



Welcome To *101!*

Tallahassee's Social Dining Experience

Situated on the first floor of Kleman Plaza's Tallahassee Center, 101 is Tallahassee's one and only social dining location.

What IS social dining, you ask? It's knowing there's always something fun and exciting going on; whether it's lunch, dinner or late night! It's ordering mouthwatering tapas and sharing them with everyone! It's enjoying live music while sipping on a specialty martini or glass of wine! It's coming for dinner and staying for the nightlife! It's relaxing in a chic and timeless atmosphere and still being able to afford the bill! It's being excited about food!

IT'S HAVING FUN!

Now, check out our [Catering](#) Menu with descriptions of our delectable menu items. Come dine on our fine food and visit with our friendly and experienced staff. 101 will provide your guests an event to remember with a full array of event services, including entertainment, bar services, and a variety of atmospheres.

We will ensure your event reflects your own taste and personal touches. Your guests will truly learn what social dining is all about.

To see a snapshot of social dining, visit our website at 101Tallahassee.com. View our [Interactive Menu](#) complete with pictures of our unique dishes. While there, check out our [Weekly Calendar](#) to keep up to date on our latest entertainment, and visit [Mint Lounge](#) to see 101's sister venue, and Tallahassee's premium party destination. Get ready to Eat, Drink & Socialize.

To book your event today or to inquire about additional ways we may be of service, contact our Special Event Director. We can't wait to see you here!

KayDubois Carson

Special Event Director

215 West College Avenue - #101, Tallahassee, Florida 32301

(850) 391-1390 ü Cell (850) 264-3696

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CATERING MENU

HORS D'OEUVRES MENU SELECTIONS

(Priced Per 50 Pieces)

Guests average 4-5 pieces per person

Quesadillas 101	
Cheese	\$39.99
W/Chicken	\$49.99
w/Steak	\$54.99
w/Shrimp	\$59.99
Jerked Chicken Satay	\$49.99
Chicken Fingers	\$59.99
Chicken Wings 101	\$59.99
<i>(Coconut BBQ, Italian Style, Thai Basil, Ring of Fire or Mild)</i>	
Crab Spring Rolls	\$49.99
Shrimp Cocktail	\$59.99
Mini Crab Cakes	\$59.99
<i>(Topped with 101's Spicy Tartar)</i>	
Seared Tuna Sashimi	\$59.99
Tempura Shrimp 101	\$64.99
Bacon Wrapped Shrimp	
Or Scallops	\$84.99
Mini Beef Wellington	\$49.99
Steak Tips 101	\$54.99
Italian Meatballs	\$49.99
Per 100	\$84.99
Per 150	\$114.99

A 20% Service Charge and 7.5% Sales Tax will be added to all Food & Beverage Sales.



DIPS & PLATTERS

	Serves 15-20	Serves 25-50
Veggie Tray <i>(Choice of Dipping Sauce-Ranch, Blue Cheese, Etc.)</i>	\$34.99	\$69.99
Domestic & Imported Cheese Tray	\$44.99	\$79.99
Fresh Seasonal Fruit Tray	\$44.99	\$79.99
	Serves 15-20	Serves 25-50
Asiago Cheese Spinach & Artichoke Hummus Dip <i>(Choice of Olive, Sun-Dried Tomato, or Plain)</i>	\$49.99	\$89.99
With Pita Chips	\$49.99	\$89.99
With Veggies	\$74.99	\$129.99
Bruschetta Dip	\$59.99	\$104.99
Fresh Tilapia Dip <i>(Mesquite Smoked Fresh Fish w/Tortilla Chips & Pickled Jalapenos)</i>	\$64.99	\$109.99

CARVING STATIONS

*Served with assorted rolls and condiments.
There will be a Service Charge of \$75.00 per Chef or Attendant.*

