

Dizzy's Club *Coca-Cola*

Group Prix Fixe Menu Options

All Prix Fixe Pricing excludes music entrance and cover costs



For more information, contact:
Luis Antonio Thompson, Venue Manager | **Natasha Elliston**, Reservations Coordinator
212.258.9595 | 20 W. 60th street, 5th Floor New York, NY 10019
dccc@greatperformances.com

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WELCOME.

We're delighted that you have chosen Dizzy's Club *Coca-Cola* for your group outing! What follows are our group prix fixe menus, carefully curated and designed by our culinary and management teams to meet every budget for anyone. Before you peruse our options, please take a moment to view the group reservation process below.

INQUIRING ABOUT AVAILABILITY.

Please call 212-258-9595 to learn if seats are available for your desired date and set time. With few exceptions, the club is generally open 7 nights/week, with a 7:30pm set and a 9:30pm set. Please note that certain inquiries require contact with the performance artist(s) about seats held for family or press, but in general, we are able to confirm availability for your group within 24 hours.

RESERVING YOUR SEATS.

Once seats are confirmed as being available, complete the Group Reservation Sheet located on page 10 and fax to **212-258-9935**. Please address to the attention of Luis Antonio Thompson or Natasha Elliston.

CHOOSING YOUR PRIX FIXE MENU.

Once you've reserved your group by completing the reservation sheet, choose your prix fixe menu by printing the menu of your choice, circling your options, and faxing to **212-258-9935**, or emailing both la.thompson@greatperformances.com & natasha.elliston@greatperformances.com with the subject "MENU CONFIRMATION." **Prix fixe menus are not required for parties of 19 or less. Parties of 20 or more must arrange a prix fixe menu.**

When choosing any prix fixe menu that includes an entrée option, please utilize the following guidelines:

- 4-Course Menu: Choose **one** second course, **two** entrées, and **one** dessert
- 3-Course Menu: Choose **one** starter, **two** entrées, and **one** dessert
- 2-Course Menu: Choose **one** starter or dessert option, and **two** entrées
- 1-Course Menu: Choose **two** entrées

All Entrée courses include a silent vegetarian option, as noted in red. All steak options are an additional \$10/person, plus tax/gratuity.

You are not required to provide an exact order count for your group (for instance, a party of 35 does not need to confirm "20 chickens and 15 salmons"). The options you select will be provided as choices for members of your party to order from on the evening of your reservation. **All prix fixe menu options must be emailed or faxed no later than 7-days prior to your scheduled reservation date.**

CONFIRMING YOUR EVENING.

Once your menu selections have been sent via fax or email, your final contract will be emailed to the group contact person that will confirm all costs: covers, menu costs & logistics, taxes (if applicable) and gratuities, along with an official invoice for all organizations that require one for payment processing. Your seats, menu, and logistics will be confirmed once you complete and sign the contract, and fax back to **212-258-9935**.

Most adjustments to party size can be made up to 3 days prior to your reservation (increases in party size subject to availability; decreases in party size can be made up to 3 days prior). Please note that your group will be seated at elongated tables, and exempt from our shared seating policy applicable to other first come, first served reservations. All seating requests will be considered, and all seating arrangements will be based on existing reservations. As we are a small venue, we emphasize that there is not a bad seat in the house.

CHECK IN. EAT. DRINK. SWING!

It's all we ask! See you soon!

