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# Gracie's★

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PRIVATE DINING ROOM  
SPEAKER PROGRAMS



## Frequently Asked Questions

Is the room completely private with 4 solid walls, and a door and free of windows?

- ▶ Yes

What space do you have available?

- ▶ The Private Dining Room on the lower level, complete with it's own private bar.

What is the maximum capacity with A/V?

- ▶ 22 Guests

Do you have any on-site AV equipment available?

- ▶ We have a screen and projector available. The cost to use is \$100.

Do you allow third-party AV companies in the event we need additional AV?

- ▶ Third-party vendors are allowed, but they are required to provide a certificate of insurance. Also, portable screens are not recommended due to the space they require.

Is there Wi-Fi available? Is there a cost?

- ▶ Yes, there is Wi-Fi available at no additional charge.

Is there a minimum Food & Beverage spend for the space?

- ▶ \$1,500 for Wednesday, Thursday, and Sunday events
- ▶ \$1,800 for Friday or Saturday events

What are your tax and gratuity percentages?

- ▶ State Tax 7%, Local Tax 1%, Service Charge 25%, Administration Fee 8%

If we do not reach the F&B Minimum, can the remained be listed as a room fee?

- ▶ Absolutely! This would be represented as a separate line item.

What are the parking options on-site?

- ▶ For street parking close to Gracie's, we highly recommend utilizing the [Park Mobile App](#) for meter payment. When street parking is not available, we recommend the 35 Aborn St parking lot, right around the corner from Gracie's (Behind [Durk's](#)) or the PPAC Garage, at 233 Weybosset St. We do not offer valet parking.

Do you require any deposits to secure the space?

- ▶ Yes, we require a deposit of \$1,600 to secure the space.

When is the final guaranteed guest count due?

- ▶ 3 weeks prior to the event for ordering purposes

What is your cancellation policy?

- ▶ Cancellation Between 1 Month and 2 Weeks Prior to the Event: No refund or credit will be issued. Client will not owe any additional payments unless otherwise noted in the invoice.
- ▶ Cancellation Less Than 2 Weeks Prior to the Event: No refund or credit will be issued. Client will owe any amount remaining unpaid on the invoice.





The private room was lovely, the service was impeccable, the food was phenomenal” - Nan



TWO COURSE DINNER

# Inclusive Menu One

\$100 per guest  
Inclusive of tax & service fees

PACKAGE INCLUDES ALL NON-ALCOHOL BEVERAGES AND COFFEE & TEA SERVICE

## 1st Course

CHOICE OF THREE

Crescent Farms Duck Confit

Chefs preparation, inspired by the season

Local Market Fish

Chefs preparation, inspired by the season

Statler Chicken Breast

flint corn polenta, seasonal vegetables and  
savory vermouth reduction

\*available for parties of 20+ guests

Gracie's Rigatoni Campanaro

sweet & spicy sausage, plum tomato, green  
onion, ricotta salata

\*Seasonal Vegetable Tasting

Chef's preparation, inspired by the season

\*complimentary fourth entree for all events

## 2nd Course

Seasonal Dessert

Chef's preparation, inspired by the season  
individually plated



Questions? Contact Maria, our Private Events & Hospitality Leader at [maria@graciesprov.com](mailto:maria@graciesprov.com).

THREE COURSE DINNER



# Menu Two

\$125 per guest  
Inclusive of tax & service fees

PACKAGE INCLUDES ALL NON-ALCOHOL BEVERAGES AND COFFEE & TEA SERVICE

## 1st Course

### Baby Greens Salad

blue cheese, red onion, potato chips soy  
sherry vinaigrette

### Russet Potato Gnocchi

Chefs preparation, inspired by the season



## 2nd Course

CHOICE OF THREE

### Crescent Farms Duck Confit

Chefs preparation, inspired by the season

### Local Market Fish

Chefs preparation, inspired by the season

### Statler Chicken Breast

flint corn polenta, seasonal vegetables and  
savory vermouth reduction

\*available for parties of 20+ guests

### Gracie's Rigatoni Campanaro

sweet & spicy sausage, plum tomato, green onion,  
ricotta salata

\*Seasonal Vegetable Tasting

Chef's preparation, inspired by the season

\*complimentary fourth entree for all events

## 3rd Course

### Seasonal Dessert

Chef's preparation, inspired by the season  
individually plated



THREE COURSE DINNER



# Menu Two

\$150 per guest  
Inclusive of tax & service fees

PACKAGE INCLUDES ALL NON-ALCOHOL BEVERAGES AND COFFEE & TEA SERVICE

## 1st Course

CHOICE OF TWO

### Baby Greens Salad

blue cheese, red onion, potato chips soy  
sherry vinaigrette

### Russet Potato Gnocchi

Chefs preparation, inspired by the season

### Seasonal Soup

Chef's preparation, inspired by the season

### Seasonal Salad

Chef's preparation, Inspired by the season



## 2nd Course

CHOICE OF THREE

### All Natural Filet of Beef

parmesan and pine nut spinach, pommes puree,  
red onion marmalade, Bordelaise  
\*available for parties of 20+ guests

### Georges Bank Sea Scallops

Chefs preparation, inspired by the season

### Crescent Farms Duck Confit

Chefs preparation, inspired by the season

### Local Market Fish

Chefs preparation, inspired by the season

### Statler Chicken Breast

flint corn polenta, seasonal vegetables and  
savory vermouth reduction  
\*available for parties of 20+ guests

### Gracie's Rigatoni Campanaro

sweet & spicy sausage, plum tomato, green onion,  
ricotta salata

### \*Seasonal Vegetable Tasting

Chef's preparation, inspired by the season

\*complimentary fourth entree for all events

## 3rd Course



### Seasonal Dessert

Chef's preparation, inspired by the season  
individually plated





# BEVERAGE OFFERINGS



## PREPAID OPTIONS

### Signature Open Bar

\$28 per guest for the first hour

\$16 per guest for each hour after

### Beer & Wine Open Bar

\$16 per guest for the first hour

\$8 per guest for each hour after

### Capped Bar

Open Bar until predetermined limit is hit

## Your Private Bar includes :

- ▶ Premium Liquor
- ▶ Seasonal Wines
- ▶ Local & Craft Beer



## ADDITIONAL OPTIONS

### On Consumption

Open Bar - host pays for tab

### Cash Bar

full bar - guests pay for tabs

# THIS ALL LOOKS GREAT! NOW WHAT?

## QUOTE

Tell us your vision and receive a sample quote



## RESERVE

Submit a signed contract and deposit  
to secure the date



## PLAN

Review, adjust, and amend the details

## FINALIZE

Three weeks prior, finalize all  
menus & guest counts







# Gracies\*



Ready to book your party?

Contact Maria, our Private Events Leader,  
at [maria@graciesprov.com](mailto:maria@graciesprov.com).

