



PRIVATE PARTY CONTRACT

BOOKING A PRIVATE ROOM

Thank you for choosing Food Dance to host your private dining event. Please review the details of our contract.

To secure reservations:

- 49 guests or less we require a deposit of \$200 at the time of booking
 - 50 guests or more require a deposit equal to half the minimum spending amount for room(s) paid at the time of booking.
 - For all events, the minimum spending amount is due 10 days prior to the event. All deposits will be applied to your final bill.
- *Available FD private spaces near or adjoining, that are not secured for your event, may be booked at any time.**

In the event of cancellations:

- **30 days prior** to your event, your deposit will be refunded in full.
 - **11-29 days prior** to your event, 50% of your deposit is refundable.
 - **10 days prior** to your event, 100% of your deposit is forfeited. In addition a cancellation fee may be charged.
- The cancellation fee will be charged to cover any non-refundable deposits Food Dance has made to outside vendors for your event (e.g., floral arrangements, specialty decor, or specially ordered/prepared food) that cannot not be refunded or used.

GUARANTEES

At the time of inquiring, planning and estimating, an approximate guest count is needed in order to begin. We require a final or **guaranteed guest count 72 hours in advance**. You will be billed for the **guaranteed guest count, actual guest count or minimum room charge, whichever is greater**. In the event of a guest increase, please contact our Event Coordinator as soon as possible so we may work to accommodate your group to the best of our ability.

Minimum Room Charge: Food & Drink

Room	Capacity (approx.)	Before 4PM M-F	Before 4PM Sat-Sun	After 4PM M-Th	After 4PM F-Sat
Tango 1 North	30	\$300	\$400	\$500	\$900
Tango 2 South	20	\$200	\$300	\$300	\$750
Tango 1 & 2	45	\$500	\$700	\$800	\$1650
Ballroom	60	\$1300	\$1600*	\$2500*	\$4000*
Tango 1 & 2 Ballroom	100	\$1700	\$2300*	\$3500*	\$5700*

Inquire about our special weekday Early Bird pricing (7-10am)
Pricing does not include: tax or 20% gratuity. Room capacity varies based on the style or type of event. *minimums subject to change based on time frame.

FOOD & BEVERAGE

We feature local, sustainably produced artisan foods, and may need to substitute an ingredient to ensure you the best tasting food available. We have a full service bakery for all your cake or dessert needs. Please refrain from bringing in any food or beverage prepared outside of Food Dance. For the purpose of religious or other specific circumstances, exceptions may be made at the Event Coordinator's discretion, and a service fee may be applied. All arrangements must be made in advance and require a supplemental signed agreement.

To provide the highest quality food and service we ask that all parties of 40 or more, pre-order entrées. If this option doesn't suit your event we would be happy to provide you with a pre-determined number of each of your entrée choices for your guests to choose from. We require entrées to either have a limited number available or to be pre-ordered.

We regret we are unable to make substitutions or omissions to the menu after we have placed the order.

While we will do all we can to care for any personal items you may want at your event, Food Dance can not be held liable for items if they should be damaged or lost.

I have read the above and agree to the terms and conditions.

Client _____ Date _____
 Coordinator _____ Date _____
 Date & Time of Event _____ Room _____

Deposit Payment Options

Visa, Mastercard, Discover, American Express
 CC # _____
 EXP: ____/____/____ SEC CODE: _____

Please make checks payable to Food Dance
 Check # _____ \$ Amount: _____

We always welcome deposits in person.



PRIVATE PARTY BREAKFAST MENU

Monday-Friday 7am-11am
Saturday-Sunday 8am-11am

PLATED BREAKFAST

All plated breakfast items are served with a pastry basket of assorted muffins, scones, coffee cakes, butter and housemade jam.

