



PRIVATE DINING ROOM ARRANGEMENTS

Thank you for considering Zephyr Grill & Bar for your upcoming event.
Our vibrant atmosphere & menu will dazzle your guests.

RESERVATIONS

VINTAGE ROOM

Available to host a maximum of 48 guests for a private function 7 days a week for lunch, weekend brunch & dinner.

CELLAR ROOM

Available to host a maximum of 22 guests for a private function available 7 days a week for lunch, weekend brunch & dinner.

A signed contract & credit card number on file is required to secure your private reservation.

HOURS & MINIMUMS

A minimum food and beverage charge applies to events in our Vintage Room & Cellar Room. In addition, all food and beverage is subject to a 20% service charge (gratuity) and current City of Livermore sales tax.

DAYTIME

VINTAGE ROOM

Monday thru Friday: 3 hours, \$500 food & drink minimum

Saturday & Sunday: 3 hours, \$750 food & drink minimum

CELLAR ROOM

Monday thru Friday: 3 hours, \$300 food & drink minimum

Saturday & Sunday: 3 hours, \$500 food & drink minimum

All private dining lunch reservations must start no later than 1:00pm.

EVENING

VINTAGE ROOM

Sunday - Thursday: 4 hours, \$750 food & drink minimum

Friday & Saturday: 4 hours, \$2200 food & drink minimum

CELLAR ROOM

Sunday - Thursday: 4 hours, \$500 food & drink minimum

Friday & Saturday: 4 hours, \$1000 food & drink minimum

All private dining reservations starting 2pm or later will be considered an evening function.

ALL DAY MEETINGS

Available Monday - Friday Only

CELLAR ROOM

8am - 4pm: \$500 food & drink minimum

VINTAGE ROOM

8am - 4pm: \$800 food & drink minimum

LV10/19

1736 First Street, Livermore, CA 94550 (925) 961-1000

MENU SELECTIONS

All food & beverage must be provided through Zephyr Grill & Bar

The cost per person is based on your choice of menu items. We ask that your menu & the details of your banquet be completed a minimum of fourteen (14) days in advance of your event.

Our seated 2 & 3 course lunch menu includes dessert. Should you wish to also bring in your own dessert such as a special cake, there will be no dessert carry-in fee charged.

For an appetizer buffet function if you choose to bring in your own dessert such as cake, cookies, cookies or any other type of dessert there is a \$2.00 per person carry-in charge (excluding gratuity & sales tax). We will be happy to present, plate & served your dessert for your group as well as take care of all plate, utensil & clean up needs.

For 3 course plated dinner functions, if you would like to provide your own dessert (from a licensed, commercial bakery) we will deduct \$3 from the 3 course plated dinner price.

PROVIDING YOUR OWN DESSERT

Due to Health Department regulations, foods other than those prepared in a licensed commercial bakery cannot be served.

Zephyr Grill & Bar offers an extensive inventory of wine and prices that is an essential part of our offerings. Therefore, we do not allow wines to be brought in for private parties.

STAFFING

Our banquet pricing includes staffing for your event. However, should you choose a no-host bar additional staffing will be need if your guest count is 40 or more. For this additional staff, we charge \$75 for a lunch event and \$100 for a dinner event. This amount will be added to your final bill. For a hosted bar or hosted wine & beer & non-alcoholic beverages the labor charge does not apply.

GUARANTEES

A guaranteed number of guests is required by 11am two (2) business days prior to your event.

Charges are based on the number of guests guaranteed or the actual number of guests exceeding guarantee given, whichever is greater. If a guaranteed count is not received two (2) business days prior, the number of guests originally provided shall serve as your guarantee.

RENTALS

We offer the following rentals: LCD Projector - \$50.00 Screen - \$25.00 Computer Speakers - \$25.00. Additional equipment available - please ask your coordinator for a price quote.

CHANGES AND SUBSTITUTIONS

Zephyr Grill & Bar reserves the right to make any appropriate food or wine substitutions should the original items become unavailable.

SALES TAX & TIPPING POLICY

A 20% service charge (gratuity) and current sales tax will be added to your final bill. Per the requirements of the State of California, the service charge is taxable.

CANCELLATION POLICY / PAYMENT TERMS

We require a signed copy of the Vintage Room / Cellar Room contract along with a credit card number to secure your reservation. Your credit card is not charged unless you cancel your reservation without proper notification.

Events cancelled less than five (5) business days prior to your event shall be charged 50% of the Food and Beverage minimum as specified in the Hours & Minimums section. Events cancelled less than two (2) business days prior to your event will be responsible for 100% of the charges as stated in the Hours & Minimums section. Payment in full is due at the conclusion of your event.

The credit card listed to hold your reservation is not accessible the day of your event. A credit card must be physically present to pay the final bill unless we have a credit card authorization form on file. This can be arranged ahead of time with your banquet coordinator.

We are unable to accept personal checks as payment
For parties of 20 or less, you have the option to pay separately.
Parties of 21 or more will be presented with one check.

DECOR & DAY OF EVENT SET UP

Our banquet manager, prior to your event, must approve all of your event music, decorations & accessories.

Please note no taping, tacking or stapling on any surface is allowed.

No confetti, birdseed, rice, flower petals, glass beads, small candies, etc. may be placed on tables or on any surface in the room. Should this occur, a cleaning fee of \$300 will be charged

If needed, our Vintage Room/Cellar Room will be available forty five (45) minutes prior to the event for additional set up. Only the Planner & one other guest may have access the room.

Brittany Thompson - Banquet Manager
Private Banquets: 925-390-2430