4-COURSE MENU WITH OPEN BAR | 100/person

Price includes NY tax and service

Includes Family-Style First Course, (1) Second Course, Choice of (2) Entrées [with silent vegetarian option], (1) Dessert option, with Coffee/Tea; Half Note Open Bar includes: Unlimited Wine, Beer, House Spirits, Fountain Beverages, and Bottled Water



FAMILY-STYLE FIRST COURSE [Includes all of the following options]

LOUISIANA HOT CRAWFISH DIP | Cornbread Crackers
PIMENTO CHEESE | House-made Pickles and Crostini
JAMBALAYA CROQUETTES | Charred Scallion Ravigote Sauce



SECOND COURSE [choose one option for your guests]

SIMPLE FARM GREENS SALAD
BLACKENED SHRIMP KALE CAESAR | Blackened Shrimp, Romaine and Kale, Herbed Croutons
FRIED GREEN TOMATOES | Fresh Mozzarella, Basil, Red Pepper Remoulade
DIZZY'S SEAFOOD GUMBO | Sautéed Shrimp, Oysters, Crab, Scallops, Carolina Rice, Andouille Sausage, Okra
ICEBERG WEDGE | Cherry Tomatoes, Bacon Lardons, Ewe's Blue Cheese Dressing
WARMED WILD MUSHROOM SALAD | Wild Mushrooms, Celery Root, Pecorino, Baby Arugula Warm Creole Mustard Vinaigrette



CHOICE OF ENTRÉE [choose two options for your guests. Succotash included as silent veg. choice.]

MISS MAMIE'S FRIED CHICKEN | Cheesy Mashed Potatoes, Collard Greens
CAJUN PORK LOIN FRICASEE | Green Beans, Dizzy's Baked Macaroni and Cheese
DUCK SAUCE PIQUANTE | White Cheddar Grit Cake, Braised Kale
SHRIMP AND GRITS | Andouille, Arrowhead Mill Grits
SUCCOTASH | Sweet Potato Beignets, Red Pepper Crème Fraiche | *Silent Vegetarian Option*
PETITE FILET | Potato-Celery Root Gratin, Braised Kale, Bourbon Butter (+ Additional 10/person)
BLACKENED SALMON | Asparagus, Roasted Spring Onions, Pinot Noir Butter



DESSERT with Coffee, Decaf Coffee, and Tea [choose one option for your guests]

KEY LIME PIE Blackberry Salad
RED VELVET CAKE | Raspberry Coulis
DEVIL'S FOOD | Chocolate Ganache
BEIGNETS | Trio of Dipping Sauces



OPEN BAR including all of the following:

SVEDKA Vodka | **TANQUERAY** Gin | **JOSE CUERVO** Tequila | **BACARDI** Rum | **DEWARS 12** Scotch |
JACK DANIELS Whiskey | **Assorted Draught Beers** | **CABERNET SAUVIGNON**, Los Nevados 2007 |
CHARDONNAY, Los Nevados 2007 | **DASANI** Still Bottled Water | **SARATOGA** Sparkling Bottled Water | **COKE** |
DIET COKE | **SPRITE** | **Ginger Ale** | **Cranberry Juice**

4-COURSE MENU | 85/person

Price includes NY tax and service

Includes Family-Style First Course, (1) Second Course, Choice of (2) Entrées [with silent vegetarian option], and (1) Dessert option, with Coffee/Tea; and unlimited Fountain Beverages



FAMILY-STYLE FIRST COURSE [Includes all of the following options]

LOUISIANA HOT CRAWFISH DIP | Cornbread Crackers
PIMENTO CHEESE | House-made Pickles and Crostini
JAMBALAYA CROQUETTES | Charred Scallion Ravigote Sauce



SECOND COURSE [choose one option for your guests]

SIMPLE FARM GREENS SALAD
BLACKENED SHRIMP KALE CAESAR | Blackened Shrimp, Romaine and Kale, Herbed Croutons
FRIED GREEN TOMATOES | Fresh Mozzarella, Basil, Red Pepper Remoulade
DIZZY'S SEAFOOD GUMBO | Sautéed Shrimp, Oysters, Crab, Scallops, Carolina Rice, Andouille Sausage, Okra
ICEBERG WEDGE | Cherry Tomatoes, Bacon Lardons, Ewe's Blue Cheese Dressing
WARMED WILD MUSHROOM SALAD | Wild Mushrooms, Celery Root, Pecorino, Baby Arugula Warm Creole Mustard Vinaigrette



CHOICE OF ENTRÉE [choose two options for your guests. Polenta included as silent veg. choice.]

