



PRIVATE DINING ROOM ARRANGEMENTS

Thank you for considering Zephyr Grill & Bar for your upcoming event.
Our vibrant atmosphere & menu will dazzle your guests.

RESERVATIONS

VINTAGE ROOM

Available to host a maximum of 48 guests for a private function 7 days a week for lunch, weekend brunch & dinner.

CELLAR ROOM

Available to host a maximum of 22 guests for a private function available 7 days a week for lunch, weekend brunch & dinner.

A credit card number & signed contract is required to secure your private reservation.

HOURS & MINIMUMS

A minimum food & beverage charge applies to events in our Grill Room & Barrel Room.

LUNCH

VINTAGE ROOM

Monday thru Friday: 3 hours, \$500 food & drink minimum excluding sales tax.

Saturday & Sunday: 3 hours, \$750 food & drink minimum excluding sales tax.

CELLAR ROOM

Monday thru Friday: 3 hours, \$300 food & drink minimum excluding sales tax.

Saturday & Sunday: 3 hours, \$500 food & drink minimum excluding sales tax.

All private dining lunch reservations must start no later than 1:30pm.

EVENING

VINTAGE ROOM

Sunday - Thursday: 4 hours, \$750 food & drink minimum excluding sales tax.

Friday & Saturday: 4 hours, \$2200 food & drink minimum excluding sales tax.

CELLAR ROOM

Sunday - Thursday: 4 hours, \$500 food & drink minimum excluding sales tax.

Saturday & Sunday: 4 hours, \$1000 food & drink minimum excluding sales tax.

All private dining reservations starting 2pm or later will be considered an evening function.

ALL DAY MEETINGS

VINTAGE ROOM

Available 8am - 4pm: \$800 food & drink minimum excluding sales tax.

CELLAR ROOM

Available 8am - 4pm: \$500 food & drink minimum excluding sales tax.

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MENU SELECTIONS

All food & beverage must be provided through Zephyr Grill & Bar

The cost per person is based on your choice of menu items. We ask that your menu & the details of your banquet be completed a minimum of ten (10) days in advance of your event.

Our seated 3 course lunch functions include dessert (mint brownies). Should you wish to also bring in your own dessert such as a special cake, there will be no dessert fee charged. For buffet/appetizer and brunch type functions if you choose to bring in your own dessert, such as cake, cookies, cupcakes or any other type of dessert, there is a \$2.00 per person charge (excluding sales tax). We will be happy to present, plate & serve your dessert for your group as well as take care of all plate, utensil & clean up needs. Due to Health Department regulations, foods other than those prepared in a licensed commercial bakery cannot be served.

For dinner functions only, if you would like to provide your own dessert (from a licensed, commercial bakery) we will deduct \$3 from the entrée price.

For all private functions, Zephyr requires your wine to be purchased by the restaurant. No outside wine may be brought on premise.

STAFFING

Our banquet pricing includes staffing for your event. However, should you choose a no-host bar, additional staffing will be needed. For this additional staff we will assess a \$25 per hour labor charge for a total of \$75 for a lunch event & \$100 for a dinner event. This amount will be added to your final bill. For a hosted bar or hosted wine & beer & non-alcoholic beverages the labor charge does not apply.

GUARANTEES

A guaranteed number of guests is required by 11am two (2) business days prior to your event. Charges are based on the number of guests guaranteed or the actual number of guests exceeding guarantee given, whichever is greater. If a guaranteed count is not received two (2) business days prior, the number of guests originally provided shall serve as your guarantee.

RENTALS

We offer the following rentals: LCD Projector- \$50.00 Screen- \$25.00 Computer Speakers - \$25.00
Additional equipment available - please ask your coordinator for a price quote.

SALES TAX & TIPPING POLICY

Our menu prices do not include CA State sales tax. This will be added to your final bill.

While a mandatory service charge will not be added to your final bill we do encourage, at your discretion, a minimum 18% tip to show appreciation to your servers for the service you received during your private party.

CANCELLATION POLICY / PAYMENT TERMS

We require a signed copy of the Vintage Room/Cellar Room contract to secure your reservation. We also require a credit card number to be on file in the event that your reservation should be cancelled. Events cancelled less than two (2) business days prior to your event shall be charged 50% of the Food and Beverage minimum as specified in the Hours & Minimums section. Events cancelled less than one day prior to your event will be responsible for 100% of the charges as stated in the Hours & Minimums section.

Payment in full is due at the conclusion of your event.

For parties of 20 or less, you have the option to pay separately.
Parties of 21 or more will be presented with one check.

We are unable to accept personal checks as payment.

DECOR & DAY OF EVENT SET UP

Our banquet manager, prior to your event, must approve all of your event music, decorations & accessories.

Please note no taping, tacking or stapling on any surface is allowed.

No confetti, birdseed, rice, flower petals, glass beads, small candies, etc. may be placed on tables or on any surface in the room. Should this occur, a cleaning fee of \$300 will be charged

If needed, our Vintage Room/Cellar Room will be available thirty (30) minutes prior to the event for additional set up. Only the Planner & one other guest may have access the room.

Brittany Thompson - Banquet Manager
Private Banquets: 925-390-2430

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