



BISTRO & BAR

Private Dining Experience

Easy Bistro and Bar

801 chestnut street chattanooga tennessee

423.266.1121

easybistro.com

Private Dining

Private Parties & Events 2023

Easy Bistro & Bar features classically prepared, seasonal cuisine rooted in sustainable, regional ingredients accompanied by unforgettable warmth and professional hospitality under the direction of James Beard semi-finalist Chef Erik Niel.

SETTING

Located in Chattanooga's trendy West Village, Easy Bistro and Bar is walking distance from city center, convention space and a number of popular hotels. Our main dining room combines crisp, light wood for an elegant, coastal feel, and the open kitchen offers a true raw bar highlighted by a wood fired oven. The outside patio provides three seasons of al Fresco dining with great city views.



PRIVATE DINING ROOM

The private dining room, which is visually and acoustically separated from the main dining room, provides a relaxed setting for up to 28 seated (26 with A/V presentations) or up to 40 standing guests. It is equipped with professionally installed A/V equipment with multiple ways to connect your personal digital devices for polished presentations.

CONTACT US

For private dining room information or to schedule a consultation with event management, please contact Amanda Niel (an@easybistro.com) -or- Mike Ruffner (mr@easybistro.com). You may also call the restaurant at 423.266.1121

125 Per Person All Inclusive DINNER



your guests will enjoy a four course meal, tea, soft drinks, mock-tails, tax and gratuity. premium beer and wine are available if regulations permit. we can customize our menus to match your specific client or budget.

STARTERS for the table on arrival

- **poached jumbo shrimp**
- **cured artisanal meats and cheese presentation,** accompaniments

SALAD/SOUP your guests will choose 1

- **cup of soup,** seasonal selection when available
- **seasonal salad,** fresh, local produce

PASTA chef's choice house-made pasta course

ENTREE your guests will choose 1

- **vegetarian entree,** seasonal and local (by request only)
- **market fish selection,** seasonally inspired presentation
- **all natural chicken,** seasonal or classic preparations
- **all natural beef,** butcher cuts and preparations

(all steaks prepared medium)

DESSERT simple, classic desserts

- **seasonally inspired dessert selection**

our tailored beverage menu offers an impressive selection of popular beers and wines by the glass. soft drinks, tea, coffee and mock-tails are also available for non alcohol dinners.

2 drinks per guest

115 Per Person All Inclusive DINNER



your guests will enjoy a four course meal, tea, soft drinks, mock-tails, tax and gratuity. premium beer and wine are available if regulations permit. we can customize our menus to match your specific client or budget.

STARTERS for the table on arrival

- **cured artisanal meats and cheese presentation,** accompaniments

SALAD/SOUP your guests will choose 1

- **cup of soup,** seasonal selection when available
- **seasonal salad,** fresh, local produce

PASTA chef's choice house-made pasta course

ENTREE your guests will choose 1

- **vegetarian entree,** seasonal and local (by request only)
 - **market fish selection,** seasonally inspired presentation
 - **all natural chicken,** seasonal or classic preparations
 - **all natural beef,** butcher cuts and preparations
- (all steaks prepared medium)

DESSERT simple, classic desserts

- **seasonally inspired dessert selection**

our tailored beverage menu offers an impressive selection of popular beers and wines by the glass. soft drinks, tea, coffee and mock-tails are also available for non alcohol dinners.

2 drinks per guest



100 Per Person All Inclusive DINNER

your guests will enjoy a four course meal, tea, soft drinks, mock-tails, tax and gratuity. premium beer and wine are available if regulations permit. we can customize our menus to match your specific client or budget.

STARTERS for the table on arrival

- **cured artisanal meats and cheese presentation,** accompaniments

SALAD/SOUP your guests will choose 1

- **cup of soup,** seasonal selection when available
- **seasonal salad,** fresh, local produce

PASTA chef's choice house-made pasta course

ENTREE your guests will choose 1

- **vegetarian entree,** seasonal and local
 - **all natural chicken,** seasonal or classic preparations
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2 drinks per guest

Everything You Need To Know...

