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The Loft at Bistro on Penn

The Loft is a private dining area located on the second floor of the Sharp Edge Bistro on Penn Avenue. The Loft was designed to be a very flexible space, allowing it to be used for meetings and presentations as well as celebrations and special events. The Loft seats up to 60 for sit-down functions, more for cocktail-like parties and has its own menu of Sharp Edge specialties allowing guests to create their ideal menu for any kind of event.

The Loft is outfitted with Wi-Fi, power sources for multiple personal computing devices, a 54" flat screen television that can be used via USB with a computer as well as satellite feed for standard tv viewing, satellite music and presentation white boards for meeting use.

The Loft provides a comfortable yet sophisticated venue, featuring our unique Belgian Bistro food and beer selections and exceptional service while providing all of the amenities necessary to host a successful get together or meeting. Please speak to our event coordinator for more details or to book your event.



APPETIZERS & FINGER FOODS

Items priced as listed

Hot

Buffalo Bites

A Sharp Edge specialty! Hand breaded bites of white meat chicken tossed in choice of sauce with celery, ranch & bleu cheese \$1 each
Hot * Mild * Honey BBQ * Jerk BBQ * Hot Garlic * Honey Garlic * Cajun * Buffalo Bleu

Mediterranean Nachos

Crispy fried pita chips topped with warm spinach artichoke dip topped with a blend of melted provolone & asiago, tomato & black olives \$25 per platter

Wild Mushroom Tartlettes

Bite sized puff pastry shells filled with wild mushrooms braised in a Belgian XX, topped with panko parmesan crust and aged balsamic drizzle \$1.5 each

Belgian Style Mussels **

Served in our authentic Belgian mussel pots & prepared in your choice of our menu preparations, minimum 4 pounds per order \$10 per pound

Baked Brie **

A wheel of creamy brie in puff pastry baked golden brown garnished with drizzled honey, toasted almonds, sliced apple & assorted crackers \$50 per 9" wheel

Crab Stuffed Artichoke Hearts

Whole artichoke filled with herbed jumbo lump crab stuffing, baked with white wine and lemon topped with asiago gratin \$2 each

Miniature Crab Cakes

Our creamy jumbo lump crab cakes crusted in crispy panko breadcrumbs, pan seared and served with dijon crème \$2.5 each

Phyllo Beggars Purses **

Bite-sized phyllo purses hand stuffed with choice of spinach & feta or red pepper & goat cheese \$1.5 each

Proscuitto Wrapped Shrimp **

Gulf shrimp marinated in a robust homemade jerk sauce wrapped in proscuitto glazed with a sweet & spicy jerk bbq \$2.5 each

Potato Pancakes **

Our authentic German style potato pancakes fried crisp served with sour cream and apple sauce \$1 each

Cold

Pate & Cheese Display **

A selection of our homemade country style pork pate, wild game sausage and artisanal cheeses with assorted fruit, whole grain mustard sauce, crostini and assorted crackers, will feed approximately 20 ppl \$75 per display

Cocktail Crab Claws **

Chilled cocktail crab claws tossed in lemon herb vinaigrette with sun dried tomato remoulade dipping sauce \$2.5 each

Poached Salmon Display **

A side of fresh salmon poached in white wine, lemon & herbs served chilled with minced red onion, capers, herbed goat cheese spread, tomato dill relish, toasted crostini & crackers, will feed approximately 20 ppl \$60 per display

Finger Sandwiches

Your choice of Roast Beef & Brie with caramelized onion & horseradish sauce on a silver dollar roll, Dried Cherry Almond Chicken Salad on a miniature croissant, Turkey & Avocado with swiss, baby greens and herbed aioli on a croissant or Grilled Portobello with goat cheese, roasted red pepper and basil pesto mayonnaise on a silver dollar roll. \$2 each

~ For all items sold by the "each" a minimum order of 2-dozen is required.

~ Items marked with ** may require 48 hour notice for preparation. All other items can be ordered with less than 24 hours notice. In the event a Group needs more food than what was ordered we will do our best to accommodate their needs using available foods already in house; in those situations a manager will assist with additional selections.

~ Our event coordinator will assist you with recommendations about menu variety and quantities to order for your group. The amount of food ordered will generally depend on the size of the group, the type of function and the items you've selected.

