



Hello,

Thank you for your interest in Sawa to host your group dining experience. We offer great spaces, delicious food, and exceptional service for all of life's celebrations. Whether you are hosting a formal sit down dinner, a social-style mingling cocktail party, or even a dance party, we're sure we can make your event exceptional!

For parties over 12, we require a prefix menu. All full menus are three to four courses and served family style. For informal social style events we also have hors d'oeuvres menus available. We have several venue options, depending on the size, date, and time of your event. You are welcome to bring removable decorations excluding glitter or confetti, and if your occasion calls for a cake, you are welcome to bring one with a cake cutting & plating fee of \$2 per slice.

Within this packet you will see our prefix menus (full menus and hors d'oeuvres), room facts and rentals, and a frequently asked questions (FAQs) page, as well as the event contract. We would need to confirm the final menu items and guest count a minimum 48 hours prior to event. You would be billed according to that final head count standing at 48 hours, after which we cannot allow adjustments. You will also find attached our beverage packages in case you are interested in sangria/wine/soft drinks/bar packages/etc....

TO RESERVE: We will need to receive the completed credit card authorization/contract form (attached) to make any reservations or hold any spaces. We don't require a paid deposit, but rather a "hold deposit" which is simply held on file and **will not** be charged except in the case of a no-show/no-cancel or late cancellation as detailed in the event contract. In the "hold deposit" space you will write in 50% of the subtotal of the food menu you plan ("price of menu" x guest count divided by 2 = deposit). *Example:* $\$36.99 \times 25 \text{ guests} / 2 = \462.37 . Please make sure to coordinate with an event coordinator before sending your contract to confirm availability for your event.

For your convenience and information, we provide 1 check which your guests can pay toward with a combination of cash and credit if you would like. 20% Gratuity will apply to all payments.

Please let me know if you have any questions about the menu or need help with most popular menu items and if you'd like to move forward with a reservation.

Best Regards,

Jorge Bernal
General Manager
sawa@sawarestaurant.com
305-447-6555

GROUP DINING MENU OVERVIEW

All menus are three courses and served fully family-style

Vegetarian options available in every course.



LUNCH (available until 3pm)

4 tapas and/or sushi
2 half-kebabs per person (2 varieties) with sides
dessert duo

MODERATE DINNER

5 tapas and/or sushi
3 half-kebabs per person (3 varieties) with sides
dessert trio

GENEROUS DINNER *PREMIUM ITEMS*

6 tapas and/or sushi
2 whole or 4 half-kebabs per person (4 varieties) with sides
4 dessert sampler

PREMIUM ENTREE *PREMIUM ITEMS*

non-kebab entrees / served family-style or plated with fewer than 20 guests during approved times

6 tapas and/or sushi
3 premium entrees with sides
4 dessert sampler

APPETIZER ONLY PREFIX *SERVED BUFFET*

portioned 1.5 bites per person/per item

LIGHT: Four appetizers, light selections

MODERATE: Six appetizers, increased selections

HEAVY: Eight appetizers, premium selections

BEVERAGE PACKAGES

Unlimited Soft Drinks, Ice Tea, Juice
Unlimited American Coffee, Hot Tea
Unlimited Mimosas
Drink Tickets**
Champagne Toast
Open Bar Standard
Open Bar Premium
Open Bar Premium Plus
Bottle Service
More...

Mediterranean & Japanese Cuisine

Once upon a time Mediterranean & Japanese Cuisines fell in love...and they lived tapa-ly ever after.

Sawa's dual-concept tapas-centric menu was created to encourage a shareable dining experience. The menu tells a story of when the East meets the Far East and the unique offerings of contemporary Mediterranean & Japanese fusion dishes merge an innovative sushi menu with a memorable ensemble of tapas and entrees. Guests can explore traditional Lebanese dishes, such as hummus, kibbeh, and falafel and expand into nouveau Mediterranean and Japanese flavors, as Sawa fuses together creative cuisine elements into one great menu.

VENUE OPTIONS

The following is general information. Minimum consumptions or buy-outs may apply.

Consult with Event Coordinator for more information.

INDOOR DINING ROOM (semi-private)

Seated Capacity 30
Standing Capacity 50

OUTDOOR PATIO

Seated Capacity 60
Standing Capacity 100
Full Outdoor Buyout Capacity 150

OUTDOOR CABANA LOUNGE

Seated Capacity 12
Standing Capacity n/a

OUTDOOR RECEPTION LOUNGE

Mix of Sofas and High-Tops

Seated Capacity 12
Standing Capacity 30

OUTDOOR RECEPTION LOUNGE + Extended

Standing Capacity 60

Tables arranged "to fit". Specialized seating arrangements may require minimum consumption rate and may result in reduced capacity

ENTERTAINMENT OPTIONS

We can help you hire bellydancers, DJs, Fire Dancers, Interactive Character Greeters...

