

KAYNE EVENTS

Private Event Information

Contract & Deposit

A signed contract and 20% deposit of the Food & Beverage Minimum is required to secure the space for your event. Deposits are non-refundable, however, you are welcome to transfer your deposit to a future event at any of our M Street restaurants.

Food & Beverage & Minimum

Each event space has a Food & Beverage Minimum requirement that must be met in order to be reserved as private. If the minimum is not met at the conclusion of the event, the remaining balance will be applied as a "Room Fee". The Food & Beverage Minimum excludes tax and service charge.

Service Charge

An event service fee of 24% will be automatically added to the final bill. This fee includes gratuity for the service team assigned to your event.

Food & Beverage

All food and beverages served during the event must be provided by Kayne Prime unless approved by the Event Manager. We have a Corkage Fee of \$50 per bottle and a Cake Fee of \$25 for outside cakes/desserts.

Event Menus

Event Menus and pre-selections are required for events with more than 16 guests. Smaller groups with 16 guests or less are welcome to order entrees from the full dinner menu, however, starter course pre-selections are required.

Wine selections are required for large groups over 20 guests. Most groups will select 2 red and 1-2 white wine options. We require menu and beverage selections to be finalized at least 10 days prior to the event.

Guaranteed Guest Count

The guaranteed guest count is due at least 48 hours prior to the event, otherwise, the guest count listed on the contract will be assumed as your guarantee. If your guest count exceeds the number listed as the guarantee, you will be charged for the number of guests that attend.



Dress Code

Kayne Prime honors a Business Casual dress code. For gentlemen, full length pants or jeans are recommended, while closed toe shoes and shirts with sleeves are required. We also ask for gentlemen to remove their hats while in the building.

Parking

We have complimentary valet parking available at the front entrance of Kayne Prime starting at 5pm. This service is available to all M Street dining guests.

Audio/Visual

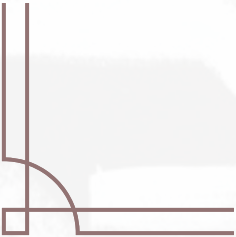
Many of our private spaces are equipped with mounted TV's that you are welcome to utilize during your event. Please bring your laptop and HDMI connections if the TV is needed for a presentation.

Cancellations

We require at least 7 days notice for all cancellations. If the event is canceled with less than 7 days notice, the full Food & Beverage Minimum and service charge will be charged.

Decorations

You are welcome to bring in decorations for your event. However, balloons are permitted only in fully private rooms and confetti/glitter are not permitted inside the restaurant.



RECEPTION MENU

PASSED STARTERS

COLD

price per person

SEASONAL FRUIT SPOON_5

(2 per person) seasonal, poppyseed-yuzu dressing, micro mint

SALMON BELLY*_6

salmon, mango salsa, avocado purée

HOT

price per person

BACON WRAPPED DATE_6

prosciutto, goat cheese

LOBSTER CORN DOG_12

shrimp + lobster, lemon aioli

WAGYU SLIDER_11

whiskey onion jam, alpine gruyère, black truffle aioli, brioche bun

STATIONED STARTERS

CHEESE / CHARCUTERIE - 12 PEOPLE MIN

2 oz meat, 2 oz cheese _15pp 3 oz meat, 3 oz cheese _20pp 5 oz meat, 5 oz cheese _30pp

WILD PRAWN MARTINI_38

cocktail sauce, horseradish, Cajun remoulade

OCEAN TOWER*_135/245

shrimp, lobster, oysters

*small serves 3; large serves 6

CRUDITÉ ASSORTMENT_12pp

carrot, celery, zucchini, green goddess dressing

DESSERT ASSORTMENT

_8pp

TOASTED BANANA BREAD

hot toffee sauce, mascarpone gelato

CHOCOLATE CHIP COOKIES

sea salt, dark & milk chocolate chips

SEASONAL TARTS

chef's selection

*These items are served raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

*Menu subject to change based on seasonality. Custom menus can be created based on food restrictions, personal preference and budget. Menus must be finalized seven days prior to event.

