



THE CONNECTOR

LARGE
PARTY

- BOOKING GUIDE -



EATS | BEATS | BREWS

LARGE PARTY - BOOKING OVERVIEW -

The Connector team would like to invite you to book our space for your next large party event!

- We specialize in parties of **up to 130 guests** for mixer-style socials as well as full-service, sit-down dining.
- Booking a large party requires a **\$20 food/beverage minimum per guest before tax and gratuity**. The minimum spend will be based on your confirmed guest count 72 hours prior to your event.

In this event booking guide, you'll find our current menu options for mixers and full-service dining as well as bar and non-alcoholic options. Custom menus are also an option if there are special dietary restrictions or if your guests are looking for elevated offerings.

- A form of payment is required to hold a reservation. We accept all major credit cards as well as cost center, PO, and IO processing with proper safe approver's full name and alias.
 - POs are required for anything amounting to \$5,000 or over.
 - For external guest hosting and paying for an event under a Microsoft sponsor, we will need a PO, IO, or cost center with safe approver's full name and alias as a secondary form of payment from the Microsoft sponsor.
 - **A \$300 cancellation fee will be applied** if notified less than **24 hours before the event**.
- Bookings scheduled **outside of standard business hours** require a **\$20 food/beverage minimum per person** before tax and gratuity and a **minimum of 15 confirmed guests**. The following options are available to book outside of standard business hours:
 - Mondays or Fridays – all day
 - Tuesdays, Wednesdays, or Thursdays – 8:00 AM – 11:00 AM

Bookings outside of standard business hours will have their designated space in the restaurant; however, the rest of the restaurant may be open to other large party bookings scheduled during the same time. If you'd like to reserve the entire restaurant for your group, a **\$1,000 food/beverage minimum before tax and gratuity** is required.

- **Full buyouts** during standard business hours are also an option at a **\$3,500 food/beverage minimum before tax and gratuity** for any guest amount and require approval with **3-week booking notice**.
- An onsite contact is needed in case a group is running behind. We understand it may be difficult to keep a large group on schedule, so as a courtesy to our customers, we will hold your reservation for **20 minutes** with no contact. If your group has not arrived and no attempt of contact has been made by the 20-minute mark, we will email your onsite representative. If **no response** is received **after 10 minutes** of email, we will **cancel the reservation, charge the \$300 cancellation fee, and release your tables to walk-in guests**.

For all regular bookings, we ask that all finalizations for pre-orders and final head counts be confirmed 3 business days prior to your event.

Thank you so much for considering The Connector for your next event – we look forward to hosting you!
Book your event today at aka.ms/connectorevents.

