

Private Dining

Jag's
STEAK & SEAFOOD





PERSONAL TOUCHES MAKE AN EVENT SPECIAL

No one understands this better than our team of experienced private dining professionals, who will work with you to ensure that every detail is perfect. Let us transform your next event into a stylish, memorable and delicious experience for any group size or occasion.

Jag's is always the most flexible, most accommodating place to book our events. I did call a few other locations just out of curiosity. We won't waste our time ever again. We will go directly to Jag's every time. Thanks so much!!
- Melissa S.

Everything about it was great, from the planning to the execution. I was so impressed with the quick response time and everyone really went above and beyond to make sure that my event was a success. - Chelsea M.

Jag's has helped me and my customers for many years. They are a class act that give quality service to their customers. I do a lot of entertaining with several different restaurants and they are at the top of my list. - Tom L.

Your staff was on top of it and very attentive to our needs. Whether large or small groups, the service has always been excellent and the food gets rave reviews. Thanks for making me look good! - Ann M.

I TIMELINE

To ensure the most efficient and pleasurable experience, Jag's Steak & Seafood requires the following:

- Event Approval & Credit Card Authorization: Completed electronically within 72 hours of booking
- Menu Selection: Not later than 2 weeks prior to event
- Cancellation: No penalty is cancellation received 72 hours prior to event. Cancellation within 72 hours of event incurs a 30% charge of the food & beverage minimum
- Final Guest Count: 48 hours prior

I PAYMENT

Credit Card Authorization on file acts as guarantee and will only be charged should the event cancel within 72 hours of scheduled date. At the conclusion of your dinner, you may offer another form of payment. MasterCard, Visa, American Express & Discover accepted. Please note that separate checks are not an available option for private dining.

I REQUIRED MINIMUM SPEND

According to size, each room has a minimum spend requirement on food and beverage prior to tax and gratuity and fees. In the event you do not meet the minimum spend required, the remaining balance will be listed as unmet fee. Your final bill will show an automatic 20% gratuity, 4% private dining set up fee and 6.5% Ohio sales tax.

ROOM OPTIONS

<u>Room</u>	<u>Max Capacity</u>	<u>Max Capacity with A/V</u>
Parlor	12	10
Florida	20	18
Sonoma	20	18
Library	24	21
Napa	24	21
Mahogany	40	35
California	42	38
Cellar (seated dinner)	32	25
Cellar (appetizers + drinks)	50	

Your experience is extremely important. Jag's recognizes this need and our staff customizes the look of dining rooms based on the event.

PREFERRED LOCAL VENDORS

AMA Audio Visual & Computer Solutions (513)519-1764

Petals & Things Florist (513)942-0500

All Occasions Event Rentals (513)563-0600

AMENITIES

For groups of 50+, multiple connecting rooms available.

Fireplace in most rooms.

Customizable menu with greeting, logo and/or photographs.

DINNER PACKAGES



Elegant

Based upon your final guest count, you will receive one piece or serving of each appetizer listed in package. These will be served family style or as a display if time and space permits. You may increase quantities or add other options for an additional charge.

Guests will make their remaining course selections onsite to staff

APPETIZER

Camelot Chicken

Spinach & Artichoke Dip

FIRST COURSE

Jaguar Salad gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

Julius Caesar Salad crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

Crab Bisque intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

6oz Filet Mignon topped with fried onion straws & veal demi-glace

12oz New York Strip topped with fried onion straws & veal demi-glace

Ora King Salmon bourbon glazed king salmon over coconut lime beurre blanc with mango salsa

Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian & Vegan options available upon request

FINALE

Crème Brûlée

Triple Chocolate Mousse Cake

New York Cheesecake

\$80

per guest

*price subject to change

Design

Based upon your final guest count, you will receive one piece or serving of each appetizer listed in package. These will be served family style or as a display if time and space permits. You may increase quantities or add other options for an additional charge.