PRIVATE DINING MENU

The Signature Experience

\$130 per person

START

served to share

HOUSEMADE BACON

black peppercorn, maple cotton candy

POPCORN BUTTERED LOBSTER

popcorn, beurre monte

SIDES

served to share

ASPARAGUS

Calabrese peppers, lemon zest, maldon

POTATO ALIGOT

gruyère, mozzarella, crème fraîche

RISOTTO TATER TOTS

vialone nano, brown butter, bread crumbs

SALAD

served to share

ICEBERG WEDGE

bacon, egg, Sweet 100 Tomato, Point Reyes Bay Blue, fromage, green goddess dressing

KALE

currants, Marcona almonds, lemon, Parmesan, EVOO

DESSERT

****preselect one**

TOASTED BANANA BREAD

hot toffee sauce, mascarpone gelato

MINI BITE DISPLAY

Chef's Selection, served to share
(ex: Toasted Banana Bread Bites, Mini Chocolate Chip Cookies, Seasonal Tarts)

ENTRÉE

guest choice

FILET MIGNON*, 8oz

Niman Ranch, CA

ROASTED CHICKEN

smoked hazelnut gremolata, essential jus

SALMON

furikake crust, oyster sauce, kimchi aioli, fresno pepper, scallion

GREEN PLATE

chef's selection

ELEVATE YOUR EXPERIENCE

NY STRIP : \$10 per person

additional entree selection

ADDITIONAL STARTER : \$8 per person

from any menu tier

ADDITIONAL SIDE : \$8 per person

from any menu tier

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PRIVATE DINING MENU

The Premium Experience

\$150 per person

START

preselect three, served to share

HOUSEMADE BACON

black peppercorn, maple cotton candy

POPCORN BUTTERED LOBSTER

popcorn, beurre monte

DUCK TOSTADAS

duck confit, whipped avocado, grape tomato salsa

TUNA TARTARE*

toasted sushi rice, serrano pepper, shoyu spritz, tobiko

SIDES

preselect three, served to share

ASPARAGUS

Calabrese peppers, lemon zest, maldon

CREAM CORN BRÛLÉE

roasted jalapeño

RISOTTO TATER TOTS

vialone nano, brown butter, bread crumbs

POTATO ALIGOT

gruyère, mozzarella, crème fraîche

KENNEBEC FRIES

sea salt, sambal ketchup

SALAD

preselect two, served to share

ICEBERG WEDGE

bacon, egg, Sweet 100 Tomato, Point Reyes Bay Blue, fromage, green goddess dressing

CAESAR*

romaine, Parmesan, crouton, Worcestershire

BLACK KALE

currants, Marcona almonds, lemon, Parmesan, extra virgin olive oil

DESSERT

preselect one

TOASTED BANANA BREAD

hot toffee sauce, mascarpone gelato

CHEESECAKE

seasonal

MINI BITE DISPLAY

Chef's Selection, served to share
(ex: Toasted Banana Bread Bites, Mini Chocolate Chip Cookies, Seasonal Tarts)

ENTRÉE

preselect three options

*Green Plate will be automatically included as fourth option

WAYGU FILET MIGNON*, 10oz

Mishima Reserve, Seattle, WA

IBERIAN DUROC PORK TOMAHAWK*

20oz, All Natural Niman Ranch, shoyu-chile glaze

ROASTED CHICKEN

smoked hazelnut gremolata, essential jus

SALMON

furikake crust, oyster sauce, kimchi aioli, fresno pepper, scallion

GREEN PLATE

chef's selection

ELEVATE YOUR EXPERIENCE

NY STRIP : \$10 per person

additional entree selection

ADDITIONAL STARTER : \$8 per person

from any menu tier

ADDITIONAL SIDE : \$8 per person

from any menu tier

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PRIVATE DINING MENU

The Elite Experience

\$175 per person

START

pre-select four, served to share

HOUSEMADE BACON

black peppercorn, maple cotton candy

POPCORN BUTTERED LOBSTER

popcorn, beurre monte

DUCK TOSTADAS

duck confit, whipped avocado, grape tomato salsa

TUNA TARTARE*

toasted sushi rice, serrano pepper, shoyu spritz, tobiko

WAGYU TARTARE

sous vide egg, house-made bbq chips

COLD WATER OYSTERS

seasonal (1 pp)

SIDES

preselect three, served to share

ASPARAGUS

Calabrese peppers, lemon zest, maldon

CREAM CORN BRÛLÉE

roasted jalapeño

RISOTTO TATER TOTS

vialone nano, brown butter, bread crumbs

POTATO ALIGOT

gruyère, mozzarella, crème fraîche

THE GRATIN

Parmesan, alpine, béchamel

KENNEBEC FRIES

sea salt, sambal ketchup

SALAD

preselect two, served to share

ICEBERG WEDGE

bacon, egg, Sweet 100 Tomato, Point Reyes Bay Blue, fromage, green goddess dressing