MISS MAMIE'S FRIED CHICKEN | Cheesy Mashed Potatoes, Collard Greens
CAJUN PORK LOIN FRICASEE | Green Beans, Dizzy's Baked Macaroni and Cheese
DUCK SAUCE PIQUANTE | White Cheddar Grit Cake, Braised Kale
SHRIMP AND GRITS | Andouille, Arrowhead Mill Grits
BLACKENED SALMON | Asparagus, Roasted Spring Onions, Pinot Noir Butter
SUCCOTASH | Sweet Potato Beignets, Red Pepper Crème Fraiche | *Silent Vegetarian Option*
PETITE FILET | Potato-Celery Root Gratin, Braised Kale, Bourbon Butter (+ Additional 10/person)



DESSERT with Coffee, Decaf Coffee, and Tea [choose one option for your guests]

KEY LIME PIE Blackberry Salad
RED VELVET CAKE | Raspberry Coulis
DEVIL'S FOOD | Chocolate Ganache
BEIGNETS | Trio of Dipping Sauces



UNLIMITED BEVERAGES

COKE | DIET COKE | SPRITE | Ginger Ale | Cranberry Juice



PLUS ADD UNLIMITED HOUSE RED & WHITE WINE for an additional 10/person -
2007 Los Nevados **Cabernet Sauvignon** and **Chardonnay** | Mendoza

3-COURSE MENU | 68/person

Price includes NY tax and service

Includes (1) Starter, Choice of (2) Entrées [with silent vegetarian option], and (1) Dessert option, with Coffee/Tea, & Unlimited Fountain Beverages



APPETIZER [choose one option for your guests]

SIMPLE FARM GREENS SALAD

BLACKENED SHRIMP KALE CAESAR | Blackened Shrimp, Romaine and Kale, Herbed Croutons

FRIED GREEN TOMATOES | Fresh Mozzarella, Basil, Red Pepper Remoulade

DIZZY'S SEAFOOD GUMBO | Sautéed Shrimp, Oysters, Crab, Scallops, Carolina Rice, Andouille Sausage, Okra

ICEBERG WEDGE | Cherry Tomatoes, Bacon Lardons, Ewe's Blue Cheese Dressing

WARMED WILD MUSHROOM SALAD | Wild Mushrooms, Celery Root, Pecorino, Baby Arugula Warm Creole Mustard Vinaigrette



CHOICE OF ENTRÉE [choose two options for your guests. Succotash included as silent veg. choice.]

MISS MAMIE'S FRIED CHICKEN | Cheesy Mashed Potatoes, Collard Greens

CAJUN PORK LOIN FRICASEE | Green Beans, Dizzy's Baked Macaroni and Cheese

DUCK SAUCE PIQUANTE | White Cheddar Grit Cake, Braised Kale

SHRIMP AND GRITS | Andouille, Arrowhead Mill Grits

SUCCOTASH | Sweet Potato Beignets, Red Pepper Crème Fraiche | *Silent Vegetarian Option*

PETITE FILET | Potato-Celery Root Gratin, Braised Kale, Bourbon Butter (+ Additional 10/person)

BLACKENED SALMON | Asparagus, Roasted Spring Onions, Pinot Noir Butter



DESSERT with Coffee, Decaf Coffee, and Tea [choose one option for your guests]

KEY LIME PIE Blackberry Salad

RED VELVET CAKE | Raspberry Coulis

DEVIL'S FOOD | Chocolate Ganache

BEIGNETS | Trio of Dipping Sauces



UNLIMITED BEVERAGES

COKE | **DIET COKE** | **SPRITE** | **Ginger Ale** | **Cranberry Juice**



PLUS ADD UNLIMITED HOUSE RED & WHITE WINE for an additional 10/person -
2007 Los Nevados **Cabernet Sauvignon** and **Chardonnay** | Mendoza

