

[DUEMANI PRIVATE ROOM RESERVATION](#)



Thank you kindly for your inquiry. We are able to accommodate 6 up to 24 guests in our Private Dining Room, and the rates are as follows:

1st seating | 5:15 to 7:45PM | \$800 F&B minimum \$300 Room Fee + 23% service charge + tax

2nd seating | 8:00PM to Close | \$1200 F&B minimum \$500 Room Fee + 23% service charge + tax

Full Night | \$2500 F&B minimum \$500 Room Fee + 23% service charge + tax

Reservation Deposit and Cancellation Terms:

To secure your reservation, we require a deposit composed of the following:

- **An amount equal to 50% of the anticipated F&B Minimum + The entire Room Fee.**
- The above deposit will be credited against your final invoice for the event.

[Those Rates for our Private room do not apply from December 25th to January 1st](#)

Commitment to Payment:

- The required deposit must be remitted on the day the booking is made. To arrange payment, kindly reach out to Duemani with your credit card details ready for processing. We assure you that all payments are processed securely and with the utmost respect for your privacy

Should you need to cancel your event, please note:

- The deposit is fully refundable provided that the cancellation is communicated to Duemani more than 15 business days before the scheduled event date.
- **If the cancellation is made within 15 business days of the event, the deposit becomes non-refundable and will be retained in full by Duemani as a cancellation fee.**

Private Dining Room Features:

Our private dining room is not just a space for exquisite dining; it's an experience. Along with our meticulously curated menus, we are thrilled to offer:

- **Karaoke System:** Elevate your private dining experience with our state-of-the-art karaoke system. Perfect for celebrations or just a night of fun, belt out your favorite tunes with our extensive song library, ensuring there's something for everyone. Our advanced sound system and comfortable ambiance create the perfect setting for both seasoned singers and enthusiastic beginners.
- **Large TV for Presentations:** Our private dining room is equipped with a large, high-definition TV, ideal for presentations, slideshows, or video screenings. Whether you're hosting a business meeting, celebrating a personal milestone, or sharing memories through photos and videos, our TV setup ensures clarity and engagement for all your viewers.

- **Personalized Music Experience:** Make the atmosphere truly yours by playing your own music or playlist. Our sound system is designed to easily connect with various devices, allowing you to set the mood with your favorite tunes. Whether you have a playlist that complements your event or just a song that everyone loves, you have the control to make it resonate throughout the evening.

Whether it's a birthday celebration, corporate event, or just a get-together, our private dining room promises an unforgettable evening tailored to your preferences.

Exceptional Wine Program & Tasting Experience:

Our dedication to offering a refined dining experience extends to our wine collection. Boasting an extensive program with over 4,000 bottles sourced from renowned vineyards across the globe, our cellar is a testament to the rich tapestry of the world of wines.

For those eager to dive deep into this world, we proudly offer wine tasting sessions. Whether it's a sophisticated corporate gathering or a casual dinner aimed at discovering new flavors, our wine tasting experience promises an enlightening journey guided by our knowledgeable sommeliers. Each tasting is tailored to the preferences of our guests, ensuring a memorable and personalized experience.

Blind Tasting Option: For the adventurous souls or those looking to test their wine knowledge, we also offer blind tastings. Without prior knowledge of what's being poured, guests can challenge their palates and engage in playful guessing, all while enjoying the rich flavors of our selections.

Wine Pairings: To further enhance your dining experience, our expert team offers curated wine pairings with each dish. These carefully chosen combinations aim to accentuate the flavors of both the food and wine, leading to a harmonious symphony of taste.

Pair your event with the elegant notes of our curated wines, and let the flavors dance in harmony with our delectable dishes.

