



Private Parties

Thank you for thinking of the Hinge for your special event. We can accommodate up to 30 people in our upstairs party room, up to 40 people downstairs after 5pm in the café, or up to 70 if the whole house is utilized in the evenings. Please note we require a minimum food order of \$400 during daytime hours and \$600 in the evenings.

The price of the party is contingent upon the food you select. Daytime parties (upstairs) typically run \$20-30 per person and are available weekdays starting between 8am – 3pm, Saturdays from 2:00pm, and Sundays from 2:30pm. Dinner parties (upstairs or downstairs) are generally available any day after 4pm and typically run \$30-40+ per person. In addition to choice of food, you may consider various serving styles:

- *Traditional sit-down:* Pick an appetizer for the room and a selection of 3 entrees to be served at your table. This menu can be augmented with additional appetizers or course selections if desired.
- *Buffet:* Select your menu which is presented as a self-service line. This option is only available downstairs in the evenings.
- *Small-plates:* Select a series of small plates to be delivered to guests in rounds. Small plate dishes tend to be modern takes on traditional dishes and this style encourages mingling.

Please note, you may select any of your favorite dishes and are not limited to those on our current menu. Parties are custom events and designed to suit your specific tastes. Below, we have comprised a list of popular sit-down choices for parties to help give you ideas. Once you have selected your menu, we can give you an accurate price, OR if you have monetary constraints we can suggest items to keep you within your budget. Let us know if you need further information or you would like additional suggestions.

Popular Traditional Selections:

Appetizer (pick 1 for your guests):

- Salad: Garden, Caesar, Grilled Pear, Blue Cheese Wedge, Caprese
- Soup: Chicken Parm soup, creamy tomato, New England clam, Chicken Corn Chowder
- Various Bruschettas with crostini (served family style on each table)
- Pastry/Fruit/Sweet Breads medley (served family style on each table)

Lunch/Dinner Entrees (pick three for your guests to select on event day):

- Seafood: Crab Cakes, Various Fish options, Scallops, Seafood Risotto, Fish-n-Chips, Fish Tacos
- Chicken: Parmesan, Marsala, Francaise, Roulade (stuffed)
- Pasta: Penne Vodka, Scampi, Linguini & Clams or Mussels, various Ravioli options, various Alfredo sauces
- Steak: Filet Mignon, Rib Eye, NY Strip, Hanger, Flank, Braised Beef, Short Ribs, Beef Burgundy, Pot Roast
- Pork: Tenderloin, Pork Chop, Pork Steak, Marsala, Roulade
- Veal: Cutlet, Saltimbocca, Scallopini, Osso Bucco
- Vegetarian: Eggplant Parm, Mushroom Risotto, Various Ravioli options, Pasta Prima Vera

(Note: Any traditional option can be turned into a small plate. If you are interested in a buffet, we can recommend the dishes that function well in that service style.)

The price you are quoted will include use of the space, all food and standard non-alcoholic beverages (soda, ice tea, coffee, hot tea, etc.), as well as set-ups for any wine you might bring. We can include an individual dessert or tray an additional charge, or you may bring a cake from your favorite bakery at no extra charge. Specialty drinks (e.g., cappuccinos, lattes, chais) are extra and will be charged at café prices. Tax (at 8%) and Tip (at 20% with \$100 minimum gratuity) are additional. You are given a private room for 3 hours from the stated start-time of your event with additional hours charged at \$50/hour.

Once a menu is selected, a deposit of \$100 cash is required at least two weeks prior to the event. The deposit will ensure a hold on the space and will be deducted from the total due at the time of payment. Deposits are non-refundable if the event is cancelled within two weeks of scheduled date.