



CATERING AND PRIVATE EVENTS

Native is pleased to offer a customized private event experience to suit your wishes. We strive to give you and your guests a memorable event and an outstanding experience. Let us work with you to give you exactly what you are looking for, right down to menu options tailored to your palette.

Since we do our best to source nearly all our ingredients as locally as possible, our menu selections change with the seasons and based on availability of fresh produce. Please inquire about current menu options or feel free to take a look at our latest menu, which is available online. We are always willing to accommodate special requests when needed. Please do not hesitate to contact us with questions, we would be honored host your next event.

When choosing Native to host your event, we recommend that you submit your requested date and time as soon as possible to ensure availability. At this time, you should also schedule a meeting to proceed in the booking process. In this meeting you will be able to discuss your menu items, budget and logistics.

A 15% non-refundable deposit will be required to hold your event date and space, as well as a signed contract with details of the event.

For private events or catering,
please contact:

Lauren Mueller
lauren@mrgrochester.com

Please allow up to 36 hours for a return response. Thank you!

PRIVATE EVENTS

SUNDAY & MONDAY EVENTS

*To rent out the entire restaurant, there is a minimum requirement of \$4,500 to be met between food and beverage.

TUESDAY - THURSDAY EVENING EVENTS

*To rent out the entire restaurant, there is a minimum requirement of \$6,000 to be met between food and beverage.

FRIDAY - SATURDAY EVENING EVENTS

Entire Restaurant 80+ ppl starting at \$15,000
Chef's room for 12 guests - \$500 minimum

SATURDAY DAY EVENTS

Day time events that take place before the Restaurant space opens at 5pm. There is a \$4,000 minimum to be met between food and beverage.

HOLIDAY EVENTS

(Religious & Federal Holidays)
Entire Restaurant 80+ ppl starting at \$17,000

CUSTOM SET UP

10 % administrative fee applied to all contracts
* Maximum capacity 150 guests for seated dinners
Any event over 90 guests requires rented tables and chairs. Chairs \$8.00 per Tables with linen \$80.00 per
*all prices listed do not include tax and gratuity

OFF SITE CATERING

FOOD PRICING

Catered food pricing follows the given prices on each menu.

CATERING & DELIVERY

All catering orders require 7 days notice. Off site deliveries require a minimum food order of \$250. A delivery fee of \$50 applies to any order delivered within 25 miles of the establishment. For drop off locations outside the 25 miles will incur a \$1 per mile charge.

STAFFING

On-site chef \$35/hr (4 hour minimum)
Service staff \$25/hr (4 hour minimum)

UTENSILS

Plates, napkins and cutlery \$2 p/person

NYS TAX

New York State tax of 8.0% is required on all catering orders.

**For all events: if the minimum is not met, gratuity is applied to the restaurant minimum
* A 3% credit card processing fee will be applied*

FOOD SERVICE OPTIONS

BUFFET STYLE MEAL – please choose items from our menu to be served on a buffet.

FAMILY STYLE MEAL – host chooses 3-5 menu options to be placed on large platters, and served to each table for guests to serve themselves and pass.

HORS D'OEUVRES – recommended for a cocktail party in our bar/lounge area. Host chooses small plates to be set out for guests to enjoy.

BAR PACKAGES happy hour pricing not applicable for events over 20 guests

CONSUMPTION BAR – based on menu prices

SELECT OPEN BAR – Guests may order any beverage available per the host; the tab will be based on consumption.
Select: 2 Draft options, White/Red Wine, Tiered Liquor, Bottled Beer, Soft Drinks.

HAPPY HOUR OPEN BAR – House Red & House White Wine, \$5 Draft Beers, 1/2 priced House Cocktail, The Bentley, \$1 off well cocktails.

PREMIUM OPEN BAR – Guests may order any beverage at the bar.

