



Private Parties

in our private dining room

Family Gatherings

Group Gatherings

Business Meetings

Pharmaceutical Dinners

Rehearsal Dinners

Receptions

Private Dining Manager

Kathy McDonald

(202) 841-3331

kmcdonald@nagerrestaurant.com

Nage

nagerb.com

Dinner

The Elegant Affair Menu

3 Courses for \$49 per person

Select 3 Starters (Appetizer, Soup & Salad Sections), 3 Entrees & 3 Desserts

Gratuuity not included

A selection of Hors d' Oeuvres are available to add to this menu for a special occasion

1st Course - Starters

Appetizer

Nage Shrimp Cocktail caper cocktail sauce

3 Baked Oysters asiago, spinach, mushrooms, fennel

Seared Scallops shaved apple & pumpkin salad, cumin-lime vinaigrette

Braised Mussels tomato-beer broth, smoked onions, chorizo, toast

Mac-n-Cheese truffle oil, english peas, wild mushroom

Ricotta Gnocchi garlic mascarpone, sundried tomato pesto, arugula, black olive

Hot Brown Flatbread house-roasted turkey, bacon, mornay sauce, cranberry

Soup

Butternut Squash Soup apples, pumpkin seeds, sage brown butter

French Onion Soup brioche crouton, gruyere cheese

Salad

Nage Salad Mixed Greens almonds, dried cranberries, champagne vinaigrette

Classic Caesar Salad croutons, parmesan reggiano

Kale Caesar Salad egg, boquerones, pecorino, green goddess dressing

Warm Vegetable Salad fresh goat cheese, reduced balsamic vinegar

2nd Course - Entree

Grilled Butter Fish black quinoa, pistachio yogurt, citrus salad, beets

Eastern Shore Crabcake sweet corn succotash, broccolini, tomato jam

Seafood a la Nage shrimp, scallop, clams, fennel, potato, saffron broth

Pan Seared Chicken polenta cake, chicken ragout, lemon-pine nut relish

Slow Roasted Pork Loin kielbasa, sauerkraut, potatoes, beer mustard

Oven Roasted Filet Mignon truffled potato cake, demi glace

Steak Frites 6 oz sirloin, arugula, nage frites, red wine reduction

3rd Course - Dessert

Flourless Chocolate Torte blood orange olive oil, cocoa nib tuille

Salted Caramel Creme Brulee cocoa nibs sable cookie

Harvest Cake spiced caramel, cranberry leather

PB&J Semi Freddo meringues, sea salt shortbread

Contact Our Private Dining Manager

Kathy McDonald

(202) 841-3331

kmcdonald@nagerestaurant.com

Lunch

Nage Luncheon Menu

2 Course Lunch for \$20 per person

Entree, Choice of One Dessert and Soft Drinks

Gratuuity Not Included

Group Minimum for Private Dining is 12 people.

Parties under 12 can be accommodated in the Main Dining Room with a reservation.

Entree

Soup & Sandwich our daily offering

Hot Roast Beef Sandwich melted gorgonzola, apple butter, onion, beer bread

Crab Cake Sandwich tomato jam, arugula, side salad

Shaved Pork Sandwich ham, sauerkraut, beer mustard, swiss, ciabatta bread

Nage Prime Rib Burger "**Best Burger in Delaware**" -Food Network Magazine

smoked onion, white cheddar, frites

Short Rib Flatbread leeks, cheddar, horseradish, arugula

Mac-n-Cheese Truffle english peas, wild mushrooms

Hot Brown Flatbread roasted turkey, bacon, mornay sauce, cranberry relish

Shrimp & Vegetable Salad seasonal vegetables, goat cheese, balsamic

Dessert

Flourless Chocolate Torte

Salted Caramel Crème Brulee

Harvest Cake

PB & J Semifreddo

Beverages

Choice of One soda, iced tea, coffee, hot tea

Contact Our Private Dining Manager

Kathy McDonald

(202) 841-3331

kmcdonald@nagerestaurant.com

Nage Tasting Menu

\$80 per person, Gratuity not included

Nage offers a unique dining experience for our guests who share our passion for food. A Nage Chef will sit down with you to create a custom menu to your tastes and preferences for the perfect culinary event.

