



PRIVATE EVENTS at *Cheesetique* BALLSTON

Let Cheesetique host your group of 20-40 in our beautiful semi-private dining room.

Perfect for your next meeting, office party, happy hour gathering, or family celebration.



800 N. Glebe Rd. Arlington, VA 22203 (703) 566-9189

ballston@cheesetique.com

FREQUENTLY ASKED QUESTIONS

~ Booking and Payment ~

How far in advance should I book my event? The earlier you inquire, the better, as availability can fluctuate, especially during the holiday season. But we can also work with short timelines as long as we have the availability.

Do you charge a room rental fee? Yes, our room rental fee varies depending on the day of your event.

Do you charge gratuity automatically? You will have a dedicated service team for the entirety of your event and 20% gratuity will be added to your total (in addition to 10% sales tax).

How does payment work? To secure your reservation, a 50% deposit will be collected when the agreement is signed, with the final 50% collected the day of your event (or earlier, at your convenience). Additional expenses incurred during the event will be taken care of at the conclusion. We prefer to keep your credit card information on-hand so this can all happen seamlessly.

What if my group is larger than 40? We offer buyouts of the entire Cheesetique Ballston space which can accommodate 150 plus guests. Rates will vary depending on the format and scheduling of your event.

~ The Menus ~

What are the menu options? We offer packages ranging from light snacks to more substantial fare. All events are buffet-focused; we do not offer seated dinners at this time.

Can you accommodate allergies and dietary restrictions? We can accommodate most allergies and dietary restrictions, as long as we have time to prepare. Best to mention any special dietary needs early in the planning.

~ Your Own Personal Touches ~

Can I customize the food and/or beverages offered? Our menus are detailed below. We can also offer custom alternatives (additional fees may apply).

Can I bring in a cake? We have delicious desserts made in-house that can be added on to your menu. If you bring a cake in from another professional bakery (no homemade cakes are allowed), we will charge a \$2 per person serving fee.

Can I bring decorations? You are welcome to bring decorations like balloons, table cloths, or flowers. Just nothing messy like glitter or confetti, please.

What are my music options? We have a music system that can access all types of music and artists. If you want something specific playing, just let us know!

DRINKS & SNACKS GATHERING

\$30 per person (20-person minimum)

House White, Red & Sparkling wines

Draft beers

Cheese & Charcuterie - *A bountiful assortment of cheeses and meats hand-selected by our cheesemongers*

Add mixed drinks for \$12 per person

TASTE OF 'TIQUE PARTY

\$45 per person (20-person minimum)

House White, Red & Sparkling wines

Draft beers

Cheese & Charcuterie - *A bountiful assortment of cheeses and meats hand-selected by our cheesemongers*

Warm Olives - *Assorted pitted olives with herbs and spices*

Spinachoke Dip - *Artichokes, spinach, crème fraiche, Parmesan, cream cheese - served with toasted baguette*

Mac 'n Cheesetique - *Our MULTI-award winning Mac with Goat Gouda, Cacio de Roma & Asiago topped with truffle-infused bread crumbs*

Bacon Spinach Salad - *Baby spinach, Danish blue cheese, pickled onions, marcona almonds, dried cranberries & bacon*

Chocolate Mousse - *Creamy. Cool. Chocolatey.*

Add mixed drinks for \$12 per person

Room Rental Fee, for 2-Hour Evening Events

Sunday & Monday: no room rental fee!	Thursday: \$500
Tuesday: \$250	Friday: \$1000
Wednesday: \$350	Saturday: \$750

~ 10% Sales Tax and 20% Gratuity will be added to your food & beverage total. ~