Pork Tenderloin	\$79.99 per round (7-10lb)
Carved Turkey Breast	\$89.99 per round (7-9lb)
Roast Beef	\$99.99 per round (6-8lb)
Filet Tenderloin	\$174.99 per round (5-7lb)
Prime Rib	\$249.99 per round (10-12lb)

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SALADS

	Serves 15-20	Serves 25-50
House Salad <i>(Mixed Greens, Carrots, Cucumbers, Tomatoes, Red Onions)</i>	\$34.99	\$54.99
Traditional Caesar <i>(Crisp Romaine, Romano Cheese & Croutons)</i>	\$34.99	\$54.99
Waldorf <i>(Exotic Five Blend of Mixed Greens, Mixed Fruits & Nuts)</i>	\$54.99	\$84.99
	Serves 15-20	Serves 25-50
Chilled Pasta Salad w/Oil & Vinegar	\$49.99	\$94.99
Chilled Pesto Pasta Salad	\$59.99	\$109.99

SIDES

	Serves 15-20	Serves 25-50
Coconut Rice <i>(Red, Yellow, Green Peppers, Vidalia Onions, Sautéed in a Coconut Milk Reduction)</i>	\$59.99	\$119.99
Toasted Garlic Mashed Potatoes	\$64.99	\$124.99
Mixed Grilled Veggies <i>(Sautéed with Extra Virgin Olive Oil, Salt, Pepper, Garlic & White Wine)</i>	\$59.99	\$119.99
Grilled Asparagus	\$64.99	\$124.99

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PASTA ENTREES

	50	Serves 15-20	Serves 25-
Pasta Primavera w/Marinara Sauce <i>(Eggplant, Portabella Mushrooms, Onions, Asparagus & Roasted Red Peppers)</i>	\$44.99		\$89.99
Chicken Artichoke Bowtie Pasta <i>(Sun Dried Tomatoes & Portabella Mushrooms in Garlic Alfredo)</i>	\$59.99		\$114.99

PROTEIN ENTREES

Per Serving (20 Serving Minimum)

Apple Gorgonzola or Pineapple Chutney Pork Tenderloin (8oz) <i>(Topped with Apple, Gorgonzola Cheese & Pinot Noir Demi Glaze or Our Homemade Pineapple Chutney)</i>	\$9.99
Lemon Basil Chicken Breast (8oz) <i>(Goat Cheese, Sun Dried Tomatoes, Crimini Mushrooms & Lemon Beurre Blanc Sauce)</i>	\$9.99
Grilled Tilapia Picatta (5-7oz) <i>(Pan Seared in Olive Oil & Topped with Lemon Butter Caper Sauce)</i>	\$12.99
101's Marinated Steak (8oz) <i>(Thinly sliced Round Steak with a Red Wine Demi Glaze)</i>	\$14.99
Honey Mustard Glazed Salmon (5-7oz) <i>(Grilled to perfection, topped with our homemade glaze)</i>	\$15.99

DESSERT

(Priced per 50 pieces)

Guests average 2-3 pieces per person

Mini Éclairs	\$54.99
Mini Cheesecake	\$64.99
Assorted Mini Cakes	\$74.99
Our Homemade Fresh Baked Chocolate Oatmeal Cookies	\$99.99

MENU CREATION

To create your Menu, you may mix and match from the selections above. All items are A la carte. 101 Restaurant Group is pleased to customize your menu to accommodate the tastes of your guests. If you

A 20% Service Charge and 7.5% Sales Tax will be added to all Food & Beverage Sales.



*would like to offer selections not found in our Catering Menu, please consult with the Special Event Director.
Prices may be subject to change.*

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BEVERAGE MENU

BAR OPTIONS

The sales and service of alcoholic beverages are regulated by the State of Florida. As a Licensee, This establishment is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the establishment from the outside.

Open Bar (By the Drink)

Event Host pays for each individual drink that is served to their guests plus 20% Service Charge and 7.5% Sales Tax

Cash Bar

Your guests pay by the drink.

Host will pay Bartender service fees to offer this, please see fees below.