Includes refillable beverages // **\$16 per person**

Select up to 4 from the following

Julie's French Toast (V)

three slices / thick-cut brioche / cinnamon orange brandy batter / maple hill farm's michigan maple syrup
with chicken apple sausage or applewood smoked bacon // \$3 + per order

Bolero Scramble (V) (GFI)

green onion / spinach / artichoke heart / french feta / home fries

Garden Scramble (V) (GFI)

seasonal veg / farm cheese / fresh herbs / home fries

Pig in the Garden (GFI)

sautéed mushroom / applewood smoked bacon / tomato / green onion / white cheddar / home fries

Mexican Scramble (GFI)

housemade chorizo / kirklin farm's black beans / potato / onion / jack cheese / ranchero sauce / home fries

Two Fresh Farm Scrambled Eggs (GFI)

housemade chicken apple sausage or applewood smoked bacon / home fries

Watusi Sandwich (V)

scrambled egg / roasted red pepper / housemade pesto / provolone / grilled sourdough / home fries

Quiche of the Day

seasonal greens / citrus vinaigrette

FRESH FRUIT

The best seasonal fruit we can find, sliced and ready to eat

Individual fruit cups // \$5

Half platter serves up to 15 // **\$55**

Full platter serves up to 30 // **\$95**

NIBBLING

Classic Continental Breakfast

Housemade granola / raisins / local yogurt / 2% milk, a fresh fruit tray / assorted muffins, scones, cinnamon buns, and coffee cakes / whipped butter / house made jam Food Dance Coffee Bar; blend of dark roast organic coffee / choice of 2 all natural flavors / hot tea / michigan honey
\$15 per person / minimum 12

Add a selection of meat & cheese:

\$19 per person / minimum 12

BEVERAGES

Freshly Squeezed Orange Juice

freshly squeezed minutes before being served / glass or carafe

Lemonade

housemade / freshly squeezed

Smoothies (dairy-free)

orange / mint / ginger **OR** mango / strawberry / banana

OJ Supreme

fresh oj / lime / raspberry

Creamsicle

fresh oj / vanilla / a touch of cream

Stewart's

root beer / diet root beer / orange 'n cream

Apple or Grape juice

Espresso Bar

made with waterstreet coffee

Full Bar Available please see our drink menu for wine, cocktails, mimosas and bloody marys.

REFILLABLE BEVERAGES

coke products

fresh brewed iced tea

cranberry juice

food dance coffee blended & roasted by waterstreet

hot tea

We use **ONLY Carlson Farms' pastured eggs**

Prices are subject to change and do not include tax or 20% gratuity.

(V) Vegetarian (GFI) Gluten Free Ingredients



PRIVATE PARTY LUNCH/BRUNCH MENU

Monday-Sunday 11am-4pm

LUNCH/BRUNCH

1 COURSE

Entrée // \$18 per person

2 COURSE

Entrée † Soup or Side Salad // \$23 per person

3 COURSE

Entrée, Soup or Side Salad † Dessert // \$28 per person

Select up to 6 from the following

ON BREAD

On fresh housemade bread, served with daily cold salad.

GRILLED Choose up to 2

The Chicken Dance

carlson farms' chicken / bacon / sharp white cheddar / lettuce / tomato / mayo / grilled sourdough

The Chicken Bongo

carlson farms' chicken / basil mayo / tomato / provolone / grilled sourdough

Grilled White Albacore Tuna Salad

line-caught tuna / mayo / tomato / white cheddar / grilled sourdough

BBQ Rocksteady

young earth farm's pulled pork / bbq sauce / spicy slaw / grilled brioche roll

Grilled Herbed Crab Cake

wild caught crab / lettuce / tomato / lemon aioli / grilled brioche

COLD Choose up to 2

Lemon Almond Chicken Salad

carlson farms' chicken / lemon zest mayo / celery / almonds / tomato / greens / brioche roll

Grilled Chicken Breast

carlson farms' chicken / lettuce / tomato / provolone / herb mayo / sourdough

White Albacore Tuna Salad

line-caught tuna / mayo / white cheddar / lettuce / tomato / sourdough

Tuscan Tapenade (V)

olive spread / herbed farm cheese / tomato / roasted red pepper / field greens / herb vinaigrette / focaccia

Hum-A-Hum-A-Hummus (V)

roasted red pepper hummus / pickled carrot / cucumber / tomato / arugula / 4-grain

BOWL

Macaroni † Aged Cheddar (V)

rustichella d'abruzzo rigatoni / aged cheddar / cream / bread crumbs

GREENS Choose up to two

Pecan Chicken (GFI)

tender sliced chicken breast / toasted pecans / red onion / blue cheese / raspberry vinaigrette

Mediterranean Salad (V)

romaine / french feta / red onion / roasted red pepper / tomato / cucumber / kalamata olives / herb vinaigrette dressing

Chicken Caesar Salad

carlson farms' chicken / romaine / croutons / sarvecchio / caesar dressing

Salmon Salad (V) (GFI)

flaked salmon / maple syrup sesame soy glaze / greens / soy nuts / asian vinaigrette / cucumber relish

