

WILLI WAW SOCIAL



Banquets & Catering



Contract Info, Menus, Fees



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Rental Policies, Procedures and Fees

Rental & Facility Fees

All hosted food/beverage services in our facility will have an automatic 22% service and applicable facility fees. Minimums / Rental Rates are subject to peak time prices and blackout dates.

Peak time frames: May – August, December, Fridays and Saturdays. These peak time frames apply unless otherwise noted.

Event bookings for The Roof are subject to approval of management and cancellation due to weather by booking manager only. Booking parties may not cancel due to weather unless agreed to by booking manager.

\$500 Room Rental fee for Speakeasy, Social Hall and/or the Dining Hall.

\$300 Room Rental fee for the Lounge

Outside Food and Beverages

All food and beverage catering services must be provided by Williwaw. No outside food is allowed with the exception of cakes and pastries which are allowed with applicable pastry fee. See below for fees.

No outside wine, liquor or beer allowed to be brought in or served on premiss unless approved by booking manager with additional fees outlined in “Bar fees and policies”

Additional Fees for food related costs

- Outside cake fee: parties of 30 or less - \$25. Parties of 30 or more \$50. No plates or utensils are provided. Host must provide dessert plates and utensils.

- Cakes with three or more tiers require a chef and cutting fee of \$75 for the first three (3) tiers and \$15 per each additional tier. Client may **not** cut and serve own cake to have this fee waived.

- \$150 prime rib carving fee for any menu with Prime Rib.

- We are happy to make custom menus outside of our normal Catering menu. Special menu creation will require a meeting with our head chef and there is an additional \$50 fee for a special menu request.

- The base fee for butler passed apps starts at \$150 and applies on all events with butler passed apps.

Banquets with 100 guests or less will have two (2) servers staffed at a minimum. Each additional server requested will be an additional \$150.

Banquets with 200 guests or less will have three (3) servers staffed at a minimum. Each additional server requested will be an additional \$150.

Banquets with 300 guests or less will have four (4) servers staffed at a minimum. Each additional server requested will be an additional \$150.

Food and Beverage Deposits

Advance deposits are required at the time of confirmation of booking for all functions. **A deposit of \$500 for the Speakeasy, Social Hall or Dining hall or \$300 for the Lounge** is required to secure your reservation.

This amount will be applied to the total banquet cost the day of the event. Deposits may be made by cash, Visa, Master Card, American Express, and Discover or by Cashier's check.

Billing / General Credit Policy

All banquets must have credit card on file or be paid in full night of the event. Clients having established an account with Williwaw Social may be extended direct billing privileges. A full disclosure of all charges will be sent to the party with the credit card receipt.

Cancellations

In the event of a cancelled function, Williwaw Social must be given 30 day notice. Failure to provide adequate notice may result in your deposit becoming forfeited. The following policies will apply when confirmed event cancels with less than 30 days notice:

A cancellation less than 30 days prior to the event will result in a 50% deposit loss.

A cancellation less than 14 days prior to the event will result in a 100% loss of deposit.

Final Guest Count, Menu Selection, special catering fees

Any alterations to the original agreement must be made no later than seven days before the event.

A final head count is due no less than seven (7) business days prior to the event or original guest count charges will apply. The booking party will be charged for the final guarantee or actual attendance whichever is greater.

Williwaw will not be held responsible for any changes made less than 72 hours prior to the event.

Final menu selections must be received a minimum of seven business days prior to the event. Williwaw

Social reserves the right to substitute items for similar products as necessary. Williwaw Social cannot be held responsible for any last minute changes to menu selections. In the event that an event is booked and confirmed with less than five days notice, host must select from our “Limited Menu” selections only.

No carryout is allowed on buffets due to liability.

Bar fees and policies

Bars are available no later than 2:00 AM.

Bar will issue a last call for alcoholic beverages one-half (1/2) hour prior to the end of an event.

Alcoholic beverages will only be served to guests over 21 years of age.

Banquets with guest total of 100 or less will have two (2) bartenders staffed at a minimum. Each additional bartender requested will be an additional \$150.

Banquets with guest totals of 200 or less will have three (3) bartenders staffed at a minimum. Each additional bartender requested will be an additional \$150

Banquets with guest total of 300 or less will have four (4) bartenders staffed at a minimum. Each additional bartender requested will be an additional \$150

A beer and wine banquet bar can be provided in the Lounge for a \$100 set up fee.

A full banquet bar can be provided in the Lounge for a \$175 set up fee.

