

# **JACK SPRAT**

## **PRIVATE EVENT PRICING**

### **2026**

Private dining at Jack Sprat includes one or more private dining rooms with dedicated service staff, table linens, seasonal floral and fine food. The evening begins with a Prosecco welcome and an array of three different shared appetizers. In all, a four-course family-style dinner is served including two salads, three main course dishes, several side dishes, and plated desserts. Food and a prosecco welcome drink is included. Beer, wine, and non-alcoholic beverages are additional based on consumption and subject to 20% service charge. If your group size exceeds one dining room, options may be available for two private rooms or a private restaurant experience. Other options include a plated dinner experience, customizable menus, and all-inclusive drink packages.

**SOLARIUM 20 maximum.** An intimate room filled with architectural details and a 180-degree view of the base of Mt. Alyeska with two story windows that open for summer breezes. Beautiful plants adorn the balcony above and large skylights add to the ambiance.

**\$3300 for up to 15 guests. 16 to 20 guests \$220 per person. Includes all food, custom menu, private room for the evening and dedicated staff.**

**SUNROOM** Modern, private dining room that **accommodates up to 30 guests**. Large window-wall system can be open-air in the summertime. Gas thread fireplace keeps the chill away in the winter. Great views of the surrounding mountains and a sliding barn door and separate entrance to keep things intimate.

**\$4400 for up to 20 guests. 21 to 30 guests \$220 per person. Includes all food, custom menu, private room for the evening and dedicated staff.**

**MAIN DINING ROOM** The original dining room. A classic! Wood paneled, semi-private room **accommodates 40 guests** in large, cozy, adjacent booths. Each booth seats up to 6 adults with one long table seating up to 10, plus a five seat bar that can be used for appetizers or drink service.

**\$6600 for up to 30 guests. 31 – 40 guests \$220 per person. Includes all food, custom menu, private room for the evening and dedicated staff.**

#### **FULL BUYOUT**

**Max capacity, 60-90 guests.** Enjoy all three dining rooms, customized menu, and the intimacy of a private restaurant experience. Includes outdoor spaces.

Entire Restaurant open to close (up to 5 hours).

**Cost: \$23,000. Includes all food, custom menu, private restaurant for the evening and dedicated staff. More than 90 guests require at least some outdoor seating.**

**Please inquire for more details.**

## **MENU**

Four-course menu. We focus on seasonal availability and hosts can collaborate with our talented Chef to achieve a unique and meaningful experience for their event. We accommodate most dietary needs tableside and special requests with advanced notice. We recommend a family style menu so all guests can enjoy a wider variety of dishes, but if a group prefers courses to be plated instead of shared, we can typically accommodate this request with prior planning. If desired, groups up to 20 may order selections off the regular dinner menu.

## **PROSECCO WELCOME**

Upon arrival, our staff is ready to offer a welcome drink and move the celebration into ease and comfort. Italian Prosecco or non-alcoholic sparkling apple juice will be offered. A full beverage menu will always be available.

**BEER AND WINE** We have 12 beers on tap, local sodas and kombucha, along with a full espresso bar and a few wine-based cocktails. Our curated wine list features grape varietals from around the world. We do not have a full liquor license so no spirits will be allowed on premise.

All alcohol and premium beverages are based on consumption with a 20% service charge added. No minimum beverage sales are required. Wine and beer pairings are available by request. We are happy to help you narrow down wine choices for the event or we can recommend a couple white and red wines to complement the meal and your budget.

If you wish to bring in your own wine, our corkage fee is \$30 per bottle.

**All-inclusive drink package:** An additional \$50 per person will include all beverages, house wine and beer, coffee, tea, and alcohol-free drinks. For \$80 per person, we will include our premium beverage package which includes high end bottles of wine such as Caymus Cabernet Sauvignon and a Champagne welcome. If you wish to have an all-inclusive quote for your event, please let us know.

**CHILDREN UNDER 12** may order from kids' menu and be a part of shared family meal including appetizers and dessert selections. Children ages 2-12 will be charged based on one half of the per person rate and are counted towards overall room capacity.

**CATERING** Off-site catering is available in the Girdwood area, dependent on season and day of week. Price is dependent on headcount and items selected for catering. Also available are desserts, such as whole cakes, and large platters of your favorite appetizer items available for pick up or delivery with advanced notice.

## **BOOKING AND FINAL CONFIRMATION**

Please fill out our form on our website if you have not done so already. A preliminary menu, dining room availability, and quote will be emailed. A deposit of 50% will secure the room(s) and hold the date. 30 days prior to the event, we require a final headcount, menu approval, and arrival time. Your quote will be based on the confirmed number of guests. Deposits are non-refundable within 30 days of the event. The final amount is

due in full at the end of the evening. A 20% service charge will be added to the remaining 50% due unless an all-inclusive package is negotiated ahead of time. We accept cash, business check, and all major credit cards. A 3% surcharge is added to credit card transactions.