Open & Cash Bar Prices

Well Brands	\$4.00
House Brands	\$5.00
Call Brands	\$6.00
Premium Brands	\$7.00
Cordials	\$6.00
Domestic Beer	\$4.00
Imported Beer	\$5.00
House Wine	\$5.00

Includes but not limited to

House Brand liquor
Smirnoff, Jim Beam, Captain Morgan's
Stoli, Jack Daniels, Ron Zacapa Rum
Crown Royal, Makers Mark, Grey Goose
Gran Marnier, Baileys
Bud Light, Michelob Ultra
Corona, Heineken, Amstel

****Individual bottles of your preferred spirits can be added to any package. Priced per bottle. ****

Bartender Service Fees

The Bartender service charge is \$50.00 per bartender for the first two hours and \$20.00 per bartender for each additional hour.

A 20% Service Charge and 7.5% Sales Tax will be added to all Food & Beverage Sales.



CATERING & EVENT POLICIES

101 Restaurant Group events are distinguished for their beautiful elegance and uncompromised attention to detail. You will find our professional staff to be exceptionally accommodating and dedicated to your group. Allow us to make your event special, memorable and perfect.

In the previous pages, we have provided a variety of delightful menu suggestions for all occasions-from sumptuous buffets, to elegant formal dinners or casual luncheons.

If you wish to personalize an event with special menus, our staff is available to work with you to explore and develop creative planning options.

Best of all, once plans are made, you are free to relax and enjoy yourself, confident in the knowledge that the finest detail will be implemented to surpass your highest expectations without your further involvement.

Please note that all menu selections must be made at least 30 days prior to the arrival date. In the event that menu choices are not determined 72 hours before the event, the menu will be the Chef's choice. All prices are per person. All food and beverage must be provided by 101 Restaurant Group. Food and beverage prices are subject to change and will be confirmed 30 days prior to your function.

Facilities Rental

101 Restaurant Group offers multiple locations for you to host your guests. Rates may vary and are based on food and beverage sales, number of guests, amount of service required, time requested and other logistical needs, such as set-up, clean-up or entertainment.

Versi Lounge

May be reserved for Private parties.

You may reserve inside Versi, Versi's Private Patio, or both to accommodate 35 to 150 guests Adorned in French flair, Versi is hosts a combined 2000sq ft of versatile interior and exterior space which best compliments Cocktail Parties, Business luncheons, Dinner Parties, and Social Gatherings

Catering Options

- Coffee Service, Receptions, Buffet Dinners, Plated Dinners

Features

- 1,000 sq ft posh interior space, 1,000 sq ft Versi Patio
- Full Liquor Bar, 3 Flatscreen Televisions
- Flexible seating arrangements
 - Bar Seating, Banquette Seating, High Tops, Lounge Seating

A 20% Service Charge and 7.5% Sales Tax will be added to all Food & Beverage Sales.



101 Front Patio

Two distinct sections, the 101 Covered Patio and the Tree lined Patio may be reserved together or separately for semi-private parties.

Located adjacent to Kleman Plaza Courtyard on the east side of the building facing Imax Theatre, the 101 Front Patio best compliments Brunch Events, Receptions, and Intimate Dinner Parties accommodating 50 to 125 guests.

Catering Options

- Cocktail Service, Receptions , Plated Dinners

Features

- Outdoor setting overlooking Kleman Plaza
- Customary seating arrangements
 - Patio Seating

101 Terrace

May be reserved for private parties. This area will accommodate approximately 20-75 guests.

Overlooking FSU Campus the 101 Terrace is located on the west side of the building

This outside venue is uncovered and situated for sunset views.

The 101 Terrace best compliments Intimate Gatherings, Light Receptions, and Wine & Cheese Parties accommodating up to 100 guests.

Catering Options

- Cocktail Service, Light Receptions

Features

- Outdoor setting with a view of FSU Campus
- Portable Liquor Bar
- Customary seating arrangements
 - Terrace Seating, Outdoor Lounge Seating

Mint Lounge

May be reserved for private parties during non-business hours.

