

private dining *by*



SEPIA



OVERVIEW

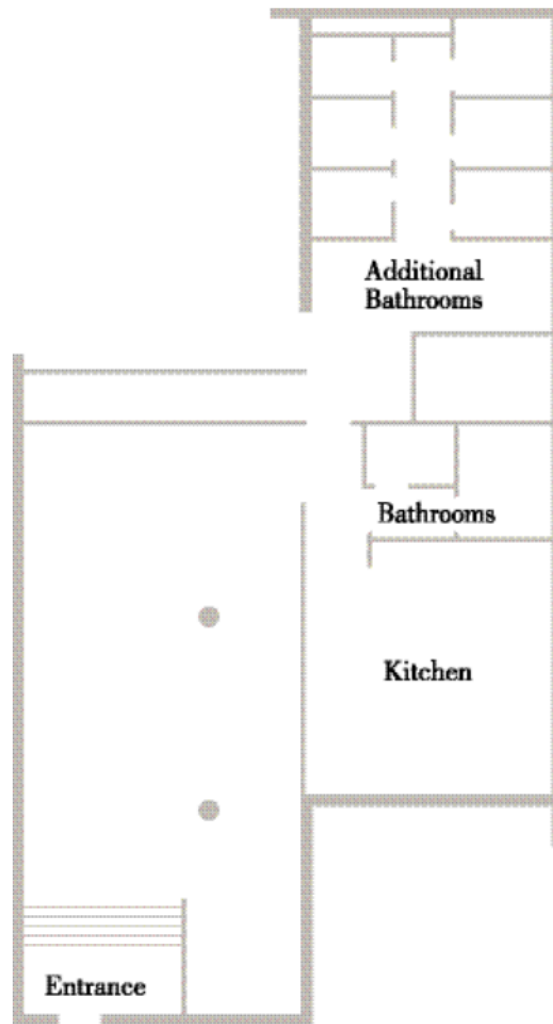
Seamlessly melding refined and rustic, vintage and contemporary, Sepia has the feel of an instant classic. Located next door, Private Dining by Sepia is a warm, inviting, and stylish venue. Designed to cater to any occasion, it serves as the perfect backdrop to the inventive, seasonal American cuisine created by Executive Chef Andrew Zimmerman and Chef De Cuisine Kyle Cottle.

capacity

approx. square footage: 1,100

standard maximum seated: 60

standard maximum standing: 100



PASSED HORS D'OEUVRES

\$16pp for 4 items
(\$4 per piece)

VEGETABLE

caramelized onion churro, white cheddar, dill
cauliflower tempura, chili aioli
endive, herbed farro, smoked cheese, walnut
caramelized comté éclair, smoked egg yolk, sweet sherry

SEA

oyster, yuzu kosho, red onion mignonette
petite double baked potato, golden kaluga caviar
ahi tuna, nori soufflé, bonito aioli
mussel escabeche, grilled bread, pickled peppers

MEAT

shaved lady edison ham, brioche, olive oil jam, calabrian chile
crispy duck confit croquette, cherry preserves
roasted garlic meatball, arrabiata, parsley
beef tartare, malt vinegar potato crisp, caramelized onion aioli

PASSED SMALL PLATES

\$8 per plate

truffled fried chicken, spicy honey, sweet potato puree
roasted cauliflower, golden raisin, pine nut, winter citrus, parsley

SAVORY TABLE

selection of 3 for \$30pp | each additional selection \$5pp

selection of domestic artisan cheeses, lavash crackers, jam, candied walnut
charcuterie display, grilled bread, accoutrements
roasted cauliflower, couscous salad, pine nut, golden raisin, citrus vinaigrette
beet salad, goat cheese, hazelnuts, red wine vinaigrette
little gem salad, gordal olive, parmesan, croutons, roasted garlic vinaigrette

SWEET TABLE

selection of 3 for \$12pp | each additional item +\$4pp

chocolate & coffee opera torte
cheesecake, seasonal fruit
macarons, whipped ganache filling
seasonal tartlet
chocolate profiteroles
yuzu posset, seasonal fruit
vanilla & white chocolate entremet
madeleines