~ A 7% sales tax and 20% gratuity applies to all Appetizer & Finger Food selections. ~

BUFFET MENU

Events that opt for a buffet menu are generally 4 hours long with the buffet running for 1.5 hours. All buffets include bread service, coffee and iced tea

Package #1 choice of 1 Starter, 2 Entrees, 2 Sides ~ \$23 per person

Package #2 choice of 2 Starters, 3 Entrees, 3 Sides ~ \$38 per person

Starters

Garden Salad mix of crisp romaine & baby greens topped with grape tomato, red onion, black olives, provolone & marinated carrots with Ranch, House Vinaigrette, Balsamic Vinaigrette

Spinach Salad baby spinach, crumbled bleu cheese, crispy bacon, toasted walnuts, grape tomatoes and red onion with Ranch, House Vinaigrette, Balsamic Vinaigrette

Field Green Salad baby greens, goat cheese, toasted pecans, dried cherries and diced apple with Ranch, House Vinaigrette, Balsamic Vinaigrette

Soup du Jour Made from scratch, requests accepted

Entrees

Dried Cherry Almond Chicken Salad all white meat homemade chicken salad with toasted almonds & dried cherries with miniature croissants and silver dollar rolls

Grilled Salmon hand cut Atlantic Salmon fillets topped with choice of: honey dijon dill sauce, green peppercorn beurre blanc or sun dried tomato tapenade

Belgian Style Mussels prepared in your choice of our menu preparations

Braised Chicken Thighs tender chicken thighs prepared in your choice of: Belgian XX Wild Mushroom Ragout or Blonde Ale Herbed Lemon Cream Sauce

Buffalo Meat Loaf our secret recipe meatloaf made with roasted garlic, caramelized onion and lean ground buffalo wrapped in crispy bacon with wild mushroom sauce

Pasta al dente penne pasta prepared in your choice of methods

Pasta Marinara

Pasta Bolognese

Mediterranean sun dried tomato, artichokes, black olives, red onion, fresh spinach & crumbled feta in an herbed white wine lemon sauce

Alfredo creamy & made from scratch to your specifications

Scampi Style with choice of chicken or shrimp in a garlic butter sauce

Special Requests we will create a pasta dish of your liking

FlatIron Steak grilled & sliced marinated flat iron steak (served medium) topped with choice of Belgian XX Mushroom Sauce or Black Pepper Bordelaise

Pork Tenderloin seared & roasted with Roasted Corn Chili Puree and Red Pepper Chili Jelly glaze

Risotto creamy made from scratch risotto in choice of vegetarian, shrimp or chicken

Spinach & Feta Pie fresh spinach & tangy feta wrapped in crispy phyllo dough

Pasta Bar a manned pasta station allowing guests to build their own pasta creations (additional service charge of \$50 for our chef)

Additional, seasonal, entrees are also available. Ask for more details.

Sides

Smashed Potatoes

Mediterranean Pasta Salad spinach, feta, roasted red pepper, artichokes, black olives & tomato with penne pasta in a red wine vinaigrette

Fresh Vegetable

Wild Rice & Toasted Almond Pilaf

Pasta marinara, alfredo, olive oil & garlic or provencal

Wild Rice & Artichoke Salad wild rice, artichokes & walnuts in balsamic vinaigrette

Roasted Heirloom Fingerling Potatoes

Israeli Cous Cous Risotto choice of sun dried tomato or wild mushroom

Risotto choice of wild mushroom, sun dried tomato or cheese

Desserts

charged in addition to Buffet price

Liege Sugar Waffles a bake your own waffle bar! We supply a waffle iron, our authentic Liege sugar waffle batter, sauces and toppings to allow your guests to make up their own tasty waffle treats! \$4 per person

Belgian Chocolate Pudding decadent homemade pudding served with an array of tasty dipping treats, feed approximately 20 people \$80 per display

Sundae Bar Haagen Dazs vanilla ice cream presented with a variety of yummy toppings and sauces for your guests to build their own sundaes. Minimum of 20 people to order. \$100 for up to 25 people \$190 for up to 50 people

We also work with a local bakery to offer a selection of their award winning dessert specialties to create a decadent dessert display. Ask for details.

