

FUJI

1235 Broadway
Sacramento, CA 95818
WWW.FUJI-SACRAMENTO.COM
eat@fuji-sacramento.com
916-661-5327



PRIVATE DINING & EVENTS

- 1. CONTRACT & DEPOSIT:** For dining room or patio buyout (20 or more guests): A signed Private Dining Contract and a two hundred dollar (\$200.00), nonrefundable deposit, are required to guarantee the reservation. For private dining lunch or dinners (20 or less guest count): A signed Private Dining Contract and a two hundred dollar (\$200.00), nonrefundable deposit, are required to guarantee the reservation. Please note that the \$200 deposit will be used as a credit to the bill the night of the event.
- 2. CANCELLATIONS:** For all cancellations of events, the deposit is forfeited.
- 3. MENU SELECTION:** For all functions, Fuji must have your selected menu seven (7) days prior to the function date. We reserve the right to substitute an entrée of equal or greater value at the client's expense if the guest number increases. Fuji will charge for the guaranteed number of guests, or the total number served, whichever is greater. Our private dining menu offers pre-set dining options.
- 4. GUEST GUARANTEE:** For all functions, we must have a guest number confirmation five (5) days prior to function date. We will consider this number the guarantee, and it will not be subject to reduction. If no guaranteed number is received within five days prior to function date, we will consider the original expected guest number on your estimate as the final guest count.
- 5. PRICING:** The Private Dining Client must confirm menu prices with our manager one week in advance of their planned event.
- 6. FOOD & BEVERAGE:** All Food and Beverages must be purchased and prepared through Fuji. The only exception is the option of bringing in cakes. There is an applicable \$20 cutting fee per cake. Please notify the coordinator 5 days prior to your event if you need refrigerator space. Any cake brought in will be served with disposable dishware (plates and forks). You may bring your own disposables in for this portion if you prefer. No other carry ins are allowed.
- 7. CORKAGE FEES:** \$15 per bottle is applicable for wine only. Any beer or hard alcohol must be provided by Fuji. Any cost of additional alcoholic beverages ordered will be added onto your tab unless otherwise noted in your estimate 5 days prior to your event.
- 8. DECORATIONS:** We do not allow any table scatter or confetti of any kind (even in balloons). We also do not allow any decorations that require hanging on walls or ceilings. Please note that you are responsible for clean up and disposal for any decorations that you brought in or you will incur a \$100 clean up fee.
- 9. FINAL PAYMENT:** Private Dining Client agrees to pay the current menu price as quoted by manager one week in advance. Final payment for the function must be made at the completion of the function (fees/gratuities/rentals). Payment can be made by cash, debit, or credit card. We accept all major credit cards. Final checks can be split up to 5 ways, evenly.
- 10. TAX, GRATUITY, & SET UP FEES:** Sales tax (8.75% of total sales), service fee (20% of total sales + tax), and set up fee (\$100 for large parties with 50+ guests only) are added to all Private Dining functions. A clean up fee of \$100 will also be added to your tab for any decorations left behind.
- 11. QUALITY STANDARDS:** Fuji reserves the right to ask for proper identification prior to serving any alcoholic beverages to any person requesting such service.