



Brooklyn Botanic Garden

2026 WEDDINGS



Union
Square
Events

Our Story

Union Square Events, a Danny Meyer concept established in 2005, is an industry leader in catering and events, workplace hospitality, food and beverage operational partnerships and concept development consulting. We leverage a legacy of 39 years of acclaimed culinary excellence to create distinct and memorable dining and hospitality programs. Our mission is to enrich lives through the power of Enlightened Hospitality. This unique approach puts our employees first because we believe attracting, hiring, and nurturing the right people is what sets our businesses apart.

Union Square Events produces one-of-a-kind catered events and experiences to savor. We specialize in crafting unparalleled dining experiences in a variety of cultural, corporate, entertainment and private venues. Whether it's a board dinner, product launch, client reception, or employee celebration, we collaborate closely with our clients to create customized events and experiences.





The Venues

The Palm House

The Palm House offers a gorgeous garden setting for your ceremony, an outdoor terrace for cocktails, and the exquisite glass-walled Palm House for your reception and party. Celebrate your special day at the Palm House, and have the experience of a lifetime. The Palm House can accommodate up to 230 seated guests.

WEDDING DAY FEE: \$4,000

(1) VIP Server for up to 9 hours

Setup and breakdown of ceremony with white folding chairs

Coat check and restroom attendants

Half hour pre-arrival reception for wedding party and immediate family (up to 30 guests)

ROOM RENTAL FEES

May, Jun, Sep, Oct			Mar, Apr, Nov		
Friday \$6,800	Saturday \$12,000	Sunday \$6,000	Friday \$5,800	Saturday \$8,500	Sunday \$5,000
Jul, Aug			Dec, Jan, Feb		
Friday \$5,000	Saturday \$7,500	Sunday \$4,500	Friday \$3,300	Saturday \$5,000	Sunday \$2,700

Patron Membership Fee: \$800 (\$677 tax deductible); Only Patron-level members may host events on BBG premises. Does not include food or beverage.

Frequently asked questions and answers can be found on unionsquareevents.com/bbg.

Mondays: Closed for Events

Rental Period: Rates are quoted for a five-hour event based on guest invite time inclusive of one hour for a ceremony and four hours for a reception. Load-in five hours prior to guest invite time is included. Additional fees apply outside

MINIMUM FOOD & BEVERAGE SPEND*

Friday				Saturday				Sunday			
May - Jun Sep - Oct	Mar - Apr Nov	Jul - Aug	Dec - Jan Feb	May - Jun Sep - Oct	Mar - Apr Nov	Jul - Aug	Dec - Jan Feb	May - Jun Sep - Oct	Mar - Apr Nov	Jul - Aug	Dec - Jan Feb
\$38,400	\$24,125	\$29,350	\$22,000	\$55,000	\$28,125	\$47,250	\$26,000	\$30,500	\$20,125	\$24,500	\$18,000

*Before Room Rental, Membership Fee, 25% Administrative Fee and Tax.

ITEMS INCLUDED IN PACKAGE

The following in-house items are included.

- 60” tables (seats up to 11 guests) with white linens
- White Folding Ceremony Chairs
- White Chiavari Reception Chairs
- Bar and Tabletop Glassware
- Silver Glassware
- White China (no chargers)

The Lillian and Amy Goldman Atrium

The Lillian and Amy Goldman Atrium is a stunning, ecologically sustainable event space. Beneath a lovely living roof of native grasses and wildflowers, the sinuous floor-to-ceiling glass walls look out onto the Garden's Cherry Esplanade and an outdoor terrace, offering an intimate space that can accommodate up to 125 guests.

