

INGREDIENTS N CRAFT PRIVATE EVENT & CATERING INFO



INC RESTAURANT, A STEP ABOVE YOUR TYPICAL MODERN DAY AMERICAN RESTAURANT & BAR. A LOCAL SPACE WHERE CASUAL FRIENDLY DINING & A RELAXING NIGHT OUT WITH YOUR FRIENDS SEAMLESSLY MEET.

MASTERFUL TOP-TO-BOTTOM INTEGRATION OF MODERN AMERICAN CUISINE, DESIGN AND SENSIBILITY CREATE A FULLY REALIZED DINING EXPERIENCE THAT HAS BOTH CRITICS AND GUESTS ABUZZ.

INC IS PROUD TO SHOWCASE OUR PRIVATE ROOM FOR YOUR PERSONAL OR PROFESSIONAL PRIVATE EVENT. WE OFFER A FLOOR PLAN TO SUIT MANY NEEDS AND WE ARE FULLY EQUIPPED WITH MODERN AUDIO/VISUAL AMENITIES. PLEASE VIEW OUR DIFFERENT PLANS BELOW. WE HAVE SOMETHING FOR EVERYONE!

EVENTS MANAGEMENT DEPARTMENT
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Room Accomadations

IRON ROOM

HOLDS 22 PEOPLE MAX FOR “PLATED DINNERS” WITH LIMITED ROOM CONFIGURATIONS AVAILABLE MONDAY THROUGH THURSDAY **FRIDAY AND SATURDAY** ALSO AVAILABLE WITH A \$1 000 FOOD & LIQUOR MINIMUM BEFORE TAX & GRATUITY.



LIBRARY

HOLDS 25-30 PEOPLE MAX FOR “HORS D’ OEUVRES & COCKTAIL STYLE EVENTS” AVAILABLE MONDAY THROUGH SATURDAY FOR PRIVATE PARTIES OR COCKTAIL HOUR.



Room Accommodations Continued

A LA CARTE ROOM

HOLDS 80 PEOPLE MAX WITH NUMEROUS ROOM CONFIGURATIONS AVAILABLE ONLY FOR BUYOUT OF ENTIRE RESTAURANT PRICING AVAILABLE UPON REQUEST ALSO AVAILABLE ON SUNDAYS WITH A \$4500 FOOD & BEVERAGE MINIMUM BEFORE TAX & GRATUITY.



PASSED HORS D'OEUVRES

CHOICE OF:

8PC. \$23 PER PERSON – 1 ½ HOURS

6PC. \$18 PER PERSON - 1 HOUR

4PC. \$14 PER PERSON - 1 HOUR

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

HOT:

- CRISPY PORK & BASIL WONTONS
- PIGS IN A BLANKET
- PEANUT CHICKEN SATAY **GF**
- VEGGIE SPRING ROLLS **V**
- FRIED BLEU CHEESE OLIVES **V**
- MOZZARELLA SPRING ROLLS **V**
- BANG BANG SHRIMP
- GENERAL TSO CAULIFLOWER **GF V**
- BERKSHIRE PORK BELLY W/ PICKLES **GF**
- SEAFOOD CROQUETTE
- CRISPY TRUFFLED POLENTA **GF V**
- BRIE & GRILLED MUSHROOM QUESADILLA **V**
- BACON WRAPPED DATES **GF**
- THAI MEATBALLS W/ COCONUT CURRY
- MAC & CHEESE BITES **V**
- EDAMAME DUMPLINGS **V**

COLD:

- OLIVE TAPENADE ON CROSTINI W/ BASIL & WHIPPED RICOTTA **V**
- PIMENTO CHEESE ON CROSTINI W/ PEPPER JELLY
- WHIPPED RICOTTA ON CROSTINI W/ TRUFFLE HONEY, CHIVES **V**
- TUNA TARTARE W/ WASABI TOBIKO, MINT, SOY, LIME, IN CUCUMBER **GF**
- CHERRY TOMATO & FRESH MOZZARELLA SKEWER, W/ BASIL & BALSAMIC **GF V**
- MELON W/ PROSCIUTTO DI PARMA **GF**
- SHRIMP COCKTAIL W/ TRADITIONAL COCKTAIL SAUCE **GF**
- ROASTED BEET SALAD **GF V**
- SHRIMP CEVICHE **GF**
- GUACAMOLE TACOS W/ CILANTRO, LIME, RED ONION **GF V**
- MINI SPICY SALMON TACO **GF**



