# **WELCOME TO** KÖNÖKÖ LOUNGE

# KONDKO

The Mezzanine, located inside Kōnōkō, offers an elegant and stylish dining and celebratory experience for your birthday, anniversary, corporate event, or night out with friends. Located on Kōnōkō's upper "flight deck," The Mezzanine features a private bar, chic lounge with stately décor and contemporary furniture, as well as personal flight attendants, including a bartender and server, dedicated solely to your event. Enjoy your festivities in style as you experience Kōnōkō's world-class treatment and unmatched ambiance, which includes reggae music (including complimentary live performances most Friday, Saturday and Sunday evenings), delectable authentic Jamaican cuisine, and eclectic crafted cocktails of the Caribbean from our fully stocked Rhum Bar. All pre-fixe packages are accommodated with two flight attendants (server/bartender), full bar access, 5-course family style serving, restaurant's picked table centerpieces, table chargers, and table linens. Customized printed menus are available for an additional up charge.

The complete "Air Kōnōkō" dining experience extends to The Mezzanine and features a personal menu curated by award winning, Chef Jazz, ensuring an exclusive, upscale private flight from start to finish. The event's flight crew tends to every detail, both large and small, to your satisfaction. This elite experience is designed for a flight of 20 guests to enjoy dinner (seated and served family-style), or for a maximum of 30 guests to enjoy hors d'oeuvres and small plates cocktail-style (standing), with seating for 5 guests at The Mezzanine's private bar. Kōnōkō's Flight Coordinator is dedicated to helping you plan the perfect event for your unique circumstances.

📀 8153 Honeygo Boulevard, Nottingham, MD 21236

🖂 events@expkonoko.com

🕓 🛛 3 hours rental

Standard Capacity: 20 seated guests | 25 cocktail-standing

- Limited A/V Capabilities | Two 50" SMART TVs
- 们 Polite Dress Code Enforced: Business and smart casual

# Booking your Private Flight Experience

- Standard Capacity: 20 seated guests | 25 cocktail-standing
- A/V Capabilities | Two 50" SMART TVs
- Polite Dress Code Enforced: Casual-chic
- 3 hours rental \$500 PER HOUR FOR ADDITIONAL TIME
- 📩 Not handicap accessible

Submit your private event inquiries via our website mezzanine form at www.expkonoko.com, click the private dining tab.

You will receive a reply from our Events Coordinator within 72 hours.

All mezzanine booking dates are first come, first serve unless a deposit is received.

We offer Military, Veteran and local company discounts. Mezzanine Reservations are available at various times throughout the day.

Prices quoted are based on the food and beverage minimum requirement for the reservation time and day.

Alcohol is priced per consumption "cash bar" or per bottle package; Pre-fixe food packages are served 5-course family

style or passed for "Happy Hour" packages. The Wanna Get Away package is served family style for apps and sides,

entrees and drinks are served per person.

All guests must be 21 and over to dine in the mezzanine. No exceptions.

PRE-FIXE PACKAGE FOOD & BEVERAGE MINIMUMS

(Exclusive of taxes, fees and gratuity)

**MONDAY-THURSDAY** LUNCH | 12:30PM-3:30PM \$750 MINIMUM DINNER | 4:30PM-10:00PM \$1,000 MINIMUM

**FRIDAY-SUNDAY** 12:30PM-11:00PM: \$2,000 MINIMUM

#### WANNA GET AWAY DEAL | DAILY RATE \$1,000 FOOD AND BEVERAGE MINIMUM

\*NON-PRE FIXE PACKAGE | \*RESTRICTIONS APPLY SEE PAGE 8.



