

CATERING MENU



ALLOW US TO
ELEVATE YOUR EVENT



A PLACE WHERE EXTRAORDINARY CUISINE COMPLEMENTS THE ENVIRONMENT

EXPERIENCE A NEW WAY TO MEET WITH CONTEMPORARY
MUSIC-INFUSED DESIGN AT THE VENUE ON MUSIC ROW.

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MIDTOWN MORNING

\$65 per person

breakfast buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

JUICES

orange / cranberry / grapefruit

SEASONAL SLICED FRUIT

HOUSE-MADE PASTRIES

croissants: traditional / chocolate
muffins: blueberry / lemon poppy seed / raisin bran

NY-STYLE BAKED BAGELS

plain / poppy seed / everything / wheat
plain cream cheese / herb cream cheese

UPTOWN MORNING

\$73 per person

breakfast buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

JUICES

orange / cranberry / grapefruit

SEASONAL SLICED FRUIT

YOGURT

individual flavors

FREE-RANGE SCRAMBLED EGGS

chives / aged cheddar

THE CLASSICS

applewood smoked bacon / country-style pork sausage / herb-roasted potatoes

NY-STYLE BAKED BAGELS

plain / poppy seed / everything / wheat
plain cream cheese / herb cream cheese

HOUSE-MADE PASTRIES

croissants: traditional / chocolate
muffins: blueberry / lemon poppy seed / raisin bran

DOWNTOWN MORNING

\$82 per person

breakfast buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

JUICES

orange / cranberry / grapefruit

SEASONAL SLICED FRUIT

ORGANIC BERRIES

YOGURT

individual flavors

FREE-RANGE EGG WHITE SCRAMBLE

chives

THE CLASSICS

turkey bacon / country-style chicken apple sausage

NY-STYLE BAKED BAGELS

plain / poppy seed / everything / wheat
plain cream cheese / herb cream cheese

HOUSE-MADE PASTRIES

croissants: traditional / chocolate
muffins: blueberry / lemon poppy seed / raisin bran

OAT-MILK COOKED OATS

brown sugar / raisins / flax seeds

BREAKFAST ENHANCEMENTS

pricing based on two hours of service

BAGELS & HOUSE-CURED SALMON* \$23 per person

tomatoes / red onions / capers / lemon / cream cheese

OMELETTE STATION *\$24 per person

cage-free eggs / egg whites / spinach / mushrooms / tomatoes / asparagus
peppers / cheddar cheese / swiss cheese / ham / bacon

BREAKFAST BURRITOS \$17 per person

scrambled eggs / chorizo / refried beans / cheddar cheese
jalapeños / sour cream / pico de gallo

BRIOCHE FRENCH TOAST* \$17 per person

vanilla-roasted apple compote / whipped butter / maple syrup / powdered sugar
optional chef attendant

PANCAKES*\$19 per person

blueberries / bananas / chocolate shavings
whipped butter / maple syrup / powdered sugar
optional chef attendant

EGGS BENEDICT*\$24 per person

select 2: turkey bacon / smoked salmon / short rib / bacon / prosciutto / florentine

house-made hollandaise / poached egg / english muffin

ORGANIC BERRY BAR \$15 per person

handpicked berries / yogurt / honey

OAT-MILK COOKED OATS \$13 per person

brown sugar / raisins / flax seeds

*Prepared by a uniformed Culinarian for each station, charged at \$275 per attendant, per 2 hours. One culinary attendant is required for every 75 guests.

