

private dining

Thank you for considering TAG Restaurant for your event. We look forward to showcasing our commitment to excellence in a sophisticated but casual setting, through our eclectic wine list, our continental cuisine, and our high standard in personalized service.

Whether planning a professional function or a social celebration, TAG is the perfect location for a group gathering.

Our menu features innovative dishes from all over the world, sure to fit for any occasion. We will work with you to put the perfect menu together to reflect your specific event.

If you are interested in a wine or drink selection for your event, please let us know. We are more than happy to assist in personally designing your beverage selections.

There are many ways we can work with you to make your event at TAG a sensation-- from collaborating on food and beverage selections, to organizing A/V equipment or helping plan flower arrangements. Please let us know how you envision your event and we will be happy to assist you.

TAG Restaurant Private Dining Contract

The use of our private dining space has a few guidelines.
Please read carefully and initial in the spaces provided.

_____ Please provide us with a signed dining contract and credit card authorization no later than one week prior to your event. TAG cannot hold any reservations without a signed contract.

_____ An accurate guest count is needed at least 72 business hours prior to the event. Seating arrangements and food counts will be based on the confirmed guest total.

_____ If the guest count drops more than 20%, we reserve the right to charge for each guest under 80% of the total guest count on booking.

_____ In order to insure efficient service and food preparation times, please have your guests preselect any course which offers them a choice. 72 business hours prior to the event, client will provide TAG restaurant with guarantee of preselected items.

_____ The minimum food cost (before tax and gratuity) for this event is \$ _____

_____ A deposit of \$ _____ (half of the minimum) is required to hold this reservation.

_____ A 20% gratuity will be added to the final bill, before tax.

_____ In case of cancellation, a 72 business hour advance notice is required. If you fail you give adequate notice of cancellation, the minimum price will be applied to the credit card on file.
(Please review the credit card authorization form)

I, _____, agree with the above stipulations. Date:

____/____/____

Occasion:

Event Contact:

Phone Number:

E-mail:

Fax Number:

Event Date:

Arrival Time:

Number of Guests:

Type of Event:

Credit Card Authorization Form

The completion of this authorization form will confirm your reservation at TAG Restaurant and act as a deposit if you should unexpectedly cancel your reservation (please refer to cancellation policy below). We will keep all information entered on this form strictly confidential.

I, _____, hereby authorize TAG Restaurant to charge my credit card account in the amount not to exceed the per person menu price for each confirmed guest.

Credit Card Information:

VISA MasterCard American Express Discover

Credit Card Number: _____

Expiration Date: ____ / ____

Credit Card Billing Address:

Name: _____

Company Name: _____

Street: _____

City: _____ State: _____

Zip Code: _____ - _____ Country: (if not US) _____

Telephone: _____ - _____ - _____

Cardholder's Signature

____ / ____ / ____

Date

Cancellation Policy:

Date of Reservation: ____ / ____ / ____

If you should cancel your reservation less than 72 hours before your reservation time, we will charge the above credit card the set menu price for each confirmed guest.

Menu Options

For groups of 12 guests or more TAG prefers diners to order off of a set menu consisting of three, four, or five courses designed specifically for the event. Based on your selections and preferences, we can serve starters and salads to be shared or as selected by each guest . Also, if you would prefer to not offer a set menu to your guests, please let us know. We are more than happy to discuss other options with you.

Dinner Events

Three-Course Menu: \$45-60 per person based on selections
Appetizer, Entrée & Dessert

Four-Course Menu – \$55-75 per person based on selections
Appetizer, Salad, Entrée & Dessert

Five-Course Menu – \$70-90 per person based on selections
Cold Appetizer, Hot Appetizer, Salad, Entrée & Dessert

Lunch Events

Two- Course Menu: \$22 per person
Appetizer or Salad & Entrée

Three-Course Menu: \$28 per person
Appetizer, Entrée & Dessert

Four-Course Menu – \$35 per person
Appetizer, Salad, Entrée & Dessert

Beverage & Wine Selection

Lunch and Dinner

Private groups may order their drinks a la carte, or pre-select wine or cocktails to be served with their meal. Our knowledgeable staff is available to assist you with choosing the best option to fit your event.