LUNCH CATERING

All orders must be picked-up or delivered
before 11:30 am or after 2pm

BOXED LUNCHES

\$18 per person

Requires a minimum of 10 people

Includes Wrap or Sandwich, Chips, & Bottled Beverage

LUNCH TRAYS

\$16 per person

Requires a minimum of 10 people

Includes Half Wrap or Sandwich per person, Chips, Chocolate Cookie & Bottled Beverage
Condiments Served On Side

WRAP & SANDWICH OPTIONS

Served with garlic aioli, lettuce, tomato, onion
with choice of cheddar, american, or gruyere
Sourdough, Rye, or Wrap

Turkey

Ham

Roast Beef

Pastrami

Chickpea Smash (vegan)

Caesar *as a wrap only

FAMILY STYLE ADD ONS

Requires a minimum of 10 people

Fruit Salad \$5 per person

Native Salad \$6 per person

Caesar Salad \$6 per person

Assorted Cookie Tray \$3 per person

Box of Fuego Coffee \$45

Serves 15 guests

*includes cups, cream, & sugar

HORS D'OEUVRES

(available on or off-site)

All events over 10 guests are required to pre-order appetizers 7 days prior to their event.

Selections:	Per Person	25 pieces	50 pieces	75 pieces	100 pieces
Charcuterie	\$5	\$125	\$250	\$375	\$500
Hummus	\$2	\$50	\$100	\$150	\$200
Bread	\$1	\$25	\$50	\$75	\$100
Wings	\$3	\$75	\$150	\$225	\$300
Andouille Crostini	\$3	\$75	\$150	\$225	\$300
Burger Sliders	\$6	\$150	\$300	\$450	\$600
Pizza	\$2	\$50	\$100	\$150	\$200
Empanadas	\$2	\$50	\$100	\$150	\$200
Chicken Cutlets	\$5	\$125	\$250	\$375	\$500
Lettuce Wraps	\$4	\$100	\$200	\$300	\$400
Falafel	\$2	\$50	\$100	\$150	\$200
Tostones	\$3	\$75	\$150	\$225	\$300
Crab Cakes	\$7	\$175	\$350	\$525	\$700
Seared Scallops	\$5	\$125	\$250	\$375	\$500
Shrimp Cocktail	\$2	\$50	\$100	\$150	\$200

FAMILY STYLE

(available on or off-site)

All Family Style meals require a minimum of 15 people
Requires a minimum of 2 entree selections
Prices listed are per person

Includes:

Native Salad - mixed greens, garden vegetable, herbed apple cider vinaigrette
(+\$2 for any other salad listed on the menu)

House Baked Bread with Herb Butter

Entree Options:

Confit Chicken - bourbon ginger glaze, rice cake, cajun cream corn, crispy chicken skin cracklin.....\$22

Salmon - parmesan crusted, horseradish buerre blanc, roasted sweet potato, vegetable.....\$26

Midtown Burger - lettuce, tomato, onion, pickle, garlic aioli, soy braised pork belly, frites.....\$18

Butcher Steak - roasted potatoes, red wine demi glaze, vegetable, herb butter.....MKT

**Menu changes seasonally. Please inquire with any dietary needs.*

BUFFET

(available on or off-site)

All Buffet Style meals require a minimum of 15 people
Prices listed are per person

Includes:

Native Salad (+\$2 for any other salad listed on the menu)

Roasted or Mashed Potatoes, Pasta, or Rice

Seasonal Vegetables

House Baked Bread with Herb Butter

Tier 1 \$42 Choice of 1 Entree	Tier 2 \$48 Choice of 2 Entrees	Tier 3 \$54 Choice of 3 Entrees
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Entree Options:

Chicken Confit

Chicken Cutlets

Salmon +\$5

Chicken French

Beef Tenderloin +\$6

Chicken Parmesan

Eggplant Parmesan

Pan Roasted Chicken Breast

Cider Braised Shank

Duck Ragout (with pasta side only) +\$8

DESSERTS

Bread Pudding \$3

CUPCAKES

**all prices are per piece*

mini \$3

regular \$5

Flavors: Chocolate Chocolate, Vanilla

**Please inquire for custom flavors*

COOKIE & BROWNIE TRAY

\$3 per person

<25 people.....choice 1 cookie & brownie

25+ people.....choice 2 cookies & brownie

50+ people.....3 cookies & brownie

STORE BOUGHT DESSERTS

cake cutting/plating fee \$2 per person

Coffee Bar

\$4 per person



CATERING & PRIVATE EVENT POLICIES

GUARANTEES

Two weeks before event date, the guest must contact event coordinator to confirm menu selections (with attention to any food allergies or dietary restrictions), head count, final details, and **sign final contract**. Once confirmed, the restaurant will order the food and beverage accordingly-binding the guest to contract and event totals. The guest must pay for that amount of attendees regardless of the actual event attendance.

DEPOSITS

A deposit of 15% projected event price will be required to book an on or off-site private event. This amount is non-refundable. Final payment of any remaining balance is due upon completion of the event. Deposit will be applied to the final bill. Please keep in mind that gratuity is 20% of the final event bill before tax. Deposit is due once the event date is reserved, the restaurant will not lock in a date until an estimated deposit is paid. The guest is responsible for a 5% interest rate each day of the total bill if not paid the day of, unless a written agreement ahead of time states otherwise. Mueller Restaurant Group accepts cash, Visa, MasterCard, American Express, Discover. New York State tax of 8.0% is required on all catering orders and in house private events.

CREDIT CARD PROCESSING FEE

There is a 3% credit card processing fee that is applied to all credit card transactions for private events. This can be avoided by a cash or check

CAPACITY

Native cannot exceed 175 and Label 7 cannot exceed 99 seated, standing room available upon request. Each location is handicap accessible.

ALCOHOL

No person under 21 shall be permitted to consume or taste alcoholic beverages at either location. MRG reserves the right to ask guests for identification to verify age. In addition, MRG reserves the right to refuse service to guests that are visibly and excessively intoxicated.

ADMINISTRATIVE FEE

There is a 10% administrative fee associated with the administration if all private events. This fee is not gratuity and not distributed to the employees that serviced your event. This fee covers the staff required to set up the night before, moving necessary equipment/furniture and event coordination.



SET UP AND BREAK DOWN

MRG is the venue for your event and is not responsible or liable for the set up or break down of the decor, activities and decorations for your event. Set up can take place after restaurant service hours. The host/guest is also responsible for coordination all outside vendors.

DAMAGE FEE

The renting party shall be responsible for any and all damages to the facility, amenities, and surrounding property above and beyond normal wear and tear during rental period. Outside decor is allowed, but tacks, screws, and any form of strips are prohibited from going on the walls and/or ceilings. If these items are used to decorate there is a \$250 cleaning and repair fee per incident.

START/END TIMES

Event start and end times will be discussed and agreed upon in final meeting two weeks prior to event date or sooner. The guest will be held liable for start and end times for event. If event exceeds agreed upon end time the customer will be charged \$30.00 per hour per staff member working the event. Each event is typically held to a 6 hour window.

IMPORTANT INFORMATION TO KNOW

The enclosed menus are offered as a guideline. The culinary staff within MRG would be happy to customize a menu of your choosing. In addition, you may bring in a cake, cookies, pastries, etc. Your dessert must be accompanied by a receipt with the name of the certified bakery that it came from. The bakery name must be on the receipt, no exceptions. New York State Health Law prohibits a guest from bringing in anything baked at home, no exceptions. **MRG charges a \$2 per person cake cutting fee. Food will be served in accordance with agreement signed. MRG is not liable for late guests and or cold food. In accordance to NYS Health Law, MRG cannot allow event food items to be carried out.**

Signature of Responsible Party: _____ Date: _____

Manager Signature: _____ Date: _____