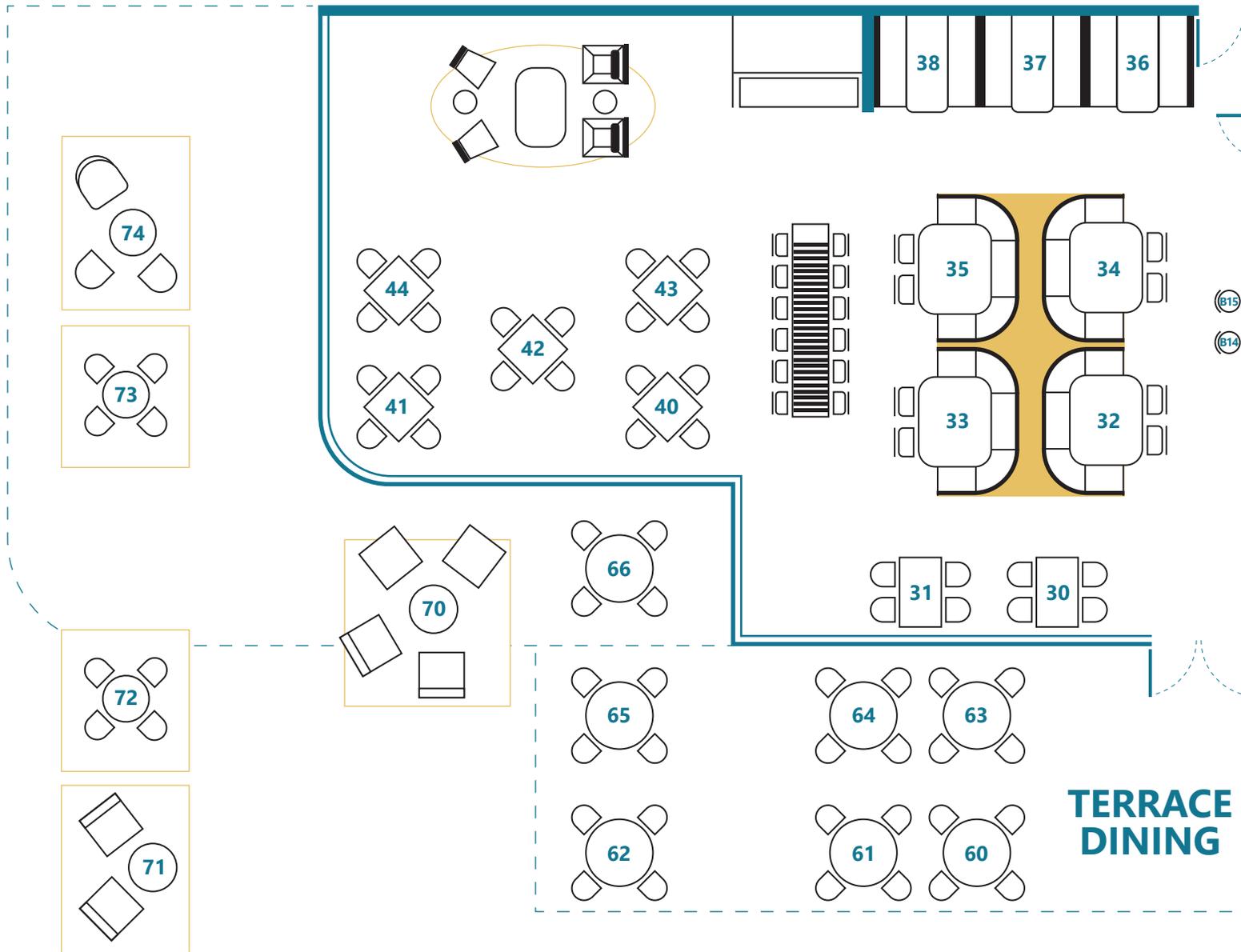
- EVENT ORDER -



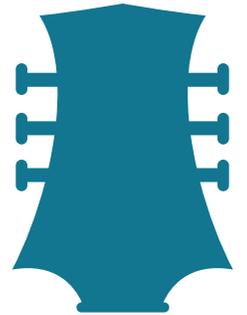
Event Date:	Start Time:	End Time:	Total Guests:
Business Group/Event Name:		Event Type (Mixer with Buffet or Sit-down Full Service)	
Contact Name: Phone: Email:		On-site Contact (if different from primary contact) Name: Phone: Email:	
Are any VIPs and/or Dignitaries attending? Names:		Special Requests (DJ, live music, decoration, balloons, etc.)	
Payment (Credit Card, IO or PO):			Estimate (office use only):

Event Date:	Start Time:	End Time:	Total Guests:
Business Group/Event Name:		Event Type (Mixer with Buffet or Sit-down Full Service)	
Bar Option (Refer to Large Party Menu Sheet):		Menu Selection (Refer to menu options – Coordinator can help determine quantities based on head count):	
Number of Tickets Per Guest (if ticket option is used):			
Allergens/Dietary Restrictions:			