PREMIUM PASSED HORS D'OEUVRES

CHOICE OF:

8PC. \$29 PER PERSON – 1½ HOURS

6PC. \$23 PER PERSON - 1 HOUR

4PC. \$19 PER PERSON - 1 HOUR

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

HOT:

- FRESH MOZZARELLA SPRING ROLLS W/ BASIL AIOLI **V**
- BUFFALO CAULIFLOWER W/ MAKERS MARK BUFFALO, BLEU CHEESE **GF V**
- SLOW ROASTED BERKSHIRE PORK BELLY W/ SHAVED BRUSSELS SPROUTS, LEMON **GF**
- CAJUN SHRIMP SCAMPI W/ CRISP COUNTRY HAM, LEMON & PEPPER SAUCE **GF**
- COFFEE ROASTED PORK W/ CORN CHIP, SALSA VERDE, CILANTRO **GF**
- JUMBO LUMP CRAB BEIGNETS W/ OLD BAY AIOLI
- CHEESESTEAK EGG ROLLS W/ TRUFFLE CHEDDAR SAUCE, PEPPERS N ONIONS
- MAC N CHEESE BITES W/ SMOKED TOMATO AIOLI **V**
- TRUFFLE STUFFED MUSHROOMS W/ BRIOCHE, BLACK TRUFFLE, PARSLEY, PARMESAN **V**
- CRISPY FRIED PICKLES W/ 1000 ISLAND, PARMESAN **V**

COLD:

- WATERMELON GAZPACHO W/ OLIVE OIL, WASABI TOBIKO, MINT **V GF**
- SCALLOP ON THE HALF SHELL W/ LEMON VINAIGRETTE, ARUGULA, CRISP COUNTRY HAM **GF**
- SHRIMP COCKTAIL W/ ZESTY COCKTAIL SAUCE **GF**
- EGGPLANT CAPONATA W/ WHIPPED RICOTTA, ARUGULA **V**
- SMOKED TROUT CAVIAR W/ SALT N VINEGAR POTATO CHIP, CHIVES, DILL, SOUR CREAM **GF**
- FIG AND OLIVE TAPENADE W/ GOAT CHEESE SPREAD, ROSEMARY **V**
- MINI GUACAMOLE TACOS W/ LIME, CILANTRO, CUMIN SALT **GF V**
- CARROT TARTARE TOAST W/ MUSTARD, PICKLES, SUNFLOWER SEEDS **V**
- CRAB SALAD ON CRISP WONTON W/ GREEN CURRY, PEANUTS, GREEN PAPAYA, MINT, CHILIES

PRIVATE PARTY BEVERAGE PACKAGES

WE CUSTOM DESIGN EVERY PARTY THAT WE DO TO YOUR NEEDS AND BUDGET. THE FOLLOWING ARE SUGGESTIONS TO GIVE YOU AN IDEA OF WHAT WE CAN DO FOR YOU. IF YOU DO NOT SEE SOMETHING YOU WOULD LIKE, PLEASE ASK AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST. YOU ARE NOT REQUIRED TO CHOOSE A BEVERAGE PACKAGE; WE DO ALLOW ALL DRINKS TO BE CHARGED ON CONSUMPTION AS AN OPTION.

OPEN BAR OPTIONS

OPTION 1: SODA, JUICE, COFFEE, TEA

(\$8 PER GUEST FOR THE 1ST HOUR / \$3 ADDITIONAL PER HOUR)

OPTION 2: WINES BY THE GLASS, DOMESTIC BEER, SODA, JUICE, COFFEE, TEA

(\$17 PER GUEST FOR THE 1ST HOUR / \$7 ADDITIONAL PER HOUR)

OPTION 3: WELL LIQUOR, WINES BY THE GLASS, DOMESTIC/IMPORTED BEER, SODA, JUICE, COFFEE, TEA

(\$19 PER GUEST FOR THE 1ST HOUR / \$9 PER ADDITIONAL HOUR)

OPTION 4: TOP SHELF LIQUORS (INCLUDES HAND CRAFTED COCKTAILS),

WINES BY THE GLASS, DOMESTIC/IMPORTED/CRAFT BEER, SODA, JUICE, COFFEE, TEA

(\$23 PER GUEST FOR THE 1ST HOUR / \$10 PER ADDITIONAL HOUR)

