Onions</p>
<p>#3: Beer & Wine Package Minimum of 1 Hour – 20 Person Minimum (Some exceptions may apply.) \$10.00 per person for 1st hour \$6.00 per person for every additional hour (rounded to the next full hour)</p> <p>Wines 4 Wine Selection (2 White and 2 Red)</p> <p>Beers Assorted Imported and Domestic Beer (\$6.75 Per Person for 1 Red and 1 White and 2 Beer Selections)</p>	<p>#4: Consumption Bar Call Brand \$7.00 each Premium Mixed Drinks \$10.00 each Domestic Beers \$5.00 each Imported Beers \$6.00 each House Champagne \$10.00 / glass House White Wine \$8.00 / glass House Red Wine \$8.00 / glass Non-Alcohol Drinks \$3.50 each Fiji Still Water \$8.00 / bottle S. Pellegrino \$8.00 / bottle</p>

For a full wine list please contact the Banquets and Events Manager or visit nagerestaurant.com
For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017

Complete Meeting Package

(Minimum of 12 Guests—Some exceptions may apply)

All Packages Include 10% District of Columbia Sales Tax and 22% Service Charge

Option #1: \$55 / person

Includes the following:

Meeting Room Rental

Audio-Visual Package (Screen, LCD, Flipchart)

AM Break: Assorted Pastries, Coffee and Tea Service

PM Break: Chips & Pretzels AND Cookies

Option #2: \$65 / person

Includes the following:

Meeting Room Rental

Audio-Visual Package (Screen, LCD, Flipchart)

Breakfast: Classic Continental

AM Break: Fresh Fruit Tray or Assorted Pastries

PM Break: Chips & Pretzels AND Cookies and Brownies OR Fresh Fruit AND Vegetable Crudit 

Option #3: \$80 / person

Includes the following:

Meeting Room Rental

Audio-Visual Package (Screen, LCD, Flipchart)

Breakfast: Classic Continental

AM Break: Fresh Fruit Tray or Assorted Pastries

Lunch Break: Sandwich Board Selection

PM Break: Chips & Pretzels AND Cookies and Brownies OR Fresh Fruit AND Vegetable Crudit 

Option #4: \$100 / person

Includes the following:

Meeting Room Rental

Audio-Visual Package (Screen, LCD, Flipchart)

Breakfast: Deluxe Continental or Hot Breakfast

AM Break: Fresh Fruit Tray or Assorted Pastries

Lunch Break: Buffet Lunch Selection (Plated lunch available for \$6.00 surcharge per person.)

PM Break: Select Hors D'Ouevres Station



Did you know...

Business meetings held in private settings, such as the ones at Nage, are up 27% over the last two years. Your clients are expecting the amenities of a full service location and we can help!

For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017

Fees & Policies

Room	Square Footage	Dimensions	Conference	U-Shape	Hollow Square	Classroom	Theatre	Reception	Banquet 8-Tops	Banquet 10-Tops
Lafayette	360	24' x 15'	12							
Daniel Webster	380	19' x 20'	20	15	20	20	30	30	32	30
General Scott	968	44' x 22'	50	40	40	50	120	125	64	80
Pre-Function Foyer	660	30' x 22'	Pre-function Space is used for Receptions or Buffet Setups Only (Some exceptions may apply)					60-80	-	50

Room Rates

Event Space rates are determined by the size of the room, the time of the day, and whether your group will be having Food and Beverage service. The rates are also subject to change due to season and demand. Please call Chanel Quiles-Rawlinson at 202.448.8017 for current Event Space rates.

Additional Fees

- Chef/Attendant/Bartender - \$75.00 Per hour 1 hour minimum. Bartender required for groups of 20 or more with alcohol service.
- A 20% Service Charge will be applied to all events. All packages are not subject to DC Sales Tax.

Deposit

Nage requires a deposit for an event to be considered a definite. An event proposal does not constitute a contract, deposit, or event space hold. (The credit card authorization form must be completed even if paying with a corporate check. It will be placed in the clients file.)

Lunch = \$250.00 Required Deposit to guarantee event space hold.

Dinner = \$250.00 Required Deposit to guarantee event space hold.

Cancellation Policy

Cancellation of a contracted Private Dining Event will be held in the following manner:

Cancellation over 21 days in advance of the Event: **Full Deposit Refund**

Cancellation over 7 days in advance of the Event: **Forfeiture of half of the deposit (\$125.00 Handling Fee)**

Cancellation less than 7 days in Advance of the Event **Forfeiture of Deposit + the client is responsible for paying 1/3 of the estimated food cost.**

Restaurant Buyouts

Each request is reviewed for availability.

For photos of event spaces, event diagrams/set-ups, please visit our website at nagerestaurant.com

For questions or to place an order, please call our Private Dining Coordinator at (202) 448-8017