2-COURSE MENU: APP & ENTRÉE | 46/person

Price includes NY tax and service

Includes (1) Starter, Choice of (2) Entrées [with silent vegetarian option] & (2) Fountain Beverages



APPETIZER [choose one option for your guests]

SIMPLE FARM GREENS SALAD

BLACKENED SHRIMP KALE CAESAR | Blackened Shrimp, Romaine and Kale, Herbed Croutons

FRIED GREEN TOMATOES | Fresh Mozzarella, Basil, Red Pepper Remoulade

DIZZY'S SEAFOOD GUMBO | Sautéed Shrimp, Oysters, Crab, Scallops, Carolina Rice, Andouille Sausage, Okra

ICEBERG WEDGE | Cherry Tomatoes, Bacon Lardons, Ewe's Blue Cheese Dressing

WARMED WILD MUSHROOM SALAD | Wild Mushrooms, Celery Root, Pecorino, Baby Arugula Warm Creole Mustard Vinaigrette



CHOICE OF ENTRÉE [choose two options for your guests. Succotash included as silent veg. choice.]

MISS MAMIE'S FRIED CHICKEN | Cheesy Mashed Potatoes, Collard Greens

CAJUN PORK LOIN FRICASEE | Green Beans, Dizzy's Baked Macaroni and Cheese

DUCK SAUCE PIQUANTE | White Cheddar Grit Cake, Braised Kale

SHRIMP AND GRITS | Andouille, Arrowhead Mill Grits

SUCCOTASH | Sweet Potato Beignets, Red Pepper Crème Fraiche | *Silent Vegetarian Option*

PETITE FILET | Potato-Celery Root Gratin, Braised Kale, Bourbon Butter (+ Additional 10/person)

BLACKENED SALMON | Asparagus, Roasted Spring Onions, Pinot Noir Butter



TWO (2) BEVERAGES PER PERSON

COKE | DIET COKE | SPRITE | Ginger Ale | Cranberry Juice

2-COURSE MENU: ENTRÉE & DESSERT | 38/person

Price includes NY tax and service

Includes Choice of (2) Entrées [with silent vegetarian option], (1) Dessert & (1) Beverages



CHOICE OF ENTRÉE [choose two options for your guests. Succotash included as silent veg. choice.]

MISS MAMIE'S FRIED CHICKEN | Cheesy Mashed Potatoes, Collard Greens

DIZZY'S BURGER | Katchkie Farm Tomato Jam, New York Cheddar, Caramelized Onions, French Fries

CATFISH PO'BOY | Shredded Lettuce, Tomato, Jalapeno Tartar Sauce, French Fries

CAJUN PORK LOIN FRICASEE | Green Beans, Dizzy's Baked Macaroni and Cheese

SHRIMP AND GRITS | Andouille, Arrowhead Mill Grits

SUCCOTASH | Sweet Potato Beignets, Red Pepper Crème Fraiche | *Silent Vegetarian Option*

PETITE FILET | Potato-Celery Root Gratin, Braised Kale, Bourbon Butter (+ Additional 10/person)



DESSERT with Coffee, Decaf Coffee, and Tea [choose one option for your guests]

KEY LIME PIE Blackberry Salad

RED VELVET CAKE | Raspberry Coulis

DEVIL'S FOOD | Chocolate Ganache

BEIGNETS | Trio of Dipping Sauces



ONE (1) BEVERAGE PER PERSON

COKE | DIET COKE | SPRITE | GINGER ALE | Cranberry Juice

1-COURSE MENU: ENTRÉE SERVICE | 25/person

Price includes NY tax and service

Includes Choice of (2) Entrées [with silent vegetarian option] & (1) Fountain Beverage



CHOICE OF ENTRÉE [choose two options for your guests. Succotash included as silent veg. choice.]