Ask us about show-stopping entertainment...

**Tax and Tip Non-Inclusive. 20% Gratuity will be Added to all Parties. Billed According to Final Head Count Standing at 48 Hours in Advance.*

Special pricing offered above must apply to total guest count with exclusions only where alcohol is prohibited to minors, pregnant or nursing women, or other conditions, to exceed no more than 15% of guest count total. **Some bev. packages may not be combined



YING YANG HORS D'OEUVRES

Choice + Tax + Gratuity

Served Family Style / Buffet

Portioned for 1.5 bites or pieces per-person/per-item
For passed hors d'oeuvres, service fee additional

SILVER TAPAS AND SUSHI (CHOICE OF 4) \$25 pp++ (Light Appetizers)

Choose total of four items from Silver categories

California Roll - kani, avocado, cucumber, masago
Avocado Roll - avocado, sushi rice, sesame seeds
JB Roll - salmon, cream cheese, scallions
Spicy Tuna Roll - spicy saku tuna, scallions
Batatas Harra - spicy patatas quadrada, harissa tzatziki
Fried Kibbe - spiced angus beef, pine nuts, tahini
Dumplings (Choose: Pork or Vegetable) *steamed or fried*
Cauliflower Tempura - sesame seeds, gochujang glaze

Hummus - pureed chickpea spread with pita
Cilantro Hummus - pureed chickpea spread with pita
Baba Ganough - pureed smoked eggplant spread with pita
Crispy Brussel Sprouts - sweet chili glaze
Kefta Fingers - spiced angus beef
Chicken Yakitori - teriyaki glaze
Falafel - chickpeas, herbs, tahini
Edamame - steamed, salt

GOLD TAPAS AND SUSHI (CHOICE OF 6) \$35 pp++ (Moderate Appetizers)

Choose total of six items from Silver and/or Gold categories

Fried Calamari - lemon, sweet chili aioli
Dumplings (Choose: Chicken or Shrimp) *steamed or fried*
Kamikaze Tempura Roll - tuna, avocado, masago, tempura battered
Salmon Ceviche Roll - spicy salmon, salmon sahimi, tobiko, avocado
Dragon Roll - shrimp tempura, avocado, masago
Garden Roll - shiitaki, asparagus, beets, avocado, plantain, curry mayo
Rainbow Roll - California roll topped with avocado, salmon, tuna, yellowtail
Spicy Tuna Tartar - avocado, wonton
Spicy Tuna Sushi Sandwich - scallions, tempura flakes, crispy onion, sweet chili aioli

Shrimp Yakitori - teriyaki glaze
Filet Mignon Yakitori - teriyaki glaze
Hand Rolled Grape Leaves - seasoned rice
Salmon Tartar - avocado, wonton
Truffle Herb Fries - parmesan
Shrimp Scampi - garlic, lemon, crostini
Pork Belly - Sesame, gochujang glaze

PLATINUM TAPAS AND SUSHI (CHOICE OF 8) \$45 pp++ (Heavy Appetizers)

Choose total of eight items from Silver, Gold and/or Platinum categories

Antarctica Roll - spicy tuna, ebi, sweet pepper, avocado, tempura flakes
Tuna Tataki - pan seared raw saku tuna, ginger ponzu
Volcano Roll - California Roll topped with Seafood Bake
Royalty Roll - Lobster Tempura, Crab Tempura, Salmon Tempura, Avocado, Cream Cheese, Inside Out
Merrick Park Roll - Lobster Tempura, Cream Cheese, Avocado, Scallions, Suonomo Salad
Shrimp Popcorn Roll - Salmon Tempura, Asparagus, Avocado, Romaine, topped with shrimp tempura
Sweet Life Roll - Shrimp Tempura, sweet plantain, cream cheese

Grilled New Zealand Lamb Lollipops - chimichurri
Lobster Crispy Rice - Lobster salad, chives, rice cakes
Octopus Ceviche - lemon, peppers, onion, chimi

SWEET ENDINGS - ADD DESSERT BITES

Homemade Baklava \$1.99 per piece
Dulce De Leche Banana Spring Roll \$1.50 per piece

*Tax and Tip Non-Inclusive. 20% Gratuity will be Added to all Parties. Billed According to Final Head Count Given Minimum of 24 Hours in Advance.

all sushi rolls may contain raw fish, sesame seeds, rice, and/or masago. garnish sauces not listed.