Set Food Menu Options:

We offer three curated set menus for our private room guests. **All menus can be adjusted to accommodate any allergies or dietary preferences.**

• **Set Menu A: \$95 Per Person**

- **First Course (Shared):**
 - Shishito Peppers: Blistered Shishito with Ras El Hanout Aioli & Garlic Crunch
 - Hamachi Crudo: Citrus Honey, Espelette Vinaigrette, Serrano & Avocado Puree
 - Garlic Bread: Grilled Tuscan Bread, Herbs, Garlic & Olive Oil
- **Second Course (Shared):**
 - Mediterranean Salad: Heirloom Tomatoes, Cucumber, Olives, Pomegranate Vinaigrette & Feta Cheese
 - Grilled Calamari: Calamari, Shrimp, Arugula & Heirloom Cherry Tomatoes
- **Entrées (Choice):**
 - Colorado Trout: Served with Creamy Pesto, Cherry Tomatoes & Marble Potatoes
 - Roasted Half Chicken: Creamy Mashed Potatoes & Chimichurri
 - Flat Iron Steak: Chimichurri
- **Served With (Shared):**
 - Brussels Sprouts: Shaved Parmesan & Truffle Honey
 - Truffle Fries: Parmesan, Herbs & Truffle Oil

- **Set Menu B: \$125 Per Person**

- **First Course (Shared):**
 - Shishito Peppers: Blistered with Ras El Hanout Aioli & Garlic Crunch
 - Hamachi: Citrus Honey, Espelette Vinaigrette, Serrano & Avocado Puree
 - Garlic Bread: Grilled Tuscan Bread, Herbs, Garlic & Olive Oil
- **Second Course (Shared):**
 - Crab Tostadas: Lump Crab, Tomatoes, Onions, Cucumber & Avocado Salsa
 - Salmon Tartare: Avocado, Cilantro, Red Onion, Lemon Vinaigrette
- **Third Course (Shared):**
 - Mediterranean Salad: Heirloom Tomatoes, Cucumber, Olives, Pomegranate Vinaigrette & Feta Cheese
 - Fritto Misto: Calamari, Gulf Shrimp, Asparagus & Gribiche Sauce
- **Entrées (Choice):**
 - Chilean Sea Bass: Fennel Puree & Lemon Caper Sauce
 - Roasted Half Chicken: Creamy Mashed Potatoes & Chimichurri
 - Lamb Chops: Kibbeh Rub & Black Lime Labneh
 - Bone-In NY Strip 18oz
- **Served With (Shared):**
 - Grilled Asparagus: Parsley, Caper Gremolata
 - Truffle Fries: Parmesan, Herbs & Truffle Oil

- **Set Menu C: \$150 Per Person**

- **First Course (Shared):**
 - Shishito Peppers: Blistered with Ras El Hanout Aioli & Garlic Crunch
 - Tuna Crudo: Urfa Pepper Vinaigrette, Dehydrated Kalamata Olives & Onion
 - Hamachi Crudo: Citrus Honey, Espelette Vinaigrette, Serrano Avocado Puree
- **Second Course (Shared):**
 - Crab Tostadas: Lump Crab, Tomatoes, Onions, Cucumber & Avocado Salsa
 - Grilled Calamari: Calamari, Shrimp, Arugula & Heirloom Cherry Tomatoes
 - Salmon Tartare: Avocado, Cilantro, Red Onion, Lemon Vinaigrette
- **Third Course (Shared):**
 - Cesar Salad: Breadcrumbs, White Anchovies & Classic Dressing
 - Burrata: Truffle Honey, Grilled Tuscan Bread & Green Salad
 - Chilean Sea Bass Tempura: Yuzu Dipping Sauce
- **Entrées (Choice):**
 - Chilean Sea Bass: Fennel Puree & Lemon Caper Sauce
 - Branzino: Puttanesca Sauce
 - Lamb Chops: Kibbeh Rub & Black Lime Labneh
 - Bone-In NY Strip 18oz

- **Served With (Shared):**

- Grilled Asparagus: Parsley, Caper Gremolata
- Truffle Fries: Parmesan, Herbs & Truffle Oil

I have attached copy of our extensive Wine & Spirit List. Upon request, we are happy to connect you directly with our beverage team to make wine and beverage selections for your event.