## **Mezzanine Photos**



Table and chairs are provided for "seated-style events". (Pictured above) \*High-boy tables are provided for "happy hour/cocktail events" <u>All pre-fixe packages</u> are accommodated with two flight attendants (server/bartender), full bar access, 5-course family style serving, restaurant's picked table centerpieces, table chargers, and table linens. \*Wanna Get Away package does not include tablecloths, table chargers, and table linens. Additional upcharges for a personal bartender

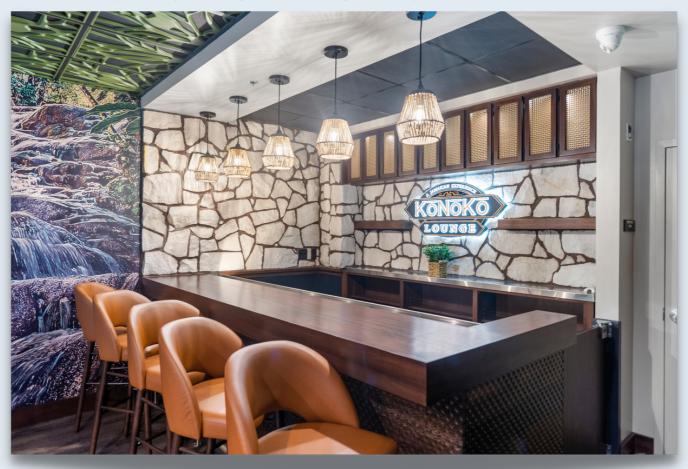


<u>\*The mezzanine is not handicap accessible .</u>

## **Mezzanine Photos**



Bar seats and/or high-boy tables are accommodated for "Happy-Hour" style reservations. Happy hour style seating offers standing room only. (Great for business happy hours)



Mezzanine personal bar: Cash bar or pre-set alcohol packages are available. Pre-fixe packages are accommodated with two flight attendant (server/bartender) Wanna Get Away package: Accommodated with one flight attendant. Personal bartender require an additional fee

## RESTAURANT POLICIES

#### • All guests must be 21 or over to dine in the Mezzanine Lounge. No exceptions.

- A 22% gratuity, 6% Maryland State tax, 9% Maryland Alcohol tax, and \$150 service fee are not inclusive of the minimum spend requirements and will be added to the final contract.
- Polite Dress code enforced for all guests. Casual-chic dress code.
- Mezzanine reservations are limited to a maximum of three hours.

#### \$500/hour over allotted time

- Mezzanine reservations require a non-refundable deposit of 50% of the total selected package upon booking.
- The mezzanine is available on a first come, first serve basis unless a 50% deposit is received by the client.
- There is a 3% credit card processing fee for payment of the Mezzanine booking.
- Cash payments are accepted to eliminate the 3% processing fees.
- A \$300 clean up fee will be charged to the card on file due to the party's prohibited conduct such as, but not limited to, vomit, cake fights, and intentional pouring of liquor on the tables, flooring or furniture.
- Final invoice payment is due 7 days prior to the scheduled reservation date.
- A minimum number of guaranteed guests is required 7 days prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, but cannot exceed 30 guests, with management approval.
- All forms of outside **table decor is prohibited**, this includes, but not limited to, candy tables, personal table decorations, upholstery, glitter, confetti. etc.
- Balloons are allowed within the mezzanine, but must be on **weights at all times.**
- Outside dessert fees are **waived for pre-fixe packages only** \*Does not apply to Wanna Get Away
- Cancellations must be received 5 business days prior to the date of your scheduled event to avoid full room charges.
  - Konoko is not responsible for any lost or stolen personal property.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

#### **FIVE-COURSE PRE-FIXE MENU PACKAGES**

### **COMFORT CLASS**

#### APPETIZERS Choose 1

Jerk Wings Salmon Bites Pineapple Wings

#### MAINS Choose 2

Yardie Bone-in Jerk Chicken Bone-in Curry Chicken Bone-in Brown Stew Chicken Veggie Rasta Pasta Curried Chickpeas Jerk Chicken Rasta Pasta

#### TO COMPLEMENT Choose 2

Rice and Peas or White Rice Sauteed Cabbage Medley Baked Mac and Cheese Garden Salad Caesar Salad

