

# Weddings



WILLIAMSBURG

moxy



BarLab





### **CAPACITY**

INDOOR SEATED 60

OUTDOOR SEATED 140

TOTAL SEATED 180

INDOOR RECEPTION 100

OUTDOOR RECEPTION 200

TOTAL RECEPTION 300



# MESRA



## CAPACITY

MAIN RESTAURANT SEATED 68

MAIN RESTAURANT RECEPTION 100

PRIVATE DINING ROOM

SEATED 24

RECEPTION 30



# BAR BEDFORD GARDEN



## **CAPACITY**

SEATED 150

RECEPTION 175





**CAPACITY**  
RECEPTION 120





# OUR WEDDING PACKAGE

\$300 PP ++





**5 PASSED CANAPES FOR 1 HOUR**

**CHEESE PLATTER FOR 1 HOUR**

**FAMILY STYLE DINNER**

STARTERS

2 APPETIZERS

2 MAINS

DESSERT

**5-HOUR CLASSIC OPEN BAR**

WINE

BEER

CLASSIC COCKTAILS

1 SPECIALTY COCKTAIL

*+\$60 PP FOR PREMIUM BAR*

*\*ALL MENUS ARE SEASONAL & SUBJECT TO CHANGE*



# CANAPES

## SELECT 5

SLIDERS, HARISSA AIOLI, ASHKENAZI PICKLES

FALAFEL, TAHINI **(V)**

CAULIFLOWER FRITTERS, RED PEPPER CHILE, TAHINI **(V)**

TANDOORI CHICKEN SKEWERS, ZUCCHINI TZATZIKI **(GF)**

SHRIMP COCKTAIL **(GF)** [+7PP]

LAMB KEBAB, TAHINI **(GF)** [+5PP]

ARANCINI, MUSHROOM, FREEKAH **(VEG)**

BRUSCHETTA BABAGANOUSH, CRISPY BAGUETTE, ELI'S BABAGANUSH, FRESH HERBS **(VEG)**

ONION TARTS **(VEG)** [WITH CAVIAR +\$7 PP]

BRUSCHETTA WITH RICOTTA & SEASONAL FRUIT **(VEG)**

PANI PURI TUNA, AVOCADO, CILANTRO



# DINNER

*\*SERVED FAMILY STYLE*

## **NISHNUSHIM (STARTERS)**

FRENA BREAD

CREAMY HUMMUS

FALAFEL

## **YALLA (APPETIZERS)**

TUNA SASHIMI / FRESH HERBS, DATES, LABANE

GREEN SALAD / ASPARAGUS, MIXED GREENS, FRESH HERBS, CHARRED CHEESE

## **MESIBA (ENTREES / SELECT 2)**

CABBAGE / VEGAN LABNEH, PICKLED FENNEL (VEGAN)

BRANZINO / SHAVED FRESH ARTICHOKE, SYRIAN OLIVE

CHICKEN MUSAKHAN / LAFFAH BREAD, AMBA & SPINACH SALAD

KREPLACH / CHARRED RICOTTA, HAZELNUTS & LEEKS (VEG)

STEAK [+\$15 PP]

LAMB NECK [+\$10 PP]

## **DESSERT**

CHEESECAKE

CHOCOLATE MOUSSE



# STATIONS

MINIMUM GUEST COUNT OF 20

## **SALAD STATION \$25 PP**

### **SELECT 2**

WILD GRAIN SALAD

GARDEN SALAD

CAESAR SALAD

## **RAW BAR STATION \$50 PP**

CHEF FEE OF \$250 PER 50 GUESTS

EAST AND WEST COAST OYSTERS

SHRIMP COCKTAIL, COCKTAIL SAUCE

MARKET SASHIMI

## **CHEESE STATION \$30 PP**

ARTISAN CHEESES, SPREADS, HONEY,  
NUTS, SEEDS, BREAD

## **MEZZE \$25 PP**

HUMMUS, BABAGANOUSH, TAHINI,  
CRUDITE, PITA, FALAFEL

## **MEAT CARVING \$50 PP**

CHEF FEE OF \$250 PER 50 GUESTS

### **SELECT 2**

WHOLE CHICKEN

LEG OF LAMB

NY STRIP [+\$15 PP]

MARKET FISH

### **SELECT 2**

ROASTED POTATOES

ASPARAGUS

CAULIFLOWER

MUSHROOMS

## **PITA STATION \$35 PP**

CHEF FEE OF \$250 PER 50 GUESTS

### **SELECT 2**

CHICKEN MUSAKHAN

GRILLED MUSHROOM

ROASTED CAULIFLOWER

SLOW ROASTED LAMB

*SERVED WITH PITA & CHEF'S ACCOMPANIMENTS*

## **DESSERT STATION \$15 PP**

### **SELECT 2**

MALABI CUPS

CHOCOLATE MOUSSE CUPS

FRUIT TARTS

CHEESECAKE BITES





## **WE CAN ALSO HOST**

**Rehearsal Dinners**

**Welcome Receptions**

**Afterparties**

**Post Wedding Brunches**

**[eventsbk@bar-lab.com](mailto:eventsbk@bar-lab.com)**