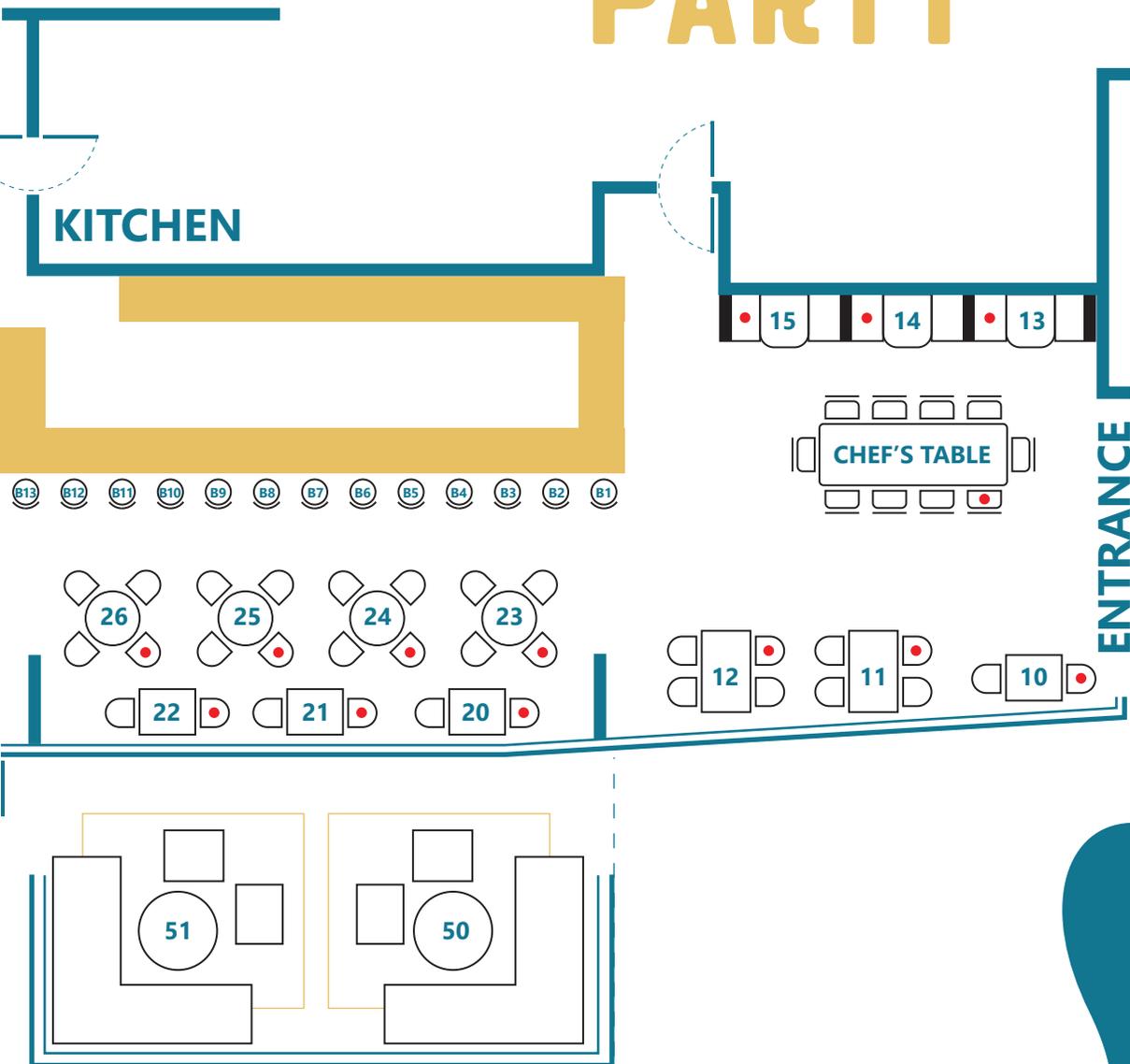
- FLOOR PLAN -



LARGE PARTY



THE CONNECTOR



● ACCESSIBLE SEATING: Seat 1



LARGE PARTY



BOARDS

- Fruit Board** \$4 per person
- Crudité Board** \$4 per person
- Charcuterie Board** \$10 per person
- Charcuterie and Cheese Board** \$12 per person

HORS D'OEUVRES \$17 per person

COLD *(select 2)*

Rosemary Parmesan Popcorn

Citrus-Poached Shrimp Cocktail Shooter

Fennel & Cucumber Slaw, Old Bay Aioli

Roasted Vegetable Antipasto Bowl

Grilled Artichokes, Olives, Cherry Heirloom Tomatoes, Mozzarella Pearls, Pickled Carrots, Red Pearl Onions