OPTION 5: PREMIUM LIQUOR & SINGLE MALT SCOTCH (INCLUDES HAND CRAFTED COCKTAILS),

WINES BY THE GLASS, DOMESTIC/IMPORTED/CRAFT BEER, SODA, JUICE, COFFEE, TEA

(\$29 PER GUEST FOR THE 1ST HOUR / \$14 PER ADDITIONAL HOUR)

OPTION 6: (BREAKFAST PACKAGE) MIMOSAS, POINSETTIAS & BLOODY MARY'S'

(\$15 PER GUEST FOR THE 1ST HOUR / \$7 PER ADDITIONAL HOUR)

(NO SHOTS ARE ALLOWED WITH ANY BEVERAGE PACKAGE)

PARTY WINE PACKAGE PRICES

OPTION 1: SELECT 2 REDS AND 2 WHITES FROM OUR BY THE GLASS LIST

(CHARGED ON CONSUMPTION STARTING AT \$24 PER BOTTLE)

OPTION 2: BRING IN YOUR OWN WINES AND WE WILL SERVE THEM FOR YOU

(CORKAGE FEE OF \$15 PER BOTTLE WILL BE CHARGED)

OPTION 3: PRE-SELECT ANY WINE FROM OUR WINE LIST

72 HOURS ADVANCE NEEDED

(PRICE BASED OFF OF SELECTION AND AVAILABILITY)

PRIVATE WHISKEY TASTINGS & CLASSES

CHOOSE FROM ONE OF THE FOLLOWING FLIGHTS/CLASSES:

ALL TASTINGS/CLASSES ARE LIMITED TO 30 GUESTS MAX. CLASSES ARE SUBJECT TO CHANGE
BASED ON AVAILABILITY OF INDIVIDUAL WHISKIES.

AMERICAN SMALL BATCH BOURBONS - \$32.50 PP

BASIL HAYDEN'S BOURBON – BAKER'S BOURBON – BOOKER'S BOURBON

RYE NOT? - \$26.25 PP

*OLD OVERHOLT RYE WHISKEY – HIGH WEST DOUBLE RYE –
HOCHSTADTER'S VATTED STRAIGHT RYE*

SCOTCHY SCOTCH SCOTCH - \$33.25 PP

*AUCHENTOSHAN AMERICAN OAK WHISKY – GLENLIVET 12 YR WHISKY –
ARDBEG 10 YR WHISKY*

I THINK I'M DRINKING JAPANESE I THINK I'M DRINKING JAPANESE I REALLY THINK SO - \$34.25

*MARS SHINSHU IWAI TRADITIONAL WHISKY – NIKKA COFFEY MALT WHISKY –
SUNTORY TOKI WHISKY*

TWELVE YEARS IN IRELAND - \$35.75

*RED BREAST 12 YR WHISKY – KNAPPOUGE CASTLE 12 YR WHISKY –
POWER'S JOHN LANE 12 YR WHISKY*

INC BOURBON TRAIL - \$41.75

*MAKER'S MARK BOURBON – MAKER'S 46 BOURBON – MARKER'S MARK CASK STRENGTH
BOURBON – INC PRIVATE SELECT MAKER'S MARK BOURBON*

WE ALSO OFFER PERSONALIZED WHISKEY CLASSES UPON REQUEST. PRICING
BASED ON WHISKEY CHOICES.

\$39.95 PLATED DINNER MENU

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

FIRST COURSE: "SELECT 2 OPTIONS FOR YOUR MENU"

INC MIXED FIELD GREENS **GF V**

KALE CAESAR W/ CRISPY POTATO, RADISH, FROSTED WALNUTS, PARMESAN CRISP,

MISO-PARMESAN DRESSING **GF V**

SEASONAL SOUP

SECOND COURSE: "SELECT 3 FOR YOUR MENU"

*ORGANIC FREE RANGE CHICKEN W/ SMOKED COLLARD GREENS, SPRING POTATO SALAD,
RADISH, PEAS, APPLEWOOD SMOKED BACON, CHICKEN GRAVY, LOCAL HONEY* **GF**

*10 OZ. BISTRO STEAK W/ ROASTED TURNIP GRATIN, PEPPERONATA, BOURBON BLACK
PEPPER STEAK SAUCE* **GF**

*VOODOO SHRIMP & GRITS W/ SMOKED CHEDDAR GRITS, CRISP COUNTRY HAM, LOUISIANA
STYLE VODOO SAUCE, TOMATO, PORTOBELLO MUSHROOMS, BASIL, SERVED W/ HONEY
SAGE CORNBREAD*