~ All buffets are served for one & a half hours

~ Desserts are charged in addition to Buffet pricing; they are not included

~ Any Chef Manned Stations require a \$50 service charge

~ All buffet dinners include linen napkins & tablecloths that match room décor

~ Buffet menu items can be modified to accommodate dietary needs or restrictions

~ In cases of extreme allergy or food issues we create a suitable meal to accommodate the needs of the individual

~ Prices do not include a 7% sales tax and 20% gratuity ~

COFFEE SERVICE

Our Coffee Service allows for a snack break during a meeting or function, runs for approximately 1.5 hours and can be catered to morning or afternoon/evening events.

Morning Coffee Service priced at \$18 per person and includes

Fresh Brewed Regular and Decaffeinated Coffee
Selection of Herbal and Regular Hot Teas
Fresh Brewed Iced Tea
Coffee & Tea Accoutrements
Fresh Fruit Salad (seasonal selection)
Assorted Breakfast Pastries

Luncheon Coffee Service priced at \$20 per person and includes

Fresh Brewed Regular and Decaffeinated Coffee
Selection of Herbal and Regular Hot Teas
Fresh Brewed Iced Tea
Coffee & Tea Accoutrements
Fresh Fruit Salad (seasonal selection)
Assorted Finger Sandwiches ~ roast beef & brie, turkey avocado, cherry almond chicken salad & grilled Portobello (see Appetizer & Finger Foods for more specifics)

Al a Carte Coffee Service priced as listed

Fresh Brewed Regular and Decaffeinated Coffee	3 liter carafe	\$25
Selection of Herbal and Regular Hot Teas	3 liter carafe	\$25
Fresh Brewed Iced Tea	by the gallon	\$25

All Al a Carte beverage service includes appropriate accouterments

A selection of bottled beverages are also available and charged based upon consumption.

Assorted Sodas & Bottled Waters ~ \$3.50 per bottle

Assorted Juices ~ \$4 per bottle

~ Additional bakery items can be added to either coffee service at an additional charge. ~ Bakery items are provided from a local bakery and range from breakfast pastries to cookies, brownies and desserts & will be priced on an individual basis.

~ Prices for Coffee Service do not include 7% sales tax and 20% gratuity ~

BAR PACKAGES

Due to our vast beer selection it is impossible for us to offer a comprehensive price per person bar package, but we have designed the following options to allow you to pick and choose bar options to suit the needs of your group.

Open Bar

An Open Bar means that guests can order as they wish through our service staff from our entire bar menu of draught & bottled beer, wine and liquor. For an Open Bar all alcohol purchases are charged to the Group's tab. This option can be customized to accommodate the specific needs of your group. All bar purchases are subject to 7% Poured Drink Tax and 20% gratuity.

Drink Tickets

We can provide drink tickets for the Group at a set number of drinks per person. Guests can then redeem their tickets for any items off of our Bar Menu and all beverages will go on to the Group's tab. Anything purchased in addition to the tickets provided by the Group is the responsibility of the individual guest to pay. Any individual tabs are subject to 7% Poured Drink Tax and 20% gratuity.

Limited Bottles

With this option either the Group or one of our beer specialists can help you select 6-12 different bottled beers off the menu and determine how many beers you would like served per person. We place a selection of the beers that were chosen on ice with bottle openers, glassware and any other accoutrements that are necessary out on a beverage station and your guests can serve themselves. Throughout the function a member of our staff will make sure that the beer is properly restocked; replacing beers that are not being drunk with ones that are, but not eclipsing the total bottle count determined before the function. This package is charged based upon consumption; any bottles that are unopened are returned to stock. This package can also be combined with our Wine package. All bar purchases are subject to 7% Poured Drink Tax and 20% gratuity.

Cash Bar

With this option the Group is not responsible for any beverage charges. All tabs are paid for by the individuals and are subject to 7% Poured Drink Tax and 20% gratuity. Guests will be able to order as they wish from our service staff.

Non-Alcoholic Beverage Self Service

All non-alcoholic beverages outside of the coffee, tea and iced tea included in the buffet price is charged based upon consumption. A selection of bottled sodas, waters and juices are available cold in the room for every function and charges are assessed based upon what is opened throughout the event.

Assorted Sodas & Bottled Waters~ \$3.50 per bottle

Assorted Juices ~ \$4 per bottle

Wine Package

We also offer wine for purchase by the bottle to accompany any beer packages. Wine can be purchased by the bottle and will be available for self-service with appropriate glassware in the room during your function. All wine charges are based upon opened bottles or poured carafes. At least 48 hours notice is required for all purchases to ensure adequate inventory. We reserve the right to substitute a wine of equal value for any listed if listed wines are not available and will adjust pricing accordingly.