SWEET TREAT TO-GO

\$14pp++

assorted cookies

mignardises

macarons

BEVERAGES

beverage package OR bar upon consumption

BAR UPON CONSUMPTION

all prices listed are per drink
please select one spirit level

SILVER LEVEL / \$11EA

Titos' Vodka
Beefeater Gin
El Dorado 5 Year Rum
Early Times Bottle-in-Bond Bourbon
Old Overholt Rye
Chinaco Blanco Tequila
Speyburn 10 Year (+\$2)

OR

GOLD LEVEL / \$14EA

Ketel One Vodka
Martin Miller's Gin
El Dorado 12 Year Rum
Elijah Craig 12 Year Bourbon
Templeton Rye
Avión Silver Tequila
Balvenie 12 Year Single Malt (+\$4)

ADDITIONAL BEVERAGES

Beer \$8: Krankshaft Kölsch, Lagunitas IPA

After Dinner: port \$12 | cognac \$16 | coffee \$5.50 | tea \$7

Soft Drinks \$5: coke, diet coke, sprite, ginger ale,
cranberry/pineapple/grapefruit juice, ginger beer (+2)

Bottled Water \$7: San Pellegrino

BEVERAGE PACKAGE

pricing is per person / applies to all guests for entirety of event

BRONZE - \$20 first hour sommelier white & red wine, beer, soft drinks, coffee & tea
\$9 each additional hour

SILVER - \$22 first hour silver level spirits, beer, sommelier white & red wine, soft drinks, coffee & tea
\$11 each additional hour *(excludes scotch)*

GOLD - \$25 first hour gold level spirits, beer, sommelier white & red wine, soft drinks, coffee & tea
\$15 each additional hour *(excludes scotch)*

ENHANCE YOUR BAR

classic cocktails

\$50 setup fee / includes all classic cocktails to be available for guests.

classic cocktails are charged on consumption.

Silver Level | Gold Level

\$13ea \$16ea

Classic Martini	Gimlet	Moscow Mule
Manhattan	Negroni	Dark & Stormy
Old Fashioned	Daiquiri	Champagne Cocktail

signature batched cocktails

By Sepia Head Bartender, Keith Meicher

Choose from three sizes:

Small (30 servings) \$350 | Medium (45 servings) \$495 | Large (60 servings) \$650

Choose one from below or feel free to share a custom request!

Jules et Jim

rosemary infused vodka, lime, campari, blackberry syrup

Jefferson Cooler

vodka, seasonal syrup, lemon, soda

French 75

vodka, lemon sour, sparkling wine, orange bitters

Hemingway

rum, lime, simple syrup, grapefruit

Cat's Pajamas

whiskey, averna amaro, maraschino, cherry-vanilla bitters

WINES MADE SIMPLE

Below is a selection of thoughtfully produced wines, hand-picked
by Sepia Beverage Director Alex Ring.

wines are priced by the bottle. please select one from each category

SPARKLING

- Val de Mar Blanc de Blancs Brut NV, France \$58
*From an esteemed Chablis producer. Bright green apple, tangy lemon curd, and toast.
Bone dry and mineral. Perfect for cocktail hour.*
- Sommariva Prosecco Superiore di Valdobbiadene NV, Veneto, Italy \$65
*Glera. Orange blossoms and nectarine on the fresh nose. Easy going and soft with juicy
yellow peach and apricot. (sustainable/organic)*
- Gramona 'La Cuve' Corpinnat 2016, Penedès, Spain \$80
*50% Xarel-lo, 40% Macabeu and 10 % Parellada. Full bodied and creamy with notes of
white flowers, freshly baked bread and citrus. (organic/biodynamic)*
- Champagne Tribaut Brut Origine NV, Champagne \$99
*A blend of Meunier, Pinot Noir, and Chardonnay, this unique Champagne exhibits
a persistent mousse and rich texture.*