WEDDING DAY FEE: \$4,000

(1) VIP Server for up to 9 hours

Setup and breakdown of ceremony with white folding chairs

Coat check and restroom attendants

Half hour pre-arrival reception for wedding party and immediate family (up to 30 guests)

ROOM RENTAL FEES

May, Jun, Sep, Oct			Mar, Apr, Nov		
Friday \$4,500	Saturday \$8,000	Sunday \$4,000	Friday \$3,300	Saturday \$5,500	Sunday \$3,000
Jul, Aug			Dec, Jan, Feb		
Friday \$3,300	Saturday \$5,500	Sunday \$3,000	Friday \$2,500	Saturday \$3,500	Sunday \$2,000

Patron Membership Fee: \$800 (\$677 tax deductible); Only Patron-level members may host events on BBG premises. Does not include food or beverage.

Frequently asked questions and answers can be found on unionsquareevents.com/bbg.

Mondays: Closed for Events

Rental Period: Rates are quoted for a five-hour event based on guest invite time inclusive of one hour for a ceremony and four hours for a reception. Load-in five hours prior to guest invite time is included. Additional fees apply outside

MINIMUM FOOD & BEVERAGE SPEND*

Friday				Saturday				Sunday			
May - Jun Sep - Oct	Mar - Apr Nov	Jul - Aug	Dec - Jan Feb	May - Jun Sep - Oct	Mar - Apr Nov	Jul - Aug	Dec - Jan Feb	May - Jun Sep - Oct	Mar - Apr Nov	Jul - Aug	Dec - Jan Feb
\$17,500	\$13,250	\$15,500	\$11,000	\$23,750	\$18,500	\$21,125	\$14,950	\$15,000	\$11,875	\$13,500	\$8,800

*Before Room Rental, Membership Fee, 25% Administrative Fee and Tax.

ITEMS INCLUDED IN PACKAGE

The following in-house items are included.

- 60" tables (seats up to 11 guests) with white linens
- White Folding Ceremony Chairs
- White Chiavari Reception Chairs
- Bar and Tabletop Glassware
- Silver Glassware
- White China (no chargers)

Event Package Breakdown

STARTING AT \$220PP

BAR

Four-Hour Open Bar: Premium Spirits, Classic Sparkling, White and Red Wine, and Beer
Sparkling and Still Waters, Fresh Juices, Soft Drinks, Bar Fruit
Two Crafted Cocktails for Cocktail Hour

MENU

Cocktail Hour

One Bar Snack
Six Passed Canapés
One Cocktail Food Station

Dinner

Two-Course Seated Dinner with Single Main Course and Artisanal Bread
Wedding Cake by Lulu Cake Boutique
Coffee and Tea (on request)

EQUIPMENT & TABLETOP

Tall Cocktail Tables and Cafe Tables
60" Round Dinner Tables (seats up to eleven guests each)
6' and 8' Rectangular Tables (various sizes in limited quantities)
White Table Linens and Dinner Napkins
White Folding Ceremony Chairs
White Chiavari Reception Chairs
Bar Setup for Cocktail Hour and Dinner
Standard Glassware, Silver Flatware, White China (no chargers)

EVENT ACCESS AND TIMING

1:00pm: Vendor Access for Setup
4:00pm: Wedding Party Access
6:00pm: Invitation Time | Guest Arrival
6:30pm - 7:00pm: Ceremony
7:00pm - 8:00pm: Cocktail Hour
8:00pm - 11:00pm: Seated Dinner
11:00pm - 12:00am: Vendor Load-out





