

Embark on a Culinary Journey



Located in the heart of Bergen County, New Jersey, Chakra Restaurant invites you to embark on a culinary journey as you enjoy the ultimate dining experience with food, wine and friends. Savor our acclaimed Modern American cuisine, with European and Asian influences, as you take an excursion from the ordinary. From the moment guests walk through our doors, they feel as though they are transported to another place and time.

A distinctive combination of earthy, inviting elements sets the stage for our exotic restaurant, all carefully selected to elicit guests' passion and energy. Flickering candlelight from table tops and high fire crevices, accompanied by rich teak floors and tables, create an energy that is sensuous, uplifting, and soothing. Our expansive dining room, flanked by hand-carved Cambodian relief's set within walls constructed of 120-year old textured bricks creates a stunning environment in which to relish an exquisitely prepared meal. Soft, velvet pillow-backed banquettes, a low-lit stone water wall transitioning between the colors of the seven chakras, Asian throw rugs, as well romantic, silk-tented bungalows contribute to a sumptuous other-worldly experience.

Join us and embark on a culinary journey...





The Record

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"...an exotic mélange of Manhattan and South Beach..."

"The Space is as dramatic as ever, but the real star is what's on your plate."

"...oozes mystery and sophistication."

"...magical sensory overload..."

"Pastas...are beautifully crafted...Be warned: Desserts will seduce."

The Star-Ledger

"...one of the best restaurants in the state..."

"...has an urbane industrial-loft energy that attracts the pretty people."

New Jersey Monthly

"...absolutely luscious port-braised short ribs..."

The New York Times

Very Good

"A tour de force of a restaurant, big, dark and dramatic...its pleasures turn out to be unexpected and many."

New Jersey Countryside

"Chakra weaves a magical spell."

Bergen Health and Life

"The molten chocolate cake was sheer perfection, a moist, rich dream Poised in a puddle of pistachio ice cream."

Bergen County the Magazine

"Simply Zen-sational!"

"...immerse yourself in an altered state of total sensory delight."

"Everything about the place is designed to let us savor the moment."

"Dessert lovers will achieve a state of bliss..."

AOL Cityguide

"...Chakra makes you feel a thousand miles away."

"...the bar area is peaceful, karmic and serves up great cocktails..."

Crain's New York Business

"The place is built for romance and fun..."

"The New Jersey eatery is chock-full of energy, good looks and appealing food and drink."

Dinner

Monday – Wednesday
Thursday – Saturday
Sunday

5:00 – 10:00 P.M.
5:00 – 11:00 P.M.
Private Events Only

Lounge

Late Night Menu Available

Monday – Wednesday
Thursday – Saturday

Until 11:00 P.M.
Until 12:00 A.M.

Bar

Monday – Wednesday
Thursday – Saturday

Until Midnight
Until 2 A.M.

Happy Hour

Drink Specials

Monday – Friday

4:00 – 7:00 P.M.

Late Night DJs

Friday & Saturday 9:00 P.M. - closing



Private Parties & Special Events

Chakra Restaurant welcomes private parties and special events seven days a week. Whether hosting a business meeting, corporate event, or a private party for 2 to 200 guests, Chakra provides the perfect environment.

Chakra's exotic restaurant and lounge offers exquisite cuisine, ultra-romantic ambiance, polished service, and all the amenities necessary for the perfect, impressive, and most memorable event.

From custom-designed menus to wine tastings and on site DJs, Chakra presents many flexible options for events from small to large. We also welcome you to contact Chakra to discuss setting up a corporate account for your business.

Private Dining Room - For business meetings or more intimate parties, a private dining room, designed to seat up to 24 guests, can be reserved that includes wireless microphone, and screen. Fixed menus for a lunch or dinner meeting or party are provided for your company including open bar preferences.