MISS MAMIE'S FRIED CHICKEN | Cheesy Mashed Potatoes, Collard Greens

DIZZY'S BURGER | Katchkie Farm Tomato Jam, New York Cheddar, Caramelized Onions, French Fries

CATFISH PO'BOY | Shredded Lettuce, Tomato, Jalapeno Tartar Sauce, French Fries

BBQ PULLED CHICKEN SANDWICH | Cole Slaw, French Fries

SUCCOTASH | Sweet Potato Beignets, Red Pepper Crème Fraiche | *Silent Vegetarian Option*



ONE (1) BEVERAGE PER PERSON

COKE | DIET COKE | SPRITE | Ginger Ale | Cranberry Juice

AN HORS D'OEUVRES EXCURSION | 28/person

Price includes NY tax and service

Don't want a full meal? Have a little bit of everything! Includes (1) Vegetarian Hors D'Oeuvres selection, choice of (3) seafood, meat or sandwich Hors D'Oeuvres selections, and (1) Mini-Dessert selection, served family style on platters.



VEGETARIAN HORS D'OEUVRES [choose one option for your guests.]

PIMENTO CHEESE DEVEILED EGGS

FRIED GREEN TOMATO | Red Pepper Remoulade

PICKLED FARM BEET | Horseradish Crème Fraiche, Chives



SEAFOOD, MEAT & SANDWICH HORS D'OEUVRES [choose three options for your guests.]

SKIRT STEAK SKEWER | Tomato Molasses Relish

STUFFED FINGERLING POTATO | Applewood Smoked Bacon Bits

LEMON JALAPENO SHRIMP

GRILLED PEAR WITH SAGE AND VIRGINIA HAM

CRISPY ANDOUILLE | Crostini, Creole Mustard

BACON WRAPPED OYSTERS | Jalapeno Tartar Sauce

JAMBALAYA CROQUETTES | Charred Scallion Ravigote



DESSERT BITES [choose one option for your guests.]

MINI ASSORTED FRUIT TARTLETS

MINI STRAWBERRY SHORTCAKE

BEIGNETS | Caramel Dipping Sauce

DEEP FRIED RED VELVET CAKE BON-BONS | Sweet Cream Cheese Filling

PLATTER OF BROWNIES & COOKIES

SWINGIN' AT THE BAR: OPEN BAR/UNLIMITED LIQUOR OPTIONS

Prices include NY tax and service

Get into a full swing or play a half note, no matter the time! Pricing and selections listed below.



THE FULL SWING

Includes an entire set of unlimited Premium Liquor (listed below), House Red & White wines, Bottled and Draught Beer, Sodas, Juices, and Bottled Water

FULL SWING IN THE 7:30PM SET: 33/PERSON

FULL SWING IN THE 9:30PM OR 11:30PM SETS: 23/PERSON

FULL SWING LIQUOR SELECTION

VODKA	GIN	RUM	TEQUILA	SCOTCH
Belvedere	Beefeater	10 Cane	Partida Blanco	JW Black
Grey Goose	Bombay Sapphire	Goslings	Patron Anejo	Chivas Regal
Ketel 1	Hendrick's	Bacardi Limon	Patron Silver	JW Red
Ciroc	Tanqueray	Myer's	Jose Cuervo	Dewars 12 yr.
Svedka		Malibu		
		Bacardi Silver		
BOURBON	SINGLE MALTS	COGNAC	WHISKEY	
Knob Creek	Craggenmore	Courvoisier VSOP	Canadian Club	
Makers Mark	Macallan 12yr	Hennessy VS	Bushmill's	
Bookers	Laphroaig 10yr		Crown Royal	
	Talisker 10 yr		Jameson	
			Jack Daniels	



THE HALF NOTE

Includes an entire set of unlimited House Liquor (listed below), House Red & White wine, Draught beer, Sodas, Juices, and Bottled Water

HALF NOTE IN THE 7:30PM SET: 24/PERSON

HALF NOTE IN THE 9:30PM OR 11:30PM SETS: 19/PERSON

HALF NOTE LIQUOR SELECTION

VODKA	GIN	RUM	TEQUILA	SCOTCH	WHISKEY
Svedka	Tanqueray	Bacardi Silver	Jose Cuervo	Dewars 12 Yr.	Jack Daniels

AN ENHANCED, UNLIMITED WINE EXPERIENCE

+5/person with any open bar option

Plus NY tax and service

Feel like something different from our standard house wine selections? Choose one (1) red and one (1) white from the list below.



