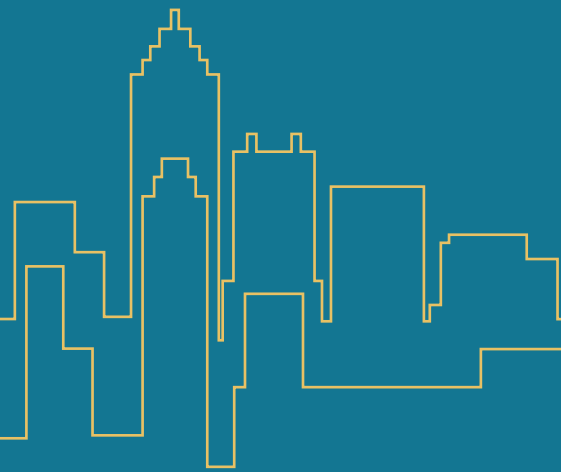




THE CONNECTOR

LARGE PARTY

- BOOKING GUIDE -



EATS | BEATS | BREWS

LARGE PARTY - BOOKING OVERVIEW -

The Connector team would like to invite you to book our space for your next large party event!

- We specialize in parties of **up to 130 guests** for mixer-style socials as well as full-service, sit-down dining.
- Booking a large party requires a **\$20 food/beverage minimum per guest before tax and gratuity**. The minimum spend will be based on your confirmed guest count 72 hours prior to your event.

In this event booking guide, you'll find our current menu options for mixers and full-service dining as well as bar and non-alcoholic options. Custom menus are also an option if there are special dietary restrictions or if your guests are looking for elevated offerings.

- A form of payment is required to hold a reservation. We accept all major credit cards as well as cost center, PO, and IO processing with proper safe approver's full name and alias.
 - POs are required for anything amounting to \$5,000 or over.
 - For external guest hosting and paying for an event under a Microsoft sponsor, we will need a PO, IO, or cost center with safe approver's full name and alias as a secondary form of payment from the Microsoft sponsor.
 - **A \$300 cancellation fee will be applied** if notified less than **24 hours before the event**.
- Bookings scheduled **outside of standard business hours** require a **\$20 food/beverage minimum per person** before tax and gratuity and a **minimum of 15 confirmed guests**. The following options are available to book outside of standard business hours:
 - Mondays or Fridays – all day
 - Tuesdays, Wednesdays, or Thursdays – 8:00 AM – 11:00 AM

Bookings outside of standard business hours will have their designated space in the restaurant; however, the rest of the restaurant may be open to other large party bookings scheduled during the same time. If you'd like to reserve the entire restaurant for your group, a **\$1,000 food/beverage minimum before tax and gratuity** is required.

- **Full buyouts** during standard business hours are also an option at a **\$3,500 food/beverage minimum before tax and gratuity** for any guest amount and require approval with **3-week booking notice**.
- An onsite contact is needed in case a group is running behind. We understand it may be difficult to keep a large group on schedule, so as a courtesy to our customers, we will hold your reservation for **20 minutes** with no contact. If your group has not arrived and no attempt of contact has been made by the 20-minute mark, we will email your onsite representative. If **no response** is received **after 10 minutes** of email, we will **cancel the reservation, charge the \$300 cancellation fee, and release your tables to walk-in guests**.

For all regular bookings, we ask that all finalizations for pre-orders and final head counts be confirmed 3 business days prior to your event.

Thank you so much for considering The Connector for your next event – we look forward to hosting you!
Book your event today at aka.ms/connectorevents.

- EVENT ORDER -



Event Date:

Start Time:

End Time:

Total Guests:

Business Group/Event Name:

Event Type (Mixer with Buffet or Sit-down Full Service)

Contact

Name:
Phone:
Email:

On-site Contact (if different from primary contact)

Name:
Phone:
Email:

Are any VIPs and/or Dignitaries attending?

Names:

Special Requests (DJ, live music, decoration, balloons, etc.)

