



186 Grand Street, New York, New York 10013 P: 212-226-1600

EVENT CONTRACT

Event: Gelso & Grand Cocktail & Family-Style Dinner Options **Date:** Thursday, January 1, 2026
+ Bar Options (Sotto Lounge)

Account: Contract Holder

Time: 12:00 PM - 1:00 PM

Contact: Contract Holder

Location: Sotto Social Club

Phone:

Event Type:

Email: events@jajajagroup.com

Guests:

FOOD

Qty	Price	Total
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PASSED HORS D'OEUVRES OPTION: PRICED PER PERSON FOR THE DURATION LISTED.
WE CAN ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING VEGAN, GF, VEGETARIAN

3 Passed Hors D'oeuvres (1 hour) \$35.00

CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE

5 Passed Hors D'oeuvres (1 hour) \$55.00

CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE

CHOOSE FROM THE FOLLOWING SELECTIONS:

Arancini (Truffle Mushroom)

Bruschetta (Truffle Honey OR Tomato Caprese)

Meatballs OR Meatball Sliders

Caprese skewers

Chicken skewers

Prosciutto melon

Tuna skewers

Impossible meatballs

STATIONARY FOOD PLATTERS: OUR STANDING RECEPTION FOOD
OPTIONS. CAN COMBINE W/PASSED APPS OPTION. WE RECOMMEND 1x PLATTER PER
EVERY 15 GUESTS. **WE CAN ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING
VEGAN, GF, VEGETARIAN**

STATIONARY PLATTERS*Platters must be confirmed 7 days in advance from event and cannot be cancelled or adjusted once 72 hours from event date has past.*

\$125.00

EACH SELECTION BELOW EQUALS ONE PLATTER. WE RECOMMEND 1x PLATTER FOR EVERY 15 PEOPLE FOR COCKTAIL-STYLE BITES / GRAZING.

-
- Crudite (GF)
- Cheese platter (GF)
- Salad platter (Spicy Kale Caesar Salad OR House Salad (GF)) *
- Assorted Pizza Platter * [6 pies of 8 slices: options include Crispy Pepperoni, Margherita, Truffle Mushroom OR Quattro Formaggio]
- Crispy Calamari
- Crispy Artichokes
- Crispy Brussel Sprouts (GF) *
- Campanelle Pasta Platter: [choose from] pomodoro, cacio e pepe OR pistachio pesto] *
- Seasonal Arancini
- Bruschetta [Truffled Honey OR Tomato Caprese] *
- Meatballs
- Caprese skewers (GF)
- Chicken skewers
- Prosciutto melon skewers (GF)

* vegan and gluten free variation available upon request

PREMIUM STATIONARY PLATTERS*Platters must be confirmed 7 days in advance from event and cannot be cancelled or adjusted once 72 hours from event date has past.*

\$175.00

EACH SELECTION BELOW EQUALS ONE PLATTER WE RECOMMEND 1x PLATTER EVERY 15 PEOPLE FOR COCKTAIL STYLE BITES / GRAZING.

-
- Cheese & charcuterie board (GF)
- Shrimp cocktail (GF)
- Meatball sliders
- Tuna skewers (GF)
- Impossible meatballs (VEGAN)

SWEET STATIONARY PLATTERS*Dessert platters must be confirmed 7 days in advance from event and cannot be cancelled once 7 days from event date has past.*

\$100.00

EACH SELECTION BELOW EQUALS ONE PLATTER

-
- Classic Tiramisu
- Burnt Basque Cheesecake
- Chocolate Brownie [CONTAINS NUTS]
- Pistachio Cake Squares (mascarpone cream)
- Fruit Tarts (vanilla creme patisserie)
- Lemon Tart (Swiss meringue)
- Coffee Cream Profiterole
- Italian Rainbow Cookies (GF)
- Chocolate Cocoa Truffles

Coffee and Tea Bar: \$100 ADD ON

Freshly brewed dark roast coffee * + Milk selection: Cream, Whole, Almond+ Assorted tea selection, sugars, cups and spoons

** Brewed Decaf is available by request only with 72 hours advance notice required. Our in-house program is espresso-based; therefore, same-day or a la carte decaf requests cannot be honored.*

Qty	Price	Total
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SEATED DINNER OPTIONS

A LA CARTE DINING (ORDER FROM OUR ALL-DAY MENU, UP TO 14 GUESTS ONLY)

FAMILY-STYLE PRIX FIXE MENU: REQUIRED FOR 15 GUESTS OR MORE. WE CAN ACCOMMODATE MOST DIETARY RESTRICTIONS, INCLUDING VEGAN, GF, VEGETARIAN

