

Phone: (586) 792-7256 Fax:(586) 792-7391 E.Mail: jimsajos@aol.com

The Place With Great Taste

www.sajos.net

Banquet Information

Ideal for Weddings, Bridal Showers, Baby Showers, Office Parties, Rehearsal Dinners, Holiday Parties, Graduation Parties and Memorial Luncheons.

BANQUET SUITES:

Cabernet Room 20 People
Regency Room 60 People (minimum of 25 people)
Ambassador Room 90 People (minimum 50 people)
Ambassador Room and Regency Room combined 140 People(minimum 90 people)

Ideal for Weddings, Bridal Showers, Baby Showers, Office Parties,
Rehearsal Dinners, Xmas Parties, Graduation Parties and Memorial Luncheons. No matter what the occasion is for, you and your Guests will enjoy a Quality Meal in a relaxed setting for a reasonable price.

All banquets are limited to Four hours, December and May banquets are limited to three hours.

\$100.00 each additional hour.

All banquet menus reflect pricing for groups of 20

BOOKING REQUIREMENTS: (\$50.00 Cabernet, \$100.00, Regency, \$200.00 Ambassador) **NON REFUNDABLE** deposit due at time of booking,

Full deposit will be refunded or deducted upon completion of function, providing theft or damage does not occur.

PAYMENT and OTHER CHARGES: Full payment of banquet is due the day of the function, any additional costs incurred is due the day of function, Payments accepted in Cash, Personal or Company Check with proper ID & credit card. (Credit Card payments are subject to a 5% additional charge. There will be a \$50.00 charge on all returned checks. All Payments paid with Trade First. are subject to a \$50.00 cash room charge and an additional 10% cash charge.

ADDITIONAL FEES: All banquets are subject to a fee of \$35.00 for linen napkins and table covers.

MENU SELECTIONS: Menu selections must be made two weeks prior to function date. You may choose from the enclosed menus or we would be more than happy to customize a menu to fit your needs for your special occasion.

GUARANTEES: Guaranteed number of guests must be confirmed two weeks prior to the date of the function. You are required to pay for the number of guests you confirm regardless if the final number of guests is less than your confirmation number.

SALES TAX, AND GRATUITIES: All parties are subject to a 6% sales tax and 20% Gratuity, (It is appropriate to give an additional gratuity to your servers if you are well pleased)

DECORATING: All decorating must be pre-approved by management. We can not guarantee a specific time for decorating, please call the day prior to function for a time, Afee may be applied if decoration is requested to be done by our staff.

Absolutely no confetti, tape, tacks or anything attached to painted areas. Any use of confetti is subject to a \$50.00 Cleanup Charge.

Due to health department regulations, all food must be consumed on premises. (No Carry Outs)

I welcome you personally to our facilities, with full appreciation of your patronage and look forward to serving you



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Alcoholic Beverages

All alcoholic beverages consumed on premises must be purchased from our facilities, Any alcoholic beverages brought in by the host or any guests will be immediately confiscated

Bar Charges

CASH BAR: Each guest is to pay for their own drinks. **OPEN BAR:** The entire bar bill will be on one check and added to the food bill.

Prices will be established at the restaurant's bar

BEER AND WINE BAR PACKAGE: Unlimited house wines and domestic beer for the first three hours. \$14 per person

\$6 Each additional hour

STANDARD BAR PACKAGE: Unlimited drinks for the first three hours, well brands including domestic beer and wine. \$18 per person \$6 Each additional hour.

PREMIUM BAR PACKAGE: Unlimited drinks for the first three hours name call brands including beer and wine

> \$22 per person \$7 Each additional hour.

Sajo's reserve the right to monitor bar service in compliance with Michigan Liquor Control Commission

Wine Tables \$45 Per Magnum Bottle of house wine (serves 15 glasses)

Standard Kids Menu \$10.99

Chicken Strips and Fries Cheese Pizza Pasta Marinara Cheese Burger & Fries

Punch & Toast

(PER PUNCH BOWL)

Regular Punch \$55

Spiked Punch \$70

Mimosa Punch \$70

Margarita Punch \$70

Bloody Mary Punch \$90

Champagne Toast \$3.00 per person Nonalcoholic Sparkling Toast \$2.00 per person

Appetizer (per person)

Cheese Tray \$4.00 Fruit Tray \$4.00 Veggie Tray \$4.00 Bruschetta \$4.00 Meatballs \$4.00

Enhancements (per person)

Lemon Rice Soup \$3.50 Pasta Palomino \$3.50 Pasta Marinara \$3.50

Desserts (per person)

Toasted Almond \$3.50 Cheesecake \$4.50

You may bring in your own store bought cake, pastries, or cupcakes. A \$25 fee will be charged for a cake cutting and serving service.

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Luncheons Celebrations

Package One \$20.99

Communions

Baptisms & Shower

INCLUDES: Soft drinks, Coffee or Tea House Salad and bread.

Enhancements

Lemon Rice Soup Add \$3.50

Pasta Appetizer Add \$3.50

Toasted Almond Cake Add \$3.50

Cheese Cake Add \$4.50

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, with rice and seasonal vegetables.

Pasta Portofino

Spinach and cheese ravioli with grilled chicken and spinach in a garlic cream sauce.

Eggplant Relentini

Breaded and pan fried topped with herb ricotta cheese, tomato basil sauce, baked golden with provolone and parmesan cheese, served with a side of pasta.

Chicken Caesar Salad

Chopped Artesian romaine, croutons, traditional Caesar dressing, garnished with Asiago cheese.

Luncheons Celebrations

Package Two \$22.99

Communions

Baptisms & Shower

INCLUDES: Soft drinks, Coffee or Tea House Salad and bread.

Enhancements

Lemon Rice Soup Add \$3.50 Pasta Appetizer Add \$3.50 Toasted Almond Cake Add \$3.50 Cheese Cake Add \$4.50

Pecan Chicken (House Specialty)

Boneless breast of chicken, lightly coated with toasted pecans pan-fried in olive oil, served on honey dijon sauce, with rice and seasonal vegetables.

Steak Portobello

Choice strips of prime aged steak, sauteed with shallots and portobello mushrooms in a sherry cream sauce, served with garlic mashed potatoes and seasonal vegetables.

Fillet of Sole A La Sajos

Fillet of sole lightly seasoned and breaded with panko scallion breading, presented on a bed of rice tossed with sauteed red onions, mushrooms, green beans and fire roasted peppers and toasted sesame sauce.

Greek Chicken Salad

Artisan romaine, grilled chicken, tomatoes, cucumbers, red onions, black olives, feta cheese, house-made parmesan vinaigrette.