PRE FIXE I - LUNCH

\$40 + Tax + Gratuity
Served Family Style
Available 12pm - 3pm

C1 - TAPAS and/or SUSHI (CHOICE OF 4)

TAPAS

Hummus - pureed chickpea spread with pita
Cilantro Hummus - pureed chickpea spread with pita
Falafel - chickpea and herb fritters
Baba Ganough - pureed smoked eggplant spread with pita
Grape Leaves - stuffed with seasoned rice
Fried Kibbe - spiced angus and pine nut fritters with tahini
Dumplings - Choose: Chicken, Pork, Shrimp or Vegetables | *Steamed or Fried*
Patatas Harra - spicy patatas quadrada, harissa tzatziki

Fried Calamari - lemon, sweet chili mayo
Cauliflower Tempura - sesame seeds, gochujang glaze
Kefta Fingers on crispy patata quadrada with tahini
Mini Shrimp Yakitori Skewars - teriyaki glaze
Crispy Brussel Sprouts - sweet chili glaze
Truffle Herb Fries - parmesan

SUSHI

California Roll - kani, avocado, cucumber, masago
Rainbow Roll - California roll topped with avocado, salmon, tuna, yellowtail
Dragon Roll - shrimp tempura, avocado, masago
Kamikaze Tempura Roll - tuna, avocado, masago, tempura battered

Spicy Tuna Roll - spicy saku tuna, scallions
JB Roll - salmon, cream cheese, scallions
Avocado Roll - avocado, sesame seeds, seaweed

**all sushi rolls may contain raw fish, sesame seeds, rice, and/or masago. garnish sauces not listed.*

C2- HALF- KEBAB ENTRÉES (CHOICE OF 2 KEBAB VARIETIES)

Portioned for 2 Perfectly Grilled Lunch Skewers Per Person.

Choice of 2 Sides: Basil Almond Basmati Rice, Sauteed Vegetables, Caesar Salad, Maison Salad, Herb Fries

Kebab

Chicken Breast Kebab
Filet Mignon Kebab
Salmon Kebab
Angus Kefta Kebab

Sauce

Garlic Aioli
Tzatziki
Creole Mustard
Tahini Sauce

C4- DESSERT

Comes with both:

Thai Donuts with Consended Milk | Dulce de Leche Banana Spring Roll

SUGGESTED BEVERAGE ADDITIONS

Unlimited Cold Beverages \$2.29 pp

Sodas, Juices, Ice Teas

Homemade Sangria \$26/caraffe

White or Red

Unlimited Coffee & Tea \$2.99 pp

Americano and Espresso

Chamomile, Green, Mint, English Breakfast

Unlimited Mimosas \$25 pp (2hrs)

Handcrafted Mocktail Pitchers \$24/caraffe

**Tax and Tip Non-Inclusive. 20% Gratuity will be Added to all Parties. Billed According to Final Head Count Given Minimum of 48 Hours in Advance.*



PRE FIXE II - Moderate Dinner

\$55 + Tax + Gratuity

Served Family Style

TAPAS and/or SUSHI (CHOICE OF 5)

TAPAS

V = vegetarian

- ✓ **Hummus** - pureed chickpea spread
- ✓ **Cilantro Hummus** - pureed chickpea spread
- ✓ **Baba Ganough** - pureed smoked eggplant spread
- ✓ **Falafel** - chickpea and herb fritters, tahini
- ✓ **Truffle Herb Fries** - parmasean
- ✓ **Hand Rolled Grape Leaves** - seasoned rice
- ✓ **Cauliflowe Tempura** - sesame, gochujang glaze
- ✓ **Crispy Brussel Sprouts** - sweet chili glaze
- Dumplings CHOOSE:** - Pork, Chicken, Veggie, or Shrimp. CHOOSE: Steamed or Fried

- Salmon Tartar** - Salmon, Avocado, Kimchee, Wonton
- Shrimp Yakitori** - teriyaki glaze
- Shrimp Scampi** - garlic, lemon, crostini
- Fried Calamari** - lemon, sweet chili mayo
- Kefta Fingers** spiced angus beef, tahini
- Tuna Tataki** - ginger ponzu
- Fried Kibby** - spiced angus and pine nut fritters, tahini

SUSHI

- Rainbow Roll** - california topped with sashimi rainbow and avocado
- Salmon Ceviche Roll** - spicy salmon, salmon sashimi, avocado, fruit ceviche
- Sweet Life Roll** - Shrimp Tempura, sweet plantain, cream cheese
- Garden Roll** - shiitaki, beets, asparagus, avocado, plantain, coconut, curry mayo
- Kamikaze Tempura Roll** - tuna, avocado, masago, inside out, tempura battered
- Shrimp Popcorn Roll** - *Salmon Tempura, Asparagus, Avocado, Romaine, topped with shrimp tempura*
- California Roll** - kani, cucumber, massago
- JB Roll** - salmon and cream cheese
- Spicy Tuna Roll** - saku, scallions, spicy sauce
- Dragon Roll** - shrimp tempura, avocado, masago
- ✓ **Avocado Roll** - avocado, sesame seeds, seaweed

**all sushi rolls may contain raw fish, sesame seeds, rice, and/or masago. garnish sauces not listed.*

KEBAB ENTRÉES (CHOICE OF UP TO 3 KEBAB VARIETIES)

Portioned for 3 Perfectly Grilled Half-Skewers Per Person.