Sample Menus

STARTING AT \$220PP

**Menus are subject to change*

Crafted Cocktails

PLEASE SELECT TWO

Additional cocktails available for \$18 per person, per cocktail

Peacock Buck

Rosé, Dry Vermouth, Ginger, Lime Juice

Hibiscus Highball

Vodka, St.-Germain, Hibiscus, Lemon

Bright Word

Gin, Green Chartreuse, Lime, Vanilla

Bay Breeze Cosmo

Vodka, Cointreau, Pineapple, Lime, Cranberry

Strawberry Basil Spritz

Aperol, Strawberry-Hibiscus, Basil, Sparkling Wine

Smoking Hot

Jalapeño Tequila, Mezcal, Lime

Spicy Paloma

Jalapeño Tequila, Grapefruit, Lime

Bubbling Crude

Bourbon, Ginger, Lemon, Blackberry

Old Cuban

Aged Rum, Mint, Verbena, Lime, Sparkling Wine

Bar Snacks

PLEASE SELECT ONE

Beet Chips with Orange Salt

Kettle Chips with Herb Sea Salt

Smoked Gouda-Thyme Crackers

Black Olive Tomato Grissini

Spiced Nuts with Rosemary



Passed Canapés

PLEASE SELECT SIX

Additional canapés available for \$5 per person, per canapé

VEGETARIAN

Mac and Cheese Croquette

Aged Gouda Fondue

Goat Cheese Tartelette

Market Carrots, Almonds

Époisses and Brie Tartelette

Rhubarb Jam, Almonds

Mushroom Palmier with Artichoke Caponata

Pine Nuts, Calabrian Chile

Gougère with Creamed Kale

Parmesan Crisp

Focaccia Panzanella with Tomatoes, Capers, and Basil

Aged Balsamic

Sweet Pea and Pesto Crostino

Pecorino-Romano

Impossible Slider with Tomato Jam

Aged Cheddar, Lettuce, Tomato

Grilled Shiitake on Rice Crisp

Spicy Quince, Pickled Carrot, Shiso

Grilled Chayote Tinga Tostadita

Avocado Purée, Pickled Onion

Beets with Crispy Lentils

Smoked Labneh, Caraway, Dill

Charred Snap Pea Toast

Grapefruit, Chèvre, Anise Hyssop

Vietnamese Vegetable Summer Roll

Jalapeño-Yuzu Jam



Passed Canapés

Peekytoe Crab Cake

Lemon Tartar, Old Bay Aioli

Maine-Style Lobster Roll

Butter, Celery

Connecticut-Style Lobster Roll

Butter, Celery

Lobster Salad on Gem Lettuce

Thai Basil, Mint

Poached Shrimp

Brown Butter, Lemon, Herbs

Chicken and Corn Tostadita

Avocado Crema

Chicken Milanese Bite

Pickled Pepper, Cherry Tomato, Arugula, Caper Aioli

Peking Duck on Wonton Crisp

Marinated Cucumber, Hoisin, Scallion

Tarte Flambée

Applewood-Smoked Bacon, Fromage Blanc, Caramelized Onion

Yellowfin Tuna

Watermelon, Black Sesame, Spiced Lime

Smoked Salmon Rillettes

Cartadi Musica, Pickled Red Onion, Everything Spice, Dill

Shrimp and Brioche Toast

Sesame, Makrut Lime, Pickled Fresno Chile

Pastrami Reuben on Rye

Brown Butter-Tomato Aioli, Fresh Horseradish

Beef Tartare

Shallots, Capers, House-Made Potato Chips

Spicy Beef Tartare with Thai Chile

Mint, Cucumber, Lime, Sourdough Ficelle

Beef Barbacoa Tostada

Pineapple, Cilantro

House-Made Beef Slider with Tomato Jam

Sharp Cheddar, Lettuce, Tomato

House-Made Beef Slider with Tru e Aioli

