



# Brooklyn Botanic Garden

2027 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 40 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](http://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, 26% 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.

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Coat check and restroom attendants

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

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\$17,500	\$13,250	\$15,500	\$11,000	\$23,750	\$18,500	\$21,125	\$14,950	\$15,000	\$11,875	\$13,500	\$8,800

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- Silver Glassware
- White China (no chargers)

# Event Package Breakdown

**STARTING AT \$228PP**

## **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 \$228PP

*\*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 \$6 per person, per canapé*

## VEGETARIAN

### Mac and Cheese Croquette

Aged Gouda Fondue

### Goat Cheese Tartelette

Market Carrots and 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, Pepperonati



# 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

Stracciatella, Bottarga

### Shrimp Sausage

Lemon Ricotta, Fresno Peppers, Salmoriglio, Crunchy Garlic

### Roasted Butternut Squash

Speck, Sage, Fontina, Honey Drizzle

### Pizza Bianca

Stracciatella, 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 Muns

### 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, Pepperonata

### **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 \$5 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 \$8 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 Waes**

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 \$36 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 honey suckle, 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 smoky 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 mouth watering 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

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