WHITE

- Kumusha Sauvignon Blanc 2020, Western Cape, South Africa \$58
*Gooseberry, fresh cut melon, and river stones. Perfect for the New Zealand Sauvignon Blanc
lover in your life. From Black owner/winemaker Tinashe Nyamudoka. (sustainable/organic)*
- Gaierhof Pinot Grigio 2021, Trentino, Italy \$56
*This Alpine influenced Pinot Grigio showcases notes of white fruits, citrus zest, and almond skin.
Versatile and easy-drinking.*
- Olianas Vermentino 2019, Sardinia, Italy \$60
Medium body. Ripe peaches and orange zest, with a salty finish. An Italian beach vacation in a glass.

Marie Dulac Sancerre 2019, Loire Valley, France \$78
*100% Sauvignon Blanc. Crisp citrus with hints of grapefruit and a long finish.
Made by an enterprising, community-minded husband and wife team.*

Maldonado Family *Los Olivos Vineyard* Chardonnay 2020, Napa Valley \$95
*The Maldonado family immigrated to California to become vineyard workers.
After years of working in Napa and Sonoma, they saved up enough money to purchase their
own vineyard in the northern part of Napa. This is a classic, creamy California Chardonnay.*

RED

Dourthe La Grande Cuvée 2018, Bordeaux, France \$58
*Cabernet Sauvignon, Merlot, Petit Verdot. A medium-bodied, earthy claret with soul.
Plum, raspberry, and baking spices.*

Domaine de Montvac Côtes du Rhône 2019, France \$62
*Grenache, Syrah, Mourvèdre. Medium body. Black raspberry, herbs de Provence
and dried earth. From a rising star among women winemakers.*

Vasse Felix 'Filius' Cabernet Sauvignon 2019, Margaret River, Australia \$72
Full-body, with elegant tannins. Blackcurrant, chocolate, blueberry, mint.

Freeman Sonoma Coast Pinot Noir 2019, Sonoma \$95
*Winemaker Akiko Freeman has a sharp palate and keen sense for details.
Her refined Sonoma Coast Pinot features notes of dark cherries and black tea.*

*Sepia's James Beard-nominated wine list features over 400 labels, with
many of them highly allocated and available in very small quantities. Should you
wish to elevate your guests experience with enhanced wines or dinner wine pairings, our
dedicated events team will be happy to coordinate with you.*

ANSWERS TO FAQ

DEPOSITS & PAYMENTS

30% of the estimated event total will be due with contract upon signing. Payment of the F&B minimum balance will be due as a second deposit 14 business days prior to the event. All additional charges incurred during the event will be charged to the credit card on file upon conclusion of the event. A final receipt will be sent via email the following business day. Note: deposits paid toward private dining room may not be transferred to any table in the restaurant.

MENU SELECTIONS

Menus must be selected ten business days prior to your event. If menu selections are not received by this deadline, chef's choice will apply. Menu ingredients are always subject to availability. Tastings are not available for private dining events.

CUSTOM DESSERTS

Inquire about custom desserts & cakes provided by our talented pastry chef, Erin Kobler. Outside vendors must be approved. Cutting/plating fee applies for any outside bakery cake/dessert served onsite (\$4pp++).

A/V

Projector and screen (8') are available with a \$350 room rental fee. A wireless microphone is available at no additional cost.

VENDORS

Private Dining by Sepia does not require the use of specific vendors for your event; however, we would be happy to provide a list of recommendations. Any vendor is welcome to arrive up to 2-hours prior to your event start time for setup. Vendor meals are available at \$35pp++ which includes one entree.

PARKING

Sepia does not have valet parking/dedicated parking lot. There is a public parking garage located directly across the street at 116 N. Jefferson St, and the entire neighborhood is surrounded with street metered parking and various paid lots.

DECOR

Outside decor is allowed with prior approval. Confetti, glitter, and scattered rose petals are not permitted. Nothing sticky/potentially damaging to be hung from walls/ceiling/floors. Any non-permitted decor brought in may be subject to clean-up/repair fees.