Corkage Fees

\$20 per bottle of wine or champagne

\$75 per sixth barrel of draft beer plus \$1 per beer poured

\$150 per half barrel of draft beer plus \$1 per beer poured

Any other circumstances where beer, wine or liquor will be brought in will need to be discussed with the Williwaw Social Bar manager to determine fees. No outside liquor is permitted on the premise.

Final drink menu selections must be received a minimum of five business days prior to the event.

Williwaw Social reserves the right to substitute items for similar products as necessary. Williwaw Social cannot be held responsible for any last minute changes to drink menu selections.

Williwaw reserves the right to refuse service of alcohol to any guest. If guests be come intoxicated they will be asked to leave the premises immediately. Neither the booking party nor their guests may leave or enter the building with alcoholic beverages or with open containers.

Setup times, fees and services fees

Any event over four (4) hours may incur additional charges. Extra rental hours requested are to be prearranged with booking manager for scheduling purposes prior to the event. All set up time will be prearranged and approved through the booking manager (Up to 2 hours maximum). **In the event that the event has more than a two hour set up an additional \$100 room setup fee will apply.**

Entertainment/Music

The payment of any entertainment talent booked during a private party is the responsibility of the host to book and pay. Williwaw provides our in-house equipment to use with the following fees.

Stage / Audio / Visual equipment available upon request.

Microphone only \$50

Microphone and projector \$150

Daily A/V tech rate \$200 for a half day, \$400 full day rate

Seating

Williwaw Social's robust multi-use space means we have several event floor layouts and seating options available in-house depending on the structure of your private event. Our furniture in each space, is available to use for your setup in the space you are booking. Use of other in-house furniture at Williwaw in other spaces is not available to use.

Any additional seating you might need for your event will be the hosts responsibility to rent and transport to and from Williwaw Social.

Additional event service rentals are available thru outside sources. Any additional fees are dependent upon final set desired by client and booking party. Any additional seats or outside equipment needed for the hosts event that is not in house is the clients responsibility to pay in full with the vendor.

Event host responsible for place cards, if applicable.

Decorating and Damages

Williwaw Social provides black linens for the buffet setup only. Any additional linens needed are at the cost of the event host.

Booking party agrees to be responsible for any damage done to the building.

The use of birdseed, rice, glitter, silly string or confetti are not permitted.

Williwaw Social will not be held responsible for any loss or damages to material, premises during the period of time that they are renting the space. It is specifically understood that decorations, signage, and any similar items will not be hung in such a way that may cause damage to walls, doors or structures. Parties who wish to decorate the space may do so, provided they use only masking tape for hanging items on walls.

No staplers or pushpins may be used on walls, doors or structures.

The booking party is responsible for setting up and removal of decorations. Decorating time must be prearranged with the booking manager.

Equipment or personal property left on the premises is the responsibility booking party, guest or outside vendors to collect and load out at the end of the event.

The rest

The signed Gather proposal is our “contract” and deposit are required to confirm all dates. Deposits must be received two weeks prior to the event and Gather proposals approved five days prior to the event.

Menu and menu prices subject to change.

Williwaw reserves the right to inspect and control all private functions.

Please note: Any damages to the premises or disregard to Williwaw Social’s policies and procedures will be charged accordingly.

Williwaw Room capacities & occupancies

Standing Room Only capacities

Capacities can vary.

Williwaw whole first floor: Social Hall, Dining Hall

SteamDot and birch bar with all barn doors open not all will have a view of the stage, no tables and no chairs - 700

Social Hall and Midnight Sun Brewing Dining Room - 600

Social Hall - 350

MSBC Dining Hall -150

The Lounge - 75

The Speakeasy - 75

The Lounge and Speakeasy combined - 150

Seated Plated Dinner Service Capacities

Williwaw Social Hall and MSBC Dining hall

136 - 17 - 5 foot rounds with 8 seats

150 - 17 - 5 foot rounds plus dining room booths

Williwaw Social Hall

96 - 12 - 5 foot rounds with 8 seats

The Lounge

50 - 4 - 5 foot tables with 8 seats plus three cocktail rounds that seat up to 15

Speakeasy

40 mix of cocktail tables and bar seats

The Lounge and Speakeasy combined

70

Seated Capacity with Buffet Dinner

Williwaw Social Hall and Dining hall

120 - 15 5 foot rounds with 8 seats

138 - 15 5 foot rounds plus dining room booths

Williwaw Social Hall only

88 - 11 - 5 foot rounds with 8 seats

The Lounge

39 - 3 - 5 foot tables with 8 seats, plus three cocktail tables that seat up to 15

Speakeasy

50 - mix of cocktail tables and bar seats

The Lounge and Speakeasy combined

80

Cocktail Reception/Mixers with a buffet mix of high top tables with and without chairs

