



## 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. In addition there is a 20% gratuity charged for all private events. All Private Events are a maximum of two hours unless otherwise noted in the contract.

## 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:**

Sogo soup and individual edamame

**Second Course:**

grilled shrimp, vegetables, noodles & fried rice

**Third Course:**

Hibachi Chicken, Steak, Shrimp, Scallops, Vegetables or any Combo of 2 or Sushi/Sashimi Combination

*For kids 12 and under*

**\$13.95**

Choice of chicken, steak, shrimp, scallops or vegetable

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### SAMURAI

FOUR COURSES  
**\$31.95 p/ person**

**First Course:**

Sogo 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, Scallops, Vegetables or any Combo of 2 or Sushi/Sashimi Combination

*For kids 12 and under*

**\$15.95**

Choice of chicken, steak, shrimp, scallops or vegetable

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### IMPERIAL

FOUR COURSES  
**\$39.95 p/ person**

**First Course:**

Sogo 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

*For kids 12 and under*

**\$17.95**

Choice of chicken, steak, shrimp, scallops or vegetable

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## **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

## SOGO PRIVATE EVENT AGREEMENT

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NAME: \_\_\_\_\_

DATE: \_\_\_\_\_

START TIME\* : \_\_\_\_\_

OCCASION: \_\_\_\_\_

PACKAGE:  Tomodachi  Samurai  Imperial  Cocktail A  Cocktail B

NUMBER OF GUESTS: \_\_\_\_\_

EMAIL: \_\_\_\_\_

PHONE NUMBER: \_\_\_\_\_

DETAILS:

\*ALL PARTIES ARE TWO (2) HOUR MAXIMUM UNLESS OTHERWISE NOTED BY MANAGER

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DEPOSIT:  Cash  Credit Card  Check

Credit card information:

VISA/MC \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ EXP: \_\_\_\_ - \_\_\_\_

AMEX \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ EXP \_\_\_\_ - \_\_\_\_

NAME ON CARD: \_\_\_\_\_

DEPOSIT AMOUNT: \_\_\_\_\_

SIGNATURE OF HOST: \_\_\_\_\_