

WILLIAMSBURG

moxy Weddings

BarLab



Our Venues



CAPACITY

INDOOR SEATED 60

OUTDOOR SEATED 140

TOTAL SEATED 180

INDOOR RECEPTION 100

OUTDOOR RECEPTION 200

TOTAL RECEPTION 300

MESBA



CAPACITY

SEATED 68

RECEPTION 100

PRIVATE DINING ROOM SEATED 24

RECEPTION 50

BAR BEDFORD GARDEN



CAPACITY

SEATED 168

RECEPTION 200



CAPACITY
RECEPTION 130



Wedding Flows

Wedding Flow 1

Venues Used: Lillistar Rooftop, Bar Bedford Garden, Jolene Sound Room



Cocktail Hour
Lillistar Inside



Dancing
Jolene Sound Room

Ceremony
Lillistar Patio



Dinner
Bar Bedford Garden



Wedding Flow 2

Venues Used: Lillistar Rooftop



Cocktail Hour

Lillistar Inside



Dancing

Lillistar Inside

Ceremony

Lillistar Patio



Dinner

Lillistar Patio



Wedding Flow 3

Venues Used: Lillistar Rooftop &
Jolene Sound Room



Cocktail Hour
Lillistar Inside

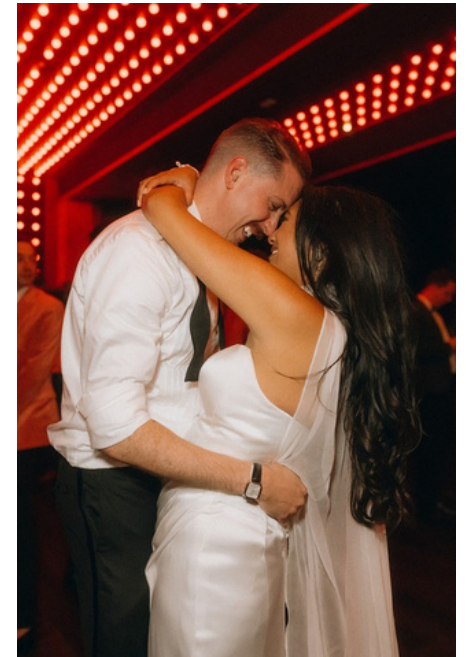


Dancing
Jolene Sound
Room

Ceremony
Lillistar Patio



Dinner
Lillistar Patio



Wedding Flow 4

Venues Used: Lillistar Rooftop,
Mesiba, Jolene Sound Room



Cocktail Hour
Lillistar Inside



Dancing
Jolene Sound
Room

Ceremony
Lillistar Patio

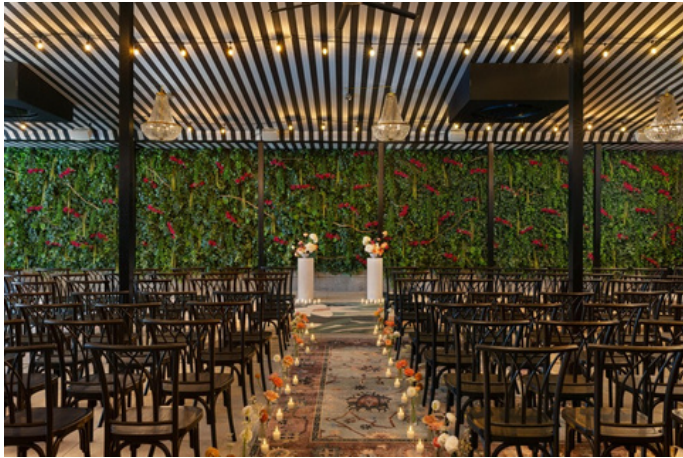


Dinner
Mesiba
Restaurant



Wedding Flow 5

Venues Used: Bar Bedford Garden &
Jolene Sound Room



Cocktail Hour
Jolene Sound
Room



Dancing
Jolene Sound
Room

Ceremony
Bar Bedford
Garden



Dinner
Bar Bedford
Garden



WEDDING PACKAGE \$300 PP ++

COCKTAIL HOUR

FIVE PASSED CANAPES

CHEESE PLATTER

SEATED DINNER

STARTERS

TWO APPETIZERS

TWO ENTREES

ONE DESSERT

FIVE-HOUR CLASSIC OPEN BAR + A WELCOME DRINK

WINE

BEER

CLASSIC COCKTAILS

ONE SPECIALTY COCKTAIL

+\$60 PP FOR PREMIUM BAR PACKAGE

CANAPES

SELECT 5

VEGETARIAN

CAULIFLOWER FRITTERS - RED PEPPER CHILE, TAHINI (CONTAINS GLUTEN)