*ORECCHIETTE PASTA W/ EGGPLANT 'BOLOGNESE', PINE NUTS, BASIL, GRANA PADANO,
OLIVE OIL* **V**

*SCOTTISH SALMON W/ WILTED BABY SPINACH, CAULIFLOWER SPREAD, BASIL, LEMON,
ARTICHOKE & OLIVE TAPENADE* **GF**

THIRD COURSE

ICE-CREAM OR SORBET **GF V**

FRUIT PLATE **GF V**

\$49.95 PLATED DINNER MENU

****YOU MAY SELECT EITHER A FAMILY STYLE OR A LA CARTE FIRST COURSE ****

FIRST COURSE FAMILY STYLE

FOR THE TABLE

“SELECT 3 FOR YOUR MENU”

GUACAMOLE

UMAMI TOTS

PIMENTO CHEESE

CHICKEN LIVER PATE

MOZZARELLA SPRING ROLLS

CRISPY KALE SPROUTS

MAC N CHEESE BITES

PARSNIP TOSTONES

FIRST COURSE A LA CARTE

“SELECT 3 FOR YOUR MENU”

BANG BANG SHRIMP

GRILLED DUCK HEARTS

6 PC. MAKERS MARK BUFFALO WINGS

ORANGE CAULIFLOWER

SALMON DUMPLINGS

CRISPY KALE SPROUTS

****OR****

SECOND COURSE: “SELECT 2 FOR YOUR MENU”

KALE CAESAR • MIXED GREEN SALAD - SEASONAL SOUP

THIRD COURSE: “SELECT 3 FOR YOUR MENU”

ORGANIC ROASTED CHICKEN BREAST

SEARED BISTRO STEAK

PORK TENDERLOIN

ROASTED SCOTTISH SALMON

VOODOO SHRIMP N GRITS

COFFEE PORK TACOS

ORANGE CAULIFLOWER [VEGGIE]

ORECCHIETTE PASTA [VEGGIE]

FOURTH COURSE: “SELECT 2 FOR YOUR MENU”

ICE-CREAM OR SORBET

FRUIT PLATE

FRIED BROWNIE SUNDAE

CARROT CAKE

[PLEASE VIEW OUR A LA CARTE MENU FOR A FULL DESCRIPTION OF MENU ITEMS]

ON PREMISE BUFFET & OFF PREMISE CATERING OPTIONS

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

COLD APPETIZER

SMALL (SERVES 8-12) LARGE (SERVES 18-22)

- SHRIMP COCKTAIL**- FRESH JUMBO SHRIMP, LEMON, COCKTAIL SAUCE **GF V**\$90/\$160
- DOMESTIC CHEESE BOARD**- LOCAL CHEESES, CRACKERS **V**\$55/\$100
- HUMMUS**- CHICK PEA PUREE, TAHINI, ROASTED GARLIC, GRILLED PITA **V**\$30/\$50
- FRESH CRUDITÉS**- ASSORTMENT OF RAW VEGETABLES & RANCH OR
BLUE CHEESE DIPPING SAUCE **GF V**\$15/\$25
- BOWTIE PASTA SALAD**- MOZZARELLA, OLIVES, MARINATED VEGETABLES **V**\$35/\$60

HOT APPETIZERS

- CRISPY BACON WONTONS**- GROUND PORK, GINGER, BASIL, W/ TAMARIND SAUCE ...\$60/\$120
- MAKER'S MARK CHICKEN WINGS**- BOURBON BUFFALO SAUCE 25PC.-50PC **GF V**\$40/\$70
COMES WITH CELERY SLAW & HOUSE MADE BLEU CHEESE DRESSING
- INC MAC & CHEESE BITES**- MINI FRIED MAC SQUARES W/ SMOKED TOMATO AIOLI **V**
.....25 PC. \$40/50PC. \$70
- CHICKEN SATAY**- SERVED W/ SPICY THAI PEANUT SAUCE **GF**(25PC. \$30)/(50PC. \$55)
- STUFFED MUSHROOMS**- ITALIAN SAUSAGE, BREAD CRUMBS, PARMESAN\$35/\$60
- STUFFED MUSHROOMS**- BLACK TRUFFLE, BREAD CRUMBS, PARMESAN **V**\$35/\$60
- MINI CRAB CAKES**- TRADITIONAL STYLE LUMP CRAB CAKES, REMOULADE\$60/\$100

