la peg.

@ fringearts

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Private Dining/ Full Buyout Information

Thank you for your interest in our private dining options. We accept reservations for private parties on our mezzanine, and also allow booking of the entire restaurant. The theatre is a separate contract, but is an option for larger groups upon availability.

Restaurant Buyout Pricing

Our restaurant buyout pricing is based on our opportunity to earn. The buyout rate grants you access to the interior restaurant space and outdoor beer garden from 5pm until 12:30am. The restaurant comes "as is" and any other rental equipment (tents, special tables and chairs) will be charged accordingly. Standard sales tax (8% on food and 10% on alcohol) as well as a 22% gratuity are not factored into the buyout rate and will be charged additionally. Taxes will be waived for non-profits who produce an I9 before the date of the event.

The buyout rate includes all food and beverage consumed up to the buyout amount. All other consumption is charged additionally and will be charged applicable tax and gratuity. If the minimum is not met, the balance will be charged as a room fee and is not subject to tax.

Our buyout rates are as follows:

Monday, Tuesday and Wednesday:	$7,500
Thursday:	$9,000
Friday:	$16,000
Saturday:	$20,000
Sunday:	$12,000

Mezzanine Buyout Pricing

Our mezzanine offers another option for private groups. We can sit up to 40 people or have a standing cocktail party for up to 50 guests. The space is separate from the main dining room but not a private space. We are unable to provide separate sound or lighting from the rest of the restaurant.

Standard sales tax (8% on food and 10% on alcohol) as well as a 22% gratuity are not factored into the mezzanine pricing and will be charged additionally.

Mezzanine pricing:

For events that require a special arrangement of tables:

Monday through Thursday

- Room fee $500
- Food and Beverage Minimum $1000

Friday and Saturday

- Room fee $1500
- Food and Beverage Minimum $3500

Sunday

- Room fee $1000
- Food and Beverage Minimum $2000

Lunch Full Restaurant Buyout Pricing

Our full restaurant buyout pricing is based on an opportunity to earn. The buyout rate grants you access to the interior restaurant from the start time up until 3pm. The restaurant comes "as is" and any other rental equipment (tents, special tables and chairs) will be charged accordingly. Standard sales tax (8% on food and 10% on alcohol) as well as a 22% gratuity are not factored into the buyout rate and will be charged additionally.

The buyout rate includes all food and beverage consumed up to the said amount. All other consumption is charged additionally and will be charged applicable tax and gratuity. If the minimum is not met, the balance will be charged as a room fee and is not subject to tax and gratuity.

Our lunch buyout rates are as follows:

Monday - Thursday	$1,500
Friday-Sunday	$2,500

Lunch Mezzanine Buyout Pricing

Our mezzanine offers another option for private groups. We can sit up to 40 people or have a standing cocktail party for up to 50 guests. The space is separate from the main dining room but not a private space. We are unable to provide separate sound or lighting from the rest of the restaurant.

Standard sales tax (8% on food and 10% on alcohol) as well as a 22% gratuity are not factored into the mezzanine pricing and will be charged additionally.

Lunch mezzanine pricing:

Sunday

- Food and Beverage Minimum $1000

Deposit, Cancellation and Final Payment

In order to reserve your party space at la peg we require a 15% deposit for use of either the restaurant's mezzanine, or the entire restaurant and beer garden for the evening. This deposit is fully refundable only if the event is cancelled 14 days or more prior to the function. Deposits may be made by cash, check or credit card.

Menu

Menus are selected by situation. We can accommodate a buffet or sit-down dinner based on your vision. All menus are tentative up to 2 weeks prior to the event due to seasonality. We are a scratch kitchen and only use the freshest ingredients available by season.

The Executive Chef and the Chef de Cuisine will work with you to develop a menu that fits your event perfectly. We can accommodate any guest's special dietary needs and are happy to do so.

Sample menus are included at the end of this document.

Beverages

All beverages are sold by consumption. La peg does not offer any beverage packages. We can limit what is to be served and pre-select wine, beer and liquor selections based upon your budget. We can also cut off the open-bar when your budget reaches its maximum, and turn it into a cash-bar afterwards.