CAESAR*

romaine, Parmesan, crouton, Worcestershire

BLACK KALE

currants, Marcona almonds, lemon, Parmesan, extra virgin olive oil

DESSERT

preselect one

TOASTED BANANA BREAD

hot toffee sauce, mascarpone gelato

CHEESECAKE

seasonal

MINI BITE DISPLAY

Chef's Selection, served to share
(ex: Toasted Banana Bread Bites, Mini Chocolate Chip Cookies, Seasonal Tarts)

ENTRÉE

preselect four options (max of 2 steaks)
*Green Plate will be automatically included as 5th option

WAYGU FILET MIGNON*, 10oz

Mishima Reserve, Seattle, WA

NY STRIP*, 14oz

All Natural, Niman Ranch, Northern CA

BONE-IN RIBEYE*, 28oz

All Natural, 28-Day Dry Aged, Niman Ranch, Northern CA

IBERIAN DUROC PORK TOMAHAWK*

20oz, All Natural Niman Ranch, shoyu-chile glaze

ROASTED CHICKEN

smoked hazelnut gremolata, essential jus

SALMON

furikake crust, oyster sauce, kimchi aioli, fresno pepper, scallion

GREEN PLATE

substantial, vegetarian

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EVENT WINES

BUBBLES

PROSECCO	Bisot 'Jeio' Brut, Veneto NV	75
SPARKLING MALBEC	Alma Negra, Mendoza NV	90
CHAMPAGNE	Veuve Clicquot Yellow Label, Champagne NV	160

WHITES

RIESLING	Lucashof Estate, Pfalz 2023	60
MOSCATO	Vietti Cascinetta, Piedmont 2023	48
PINOT GRIGIO	Pighin, Friuli NV	56
PINOT GRIGIO	Anne Amie, Oregon 2023	70
SAUVIGNON BLANC	Matua, Marlborough 2023	70
SAUVIGNON BLANC	Everbloom by Brendel, Napa 2020	80
SAUVIGNON BLANC	Domaine Blanchet Calcite, Pouilly Fume 2022	88
SAUVIGNON BLANC	Cakebread, Napa 2023	90
CHARDONNAY	Chalk Hill Estate, Russian River 2023	88
CHARDONNAY	Terlan, Alto Adige 2023	76
CHARDONNAY	Stag's Leap Karia, Napa 2022	100
CHENIN BLANC	Manoir de La Tete D'Ange, Saumer 2022	74
CHENIN BLANC	Pine Ridge, Napa 2023	84

REDS

PINOT NOIR	Ken Wright Cellars, Willamette Valley 2023	72
PINOT NOIR	Etude, Carneros, Napa 2020	94
PINOT NOIR	Belle Glos, Las Alturas, Monterey 2022	96
PINOT NOIR	Duckhorn "Goldeneye", Anderson Valley 2022	154
MERLOT	Trefethen, Napa 2021	98
MALBEC	Wapisa, Patagonia 2022	80
ZINFANDEL	Ridge Three Valleys, Sonoma 2022	80
SYRAH	Torbreck Woodcutter's, Barossa Valley 2022	96
CABERNET SAUVIGNON	Justin, Paso Robles 2021	88
CABERNET SAUVIGNON	Alexander Valley, Sonoma 2021	96
CABERNET SAUVIGNON	DAOU Reserve, Paso Robles 2022	104
CABERNET SAUVIGNON	Frank Family, Napa 2022	155
CABERNET SAUVIGNON	Faust, Napa 2022	136
CABERNET SAUVIGNON	Stag's Leap, Napa 2021	138
CABERNET SAUVIGNON	Heitz Cellar, Napa 2019	179
CABERNET SAUVIGNON	Burly, Coombsville, Napa 2022	180
CABERNET SAUVIGNON	Caymus, Napa 2022	210
CABERNET SAUVIGNON	Cade Estate, Howell Mountain 2021	285
ALTERNATIVE BLEND	Orin Swift 8 yrs in the Dessert, California 2022	100
ALTERNATIVE BLEND	The Prisoner, Zinfandel-Cabernet, Napa 2022	112
SUPER TUSCAN	Legit, Tuscany 2020	136
GRENACHE	Orin Swift Abstract, North Coast 2022	88
BORDEAUX	Chateau Bellegrave, Pauillac 2018	160
ITALIAN ALTERNATIVE	Travaglini Gattinara, Piedmont 2020	100
ITALIAN ALTERNATIVE	Gaja Ca'Marcanda Promis, Tuscany 2022	150

Vintages subject to availability. Corkage Fee: \$50 per bottle

All alcoholic beverages are subject to state sales tax and 15% liquor tax.