SERVED FAMILY STYLE TO CENTER TABLE IN THREE COURSES

\$65.00

FIRST COURSE

- House Salad
- Roasted Brussels Sprouts
- Truffle Mushroom Arancini

SECOND COURSE

- Margarita Pizza
- Pistachio Pesto Camapanelle [CONTAINS NUTS]
- Pan Seared Branzino w/ *choice of sauce for menu*: tomato caper sauce, herb cream sauce (OR) piccata sauce

SIDES

Seasonal, 2 items:

- Crispy Potato, Roasted Romanesco

DESSERT

- Burnt Basque Cheesecake
-

SERVED FAMILY STYLE TO CENTER TABLE IN THREE COURSES

\$80.00

FIRST COURSE

- Spicy Kale Caesar Salad
- Roasted Brussels Sprouts
- Truffle Mushroom Arancini
- **Please choose for your menu:* Meatballs [CONTAINS PORK] (OR) Crispy Calamari

SECOND COURSE

- Margarita Pizza
- **Please choose for your menu:* Pistachio Pesto Camapanelle [CONTAINS NUTS] (OR) Cacio e Pepe Campanelle
- Pan Seared Branzino w/ **choice of sauce for menu*: tomato caper, herb cream, piccata
- 28-Day Dry-Aged Steak

SIDES

Seasonal, 2 items:

- Crispy Potato, Roasted Romanesco

DESSERT

- **Please choose for your menu:* Burnt Basque Cheesecake (OR) Chocolate Brownie [CONTAINS

NUTS]

Total
\$0.00

BEVERAGE

Qty		Price	Total
	PREMIUM OPEN BAR (2 hours)	\$65.00	
	CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE		
	<u>Example Liquors:</u> Tito's, Ketel One, Grey Goose, Hendrick's, Bombay Sapphire, Bacardi, Jameson, Macallan 12, Macallan 18, Bulleit, Bulleit Rye, Old Overholt, Johnnie Walker Black, Maker's Mark, Michter's Rye, Casamigos Blanco, Casamigos Anejo, Casamigos Reposado, Mezcal		
	<u>Wines:</u> Sommelier Selection of 2 red & 2 white wines, Prosecco		
	<u>Beer:</u> Assorted Bottled Beers		
	<u>N.A. Beverages:</u> Tonic, Seltzer, Juices		
	SHOTS AND NEAT POURS ARE NOT PERMITTED ON OPEN BAR PACKAGES		
	PREMIUM OPEN BAR (3 hours)	\$95.00	
	CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE		
	<u>Example Liquors:</u> Tito's, Ketel One, Grey Goose, Hendrick's, Bombay Sapphire, Bacardi, Jameson, Macallan 12, Macallan 18, Bulleit, Bulleit Rye, Old Overholt, Johnnie Walker Black, Maker's Mark, Michter's Rye, Casamigos Blanco, Casamigos Anejo, Casamigos Reposado, Mezcal		
	<u>Wines:</u> Sommelier Selection of 2 red & 2 white wines, Prosecco		
	<u>Beer:</u> Assorted Bottled Beers		
	<u>N.A. Beverages:</u> Tonic, Seltzer, Juices		
	SHOTS AND NEAT POURS ARE NOT PERMITTED ON OPEN BAR PACKAGES		
	PREMIUM OPEN BAR (4 hours)	\$125.00	
	CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE		
	<u>Example Liquors:</u> Tito's, Ketel One, Grey Goose, Hendrick's, Bombay Sapphire, Bacardi, Jameson, Macallan 12, Macallan 18, Bulleit, Bulleit Rye, Old Overholt, Johnnie Walker Black, Maker's Mark, Michter's Rye, Casamigos Blanco, Casamigos Anejo, Casamigos Reposado, Mezcal		
	<u>Wines:</u> Sommelier Selection of 2 red & 2 white wines, Prosecco		
	<u>Beer:</u> Assorted Bottled Beers		
	<u>N.A. Beverages:</u> Tonic, Seltzer, Juices		
	SHOTS AND NEAT POURS ARE NOT PERMITTED ON OPEN BAR PACKAGES		
	MID-SHELF OPEN BAR (2 hours)	\$50.00	
	CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE		
	<u>Example Liquors:</u> Well vodka, gin, whiskey, tequila, rum; limited name brand liquors such as Tito's, Bacardi, Jack Daniels, Macallan 12, Casamigos Blanco		
	<u>Wines:</u> Sommelier Selection of 2 red & 2 white wines, Prosecco		
	<u>Beer:</u> Assorted Bottled Beers		
	<u>N.A. Beverages:</u> Tonic, Seltzer, Juices		
	SHOTS AND NEAT POURS ARE NOT PERMITTED ON OPEN BAR PACKAGES		