EMPIRE STATE MORNING

plated breakfast includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

UPPER WEST SIDE* \$94 per person

assorted juices
poached eggs
smoked pork shoulder
brussel sprouts
diced apple
confit potatoes
variety of housemade pastries / jams & butter

UPPER EAST SIDE* \$92 per person

assorted juices
scrambled eggs
applewood smoked bacon
roasted potatoes
grilled asparagus
slow-cooked tomato
variety of housemade pastries / jams & butter

GOOD MORNING SUNSHINE BRUNCH

\$103 per person

pricing based on two hours of service

JUICES

orange / cranberry / grapefruit

SEASONAL SLICED FRUIT

ORGANIC BERRIES

FREE-RANGE SCRAMBLED EGGS

chives / aged cheddar

HOUSE-CURED SMOKED SALMON

capers / onion / tomato / bagel chips / trout roe / whipped crème fraîche

SHELLFISH & OYSTERS

oysters on the half shell / jumbo prawns / mignonette
traditional cocktail sauce / lemon wedges

BELGIAN-STYLE WAFFLES

macerated strawberries / blueberry compote / bourbon maple syrup

BREAKFAST MEATS

applewood smoked bacon / country-style pork sausage

ROASTED POTATOES

fresh herbs

HOUSE-MADE PASTRIES

croissants: traditional / chocolate
muffins: blueberry / lemon poppy seed / raisin bran

ADD "BUBBLES & MIMOSAS" FOR \$25 PER PERSON

BEVERAGE ENHANCEMENT STATIONS

*bartender required

\$175 bartender fee applies to all bar packages / 1 bartender per 75 guests
pricing based on two hours of service / +\$500 per additional hour

BLOODY MARY BAR* \$32 per person

upgraded vodka / bloody mary mix / assortment of traditional garnishes

LET'S TAKE A BREAK

pricing based on two hours of service

NY STYLE WARM PRETZELS

\$13 per person

queso / mustard

BAGGED KETTLE CHIPS

\$6 per person

onion dip / ranch / ranch & cheddar

HOUSE MADE KETTLE CHIPS + POPCORN

\$9 per person

onion dip / ranch / ranch & cheddar

ENERGY BARS

\$9 per person

kind bars / protein bars

FRESH FRUIT SKEWERS

\$9 per person

yogurt dip

BOWL OF SEASONAL WHOLE FRUIT \$26

MIXED NUTS

\$39/lb (serves 15 guests)

HOUSE-MADE COOKIES

\$65/dozen

chocolate chip / oatmeal cranberry
sugar cookies

HOUSE-MADE PASTRIES

\$44/dozen

croissants: traditional / chocolate
muffins: blueberry / lemon poppy seed
raisin bran

SOFT DRINKS

\$16 per person

assorted regular & diet sodas
sparkling & still water

COFFEE & TEA SERVICE

\$27 per person

2 hour service

lavazza regular & decaffeinated coffee
forté teas / freshly brewed iced tea
refresh \$10 per person / per hour

BEVERAGE BREAK

\$36 per person

2 hour service

lavazza regular & decaffeinated coffee
forté teas / freshly brewed iced tea
assorted regular & diet sodas
sparkling & still water
refresh \$15 per person / per hour

ICELANDIC WATER UPGRADE

\$5 per person

CENTRAL PARK STROLL

"john lennon & yoko ono"

breaks inspired by the beautiful and often synonymous parks within nyc

pricing based on two hours of service

BRYANT PARK \$38 per person

chips: house-made potato / tortilla / vegetable

dips: onion dip / guacamole / edamame hummus

MADISON SQUARE PARK \$38 per person

churros / cupcakes / cookies / sticky buns / monkey bread

INWOOD PARK \$38 per person

trail mix / spiced nuts / wasabi peas

THE SOHO LUNCH

\$96 per person

choice of: (1) soup / (1) salad / (2) sandwiches
lunch buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUPS

\$8 per person for each additional soup

COLD

VICHYSSEOISE

potato / leek / chicken stock

MELON GAZPACHO

mint honeydew / breadcrumbs

SALMOREJO (SPANISH TOMATO)

prosciutto / breadcrumbs

HOT

COUNTRY TOMATO & BASIL

SPRING MINESTRONE

NY-STYLE CORN CHOWDER

bacon / brioche croutons

SALADS

CHEF'S GARDEN MIX

haricot vert / heirloom cherry tomatoes
basil leaves / balsamic vinaigrette

ROASTED BEETS

frisée / upland cress / goat cheese
tarragon-champagne dressing

LITTLE GEMS

point Reyes blue cheese / bacon lardons
pickled onions / chives / blue cheese dressing