Parmesan Crisp, Roasted Shiitake

Caviar and Crème Fraîche Tart

Chive

Fluke Crudo with Blueberries

Coriander, Yuzu, Red Amaranth

Yellowfin Tuna Tartare with Avocado

Chile, Lime, Cilantro, Cucumber, Spicy Tempura Crunch Mushrooms

Pig in a Blanket

Pickled Mustard Seeds

Spiced Lamb Flatbread

Whipped Feta, Pepperonat



Cocktail Stations

PLEASE SELECT ONE

Additional stations available for \$25 per person, per station, per hour

Brasserie

Please select two sandwiches, one hors d'oeuvres and one salad

SANDWICHES

Comté Cheese and Caramelized Onions

Toasted Country Bread

Jambon de Paris on Ficelle

Whipped Butter, Cornichons

Tru ed Egg Salad on Pêtit Croissant

Chives, Caramelized Onions

Croque Monsieur with Mornay

Gruyère, Bayonne Ham, Chives

HORS D'OEUVRES

Beef Tartare with Shallots and Capers

House-Made Potato Chips

Salmon Rillettes with Caviar

House-Made Potato Chips

SALADS

Haricots Verts Salad

Shallots, Dill

Frisée Au Lardons with Mustard Vinaigrette

Egg, Cornichons, Fines Herbes

Mezze

Please select two mains and one salad

Falafel with Tahini Sauce

Harissa Chicken Skewers

Chickpea Crumble

Beef Skewer with Pomegranate Molasses

Cracked Coriander

SALADS

Marinated Beet Salad

Walnuts, Orange, Feta

Roasted Cauliflower Salad

Pine Nuts, Currants, Preserved Lemon

Shepherd's Salad with Sumac

Tomato, Cucumber, Onion, Bell Peppers, Mint, Dill, Parsley

Accompanied by:

Preserved Lemon Hummus with Tahini

Labneh with Za'atar and Olive Oil

Baba Ghanoush with Garlic and Citrus

Muhammara with Walnut and Roasted Pepper

Lavash with Nigella and Sesame

Poke

Please select three

Marinated Tofu Bowl

Jicama-Kumquat Salad, Crispy Quinoa, Yuzu Koshu-Citron Sauce on Greens and Shaved Veggies

Ahi Tuna Bowl

Edamame, Sesame Cucumbers, Bean Sprouts Avocado, Ponzu Vinaigrette on Sushi Rice

Spicy Salmon Bowl

Kimchee, Sesame Cucumbers, Crunchy Chile-Garlic Sauce on Brown Rice and Sprouted Lentils

Poached Shrimp Bowl

Avocado, Pickled Vegetables, Crispy Quinoa Sriracha Mayo on Quinoa Mix

Cocktail Stations

Trattoria

Please select two pastas, one salad and one dip

Butternut Squash Ravioli

Celery Root, Grana Padano, Brown Butter

Cheese Tortellini

Vodka Sauce, Green Beans

Mushroom Ravioli with Guanciale

Crispy Rosemary

Trofie 'Cacio e Pepe'

Parmigiano Reggiano, Pecorino

Rigatoni Pomodoro

Parmigiano Reggiano, Torn Basil

SALADS

Insalata Verde with White Balsamic Vinaigrette

Market Greens, Shaved Vegetables

Kale Caesar Salad with Olive Oil Bread Crumbs

Shaved Parmesan

Romaine Lettuce Salad with Parmesan Dressing

Breadcrumbs, Shaved Parmigiano-Reggiano

DIPS

Whipped Roasted Garlic-Ricotta Dip with Italian Bread

Anchovy Bagna Cauda Dip with Seasonal Crudités

Accompanied by:

Parmesan, Cracked Black Pepper, Red Chile Flakes

Rustic Flatbreads

Please select three flatbreads and one salad

Roasted Kuri Squash and Tru ed Whipped Tofu

Chiles, Pickled Onion, Gremolata

Roasted Tomatoes with Basil

Fresh Mozzarella, Pecorino

Hen of the Woods Mushrooms and Sweet Rutabaga

Provolone Picante, Oregano, Aged Balsamic

Pizza Bianca

Straciatella, Bottarga

Shrimp Sausage

Lemon Ricotta, Fresno Peppers, Salmoriglio, Crunchy Garlic

Roasted Butternut Squash

Speck, Sage, Fontina, Honey Drizzle

Pizza Bianca

Straciatella, Mortadella

Grilled Beef Tenderloin

Potato Purée, Caramelized Onions, Tru e Oil

SALADS

Endive and Chicory Salad

Pecorino, Hazelnuts, Pears

Petite Greens with Shaved Garden Vegetables

Chianti Vinaigrette

Kale Caesar Salad with Olive Oil Bread Crumbs

Shaved Parmesan



Cocktail Stations

Sliders

Please select three

Impossible Slider with Tomato Jam

Aged Cheddar

Mushroom-Chickpea Slider

Beet Relish, Maple Dijon

Hot Fried Chicken Slider

Sweet Togarashi, Nasturtium, Bread & Butter Pickle

Pork Belly Slider

Green Mango Slaw

Thick Cut Bacon Slider

Beefsteak Tomato, Gem Lettuce, Caraway

House-Made Beef Slider with Bacon Aioli

Sharp Cheddar, Lettuce, Tomato

Classic Meatballs with Tomato-Basil Sauce

Strecci, Parmesan

Beef Patty Melt

Seeded Rye, Caramelized Onions, Pimento Cheese

Accompanied by:

Kosher Dills

Sea Salt and Black Pepper Kettle Chips

Raw Bar

Please select four

Poached Shrimp Cocktail

Cocktail Sauce

Fluke Crudo

Cherry-Jalapeño Relish

Fluke Sashimi

Cucumber, Finger Lime, Shiso, Sesame, Olive Oil

Scallop Crudo

Meyer Lemon, Tru e Oil, Shaved Cauliflower

Ahi Tuna

Apple, Basil, Togarashi, Citrus-Miso Broth

Black Bass Crudo

Yuzu, Blueberry, Cracked Coriander Seed

Peekytoe Crab Salad

Avocado, Asian Pear, Makrut Lime, Crispy Quinoa

Chilled PEI Mussels

Green Curry, Sea Beans



Cocktail Stations

Asian Night Market

Please select four

Vegetable Dumpling

Sesame-Soy Sauce

Shiitake Bao Bun

Shiso, Pickled Carrots, Spicy Quince

Chilled Soba Noodles

Peanut Sauce, Shaved Vegetables

Spicy Eggplant Salad

Garlic Sauce, Peanuts, Scallion, Fried Red Onions

Sesame Cucumber Salad

Ginger, Scallion

Shrimp Dumpling

Ginger, Garlic Sauce

Chicken Dumpling

Tamarind-Basil Sauce

Spiced Fried Chicken with Basil-Lime Aioli

Basil, Pickled Fresno Chiles

Crispy Duck Salad

Cashews, Frisee, Chiles, Thai Basil

Barbecue Pork Bao Bun

Hoisin, Cucumber

Cheese and Charcuterie

Selection of Charcuterie with Accompaniments

La Quercia Americano Prosciutto

Murray's Finocchiona

Smoking Goose Mortadella

Smoking Goose Picante Salame

Selection of Artisanal Cheeses, Seasonal Fruits and Nuts

Kunik, Pasteurized Cow and Goat's Milk (Warrensburg, NY)

Invierno, Raw Cow and Sheep's Milk (Putney, VT)

Marieke Gouda, Raw Cow's Milk (Thorp, WI)

Alpha Tolman, Raw Cow's Milk (Greensboro, VT)

Bayley Hazen Blue, Raw Cow's Milk (Greensboro, VT)

