



Bon Sake Sushi & Bar Private Events

Located in the heart of downtown Covington, we are excited to introduce **Sundays at Bon Sake**, an exclusive private-event experience. Each Sunday, when the restaurant is typically closed to the public, we open our doors to private celebrations of up to 150 guests. These events offer a fully customized, elevated large-party dining in a relaxed and elegant setting, with each private party reserved for a dedicated **three-hour experience**.

We offer two curated private event packages:

Emerald and Diamond — each designed to accommodate a range of preferences and budgets.

These packages feature thoughtfully selected assortments of Appetizers, Specialty Entrees, Sushi Rolls, Premium Liquor, and a variety of add on enhancements to elevate your celebration. Whether you're planning a birthday, corporate gathering, anniversary, or other special occasion, Bon Sake is committed to delivering an exceptional experience tailored to meet your specific needs.

There is a **\$4,000.00** minimum spend requirement for all private events, regardless of the final guest count. Should your event exceed this minimum, pricing will transition to the per person rate, based on the package you select. The pricing and selections for our packages can be found at the links below, along with a detailed breakdown of what each package includes. You will also find a list of optional add-ons and their corresponding costs should you wish to further customize your special event experience.

We sincerely appreciate your interest in hosting a private event with Bon Sake. It would be our pleasure to curate an exceptional experience for you and your guests. We look forward to the opportunity to welcome you and to bring your vision to life. Should you have any questions, require additional details, or wish to move forward with securing your event date, please do not hesitate to contact us.

The pricing for our Emerald and Diamond packages is outlined below, along with a detailed breakdown of what each package includes. You will also find a list of optional add-ons and their corresponding costs should you wish to further customize your event experience.

Best,

Bon Sake Sushi & Bar

Email: jamie@bonsakesushi.com

Web: <https://www.bonsakesushi.com>

Address: 528 N Columbia St, Covington, LA 70433

Please use the attached menu forms to select your food and beverage options!

Emerald Package



APPETIZERS (SELECT 3)

- **BLUE CRAB RANGOON**
blue crab-pork belly cream cheese mix, sweet and spicy sauce, topped with crispy pork belly and scallions
- **BRUSSEL SPROUTS**
crispy Brussel sprouts, bacon, shallots, fresh grated parmesan, roasted sesame sauce
- **CUCUMBER SALAD**
cucumber, seasonal fruit, crispy garlic, sesame seeds, ponzu, yuzu kosho
- **SPINACH DIP**
melted pepper jack, served with warm wonton chips
- **COCONUT SHRIMP**
crispy shrimp coated in coconut and breadcrumbs
- **GYOZA**
crispy pork, sesame seeds, sweet and spicy sauce
- **EDAMAME**
salted, spicy, or kimchi

SOUPS AND SALADS (SELECT 1)

- **ASIAN SALAD**
chopped cabbage, shredded carrots, chopped shallots, pine nuts, homemade wonton strips served with an Asian eel sauce
- **MIXED GREEN SALAD**
mixed greens, feta cheese, fresh sliced strawberries, and candied pecans
- **MISO SOUP**
miso broth with seaweed and tofu
- **CLEAR SOUP**
dashi broth with green onion and mushroom

ENTREES (SELECT 3)

- **BEEF GYUDON**
prime beef and onions cooked Japanese style
- **FRIED RICE (CHICKEN OR VEGETABLE)**
vegetable and egg fried rice
- **CHICKEN OR BEEF TERIYAKI**
sesame seeds, micro cilantro, served with steamed rice
- **YAKISOBA NOODLES (CHICKEN OR BEEF)**
noodles and vegetables
- **CHICKEN KARAAGE**
Japanese, crispy fried chicken
- **BLACKENED CHICKEN ALFREDO PASTA**
chargrilled chicken served over fresh homemade pasta

SPECIALTY ROLLS (SELECT 4)

- **CALIFORNIA**
crab stick, smelt roe, cucumber, avocado
- **CHARMANGO**
soy paper, charred mango, snow crab, avocado, salmon, sweet and spicy mango purée, lime ponzu, jalapeños, lemon zest, sea salt
- **COLUMBIA**
soy paper, tuna tartare, snow crab, crunchy tempura, green onion voodoo sauce, eel sauce
- **DEAR YOKO**
soy paper, pepper seared yellowtail, jalapeño, snow crab, pink peppercorn, yuzu kosho, micro greens
- **KIWI MANGO**
soy paper, kiwi, mango, snow crab, toasted coconut, honey
- **MARGARITA**
soy paper, yellowtail, snow crab, jalapeño, avocado, gochujang aioli, lime, sea salt, ponzu
- **RYU**
nori, fresh tuna, spicy tuna, spicy mayo, eel sauce, spicy garlic aioli, habanero tobiko, green onion, crunchy tempura
- **SNOW CRAB**
snow crab, avocado, asparagus
- **SPICY TUNA**
spicy aioli, tuna
- **SURF & TURF ROLL**
soy paper, seared beef, tempura shrimp, cream cheese, jalapeño, green onion, ponzu, eel sauce, voodoo sauce
- **WOLVERINE ROLL**
nori, tuna, tempura shrimp, jalapeño, cream cheese, habanero tobiko, honey, ponzu, voodoo sauce, spicy sesame oil
- **VOODOO ROLL**
nori, spicy salmon, tempura shrimp, avocado, jalapeño, snow crab, voodoo sauce, green onion, crunchy tempura