RED WINE

MERLOT | 2010 | Terranoble | Chile

Medium bodied, with intense Caramel, Cherry, Coffee, & Chocolate Aromas

PETITE SIRAH | 2008 | Foppiano Vineyards | Russian River Valley

Flavors of Blueberry and Black Cherry, with hints of Graham Cracker and Vanilla

CÔTES DU RHONE | 2009 | Jaboulet Parallele

Medium bodied, with ripe Cherry and Smoke Flavors throughout

MALBEC | 2009 | Durigutti | Mendoza

Full Bodied, well balanced and smooth, with a bouquet of Plums and Blackberries

PINOT NOIR | 2010 | Block Nine | California

Beautifully Lush, with a mix of Strawberry, Violets, Dark Cherry and a Hint of Cocoa

CABERNET SAUVIGNON | 2009 | Twenty Bench | Napa

Full Bodied, with aromas of sweet Currant and Chocolate



WHITE WINE

PINOT GRIGIO | 2010 | Stella | Umbria

Notes of golden delicious apples with fresh, crisp balanced finish

GENTIL | 2010 | Hugel | Alsace

Medium bodied, refreshing blend of Sylvaner, Gewurztraminer, Pinot Gris, Riesling, and Muscat

SAUVIGNON BLANC | 2010 | Sandy Cove | Marlborough

A true Sauvignon Blanc - Light, crisp, fruity and refreshing

RIESLING | 2009 | Mercer | Yakima Valley

Crisp and refreshing, with intense peach, apricot and orange zest flavors.

MUSCADET SÈVRE ET MAINE | 2010 | Domaine Pépière | Loire

A complex, medium/full bodied wine, with notes of earth and minerals

SANCERRE | 2010 | Reverdy-Ducroux | Loire

A complex bouquet with vanilla notes; floral and fruity; full and well-balanced

CHARDONNAY | 2010 | Bogle | Central Coast

Full, richly textured wine with a bouquet of vanilla and honeysuckle; smooth finish

Payment Terms and Info

1. Final Contract Pricing - Finalized contract will be sent once a menu has been selected, containing cover, food, beverage, tax, and service charges. Prices quoted in this listing do not include cover costs (for Group Sales), which range from \$25/person - \$40/person depending on date and performance artist. Final guest count must be confirmed no later than three (3) business days before group is scheduled to attend. We shall make every possible effort to accommodate any increases up until the day of the event, provided that we will not be required to serve more than 3% more guests than the guaranteed minimum. For Full club buyouts, final guest count must be confirmed no later than seven (7) business days before event.

2. Method of Payment - We accept MasterCard, Visa, American Express, Discover, and Diners Club. Final Credit Card Information must be received no later than seven business days (7) before scheduled reservation. Check payment is accepted; however final payment of balance due must be received no later than seven business days (7) prior to event date.

Check payments must be sent with copy of Invoice to:

Robert Paul, Controller
Great Performances (at Dizzy's Club Coca-Cola)
304 Hudson Street, 2nd Fl.
New York, NY 10013

Any minor adjustments must be settled by end of evening and will be due and payable on receipt. Payment past due by 15 days or more will be subject to 1.75% per month finance charge. Third party vendors (i.e. tent, rental, liquor) must also be paid in full according to the terms stated by the third party vendor.

