

Wedding Reception Canapé

Standard Sliders

Brioche Bun, SEV Sauce, B&B Pickle, Cheddar

Fried Cauliflower (GF)

Curried Aioli, Cilantro

Tuna Tartare Taco (GF)

Chili, Lime, Avocado

Beef Toast

Horseradish Cream, Arugula

Truffled Mac N Cheese

Aged Cheddar Fondue

Spanakopita (VG)

Spinach, Feta, Phyllo

Fried Chicken Bites

Aleppo Honey

Seared Ahi Tuna (GF)

Togarashi Spice, Tamari Glaze, Avocado Mousse, Scallion

Honeynut Squash Shooter (VG + GF)

Coconut, Pepitas

Avocado Tacos (V + GF)

Pickled Red Onion, Micro Cilantro

Beef Empanada

Roasted Beet Bite (GF)

Whipped Goat's Cheese, Hazelnut, Tarragon

Saffron Arancini

Tomato-Basil Aioli

Chickpea Falafel (GF)

Harissa Yogurt, Zaatar

Ricotta Crostini

Honey, Thyme, Calabrian Chili, Micro Arugula

Smoked Salmon

Cucumber, Roe, Chervil

V = Vegan, VEG = Vegetarian, GF = Gluten Free

The Standard Deluxe \$250

3 Hour Deluxe Open Bar Package

Complimentary Moët & Chandon Toast upon arrival

2 hours passed hors d-oeuvres (choice of 4)

The Standard Premium \$300

4 Hour Deluxe Open Bar Package with specialty cocktail

Complimentary Moët & Chandon Toast upon arrival

2.5 hours passed hors d-oeuvres (choice of 6)

Standard Wedding Seated 3-Course Dinner

To Start Choice of 1

Shrimp Cocktail
Jumbo Prawns, Tomatillo Cocktail Sauce, Tajin Spice

Little Gem Salad
Radishes, Shaved Fennel, Soft Herbs,
Fennel Pollen Vinaigrette

Classic Caesar
Little Gem Lettuce, Crushed Garlic, Parmesan

Chicory Salad (VG + GF)
Candied Pepitas, Grapefruit, Charred Shallot Vinaigrette

Mains Choice of 3

Roasted Chicken (GF)
Root Vegetable Smash, Marjoram Oil, Herbed Jus

Roasted Halibut
Lentils, Citrus, Fennel, Castelvetro Olive

Roasted Winter Squash (VG + GF)
Coconut Milk Braised Greens, Baharat, Pepitas

Braised Short Ribs (GF)
Black Garlic, Parsnip, Radicchio

Gnocchi Pomodoro
Ricotta Gnocchi, Heirloom Tomatoes, Thai Basil

Dessert Choice of 1

Flourless Chocolate Cake
Chocolate Ganache, Strawberry Coulis

Lemon Tart
Labne, Quince Compote, French Buttercream

Opera Cake
Almond Sponge Cake, Coffee Liqueur, French Buttercream

The Standard Deluxe \$350

4 Hour Deluxe Open Bar Package
Complimentary Moet & Chandon Toast Upon Arrival
1 hours Passed Hors d-oeuvres (Choice of 4)

The Standard Premium \$375

4 Hour Deluxe Open Bar Package with Specialty Cocktail
Complimentary Moet & Chandon Toast Upon Arrival
1.5 hours Passed Hors d-oeuvres (Choice of 6)

Standard Wedding Seated 4-Course Dinner

To Start

Choice of 1

Little Gem Salad

Radishes, Shaved Fennel, Soft Herbs,
Fennel Pollen Vinaigrette

Classic Caesar

Little Gem Lettuce, Crushed Garlic, Parmesan

Chicory Salad (VG + GF)

Candied Pepitas, Grapefruit, Charred Shallot Vinaigrette

Mains

Choice of 3

Roasted Chicken (GF)

Root Vegetable Smash, Marjoram Oil, Herbed Jus

Roasted Halibut

Lentils, Citrus, Fennel, Castelvetro Olive

Roasted Winter Squash (VG + GF)

Coconut Milk Braised Greens, Baharat, Pepitas

Braised Short Ribs (GF)

Black Garlic, Parsnip, Radicchio

Gnocchi Pomodoro

Ricotta Gnocchi, Heirloom Tomatoes, Thai Basil

Appetizers

Choice of 1

Burrata

Roasted Beets, Hazelnuts, Citrus

Mushroom Terrine

Cafe Grown Mushrooms, Truffled Mustard,
Petit Potato Bread

Shrimp Cocktail

Jumbo Prawns, Tomatillo Cocktail Sauce, Tajin Spice

Dessert

Choice of 1

Flourless Chocolate Cake

Chocolate Ganache, Strawberry Coulis

Lemon Tart

Labne, Quince Compote, French Buttercream

Opera Cake

Almond Sponge Cake, Coffee Liqueur, French Buttercream

The Standard Deluxe \$375

4 Hour Deluxe Open Bar Package
Complimentary Moët & Chandon Toast Upon Arrival
1 hours Passed Hors d-oeuvres (Choice of 4)