Wines

House Red	1 Liter Carafe	\$20
House Chardonnay	1 Liter Carafe	\$20
Stone Cellars Merlot	750ml Bottle	\$25
Barefoot Shiraz	750ml Bottle	\$25
Turning Leaf Chardonnay	750ml Bottle	\$25
Kendall Jackson Sauvignon Blanc	750ml Bottle	\$30
Fish Eye Pinot Grigio	750ml Bottle	\$25
Berringer White Zinfandel	750ml Bottle	\$25
Domaine St Michelle Luxe "99"	750ml Bottle	\$40

~ We also offer a wide variety of Magnums, 3, 6 & 9 Liter Beer Specialties that are wonderful for celebrations, toasts & special events. The huge bottles make a unique keepsake. Our selection varies dependent on the season.

~ All alcohol tabs are subject to a 7% Poured Drink tax and 20% gratuity ~

THE LOFT BOOKING POLICIES

- All prices quoted are based off a four-hour event. Additional hour(s) may be available and are handled on an individual basis. Event coordinators are allowed access to the room 1 hour before and 1 hour after the event.
- There is a spending requirement of \$500 or the use of The Loft. The spending requirement is based upon food and beverage purchases, pre-tax & gratuity. In the event a Group does not meet the spending requirement a Room Fee will be assessed based on the balance of the spending requirement.
- Service staff is provided for all functions booked in The Loft. The Sharp Edge will determine the number of staff required based on the size and type of function.
- In order to make a reservation for The Loft we will require the following information:
 - Date of Event
 - Start & End Time
 - Minimum number of guests expected
 - Any special needs or requirements for the room set up
 - Will a check-in table be needed?
- All reservations remain tentative until the deposit and signed contract are received. Deposit is assessed at a minimum of \$250 up to 50% of total estimated function bill. The deposit amount will be deducted from the final bill the day of the event. Deposit is refundable with 14 days notice of cancellation and is payable via cash, credit card or business check. Personal checks cannot be accepted for deposits.
- All events require the finalization of the Menu, Bar Package and Guarantee head count 7 days prior to the scheduled event. The Guarantee attendance is the minimum the Group will be charged for regardless of the number in attendance. Last minute additions are happily accommodated, we just ask for as much notice as possible in these situations.
- Payment is due in its entirety at the end of the event. We accept cash, all major credit cards and business checks; we do not accept personal checks as payment for any functions.
- All food menu items are subject to a 7% sales tax and alcohol purchases a 7% poured drink tax. All sales are subject to an 20% gratuity.
- All food and beverage purchases must be made through the Sharp Edge. Special considerations can be made for cakes & cookies; in that situation we will provide all necessary service wares for a flat charge of \$20.
- All functions require a contract. The contract will lay out all specifics of the food & bar menus, special needs and function notes. Contract pricing is guaranteed once it has been signed off on. Contracts must be signed and returned to finalize booking.
- All functions include table linens and linen napkins. The table linens are sandstone and napkins black to match the room décor. If a Group would like other colors they will need to supply the linens themselves.
- Decorating is allowed but we ask that no glitter or confetti, items that may puncture walls or woodwork or any tape outside of scotch tape is used to prevent damage to the space. Event coordinators are allowed access to the room 1 hour before for set up and 1 hour after for clean up.
- The Group is responsible for any damage that may occur through the course of the event to any Sharp Edge property. A Security Deposit may be assessed if deemed necessary. Security Deposits are 100% refundable after inspection of the space and assessment of no damage.

ADDITIONAL INFORMATION

- The Loft is handicap accessible via an elevator located on the main floor of the restaurant. Please let our event planner know if this is something that you will need for any of your guests.
- Live entertainment is possible depending on the type and time frame you are booking for. If this is something you are interested in ask our event planner for more clarification. For any event with live entertainment the volume level is the sole discretion of Sharp Edge Management.
- The Sharp Edge does not offer valet service, but there are many garages conveniently located throughout the Cultural District that are a short walk from the restaurant.
- We will do our best to accommodate any dietary restrictions or allergies for your guests. Please speak to our event coordinator to work out these details.
- For more information or to book your event please call our Event Coordinator at 412.338.2437 or email at theloft.penn@verizon.net