VENDORS

Peggy Woolsey- Photographer
The name sake of La Peg and our resident photographer.
215-266-1590
http://lapegphoto.com/

Papertini- event design and floral arrangements
We have done a lot of work with them over the years and they always nail it. Beautiful work and terrific staff.
http://www.papertini.com/

Party Rental Ltd. for Tables and Chairs
Beautiful wooden tables and chairs. Easy to work with.
https://www.partyrentalltd.com/

Cake Life
If its good enough for Beyonce its good enough for us.
http://cakelifebakeshop.com/

Large Parties Not Requiring Space Rental

For large parties from 10-20 people, we can sit the group in close proximity in the restaurant we offer a three-course menu for $37 per person and four-course menu for $45. Sample menus are included at the end of this document.

Sunday through Thursday dinner reservations and Saturday and Sunday brunch reservations are taken based on availability. Friday and Saturday reservations are available for large parties before 5:30 pm or after 9:00 pm.

Guaranteed guest count

For parties that are not buyouts and have no food or beverage minimums, a guaranteed guest count is required two days before the event. On the day of the event. The final bill will be charged on the amount of guests or guaranteed guest count, whichever is larger.

Available Seating

La Peg will hold all the seating requested for the party. An increase at a later date will be based on availability.

Seating for Large Parties

La Peg will do its best to accommodate all seating and table layout requests. However, large parties are generally seated at multiple tables of various sizes in close proximity to each other.

Late Arrivals

To be sure that your party moves at a comfortable pace, please make sure that your party is ready and complete at the start time of the reservation. Particularly for mezzanine buyouts, the rest of the restaurant reservations are timed to allow the kitchen to serve both the a la carte tables and the private party with the high quality of food and service

that we strive for. If party guests arrive late we will serve them the current course being served.

General Information

Sound and Space Restrictions

It is possible that during a buyout that there will also be a performance going on in the theater next to the restaurant. It is likely that patrons to the theater will need to enter the restaurant space to access the theater. We must also accommodate the theater by monitoring the music levels both indoor and outdoor as to not allow a bleed of sound into the theater. More often than not the performances are 1.5 hours or less and that is the only time that we must make sure the sound level is reasonable.

Tastings and Party Coordination

As we are a restaurant and not a catering venue we are happy to do tastings for future parties, but each tasting will be charged regular price. We do not offer any help with wedding or party coordination but we will work with any coordinator or planner as per their schedule and vision.

Entertainment

Our music comes from a playlist of French and English language classics and rarities. If guests would like to play their own music, they may bring an IPOD and we can make arrangements.

Booking of a DJ or band is at cost of the guest and is completely acceptable as we have a stage in the restaurant. FringeArts stage tech personnel are required to hook up the equipment at a rate of $35 per hour (per A/V person) with a 4-hour minimum. A stage tech is also required for events which need microphones for speaking or special lighting.

FringeArts Theater

If your party will require the use of the FringeArts theater space as well as the restaurant's, please reach out to PrivateEvents@fringearts.com to see about availability and pricing.

Security

If your event requires any security, we have security vendors we have worked with before that are professional and we would be able to help arrange it.

La peg shall not assume responsibility for damage or loss of any merchandise or articles left in the restaurant prior to or following the event. Please safeguard your valuables.

Parking

Metered street parking is available but may be challenging to find.

The following are a list of lots and their pricing:

- Parkominium is located on 2nd St. between Vine and Race. With validation, the rate is $10.

- DRWC lot is just north of the Benjamin Franklin Bridge on Columbus Blvd. This is a self-pay lot and is $10 unless there is a concert or special holiday.

Valet Service

If applicable, we can recommend a valet company for the event. The valet company is not employed by La Peg LLC. La Peg LLC cannot be held responsible for services provided by the valet company.