Choice of 2 Sides: Basil Almond Basmati Rice, Sauteed Vegetables, Caesar Salad, Maison Salad, Herb Fries

Kebab

- Chicken Breast Kebab**
- Filet Mignon Kebab**
- Salmon Kebab**
- Angus Kefta Kebab**
- New Zealand Lamb Kebab**

Sauce

- Garlic Aioli*
- Tzatziki*
- Creole Mustard*
- Tahini Sauce*
- Jalapeno Mint Demi Glaze*

DESSERT

Comes with all:

Dulce de Leche Banana Spring Roll I | Thai Donuts with Condensed Milk | Homemade Baklava

**Tax and Tip Non-Inclusive. 20% Gratuity will be Added to all Parties. Billed According to Final Head Count Given Minimum of 48 Hours in Advance.*



PRE FIXE III - Generous Dinner

\$65 + Tax + Gratuity

Served Family Style

GENEROUS DINNER / PREMIUM ITEMS

TAPAS and/or SUSHI (CHOICE OF 6)

**Note: Some Items Require Choices of Variety and/or Preparation Preference.*

TAPAS

- | | |
|---|--|
| Grilled New Zealand Lamb Lollipops - chimichurri | Lobster Crispy Rice - lobster salad, chives, rice cakes |
| Angus Kefta Fingers - tzatziki | Fried Calamari - lemon, sweet chili aioli |
| Tuna Tartare* - Spicy Tuna, avocado, kimchee, and wonton crisps | Hand Rolled Grape Leaves - seasoned rice |
| Yakitori Skewers* - Shrimp, Chicken, or Filet Mignon | Tuna Tataki - pan seared raw saku tuna, ginger ponzu |
| Gyoza* - Pork, Chicken, Veggie, or Shrimp dumplings. Fried or steamed. | Falafel - chickpea and herb fritters, tahini |
| Homemade Arabic Spreads - Hummus or Babaganough with pita | Crispy Brussel Sprouts - sweet chili glaze |
| Fried Kibbe - spiced angus and pine nut fritters, tahini | Tabouli <i>Lemon juice</i> |

SUSHI

- Any Classic Roll** - California, JB, Spicy Tuna, Rainbow, Dragon
- Kamikaze Tempura Roll** - tuna, avocado, masago, inside out, tempura battered
- Spicy Tuna Sushi Sandwich**- Spicy Tuna, Scallions, Crispy Onions, Tempura Flakes, Sweet Chili Mayo
- Shrimp Popcorn Roll** - *Salmon Tempura, Asparagus, Avocado, Romaine, topped with shrimp tempura*
- Sweet Life Roll** - Shrimp Tempura, sweet plantain, cream cheese
- Merrick Park Roll** - *Lobster Tempura, Cream Cheese, Avocado, Scallions, Suonomo Salad*
- Royalty Roll** -Lobster Tempura, Crab Tempura, Salmon Tempura, Avocado, Cream Cheese, Inside Out

**all sushi rolls may contain raw fish, sesame seeds, rice, and/or masago. garnish sauces not listed.*

KEBAB ENTRÉES (CHOICE OF UP TO 4 KEBAB VARIETIES)

Portioned for 4 Perfectly Grilled Half Skewers Per Person.

Choice of 2 Sides: Basil Almond Basmati Rice, Sauteed Vegetables, Caesar Salad, Maison Salad, Herb Fries

Kebab

- Chicken Breast Kebab**
- Filet Mignon Kebab**
- Salmon Kebab**
- New Zealand Lamb Kebab**
- Angus Kefta Kebab**
- Grilled Shrimp Kebab**

Sauce

- Garlic Aioli*
- Tzatziki*
- Creole Mustard*
- Jalapeno Mint Demi Glaze*
- Tahini*
- Drawn Butter*

DESSERT SAMPLER

Dulce De Leche Banana Spring Roll | Thai Donuts | Assorted Baklava | Chocolate Cake

**Tax and Tip Non-Inclusive. 20% Gratuity will be Added to all Parties. Billed According to Final Head Count at Minimum of 48 Hours in Advance.*



PRE FIXE IV - Premium Entree

\$75 + Tax + Gratuity

Served Family Style

Or Entrée Choices Provided 72 hours in advance for individual plating for 20 or fewer guests. Plated option only available during certain days/times

TAPAS and/or SUSHI (CHOICE OF 6)

TAPAS

Grilled New Zealand Lamb Lollipops - chimichurri

Angus Kefta Fingers- tzatziki

Tuna Tartare*- Spicy Tuna, avocado, kimchee, and wonton crisps

Yakitori Skewers* - Shrimp, Chicken, or Filet Mignon

Gyoza* - Pork, Chicken, Veggie, or Shrimp dumplings. Fried or steamed.

