

*private events*





Thank you for your interest in hosting your private event with us at Jolie.  
Please read through the following to help plan your event.

Point of Contact for all matters concerning Private Event Booking is

Molli Rohland

molli@restaurantjolie.com | 919-803-7221



### CAPACITY:

Jolie can accommodate up to 50 guests and includes use of the bar, rooftop, and sidewalk - rooftop & sidewalk being weather dependent. We do offer Rooftop only Private Events which can accommodate up to 30 guests. An estimate of total guests will be established on initial contract. A final guest count is required seven days in advance of the event. This will establish the minimum amount charged per person on the day of the event.

### MINIMUM, SERVICE CHARGE, ROOM FEE:

Sunday and Monday Full Restaurant Event	\$5,000
Tuesday-Saturday Full Restaurant Event	\$10,000
Tuesday-Saturday Full Rooftop Event	\$5,000
Tuesday-Saturday Partial Rooftop Event*	\$3,000

*\*(only available 2.5 hours and offered 5-7:30pm or 8:30-11pm)*

The food and beverage minimums do not include tax (7.25%), service charge, or \$1000 room fee\* (\*full restaurant events only).

### DEPOSIT AND CANCELLATION POLICY:

A credit card will be required to reserve the event space. To establish the reservation, a card will be placed on file via the Tock booking platform. A 25% deposit is due to secure the full restaurant event reservation. All events must be cancelled seven days prior to event, if within 7 days from event date the party is responsible for paying the food and beverage minimum. Should the party fail to show, the remaining projected total will be charged in full in order to cover costs incurred.

### PAYMENT:

Final bill total is charged at the conclusion of event, unless otherwise arranged. You may split the final amount on multiple forms of payment. We do not offer individual checks or cash bar. If you use a credit card, we will charge an additional 3% to help offset processing costs. This amount is not more than we pay in fees. We do not surcharge debit cards.

### MENU SELECTION:

All menu selections are subject to availability and seasonality per discretion of the Chef. Please advise us of any allergies or dietary restrictions in the party.

- PRE FIXE 1 MENU
- PRE FIXE 2 MENU
- PRE FIXE 3 MENU
- RECEPTION MENU

### BEVERAGE OPTIONS:

All menu selections are subject to availability and seasonality per discretion of the general manager and based on consumption

- HOUSE BEER & WINE: The beverage director will select two red wines, two white wines, and two canned beers..
- HOUSE BEER, WINE & LIQUOR: The beverage director will select two red wines, two white wines, two canned beers and a selection of liquors that are available for the entirety of the event.
- PREMIUM SELECTIONS: The host and the beverage director will work together to create a custom beverage package.

\*pricing is based upon selections



# PRE FIXE MENU | SAMPLE

Includes 3 Courses with allowing your guests to select their first & entree courses. Dessert will be served individually.

\$85 Per Person

## PETIT PLATS

FOR THE TABLE:

*pain et beurre*

'BOULTED BREAD' BAGUETTE, FANCY BUTTER, HERBS



## SOUPES ET SALADES

CHOICE OF:

*potato & leek soup*

LOBSTER KNUCKLES, CRISPY HAM

*or*

*butter lettuce salad*

SNOW PEAS, FROMAGE BLANC, SHALLOT VINAIGRETTE

## PLATS PRINCIPAUX

CHOICE OF:

*trout à la grenobloise, cauliflower, fennel, brown butter*

*or*

*steak frites, seared ny strip, sauce verte, herb frites*



GARDEZ DE LA PLACE POUR LE DÉSSERT!

*crème brûlée*  
STRAWBERRY CHAMOMILE



# PRE FIXE MENU 2 SAMPLE

Includes 4 Courses with allowing your guests to select their second & entree courses. First Course will be served for the table.

Dessert will be served individually.

\$100 Per Person

## PETIT PLATS

### FOR THE TABLE:

*pain et beurre*

'BOULTED BREAD' BAGUETTE, FANCY BUTTER, HERBS

*escargot*

BROCCOLINI, ANCHOIADE, LEMON, CAPER

*steak tartare*

ACCOUTREMENTS, SOUR CREAM CHIPS



## SOUPES ET SALADES

### CHOICE OF:

*potato & leek soup*

LOBSTER KNUCKLES, CRISPY HAM

*or*

*butter lettuce salad*

SNOW PEAS, FROMAGE BLANC, SHALLOT VINAIGRETTE

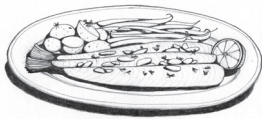
## PLATS PRINCIPAUX

### CHOICE OF:

*trout à la grenobloise, cauliflower, fennel, brown butter*

*or*

*steak frites, seared ny strip, sauce verte, herb frites*



GARDEZ DE LA PLACE POUR LE DÉSSERT!

*crème brûlée*  
STRAWBERRY CHAMOMILE



# PRE FIXE MENU 3 SAMPLE

Includes 4 Courses with allowing your guests to select their second & entree courses. First Course will be served for the table.

Dessert will be served individually.

\$125 Per Person

## PETIT PLATS

### FOR THE TABLE:

*pain et beurre*

'BOULTED BREAD' BAGUETTE, FANCY BUTTER, HERBS

*escargot*

BROCCOLINI, ANCHOIADE, LEMON, CAPER

*steak tartare*

ACCOUTREMENTS, SOUR CREAM CHIPS

## SOUPES ET SALADES

### CHOICE OF:

*potato & leek soup*

LOBSTER KNUCKLES, CRISPY HAM

or

*butter lettuce salad*

SNOW PEAS, FROMAGE BLANC, SHALLOT VINAIGRETTE



## COURS COMPLÉMENTAIRE

*lobster thermidor*



## PLATS PRINCIPAUX

### CHOICE OF:

*trout à la grenobloise, cauliflower, fennel, brown butter*

or

*steak frites, seared ny strip, sauce verte, herb frites*

GARDEZ DE LA PLACE POUR LE DÉSSERT!

*crème brûlée*  
STRAWBERRY CHAMOMILE



# SAMPLE RECEPTION MENU

Includes passed hors d'ouerves for 2 & 1/2 hours paired with a select beverage menu for your next cocktail event.

Per Person pricing will vary based on your guest count and menu selection.

## PASSED HOR D'OEUVRES



WHIPPED FROMAGE BLANC : HONEY & BAGUETTE  
BEEF TARTARE : TRUFFLE AIOLI & POTATO CHIP  
MUSHROOM VOL-AU-VENT : GRUYÈRE, THYME  
CRAB SALAD : ENDIVE CUP, CITRUS  
OUEFS MIMOSA : SMOKED TROUT, DILL  
\$\$ FOIE GRAS MOUSSE : BRIOCHE, SEASONAL FRUIT  
\$\$\$ OSSETRA CAVIAR : POTATO BLINI, CRÈME FRAICHE, CHIVES



## PASSED COCKTAILS & WINE

*SIGNATURE COCKTAIL*

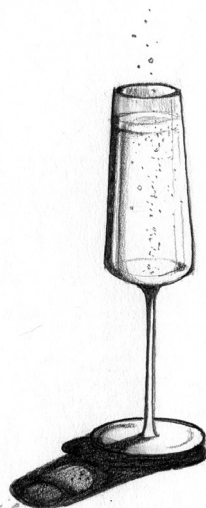
SEASONAL

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CREMANT OR CHAMPAGNE

WHITE OR ROSÉ

RED



LE ROOFTOP



Jolie