3. Cancellation - You may cancel any agreement only upon giving written notice to us and on the terms set forth below. You understand that in the event of cancellation, our actual damages would be difficult to determine and, therefore, you agree to pay the following amounts as liquidated damages in the event of cancellation.

For group sales of 80 or less, if the group is cancelled with seven or more business days (7+) notice, no fee will be assessed. If the event is canceled with between three and seven business days (3 - 7) notice, a fee equal to 50% of the estimated food and beverage costs will be retained by Great Performances as an administrative fee, as well as up to 50% of the quoted cover charge costs to be retained by Jazz at Lincoln Center. If the event is canceled with less than three business days (3) notice, a fee of 100% of the estimated cost will be due and payable.

For full club buyouts of 81 or more, if the event is canceled with 90 days+ notice, a fee equal to 25% of the estimated cost of the event will be retained by Great Performances as an administrative fee. If the event is canceled with between three and ninety business days (3 - 90) notice, a fee equal to 50% of the estimated cost of the event will be retained by Great Performances as an administrative fee. If the event is canceled with less than three business days 3 notice, a fee of 100% of the estimated cost will be due and payable. Client also acknowledges and agrees that any monies, deposits or fees paid to third party vendors or venues for any reason may or may not be refundable.

4. Attorney's Fees - If Great Performances is required to commence any action or proceeding against Client by reason of any breach of an agreement regarding stated terms of payment cancellation, or guaranteed minimums Great Performances shall be entitled to recover from Client actual attorney's fees and costs, whether or not the proceeding or action proceeds to judgment. If full amount due and payable is paid in full in advance as stated in #2 above, this clause shall not apply.

5. Governing Law - Great Performances and Client irrevocably submits to the exclusive jurisdiction of any federal or state court in the State of New York, County of New York. This agreement shall be governed by the laws of the State of New York applicable to agreements to be made and performed solely within such state and without giving effect to the conflict of laws principles thereof.

6. Disclaimer - Great Performances cannot be held responsible for any disruption of an event as a result of war, weather, civil disturbance, or act of God, or for the damage or loss of any property which you or your guests bring to the Event.

7. Entire Agreement - Any agreement between Great Performances and Client supersedes any prior or contemporaneous written or oral agreements between them with respect to the event. There are no representations, warranties, agreements, arrangements or understandings, oral or written, between Client and Great Performances relating to the subject matter contained in any agreement and the proposal which are not fully expressed in this agreement and the proposal.

Group Sale Reservation Sheet

To hold seats for your group sale, this form must be completed and faxed to 212-258-9935. Call 212-258-9595 for more information.

RESERVATION INFORMATION (Please print all information clearly)

I am making a group reservation for (Day & Date): _____

7:30 PM Set – (doors open at 6:00 p.m. Music begins at 7:30 p.m.)

9:30PM Set – (doors open at 9:00 p.m. Music begins at 9:30 p.m.)

11:30 PM Set – (doors open at 11:00 p.m. Music begins at 11:30 p.m.)

Organization _____ Name of Reservation _____

First Name _____ Middle Initial _____ Last Name _____

Street Address _____ City _____ State _____ ZIP _____

Number of Guests: _____ Phone _____ Email _____

Fax _____ Mobile _____ Email 2 _____

MENU SELECTION (Please select one)

I will order off of the a la carte menu (applicable to parties of 19 or less)

I will choose a prix fixe menu (optional for parties of 13-19; mandatory for parties of 20 or more) and will circle my choices from one of the menus and fax to 212-258-9935.

CREDIT CARD AUTHORIZATION (Please print all information clearly)

By completing the following, I authorize the following card to hold the seats (check one):

Visa

MasterCard

Amex

Discover

Name on card: _____

Credit Card Number: _____ Exp Date _____

(PLEASE PRINT CLEARLY)

Authorizing Signature: _____

RESERVATION POLICY: Your signature is required to confirm your reservation.

