



Private Dining and Special Events
Hank's Oyster Bar, Old Town Alexandria

818 N. St Asaph Street Alexandria, VA 22314

(703) 739-4265

www.hanksoysterbar.com/old-town/private-dining/





OUR SPACES

LARGE PARTY RESERVATIONS

We are happy to accommodate large party reservations for 9-12 guests. These reservations must be made up to 28 days in advance by calling the restaurant directly during business hours and are subject to an automatic 20% service charge.

THE NOOK

Located on the first floor, adjacent to the main dining room, this completely private space can accommodate up to 20 guests for a seated event, or 30 for a casual reception.

THE SECOND FLOOR

Our entire second floor is dedicated to private events of all kinds, featuring a fully customizable space consisting of one large or two smaller spaces. This flexible design allows us to easily accommodate gatherings from 12 to 80 guests, in a variety of set-ups.

Our talented team of chefs and hospitality professionals work together to create one-of-a-kind celebrations, gatherings, and meetings for our clients and their guests, allowing you to sit back while we turn your meal into a lasting memory.

Our Second Floor Event Space is Ideal for:

Holiday Parties

Wedding Receptions, Brunches, and Rehearsal Dinners

Family Celebrations: Birthdays, Anniversaries, Baby Showers

Meetings of Distinction: Half and Full Day Meetings and Breakouts

OUR SPACES

THE ROOFTOP

Offering a bird's eye view of Old Town North, our rooftop offers the very best of "outdoor" dining under our fully retractable roof enclosure with drop down sides that can be opened and closed depending on the weather.

ROOFTOP DINING

Occupying the best seats in the house with 270-degree views of the Old Town North skyline, this semi-private space can seat up to 40 guests for a seated, plated event.

ROOFTOP RECEPTIONS

Utilizing our high top tables and accompanying high back dining chairs directly in front of our rooftop bar, this semi-private space can accommodate groups of 13 to 40 for a reception style event of passed bites and table side beverage service.

ROOFTOP BUY OUT

A full rooftop buy out can accommodate up to 80 guests for a seated event or 100 guests for a standing, reception style event. Please note only full rooftop buy outs have use of the rooftop bar.

MORE THAN 100 GUESTS? RENT THE ENTIRE BUILDING!

For those looking to go all out...Hank's Oyster Bar, Old Town can host the ultimate multi-floor cocktail reception for up to 200 guests or the full suite of wedding day festivities: ceremony, cocktail hour, and dinner for up to 80 guests, split amongst our multiple floors of space.



NOOK ENTRANCE



THE NOOK



ROOFTOP RECEPTION



ROOFTOP DINING



**2ND FLOOR
EVENT SPACE**



**2ND FLOOR
EVENT SPACE**

EVENT POLICIES

HOURS OF OPERATION

Hank's Oyster Bar, Old Town is currently open Tuesday-Sunday for food & drinks starting at 11am. Do know we are happy to consider events outside our normal hours of operations.

FOOD AND BEVERAGE OFFERINGS

To best serve your guests, we've created the attached food and beverage offerings offering a range of brunch, dinner, and reception offerings. Only Large Party Reservations of 9-12 guests may opt to order a la carte from our main menu.

FOOD AND BEVERAGE MINIMUMS

All semi-private, private and buy out events are subject to a contracted food and beverage minimum spend specific to the date, time, and duration of your booking. The minimum does not include 11% State and City Tax, nor our 25% Service Charge.

SERVICE CHARGE

A 25% service charge is applied to all food, beverage, and ancillary charges where applicable on the final bill.

TAX EXEMPTION

Groups or organizations claiming exemption from applicable taxes are responsible for providing Hank's Oyster Bar with a copy of a valid tax exemption certificate 3 business days in advance of your party's arrival.

CONTRACTS, DEPOSIT, AND FINAL PAYMENT

We require a signed contract and deposit based upon a percentage of the quoted food and beverage minimum for all semi-private, private, and buy out events. Furthermore, your reservation is not considered definite until a contract and deposit are received. Final charges are due the day of the event via credit card or cash.

In the event that your food and beverage charges do not meet the contracted minimum, an unmet minimum charge will be added to your final bill.