Dessert (SELECT 1)

- **BANANA FOSTERS BREAD PUDDING**
warm rum-kissed decadence
- **COOKIE DOUGH BALLS**
sweet, soft cookie bites

PREMIUM BAR (INCLUDED)

- | | |
|-------------------|----------------------|
| - Tito's Vodka | - Bud Light |
| - Tanqueray Gin | - Michelob Ultra |
| - Bacardi Rum | - Stella Artois |
| - Jim Beam | - Coors Light |
| - Crown Royal | - Budweiser |
| - Jack Daniels | - Cabernet Sauvignon |
| - Dewars Scotch | - Pinot Grigio |
| - Espolon Tequila | - Prosecco |
| - Sake | |

Emerald (cont'd)

FINE PRINT

Bon Sake's Emerald Package is **\$69.95** per guest with a minimum **\$4000.00** spend required for a dedicated three-hour private event experience.

There will be a **\$795.00** minimum charge for each additional hour past the reserved event time. This charge is for the use of the restaurant only and does not include the cost of food or beverages beyond the initial 3-hour event minimum.

ADD ON'S

The pricing below is in addition to the package's minimum **\$69.95** per guest charge:

1. Top Tier Liquor Package: **\$10.95** per person (Included in Diamond)
2. Each additional menu item selected will be priced per guest, as follows:
 - Appetizers: **\$5.95**
 - Soup/Salad: **\$3.95**
 - Sushi Rolls: **\$4.95**
 - Entrees: **\$7.95**
 - Dessert: **\$3.95**
3. Sashimi Platters can be added to any event. Choice of Tuna, Salmon, or Hamachi:
 - 50pc: **\$75.00**
 - 100pc: **\$150.00**
4. Nigiri Platter can be added to any event. Choice of Tuna, Salmon, or Hamachi:
 - 25pc: **\$80.00**
 - 50pc: **\$160.00**

FOR MORE INFORMATION:

Bon Sake Sushi & Bar

Email: sundays@bonsakesushi.com

Web: <https://www.bonsakesushi.com>

Diamond Package



APPETIZERS (SELECT 5)

- **DEVEILED EGGS (DIAMOND ONLY)**
truffle deviled eggs, tuna tartare, purple potato chips, leeks
- **TUNA NACHOS (DIAMOND ONLY)**
Crispy Wonton Chips, Garlic Jalapeño Lime Sauce, Green Onion, Smelt Roe, Avocado, Jalapeño, Cilantro
- **TUNA CEVICHE (DIAMOND ONLY)**
Fresh Tuna, Yuzu Chili Ponzu Lime Sauce, Pico, Sea Salt, Bed of Cucumber
- **SNOW CRAB SALAD (DIAMOND ONLY)**
Snow Crab, Avocado, Asparagus
- **BLUE CRAB RANGOON**
blue crab-pork belly cream cheese mix, sweet and spicy sauce, topped with crispy pork belly and scallions
- **BRUSSEL SPROUTS**
crispy Brussel sprouts, bacon, shallots, fresh grated parmesan, roasted sesame sauce
- **CUCUMBER SALAD**
cucumber, seasonal fruit, crispy garlic, sesame seeds, ponzu, yuzu kosho
- **SPINACH DIP**
melted pepper jack, served with warm wonton chips
- **COCONUT SHRIMP**
crispy shrimp coated in coconut and breadcrumbs
- **PORK GYOZA**
crispy pork, sesame seeds, sweet and spicy sauce
- **EDAMAME**
salted, spicy, or kimchi

SOUPS AND SALADS (SELECT 1)

- **ASIAN SALAD**
chopped cabbage, shredded carrots, chopped shallots, pine nuts, homemade wonton strips served with an Asian eel sauce
- **MIXED GREEN SALAD**
mixed greens, feta cheese, fresh sliced strawberries, and candied pecans
- **MISO SOUP**
miso broth with seaweed and tofu
- **CLEAR SOUP**
dashi broth with green onion and mushroom

SPECIALTY ROLLS (SELECT 4)

