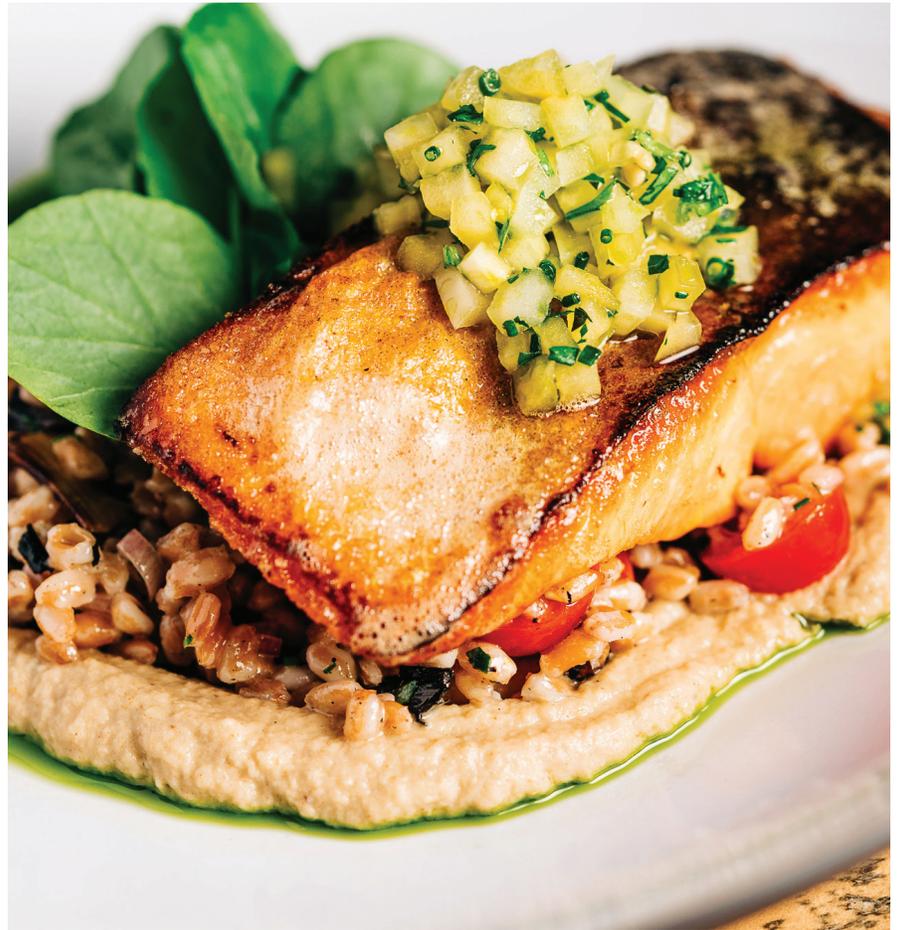


THE
CITIZEN
HOTEL



**GRANGE
PRIVATE DINING MENUS**



CHEF DANE BLOM

A FARM-TO-FORK ALL-STAR



Grange Restaurant's Executive Chef Dane Blom is on a mission to put Sacramento on the map as a culinary destination. A Sacramento native, Chef Dane began his restaurant career in high school when he worked for the Fat Family Restaurant Group, a Sacramento tradition since 1939. At Fat's Asia Bistro, he discovered a passion for cooking that ultimately led him to attend The Culinary Institute of America in Hyde Park, NY. From there, he joined the team at the Michelin-starred Terra restaurant in Napa Valley, where he began his foray into fine dining.

In 2007, Chef Dane returned to his hometown and became the first hire at Hawks Restaurant in Granite Bay, establishing his appreciation for high standards in the kitchen and eventually working his way up to Sous Chef. After leaving Hawks in 2014, Chef Dane became the Chef de Cuisine at Grange before taking over as Executive Chef in 2018. Since then, Chef Dane has put his touch on the restaurant's seasonal, approachable menu, adding all-new salads, starters, and entrées made in-house.

Named one of Sacramento's Farm-to-Fork All-Stars - and invited to cook at the James Beard House in 2019 - Chef Dane echoes the farm-to-fork culture long embraced at Grange and nurtures his team to learn and grow. All of which has earned our restaurant a 3.5-star review from The Sacramento Bee and Michelin Plate awards in 2019 and 2021.



GRANGE PRIVATE DINING ROOM



Allow us to serve you in the Grange Private Dining Room. Enjoy the award-winning local cuisine in a truly unique environment. Located on the mezzanine level of the restaurant, this exclusive venue allows you privacy, while overlooking the beautiful main dining room below.

The Grange Private Dining Room is available for parties of up to 22 people. Parties with 12 people or fewer may order directly from our full menu, which the chef prepares daily to include the freshest, seasonal ingredients. For larger parties, we create a custom prix-fixe menu for your group. This is simply a limited menu for your guests to choose from upon arrival at your event.

