



PRIVATE EVENT & CATERING INTRODUCTION

It is our goal to make your event perfect in every way. We achieve this by working closely with our guests to assure every detail is in place and every option is explored when planning a private event.

There are many ways to entertain friends, family and/or co-workers at Sogo, home, or the office. We can accommodate almost any size party in any of our spaces. Enjoy North Jersey's premium hibachi experience with a chef dedicated to every 10 of your guests. Each chef performs a second to none show and cooks an equal caliber meal. Another option is a corporate mixer in the lounge or patio. Want to stay home? This is no problem as we will have our sushi chefs come to you. Different plans are available depending on budget, time of day and theme.

The first step to plan your party is to contact one of our managers who eagerly await a chance to make your experience the finest. We will gladly make an appointment to meet with you at your convenience to discuss the finer points of the event. At this juncture you can choose one of the menu packages or perhaps create a custom one to better suit your guests needs.

After deciding on where, what and when, all you will need to do to lock in your event is return the Private Event Agreement (on the following page) and your event will be booked. Parties of 20 or more will require a deposit of \$200 or 20% (the greater of the two) at the time of booking. The specific room reservations are on a first come, first serve basis and will be allocated to the first private event that is booked for a particular date.

There may be some restrictions on times in the event that there is already a party booked at the desired time or if the time falls during primetime on Friday or Saturday evening (primetime is from 6:00 PM – 8:00 PM). In the event that you require the party room on a Friday or Saturday during primetime, there may be a rental fee assessed to guarantee exclusivity. All private events on Friday & Saturday have a two (2) hour maximum time limit. In addition there is a 20% gratuity charged for all private events.

HIBACHI PARTY PACKAGES

*coffee, hot tea & soda are included with all hibachi packages
hibachi packages are available for parties of 20 or more*

TOMODACHI

THREE COURSES

\$27.95 p/ person

First Course:

mushroom clear soup and individual edamame

Second Course:

grilled shrimp, vegetables, noodles & fried rice

Third Course:

Hibachi Chicken, Steak, Shrimps, Scallops, Lobster, Filet Mignon,
Vegetables or any Combo of 2 or Sushi/Sashimi Combination

SAMURAI

FOUR COURSES

\$31.95 p/ person

First Course:

mushroom soup and individual edamame

Second Course:

Choose 4 of the following

satay chicken, vegetable dumplings, shrimp dumplings, fried calamari,
teriyaki wings, vegetable spring rolls, shrimp shumai

Third Course:

grilled shrimp, vegetables, noodles & fried rice

Fourth Course:

Hibachi Chicken, Steak, Shrimps, Filet Mignon,
Scallops, Vegetables or any Combo of 2 or Sushi/Sashimi Combination

IMPERIAL

FOUR COURSES

\$39.95 p/ person

First Course:

mushroom soup and individual edamame

Second Course:

Choose 5 of the following

satay chicken, vegetable dumplings, shrimp dumplings, fried calamari,
teriyaki wings, vegetable spring rolls, shrimp shumai

Third Course:

grilled shrimp, vegetables, noodles & fried rice

Fourth Course:

Hibachi Filet Mignon, Lobster, Chicken, Steak, Shrimps,
Scallops, Vegetables or any Combo of 2 or Sushi/Sashimi Combination

COCKTAIL PARTY MENU A

\$14 p/person

Hors D'oeuvres:
(Butlered)

Haru Maki (Japanese Spring Roll)
Satay Chicken
Fried Calamari
California Roll

Sushi Appetizers:
(Served Family Style)

Chef's Selection of Sushi, Sashimi and Premium Specialty Rolls

COCKTAIL PARTY MENU B

\$17 p/person

Hors D'oeuvres:
(Butlered)

Haru Maki (Japanese Spring Roll)
Satay Chicken
Fried Calamari
California Roll
Shrimp Teriyaki
Vegetable Dumplings

Sushi Appetizers:
(Served Family Style)

Chef's Selection of Sushi, Sashimi and Premium Specialty Rolls

OPEN BAR

\$12 p/person for the first hour (\$10 p/person for each additional hour)
Includes all wine by the glass, beer (draught and bottle)
as well as liquor* and cocktails

*Some exceptions apply

CATERING/ON-SITE SUSHI CHEF

LARGE EVENTS (50+ PEOPLE)

\$600 p/chef for 2 hours

Includes:

Tuna, White Tuna, Salmon, Red Snapper, Fluke, Ikura, Yellowtail & Mackerel Sushi and Sashimi
All Traditional and Specialty Rolls

INTIMATE EVENTS (10 – 50 PEOPLE)

\$15 p/person for 2 hours *(plus additional \$75 chef fee)*

Includes:

Tuna, White Tuna, Salmon, Red Snapper, Fluke, Ikura, Yellowtail & Mackerel Sushi and Sashimi
All Traditional and Specialty Rolls

SOGO PRIVATE EVENT AGREEMENT

NAME: _____

CONTACT INFORMATION: _____

DATE AND TIME: _____

OCCASION: _____

DETAILS:

DEPOSIT: Cash Credit Card Check

Credit card information:

VISA/MC _____ - _____ - _____ - _____ EXP: ____ - ____

AMEX _____ - _____ - _____ EXP ____ - ____

NAME ON CARD: _____

DEPOSIT AMOUNT: _____ *

SIGNATURE OF HOST: _____

*

Deposit is based on final estimated cost of party. The final amount will be based off of the number of guests given for final head count one (1) week prior to the event. In the situation where there is a great disparity between the actual amount and the number given in the head count, Sogo may have to charge based off the estimated amount quoted.