Williwaw Social Hall and Dining Hall - 300

Social Hall only - 160

The Lounge - 60

Speakeasy - 55

The Lounge and Speakeasy combined - 110

Cocktail Reception/Mixers without a buffet mix of high top tables without chairs

Williwaw Social Hall and Dining Hall - 500

Social Hall Only - 200

The Lounge - 65

Speakeasy - 60

The Lounge and Speakeasy combined - 120

Cocktail Hors D'oeuvres

25 Guest Minimum

Maximum buffet service two hours | Prices subject to change due to market values
*BP indicates they are available for butler passed

Marinara Meatballs

12 for \$20

Sweet and Sour Meatballs

12 for \$20

Teriyaki Meatballs

12 for \$20

Teriyaki Beef Skewers

12 for \$40

Satay Chicken Skewers

Thai peanut sauce

12 for \$35

Teriyaki Chicken Skewers

12 for \$35

Spring Roll

deep fried veggie spring roll served with sweet

Thai chili sauce

12 for \$25 / *BP

Caprese Bruschetta

mozzarella, tomatoes, pesto, extra virgin olive
oil drizzle, black pepper, balsamic reduction

12 for \$40 / *BP

Brie Bruschetta

brie, green apple, candied nuts, honey

12 for \$40 / *BP

BLT Bruschetta

pecanwood-smoked bacon, arugula, tomatoes,
chipotle mayo

12 for \$40 - *BP

Coconut Shrimp

with sweet Thai chili sauce

12 for 30 / *BP

Sweet Cheeks Slider

slow-roasted Adobada pulled pork, chipotle
mayo, southwest slaw, pickled red cabbage

12 for \$45 / *BP

Beef Sliders

Kobe: Kobe beef patty, caramelized mushroom
and onions, garlic aioli

Cheeseburger: Kobe beef patty & cheddar
cheese. Mayo, ketchup, mustard and pickles on
the side

12 for \$45 / *BP

Chicken Sliders

chicken cutlet, provolone cheese, sweet & spicy
jalapeño pepper & onion jam

12 for \$45 / *BP

Baked Mac N Cheese

cheddar and smoked gouda cheeses, garlic
breadcrumbs

12 for \$35

Fried Mac N Cheese Balls

cheddar and smoked gouda cheeses, garlic
breadcrumbs

12 for \$35

All food and beverage subject to customary 22% service charge

Williwaw Social Party Platters

25 Guest Minimum

Maximum buffet service two hours | Prices subject to change due to market values

***The items below are not individual servings so servings sizes will vary.
We calculate our party platters to serve between 25 and 30 people.***

Hummus

House made hummus with cucumbers, tomatoes, Kalamata olives, feta cheese and warm pita

\$150

Deluxe Crudités

assortment of fresh cut seasonal vegetables and ranch dressing

\$200

Seasonal Fruit Fresh

seasonal fruits and berries

\$250

Warm Spinach & Artichoke Dip

served with locally made tortilla chips

\$150

Smoked Salmon Dip

served with garlic crostini's

\$250

Warm Jalapeno & Crab Dip

served with locally made tortilla chips

\$350

Midnight Sun Brewing Meat and Cheese Plate

*flavorful, textured cheeses, fruit, candied nuts, honey, assorted charcuterie, whole grain beer
mustard, tomato-bacon jam, marinated artichokes, crostini's*

\$350

All food and beverage subject to customary 22% service charge

Salad Bowls

25 Guest Minimum

Maximum buffet service two hours | Prices subject to change due to market values
Our salad bowls are not individual servings so servings sizes may vary.

House Salad Bowl

*mixed greens, cucumber, julienne carrots,
grape tomatoes*

***choose two house-made dressings:
ranch, Italian, balsamic vinaigrette,
avocado vinaigrette, creamy feta***

medium size : \$30

large size : \$45

Caesar Salad Bowl

*romaine lettuce, parmesan, housemade
croutons, house made Caesar dressing,
lightly tossed*

medium size: 12 servings for \$40

large size : 24 servings for \$55

Desserts

Outside desserts are allowed for a \$50 fee.

