

# Private Dining

*Jag's*  
STEAK & SEAFOOD





## PERSONAL TOUCHES MAKE AN EVENT SPECIAL

No one understands this better than our team of experienced private dining professionals, who will work with you to ensure that every detail is perfect. Let us transform your next event into a stylish, memorable and delicious experience for any group size or occasion.

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Jag's is always the most flexible, most accommodating place to book our events. I did call a few other locations just out of curiosity. We won't waste our time ever again. We will go directly to Jag's every time. Thanks so much!!  
- Melissa S.

Everything about it was great, from the planning to the execution. I was so impressed with the quick response time and everyone really went above and beyond to make sure that my event was a success. - Chelsea M.

Jag's has helped me and my customers for many years. They are a class act that give quality service to their customers. I do a lot of entertaining with several different restaurants and they are at the top of my list. - Tom L.

Your staff was on top of it and very attentive to our needs. Whether large or small groups, the service has always been excellent and the food gets rave reviews. Thanks for making me look good! - Ann M.

## I TIMELINE

To ensure the most efficient and pleasurable experience, Jag's Steak & Seafood requires the following:

- Event Approval & Credit Card Authorization: Completed electronically within 72 hours of booking
- Menu Selection: Not later than 2 weeks prior to event
- Cancellation: No penalty is cancellation received 72 hours prior to event. Cancellation within 72 hours of event incurs a 30% charge of the food & beverage minimum
- Final Guest Count: 48 hours prior

## I PAYMENT

Credit Card Authorization on file acts as guarantee and will only be charged should the event cancel within 72 hours of scheduled date. At the conclusion of your dinner, you may offer another form of payment. MasterCard, Visa, American Express & Discover accepted. Please note that separate checks are not an available option for private dining.

## I REQUIRED MINIMUM SPEND

According to size, each room has a minimum spend requirement on food and beverage prior to tax and gratuity and fees. In the event you do not meet the minimum spend required, the remaining balance will be listed as unmet fee. Your final bill will show an automatic 20% gratuity, 4% private dining set up fee and 6.5% Ohio sales tax.

## ROOM OPTIONS

<u>Room</u>	<u>Max Capacity</u>	<u>Max Capacity with A/V</u>
Parlor	12	10
Florida	20	18
Sonoma	20	18
Library	24	21
Napa	24	21
Mahogany	40	35
California	42	38
Cellar (seated dinner)	32	25
Cellar (appetizers + drinks)	50	

Your experience is extremely important. Jag's recognizes this need and our staff customizes the look of dining rooms based on the event.

## PREFERRED LOCAL VENDORS

AMA Audio Visual & Computer Solutions (513)519-1764

Petals & Things Florist (513)942-0500

All Occasions Event Rentals (513)563-0600

## AMENITIES

For groups of 50+, multiple connecting rooms available.

Fireplace in most rooms.

Customizable menu with greeting, logo and/or photographs.

DINNER PACKAGES



# Elegant

Based upon your final guest count, you will receive one piece or serving of each appetizer listed in package. These will be served family style or as a display if time and space permits. You may increase quantities or add other options for an additional charge.

Guests will make their remaining course selections onsite to staff

## APPETIZER

Camelot Chicken

Spinach & Artichoke Dip

## FIRST COURSE

**Jaguar Salad** gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

**Julius Caesar Salad** crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

**Crab Bisque** intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

## SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

**6oz Filet Mignon** topped with fried onion straws & veal demi-glace

**12oz New York Strip** topped with fried onion straws & veal demi-glace

**Ora King Salmon** bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

**Chicken Marsala** free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian & Vegan options available upon request

## FINALE

Crème Brûlée

Triple Chocolate Mousse Cake

New York Cheesecake

\$80

per guest

\*price subject to change

# Design

Based upon your final guest count, you will receive one piece or serving of each appetizer listed in package. These will be served family style or as a display if time and space permits. You may increase quantities or add other options for an additional charge.

Guests will make their remaining course selections onsite to staff

## APPETIZERS

Camelot Chicken

Spinach & Artichoke Dip

Lump Crab Cakes

## FIRST COURSE

**Jaguar Salad** gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

**Julius Caesar Salad** crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

**Boursin Berry Salad** gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, raisins, tomatoes and red wine vinaigrette

**Crab Bisque** intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

## SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

**8oz Filet Mignon** topped with fried onion straws & veal demi-glace

**12oz New York Strip** topped with fried onion straws & veal demi-glace

**Citrus Halibut** pan seared with preserved lemon beurre blanc and mic

**Chicken Marsala** free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian & Vegan options available upon request

## FINALE

Crème Brûlée

Triple Chocolate Mousse Cake

New York Cheesecake

\$90  
per guest

\*prices subject to change

# Signature

Based upon your final guest count, you will receive one piece or serving of each appetizer listed in package. These will be served family style or as a display if time and space permits. You may increase quantities or add other options for an additional charge.

Guests will make their remaining course selections onsite to staff

## APPETIZERS

Camelot Chicken

Spinach & Artichoke Dip

Fire & Ice Shrimp Cocktail

## FIRST COURSE

**Jaguar Salad** gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

**Julius Caesar Salad** crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

**West Chester Chop Salad** romaine & iceberg blend, onions, bacon, egg, croutons, tomato, cucumber, aged cheddar, ranch dressing & garlic croutons \*No Modifications

**Crab Bisque** intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

## SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

**10oz Filet Mignon** topped with fried onion straws & veal demi-glace

**Surf & Turf** - 6oz filet mignon with veal demi-glace paired with a lump crab cake topped with citrus hollandaise

**16oz New York Strip** topped with fried onion straws & veal demi-glace

**Chilean Seabass** seared chilean seabass filet topped with thai-chili beurre blanc

**Chicken Marsala** free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian & Vegan options available upon request

## FINALE

Crème Brûlée

Triple Chocolate Mousse Cake

New York Cheesecake

\$100

per guest

\*price subject to change



# Platinum

Based upon your final guest count, you will receive one piece or serving of each appetizer listed in package. These will be served family style or as a display if time and space permits. You may increase quantities or add other options for an additional charge.

Guests will make their remaining course selections onsite to staff

## APPETIZERS

Fire & Ice Shrimp Cocktail  
Lump Crab Cakes  
Beef Wellington  
Boursin Bruschetta

## FIRST COURSE

**Jaguar Salad** gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette  
**Mountain Wedge Salad** iceberg wedge topped with danish blue cheese, candied pancetta, pecan, heirloom baby tomatoes, fresh berries and blue cheese dressing  
**Boursin Berry Salad** gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, raisins, tomatoes, red wine vinaigrette  
**Crab Bisque** intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

## SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

**Big Oscar Filet Mignon** 6oz filet mignon topped with king crab, lobster, tiger shrimp and hollandaise  
**Filet & Seabass** - 8oz filet mignon with veal demi-glace paired with chilean seabass with thai-chili beurre blanc  
**New York Strip & Lobster Tail** 12oz NY Strip paired with cold water lobster tail and drawn butter.  
**Chilean Seabass** seared chilean seabass filet topped with thai-chili beurre blanc  
**Chicken Marsala** free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter  
Vegetarian & Vegan options available upon request

## FINALE

Carrot Cake  
Triple Chocolate Mousse Cake  
New York Cheesecake

\$125  
per guest

\*price subject to change



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