Homemade Arabic Spreads- Hummus or Babaganough with pita

Fried Kibbe- spiced angus and pine nut fritters, tahini

Lobster Crispy Rice - lobster salad, chives, rice cakes

Fried Calamari - lemon, sweet chili aioli

Hand Rolled Grape Leaves - seasoned rice

Tuna Tataki - pan seared raw saku tuna, ginger ponzu

Falafel - chickpea and herb fritters, tahini

Crispy Brussel Sprouts - sweet chili glaze

Tabouli *Lemon juice*

SUSHI

Any Classic Roll - California, JB, Spicy Tuna, Rainbow, Dragon

Kamikaze Tempura Roll - tuna, avocado, masago, inside out, tempura battered

Spicy Tuna Sushi Sandwich- Spicy Tuna, Scallions, Crispy Onions, Tempura Flakes, Sweet Chili Mayo

Shrimp Popcorn Roll - *Salmon Tempura, Asparagus, Avocado, Romaine, topped with shrimp tempura*

Sweet Life Roll - Shrimp Tempura, sweet plantain, cream cheese

Merrick Park Roll - *Lobster Tempura, Cream Cheese, Avocado, Scallions, Suonomo Salad*

Royalty Roll -Lobster Tempura, Crab Tempura, Salmon Tempura, Avocado, Cream Cheese, Inside Out

**all sushi rolls may contain raw fish, sesame seeds, rice, and/or masago. garnish sauces not listed.*

ENTRÉES (CHOICE OF 3 ENTREES, SERVED FAMILY STYLE OR INDIVIDUALLY PLATED WITH 72 HOURS NOTICE ≥20)

Pasta Artigiano *Shrimp, Fettuccine, Arugula, Grana Padano, Portobello, Truffle Oil, Cream Sauce*

Churrasco Steak *Grilled Skirt Steak, Broccolini, Chimichurri, Herb Fries*

Cauliflower Steak *Seasoned Cauliflower, Basmati Rice, Tabouli Salad*

Grilled Lamb Chops *Jalapeno Mint Demi Glaze, Garlic Mashed Potatoe, Asparagus*

Miso Salmon *Roasted Salmon, Sushi Rice, Spinach, Asian Spices, Miso*

Grilled Kebab Skewers *(1 type: Chicken Breast, Filet Mignon, New Zealand Lamb, Norweigan Salmon, or Langostine Shrimp)*

Choice of 3 Sides: *Basil Almond Basmati Rice, Mashed Potatoes, Truffle Herb Fries, Sauteed Veggies, Sushi Rice, Caesar Salad, Greek Salad, Maison Salad w Ginger Dressing*

DESSERT SAMPLER

Dulce De Leche Spring Roll | Thai Donuts | Assorted Baklava | Chocolate Cake

**Tax and Tip Non-Inclusive. 20% Gratuity Added to all Parties. Billed According to Final Head Count Given Minimum of 48 Hours in Advance.*



PRE-FIXE BEVERAGE OPTIONS

Choice + Tax + Gratuity

Unlimited Cold Beverages

All Sodas | Juices | Ice Teas
Add \$2.50 Per Person

Unlimited Hot Beverages

Americano | Hot Tea | Espresso Shot
Add \$3 Per Person

Refreshing Handmade Non-Alcoholic Beverage Caraffes (serves 5 glasses)

Mango Pineapple Rosemary Spritzer
\$30

Virgin Mojito
\$30

Strawberry Basil Lemonade
\$30

Bubbly

Champagne Toast - House Sparkling
\$5 Per Person

Unlimited Mimosas - House Sparkling & OJ
\$25 Per Person for 2 hours (\$8pp for add. hours)

Handcrafted Sangria Carafe (3 Caraffe Minimum)

Tinta | Blanca
\$45

Drink Tickets (2 Max Per Person)

Standard: Well Liquors | House Wine | Beer **\$9 per ticket**

Premium: Call Liquors | House Wine | Beer **\$12 per ticket**

Bottle Service

Vodka Grey Goose **\$200**

Tequila Patron Silver **\$200** Don Julio **\$250**

Scotch Johnnie Walker Black **\$250** Macallan 12 **\$300**

Gin Bombay Sapphire **\$200** Hendrix **\$250**

Rum Bacardi **\$180** Zacapa 23 **\$250**

Standard Open Bar

House Wine | Beer | Well Mixed Drinks

\$25 Per Person for 1st Hour | Add \$15 Per Person for Each Additional Hour | Minimum 2 hours

Vodka | Rum | Tequila | Scotch | Gin | Bourbon

Premium Open Bar

House Wine | Beer | Call Mixed Drinks | 3 Classic Cocktails

\$30 Per Person for 1st Hour | Add \$20 Per Person for Each Additional Hour | Minimum 2 hours