SANDWICHES

SMOKED TURKEY BLT

avocado / mayo / brioche bun

ROASTED BLACK PEPPER STRIP LOIN

chicory / creamed horseradish / ciabatta bread

LAYERED VEGETABLES

sprouts / chickpea spread / potato bun

HAM & CHEESE

whole grain mustard / brioche bun

HOUSE-MADE COOKIES

chocolate chip / oatmeal cranberry / sugar

TO-GO

\$75 per person

salad / sandwich / whole fruit / cookie / water

THE NOHO LUNCH

\$103 per person

choice of: (1) soup / (2) salads / (3) sandwiches
lunch buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUPS

\$8 per person for each additional soup

COLD

VICHYSOISE

potato / leek / chicken stock

MELON GAZPACHO

mint honeydew / breadcrumbs

SALMOREJO (SPANISH TOMATO)

prosciutto / breadcrumbs

HOT

COUNTRY TOMATO & BASIL

SPRING MINESTRONE

NY-STYLE CORN CHOWDER

bacon / brioche croutons

SALADS

TRICOLORED KALE CAESAR

romaine hearts / tuscan kale
toasted bread / parmesan cheese
caesar dressing

ROASTED BEETS

frisée / upland cress / goat cheese
tarragon-champagne dressing

LITTLE GEMS

point Reyes blue cheese / bacon lardons
pickled onions / chives / blue cheese dressing

SANDWICHES

SMOKED TURKEY BLT

avocado / mayo / brioche bun

ROASTED BLACK PEPPER STRIP LOIN

chicory / creamed horseradish / ciabatta bread

LAYERED VEGETABLES

sprouts / chickpea spread / potato bun

HAM & CHEESE

whole grain mustard / brioche bun

PORCHETTA

purple mustard / frisée
membrillo / potato bun

HOUSE-MADE COOKIES

chocolate chip / oatmeal cranberry / sugar

THE ASTORIA LUNCH

\$119 per person

lunch buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUPS

\$8 per person for each additional soup

COLD

VICHYSOISE

potato / leek / chicken stock

MELON GAZPACHO

mint honeydew / breadcrumbs

SALMOREJO (SPANISH TOMATO)

prosciutto / breadcrumbs

HOT

COUNTRY TOMATO & BASIL

SPRING MINESTRONE

NY-STYLE CORN CHOWDER

bacon / brioche croutons

SALADS

TOMATO BURRATA

burrata / haricots verts / basil oil

GRILLED VEGETABLES

pearl couscous

MAINS

SEARED BEEF TENDERLOIN

GRILLED SALMON

CAVATELLI PASTA

ciliegine cheese / cherry tomatoes / basil

FARMER'S MARKET GRILLED VEGETABLES

wild mushrooms / farro / broccolini

HOUSE-MADE COOKIES

chocolate chip / oatmeal cranberry / sugar

THE BAY RIDGE LUNCH

\$111 per person

lunch buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUP

MINESTRONE SOUP

artisanal bread / butter

SALADS

WEDGE

point Reyes blue cheese / pickled onion / candied walnuts / blue cheese dressing

ARTICHOKE

frisée / upland crest / toasted hazelnuts / brown butter dressing

MOZZARELLA & TOMATO PANZANELLA

caramelized onions / balsamic vinaigrette

MAINS

GRILLED CHICKEN BREAST

saffron-scented fregola sarda / tuscan black kale

PAN-SEARED BRANZINO

oven-dried tomatoes / roasted root vegetables / tomato coulis

LASAGNA AL FORNO

ricotta / mozzarella / broccolini / toasted almonds

DESSERT

HOUSE-MADE PASTRIES

tiramisu / almond-orange panna cotta / italian sandwich cookies

THE TRIBECA LUNCH

\$116 per person

lunch buffet includes: lavazza regular & decaffeinated coffee / forté teas
pricing based on two hours of service

