

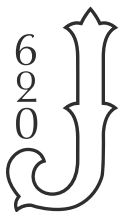
Jolie

private events

JOLIE
612-1011

RESERVED

SELECT PHOTOGRAPHY BY: ALLISON KUHNS



Thank you for your interest in hosting your private event with us at Jolie. Please read through the following to help plan your event. The Point of Contact for all matters concerning Private Event Booking is our General Manager, Molli.

Molli Rohland

molli@restaurantjolie.com | (919) 803-7221

CAPACITY:

Jolie can accommodate up to 50 guests and includes use of the bar, roof-top, 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 \$500 - \$1000 room fee.

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 1 SAMPLE

Includes 3 courses, allowing your guests to select their first and entrée courses. Dessert will be served individually

\$85 PER PERSON

PETIT PLATS

FOR THE TABLE:

pain et beurre

'BOULTED BREAD' BAGUETTE,
FANCY BUTTER, AND HERBS

SOUPES ET SALADES

CHOICE OF:

potato & leek soup
LOBSTER KNUCKLES. CRIPY HAM

OR

butter lettuce salad
SNOW PEAS, FROMAGE BLANC,
AND 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, allowing your guests to select their second and entrée 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, AND HERBS

escargot
BROCCOLINI, ANCHOIADE,
LEMON, CAPER

steak tartare
ACCOUTREMENTS, SOUR CREAM
CHIPS

PLATS PRINCIPAUX

CHOICE OF:

SOUPES ET SALADES

CHOICE OF:

potato & leek soup
LOBSTER KNUCKLES. CRIPY HAM

OR

butter lettuce salad
SNOW PEAS, FROMAGE BLANC, AND
SHALLOT VINAIGRETTE

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, allowing your guests to select their second and entrée 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, AND HERBS

escargot
BROCCOLINI, ANCHOIADE,
LEMON, CAPER

steak tartare
ACCOUTREMENTS, SOUR CREAM
CHIPS

SOUPES ET SALADES

CHOICE OF:

potato & leek soup
LOBSTER KNUCKLES, CRIPY HAM

OR

butter lettuce salad
SNOW PEAS, FROMAGE BLANC, AND
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

LE ROOFTOP



LE DINING ROOM



LE DETAILS



SAMPLE RECEPTION MENU

Includes passed hors d'oeuvres 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

QUEFS 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 CHAMPANGE

WHITE OR ROSÉ

RED





“The evening was absolutely extraordinary in every way. Hosting our families for their very first dining experience like this, a true meal of a lifetime, was such a gift.

From the moment we walked through the door, your team was welcoming, enthusiastic, and meticulous. Their attention to detail created a night we will never forget.

AMBER & PATRICK

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Molli Rohland

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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.