Grey Goose, Kettle One, Titos, Bombay Sapphire, Bacardi, Don Q, Don Julio Anejo, Patron Silver, Jose Cuervo, Jack Daniels, Makers Mark, Jameson, Bulleit, Johnny Black, Dewars 12, Glenlivet

Classic Cocktails: Gin Fizz | Bellini | Old Fashion

Premium Open Bar with 2 Signature Cocktails & Wine Upgrade

House Wine + 1 premium red & 1 premium white | Beer | Call Mixed Drinks

\$40 Per Person for 1st Hour | Add \$25 Per Person for Each Additional Hour | Minimum 2 hours

Grey Goose, Kettle One, Titos, Bombay Sapphire, Bacardi, Don Q, Don Julio Anejo, Patron Silver, Jose Cuervo, Jack Daniels, Makers Mark, Jameson, Bulleit, Johnny Black, Dewars 12, Glenlivet

Classic Cocktails: Lychee Martini | Aperol Spritz | St. G & G Paloma | Gin Fizz | Bellini | Old Fashion + Choice of 2 Signature Cocktails

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*Tax and Tip Non-Inclusive. 20% Gratuity will be Added to all Parties. Billed According to Final Head Count Given Minimum of 24 Hours in Advance. Special pricing offered above must apply to total guest count with exclusions only where alcohol is prohibited to minors, pregnant or nursing women, or other conditions, to exceed no more than 15% of guest count total. **Beverage packages may not be combined.

Group Dining FAQs

What is Family-Style Dining?

Family-style means that your food is brought to the table on platters rather than individual plates and placed in the center of the table. Your guests are then able to dish themselves from the main platters. Sawa offers family-style dining for all prefix menus for several reasons. The first, for the success of your party. The second for success of the rest of business.

Do I have to have a family style menu?

Yes. For pretext, Sawa is a small family owned restaurant with a very intimately sized kitchen, unlike many large corporate kitchens. The space we have available to us allows us to cook and plate only about 5 to 6 hot plates at a time. While this does not allow us to cook and plate individually for large parties, we can still host great and successful parties with family-style prefix menus. Prefix menus allow our chefs to pre-plan for larger parties, cook larger quantities of pre-planned food, and plate them on fewer but larger platters as opposed to many individual plates, also allowing us to be able to accommodate the rest of the restaurant's business without delay. Sawa offers only one menu that can be individually plated for parties of under 20, with the requirement of plated choices at 72 hours in advance, and only available during certain days and times. Ask event coordinator for details.

How is portioning decided and what is the difference between the menus?

Sawa plans for each guest to have about two bites per menu item per person for the appetizers, sushi, and salads. Entrée kebabs are portioned for 2 skewers per person plus sides. Throughout the multiple menu items and multiple courses, this provides a good amount of food per person. Our most economical menu offers a pleasing amount of food for a lunch or light dinner and with each subsequent menu, more items and more premium items per category are offered making the menu heartier and fuller.

Can I order a prefix menu for just part of my party?

Prefix menus will apply to the whole party. When hosting a party, both you and we want your guests to feel like it was a success! Ordering for fewer guests than are present means that your guests may come away feeling like enough food wasn't served or that the planning went awry. Therefore, the prefix menus must apply to the entirety of your guest count. Exceptions can apply to young children. Speak with event coordinator for more info.

How should I order for a large group of people without knowing their taste in food?

Ordering for other people doesn't have to be scary. In fact, this is where family style dining comes in really handy! Rather than obligating your guests to eat a full plate placed in front of them, they will be able to dish themselves what they like and leave what they don't with family style platters. As a host, it is usually a good idea to diversify your menu choices. Try to choose a meat, a seafood, and a vegetarian item for appetizers for example. If one thing is fried, try to choose another that is steamed or lighter. Your event coordinator can help recommend popular items if you're stuck!

Can we have separate checks?

For formal/sit-down dining parties: you will be presented one check. Unfortunately Sawa's dining service computer systems do not allow for a large quantity of separate checks, but we do have the capability to accept multiple forms of payment. You may collect cash from your guests, or you may present your server with multiple credit cards/cash so long as you let the server know the total dollar amount you would like to charge per card. Remember to factor in tax and tip. The host is responsible for any remaining balance. 20% gratuity will apply to all payments for all styles of group events.

For social style/bar parties at the bar or in the reception lounge: your guests may order at the bar and open up tabs with a credit card. Guests must go to the bar for ordering and payments. A cocktail server(s) may be requested for additional fee. 20% gratuity will apply to all payments for all styles of group events.

How do I reserve?

You must complete, sign, and return the event contract in order to reserve any spaces. Sawa cannot hold any spaces or take group reservations prior to receiving the completed and signed event contract. You can make adjustments to guest count or menu up until 48 hours prior to the event. *(exceptions may apply in holiday months, as detailed in event contract)*

Do I need to give a deposit?