Vegetable Crudités with Black Pepper-Parmesan Dip

Artisanal Breads



Cocktail Stations

Blue Smoke Barbecue

Please select two mains and two sides

Smoked Portabella Mushroom Smoked

Portabella Slider

Caramelized Bourbon Onions, Gruyere Cheese, Green Goddess

Alabama White Wings

Pulled Pork Slider

Memphis Barbeque Sauce, Dill Pickles

Pork Sausage

Texas Brisket Slider

Blue Smoke Barbeque Sauce, Dill Pickles

SIDES

Cornbread Muffins

Honey Butter

Creamy Coleslaw

Corn Salad

Picnic Potato Salad

Seasonal Grilled Vegetables

New York, New York

Please select four

Falafel in Pita with Tahini Sauce

Pickled Red Cabbage, Spiced Cucumber Salad

Potato Pierogi with Sour Cream

Chives

Mini Hash Brown with Smoked Salmon

Cream Cheese, Tomato, Caper-Dill Relish, Sesame Seeds

Green Chile-Marinaded Chicken Tamales

Salsa Verde, Cotija Cheese, Radishes, Pickled Red Onions, Jalapeños

Chicken Empanada

Chimichurri, Avocado Cilantro Crema

Beef Empanada

Chimichurri, Avocado Cilantro Crema

Taqueria

Please select three tacos

Roasted Mushroom and Zucchini

Spicy Pepita Sauce

Shrimp Diabla Tacos

Avocado, Pico de Gallo, Red Cabbage Chipotle Crema

Grilled Chicken

Pipián Verde and Black Bean Salsa

Pork Carnitas

Pineapple Salsa

Beef Barbacoa

Pickled Red Onion, Radish, and Cilantro

Accompanied By:

Fresh Guacamole, Lime Crema, Cilantro, Diced Onion Queso Fresco, Lime Wedges, Corn Tortillas and Chips

First Course

PLEASE SELECT ONE

Additional First Course available for \$18 per person

Snap Pea Panzanella

Grapefruit, Aged Goat Cheese, Pink Peppercorn

Gem Lettuce Wedge Salad

Cherry Tomatoes, Pecorino Tartufello, Pickled Onion, Black Pepper Aioli

Beets and Strawberries with Fresh Chèvre

Gem Lettuce, Crunchy Grains

Burrata with Pea Tendrils and Sorrel

Farro, Carrots, Snow Peas, Vegetable Vinaigrette

Chilled Asparagus with Parmigiano

Black Pepper Crème Fraîche, Meyer Lemon, Fines Herbes

English Peas and Gem Lettuce

Whipped Pecorino, Orange, Chives, Pea Greens

Stracciatella with Baby Tomatoes

Peaches, Basil, White Balsamic

Chilled Tomato Soup

Charred Corn, Tomato Salad, Avocado

Chilled Melon Soup Patty Pan and Snow Peas

Main Course

PLEASE SELECT ONE

Additional Main Course available for \$28 per person

Striped Bass with Parsley Tahini

Quinoa, Cauliflower, Sultanas, Vadouvan, Snap Peas

Poached Halibut with Spring Vegetable Chowder

Asparagus, Fava Beans, Fingerling Potatoes

Pan Seared Sea Trout with Beluga Lentils

Carrots, Snap Peas, White Balsamic Butter

Seared Salmon with Braised Radishes

Asparagus, Miso-Mustard Hollandaise

Seared Chicken with Roasted Garlic-Sage Jus

Fregola, Baby Kale, Peppernata

Roasted Chicken Breast with Mustard Vinaigrette

Braised Leeks, Fingerling Potatoes, Radicchio

Herb-Roasted Chicken with Green Garlic Sauce

White Bean Ragoût, Pearl Onions, Olives, Red Soubise Vinaigrette

Black Pepper-Crusted Beef Short Rib

Spinach Tahini, Fingerling Potatoes, Castelvetrano Olives, Pickled Peppers

Braised Short Rib with Barolo Jus

Aligot Potatoes, Roasted Maitake Mushrooms, Swiss Chard

Roasted Beef Tenderloin with Green Peppercorn Sauce

Potato Confit, Broccolini, Carrots

Roasted Beef Tenderloin with Horseradish Jus

Spring Peas, Baby Carrots, Potato Purée

Silent Vegetarian Main Course

PLEASE SELECT ONE

Mushroom and Fava Bean Shepherd's Pie

Potato Purée, Madeira, Olive Oil Breadcrumbs

Local Heirloom Bean Ragoût

Leek Fondue, Roasted Carrots, Romanesco Cauliflower, Crispy Kale

Kohlrabi "Scallops" with Sunflower Seed Chermoula

Parsnip Purée, Baby Carrots, Beluga Lentils

Wedding Cake

Please select one cake and one filling option

Carrot Cake

Filling Options:

French Vanilla Buttercream
Cream Cheese Frosting

Vanilla Cake

Filling Options:

Cookies and Cream Buttercream
Chocolate Buttercream
Lemon Cream with Raspberry Buttercream
French Vanilla Buttercream
Mocha Buttercream

Chocolate Cake

Filling Options:

Cookies and Cream Buttercream
Chocolate Buttercream
Lemon Cream with Raspberry Buttercream
French Vanilla Buttercream
Mocha Buttercream

Accompanied By

Petits Fours
Dark Roast Regular and Decaffeinated Coffee



Passed Sweets

Available for \$4 per person, per sweet, per half hour

Peach Rosemary Jam Doughnut

Vanilla Cream Doughnut

Lemon Coconut Cupcake

Raspberry Vanilla Bean Cupcake

S'mores Bars

Kiwi Blueberry Bar

Sesame Cocoa Nib Florentine Bar

White Chocolate-Macadamia Blondie

Double Fudge Brownie

Chai Milk Chocolate Macaron

Confetti Cake Macaron

Citrus Mint Meringue Tart

Vanilla Miso Milk Chocolate Tart

Chèvre Cheesecake

Strawberry Panna Cotta with Black Pepper Crumble

Honey Rhubarb Financier

Sugar Cones with House-made Ice Cream and Sorbet

Cherry Brownie Ice Cream Sandwich

Chocolate Mint Ice Cream Sandwich

Strawberry-Yuzu Marshmallow

Strawberry Sumac Crostata

Chocolate Brownie

Molasses Cupcake with Orange Frosting

Late Night Bites

Available for \$6 per person, per bite, per hour

Three Cheese Grilled Cheese

Fontina, Provolone and Parmesan Frico

Bacon, Egg, Cheese Sandwich

English Muffin

Spicy Soppressata Pizza

Sesame, Hot Honey

House-Made Pastrami on Rye

Aged Gruyère, Deli Mustard

Mini Pulled Chicken Burrito

Monterey Jack Cheese, Green Mole, Sour Cream

Liège Waffles

Powdered Sugar

Tatchos

Tater Tot Nachos

Takeaways

Available for \$8 each

Dark Chocolate Bar

Black Cocoa Cookie with Vanilla Cream

Salted Chocolate Toffee

Lemon-Earl Grey Shortbread

Banana Crumb Loaf



Wine & Spirits

Upgrade to Super Premium Bar available for \$35 per person

Full Bar for Four Hours with Premium Spirits, Classic Sparkling, White, and Red Wines, and Beers
Sparkling and Still Waters, Fresh Juices, Soft Drinks, Bar Fruit, and Ice
(toast pour of sparkling wine during dinner service is included)

Classic Wines

Please select one sparkling or one rosé, one white, and one red wine.

SPARKLING WINE

Da Mar Prosecco, Veneto, Italy, NV

Fruit forward with a structured, elegant, and dry finish.

Domaine Collin Crémant de Limoux, Limoux, Languedoc-Roussillon, France, NV

Bright citrus notes and chalky minerality. Balanced and elegant.

WHITE WINE

Boira Pinot Grigio, Veneto, Italy, 2022

Fresh and floral bouquet with a hint of pears, apple blossom, and apricots.

Chidaine Touraine Sauvignon Blanc, Touraine, Loire Valley, France, 2021

Ripe Sauvignon character with yellow peach and golden pear.

Pine Ridge Chenin Blanc-Viognier, California, 2021

Bright, refreshing notes of honeysuckle, tropical fruit, and a light mineral accent.