SOUP

TORTILLA

guajillo chile / avocado / queso fresco / artisanal bread / butter

SALADS

WILD ROCKET

chayote squash / jicama / crispy tortilla chips / chipotle vinaigrette

TRI-COLORED KALE

shaved parmesan / poblano peppers / hand-roasted corn / anchovy dressing

RED & GOLD BEETS

agave syrup / avocado / pepitas / cilantro vinaigrette

MAINS

BEEF, CHICKEN & PORTOBELLO FAJITAS

mixed peppers / onions / cilantro / warm corn & flour tortillas
frijoles negros / sour cream

MEXICAN-STYLE RICE

pico de gallo / tomatillo salsa / salsa roja

DESSERT

HOUSE-MADE PASTRIES

tres leches / chile-spiced chocolate pot de crème / mexican wedding cookies

WORLD MUSIC

tray-passed hors d'oeuvres / pricing based on one hour of service
select 4 items \$50pp / select 6 items \$60pp / select 8 items \$67pp

HOT

spanakopita
almond brie en croûte
falafel / tzatziki
papard-crusted prawns
arancini / tomato coulis
chicken tandoori / raita
chicken satay / peanut sauce
chicken chermoula / spiced aioli
shrimp tempura / wasabi mayonnaise
lamb seekh kabob / black garlic
impossible dumplings / cabbage
mushroom
teriyaki beef satay / thai-spiced sauce
beef tongue / pickled cucumber
crab cakes / remoulade
lobster corn dog / purple mustard
mini beef slides / aged cheddar
horseradish mayo
fontina grilled cheese / tomato jam
mini beef wellington / truffle salsa
cigar bites / poblano peppers
queso fresco / asparagus
empanadas / portobello mushrooms
avocados / sprouts

CHILLED

tuna tartar / taco shell
hamachi poke / seaweed cones
tomato tartar / basil chili cone
buffalo-mozzarella / cherry tomato
ceviche-style marinated scallops
compressed watermelon / whipped feta
vegetarian rice paper rolls
mint basil-soy dressing
poached jumbo shrimp / cocktail sauce
spicy tuna / crispy rice / serrano chili
beef tartare / gribiche
pickled mustard / ciabatta bread

WORLD MUSIC

station pricing based on two hours of service

CHEESE BOARD \$41

local & imported fromage

DIM SUM \$43

chicken pot stickers / cilantro soy sauce / vegetable spring rolls / ponzu
chicken shu mai / barbecue pork bun / vegetable pot stickers / shrimp har gow

**add peking duck +\$22*

FRESH CRUDITE \$35

carrots / tomatoes / asparagus / haricots verts / snap peas / mushrooms / cucumbers
sweet peppers / cauliflower / sprouted lentils / chickpea spread / ranch dressing
avocado & edamame dip / blue cheese dressing / red pepper hummus

MEZZE SPREAD \$43

marinated lamb kafta kabob / charred ras el hanout shrimp kabob / falafel
tabbouleh salad / feta / cheese olives / hummus / baba ghanoush / tzatziki / grilled pita

MEDITERRANEAN SPREAD \$49

heirloom tomato / burrata / torn basil / shaved fennel / parmesan / lemon
grilled vegetables / artichokes / peppers / eggplant / zucchini / mushrooms / olives
carrots / asparagus / sundried tomatoes / parmesan reggiano / grana padano
asiago / teleggio / la tur / prosciutto / salami / soppressata / capicola / honeycomb
almonds / dried fruit / jam / artisanal breads with assorted mustards

