



## Catering & 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 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.

To book a private event, please email [Lauren@mrgrochester.com](mailto:Lauren@mrgrochester.com)  
Please allow up to 48 hours to respond, we are closed Sunday and Monday.

## PRICING

All events above \$1500 or 50 guests require an additional 10% administration fee which covers set up, break down, any planning meetings and labor associated with such.

### Happy Hour Events

Most happy hours can be booked at our high-tops for “come and go” events, this is best for parties of 50-100 guests. Appetizers will be served on our high-tops and bar service will be nearby.

You must buy out the restaurant if you would like seated service for 40 or more, those prices are as follows:

### SUNDAYS & MONDAYS

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

### FRIDAYS & SATURDAYS

Lunch: buy out the entire restaurant, there is a minimum requirement of \$4,500 to be met between food and beverage.

Dinner: buy out the entire restaurant, there is a minimum requirement of \$18,500 to be met between food and beverage.

\*\*\* These prices include food and beverage but not tax and gratuity. Any difference in price and minimum will be a room charge; gratuity and tax are only charged on subtotal before room fee\*\*\*

\*\*\*Additional 10% will be added to events on holidays\*\*\*

- Our maximum seated capacity is 175-200
- Custom linen colors, tables, and glassware is available upon request for an additional charge.
- Check or cash accepted, 4% credit card fee will be added when paying with a credit card.
- Payment will be required the day of your event, a 3%/week fee will be applied for late payments.



## Food Service Options

### Policies:

The menu selections 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 \$3 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 with NYS Health Law, MRG cannot allow event food items to be carried out.

**Buffet Style:** We are happy to work with our guests based on our seasonal menu options to create a buffet of your choosing.

**Family Style:** 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.

*Options may vary; here are some guest favorites below:*

### Family Style:

Based on current available menu, guests will work with coordinator to pick best options.

### Buffet:

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

- Roasted or Mashed Potatoes
- Seasonal Vegetables
- House Baked Bread with Herb Butter

Tier 1 \$44 PP Choice of 1 Entrée

Tier 2 \$54 PP Choice of 2 Entrees

Tier 3 \$64 PP Choice of 3 Entrees



**Options:**

- Chicken Confit
  - Chicken Cutlets
  - Salmon +\$5PP
  - Chicken French
  - Beef Tenderloin +\$6PP
  - Chicken Parmesan Eggplant Parmesan
  - Pan Roasted Chicken Breast
  - Cider Braised Shank
  - Duck Ragout (with pasta side only) +\$8PP
- \*\*\*Preparation and sides will vary based on seasonal availability\*\*\*

**Hors D'oeuvres:**

(price by the piece, increments of 25-50 pieces)

Charcuterie	\$3PP	Chicken Cutlets	\$6PP
Hummus	\$3PP	Lettuce Wraps	\$5PP
Bread	\$2PP	Falafel	\$4PP
Chicken Wing	\$3PP	Tostones	\$4PP
Andouille Crostini	\$3PP	Crab Cakes	\$8PP
Burger Sliders	\$7PP	Seared Scallops	\$7PP
Assorted Pizzas	\$4PP	Shrimp Cocktail	\$4PP
Empanadas	\$4PP	Chicken Skewer	\$4PP

**Dessert:**

- Doughnut Bread Pudding
  - Cinnamon twist and glazed doughnuts, vanilla Creme Brulé
  - Assorted Cupcakes
  - Assorted Cookies
  - Other options available upon request
- Any dessert provided by guest must be from a licensed baker and is subject to a \$3PP cake cutting fee.
- Coffee Bar \$4PP



## **Catering**

### **Box Lunch**

\$18 per person

Requires a minimum of 10 people

Includes Wrap or Sandwich, Chips, & Bottled Beverage

### **Lunch Tray**

\$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**

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

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

## **Guarantees**

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Native Restaurant 180 S. Clinton Ave Rochester NY 14604. All prices and availability are subject to change.



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.

### **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. New York State tax of 8.0% is required on all catering orders and in house private events.

### **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.

### **Set up & 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 Fees**

The renting party shall be responsible for 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 an 8-hour window.