OUTSIDE FOOD AND BEVERAGE

No food or beverages of any kind will be permitted to be brought into the restaurant by the Patron's guests or invitees, without prior knowledge and consent of the Property.

TWO COURSE PLATED BRUNCH

Available from 11am - 3pm Friday-Sunday.

STARTERS - SELECT 3

4 East Coast Oysters on the Half Shell
Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon
Hush Puppies with Cayenne Remoulade
Seasonal Fruits & Berries

MAINS - SELECT 3

French Toast with Fresh Fruit and Applewood Smoked Bacon
Vegetable Frittata with House Salad
Crab Cake Eggs Benedict with Breakfast Potatoes +\$11 per person
Shrimp and Grits with Andouille Sausage
Entree Sized Caesar Salad with Chilled Jumbo Shrimp
Fried Oyster Po'boy with Old Bay Fries
Smoky BBQ Fried Chicken Sandwich with Old Bay Fries
New England Style Lobster Roll with Old Bay Fries +\$16 per person

\$35 per person

ADDITIONAL SIDES - \$7 per person, per side

Applewood Smoked Bacon
Breakfast Potatoes
Old Bay Fries
Seasonal Fruits & Berries

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

THREE COURSE PLATED BRUNCH

Available from 11am - 3pm Friday-Sunday.

STARTERS - SELECT 3

4 Salty Wolfe Oysters on the Half Shell
Caesar Salad
Bacon Topped Deviled Eggs
Seasonal Fruits and Berries
Mini Vegetable and Goat Cheese Quiche
Smoked Salmon Dip, Everything Bagel Chips

MAINS - SELECT 3

French Toast with Fresh Fruit and Applewood Smoked Bacon
Fish and Chips
Shrimp & Grits with Andouille Sausage, Add A Fried Egg + \$3
Roasted Lamb Sandwich
with Cucumbers, Radishes, Feta Cheese And Garlic Yogurt Sauce
Salmon Cake Benedict, Breakfast Potatoes
Fried Chicken and Waffles, add a Fried Egg +\$3
New England Style Lobster Roll with Old Bay Fries +\$16 per person

DESSERT - SELECT 1

Chocolate Mousse
Key Lime Pie
Dessert Bar Assortment (served family style)

\$45 per person

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

2 COURSE PLATED LUNCH

Available from 11am - 2pm Friday-Sunday.

SOUP OR SALAD COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon

MAINS - SELECT 3

Shrimp Po'boy with Old Bay Fries
Oyster Po'boy with Old Bay Fries
Crab Cake Sandwich with Old Bay Fries +\$5 per person
Smoky BBQ Fried Chicken Sandwich with Old Bay Fries
New England Style Lobster Roll with Old Bay Fries +\$16 per person
Fish and Chips with Cole Slaw
Entree Sized Caesar Salad with Chilled Jumbo Shrimp

\$35 per person

ADD A DESSERT - \$10 per person

Chocolate Mousse
Key Lime Pie
Dessert Bar Assortment (served family style)

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

MEXICO MEETS THE CHESAPEAKE

FAMIL STYLE OR BUFFET SERVICE. Minimum 12 Guests

STARTERS - SELECT 2

Scallop Crudo, marinated in a citrus jalapeno sauce
 Mexican Caesar Salad
 Guacamole and Salsa with Tortilla Chips
 Warm Crab Dip with Tortilla Chips
 Quesdo Fundido with Tortilla Chips

TACO BAR - SELECT 3 PROTEINS

Herb-Marinated Grilled Shrimp, Braised Pork, Braised Short Rib,
 Fried Cod, Fried Mahi Mahi, Seared Tuna +3, Blackened Chicken,
 Fried Shrimp, Butter Poached Lobster+\$14

Taco Bar Includes

Soft Flour and Hard Corn Tortilla Shells

Toppings

Avocado, Pico de Gallo, Slaw, Radishes, Cucumbers, Jalapeno,
 Pickled Red Onions, Queso Fresco, Corn Nuts, Cilantro, Limes

Sauces

Avocado Aioli, Siracha Aioli, Cayenne Remoulade, Crema,
 Tomatillo Salsa

SIDES - SELECT 2

Mexican Street Corn, Black Beans, Refried Beans,
 Chayote Salad, Mexican Rice

DESSERT

Assorted Dessert Bars and Mini Whoopie Pies

\$45 per person

ADD CORN AND CRAB TAMALES - \$12 per person

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
 Listed prices and offerings are not guaranteed and subject to change.