EGGS Choose up to two

Bolero Scramble (V) (GFI)

green onion / spinach / artichoke heart / french feta / home fries

Garden Scramble (V) (GFI)

seasonal veg / farm cheese / fresh herbs / home fries

Pig in the Garden (GFI)

sautéed mushrooms / applewood smoked bacon / tomato / green onion / white cheddar / home fries

Mexican Scramble (GFI)

housemade chorizo / kirklín farm's black beans / potato / onion / jack cheese / ranchero sauce / home fries

Quiche of the Day

seasonal greens / citrus vinaigrette

DESSERTS Choose 1 from the following

Petite Cats Meow (GFI)

baked flourless chocolate mousse / chocolate ganache / whipped cream / almond praline

Petite Fruit Crisp à la Mode

seasonal fruit / hazelnut crumb crust / plainwell vanilla ice cream

Cheesecake

seasonal flavor

Key Lime Tart

sweet & tart key lime filling / raspberry sauce

Assorted Bite Size Pastries

chocolate / fruit / lemon

REFILLABLE BEVERAGES

coke products

fresh brewed iced tea

cranberry juice

food dance coffee blended & roasted by waterstreet

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401 E. Michigan Ave, Kalamazoo, MI 49007 / 269.734.2260 / www.fooddance.net 08/17/18



PRIVATE PARTY BEVERAGES

FROM THE BAR

Full Wine List choose from our complete wine list.

Craft Draft Beer We are proud to support Michigan Craft Brewers and with more than 80 beermakers to choose from our drafts change regularly. We'd love to tell you what we are currently pouring.

HANDCRAFTED COCKTAILS

The Food Dance Bartenders are pros! They strive to be liquid chefs, making cocktails using classic mixology techniques, incredible fresh, local, seasonal ingredients and unique spirits available. We hope you taste the freshness and attention to detail!



Signature Cocktail

our bartenders are ready to craft a special cocktail just for your party

Bloody Mary

made with our own housemade vegetable juice and spice mix / bloody mary bar available

Mimosa

fresh juiced oj / champagne / available with fresh purées - pomegranate, mango and more...

The Hymay Margarita

patron / grand marnier / fresh oj / a touch of fresh lemon & lime juice / champagne

Seasonal Shrub

housemade shrub mix - *fruity & sharp, with a slight vinegar bite*

Seasonal Sangria

fresh fruit & citrus / served over ice
complimentary flavors, perfect before or with your meal

Full Bar Available

including handcrafted cocktails

SIGNATURE BEVERAGES (non-alcoholic)

Freshly Squeezed Orange Juice

freshly squeezed minutes before being served / glass or carafe

Lemonade

housemade / freshly squeezed

Smoothies (dairy-free)

orange / mint / ginger **OR** mango / strawberry / banana

OJ Supreme

fresh oj / lime / raspberry

Creamsicle

fresh oj / vanilla / a touch of cream

Stewart's

root beer / diet root beer / orange 'n cream

Apple or Grape juice

Chai Latte

Espresso Bar

made with waterstreet coffee

REFILLABLE BEVERAGES

coke products

fresh brewed iced tea

cranberry juice

food dance coffee blended & roasted by waterstreet

SPECIALTY BARS

Signature Bloody Mary Bar

Choice of spirit, including our special house infused mixes, our handcrafted Bloody Mary mix, then we will help you make your own recipe or you can use one of ours. The bar is filled with over 25 garnishes, they may not all fit in your glass, but you can pick your favorites.

Mimosa Bar

freshly squeezed orange juice / cava / fruit purées / all natural flavors / fresh fruit garnishes

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PRIVATE PARTY DINNER MENU

Monday-Sunday 4pm-close

DINNER

2 COURSE

Greens and Entrée // \$34 per person

3 COURSE

Greens, Entrée, † Dessert // \$39 per person

4 COURSE

Shared, Greens, Entrée, † Dessert // \$43 per person

*includes 2 shared choices served at the table.

SHARED Served at the table / choose up to 2

*additional appetizers options available for mingling.