- **BOUDREAUX ROLL (DIAMOND ONLY)**
soy paper, salmon, tempura shrimp, cream cheese, pickled wasabi, avocado, spicy sesame oil, truffle oil, honey, crispy garlic, micro greens, ponzu
- **CALIFORNIA**
crab stick, smelt roe, cucumber, avocado
- **CHARMANGO**
soy paper, charred mango, snow crab, avocado, salmon, sweet and spicy mango purée, lime ponzu, jalapeños, lemon zest, sea salt
- **COLUMBIA**
soy paper, tuna tartare, snow crab, crunchy tempura, green onion voodoo sauce, eel sauce
- **DEAR YOKO**
soy paper, pepper seared yellowtail, jalapeño, snow crab, pink peppercorn, yuzu kosho, micro greens
- **KIWI MANGO**
soy paper, kiwi, mango, snow crab, toasted coconut, honey
- **MARGARITA**
soy paper, yellowtail, snow crab, jalapeño, avocado, gochujang aioli, lime, sea salt, ponzu
- **ODB ROLL (DIAMOND ONLY)**
nori, spicy tuna, tempura shrimp, jalapeño, cream cheese, snow crab, marinated onion, green onion, spicy mayo, jalapeño garlic eel sauce
- **RYU**
nori, fresh tuna, spicy tuna, spicy mayo, eel sauce, spicy garlic aioli, habanero tobiko, green onion, crunchy tempura
- **SNOW CRAB**
snow crab, avocado, asparagus
- **SPICY TUNA**
spicy aioli, tuna
- **SURF & TURF ROLL**
soy paper, seared beef, tempura shrimp, cream cheese, jalapeño, green onion, ponzu, eel sauce, voodoo sauce
- **WOLVERINE ROLL**
nori, tuna, tempura shrimp, jalapeño, cream cheese, habanero tobiko, honey, ponzu, voodoo sauce, spicy sesame oil
- **VOODOO ROLL**
nori, spicy salmon, tempura shrimp, avocado, jalapeño, snow crab, voodoo sauce, green onion, crunchy tempura
- **YUZU SALMON (DIAMOND ONLY)**
soy paper, salmon, spicy snow crab, cilantro, jalapeño, lemon zest, yuzu ponzu

Diamond (cont'd)

ENTREES (SELECT 3)

BEEF GYUDON

prime beef and onions cooked Japanese style

FRIED RICE (CHICKEN OR VEGETABLE)

vegetable and egg fried rice

CHICKEN OR BEEF TERIYAKI

sesame seeds, micro cilantro, served with steamed rice

YAKISOBA NOODLES (CHICKEN OR BEEF)

noodles and vegetables

CHICKEN KARAAGE

Japanese, crispy fried chicken

YUZU GARLIC SNAPPER (DIAMOND ONLY)

pan seared, lump crab, creamy yuzu garlic herb sauce, grilled asparagus, served with white rice

BLACKENED CHICKEN ALFREDO PASTA

chargrilled chicken served over fresh homemade pasta

FINE PRINT

Bon Sake's Diamond Package is **\$79.95** per guest with a minimum **\$4000.00** spend required for a dedicated three-hour private event experience.

There will be a **\$795.00** minimum charge for each additional hour past the reserved event time. This charge is for the use of the restaurant only and does not include the cost of food or beverages beyond the initial 3-hour event minimum.

FOR MORE INFORMATION:

Bon Sake Sushi & Bar

Email: jamie@bonsakesushi.com

Web: <https://www.bonsakesushi.com>

Dessert (SELECT 1)

BANANA FOSTERS BREAD PUDDING

warm rum-kissed decadence

COOKIE DOUGH BALLS

sweet, soft cookie bites

DIAMOND BAR (INCLUDED)

- | | |
|-------------------|----------------------|
| - Tito's Vodka | - Bud Light |
| - Tanqueray Gin | - Michelob Ultra |
| - Bacardi Rum | - Stella Artois |
| - Jim Beam | - Coors Light |
| - Crown Royal | - Budweiser |
| - Jack Daniels | - Cabernet Sauvignon |
| - Dewars Scotch | - Pinot Grigio |
| - Espolon Tequila | - Prosecco |
| - Sake | |

PREMIUM BRANDS

- Grey Goose Vodka
- Bombay Sapphire Gin
- Woodford Reserve
- Maker's Mark
- Glenlivet
- Casamigos Tequila
- Disaronno Amaretto

ADD ON'S

The pricing below is in addition to the package's minimum **\$79.95** per guest charge:

1. Each additional menu item selected will be priced per guest, as follows:

- Appetizers: **\$5.95**
- Soup/Salad: **\$3.95**
- Sushi Rolls: **\$4.95**
- Entrees: **\$7.95**
- Dessert: **\$3.95**

2. Sashimi Platters can be added to any event. Choice of Tuna, Salmon, or Hamachi:

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