The Nage Tasting Menu includes

3 Chef Selected Hors D' Oeuvres for a welcoming reception

5 Courses of Custom Culinary Creations

Optional wine pairings for the 5 courses are available at \$35 per person

A sample of a spanish style tasting menu:

Hors D' Oeuvres

Citrus Braised Pork endive marmalade, fennel pollen, toast

Shrimp and Queso Empanadas

Wine Pairing stella di note prosecco

1st Course

A Tapas Tasting

Pinchos skewered manchego cheese, apple & membrillo Cheese

Bananderillas bocquerones, olives, peppers, smoked onions

Housemade Charcouteries duck ham, house pickles

Wine Pairing ramón bilbao albarino

2nd Course

Jumbo Prawn a la Pancha grapefruit, parsley, pumpkin seeds, morrocan salt, evoo

Wine Pairing ergo tempranillo

3rd Course

Fried Duck Egg hazelnuts, acorn squash, soffrito, coco nibs

Wine Pairing santa emma merlot

4th Course

Roast Lamb Loin smoked eggplant pickle, mint, pistachios, roasted garlic creme fraiche

Wine Pairing rosenblum syrah

5th Course

Hot Chocolate Ganache sangria sorbet, blood orange, pink peppercorn

Wine Pairing housemade seasonal sangria

Menu Pricing Based on a Minimum of 12 People.

Contact Our Private Dining Manager

Kathy McDonald

(202) 841-3331

kmcdonald@nagerestaurant.com

Reception Menus

Wine Tasting Party

1.5 Hour Reception

\$40 per person

Want to learn more about wine and explore what the different regions, styles, and vineyards of the world have to offer?

Nage offers a wine tasting party that is great for a corporate function or to just get a group of friends together. For 1.5 hours, explore a wine tasting of 6-8 wines with Bar Manager, Mark Harrison. Mark's knowledge of wine will give you an overview of wines, as well as some specifics about the wines to taste. You can also work with Mark to select the wines you will be tasting.

Throughout the reception, enjoy tastings of our Chef's selections of foods that are designed specifically to pair with the wines your guests are tasting to show how certainly styles of wines work with different foods.

Custom Cocktail Reception

Priced based on reception specifics

Need to host a special event, cocktail party style?

Nage offers a broad selection of passed hors d'oeuvres and food stations for the perfect cocktail reception. Awarded the best caterer in Delaware – Downstate for 2007 - 2012, Nage has the experience to create an elegant affair for you in our private dining space.

Wine & Cheese Business Mixer

\$200 for a 2 hour reception (5-7 pm)

As an introduction to Nage's private dining room, we are offering local businesses the opportunity to hold small mixers for clients, employees, and business friends

Included in the business mixer package:

The Room

A/V Use

A Cheese & Fruit Platter served with Crackers

2 Passed Hors D'oeuvres Chef's selection

Not included:

Beverages

Additional food platters available

Limited to 1 per week on Monday through Wednesday

Menu Pricing Based on a Maximum of 20 People.

Contact Our Private Dining Manager

Kathy McDonald

(202) 841-3331

kmcdonald@nagerestaurant.com

POLICIES & FEES

Room Capacity

The following is the recommended maximum for the private dining room at Nage Rehoboth Beach

Seated Functions

Banquet Style – Up to 30 people

Conference Style – Up to 26 people

Family Style – Up to 36 people

Restaurant Style – Up to 32 people

Reception Style – Up to 40 people

Food & Beverage Minimums will need to be met or an additional room fee may be charged.

Minimums

\$300 for Lunch

\$500 for Dinner

A room charge of \$200 will be charged to all parties for room rental, set-up, cleaning, and breakdown.

Audio Visual Fee of \$75 will be charged to all parties using the A/V Equipment.

There will be an automatic 20 % Service Charge on all private parties.

Nage requires a deposit for all events. The Nage Private Dining Room can be held with a reservation for a \$250 non-refundable fee. This will hold the date and service period (lunch, dinner, etc.) that can be applied against the deposit upon acceptance of a final proposal.

Upon reserving the room, Nage will require a signature accepting all policies, as well as a credit card authorization form that allows us to charge your card in the event of a lack of payment.

Cancellation Policy

In the unfortunate event of cancelling a party, the following policy applies...

Outside of 3 Weeks - Refund of deposit minus a \$150 administration fee

Inside 3 weeks, but outside of 96 Hours - Loss of Deposit

Inside 96 hours - Loss of Deposit and payment of remaining food & beverage bill

Contact Our Private Dining Manager

Kathy McDonald

(202) 841-3331

kmcdonald@nagerestaurant.com