Sample Menus for Restaurant or Mezzanine Buy-Outs

passed hors d'œuvres

$7 per person

- Salmon gravlax

    Pumpernickel crouton, house made farmers cheese, dill

- Waldorf salad

    Black truffle dressing, endive leaf

- Fast-food cheeseburger sliders

    Cheese burger, pickles, special sauce

- Fried cheese curds

    Tomato marinara

$15 per person

- Salmon gravlax

    Pumpernickel crouton, house made farmers cheese, dill

- Stuffed mushrooms

    Tomato coulis

- Waldorf salad

    Black truffle dressing, endive leaf

- Clam chowder shooter

    Parsley oil, benton's bacon

- Fried cheese curds

    Tomato marinara

- Fast-food cheeseburger sliders

    Cheese burger, pickles, special sauce

$25 per person

passed hors d'œuvres

- Salmon gravlax

    Pumpernickel crouton, house made farmers cheese, dill

- Stuffed mushrooms

    Tomato coulis

- Waldorf salad

    Black truffle dressing, endive leaf

- Clam chowder shooter

    Parsley oil, benton's bacon

passed small plates

- Seared foie gras

    Cornmeal johnnycake, watercress, maple syrup

- Trout

    Slow cooked winter greens, roasted red peppers

- Yankee pot-roast

    Brussels sprouts, potatoes

- Fast-food cheeseburger sliders

    Cheese burger, pickles, special sauce

- Roasted chicken

    Mashed potatoes, carrots and peas, chicken jus

- Fried cheese curds

    Tomato marinara

desserts

- Strawberry shortcake

Whipped cream, mascerated strawberries

- Chocolate cake

Vanilla crème anglaise

Buffet

$45 per person

Cold:

Waldorf salad

- Gala apple, celery root, walnuts, black truffle crème fraiche dressing

Garden salad

- Soft and bitter lettuces, carrots, tomatoes, cucumbers, house-made ranch dressing

Salmon gravlax

- Farmer's cheese, toasted pumpernickel, tomato, red onion, cucumber, capers, lemon

Cabot clothbound cheddar, humbolt fog goat cheese with crackers, apple butter, wild berry preserves

Hot:

Broiled rainbow trout

- Herbed butter, roasted red pepper

Yankee pot-roast

- Beef rib, roasted brussels sprouts

Mashed potatoes

Macaroni and cheese with clothbound cabot cheddar cheese, peas, fried shallots

Slow cooked winter greens

Dessert:

strawberry shortcake

- shortcake, mascerated strawberries, whipped cream

chocolate cake

- vanilla sauce, red fruit

4-course sit-down dinner $45 per person

butternut squash soup

- sour cream, spiced pecans

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garden salad

- soft and bitter lettuces, carrots, tomatoes, cucumbers, house-made ranch dressing

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broiled rainbow trout

- slow cooked winter greens in baconj fat, red bliss potatoes, herbed butter, roasted red pepper

or

berkshire grilled pork chop

- brined sweet potatoes, red cabbage, cranberry relish

or

half roasted chicken

- mashed potatoes, peas and carrots, natural jus

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strawberry shortcake

- shortcake, mascerated strawberries, whipped cream

or

chocolate cake

- vanilla sauce, red fruit

Sample Menus for Large Parties not Requiring Space Rental

3 COURSE MENU $37

new england clam chowder

- creamy clam broth, bacon, potatoes, cherry stone clams, parsley oil

waldorf salad

- gala apple, celery root, walnuts, black truffle crème fraiche dressing

stuffed mushrooms

- goat cheese and morel mushroom stuffing, tomato coulis

clams casino

- bacon, buttered bread crumbs

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broiled rainbow trout

- slow cooked winter greens in bacon fat, red bliss potatoes, herbed butter, roasted red pepper

berkshire grilled pork chop

- brined sweet potatoes, red cabbage, cranberry relish

half roasted chicken

- mashed potatoes, peas and carrots, natural jus

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apple cobbler

- vanilla ice cream

strawberry shortcake

- shortcake, mascerated strawberries, whipped cream

chocolate cake

- vanilla sauce, red fruit

cabot clothbound cheddar, humbolt fog goat cheese

- crackers, apple butter, wild berry preserves