MID-SHELF OPEN BAR (3 hours)**\$75.00**

CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE

Example Liquors: Well vodka, gin, whiskey, tequila, rum; limited name brand liquors such as Tito's, Bacardi, Jack Daniels, Macallan 12, Casamigos Blanco

Wines: Sommelier Selection of 2 red & 2 white wines, Prosecco

Beer: Assorted Bottled Beers

N.A. Beverages: Tonic, Seltzer, Juices

SHOTS AND NEAT POURS ARE NOT PERMITTED ON OPEN BAR PACKAGES

MID-SHELF OPEN BAR (4 hours)**\$100.00**

CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE

Example Liquors: Well vodka, gin, whiskey, tequila, rum; limited name brand liquors such as Tito's, Bacardi, Jack Daniels, Macallan 12, Casamigos Blanco

Wines: Sommelier Selection of 2 red & 2 white wines, Prosecco

Beer: Assorted Bottled Beers

N.A. Beverages: Tonic, Seltzer, Juices

SHOTS AND NEAT POURS ARE NOT PERMITTED ON OPEN BAR PACKAGES

BEER & WINE OPEN BAR (2 hours)**\$40.00**

CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE

Wines: Sommelier Selection of two Red & two White Wines, Prosecco

Beer: Assorted Bottled Beers

N.A. Beverages: Tonic, Seltzer, Juices

BEER & WINE OPEN BAR (3 hours)**\$60.00**

CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE

Wines: Sommelier Selection of two Red & two White Wines, Prosecco

Beer: Assorted Bottled Beers

N.A. Beverages: Tonic, Seltzer, Juices

BEER & WINE OPEN BAR (4 hours)**\$80.00**

CHARGED PER PERSON FOR DURATION OF PACKAGE LENGTH SPECIFIED ABOVE

Wines: Sommelier Selection of two Red & two White Wines, Prosecco

Beer: Assorted Bottled Beers

N.A. Beverages: Tonic, Seltzer, Juices

- AMOUNT TBD - SINGLE BAR CONSUMPTION TAB

All beverages ordered during event are added to a single tab until the agreed upon amount or time expiration is hit.

HOW IT WORKS: When running a bar consumption tab, our staff will notify the party host when the tab is about to max out. At that time, the party host may elect to (1) keep the tab going (2) add another hour or budget allowance to keep tab going until it maxes again or (3) close the tab in which guests will then need to open their own tabs at the bar with cash and/or credit card (CASH BAR).

WE DO NOT ACCEPT APPLE PAY OR VENMO



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Terms and Conditions

This agreement is entered into and agreed upon between Contract Holder/Contract Holder, and Gelso & Grand, a venue owned and operated by Jajaja Group, according to the terms and conditions outlined below. Gelso & Grand agrees to hold Sotto Social Club for the date of Thursday, January 1, 2026 for the time period of 12:00 PM to 1:00 PM.

Events are reserved for any three (3) hour period unless otherwise specified in writing. Event start time and end time is confirmed at the top of the event order. Any changes must be requested and confirmed in writing. The room rental ends promptly upon the event's end time. Should the event be requested on the day of to extend, additional charges will be accrued, inclusive of room rental, which can be increased in one-hour increments only. Should the party arrive early and request entrance to the room, the room rental charge will be increased accordingly. ***All events must end by 2 AM. Last call for bar events is 30 minutes before the event's end.***

A minimum Food & Beverage amount of will be upheld to reserve your private event.

A \$0.00 deposit is required to hold the date and shall be treated as a non-refundable deposit This deposit goes toward any food or beverage ordered and does not include tax, gratuity, or fees.

Gelso & Grand is currently holding event space for Contract Holder/Contract Holder, this is considered to be a firm financial commitment by Contract Holder/Contract Holder, and any increase or decrease to the schedule of events as listed may result in additional charges by Gelso & Grand.

FOOD & BEVERAGE REQUIREMENTS

All Food & Beverage must be supplied and purchased through Gelso & Grand unless otherwise specified by management. The legal drinking age in New York is 21 years of age.

To ensure professional planning for your event, all menu selections, beverage choices, and pertinent details must be finalized one (1) week before your scheduled event, with the ability to edit up to 72 hours before the event. Any edits requested between (1) week and 72 hours before the event date must be confirmed in writing by the Event Director and can be denied based on venue capabilities.