THE GREENS

- CHOPPED WEDGE SALAD**- BLEU CHEESE, BACON, PICKLED ONION, TOMATO, BLUE CHEESE
DRESSING **GF**\$40/\$60
- CAESAR SALAD**- HEARTS OF ROMAINE, PARMESAN, CROUTONS **V**\$30/\$60
- MIXED GREEN**- FINE HERBS, CHEDDAR, CUCUMBER, RADISH, HONEY BALSAMIC **GF V** ...\$30/\$60

ENTREES

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

SMALL (SERVES 8-12) LARGE (SERVES 18-22)

MAC & CHEESE- AGED CHEDDAR, ELBOW PASTA V	\$35/\$65
TRUFFLED MAC & CHEESE- AGED CHEDDAR, WHITE TRUFFLE OIL, ELBOW PASTA V	\$40/\$75
CHICKEN OR BEEF WITH BROCCOLI- STEAMED RICE, INC TERIYAKI GF	\$55/\$95
BRAISED BBQ BRISKET - CREAMY CORN POLENTA, MUSHROOM GRAVY GF	\$60/\$110
CHICKEN PARMESAN- BREADED CHICKEN, RED SAUCE, MOZZARELLA	\$60/\$110
KUNG PO CHICKEN- FRIED CHICKEN, PEANUTS, CHILIES, BEAN LEAVES, GINGER, WATER CHESTNUTS, CARROTS, CABBAGE GF	\$60/\$110
GENERAL TSO'S CAULIFLOWER- VEGETABLES, FRIED BROWN RICE, PEANUTS, GINGER CHILI SAUCE GF	\$50/\$100

SEAFOOD

ROASTED SALMON- ZUCCHINI, ISRAELI COUSCOUS, LEMON BUTTER	\$95/\$180
SHRIMP SCAMPI- JUMBO SHRIMP, LEMON WHITE WINE SAUCE, CHOICE OF PASTA	\$95/160
VIETNAMESE SHRIMP- COCONUT VERMICELLI, PICKLED CARROT, SCALLION.....	\$140/\$275
MISO GLAZED SALMON- COCONUT CREAMED SPINACH & CABBAGE.....	\$110/\$210

"ALL SEAFOOD ITEMS ARE NOT RECOMMENDED FOR OFF PREMISE CATERING DUE TO TRAVELING TIME. WE WILL BE GLAD TO ACCOMMODATE YOUR REQUEST BUT CANNOT GUARANTEE QUALITY"

PASTA

"CHOOSE ONE PASTA AND A SAUCE"

BABY SHELL, PENNE, FETTUCCINE, SPAGHETTI, BOWTIE

SAUCES

ALFREDO- PARMESAN BASED CREAM SAUCE V	\$40/\$70
BROCCOLI & GARLIC- ROASTED GARLIC, OLIVE OIL, LEMON V	\$30/\$60
BOLOGNESE- 6 HOUR BOLOGNESE, PARMESAN	\$50/\$100
MARINARA- TRADITIONAL ITALIAN SAUCE V	\$35/\$65
VODKA SAUCE- TRADITIONAL ITALIAN SAUCE WITH CREAM V	\$40/\$80
PESTO- BASIL, OLIVE OIL, PARMESAN, CREAM V	\$40/\$80

SIDES

GF DENOTES A GLUTEN FREE ITEM V DENOTES A VEGETARIAN ITEM
SMALL (SERVES 8-12) LARGE (SERVES 18-22)

ROASTED RED BLISS POTATO- OLD BAY, GARLIC OIL V	\$25/\$50
BUTTERMILK SMASHED POTATO- COUNTRY STYLE V	\$25/\$50
STEAMED VEGETABLES- SEASONAL VEGGIES V	\$20/\$40
STEAMED RICE- V	\$15/\$20
BREAD & BUTTER V	\$10/\$15
GRILLED KALE & SPINACH V	\$25/45
FRENCH FRIES V	\$20/\$40

DESSERTS

TEXAS RANGER COOKIES V	\$20/\$40
MALT CHOCOLATE BROWNIE V	\$45/\$80
FRUIT SALAD- ASSORTMENT OF SEASONAL FRUITS GF V	\$50/\$70
SUGAR & CINNAMON ZEPPOLES V	(1DZ. \$18)/(2DZ. \$34)

PARTY RENTAL RATES

STERNO	\$2EA.
1 DISPOSABLE CHAFING DISH SETUP-	\$15EA.
STAINLESS STEEL CHAFING SETUPS	\$20EA.