ARANCINI - MUSHROOM, RISSOTO (CONTAINS GLUTEN)

BRUSCHETTA BABAGANOUSH - ROASTED EGGPLANT (CONTAINS GLUTEN)

SQUASH WONTONS (VEG, CONTAINS GLUTEN)

RICOTTA BRUSCHETTA - SEASONAL FRUIT (CONTAINS GLUTEN)

TRUFFLE TART - ROASTED MUSHROOMS & TRUFFLE OIL (CONTAINS GLUTEN)

MELON, FETA CUBES (GLUTEN FREE)

CUCUMBER TEA SANDWICHES (CONTAINS GLUTEN)

MEAT

SLIDERS - HARISSA AIOLI, PICKLES (CONTAINS GLUTEN)

GRILLED CHICKEN SKEWERS - ZUCCHINI TZATZIKI (GF)

LAMB MEATBALL - SPICY FETA (CONTAINS DAIRY & GLUTEN)

PIGS IN A BLANKET (CONTAINS GLUTEN)

SEAFOOD

PANI PURI TUNA - TUNA TARTARE, AVOCADO PUREE, CILANTRO (CONTAINS GLUTEN)

SEASONAL CRUDO (GF)

SEATED DINNER MENU

SERVED FAMILY STYLE

NISHNUSHIM

FRENA BREAD, SOUR CREAM, ZHOGE, HUMMUS **(VEG)**

FALAFEL, TAHINI, AMBA

APPETIZERS [SELECT 2]

GREEN SALAD, ASPARAGUS, MIXED GREENS, FRESH HERBS **(VEG & GF)**

GREEK SALAD **(VEG)**

VARIETY OF SKEWERS (CHICKEN THIGH, SHRIMP & SEASONAL VEGETABLE)

ENTREES [SELECT 2]

+\$10 pp for each additional selection

EGGPLANT PASTA, SPICY TOMATO, MOZZARELLA

SALMON, FREEKEH, SPRING PEAS, CHIVES

CHICKEN MUSAKHAN, LAFFAH BREAD, SPINACH SALAD, AMBA & ALMONDS

STEAK FRITES **(GF)** [+\$15 PP]

DESSERT [SELECT 1]

CHOCOLATE MOUSSE CUPS **(GF)**

CHEESECAKE

FRUIT TARTS

STATIONS

SALAD STATION \$25 PP

*ALL SALADS ARE DECONSTRUCTED

SELECT 2

WILD GRAIN, FETA SALAD
GARDEN SALAD
CAESAR SALAD

RAW BAR STATION \$65 PP

EAST & WEST COAST OYSTERS
SHRIMP COCKTAIL
VARIETY OF MARKET SASHIMI

CHEESE STATION \$30 PP

ARTISAN CHEESES, SPREADS, HONEY, NUTS, BREAD

PITA STATION \$35 PP

CHEF FEE OF \$250 PER 50 GUESTS

*SERVED WITH MIXED GREENS SALAD, PITA & CHEF'S ACCOMPANIMENTS

SELECT 2

CHICKEN MUSAKHAN
GRILLED MUSHROOM
CAULIFLOWER SHAWARMA
LAMB
FALAFEL

MEAT CARVING \$50 PP

CHEF FEE OF \$250 PER 50 GUESTS

*SERVED WITH ARUGULA SALAD AND SAUCES

SELECT 2

CHICKEN
LAMB
MARKET FISH
NY STRIP [+\$15 PP]

SELECT 2

ROASTED POTATOES
ASPARAGUS
CAULILINI
MUSHROOMS
ROASTED CARROTS

MEZZE \$25 PP

HUMMUS, BABAGANOUSH, TZATZIKI, LABNEH,
CRUDITE, PITA, FALAFEL

DESSERT STATION \$18 PP

*SERVED WITH COFFEE & TEA

SELECT 2

CHOCOLATE MOUSSE CUPS
FRUIT TARTS
CHEESECAKE BITES
CARROT CAKE
CHOCOLATE CAKE



WE CAN ALSO HOST

Rehearsal Dinners

Welcome Receptions

Afterparties

Post Wedding Brunches

eventsbk@bar-lab.com