Guests will make their remaining course selections onsite to staff

APPETIZERS

Camelot Chicken

Spinach & Artichoke Dip

Lump Crab Cakes

FIRST COURSE

Jaguar Salad gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

Julius Caesar Salad crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

Boursin Berry Salad gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, raisins, tomatoes and red wine vinaigrette

Crab Bisque intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

8oz Filet Mignon topped with fried onion straws & veal demi-glace

12oz New York Strip topped with fried onion straws & veal demi-glace

Hazelnut Halibut hazelnut encrusted halibut with white chocolate beurre blanc

Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian & Vegan options available upon request

FINALE

Crème Brûlée

Triple Chocolate Mousse Cake

New York Cheesecake

\$90
per guest

*prices subject to change

Signature

Based upon your final guest count, you will receive one piece or serving of each appetizer listed in package. These will be served family style or as a display if time and space permits. You may increase quantities or add other options for an additional charge.

Guests will make their remaining course selections onsite to staff

APPETIZERS

Camelot Chicken

Spinach & Artichoke Dip

Fire & Ice Shrimp Cocktail

FIRST COURSE

Jaguar Salad gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette

Julius Caesar Salad crisp romaine lettuce, garlic croutons, parmesan crisp, caesar dressing

West Chester Chop Salad romaine & iceberg blend, onions, bacon, egg, croutons, tomato, cucumber, aged cheddar, ranch dressing & garlic croutons *No Modifications

Crab Bisque intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

10oz Filet Mignon topped with fried onion straws & veal demi-glace

Surf & Turf - 6oz filet mignon with veal demi-glace paired with a lump crab cake topped with hollandaise

16oz New York Strip topped with fried onion straws & veal demi-glace

Chilean Seabass seared chilean seabass filet topped with thai-chili beurre blanc

Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter

Vegetarian & Vegan options available upon request

FINALE

Crème Brûlée

Triple Chocolate Mousse Cake

New York Cheesecake

\$100

per guest

*price subject to change

Platinum

Based upon your final guest count, you will receive one piece or serving of each appetizer listed in package. These will be served family style or as a display if time and space permits. You may increase quantities or add other options for an additional charge.

Guests will make their remaining course selections onsite to staff

APPETIZERS

Fire & Ice Shrimp Cocktail
Lump Crab Cakes
Beef Wellington
Boursin Bruschetta

FIRST COURSE

Jaguar Salad gourmet greens, romaine, carrots, onions, cucumber, mushroom, radishes, tomato, red wine vinaigrette
Mountain Wedge Salad iceberg wedge topped with danish blue cheese, candied pancetta, pecan, heirloom baby tomatoes, fresh berries and blue cheese dressing
Boursin Berry Salad gourmet greens tossed with fresh berries, boursin cheese, candied walnuts, haricot verts, raisins, tomatoes, red wine vinaigrette
Crab Bisque intense crab stock blended with fresh cream, topped with lump crab confetti and sherry crème fraîche

SECOND COURSE

accompanied by garlic mashed potatoes & asparagus

Big Oscar Filet Mignon 6oz filet mignon topped with king crab, lobster, tiger shrimp and hollandaise
Filet & Seabass - 6oz filet mignon with veal demi-glace paired with chilean seabass with thai-chili beurre blanc
16oz New York Strip - 16oz new york strip with veal demi-glace and onion straws
Twin Tristan Lobster Tails two cold water lobster tails with drawn butter
Chilean Seabass seared chilean seabass filet topped with thai-chili beurre blanc
Chicken Marsala free-range chicken breast sautéed with sweet marsala wine, mushrooms, chicken stock & whole butter
Vegetarian & Vegan options available upon request

FINALE

Carrot Cake
Triple Chocolate Mousse Cake
New York Cheesecake

\$125
per guest

*price subject to change



5980 West Chester Rd., West Chester Twp., OH 45069
(513) 860-5353 | info@jags.com