SUSHI & SASHIMI STATION \$68

tuna / shrimp / salmon / hamachi / yellowtail / spicy tuna rolls
california rolls / pickled ginger / wasabi / soy sauce
(platters \$38)

WORLD MUSIC

station pricing based on two hours of service

AREPA STATION* \$44

CHICKEN

shredded chicken / mayonnaise / avocado / cilantro / yellow cheese

BEEF

venezueland-style shredded meat / mozzarella cheese

BLACK BEAN

avocado / plantain

SAUCES

garlic and cilantro mayo / avocado salsa / spicy pickle sauce

EMPANADA STATION \$44

black bean / chicken and avocado / braised duck / ground beef

SAUCES

salsa verde / salsa roja / garlic mayo / chimichurri / harissa

POKE BOWL STATION* \$50/person

tuna / salmon / edamame / mango / smoked pineapple / crispy shallots / cucumber
avocado / nori strips / seaweed salad / sesame seeds / spicy mayo / poke sauce / soy yuzu

TACO BAR* \$52

choice of 2:

lamb-barbacoa / swordfish / skirt steak / al pastor celery root

soft corn tortilla / cabbage / jalapeño / pickled red onion / pico de gallo
red salsa / green salsa / mixed salsa (tomato + chili sauce)

*Prepared by a uniformed Culinarian for each station, charged at \$275 per attendant, per 2 hours.
One culinary attendant is required for every 75 guests.

WORLD MUSIC

station pricing based on two hours of service

SLIDER STATION \$49/person

beef / crabcake / pulled pork / short rib / fries

CHURRASCARIA STATION* \$54/person

beef picanha / beef tenderloin / spicy sausage / roasted vegetables / garden salad
twice-cooked lemon potatoes / feijoada rice and beans

PAELLA* \$54/person

SEAFOOD

bomba rice / mussel / prawn

VEGETARIAN

mushroom / dashi

PASTA* \$42/person

BUTTERNUT SQUASH RAVIOLI

brown butter sage

FOUR CHEESE TORTELLINI

tomato basil

CAVATELLI

tarragon / bison bolognese

MAC AND CHEESE* \$42

choice of: rigatoni / elbow

traditional / short rib / truffle salsa / bacon lardon
add lobster +\$12/person

WORLD MUSIC

station pricing based on two hours of service

BUTCHER'S BLOCK*

ROASTED-PEPPERED BEEF TENDERLOIN \$54

potato au gratin / grilled asparagus / wild mushrooms / horseradish cream

ROASTED WHOLE TURKEY \$48

grilled broccolini / apple-chestnut stuffing / gravy cornbread

SLOW-COOKED CRISPY PORCHETTA \$52

garlic-chili broccoli rabe / red flint polenta / sage pork jus

SALT-CRUSTED SALMON \$49

fennel carrot escabeche / red pepper piperade

CARVED SUCCULENT PIG* \$52

choice of:

ASIAN

bao bun / mixed herbs / spicy pickled chili / thai mayo / fried rice

AMERICAN

cornbread / coleslaw / spicy homemade barbecue sauce / mac and cheese

TAKING IT TO THE STREETS

each of new york city's neighborhoods has its own vibe & flavor
choice of (2) "neighborhoods"
buffet pricing based on two hours of service

SPANISH HARLEM \$52

marinated skirt steak & chicken fajitas / jicama-cilantro-cabbage-jalapeño salad
warm corn & flour tortillas / cheese enchilada / refried beans / spanish rice
salsa verde / pico de gallo / salsa quemada

CHINATOWN \$43

chicken pot stickers / vegetable spring rolls / chicken shu mai / pork steam buns
shrimp har gow / cilantro soy / ponzu

RIVERDALE \$42

seasonal vegetable crudité / buttermilk ranch / olive tapenade / white bean dip
blue cheese dressing / local cheeses / handcrafted breads / fig cake / roasted nuts / dried fruit