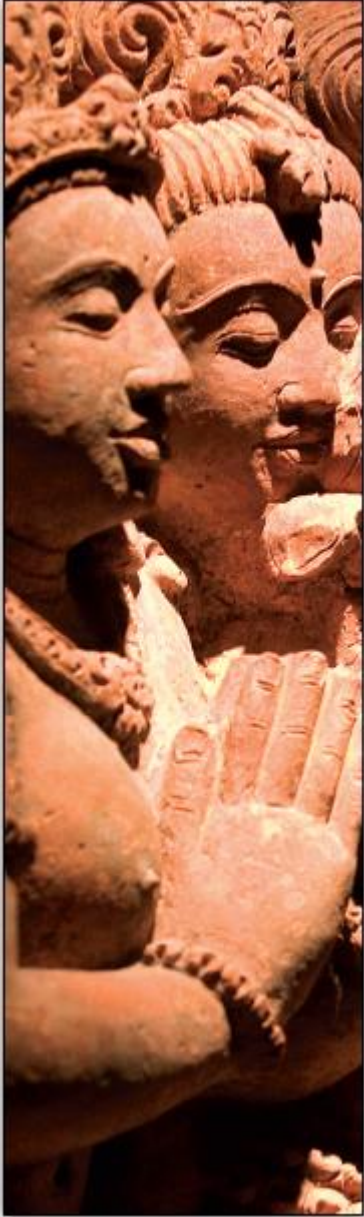
Private Parties - For larger corporate or social events, Chakra offers the perfect environment with its cavernous, one room dining area for groups of up to 200 people. Whether it be for a holiday party, wedding, anniversary, bar/bat mitzvah, birthday or shared celebration, Chakra provides customized parties specific to your requests. Its exquisite cuisine, romantic ambiance, and extraordinary service will make your event one that you'll never forget.

Lounge Events & Happy Hour - Chakra's spacious, inviting lounge provides an ideal venue for hosting cocktail parties and casual events with specially tailored lounge menu items. For after-work socials, the comfortable lounge offers happy hour drink discounts from 4:00-7:00 p.m., Monday through Friday.

Lunch Offerings - For lunch meetings, Chakra's acclaimed cuisine and stellar service, packaged in an inspiring environment, are sure to make a strong statement. Prix fixe menu options are also available.

Custom Designed Wine Dinners - Chakra can create an educational, celebratory event, with a custom tailored wine dinner based on, among other things, specific varietals, or regions of the world, focusing on its native cuisine and history. Our chef's savory cuisine, combined with our wine director's insight and pairing choices, will leave your dinner guests impressed.





Chakra Restaurant

W144 State Route 4 (Eastbound)
Paramus, NJ 07652

Evelyn Ciszak
General Manager
evelyn@chakrarestaurant.com

Bill Carlson
Event Sales / Manager
Tel: (201) 556-1536
Fax: (201) 556-1534
bill@chakrarestaurant.com

Magdalena Spirydowicz
Public Relations
MST Creative Group
Magdalena@mstcreative.com

Tel: 917.304.3439

Visit:
www.ChakraRestaurant.com



Group Dinner Menu Options

The group dinner menu options are offered to groups both in and out of our private dining room. If you would like to make a reservation, we will be delighted to confirm availability. We will call you to confirm receipt and finalize any details. These menus are for groups of 10 or more.

Our private dining room at Chakra can seat up to 24 guests. For seating information and availability, please contact Evelyn Hsu, our General Manager, at 201-556-1530 or evelyn@chakrarestaurant.com

Chakra is also available for corporate parties, weddings, and other events of up to 150 guests seated and 200 guests cocktail style. Room rental fees will apply for exclusive use of the restaurant. Please contact our Manager for more information.

Private Dining Room Requirements:
 Minimum 10 guests Sunday through Wednesday,
 12 guests Thursday, Friday and Saturday evenings.
 \$1000 Food and Beverage Minimum

MENU OPTIONS

\$56 THREE-COURSE	\$74 THREE-COURSE	\$94 FOUR-COURSE
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<i>Choice of:</i> Appetizer Main Course Dessert	<i>Choice of:</i> Appetizer Main Course Dessert <i>French Press Coffee and Loose Leaf Tea On Consumption</i>	<i>Choice of:</i> Stationary Platter Appetizers Salad Main Course Desserts
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Chakra Restaurant also offers a children's menu as well as custom-tailored wine dinners and specialty dinners. We will make every effort to accommodate dietary and other special needs. Please contact Evelyn Ciszak, our General Manger, for more information.