I (Patron) understand that:

- For parties of 20 or more, this form is only used to HOLD the number of seats for my party. Group reservations of this size are not confirmed until I have reviewed, signed and returned a formal contract with menu options and arrangements, which will stipulate all charges, including covers, food & beverage, applicable tax and service charges.
- For groups having dinner/drinks, final menu selections must be received at least 7 days prior to my reservation. Final party size must be confirmed at least 3 days prior to my reservation. Thereafter, my card will be charged the total cost of my reservation. Cancellations can be formally made by emailing dccc@greatperformances.com.
- If I, or any member of my party, is absent on the date of my reservation, without prior cancellation, my card will be charged for the cost of my reservation.
- Seating arrangements are based upon existing reservations and at the discretion of the management of Dizzy's Club Coca-Cola.
- I have read the above and agree to all of these terms. Please confirm my reservation as indicated.

Authorized Signature _____ Date _____

FREQUENTLY ASKED QUESTIONS

What time do doors open for each performance?

The doors open at 6:00pm for the 7:30pm set, around 9:00pm for the 9:30pm set and around 11:00pm for the 11:30pm set

Is there a dress code?

Cocktail Casual (Jeans are acceptable.)

Does the club serve food? Drinks?

Dizzy's Club Coca-Cola offers American, Southern cuisine and operates a full service bar.

Are there any discounts for students or seniors?

Dizzy's Club Coca-Cola offers the following Student Discounts: \$15 for 9:30pm set on Sundays, Tues-Thurs.; \$15 for 11:30pm set on Fridays & Saturdays; \$10 on Mondays; \$5 for After Hours Sets.(Valid student ID required.)

What are "Upstarts!" Mondays?

Upstarts! Mondays feature performances by up and coming artists from around the world. Periodically there will be Special Artist Performances in place of Upstarts! sets.

What's the "Late Night Session"?

After Hours sets are sets featuring younger jazz artists performing with an established or well known jazz artist. It is often used as a "test lab" for artists to perform their new material.

Is the club open during the day?

Though there are no scheduled performances during the day, the club is open for walk-up reservations from 10am-4pm and then reopens for the evening at 6:00pm.

Can I rent out the club for a private event for my group?

The club is available for daytime rentals (for more information, please call 212-258-9536). There is also the option of buying out an evening set at the club (for more information, please call 212-258-9980).

Where is the club located?

Frederick P. Rose Hall, Home of Jazz at Lincoln Center: Broadway at 60th Street, 5th Floor.

Can place cards be put on the tables for our groups?

If club management feels that place cards will not be a distraction for the artists and customers, then we will allow them.

Is there a minimum cost for food or drinks?

Yes, there is a minimum cost for food & beverage. The food & beverage minimum for groups is \$15 per person in addition to each person's cover charge, even if you choose not to order food or beverages.

Are the cost of food or drinks included in the cover charge?

No they are not. The food & beverage costs are independent of the cover charge

Can groups order off of the regular menu?

Groups of up to 19 people may order off of the regular menu. Groups of 20 or more must order off of the group menus.

I don't like the prix-fixe options you have - are there any other menus that we can choose from?

Absolutely! Please contact us and we will work with you to put together a menu that fits your group's needs.

What if we need to add more people to the group at the last minute?

Most adjustments to party size can be made up to 3 days prior to the performance date. Increases in party size are, however, always subject to availability.

What if I commit to a certain amount of people, but not everyone shows up- do I still get charged?

You will be charged at the close of the evening for the amount of people agreed upon 7 days prior to the performance.

Frequently Asked Questions, continued...

If we arrive late, do we get refunded a portion of the ticket cost? No.

Can we stay for another show at no additional cost?

Guests are welcome to stay pending availability at an additional cover charge per person.

There are people in my group who require a Kosher meal - are you able to offer that?

Yes, however we do need to know about this request at least one week (7-days) prior to your reserved performance date. All kosher meals will be billed at cost plus \$50 delivery fee, applicable taxes, and 22% service fee.

Does the artist take song requests?

No.