DUMBO \$55

oysters on the half shell / mignonette / cocktail sauce / lemon wedges / crab salad
butter lettuce / poached jumbo prawns / steamed octopus salad / local fish ceviche

LITTLE ITALY \$52

antipasto & charcuterie / crispy romaine hearts / parmesan / croutons
caesar dressing / rigatoni bolognese / fresh basil / aged parmesan
fresh tossed pizza: margarita / italian-picante salami / chopped greens & prosciutto

WEST VILLAGE \$18

funfetti cakes / banana-vanilla pudding / s'mores chocolate tarts

THE EMPIRE STATE DINNER

3 COURSE DINNER \$167/person

choice of: (1) app, soup, or salad / (1) main / (1) dessert

4 COURSE DINNER \$183/person

choice of: (1) app + soup combo / (1) app + salad combo
(1) salad + soup combo / (1) main / (1) dessert

5 COURSE DINNER \$198/person

choice of: (1) app / (1) soup / (1) salad / (1) main / (1) dessert

additional main dish selection \$48 per person
pricing based on two hours of service

APPETIZERS

RAINBOW TROUT

niçoise-style

CLASSIC CRAB CAKES

charred corn / salted cucumber salad

SLOW-COOKED BEEF CHEEKS

soft polenta / aged parmesan / celery sticks / salsa verde

CRISPY PORK BELLY

warm lentils / chickpeas / honey

SOUP

HEIRLOOM TOMATO

basil oil / tomato crostata

MUSHROOM CAPPUCINO

toasted brioche

SWEET CORN BISQUE

crispy cornbread / artisanal breads and butter

THE EMPIRE STATE DINNER

continued

SALADS

HEIRLOOM TOMATO STACK

hand-pulled mozzarella / basil-pesto balsamic glaze

WILD ROCKET

manchego cheese / farro / dates / walnut dressing

TRI-COLORED QUINOA

pine nuts / green beans / pea shoots / avocado / peas

SEAFOOD

RED SNAPPER

broiled trumpet mushrooms / charred broccoli rabe / heirloom beet hash

SCALLOPS

fresh grits / peas / pea shoots / brown butter

SALMON

wild red rice / miso / broccoli leaves / sorghum

MEAT

GRILLED BEEF TENDERLOIN

mashed potatoes / grilled chicory / asparagus / red wine sauce

BEEF FILET MIGNON

salt-baked celeriac / cannellini beans / guanciale / young broccolini / bordeaux sauce

BEEF SHORT RIBS

cauliflower mash / pecorino cheese / herb-roasted butternut squash
gremolata / madeira sauce

THE EMPIRE STATE DINNER

continued

POULTRY

GRILLED CHICKEN BREAST

spaghetti squash / parmesan / farrotto / escarole / sage-butter sauce

ROASTED CHICKEN BREAST

chermoula / smoked potato / dried limes / gold quinoa / chickpeas / vermouth jus

DUCK BREAST

rutabaga / bebere-spiced carrots / charred dates / mustard greens / port wine reductions

VEGETARIAN

GNOCCHI

foraged mushrooms / hazelnuts / fava beans

QUINOA CAKE

potato and cauliflower curry / chaat

RATATOUILLE LASAGNA

tomato sugo / ricotta

DESSERT

VANILLA BEAN CRÈME BRÛLÉE

brandy snap / berries / dried meringue

VALRHONA CHOCOLATE TART

espresso crème anglaise / ice wine reduction / chocolate pearls

CINNAMON APPLE PARFAIT

vanilla bean / caramel / apple crumble

ALMOND TART

lemon curd / citrus-white fudge shavings

CHOCOLATE-HAZELNUT DOME

nutella center / raspberries / hazelnut tuile

THE AFTER PARTY

station pricing based on two hours of service

HYPNOTIZE \$30 per person

double chocolate chunk cookies / éclairs / lemon meringue tarts / tiaramisu
rum baba / paris-brest / pâte de fruit