Sandhi 'Central Coast' Chardonnay, California, 2021

The palate is satiny and fresh, with slowly expanding nutty flavors.

ROSÉ WINE

Chateau d'Esclans The Beach by Whispering Angel, Provence, France, 2022

Expressive, refreshing, and playful showing balanced acidity and minerality with notes of melon and lime.

RED WINE

Cloudline Pinot Noir, Willamette Valley, Oregon, 2022

Aromatics of summery red cherry, red plum, and light warm spice characters.

Oddero Barbera d'Alba Superiore, Piemonte, Italy, 2021

Tannins are soft and fresh with a pleasant acidity.

Piaugier Cotes-du-Rhone Rouge La Grange, Rhone Valley, France, 2020

Brimming with red berries, black pepper, and classic herbes de Provence.

Domaine des Marrans Beaujolais-Villages, Burgundy, France, 2020

Juicy with notes of fresh, perfumed raspberry and smokey minerals brightened with a hint of blood orange.



Premium Wines

Available for an additional \$12 per person for one wine; \$18 per person for two wines; \$24 per person for three wines

SPARKLING WINE

Domaine Chandon Blanc de Blancs, North Coast, California, NV

French-owned with California's vibrant character. Rich, creamy palate of honey, toasted walnuts, and brioche.

WHITE WINE

Domaine Hubert Brochard Aujourd'hui Comme Autrefois, Sancerre, Loire, France, 2020

Family owned for six generations, this signature variety flaunts aromas of citrus, fresh herbs, and elderflower.

Bisci Verdicchio di Matelica, Marche, Italy, 2020

Fresh, balanced, and zesty with mouthwatering acidity and notes of white flowers and green apple.

Hanzell Vineyards Sebella Chardonnay, Sonoma Valley, California, 2020

Pleasantly expansive with ample acidity and a palate of bright honeysuckle, juice white nectarine, and beeswax.

Louis Jadot Pouilly-Fuisse, Burgundy, France, 2021

Harmoniously complex with rich suggestions of toasted nuts, citrus, and honey.

ROSÉ WINE

Chateau d'Esclans Whispering Angel, Provence, France, 2022

Expressive, refreshing, and playful showing balanced acidity and minerality with notes of melon and lime.

RED WINE

LIOCO Pinot Noir, Mendocino, California, 2021

Luxurious and nuanced with hints of wild coastal berries, lavender, and black tea.

Archery Summit Vireton Pinot Noir, Willamette Valley, Oregon, 2021

Bursting with spice, lush raspberries, and dark chocolate, this variety delivers a bountiful finish.

Vietti Perbacco Langhe Nebbiolo, Piedmont, Italy, 2020

Intense yet elegant with harmonious tannins and generous notes of red berries and herbs.

Clos de la Cure Saint-Emilion Grand Cru, Bordeaux, France, 2019

Marked by the fullness of Merlot with intense red fruit character underpinned by delicate tannins.

Beckman Cabernet Sauvignon, Santa Ynez Valley, California, 2019

Integrated tannins and fruit, this powerful classic wine shows layers of blackberry jam, black pepper, and earth.

Spirits

PREMIUM SPIRITS

Grey Goose Vodka

Tito's Vodka

Bombay London Dry Gin Bacardi

White Rum El Jimador Blanco Tequila

Old Forester Bourbon Old Overholt

Rye Whiskey Johnnie Walker Black

Blended Scotch Dolin Dry and Sweet

Vermouth Bols Triple Sec Campari

SUPER PREMIUM SPIRITS

Available for an additional \$32 per person

Ketel One Vodka

Belvedere Vodka

Hendrick's Gin

Banks 5 Island Blend Rum

Patron Silver Tequila

Woodford Reserve Bourbon

High West Double Rye Whiskey

The Glenlivet Founder's Reserve Scotch

Carpano Bianco and Classico Vermouth

Cointreau Triple Sec

Campari



Contact Us

bbg@unionsquareevents.com

