

JACK SPRAT_PRIVATE EVENT PRICING_2024

Private dining at Jack Sprat includes a private dining room with dedicated service staff, table linens, seasonal floral and candles. The evening begins with a Prosecco welcome and three different shared appetizers. In all, a four-course family-style dinner is served including two salads, three main course dishes, side dishes, and plated desserts. All food, gratuity on food, and prosecco welcome 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.

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. Look up and see beautiful plants on the balcony above.

\$3000 for up to 15 guests. 16 to 20 guests \$200 per person. Includes gratuity on all food, custom menu, private room for the evening and dedicated staff.

SUNROOM Modern, private, dining room that **accommodates 30 guests, maximum.** 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 to keep things private.

\$4000 for up to 20 guests. 21 to 30 guests \$200 per person. Includes gratuity on all food, custom menu, private room for the evening and dedicated staff.

MAIN DINING 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.

\$6000 for up to 30 guests. 31 – 40 guests \$200 per person. Includes gratuity on 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 dining experience, including outdoor spaces.

Entire Restaurant open to close (4-10pm).

Cost: \$21,000. Includes gratuity on 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 customizable menu. We focus on seasonal availability and hosts can collaborate with our talented Chef to achieve a unique and meaningful experience to 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 normally accommodate this request with prior planning. If desired, smaller groups may order off the regular dinner menu.

PROSECCO WELCOME

Upon arrival we are ready to soothe the dry throats of anticipated, road-weary travelers and move the celebration into ease and comfort. Do not fret if some of your guests do not imbibe, we can have them covered with a sparkling apple juice substitute.

BEER AND WINE 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 and we can recommend a couple of white wines and two red wines to complement the meal and your budget.

We have 12 beers on tap, local sodas and kombucha, along with a full espresso bar and some wine-based cocktails.

If you wish to bring in your own wine, our corkage fee is \$21 per bottle.

Looking for an all-inclusive party? We can adjust the quote to include all beverages, taxes, and fees, so there is one grand total.

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 with 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. We accept cash, business check, ACH transfer and all credit cards. A 3% surcharge is added to credit card transactions.