ITALY MEETS THE CHESAPEAKE

FAMIL STYLE OR BUFFET SERVICE. Minimum 12 Guests

FLATBREAD - SELECT 1

Lobster Fra Diablo, Fried Calamari, Oyster Rockefeller,
Seasonal Vegetable

Sunday Gravy, served with Fettucine

Sunday Gravy Proteins - SELECT 2

Housemade Veal/Beef/Pork Meatballs, Braised Beef Short Ribs,
Italian Sausage, Braised Pork Shoulder

PASTA - SELECT 1

Linguine with Clams

Mixed Seafood Fettucine +12

Vegan Pasta Primavera, Green Goddess Sauce

Lobster Risotto +14

Chicken Alfredo

Baked Ziti with Shrimp and Marinara Sauce

Orecchiette with Italian Sausage and Broccoli Rabe

SIDES - SELECT 2

Hank's Caesar Salad

Antipasto (Cheeses, Olives, Marinated Vegetables)

Sauteed Broccolini

Fried Zucchini with Goat Cheese Cream

Parmesan Stuffed Mushrooms

DESSERT

Assorted Dessert Bars and Mini Whoopie Pies

\$55 per person

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

HANK'S BACKYARD BBQ

FAMIL STYLE OR BUFFET SERVICE. Minimum 12 Guests

STARTERS - SELECT 2

Hog Island Style BBQ Oysters
 Assorted Deviled Eggs
 Hushpuppies, Cayenne Remoulade
 Caramelized Onion Dip with Housemade Potato Chips
 Peel-n-Eat Shrimp
 Popcorn Shrimp, Cayenne Remoulade

MAINS - SELECT 3

BBQ Pork Spareribs
 Molasses Braised Short Ribs
 BBQ Bone-In Chicken Breast
 Fried Chicken Thighs, Comeback Sauce
 BBQ 'Ora King' Salmon
 BBQ Jumbo Shrimp, Compound Butter
 Grilled Lobster with Melted Butter +20
 Grilled Vegetables

SIDES - SELECT 2

Coleslaw, Old Bay French Fries, Collard Greens, Mac and Cheesy,
 Tomato Salad (in season), Corn on the Cob, Hank's Potato Salad

DESSERT

Assorted Dessert Bars and Mini Whoopie Pies

\$58 per person

ADD BAKED POTATO BAR - \$10 per person

Baked Russet Potatoes with Assorted Toppings
*Cheddar Cheese, Beef Chili, Green Onions, Bacon, Jalapeno, Herbs,
 Sour Cream, BBQ Sauce, Compound Butter*

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
 Listed prices and offerings are not guaranteed and subject to change.

BEST OF HANK'S BUFFET

BUFFET SERVICE ONLY. Minimum 12 Guests

STARTERS - SELECT 2

Caesar Salad, Seasonal Salad with Limon Vinaigrette,
New England Clam Chowder with Bacon, Lobster Bisque,
East Coast Oysters on the Half Shell, Assorted Deviled Eggs

MAINS - SELECT 2

Chimichurri Marinated Grilled Flank Steak
Garlic & Herb Marinated Roasted Leg of Lamb
Herb Roasted Pork Loin
Herb Roasted Bone-In Chicken Breast
Lemon-Herb Grilled Salmon
Sauteed Shrimp with Garlic and Herbs
Grilled Lobster with Melted Butter +20
Panko Crusted Crabcakes +11

PASTA - SELECT 1

Linguine with Clams
Bolognese Pappardelle
Baked Ziti with Shrimp and Maranara Sauce
Mixed Seafood Fettucine +12
Vegan Pasta Primavera with Green Goddess Sauce
Lobster Risotto +14

SIDES - SELECT 2

Roasted Pee Wee Potatoes, Mac and Cheesy, Seasonal Vegetables
Collard Greens, Old Bay Fries, Corn on the Cob