We do not charge for the space itself; however, we require a minimum food & beverage purchase to reserve the private dining room. This minimum does not include tax or service gratuity. There is a three-hour maximum for the room unless prior written approval is obtained from the booking manager. Separate checks are not permitted; however, up to 3 multiple forms of payment can be applied to the master bill.

DETAILS

For parties of 6 or more, Grange adds an automatic 20% service gratuity. A 72-hour cancellation policy applies. The full food and beverage minimum is charged to the card if canceling within 72 hours of the event. A credit card number for this guarantee will be recorded when the reservation is made.

Our current minimums are as follows:

- Breakfast: \$300++
- Brunch: \$400++
- Lunch: \$500++
- Dinner: \$1,000++

***There are two seatings for our dinner service in the Private Dining Room on the following dates:

Fridays & Saturdays in December

5:00 pm - 8:00 pm and 8:30 pm - 11:30 pm

If you would like to book both seatings, you may do so, and the Food & Beverage Minimum is \$2000++

THE GRANGE EXPERIENCE

Grange is a culinary expression of all things local, reflecting the authentic essence and soul of its community. Service is warm, friendly, and embracing at Sacramento's premier dining destination. With an intimate atmosphere of urban sophistication, Grange is the quintessential Sacramento restaurant experience.

YOUR RESERVATION IS CONFIRMED UPON RECEIPT OF SIGNED CONTRACT; CONTRACT MUST BE RETURNED WITHIN 72 HOURS.

For more information, please call 916-492-4450 and ask for the Manager on Duty, or visit our website grangerestaurantandbar.com and fill out the PDR inquiry form under the Private Dining tab.

We can accommodate most dietary requirements with advance notice. 20% Gratuity will be applied.



BREAKFAST

GRANGE CONTINENTAL \$28*

Morning Beverage Service
House-Made Pastries
Seasonal Fruit
Organic Yogurt

GRANGE BREAKFAST \$32*

Morning Beverage Service
Choice of Entrée

TWO COURSE BREAKFAST \$40*

Morning Beverage Service
House-Made Pastries
Seasonal Fruit
Choice of Entrée

BREAKFAST A LA CARTE TBD*

Choice of Four (4) Entrées
(Limited Menu, Sides Items Available,
All Pricing A la Carte)
All beverages charged on consumption

BREAKFAST BEVERAGE SERVICE

Prix Fixe Breakfast Dining Option includes non-alcoholic beverages. Alcoholic beverages are billed on consumption. Seasonal mimosas are available. Please inquire before the date of your event.

PLEASE NOTE

Since our menu changes daily, our chef will make the menu selections on the day of the event. Your guests will then select from a limited menu upon arrival.

We can accommodate most dietary requirements with advance notice. 20% Gratuity will be applied.



BRUNCH

TWO COURSE BRUNCH \$40*

Family Style Fruit & Pastry Platter
Choice of Entrée
Includes One Non-Alcoholic Beverage

CHAMPAGNE BRUNCH \$55*

Family Style Fruit & Pastry Platter
Choice of Entrée
Mimosa Station
Includes One Non-Alcoholic Beverage

BRUNCH A LA CARTE TBD*

Choice of Four (4) Entrées
(Limited Menu, Sides Items Available,
All Pricing A la Carte)
All beverages charged on consumption

BRUNCH BEVERAGE SERVICE

Prix Fixe Breakfast Dining Option includes non-alcoholic beverages. Alcoholic beverages are billed on consumption. Seasonal mimosas are available. Please inquire before the date of your event.

PLEASE NOTE

Since our menu changes daily, our chef will make the menu selections on the day of the event. Your guests will then select from a limited menu upon arrival.

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LUNCH DINING



TWO COURSE LUNCH \$30*

Choice of Soup or Salad
Choice of Entrée

THREE COURSE LUNCH - OPTION 1 \$40*

Choice of Soup or Salad
Choice of Entrée
Dessert

THREE COURSE LUNCH - OPTION 2 \$40*

Family Style Appetizers
Choice of Soup or Salad
Choice of Entrée

FOUR COURSE LUNCH \$50*

Family Style Appetizers
Choice of Soup or Salad
Choice of Entrée
Dessert

LUNCH BEVERAGE SERVICE LUNCH

All beverages are billed on consumption.

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DINNER



THREE COURSE DINNER \$65*

Choice of Soup or Salad
Choice of Entrée
Dessert

FOUR COURSE DINNER - OPTION 1 \$75*

Family Style Appetizers
Choice of Soup or Salad
Choice of Entrée
Dessert

FOUR COURSE DINNER - OPTION 2 \$75*

Family Style Appetizers
Soup
Salad
Choice of Entrée

FIVE COURSE DINNER \$85*

Family Style Appetizers
Soup
Salad
Choice of Entrée
Dessert

DINNER BEVERAGE SERVICE

We recommend selecting a red, a white and possibly a sparkling at least one week before your event in order to ensure prompt service upon arrival.

All beverages are billed on consumption.

PLEASE NOTE

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We can accommodate most dietary requirements with advance notice. 20% Gratuity will be applied.