Antipasto Board

house-cured meats / american artisan cheeses / pickled vegetables / olives / hummus / housemade crackers

Mediterranean Feta (V)

french feta / spinach / roasted red peppers / basil / baguette slices

Crostini (V)

sun-dried tomato / olive tapenade / farm cheese

Gougères (V)

light cheese puffs

2-Bite Crab Cake

fennel pollen aioli // \$2+ per person

GREENS Choose 1 from the following

Field Greens (V)

seasonal fresh greens / carrot ribbons / croutons / balsamic vinaigrette

Dance Circle (V)

crumbled goat cheese / haystack onions / toasted pine nuts / michigan dried tart cherries / mixed greens / balsamic vinaigrette

Caesar

romaine lettuce / sarvecchio / croutons / creamy caesar dressing

REFILLABLE BEVERAGES

coke products
fresh brewed iced tea
cranberry juice
food dance coffee blended & roasted by waterstreet

ENTREÉS Choose up to 4 from the following

Sesame Ginger Salmon (GFI)

maple syrup sesame soy glaze / ginger sushi rice / steamed greens / cucumber relish

Buttermilk Herb Chicken Breast

buttermilk & lemon marinated / herb bread crumb / redskin mash / veg

Roasted Fennel Brined Pork Chop

potato pancake / apple braised red cabbage

Classic Mac † Cheese (V)

rustichella d'abruzzo rigatoni / aged cheddar / cream / bread crumbs

Seasonal Vegetable Feature (V)

chef's seasonal feature. Please let us give you the details of what we are serving, it does rotate regularly.

Grilled Sirloin Steak (GFI)

prepared medium / veg / goat cheese potato puree / rosemary roasted garlic butter // \$3+ per order

Wood Fired Grilled Flank Steak (GFI)

prepared medium / rosemary roasted potatoes / wilted spinach / chimichurri sauce // \$3+ per order

NY Strip

prepared medium / four onion gratin / rosemary roasted potatoes / sautéed wild mushroom // \$3+ per order

Daily Featured Fish

fresh seasonal feature. Please, let us give you the details of what we are serving, it does rotate regularly // market price + per order

DESSERTS Choose 1 from the following

Petite Cats Meow (GFI)

baked flourless chocolate mousse / chocolate ganache / whipped cream / almond praline

Petite Fruit Crisp à la Mode

seasonal fruit / hazelnut crumb crust / plainwell vanilla ice cream

Cheesecake

seasonal flavor

Key Lime Tart

sweet & tart key lime filling / raspberry sauce

Assorted Bite Size Pastries

chocolate / fruit / lemon

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PRIVATE PARTY HORS D'OEUVRE PARTIES

MINGLING 2 hours for 20-40 guests choose 4 items (6 pieces per person) // \$22 per person

GET TOGETHER 2 hours for 41-60 guests choose 6 items (8 pieces per person) // \$26 per person

THE BIG COCKTAIL PARTY 3+ hours for 20-60 guests choose 7 items (12 pieces per person) // \$32 per person

FINGER FOODS

Crostini (V)

toasted baguette slices, with choice of:

- smoked salmon / lemon dill farm cheese
- sun-dried tomato / farm cheese / kalamata olives / basil
- wild mushroom / goat cheese / sherry reduction

Palmiers (V)

rolled savory puff pastry / sarvecchio and housemade basil pesto filling

Herb Gougère (V)

bite-sized baked puffs / sarvecchio / fresh herbs

Stuffed Peppadew Peppers (V) (GFI)

herb cheese filled

Bacon Wrapped Shrimp (GFI)

sustainably harvested shrimp / applewood smoked bacon // +\$2 pp

Chorizo Stuffed Dates (GFI)

housemade chorizo stuffed medjool dates / bacon wrapped

Skewers

- choice of:
- Chicken Satay - peanut tandoori sauce / cool cucumber raita
 - Curried Pork - marinated in a mild, madras curry sauce
 - Roasted Veggie - seasonal / marinated veggies / dipping sauce

Skewered Food Dance Meatballs

pork, beef & spices / roasted red pepper marinara / sarvecchio

Artichoke Puff Bites (V)

mascarpone / caramelized garlic

Crab Cake Bites

wild caught crab / fresh herbs / fennel pollen aioli

PLATTERS

Fresh Fruit Platter (V) (GFI)

the best seasonal fruit we can find

Antipasto Platter

house-cured meats / american artisan cheese / pickled vegetables / olives / hummus / housemade crackers

Cheese Platter

american artisan cheeses / housemade crackers

Focaccia Sandwich Platter

assorted finger sandwiches on our housemade focaccia, choice of:

- Carlson Farms' Chicken
- Lemon Almond Chicken Salad
- Tuscan herbed farm cheese / tapenade / roasted red peppers
- Tuna Salad

Fresh Vegetable Platter (V) (GFI)

beautifully arranged colorful vegetables / fresh herb buttermilk dip

CONVERSATION STARTERS

Smoked Salmon † Farm Cheese Spread

served with house-made crackers

Dips (V)

served with bread & crackers, choice of:

- Food Dance Hummus
- Tuscan White Bean

Layered Cheese Terrine (V)

creamy farm & feta cheeses layers / roasted red peppers / basil pesto / 3-inch round / housemade crackers

LIL ADDITIONS

Classic Shrimp Cocktail

with horseradish cocktail sauce // \$26 / lb

Lush Nuts (V) (GFI)

house-roasted / walnuts / almonds / cashews / just the right amount of sweet and heat // \$16 / lb

SWEET SPOT

Cookie † Brownie Tray our classic cookies and brownies only smaller
small (serves 10) // \$40 / medium (serves 20) // \$70 / large (serves 30) // \$100

Assorted Bite Size Desserts a tray of our petite signature desserts
small (serves 10) // \$60 / medium (serves 20) // \$115 / large (serves 30) // \$165

Cakes † Cupcakes please ask about our selection available

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NEED A SPECIAL CAKE?

WE'VE GOT YOU COVERED
IN BUTTERCREAM & CUPCAKES



CUPCAKES

Made with real butter, farm fresh eggs, Madagascar vanilla, Belgian chocolate, fresh fruit and Koeze's peanut butter. Orders 48-hours in advance. 1 dozen per flavor (minimum) // \$36

Cupcake Towers

**custom decor additional*

small 2 tier / 36 cupcakes // \$132
medium 3 tier / 72 cupcakes // \$240
large 4 tier / 132 cupcakes // \$420

Madagascar Vanilla

vanilla cake / rich vanilla buttercream frosting

Chocolate Chocolate

dark chocolate cake / chocolate buttercream frosting swirled with chocolate ganache

Jumpin' Java

dark chocolate cake / espresso buttercream frosting / chocolate covered espresso beans

Fresh Carrot Cake

cream cheese frosting / carrot decor

Rapture Raspberry

vanilla cake / raspberry puree center / raspberry buttercream

Peanut Butter Cup

chocolate buttermilk cake / peanut butter frosting / chocolate ganache drizzle

Custom Cupcakes **additional \$1 per cupcake*

holiday or celebration themes available
daisies / baby shower peapods / baby robin's nest / initial cards / buttercream roses / spring flowers

Frosting (optional & included)

choose almost any color, sprinkles or sugar to match your theme.



CAKES

Cat's Meow (GFI)

baked flourless chocolate mousse / ganache / whipped cream / almond praline

Tuxedo

dark chocolate layers with ganache & vanilla buttercream / topped with ganache dark chocolate pieces

Coconut Cream Cake

vanilla chiffon layers / coconut cream filling / coconut buttercream frosting / topped with toasted coconut

Chocolate Peanut Butter Cake

chocolate buttermilk layers / peanut butter frosting / topped with chopped peanuts & chocolate ganache drizzle

Devil's Food Chocolate Cake

classic dark chocolate cake layers / rich chocolate filling / just like grandma used to make!

Lemon Raspberry Torte

vanilla chiffon layers / raspberry puree & creamy lemon filling / rich vanilla buttercream frosting

Chocolate Raspberry Torte

chocolate buttermilk layers filled with raspberry puree & whipped chocolate raspberry ganache / chocolate buttercream frosting

Lemon Chiffon Cake

vanilla chiffon layers / creamy lemon filling / vanilla buttercream frosting / lemon curd topping

Carrot Cake

carrot-spiced layers / filled with cream cheese frosting / toasted walnuts / just the right amount of spice / buttercream carrot decor

Caramel Torte

vanilla chiffon layers / vanilla pastry cream filling / almond praline / housemade caramel / caramel buttercream frosting / praline

Blanc de Blanc

vanilla chiffon layers / vanilla pastry cream filling / rich vanilla buttercream frosting

SERVINGS

MAMA CAKES - 6" serves 6-8 // \$24

PAPA CAKES - 9" serves 12-16 // \$38