Payment (Credit Card, IO or PO):

Estimate (office use only):

Event Date:

Start Time:

End Time:

Total Guests:

Business Group/Event Name:

Event Type (Mixer with Buffet or Sit-down Full Service)

Bar Option (Refer to Large Party Menu Sheet):

Number of Tickets Per Guest (if ticket option is used):

Allergens/Dietary Restrictions:

Menu Selection

(Refer to menu options – Coordinator can help determine quantities based on head count):

LARGE PARTY



BOARDS

Fruit Board	\$4.25 per person
Crudit� Board	\$4.25 per person
Charcuterie Board	\$13.75 per person
Charcuterie and Cheese Board	\$15.75 per person

HORS D'OEUVRES \$17.75 per person

COLD (select 2)

Roasted Vegetable Antipasto Bowl

Roasted Garlic Hummus

Pickled Carrots, Celery, Pearl Onions,
Asparagus, Herb Crostini

Saffron Poached Shrimp Cocktail Shooter

Red Cabbage Slaw

HOT (select 2)

Vegetable Empanadas

Warm Citrus Sofrito Sauce

Flash Fried Green Beans

Mushrooms, Cajun Goat Cheese Aioli

Truffle Parmesan Fries

Ketchup

Chicken Wing Station

choose 1 wing sauces, 1 dressing

Buffalo, Honey-Chipotle, Bourbon BBQ, Lemon Pepper,
Ranch or Blue Cheese

Beef Sirloin Satay

Chimichurri

Mini Cajun Shrimp & Crab Cake

Old Bay Aioli

SLIDERS STATION \$8.50 per person *includes choice of 1 slider*

Roasted Portobello Slider

Baby Sweet Pepper Arugula Slaw, Cajun Aioli

BBQ Tofu Slider

Apple Cabbage Slaw, Bourbon BBQ Sauce

Butcher's Block Beef Slider

Tomato Bacon Jam, House Pickles, BBQ Aioli

Hot-lanta Fried Chicken Slider

Creamy Brussels Slaw, House Made Pickles,
Tabasco-Honey Sauce

FLATBREADS STATION \$8.50 per person *includes choice of 1 flatbread*

Roasted Broccoli and Sun-Dried Tomato Flatbread

Monterey Jack Cheese, Red Pepper Coulis

Roasted Chicken and Bacon Flatbread

Monterey Jack Cheese, Caramelized Onions

Pepperoni Basil Flatbread

Mozzarella Cheese, Balsamic Reduction

*All menu items are subject to change based
on product availability.*

- MENU -

SMALL PLATES

\$8.50 per person

Flash Fried Brussels Sprouts

Dried Cranberries, Toasted Barley, Bourbon Gastrique

Pineapple Chicken Kabobs

Spicy Teriyaki Ponzu

Bacon Wrapped Scallops

Lamb Lollipops

ASSORTED DESSERTS

Tier 1 Dessert

Cookies & Brownies

\$4.25 per person

Tier 2 Dessert

Warm Apple Blossom, Fresh Berries,
Warm Icing

\$6.25 per person

Tier 2 Dessert

Assorted Petite Fours
Assorted Mousse & Meringue Cups

\$8.50 per person

BUFFET OR PLATED DINNER MENU

SALAD *(choose 1)*

\$12.75 per person

Romaine & Baby Kale Salad

Focaccia Croutons, Asiago Cheese, Buttermilk Tabasco
Dressing

Artisan Mixed Green Salad

Shaved Green Apples, Toasted Pepitas, Butternut Squash,
Blue Cheese, Creamy Malt Poppy Dressing

PLATED DINNER *(choose 1 entrée)*

Meat Entrée \$42 per person | Tofu Entrée \$15.75 per person

*Served with Au Gratin Potatoes, Asparagus &
Baby Carrots, Assorted Dinner Rolls*

Seared Tofu

Bourbon Onion & Mushroom Sauce

6 oz. Cast Iron Seared Beef Filet

Bourbon Onion & Mushroom Sauce

Pan Roasted Airline Chicken

Smokey Honey Mustard Glaze

Sautéed Snapper Filet

Baby Pepper Coulis

BUFFET *(choose 2 entrées)* \$26.25 per person

*Served with Au Gratin Potatoes, Asparagus &
Baby Carrots, Assorted Dinner Rolls*

Seared Tofu

Bourbon Onion & Mushroom Sauce

Pan Roasted Salmon

Corn & Lima Bean Succotash

Cast Iron Carved Teres Major Steak

Creamy Peppercorn Sauce

Oven Roasted Chicken Thighs

Sweet & Spicy Peppers





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