OPEN BAR PRICING IS FOR DINNER PARTIES

BEER & WINE OPTIONS One Hour Open Bar - \$16 Per Person Two Hours Open Bar - \$30 Per Person	OPEN BAR OPTIONS WITH DINNER PACKAGES ONLY (No cordials, single malts, cognacs or shots) One Hour Open Bar - \$21 Per Person Every additional hour - \$15 Per Person
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A 22% Service Charge Applies to all Group Dinners.

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.
 Substitutions Are Similar and Will Be Communicated.



Group Dinner Menu Contract

Chakra Restaurant and the undersigned agree as follows:

1. Chakra Restaurant will host the event, on the date, at the time and at the price per guest specified below.
2. Chakra Restaurant must receive the final expected number of guests **72** hours prior to the scheduled event; otherwise, the Maximum Number of Guests listed below will be used as the number of guests.
3. Any increase in the number of guests above the Maximum Number of Guests must be communicated in writing to Chakra's management for approval. Ten people minimum for private dining room.
4. All food and beverage changes are subject to 7% sales tax and 22% service charge.
5. A non-refundable deposit is required to confirm the reservation as follows:

\$ _____ on the date this contract is signed
\$ _____ to be received at least before the event Date

6. Cancellations occurring after the Last Cancellation Date will result in guest being charged in full for the event, including food/beverage charged for the guaranteed number of guests, 7% NJ sales tax, 22% service charge, and any other costs associated with the event (rentals, etc.)
7. All final payments are due at the event's completion and must be paid in full with a valid credit card. Personal or corporate checks are not acceptable as the final payment.

I, as the undersigned, have read, understand, and acknowledge the private dining contract, the stipulations above, and the corresponding private dining room menu. I accept this contract and all stipulations, and agree to comply.

NAME: _____

COMPANY (if applicable): _____

EVENT DATE: _____ EVENT TIME: _____

MAXIMUM NUMBER OF GUESTS: _____ GUARANTEED NUMBER OF GUESTS: _____

AGREED PRICE PER GUEST: _____

DAYTIME PHONE: _____ FAX: _____

ADDRESS: _____ EMAIL: _____

NON-REFUNDABLE DEPOSIT\$

Please Accept One

Last Cancellation Date: _____

I wish to have the check presented on the day of the event and will offer a valid credit card for signature.

Name on Credit Card: _____

Credit Card Number: _____

I do not wish to have the check presented on the day of the event and authorize Chakra to charge the credit card listed.

Expiration Date: _____

SIGNATURE: _____ DATE: _____

Please Submit the Completed Form via Fax to Chakra Restaurant at 201-556-1534.

Passed Hors D' Oeuvres

MENU OPTIONS

One Hour

Please Select Three Hot

Please Select Three Cold

\$ 22 Per Person

Passed Hors D' Oeuvres Selections

Cold

- Tomato with Basil and Mozzarella
- Vietnamese Style Summer Roll, Soy, Ginger, Sesame
- Asparagus Tips with Prosciutto
- Orange-Scented Chilled Cucumber Soup
- Smoked Salmon on Brioche with Dill Sour Cream
- Mini Caesar Salad
- Tuna Tartar on Won Ton Crisp
- Smoked Duck with lentils and green apples

Hot

- Mini Crab Cakes with mustard seed sauce
- Shrimp Toast with Cilantro
- Lobster Cappuccino
- Mushroom Quesadillas
- Mini Beef Brochettes with "TC Steak Sauce"
- Chicken Sate with Peanut Sauce
- Salmon Roulade with Lemon Mayonnaise
- Fried Calamari with Aioli

Premium Updates Additional \$5 per person

- Jumbo Coconut Shrimp
- Foie Gras on Brioche with five spiced Apples
- Sushi or Maki Roll
- Herb Roasted Lamb Chops (Market Price)
- Jumbo Shrimp Cocktail

\$56 Group Dinner Menu

APPETIZER/SALAD COURSE OPTIONS

Choice Of:

Organic Mesclun Greens

Fines Herbes, White Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Lemon Confit, White Anchovies, Parmesan Reggiano

Fried Calamari

Crispy Cherry Peppers, Aioli, Sofrito

ENTREE COURSE OPTIONS

Choice Of:

Simply Grilled Salmon

Mesclun Greens, White Balsamic Vinaigrette

Goffle Farm Chicken Breast

Squashes, Purple Potatoes, Chestnuts, Red Beet Pureé, Cranberry Jus

Peruvian Chicken

Onions, Lime Roasted Potatoes, "Chimichurri"

Rigatoni Squash

Three Squashes, Sage, Pine Nuts, Raisins, Capers, Pecorino Cheese

Vegetarian Option Available Upon Request

DESSERT COURSE OPTIONS

Choice Of:

Warm Valrhona Chocolate Brioche Bread Pudding

Macerated Berries, Vanilla Ice Cream

Goat's Milk Cheesecake

Figs, Port Wine, Honey-Rosemary Ice Cream

French Press Coffee and Loose Leaf Tea On Consumption

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This menu not available on Friday and Saturday evenings.

\$74 Group Dinner Menu

APPETIZER/SALAD COURSE OPTIONS

Choice Of:

Organic Mesclun Greens

Fines Herbes, White Balsamic Vinaigrette

Caesar Salad

Romaine Hearts, Lemon Confit, White Anchovies, Parmesan Reggiano

Fried Calamari

Crispy Cherry Peppers, Aioli, Sofrito

Jumbo Lump Crab Cake

Snow Pea Shoots, Mustard Seed Vinaigrette

ENTREE COURSE OPTIONS

Choice Of:

Crispy Trout

Fennel Orange Salad, Coriander, Smoked Marcona Almonds, Brown Butter

Goffle Farm Chicken Breast

Squashes, Purple Potatoes, Chestnuts Red Beet Puree, Cranberry Jus

Chili-Cinnamon Glazed Chilean Sea Bass

Potato Wrapped SHRIMP, Baby Bok Choy, Lemongrass Nage

"TC Steak"

Colorado Sirloin Steak, TC Steak Sauce

Vegetarian Option Available Upon Request

DESSERT COURSE OPTIONS

Choice Of:

Warm Valrhona Chocolate Brioche Bread Pudding

Macerated Berries, Vanilla Ice Cream

Goat's Milk Cheesecake

Figs, Port Wine, Honey-Rosemary Ice Cream

French Press Coffee and Loose Leaf Tea On Consumption

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\$94 Group Dinner Menu

FIRST COURSE

Deluxe Maki, Sushi & Sashimi Platter

Presented on the table to be shared

SECOND COURSE

Choice Of:

Caesar Salad

Romaine Hearts, Lemon Confit, White Anchovies, Parmesan Reggiano

Grilled Shrimp Roll

Shiitake Mushrooms, Avocado, Wasabi Mayonnaise

Fried Calamari

Crispy Cherry Peppers, Aioli, Sofrito

Arugula Salad

Duck Prosciutto, Roasted Apples and Squash, Pumpkinseed Vinaigrette

Foie Gras

Seasonal Preparation

ENTREE COURSE OPTIONS

Choice Of:

Crispy Trout

Fennel Orange Salad, Coriander, Smoked Marcona Almonds, Brown Butter

Goffle Farm Chicken Breast

Squashes, Purple Potatoes, Chestnuts, Red Beet Puree, Cranberry Jus

Jumbo Lump Crab Cake

Snow Pea Shoots, Mustard Seed Vinaigrette

Chili-Cinnamon Glazed Chilean Sea Bass

Potato Wrapped SHRIMP, Baby Bok Choy, Lemongrass Nage

"TC Steak"

Colorado Sirloin Steak, TC Steak Sauce

Vegetarian Option Available Upon Request

DESSERT COURSE OPTIONS

Choice Of:

Warm Valrhona Chocolate Brioche Bread Pudding

Macerated Berries, Vanilla Ice Cream

Goat's Milk Cheesecake

Figs, Port Wine, Honey-Rosemary Ice Cream

Peanut Daquoise

Caramelized Bananas, Jivara Milk Chocolate Chantilly, Hawaiian Sea Salt

French Press Coffee and Loose Leaf Tea On Consumption

Our Menus Are Updated Seasonally; Some Items May Be Unavailable At the Time of Your Booking.

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