The Standard Premium \$400

4 Hour Deluxe Open Bar Package with Specialty Cocktail
Complimentary Moët & Chandon Toast Upon Arrival
1.5 hours Passed Hors d-oeuvres (Choice of 6)

Family Style Dinner

To Start

Little Gem Salad

Radishes, Shaved Fennel, Soft Herbs,
Fennel Pollen Vinaigrette

Classic Caesar

Little Gem Lettuce, Crushed Garlic, Parmesan

Chicory Salad (VG + GF)

Candied Pepitas, Grapefruit, Charred Shallot Vinaigrette

Mains

Roasted Chicken

Summer Squash, Pistachio Pesto, Herbed Jus

Roasted Halibut

Lentils, Citrus, Fennel, Castelvetro Olive

Roasted Winter Squash (VG + GF)

Coconut Milk Braised Greens, Baharat, Pepitas

Braised Short Ribs

Pea Smash, Polenta, Herbed Jus, Pea Tendrils

Gnocchi Pomodoro

Ricotta Gnocchi, Heirloom Tomatoes, Thai Basils

Dessert

Flourless Chocolate Cake

Chocolate Ganache, Strawberry Coulis

Lemon Tart

Labne, Quince Compote, French Buttercream

Opera Cake

Almond Sponge Cake, Coffee Liqueur, French Buttercream

Appetizers

Shrimp Cocktail

Jumbo Prawns, Tomatillo Cocktail Sauce, Tajin Spice

Flatbread

Arrabbiata Sauce, Stracciatella, Arugula Pesto

Steak Tartare

Cured Egg Yolk, Sprouts, Gaufrette

Seasonal Hummus

Crudite, Naan Bread

Sides

Roasted Baby Carrots

Avocado, Puffed Rice, Carrot Top Pesto

Pommes Purée

Roasted Romanesco

Sultanas, Anchovy, Calabrian Chili

Haricot Verts

Spiced Almonds, Fine Herbes

The Standard Deluxe \$300

Seated Family Style Dinner / Selection of Salad,
Appetizer, 2 Mains, 1 Side and Individually-Plated Dessert.
3-Hour Deluxe Bar with

Complimentary Moët & Chandon Toast.

1 hours Passed Hors d-oeuvres (Choice of 4)

The Standard Premium \$350

Seated Family Style Dinner / Selection of 1 Salad,
2 Appetizers, 2 Mains, 3 Sides and Individually
plated dessert. 4 Hour Deluxe Bar with
complimentary Moët & Chandon toast.

1.5 hours passed hors d-oeuvres (choice of 6)

Bar Packages

Top Shelf Liquors

Selection of Premium Liquors May Include:

Grey Goose, Tito's, Hendrick's, Tanqueray, Casamigos Blanco, Don Julio, Bacardi Silver, Ron Zacapa 23 Year, John Walker Black Label, Macallan 12, Maker's Mark, Wild Turkey Bourbon, Campari, Combier, Dolin Dry, Dolin Rouge

Wine & Sparkling

Selection of Wines May Include:

Benito Santos, Albariño 2020, Rias Baixas, Spain
Complices de Loire, Sauvignon Blanc 2020, Loire Valley, France
Grenache Blend, Bieler Pere & Fils, Sabine 2020, Aix-en-Provence, France
DeForville, Barbera d'Asti 2019, Piedmont, Italy
Chateau Sainte Marie, Vieilles Vignes 2018, Bordeaux, France
Tulia, Prosecco Brut NV, Veneto, Italy

Beer

Selection of Imported And Domestic Beers May Include:

Stella Artois, Modelo, Standard Bräuhaus Helles Lager

Seasonal Standard Specialty Cocktails

MARIGOLD: Chamomile & Marigold Vodka, Rhubarb, Lime, Soda
NO PROBLEM: Jalapeno Infused Tequila, Honeyed Pineapple, Lemon, Bitters
HEART OF GOLD: Cognac, Rye, Sweet Vermouth, Yellow Chartreuse, Lemon Oil
FEELING BONITA: Mezcal, Blanco Tequila, Blood Orange, Kumquat, Lime, Bitters
KING'S CROSS: Gin, Fino Sherry, Chamomile, Lemongrass, Lemon, Orange Bitters
VIOLET BEAUREGARDE: Gin, Ume Plum, Bergamot Liqueur, Sparkling Wine, Lemon

All bar packages include traditional mixers, juices, soft drinks,
Aqua Panna & Pellegrino Bottled Water

Deluxe Top Shelf Bar (Top Shelf Liquors, Wine, Sparkling, Beer, & One Specialty Cocktail)

\$35 per person each additional hour

Limited Bar (Wine, Sparkling, Beer, & One Specialty Cocktail)

\$30 per person each additional hour

Wine, Sparkling, & Beer Bar

\$20 per person each additional hour

A minimum 10-person guest count required for all event package pricing
Pricing is subject to an 8% administrative fee and 8.875% sales tax and applicable gratuities