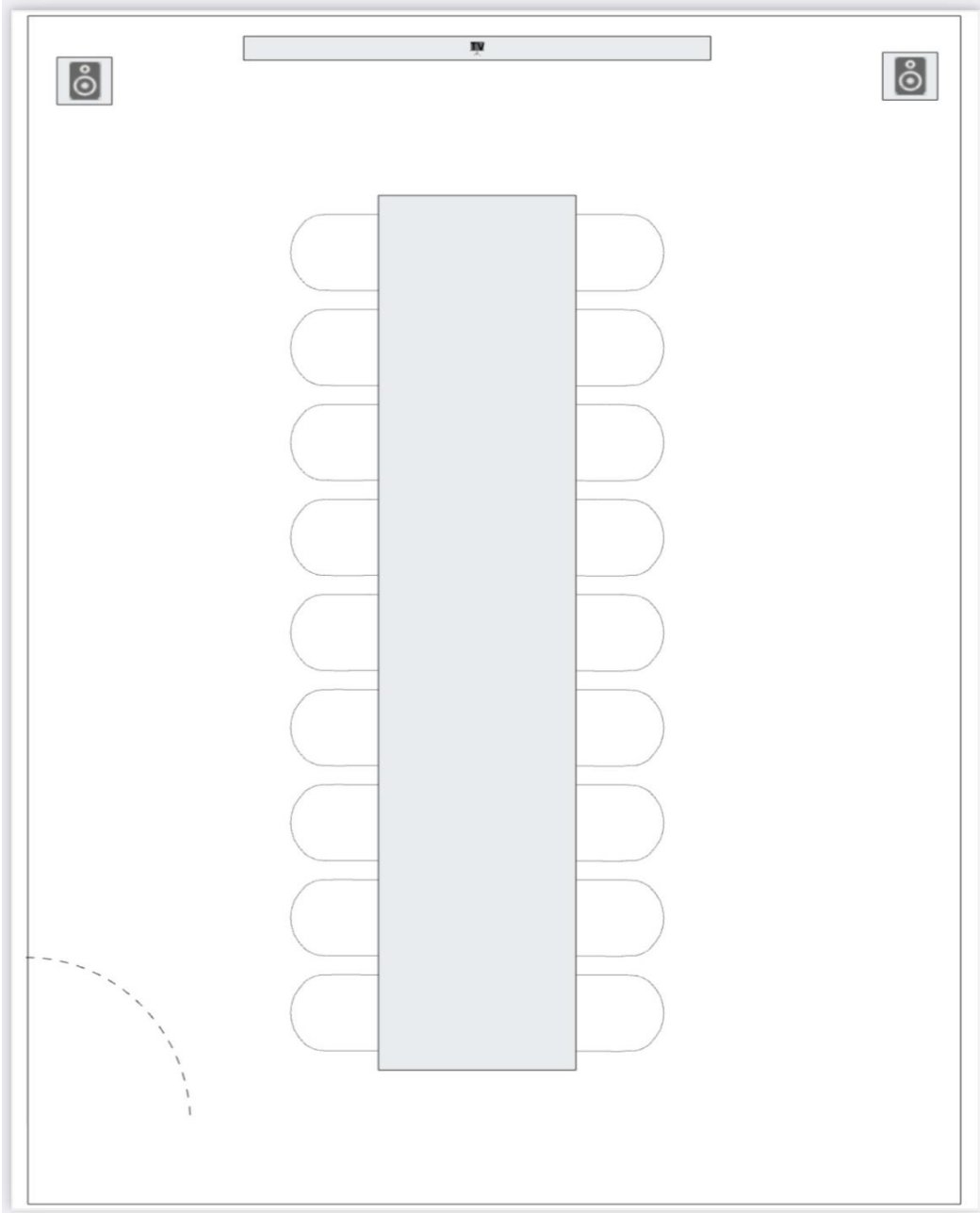
Please feel free to reply by email through this thread to inquire about additional requests in regards to customizing your event.

Thank you, our team looks forward to hosting and working with you to plan your event!

See Pictures Below



ONE LONG TABLE UP TO 18 PEOPLE:



TWO TABLES UP TO 24 PEOPLE:

