



## **Classy Cocktail Menu**

**Minimum 30 guests**

*All items are packaged in disposable trays and priced for pick up.*

*Delivery and wait service available; pricing is listed below.*

### **Lite Cocktail Party - \$24 per person**

Includes:

- Imported & Local Cheeses & Charcuterie Board with Crackers
  - Seasonal Vegetable Platter with House Ranch
  - Three Level I Appetizers
  - One Level II Appetizer
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### **Heavy Cocktail Party - \$32 per person**

Includes:

- Imported & Local Cheeses & Charcuterie Board with Crackers
  - Seasonal Vegetable Platter with House Ranch
  - Five Level I Appetizers
  - Two Level II Appetizers
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## **Appetizer Selections**

### **Level I Appetizers**

*Additional selections available for \$3 per person*

- Stuffed Mushrooms – large mushrooms filled with fresh herbs and Italian cheeses
  - Spinach Puffs – flaky pastry with spinach and blended cheeses
  - Bruschetta – fresh-baked baguette topped with tomatoes, onion, olive oil, and balsamic
  - Caprese Skewers – fresh mozzarella, grape tomatoes, basil, and balsamic reduction
  - Pizzettes – mini pizzas (toppings available upon request)
  - Stuffed Peppers – bite-sized sweet peppers with goat cheese and arugula pesto
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### **Level II Appetizers**

*Additional selections available for \$4 per person*

- Chicken Caprese Skewers – grilled chicken, cherry tomatoes, fresh mozzarella and balsamic
- BBQ Meatballs – grass-fed beef in our house BBQ sauce
- Pulled Pork Sliders – house-smoked pork on our house slider roll
- Beef on Weck Sliders – roasted beef with horseradish and herb au jus on kummelweck rolls
- Smoked Chicken Wings – choice of Italian, Cajun, Jerk, Ethiopian, Buffalo, or BBQ

*Served with house blue cheese dressing*

### Level III Appetizers

*Add to either package for \$5 per person*

- Shrimp with House Cocktail Sauce
- House-Smoked Pork Belly Bites with Maple Glaze
- Beef Tenderloin Bites with Horseradish Crema

### Notes

- Disposable plates, napkins, and cutlery are included
- Menu selections may vary based on availability and seasonality

### Bar Packages

*Pricing per person | Professional bartenders, setup, and disposable glassware included*

**Bar setup fee begins at \$300**

#### Soda Bar

Water, Coke, Diet Coke, Ginger Ale, Sprite, Soda Water, Tonic, Cranberry Juice, Iced Tea

- **3 Hours** – \$11 per person
  - **4 Hours** – \$13 per person
  - **5 Hours** – \$15 per person
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#### Beer & Wine Bar

Includes Soda Bar, plus a curated selection of beer and wine:

Rosé · Cabernet Sauvignon · Pinot Grigio

Labatt Blue · Big Ditch Hayburner · Michelob Ultra

- **3 Hours** – \$22 per person
  - **4 Hours** – \$25 per person
  - **5 Hours** – \$28 per person
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#### Beer, Wine & Liquor Bar

Includes Beer & Wine Bar, plus a classic liquor selection:

Smirnoff Vodka · Bacardi Rum · Jack Daniel's Whiskey · Bombay Gin

- **3 Hours** – \$28 per person
- **4 Hours** – \$32 per person
- **5 Hours** – \$36 per person

*Premium liquor upgrades available upon request.*

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#### Signature Cocktails

Add a personalized touch with custom signature cocktails.

- **One signature cocktail** – add \$3 per guest
- **Two signature cocktails** – add \$4 per guest

## Enhancements & Extras

### Coffee & Tea Service

Locally roasted coffee and assorted teas, served with cream, sugar, and disposable cups.

**\$3 per person**

### Desserts

- **Cookie & Brownie Platter** – \$3 per person
- **Custom Cakes & Cupcakes** available through *Sugarmama's Bake Shop*

## Wait Service & Staffing

Professional servers are available for both **on-site and off-site events**.

**Rate:** \$60 per hour, per server

**Minimum:** 2-hour service requirement

*Recommended staffing guidelines are 2 servers for the first 50 guests, plus 1 additional server for every 50 guests thereafter*

## Room Rental

*Minimum 2-hour rental required*

Room rental includes **exclusive use of the space, standard table and chair setup, breakdown, and post-event cleaning.**

### Garden Room

Seats up to 40 guests

**\$125 per hour**

### North Room

Seats up to 35 guests

**\$100 per hour**

### Both Rooms

Seats up to 75 guests

**\$200 per hour**

### Room Rental Incentive

Receive **10% off a single room rental** with a food purchase of **\$600 or more**.

Receive **10% off both room rentals** with a food purchase of **\$1000 or more**.

### Please Note

- Room rental does not include food, beverages, staffing, or rentals

## Rentals

### Linens

- **Round or Rectangular Linen Table Covers** – \$24 each
- **Linen Napkins** (Ivory, White, or Black) – \$2 each

*(Adjustment note: linens are labor-intensive to launder, transport, and press — this pricing better reflects handling.)*

### Tableware & Glassware

- **Water or Wine Glasses** – \$3 each
  - **Coffee Mugs** – \$2 each
  - **Ceramic Dinner Plates** – \$3 each
  - **Cocktail / Dessert Plates** – \$2 each
  - **Silverware Set** (knife, fork, spoon) – \$3 per set
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## Fine Print

- To reserve a date, a 30% deposit is required. Events exceeding \$1,000 will also require a signed contract in addition to the deposit.
- Final head count and final payment are due 10 days prior to the event.
- Pricing reflects collaboration with our Events Coordinator to ensure your event runs seamlessly.
- Prices do not include 8% sales tax or gratuity.