For prix fixe and open bar packages, the number of guests in attendance is required at least one (1) week before the scheduled event with the ability to alter the number up to 72 hours before the event. If the number is less by more than five (5) guests on the day of the event, you will be charged the original amount. If there are any additional guests, you will be charged the negotiated per-person price for the additional guests.

For individual tab events inclusive of cash bar agreements, the estimated number of guests in attendance is required one (1) week before to ensure appropriate staffing.

All prices outlined are subject to a 20% administrative fee, a 3% processing fee & 8.875% state tax in effect on the date of the function. Please note the Administrative fee does not include gratuity.

PAYMENT & BILLING INFORMATION

This agreement secures Sotto Social Club for a maximum of three hours, unless otherwise specified per event order.

A non-refundable deposit in the amount of \$0.00 must be paid upon signing to guarantee the terms outlined in this agreement with an authorized credit card. The reservation is not guaranteed until the deposit has been processed and a signed copy of the contract is received by Jajaja Group.

Should the event be canceled after the deposit has been made, the deposit is non-refundable. If the event is canceled more than one week prior to the scheduled date, the deposit may be transferred one time to a future date or event within 6 months from the initial date confirmation; otherwise, the deposit transfer will be forfeited. Request to postpone the event and transfer the deposit must be submitted as a written request received and approved by Jajaja Group. If the event is canceled within one week (7 days) of the scheduled date, a payment in the amount of 50% of the estimated bill will be applied to the card on file. If the event is canceled within 72 hours (3 days) of the scheduled date, a payment in the amount of 100% of the estimated bill will be applied to the card on file.

Payment will be accepted in the form of Credit/Debit Card or Cash. The remaining balance/final payment must be settled onsite before or immediately after the end of the event. Agreeing to cash payment rates before the event date is not transferable or adjustable within 24 hours of the event. A check will not be accepted if used for final payment onsite. Should cash payment not be available onsite at the end of the event, the final event total, in addition to a flat rate credit card processing surcharge precisely equating to 3% of the total net sale of the event, will be applied to the credit card on file. A valid credit card is required on file regardless of the final payment form.

Guests of Contract Holder/Contract Holder will be held liable for any damage to the property of Gelso & Grand. Gelso & Grand reserves the right to refuse service to anyone in attendance at any time. Use of in-house photo booth, DJ equipment, and any audio/visual in-house rentals provided and billed by Gelso & Grand are granted as is; any unauthorized movement or disconnection of in-house setups will result in a \$500 reconfiguration fee applied to the card on file. Smoking of any kind is not permitted; any smell of smoke post-event date will incur a \$250 cleaning fee charged to the card on file.

I understand that cash bar minimum agreements must be met through on-site bar spend on the night of. If minimum spend agreements are not met, either the minimum as listed under Terms and Conditions for event booking or any specified cash bar minimum agreement, the difference owed will be added and immediately charged either onsite or to the credit card on file with all contract gratuity, tax, and applicable credit card fees charged on top.

I understand that any member of my party may be asked to leave at any time due to excessive inebriation, drug/e-cig/vaping use, socially unacceptable language, or mischievous actions and rude behavior brought to light by the management of the restaurant. A warning will be issued first, but if the situation remains or intensifies, service of the individual on any level will cease, and they will be escorted off the property by security and/or venue management. I also understand that for any of the above-stated reasons, my entire party can be terminated before the end of my contracted event period, buyout, or extended time frame. I understand that the capacity of the venue will be honored, and at any point, the event door can be shut if capacity is reached, and the event shut down if capacity is not honored. I understand that the venue is not responsible for any lost, stolen, or damaged items.

I have read and understand everything stated above. Signing below admits understanding and compliance with all line items.

To confirm these arrangements, please provide a credit card, sign, and date the below. Your event will be confirmed upon receipt of your signed contract and deposit.

Thank you for your interest in Gelso & Grand. We appreciate your business and look forward to hosting you and your guests for your special occasion!

Client Signature



186 Grand Street, New York, New York 10013 P: 212-226-1600

Credit Card Authorization

Please fill in the following form to secure your reservation on Thursday, January 1, 2026 at Gelso & Grand. The deposit for this event is \$0.00 and will be charged to the card below. The remaining balance will be presented to the host at the close of the event.

The Food & Beverage Minimum for your event is , if the minimum is not met a room rental fee for the outstanding balance will be added to your final bill.

Credit Card Authorization Form

Credit Card Type:	
Name on Credit Card:	
Credit Card Number:	Security Code:
Expiration Date:	
Credit Card Billing Address:	
I understand that by signing this Credit Card Authorization form that this credit card will be charged in accordance with our terms.	
Cardholder's Signature:	
Print Name:	
Date:	