#### **SWEET ENDINGS**

Seasonal Cakes

#### **BEVERAGES**

**Unlimited Fountain Sodas** 

### \$65/PER PERSON

FOOD SERVED FAMILY STYLE Personal desserts are allowed but does not discount the per person fee

Menu & dietary substitutions are available upon request and may incur an additional charge

# FIVE-COURSE PRE-FIXE MENU PACKAGES

APPETIZERS Choose 2 Jerk Wings Salmon Bites Pineapple Fried Wings Mango Fried Wings Coconut BBQ Jerk Wings Coconut Shrimp +\$10/pp

#### MAINS Choose 2

Coconut Cream or Jerk Salmon Curried Goat Braised Oxtail Shrimp & Chicken Rasta Pasta Shrimp Rasta Pasta Escovitch or Rundown Branzino Filet Curried Chickpeas

#### TO COMPLEMENT Choose 2

Rice and Peas or White Rice Sauteed Cabbage Medley Mashed Potatoes Mac and Cheese Garden Salad or Caesar Salad

#### **SWEET ENDINGS**

Seasonal Cakes
Personal desserts are allowed but does not discount the per person fee
BEVERAGES

#### Unlimited Sodas FOOD SERVED FAMILY STYLE

Menu & dietary substitutions are available upon request and may incur an additional charge

## PRE-FIXE IN-FLIGHT MENU PACKAGES HAPPY HOUR BUSINESS CLASS NONDAY-FRIDAY | 4PM-7PM \$50/PER PERSON

\*\*Suitable for cocktail-standing, business meetings/happy hour reservations for reservations between 4pm-7pm only

**CHOOSE 5 PASSED APPETIZERS** Jerk Wings **Pineapple Wings** Salmon Bites Coconut Shrimp +\$10/pp Ackee & Saltfish Tostones + \$10pp Fried Plantains **Boneless Jerk wings** Sauteed Cabbage Medley Garden Salad Caesar Salad

SERVED UNLIMITED PASSED FOR THE FIRST TWO HOURS

Select menu items are interchangeable between packages. Additional up charges may occur

## Wanna Get Away Deal

#### **15 GUESTS MAXIMUM**

This option is great for parties that are between 10 to 15 people that desire an elevated "dinner party" experience.

#### \$1,000++ FOOD AND BEVERAGE MINIMUM DAILY RATE

(++ EXCLUSIVE OF TAXES, FEES AND GRATUITY)

## DETAILS

Another option for the Mezzanine is the "Wanna Get Away Deal".

The Wanna Get Away deal offers: A maximum of 15 guests, allows access to the mezzanine space, accommodated with our traditional food and drink menu (non-pre-fix), limited upper-level bar experience, one personal server, and requires a standard \$1,000 food and beverage minimum, not inclusive of taxes, fees and gratuity. The Wanna Get Away deal does not come with: table linens, custom printed menus, custom centerpieces or table chargers. A Basic set up is provided for Wanna Get Away Deals. There is a \$150 upcharge for decor-add on by our inhouse Events coordinator and a \$25/per hour personal bartender fee for the full upper-level bar access.

#### **ADDITIONAL POLICIES:**

15 guests maximum. No exceptions The mezzanine is not handicap accessible Decor package must be requested at least 7 days prior to event date \$500 retainer upon booking and will be deducted from final bill (Non refundable within 7 days of the event) Outside table decor is prohibited (party/favor bags are permissible) Balloons must be on weights at all times \$5 per person outside dessert fee One check with a maximum two forms of payment Bottle service, alcoholic beverages are priced per consumption Automatic 22% gratuity added on all checks The food and beverage minimum balance (if applicable) will be charged to the final check even if the check total does not equate to the food and beverage minimum. Welcome Aboard, Air Kōnōkō!