Sawa does not require a deposit but rather asks for a “hold deposit” with a credit card that **will not** be charged up front. We simply hold the information on file and only charge it in the case of a no-show or short notice cancellation as detailed in the event contract.

In the "hold deposit" space you would write in 50% of the subtotal of the food menu you plan.
("price of menu" x guest count divided by 2 = deposit). *Example: \$36.99 x 25 guests / 2 = \$462.37.*

If no menu is planned, for example, a social style bar party, then half of your minimum consumption requirement will be your “hold deposit”. Consult event coordinator for details.

Can I bring a cake?

Yes, our cake cutting & plating fee is \$2 per slice. You are welcome to have it delivered directly to Sawa in advance of your party. Please consult with management for your delivery plans in advance for best times, etc...

Can I bring my own bottles of wine?

Yes, our corkage fee is \$20/bottle of wine. No outside liquor or spirits are allowed.

Can I bring decorations?

Yes, you can bring removable decorations, provided they are appropriate for a family restaurant*. *Any vulgar, obscene, or otherwise offensive themes should be refrained from. You are welcome to bring balloons, streamers, flowers, etc... **Please no confetti or glitter.** You are welcome to have flowers delivered directly to Sawa in advance of your party. Please consult with management for your delivery plans in advance for best times, etc...

Please be aware that family style food platters will take up the majority of surface space of tables, so table-top décor (flowers, vases, sculptures, candle holders, etc...) should be minimal. Advise your florist to go for tall and thin or short and contained, rather than wide or wild.

Can I bring my own entertainment?

Yes, you are welcome to bring your own entertainment, such as mariachis, face painters, DJ, etc with management approval for approved areas and times. Merrick Park has certain sound restrictions so please make sure you run your plans by Sawa's event coordinator before booking your entertainment. Sawa can also help you book reliable entertainment, such as belly dancers, fire/hoop dancers, a DJ, henna artists, etc...

How long can I have the party space I booked?

Group reservations are booked according to the average time frame of 3 hours. Service of the first course will begin within 15 minutes of the start time of your event. Should you request the space be made available for longer than 3 hours, a minimum food and beverage consumption of \$20 per person will apply per hour. Other reservations may be made for your space 3 hours after the start time of your event, therefore arrangements to extend your reservations should be made as early as possible and not later than 72 hours to the time of your event if still available.

What happens if I'm reserved outside and it rains?

The dreaded Miami conundrum: will it rain? We fear the thought of rain as much as you when it comes to party planning. While Sawa understandably can't double reserve seats inside and outside for your group in case of rain, we will do our best to move your party inside if it does rain if there is room, however, that is based on availability of space with consideration of other reservations at the time and cannot be guaranteed. Our first line backup plan in case of rain is to set up a table on the sidewalk under the Bridgeway. While it doesn't offer the same gorgeous garden views, it does offer guaranteed coverage from the rain which becomes of the utmost priority. To guarantee inside seating, it's best to just reserve inside to begin with. Sawa is not responsible for rain.



EVENT CONTRACT AND AUTHORIZATION FOR CREDIT CARD USE

PLEASE PRINT AND COMPLETE THIS CONTRACT AND AUTHORIZATION IN ITS ENTIRETY AND RETURN
All Information will Remain Confidential

RESERVATION NAME: _____ RES DATE: _____ START TIME: _____

GUEST COUNT: (total) _____ kids under 10 _____ OCCASION: _____

CONTACT PHONE NUMBER: _____ EMAIL: _____

PLANNED MENU: _____ PLANNED VENUE: ie bar, dining room, etc., _____

MINIMUM CONSUMPTION: _____ DIETARY RESTRICTIONS: _____

Reservations, Payments and Cancellations

We do not require a paid deposit. Confirmation of receipt of a credit card as a hold deposit with your signed agreement secures the space, date, and time for your event. The hold deposit will be 50% of your agreed upon package price. You will be responsible for paying your full bill at the culmination of your event via cash or credit card. A credit card must be physically present at the time of payment should you choose to pay via credit card. We do not hold dates or spaces until this contract has been completed in its entirety but we do try to offer notice if a party has expressed interest on the date of your party.

Once your event is confirmed, it is subject to a non-refundable **cancellation fee(s)** as described herein. If your event is cancelled prior to 72 hours of your scheduled event, no fiscal penalty will be imposed. Should you **cancel your event within 72 hours** of commencement, you agree to pay 50% of your agreed upon food package and room fee, should one apply. In the event of a no-show/no-cancel your hold deposit amount will be charged to the credit card on file. From November 15th to December 31st all bookings are subject to a 14 day cancellation requirement with no fiscal penalty, after which time 50% of your agreed upon package price will be charged, and will increase to 100% of your agreed upon package price with fewer than 72 hours' notice or upon a no-show/no-cancel.

