



July and August | Options May Be Customized

Pricing

\$5,000 for up to 40 Guests

\$8,000 for up to 70 Guests

\$10,000 for up to 100 Guests

Service Charge / Gratuity Included

8.25% Sales Tax Not Included

Package Includes

Entire Venue | 7 PM to 10 PM

Open Bar

4-Courses

Bartenders and Servers

Tables and Chiavari Chairs

Self-Parking | Complimentary

Couture Linens and Votive Candles

House Music | Spotify Playlist

Security Officer

Cocktails

Open Bar | 3 Hours

Signature Cocktail | Beer · Wine · Spirits | Beverages

Hors d'oeuvres

Tray Passed Hors d'oeuvres: Select 2

Sweet & Spicy Sriracha | Soy Chicken

Pastrami Pretzel Bites | Honey Mustard · Marmalade

Stuffed Brie Cheese Pastry | Poached Pear

*See Additional Options on **Dinner Menu** on Website

Salad

Select 1

Baby Spinach Salad | Sun-Dried Cranberries · Goat Cheese · Jazz Apples · Candied Pecans · Lemon Basil Dressing

Butter Bibb Lettuce Wedge | Port Wine Poached Pear · Goat Cheese · Heirloom Tomatoes · Candied Walnuts · Port Wine Vinaigrette

Entree

Select 1

Herb Crusted Scottish Salmon Filet and 24-Hour Braised Boneless Beef Short Ribs | Smoked Cheddar Cheese Grits Grilled Asparagus · Smoked Tomato Butter Sauce

Grilled Beef Tenderloin and Firecracker Jumbo Shrimp Roasted Poblano and Corn Grits · Ensalada de Nopalitos · Queso Fresco · Salsa Verde · Cilantro

Dessert

Select 1

Streusel Peach Cobbler | Butterscotch-Pecan Gelato

Chocolate Decadence Cake | White Chocolate · Raspberries