DESSERT

Assorted Dessert Bars and Key Lime Pie

\$68 per person

ADD BAKED POTATO BAR - \$10 per person

*Cheddar Cheese, Beef Chili, Green Onions, Bacon, Jalapeno, Herbs,
Sour Cream, BBQ Sauce, Compound Butter*

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

3 COURSE PLATED DINNER

SOUP OR SALAD COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon

MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw
Fresh Catch of the Day
Molasses Braised Short Ribs, Seasonal Vegetable and Mac N Cheesy
Half Roasted Chicken, Seasonal Vegetable and Mac N Cheesy
Seafood Fettuccine +\$12 per person
shrimp, lobster, and scallops tossed in a chipotle cream sauce
Pasta Primavera
seasonal vegetables tossed with fettuccine and a vegan green goddess sauce
Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$11 per person
New England Style Lobster Roll with Old Bay French Fries +\$16 per person

DESSERT - SELECT 1

Key Lime Pie
Chocolate Mousse
Dessert Bar Assortment (served family style)

\$68 PER PERSON

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

4 COURSE PLATED DINNER

STARTERS - SELECT 2

4 Hog Island Style BBQ Oysters
 4 East Coast Oysters on the Half Shell
 Seafood Ceviche with Lime and Jalapeño
 Hush Puppies with Cayenne Remoulade

SOUP OR SALAD COURSE

Caesar Salad
 House Green Salad
 Cup of Lobster Bisque
 Cup of New England Clam Chowder with Bacon

MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw
 Fresh Catch of the Day
 Molasses Braised Short Ribs, Seasonal Vegetable and Mac N Cheesy
 Half Roasted Chicken, Seasonal Vegetable and Mac N Cheesy
 Seafood Fettuccine +\$12 per person
 shrimp, lobster, and scallops tossed in a chipotle cream sauce
 Pasta Primavera
 seasonal vegetables tossed with fettuccine and a vegan green goddess sauce
 Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$11 per person
 New England Style Lobster Roll with Old Bay French Fries +\$16 per person

DESSERT - SELECT 1

Key Lime Pie
 Chocolate Mousse
 Dessert Bar Assortment (served family style)

\$77 PER PERSON

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
 Listed prices and offerings are not guaranteed and subject to change.

HANK'S NEW ENGLAND SEAFOOD BOIL

FAMILY STYLE STARTERS

East Coast Oysters on the Half Shell
Fried Oysters with Lemon and Tartar Sauce
Hushpuppies with Cayenne Remoulade

SOUP OR SALAD COURSE

Caesar Salad
House Green Salad
Cup of Lobster Bisque
Cup of New England Clam Chowder with Bacon

FAMILY STYLE SEAFOOD BOIL

Fresh Maine Lobster*
Peel n Eat Shrimp
Littleneck Clams
PEI Mussels
Corn on the Cob
Pee Wee Potatoes
Smoked Pork Sausage
Cole Slaw
Served with drawn butter, cocktail sauce, lemon wedges

\$90 PER PERSON

ADD A DESSERT - \$10 per person

Key Lime Pie
Chocolate Mousse
Dessert Bar Assortment (served family style)

***Maryland Blue Crabs** may be substituted for an additional cost.

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

CELEBRATION MENU

Requires a minimum of 30 guests and is priced for 3 hours of service.

WELCOME COCKTAIL RECEPTION

30 minutes of service

PASSED CANAPES- SELECT 3

2 pieces per selection, per person

Caprese Bites

Hushpuppies, Cayenne Remoulade

Fried Oysters with Tartar Sauce

Beef Skewers with Chimichurri

Bacon Topped Deviled Eggs

Hog Island BBQ Oysters

Mini New England Style Lobster Rolls +\$10 per person

HOUSE BAR*

*package price is based upon 30 minutes of service

alternative beverage packages are available

Assorted Beer Selections

Lagers, Pale Ales, IPA's, Seasonals

Assorted House Wine Selections

Cava, Sauvignon Blanc, Chardonnay, Rose, Tempranillo

House Spirit Selections*

Svedka Vodka, Seagram's Gin, Jose Cuervo Silver Tequila,

Don Q Cristal Rum, Evan Williams Bourbon

One Custom Cocktail Option

CONTINUED

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

CELEBRATION MENU, CONTINUED

Requires a minimum of 30 guests and is priced for 3 hours of service.