Guest Count and Guaranteed Minimum: Service and Billing

We will assume the guest count on this contract is correct for your event, unless otherwise told prior to 48 hours of your event. You would be billed according to that final guest count confirmed at 48 hours, after which time we cannot allow adjustments. If the final number of attendees exceeds your confirmed guest count we will try our best to accommodate them, however we cannot guarantee seating for them as we often book down to each last seat on certain days, times, and surrounding certain events. You will be charged the same per person pricing for each additional guest. The client will be billed for the greater of either the private room minimum consumption (if one applies), the actual number of guests in attendance, or the most recent guest count provided. Therefore in the case of a minimum consumption requirement, you agree to uphold your minimum consumption rate or to pay the difference.

Duration & Pace of Service

All events will conclude 3 hours after the start time of your event. Should you request the space be made available for longer than 3 hours, a minimum food and beverage consumption of \$20 per person will apply per hour. You are advised other reservations may be made for your space 3 hours after the start time of your event, therefore arrangements to extend your reservations should be made as early as possible and not later than 72 hours to the time of your event and are subject to availability..

Service of the first course will begin within 15 minutes of the start time of your event. We understand that sometimes guests arrive late and we will do our best to accommodate late arrivals but we cannot compromise the pace of the service for your event, a la carte service, or other private events to accommodate late arrivals or last minute requests.

A-la-carte requests or requests for additional food on the day of your event will be billed at normal prices and consistent with Sawa's normal practices. If the situation arises where Sawa is asked by the on site host to override previous instructions/make an a la carte order or similar modification, Sawa will follow the direction of the on site host in their discretion.

Children & Dietary Accommodations

Children are counted as adults and served the preselected menu unless otherwise noted on your contract. If noted on this contract, children under 10 years of age may order from the kids menu at the listed a la carte prices. Your minimum consumption agreement, if any, would still apply. Sawa can prepare substitutions to your selected menu for a guest who may have special dietary needs with minimum advanced notice of 48 hours.

Spaces, Rooms, & Tables

While we do our best to honor specific table, area, and room requests, we reserve the right to seat parties in spaces of our choosing based on occupancy, business conditions, and weather conditions. If it is required to move your party to a different area than originally planned, the minimum consumption, if any, will not change unless it is to your benefit. The room capacity and minimum consumption rates may fluctuate depending on the time of the year and the time of day. A higher minimum consumption applies in December. Tables are set with linen napkins and candles (pm). Guests are welcome to decorate as well as bring cake. **A cake cutting fee of \$2 per slice will apply. Corkage fee for wine is \$20/bottle.** Any other outside liquor or food is not permitted on premises.

The dining room does not have a minimum consumption for partial capacity parties under 40 when tables are arranged to-fit. Specialized seating and table shape requests that result in a diminished capacity for rest-of-business seating will require an added minimum consumption rate. Sawa will arrange tables based around capacity, other reservations, and general business. Some table shapes may not be offered, such as a "U" or "double-width", as often those shapes require additional space that would have to be taken from publicly available dining, unless there is a private room minimum consumption in place. If a specific shape or set up is required, it should be discussed prior to this contract, and minimum consumptions or buy-outs may apply. Sawa reserves the right to have our wait staff and managers pass through any room if necessary for service. If the room you have reserved requires other guests to pass through to access the bathroom, they shall. Please be advised that if you reserve the dining room privately, the nearby bar will remain open to public use, unless you do an additional bar buy-out, and in that case, outside guests may still pass through to access the restroom and staff may still pass through to service your group as well as the rest of business. You are welcome to decorate your tables and space, so long as the décor is easily removable, and appropriate to the public. No glitter or confetti please.

Terms of Contract/Authorization: I have read, understand, and agree to all terms presented in this event contract. I authorize Sawa Restaurant & Lounge to hold the amount listed below on the credit card provided herein for a hold deposit of a reserved event as detailed above. **In the event that I provide Sawa with a guest total and arrive with fewer guests without adjusting my reservation 48 hours in advance, I agree to pay for the guest count I provided.** I understand and authorize Sawa to charge the "amount to charge" listed below and any other cancellation fees as described in the terms of this agreement. I agree to pay for this purchase in accordance with the issuing bank cardholder agreement.

Name on Card: _____

Billing Address: _____

Credit Card Type: _____ Visa _____ Mast _____ Discov _____ AmEx

Credit Card Number: _____ Exp Date: _____

Card Identifier Number _____ (Last three digits on back of card, or four on front of AmEx)

Amount to Charge: _____ (Hold Deposit) (This must be filled out to reserve)

REMINDER: This Document is only to hold your reservation. You will be responsible for paying your full bill at the culmination of your event via cash or credit card. A credit card must be physically present at the time of payment should you choose to pay via credit card.

Cardholder Please Sign:

Signature: _____

Date: _____

Print Name: _____