Roasted Garlic Hummus

Smoked Salmon, Collard Pesto, Dill Flatbread

HOT *(select 2)*

Chicken Wing Station

Buffalo, Honey-Chipotle, West African BBQ, Lemon-Pepper, Ranch or Blue Cheese

Hotlanta Cauliflower

Tabasco®-Buffalo Sauce, SweetWater Blue Wheat Ale, Shaved Celery

Truffle-Parmesan Fries

Vegetable Samosa

Curry-Ranch Sauce

Mini Beef Wellingtons

Spicy Horseradish Aioli

Mini Vegetable Spring Rolls

Basil Ginger Chili Sauce

SLIDERS STATION \$8 per person

Butcher's Block Beef Slider

House-made Pickles, Arugula, Bourbon BBQ Sauce

Hot-Atlanta Fried Chicken Slider

Creamy-Brussels Sprout Slaw, House-made Pickles, Tabasco-Honey Sauce

Roast Beef Banh Mi Slider

Pickled Vegetables, Cilantro, Sriracha Sweet Chili Mayo

Tofu Banh Mi Slider

Pickled Vegetables, Cilantro

Roasted Portobello Slider

Baby Sweet Pepper Slaw, Arugula, Red Pepper Cajun Aioli

FLATBREADS STATION

\$6 per person

Braised Beef Short Rib Flatbread

Roasted Baby Peppers, Caramelized Shallots, Bourbon BBQ Sauce, Aged White Cheddar

Roasted Broccoli & Sun-Dried Tomato Flatbread

Red Pepper Coulis, Monterey Jack Cheese

Grilled Chicken & Mushroom Flatbread

Roasted Red Pepper Hummus, Arugula Pesto, Tabasco®-Honey Sauce

All menu items are subject to change based on product availability.

- MENU -

BUFFET OR PLATED DINNER MENU

SMALL PLATES

- Hotlanta Cauliflower** \$5 per person
Tabasco® -Buffalo Sauce,
Sweet Water Blue Wheat Ale, Shaved Celery
- Flash Fried Brussels Sprouts** \$5 per person
Baby Peppers, Pearl Onions
- Lamb Lollipops** \$9 per person
Sweet & Smokey Chimichurri
- Beef Empanadas** \$7 per person
Citrus Sofrito Sauce
- Chili-Lime Chicken Kabobs** \$8 per person
Honey-Lime Tzatziki

ASSORTED DESSERTS

- Tier 1 Desserts** \$4 per person
Cookies & Brownies
- Tier 2 Desserts** \$5 per person
Chocolate Molten Lava Cake (1 per person)
- Tier 3 Desserts** \$6 per person
No Bake Cheesecake, Berry Compote
& Assorted Petit Fours

SALAD *(choose 1)* \$12 per person

Romaine & Baby Kale Caesar Salad

Focaccia Croutons, Asiago Cheese,
Butter-Jalapeño Dressing

Artisan Mixed Green Salad

Pepitas, Pickled Cherry Tomatoes, Carrots,
Red Onions, Black Pepper-Cider Dressing

ENTRÉE *(choose 2)* \$30 per person

Served with Savory Bread Pudding,
Roasted Parsnips, Baby Carrots and Brussels Sprouts

Oven Roasted Mushroom Steak

Baby Peppers, Pearl Onions

Dukkha Spiced Roasted Airline Chicken Breast

Tomato & Corn Ragù

Cast Iron Seared Beef Filet

Cranberry Creole Jus

Pan Seared Salmon Filet

Tomato Caper Sauce

ASSORTED DESSERTS

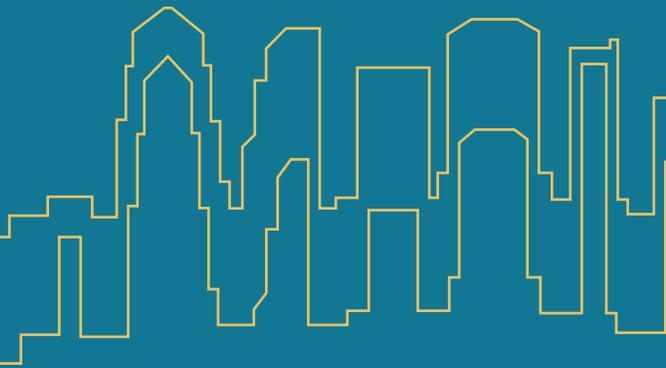
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