KŌNŌKŌ

ANNA GETAWAY MENU

our destination today is Kōnōkō Falls, a majestic waterfall located in St. Ann, Jamaica, also known as the Island's best kept secret! Our kitchen creates dishes that are prepared fresh to order, and are brought to the table steadily and continuously throughout your dining experience. Sit back, relax and enjoy your flight experience!

15

17

17

#### LIKKLE PLATES

#### SERVED FAMILY STYLE

#### Ackee & Saltfish Tostones

Jamaica's National dish, Ackee is an exotic tropical fruit complemented with codfish(Saltfish). Perfectly paired with fried tostones(green plantain).

#### Signature Salmon Bites17

Fresh salmon fried bite size to perfection and glazed in our secret sweet sauce

#### Signature Coconut Shrimp

Six shrimp fried to perfection, finished with house honey mustard sauce

#### Signature Jerk Wings *🔶*

Seven bone-in wings marinated in our house jerk sauce and grilled to perfection

#### **AUTHENTIC JAMAICAN DISHES**

Served with Jamaican rice n peas (beans) or white rice Includes house salad spring mix

#### Yardie Jerk Chicken 💋 22

Bone-in dark meat chicken marinated and simmered in authentic jerk seasoning and sauce

#### Boneless Jerk Chicken 🧷 26

White meat chicken marinated and simmered in authentic jerk seasoning and sauce, sautéed with bell peppers and **The G.O.A.T.** 3 3

Slowly cooked bone-in goat meat marinated and cooked in authentic curry seasonings and spices

#### Famous Braised Oxtail 🗫 36

Slowly braised bone-in beef simmered in our famous Jamaican brown gravy and fall of di

#### TO COMPLEMENT SERVED FAMILY STYLE 8 Baked Mac n Cheese

Callaloo (Jamaican collard greens) 6 Fried Plantains 6

Cabbage Medley 6

Rice n peas6 Mashed potatoes 6 Coco Bread 4

Extra sauces 0.50 & UP



#### **CAPTAIN CURATIONS**

Curated by Head Chef Jazz. Served with Jamaican rice n peas(beans), white rice or mashed potatoes. Includes vegetable of the day. \*Excludes Chickpeas and Pasta dishes.

#### Chef Jazz's Red Snapper mp

Caribbean whole Red Snapper fried, then glazed with, Chef Jazz's speciality sauces: Escovitch, spicy, pickled-onion vinegar sauce or Rundown, coconut creamy, tomato, onions, garlic sauce

#### Kōnōkō Seafood Pasta 🖙 MP

Rigatoni noodle in our Italy-meets-Jamaica cream sauce with sautéed scallops, shrimp, lobster tail, jumbo lump crabmeat and sautéed vegetables. <u>\*No substitutions J\*Non-returnabl</u>e

#### Jammin' Jerk Lamb Chops 🛶 MP

Three thick-cut lamb, aged and marinated in jerk seasoning and sauce, grilled to perfection. \*Non-returnable

#### Pan Seared Branzino M P

Fresh Branzino filet pan seared in our signature herbs, finished in Chef Jazz's speciality sauces: Escovitch, spicy, pickled-onion vinegar sauce or Rundown, coconut creamy tomato, onions, garlic sauce

#### Signature House Salmon 36

Fresh salmon pan seared to perfection and topped with our famous coconut cream sauce

#### Jam Jam Shrimp33

Eight shrimp simmered in our famous coconut cream sauce with sautéed tomatoes and vegetables

#### Curried Shrimp33

Eight shrimp simmered in authentic curry spices and sauce sautéed with fresh vegetables

#### Curried Chickpeas y 22

Garbanzo beans simmered in authentic curry gravy sauteed with vegetables. Served with rice. Vegetarian Friendly.