Decorated in a downtown urban influence, Mint hosts 3000sq ft of unique interior club space which best compliments Dance Parties, Mixers, PanHellenic Functions, and Staged Events accommodating 100 to 400 guests.

Catering Options

- Coffee Service, Receptions , Buffet Dinners, Plated Dinners

Features

- 3,000 sq ft metropolitan club space
- Full Liquor Bar, 2 Flatscreen Television, Projection Screen, DJ Booth, Performance Stage
- Flexible seating arrangements
 - Bar Seating, Banquette Seating, High Tops, Lounge Seating, Ottomans

A 20% Service Charge and 7.5% Sales Tax will be added to all Food & Beverage Sales.



Tallahassee Conference Center Room

Located on the Second floor of the Tallahassee City Center overlooking Kleman Plaza Courtyard, the Tallahassee Center Conference Room may be reserved for private parties and best compliments Business Meetings, Business Functions, and Luncheons accommodating up to 60 guests.

Catering Options

- Meeting Breaks
- Buffet Luncheon or Dinner

Features

- Meeting Room with two porches overlooking Kleman Plaza Courtyard
- Flexible seating arrangements
 - Classroom Seating, Conference Seating, U-Shape Seating, Dining Seating

Function Room Assignments

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

Food Service

101 Restaurant Group is responsible for the quality and freshness of the food served to our guests. Due to current health regulations, all food served at the establishment must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served.

Beverage Service

The sale and service of alcoholic beverages are regulated by the state. As a licensee, this establishment is responsible for the administration of the regulations. It is a policy, therefore, that alcoholic beverages cannot be brought into the establishment from the outside.

Guarantees

A guaranteed attendance figure is required for all meal functions 3 business days prior to the function date and is not subject to reduction. If the catering office is not advised by this time, the estimated figure will automatically become the guarantee. We will be prepared to serve 5% over the guaranteed number for groups below 400 people and 3% for groups of 400 and above.

Entrée Selection

In the event that your group requires a split menu, entrée selections are limited to a maximum of 2 selections. There may be an additional charge for this service. The establishment requires that the client produce place cards or tickets identifying the particular entrée selected by each guest. If the establishment needs to produce more than the initial amount guaranteed for a specific entrée, the client is responsible for paying for those additional meals.

Split Entrée Fee

When more than one entrée is selected, the price of the most expensive entrée will apply to both selections.

A 20% Service Charge and 7.5% Sales Tax will be added to all Food & Beverage Sales.



Buffets

Buffet service is limited to a two hour maximum. Buffet duration can be extended upon request and will include a \$250 replenishment fee for each additional hour.

Menu Pricing

The quotation herein is subject to a proportionate price increase to meet increased cost of food, beverages, labor, etc. Quotation cannot be guaranteed until 60 days prior to the time that the particular function takes place.

Audio-Visual Equipment

We will be pleased to arrange for any audio-visual requirements for your event. Prices vary determined by the needs requested.

Decorations

Your catering contact will be happy to assist you with arranging freshly cut flowers, centerpieces, ice carvings, themed décor, etc. Priced accordingly. The establishment will not permit the affixing of anything to walls, floors, ceilings or equipment with nails, staples, tape or any other substance or device.

Billing

An acceptable form of payment must be agreed upon during the initial booking arrangements. Acceptable forms include advance deposit (prepayment), direct billing (subject to approval) or completed credit card authorization form.

Security

101 Restaurant Group does not assume responsibility for damage or loss of any merchandise or articles left on premise prior to, during or following any event. Arrangements for security to monitor equipment or merchandise may be made through your catering contact prior to the event.

Service Charge & Tax

20% Service charge and 7.5% sales tax will be added to all event related charges.

A 20% Service Charge and 7.5% Sales Tax will be added to all Food & Beverage Sales.