PERSONALIZED STATIONS FOR BUYOUT EVENTS

*** ALL STATIONS INCLUDE ASSORTED ROLLS AND BUTTER ***

GF DENOTES A GLUTEN FREE ITEM **V** DENOTES A VEGETARIAN ITEM

PASTA STATION

\$4 PER PERSON

INCLUDES CHOICE OF PASTA:

CHOOSE 2

GARGANELLI // PENNE // FARFALLE

CHOICE OF TWO SAUCES:

VODKA W/ KALAMATA OLIVES, SUN DRIED TOMATO, GRANA PADANO **V**

PESTO CREAM [NO NUTS] **V**

8 HOUR BOLOGNESE

MARINARA **V**

CARVING STATIONS

PORK LOIN **GF**\$7 PER PERSON
RED EYE GRAVY, ROASTED PEAR AND VANILLA SAUCE

CERTIFIED ANGUS SLOW ROASTED PRIME RIB **GF**\$13 PER PERSON
BLACK PEPPER JUS, HORSERADISH SAUCE

HONEY ROASTED TURKEY **GF**\$9 PER PERSON
CRANBERRY COMPOTE, SAGE GRAVY

SMOKED MAPLE CURED HAM **GF**\$9 PER PERSON
PINEAPPLE CHUTNEY, RED EYE GRAVY

CARVING STATION SIDES [OPTIONAL]

GF DENOTES A GLUTEN FREE ITEM V DENOTES A VEGETARIAN ITEM

\$7 PER PERSON

CHOOSE 3

MIXED GREENS W/ RADISH, CUCUMBER, RED ONION, HONEY BALSAMIC DRESSING GF V

LOADED MASHED POTATO W/ BACON, CHEDDAR CHEESE, SCALLIONS GF

MAC N CHEESE W/ 2 YEAR AGED CHEDDAR, SRIRACHA V

OLD BAY POTATO WEDGES GF V

SAGE & PARMESAN BRIOCHE STUFFING V

ROASTED RED BLISS POTATO GF V

STEAMED VEGETABLES GF V

BROWN RICE PILAF GF V

GENERAL INFORMATION & GUIDELINES

CHARGES

PRICES DO NOT INCLUDE 6.625% SALES TAX AND A 23% SERVICE CHARGE

GUARANTEED COUNT & PAYMENT

THE GUARANTEED COUNT IS REQUIRED 48 HOURS PRIOR TO EVENT. THE GUARANTEE IS A MINIMUM FOR WHICH YOU WILL BE CHARGED EVEN IF FEWER GUESTS ARE IN ATTENDANCE

ALL MAJOR CREDIT CARDS ACCEPTED

EVENT TIMING

ALL HORS D'OEUVRES PARTIES ARE PRICED FOR A MAXIMUM OF 3 HOURS. ALL DINNER PARTIES ARE PRICED FOR A MAXIMUM OF 4 HOURS. ALL GUESTS MUST LEAVE WITHIN THE ALLOTTED TIME FOR THE EVENT UNLESS OTHERWISE NOTED.

PARTY MENUS

ALL MENU CHANGES AND SPECIAL REQUESTS MUST BE MADE WITHIN A MINIMUM OF 48 HOURS NOTICE. PRICES AND MENU ITEMS MAY BE SUBJECT TO CHANGE WITHOUT NOTICE DUE TO AVAILABILITY AND SEASONALITY

MUSIC & DÉCOR

NO ADDITIONAL MUSIC IS ALLOWED UNLESS BUYOUT OF ENTIRE RESTAURANT RESTRICTIONS MAY APPLY WITH CERTAIN DÉCOR CHANGES. INC RESTAURANT HAS THE RIGHT TO DECIDE WHAT IS FITTING FOR THE SPACE. FLORAL ARRANGEMENTS ARE MORE THAN WELCOME FOR ANY PARTY.

WEATHER

INC RESTAURANT IS NOT RESPONSIBLE FOR INCLEMENT WEATHER. 48-HOUR NOTICE MUST BE MADE FOR A FULL REFUND OF PARTY.

CANCELLATION & DEPOSITS

IN THE EVENT OF A CANCELLATION WITH LESS THAN 24 HOURS' NOTICE THE FULL COST OF THE EVENT WILL BE BILLED. IN THE EVENT OF A CANCELLATION WITH GIVEN NOTICE BETWEEN 24 AND 48 HOURS THE DEPOSIT WILL NOT BE REFUNDED. IN THE EVENT OF A CANCELLATION WITH MORE THAN 48 HOURS' NOTICE A FULL REFUND OF THE DEPOSIT WILL BE GIVEN.