SEATED DINNER

2 1/2 hours of service

TABLESIDE SEAFOOD PLATEAUS

a beautiful display of oysters on the half shell, clams on the half shell, chilled jumbo shrimp, seafood ceviche, mussels escabeche, and Maine lobster.

SOUP OR SALAD COURSE

Caesar Salad

House Green Salad

Cup of Lobster Bisque

Cup of New England Clam Chowder with Bacon

MAINS - SELECT 3

Fried Oyster Dinner with Old Bay French Fries and Coleslaw

Fresh Catch of the Day

Molasses Braised Short Ribs, Seasonal Vegetable and Mac N Cheesy

Half Roasted Chicken, Seasonal Vegetable and Mac N Cheesy

Seafood Fettuccine +\$12 per person

shrimp, lobster, and scallops tossed in a chipotle cream sauce

Pasta Primavera

seasonal vegetables tossed with fettuccine and a vegan green goddess sauce

Crab Cake Dinner with Old Bay French Fries and Coleslaw +\$11 per person

New England Style Lobster Roll with Old Bay French Fries +\$16 per person

DESSERT - SELECT 1

Chocolate Mousse

Key Lime Pie

Dessert Bar Assortment (served family style)

\$160 per person

dinner beverage packages are available, including tableside wine service

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.

Listed prices and offerings are not guaranteed and subject to change.

PASSED CANAPES

We recommend 6 pieces per person, per hour.

TIER 1

\$30 per dozen

Caprese Bites
Parmesan Stuffed Mushrooms
Traditional Deviled Eggs
Hush Puppies with Cayenne Remoulade
Avocado and Citrus Filled Endive Spears

TIER 2

\$42 per dozen

Chicken Skewers with Dipping Sauces
Deviled Eggs with Applewood Smoked Bacon
Fried Shrimp with Cayenne Remoulade
New England Clam Chowder with Bacon
Seafood Ceviche Bites with Lime and Jalapeño
PEI Mussels in Escabeche

TIER 3

\$48 per dozen

Bacon-Wrapped Jumbo Shrimp
Beef Skewers with Chimichurri
Lobster Deviled Eggs
Hog Island BBQ Oysters
Crab Stuffed Mushrooms

Mini New England Style Lobster Rolls

\$136 per dozen

Mini Crab Cakes with Cayenne Remoulade

\$114 per dozen

DISPLAYED RECEPTION OFFERINGS

SEAFOOD PLATEAU \$142

serves 4 people

oysters on the half shell, muddleneck clams on the half shell,
chilled jumbo shrimp, seafood ceviche,
mussels escabeche, and chilled Maine lobster. **no substitutions**

RAW BAR FAVORITES

served with lemon wedges and cocktail sauce

Chilled Old Bay Peel 'N' Eat Shrimp	\$34 per pound
Assorted Oysters on the Half Shell	\$42 per dozen
Muddleneck Clams on the Half Shell	\$34 per dozen
Jumbo Shrimp Cocktail	\$44 per dozen
Bloody Mary Oyster Shooters	\$12 each
choice of house sake or vodka	

STATIONARY DISPLAYS

priced per person. Requires a minimum of 10 guests

Smoked Trout Dip with House Made Potato Chips	\$10
Caramelized Onion Dip with House Made Potato Chips	\$9
Eastern Shore Crab Dip with Tortilla Chips	\$11
Smoked Salmon with Toasted Bagel Chips	\$11
Seafood Ceviche with Lime and Jalapeño	\$12
Slider Bar	\$16
select 3: fried shrimp, fried oyster, fried chicken, shortrib, bbq tofu crabcake+5, lobster salad+8	
Dessert Bar Assortment	\$12
lemon, caramel pecan, raspberry linzer, blondie, chocolate truffle	

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

RECEPTION FOOD PACKAGES

HANK'S FULLY LOADED \$55 per person

2 pieces of each selection per person
12 person minimum and no substitutions

Avocado and Citrus Filled Endive Spears
East Coast Oysters on the Half Shell
Jumbo Shrimp Cocktail
Seafood Ceviche with Tortilla Chips
Assorted Deviled Eggs: Plain, Bacon, and Lobster Topped