NEW YORK, NEW YORK \$34 per person

red velvet mini cupcakes / blueberry-yuzu tarts / key lime pie / marshmallow
crunchy meringue / macaroons / cake pops

ICE ICE BABY* \$19 per person

tahitian vanilla bean / chocolate / strawberry

ICE CREAM ENHANCEMENTS

CLASSICS \$7 per person

sprinkles / cherries / chocolate shavings / almonds
whipped cream / fudge / caramel sauce

REMIX \$9 per person

m&m's / gummies / oreos / peanut butter cups
pecans / whipped cream / butterscotch

CHEERS

bar packages include: assorted juices / sodas / still & sparkling water

*bartender is required

\$175 bartender fee applies to all bar packages / 1 bartender per 75 guests

pricing based on two hours of service

GOLD PACKAGE* \$55 per person

selection of house wines: (1) red / (1) white / (1) sparkling + full beer list

PLATINUM PACKAGE* \$80 per person

selection of house wines: (1) red / (1) white / (1) sparkling + full beer list

tito's vodka / tanqueray gin / bacardi select rum / lunazul blanco

jack daniel's whiskey / maker's mark / johnnie walker red scotch / hennessy vs cognac

MULTI-PLATINUM PACKAGE* \$105 per person

selection of house wines: (2) red / (2) white / (1) sparkling + full beer list

grey goose vodka / st. george terroir gin / plantation rum / herradura blanco

jameson irish whiskey / knob creek / knob creek rye

johnnie walker black scotch / remy martin vsop cognac

DIAMOND PACKAGE \$135 per person

upgraded wines (2) red / (2) white / (1) sparkling + full beer list

belvedere / hendrick's gin / ron zacapa / woodford reserve / toki japanese whiskey

glenlivet 12 / hennessy vsop / casamigos blanco

upgrade a single liquor \$10 per person

upgrade 2 liquors \$15 per person

upgrade wines \$10 per person

additional \$20/per person for each additional hour for gold bar extension

additional \$30/per person for each additional hour for platinum bar extension

additional \$40/per person for each additional hour for multi-platinum bar extension

additional \$50/per person for each additional hour for diamond bar extension

HOUSE WINE

SPARKLING

cune cava brut (catalonia, spain)

WHITE

change sauvignon blanc (languedoc-roussillon, france)

st. huberts the stag chardonnay (california)

da vinci, delle venezie pinot grigio (italy)

RED

rickshaw cabernet sauvignon (california)

hahn pinot noir (california)

orube, rioja crianza (rioja, spain)

WINE UPGRADES \$10 per person

SPARKLING

la marca prosecco (veneto, italy)

WHITE

kim crawford sauvignon blanc (malborough, new zealand)

maso canali, trentino pinot grigio (italy)

cakebread cellars, chardonnay (napa valley)

RED

justin cabernet sauvignon (paso robles, california)

carpe diem pinot noir (anderson valley)

valdubon ribera del duero, tempranillo (spain)

BOTTLED BEER

corona extra / stella artois / heineken / brooklyn east ipa / budlight

SPECIALTY COCKTAILS

\$300 per gallon (1 gallon serves 20 guests)

HEMINGWAY

tanqueray gin / maraschino / lime / grapefruit / pear

ITALIAN TONIC

new amsterdam vodka / amaro / grapefruit / tonic

JUNGLE BIRD

ron del barrilito 3 star / select aperitivo / lime / pineapple

MEZCAL MARGARITA

derrumbes oaxaca mezcal / lime / agave

DON FULANO PALOMA

don fulano blanco tequila / pamplemousse liqueur / lime / grapefruit soda

PINEAPPLE MARGARITA

luna azul añejo tequila / cointreau / pineapple / lime / agave

KENTUCKY MAID

horse soldier straight bourbon / lime / cucumber / mint

NEGRONI SBAGLIATO

select aperitivo / sweet vermouth / la marca