

WILLIWAUW 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 Loft

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.

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 Loft 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, Williwaw Social will select menu based off of head counts and minimum spend requirements.

No carryout is allowed on buffets due to liability.

Allergy and food restriction denotations

VG indicates Vegetarian

BP indicates they are available for butler passed

GF indicated Gluten Free

GF* indicates Gluten Free with modification

V indicates Vegan

V* indicates Vegan with modification

Staffing

Banquets with 100 guests or less will have one (1) server and two (2) bartenders staffed at a minimum.

Banquets with 200 guests or less will have three (3) servers two (2) bartenders staffed at a minimum.

Banquets with 300 guests or less will have four (4) servers and three (3) bartenders staffed at a minimum.

Each additional server requested will be an additional \$150.

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.

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

A full banquet bar can be provided in the Loft 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 and is included in the Room Fees.

Events over 4 hours requiring a sound or visual tech will incur additional fees.

4-6 hours \$100 | 6-8 hours \$150

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 Dining Hall - 600
Social Hall - 350
Dining Hall - 150

The Loft - 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 Loft - 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 Loft 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 Loft - 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 Loft 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 Loft - 60

Speakeasy - 55

The Loft 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 Loft - 65

Speakeasy - 60

The Loft and Speakeasy combined - 120

Cocktail Hors D'oeuvres

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

BP indicates they are available for butler passed
GF indicated Gluten Free | GF* indicates Gluten Free with modification

VG indicates Vegetarian
V indicates Vegan | V* indicates Vegan with modification

Please Note that supply chain issues may affect availability

Whiskey BBQ Meatballs

25 for \$40 | BP

Sweet and Sour Meatballs

25 for \$40 | BP

Teriyaki Meatballs

25 for \$40 | BP

Satay Chicken Skewers

Thai peanut sauce

25 for \$60 | BP

Teriyaki Chicken Skewers

25 for \$60 | BP

Spring Roll

deep fried veggie spring roll served with sweet

Thai chili sauce

25 for \$50 | BP GF VG

Baked Mac N Cheese

cheddar and smoked gouda cheeses, garlic
breadcrumbs

25 for \$35 | 50 for \$70

GF* VG

Pretzel Bites

bite size pretzel bites served with cheese sauce
and stone mustard

Serves 25-50 for \$45 | VG

Coconut Shrimp

with sweet Thai chili sauce

25 for \$70 | BP

Sliders

Angus beef Slider: Angus beef patty, garlic
aioli, caramelized onions & mushrooms

25 for \$90 | BP

Chicken: crispy chicken tenders, garlic aioli,
lettuce, pickle

25 for \$80 | BP

Beyond Slider: Beyond patty, garlic aioli,
caramelized onions & mushrooms

25 for \$75 | BP VG V*

Portobello: portobello mushroom, garlic
aioli, lettuce, tomato

25 for \$75 | BP VG V*

All food and beverage subject to customary 22% service charge

Williwaw Social Party Platters

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.

GF indicated Gluten Free | GF* indicates Gluten Free with modification

VG indicates Vegetarian
V indicates Vegan | V* indicates Vegan with modification

Please Note that supply chain issues may affect availability

Mix and match crostini and house tortilla chips on any dip options for additional \$10 per platter order

Hummus

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

Serves 25-50 \$100

VG GF*

*includes one refill of cucumber, tomatoes, Kalamata
olives, feta cheese and warm pita*

Warm Spinach & Artichoke

Dip

served with house tortilla chips

Serves 25-50 \$150

VG GF

Deluxe Crudités

*assortment of fresh cut seasonal vegetables
and ranch dressing*

Serves 25-50 \$150

V VG GF

Smoked Salmon Dip

served with garlic crostini's

Serves 25-50 \$250

GF*

Seasonal Fruit Fresh

seasonal fruits and berries

Serves 25-50 \$175

V VG GF

Meat and Cheese Plate

*Assorted meat and cheese, grapes,
candied whiskey nuts, honey, beer
mustard, and assorted crackers*

Serves 25-50 \$250

All food and beverage subject to customary 22% service charge

Salads

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.

GF indicated Gluten Free | GF* indicates Gluten Free with modification
VG indicates Vegetarian

V indicates Vegan | V* indicates Vegan with modification

Please Note that supply chain issues may affect availability

House Salad

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

choose two house-made dressings:

ranch, bleu cheese, Italian, or

balsamic vinaigrette,

small serves 10-15 \$15

medium serves 20-30 \$30

large serves 35-50 \$45

V VG GF

Caesar Salad

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

small serves 10-15 \$25

medium serves 20-30 \$40

large serves 35-50 \$55

GF*

Pasta Salad

Italian Herb: *peppers, onion, olives,
cucumbers, tomatoes*

VG V

Pesto: *peppers, tomatoes, parmesan
cheese*

small serves 10-15 \$25

medium serves 20-30 \$40

large serves 35-50 \$55

VG V*

All food and beverage subject to customary 22% service charge

Desserts

Outside desserts are allowed for a \$50 fee. All cakes must be cut by a staff member, the cake cutting fee is \$25.

Additional options upon request!

Assorted Dessert Bars

*Marbled cheese truffle, chocolate raspberry tango, lemon berry jazz, and Oreo dream
20 for \$65 | BP*

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

Please Note that supply chain issues may affect availability

\$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

~ \$45 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

~ \$55 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

~ \$65 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

~ \$80 per guest ~

All food and beverage subject to customary 22% service charge

Breakfast

10 Guest Minimum

Coffee & Hot Water Service

cups, stir sticks, cream and sugar

Up to 20 people \$40

20 people or more \$65

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