Jumbo Shrimp Tempura
Hog Island BBQ Oysters
Mini Crab Cakes, Cayenne Remoulade
Beef Skewers with Chimichurri

Dessert Bar Assortment

HANK'S SAMPLER \$40 per person

2 pieces of each selection per person
12 person minimum and no substitutions

Caprese Bites
Avocado and Citrus Filled Endive Spears
Seafood Ceviche Bites
Assorted Deviled Eggs: Plain and Bacon Topped

Hush Puppies, Cayenne Remoulade
Chicken Skewers, Dipping Sauce
Jumbo Shrimp Tempura
Beef Skewers with Chimichurri
Crab Stuffed Mushrooms
Lobster Roll Sliders

BEST OF THE CHESAPEAKE COCKTAIL RECEPTION

Requires a minimum of 20 guests and is priced for 2 hours of service.

PASSES CANAPES- SELECT 4

3 pieces per selection, per person

Bacon-Wrapped Jumbo Shrimp

Beef Skewers with Chimichurri

Fried Oysters with Tartar Sauce

Lobster Deviled Eggs

Smoky BBQ Fried Chicken Sliders

Hog Island BBQ Oysters

Crab Stuffed Mushrooms

Mini New England Style Lobster Rolls +\$16 per person

HANK'S RAW BAR EXPERIENCE

1 hour of continuous service and replenishment

East Coast Oysters on the Half Shell, Middleneck Clams on the Half Shell

Jumbo Shrimp Cocktail, Mussels in Escabeche, Seafood Ceviche

Oyster Shooters

Served with Lemon Wedges, Traditional Mignonette, Cocktail Sauce, and Crackers

\$160 per person

ADD ON: BEER AND WINE BEVERAGE PACKAGE*

2 hours of service

Assorted Beer Selections

Lagers, Pale Ales, IPA's, Seasonals

Assorted House Wine Selections

Cava, Sauvignon Blanc, Chardonnay, Rose, Tempranillo

\$32 per person

* alternative beverage packages, including our full house bar are available

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.

Listed prices and offerings are not guaranteed and subject to change.

BEVERAGE PACKAGES

All of our beverage packages are priced per person with a minimum of 2 hours.

CONSUMPTION BAR

For events of 30 or less, beverages from our current menu may be ordered and charged on consumption based upon our current menu offerings and pricing, which range from \$8 - \$17.

BEER AND WINE PACKAGE

\$32 for 2 hours, \$14 for each additional hour

Assorted Beer Selections

Lagers, Pale Ales, IPA's, Seasonals

Assorted House Wine Selections

Cava, Sauvignon Blanc, Chardonnay, Rose, Tempranillo

HOUSE BAR PACKAGE

\$48 for 2 hours, \$20 for each additional hour

Assorted Beer Selections

Lagers, Pale Ales, IPA's, Seasonals

Assorted House Wine Selections

Cava, Sauvignon Blanc, Chardonnay, Rose, Merlot, Tempranillo

House Spirit Selections*

Svedka Vodka, Seagram's Gin, Jose Cuervo Silver Tequila,

Don Q Cristal Rum, Evan Williams Bourbon

* Custom Cocktails as well as Premium Spirits are available for an additional per person charge.

All food and beverage is subject to applicable state tax, city tax, and 25% service charge.
Listed prices and offerings are not guaranteed and subject to change.

SPECIALTY BEVERAGE PACKAGES

All of our beverage packages are priced per person with a minimum of 2 hours.

MIMOSA & BLOODY MARY BAR

\$24 for 2 hours, \$10 for each additional hour

House Sparkling Wine

Mimosa Mixer Selections- Choose 2

Orange Juice, Cranberry Juice, Pomegranate Juice, Peach Nectar

Bloody Mary Spirit Selections- Select 2

Gin, Vodka, Tequila

Mixer Selections- Select 2

House Bloody Mary Mix, Green Tomatillo Mix, Clamato

Lemon, Lime, Celery Stick Garnish*

*gourmet garnishes may be added at an additional cost.

WINES BY THE BOTTLE

We are pleased to offer our curated list of domestic and imported wines to accompany your event. Bottles charged on consumption.

BOTTLED WATER

\$6 per 1L

Aqua Panna still or San Pellegrino sparkling.

Bottles charged on consumption.