Easy Bistro Event Management

Mike Ruffner
mr@easybistro.com

Amanda Niel
an@easybistro.com

Easy Bistro and Bar

801 Chestnut Street
Chattanooga, Tennessee 37402

423.266.1121

easybistro.com

table setup: our classic, wooden tabletops are set only with grey linen napkins, flat wear and water glasses. if appropriate, each place setting will be finished with your custom menu and a wine glass. simple votives and tea lights are provided to accent the clean setup. We are always available to discuss custom setup needs.

parking: self parking options are available by garage, on street and lot. There is no valet and no validation.

room charge: there is no fee to rent the room, instead, we have an 950 food and beverage minimum during dinner sunday-thursday, a 3950 minimum on friday and saturday evenings. Unless otherwise discussed, the private room will be set and available to the group's host 30 minutes prior to the contracted start time.

outside fees: guests are always welcome to bring special wine from their home collections for a corkage fee of 25 per 750ml bottle. we also have an outside dessert fee of 25 if you would like to bring in items like a custom birthday cake.

gratuity: gratuity in our private dining room is contracted at 20% and will be added to the final bill, we can always add additional gratuities at your request.

taxes: tennessee state sales tax is 9.25% on all food and non-alcoholic beverages. there is also an additional 15% beverage tax on all wine and spirits.

a/v equipment: a professionally installed digital projector, automatic screen and independant sound system is available for your use for 150. if you require additional equipment, we have a number of rental companies we can utilize.

inquiry hold: we will put an inquiry hold on a specific date without a credit card on file but the hold will be subject to cancellation as additional inquiries are taken. we will release an inquiry hold after 7 days unless other arrangements are discussed.

signed contract: a signed contract and the credit card authorization form are required to reserve all events in our private room. the credit card information will be held on file but you have the option of alternative payment at the conclusion of the event.

guaranteed minimum # of guests: for all groups in our private room, we require a guest number confirmation 48 hours prior to the date and time of the event. this is the number of people we will staff, set up and prepare food for and it will be the minimum you agree to be charged on the day of the event.

dimensions of our private room:
32 feet X 16 feet

PRIVATE DINING ROOM CONTRACT

contract & credit card information: a signed private dining room contract and credit card information are required to guarantee the room.

room charge: there is no fee to rent the room, instead, we have a 950 food and beverage minimum during dinner sunday-thursday, a 3950 minimum on friday and saturday evening.

menu selection: for parties larger than 15, we prefer making selections from our limited, multi-coursed or family style menus. these will need to be received at least 5 days prior to the function date.

guest guarantee: for all functions, we must have a guest number confirmation 48 hours prior to the function date. we will consider this number the guarantee, and it will not be subject to reduction. the final bill will reflect these charges for the guaranteed number of guests.

final payment: final payment for the function must be made at the completion of the function. no personal checks will be accepted for the final payment. the subtotal of the final bill must meet the required food and beverage minimum. if the subtotal does not meet the minimum, an unmet minimum fee will be applied to make up the difference. a 9.25% sales tax, 15% liquor tax and 20% service charge will be added to the final bill.

media: a professionally installed digital projector, automatic screen and independant sound system is available for your use for 150. if you require additional equipment, we have a number of rental companies we can utilize. if the restaurant is to be responsible for equipment rental, a 72-hour notice is required. fees for rented equipment will be included in the final bill.

cancellation policy: any function cancelled within four (4) days of the reservation date will be charged half of the agreed food and beverage minimum.

signature: _____ date: _____

CREDIT CARD AUTHORIZATION

PLEASE COMPLETE THIS AUTHORIZATION FORM AND
RETURN WITH CONTRACT SIGNATURE PAGE.
all information will remain confidential

CARD HOLDER NAME: _____

CREDIT CARD TYPE: _____ VISA _____ MC _____ DISCOVER _____ AMEX

CREDIT CARD NUMBER: _____

EXPIRATION DATE: _____ CVC NUMBER: _____

I AUTHORIZE EASY BISTRO & BAR TO CHARGE MY CREDIT CARD PROVIDED HEREIN FOR SERVICES
RENDERED. I AGREE THAT I WILL PAY FOR THIS PURCHASE IN ACCORDANCE WITH THE ISSUING BANK
CARD HOLDER AGREEMENT.

CARD HOLDER SIGNATURE: _____

DATE: _____