#### **IN FLIGHT BEVERAGES**

Coke Soda Selections 4 D&G Jamaican Sodas 5 Coffee & Tea 3 Mocktails 11

The adhered food and beverage minimum balance will be charged to the card on file if the check total does not equate to the adhered food and beverage minimum at the time of the reservation or can be added to the final check. To support our Front-line-Service Staff there is a minimum 22% gratuity added to the final check. No split or separate checks accepted. The food and beverage minimum is non-negotiable or transferable. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

## **OPTIONAL BOTTLE PACKAGES**

## CRUISE CONTROL PACKAGE- \$350 3 BOTTLES THE "TAKE OFF" PACKAGE - \$500 2 BOTTLES

#### Complimentary welcome champagne glass per person

## THE FLY HIGH PACKAGE - \$800 2 BOTTLES

Complimentary welcome champagne glass per person

## THE "DON DADA" PACKAGE - \$1200 SELECT 2 TAKE OFF BOTTLES SELECT 2 FLY HIGH BOTTLES

Complimentary welcome champagne glass per person

## ADDITIONAL OFFERS 2 ACE OF SPADES - \$1200 5 MOET ICE/ROSE - \$1000

THE MENUS AND PRICING WITHIN THIS PACKET ARE SUBJECT TO CHANGE BASED UPON AVAILABILITY AND SEASONALITY.

## CRUISE CONTROL PACKAGE \$350

SELECT 3 BOTTLES SERVED WITH COMPLIMENTARY MIXERS

TITO'S VODKA HENNESSY VS CAPTAIN MORGAN RUM TANQUERAY BOMBAY SAPPHIRE CIROC JACK DANIELS EL JIMADOR BLANCO/REPOSADO JOSE CUERVO BLANCO **CABERNET SAUVIGNON** CHARDONNAY 99 VINES MERLOT 99 VINES PINOT NOIR 99 VINES PINOT GRIGIO 99 VINES **ICARDI MOSCATO** 

## THE "TAKE OFF" PACKAGE \$500

SELECT 2 BOTTLES SERVED WITH COMPLIMENTARY MIXERS + COMPLIMENTARY CHAMPAGNE GLASS PER PERSON

> D'USSE VSOP **REMY MARTIN VSOP** HENNESSY BLACK GREY GOOSE VODKA CASAMIGOS REPOSADO TEQUILA CASAMIGOS BLANCO TEQUILA DON JULIO BLANCO TEQUILA DON JULIO REPOSADO TEQUILA **JAMESON** PATRON SILVER J.WRAY & NEPHEW WHITE RUM

## THE FLY HIGH PACKAGE \$800

#### **SELECT 2 BOTTLES**

SERVED WITH COMPLIMENTARY MIXERS + COMPLIMENTARY CHAMPAGNE GLASS PER PERSON

> CLASE AZUL REPOSADO DON JULIO 1942 ACE OF SPADES HENNESSY XO VEUVE CLICQUOT DON PERIGNON BLAZE ROSÉ

## THE "DON DADA" PACKAGE \$1200

#### CHOOSE TWO "TAKE OFF" BOTTLES AND TWO "FLY HIGH" BOTTLES

SERVED WITH COMPLIMENTARY MIXERS + COMPLIMENTARY CHAMPAGNE GLASS PER PERSON

### THE TAKE OFF

D'usse VSOP **Remy Martin VSOP** Hennessy VSOP **Hennessy Black Grey Goose Vodka** Casamigos (Blanco/Repo) Jameson Patron Silver J.Wray & Nephew Gold Rum Summer Water, Rosé **Bliss Sauvignon Blanc Bliss Chardonnay Estate Bliss Cabernet Sauvignon** Tembo, Pinot Noir Arborist Estate Red Blend

## FLY HIGH

Clase Azul Reposado Don Julio 1942 Ace of Spades Hennessy XO Veuve Clicquot Don Perignon Blaze Rosé Sauvignon Blanc Napa Valley Chardonnay Santa Barbara Pinot Noir Santa Barbara Red Blend Quadriga Cabernet Sauvignon Contento Vineyard