All cakes must be cut by a staff member, the cake cutting fee is \$25

Prices subject to change due to market values

Assorted Mini Cheesecakes

*chocolate cappuccino, vanilla, chocolate chip, lemon, raspberry, amaretto, silk mouse
12 for \$30*

Assorted Dessert Bars

*oreo dream, lemon-berry jazz, chocolate raspberry tango,
marbled cheese truffle,
12 for \$35*

Midnight Sun Brewing Coffee Tiramisu

*lady fingers, marscapone cream, Jameson whiskey, SteamDot Cold Brew,
Midnight Sun Brewtality Espresso Black Beer.*

21 and over option \$145 for 12

Non-Alcoholic option \$100 for 12

***For half or full sheet cake orders please contact
your event manager***

All food and beverage subject to customary 22% service charge

Dinner Buffet Menus

30 Guest Minimum - Maximum buffet service two hours

Prices subject to change due to market values

\$150 carving one-time fee for all buffets with Prime Rib

Vegetarian Options available upon request

Herbed Grilled Chicken Breast

Seasonal Vegetables

Saffron Rice or Roasted Garlic Mashed Potatoes

Choice of House Salad or Caesar Salad

Fresh rolls

~ \$48 per guest ~

*Choice of Herb Crusted Prime Rib or Grilled Alaskan seasonal fish
with choice of mango salsa or lemon herb*

Seasonal Vegetables

Saffron Rice or Roasted Garlic Mashed Potatoes

Choice of House Salad or Caesar Salad

Fresh rolls

~ \$50 per guest ~

Herb Crusted Prime Rib and Herbed Grilled Chicken Breast

Seasonal Vegetables

Choice of Saffron Rice or Roasted Garlic Mashed Potatoes

Choice of House Salad or Caesar Salad

Fresh rolls

~ \$60 per guest ~

*Herb Crusted Prime Rib and Grilled Alaskan seasonal fish
with choice of mango salsa or lemon herb*

Seasonal Vegetables

Choice of Saffron Rice or Roasted Garlic Mashed Potatoes

Choice of House Salad or Caesar Salad

Fresh rolls

~ \$65 per guest ~

All food and beverage subject to customary 22% service charge

Breakfast Ala Carte

10 Guest Minimum

Perfect for a quick meeting in the Lounge above SteamDot Coffee

SteamDot Coffee Carafe \$30

cups, stir sticks, cream and sugar

Hot Water Carafe \$30

assorted teas and/or hot cocoa, cups, stir sticks

Assorted Pastries

12 for \$20

Continental Breakfast

25 Guest Minimum

Maximum buffet service two hours

SteamDot coffee & assorted juices

fresh fruit

Assorted pastries

\$15 per person

Breakfast Buffet

25 Guest Minimum

Maximum buffet service two hours

SteamDot coffee & assorted juices

fresh fruit

Assorted pastries

Scrambled Eggs

Bacon or Sausage

Breakfast Potatoes

\$25 per person

All food and beverage subject to customary 22% service charge

Limited Menu Option

When a party is booked with less than five business days or the event manager has not received final menu selection five business days prior to the event we have the following limited menu available to choose from in these circumstances.

This menu is based off our regular dining hall menu and prices and servings reflect what you would find if you had come into the Dining Hall and had the following items. If ordering multiple quantities of one item we can plate them all together.

Parmesan Shoestring Fries ... 8

Pickle Fries ... 8

fry-cut breaded pickle spears with chipotle aioli

Rotating Warm Dip ... 12

tortilla chips or crostini

Kobe Beef Sliders ... 3 for 12

Kobe beef with sautéed onions & mushrooms, pickles, garlic aioli

Sweet Cheeks Sliders ... 3 for 12

Sweet cheeks Adobada pulled pork, chipotle mayo, southwest slaw, pickled red cabbage

Caprese Bruschetta ... 3 for 10

mozzarella, tomatoes, pesto, extra virgin olive oil drizzle, black pepper, balsamic reduction

Brie Bruschetta ... 3 for 10

brie, green apple, candied nuts, honey

BLT Bruschetta ... 3 for 10

pecanwood-smoked bacon, arugula, tomatoes, chipotle mayo

Midnight Sun Beer Cheese Soup

Midnight Sun Pleasure Town IPA, cheddar and smoked gouda cheeses

Large Bowl \$10

Reindeer Chili Sausage

Alaskan reindeer sausage, beans, beef, spices, topped with cheddar cheese

Options: diced onion, fried jalapeños

Large Bowl \$10

Caesar ... 25

romaine, Caesar dressing, parmesan, garlic croutons, feeds about 6 ppl

House Salad ... 20

mixed greens, cucumber, julienne carrots, grape tomatoes your choice of two dressings: ranch, Italian, avocado vinaigrette, or balsamic vinaigrette

feeds about 6 ppl

Tiramisu ... 10 (21 and over only)

Lady fingers, marscapone cream, Jameson whiskey, SteamDot Cold Brew, Midnight Sun Brewtality Espresso Black Beer.

All food and beverage subject to customary 22% service charge