

Weddings



WILLIAMSBURG

moxy



BarLab

Our Venues



CAPACITY

INDOOR SEATED 60

OUTDOOR SEATED 140

TOTAL SEATED 180

INDOOR RECEPTION 100

OUTDOOR RECEPTION 200

TOTAL RECEPTION 300

MESBA



CAPACITY

MAIN RESTAURANT SEATED 68

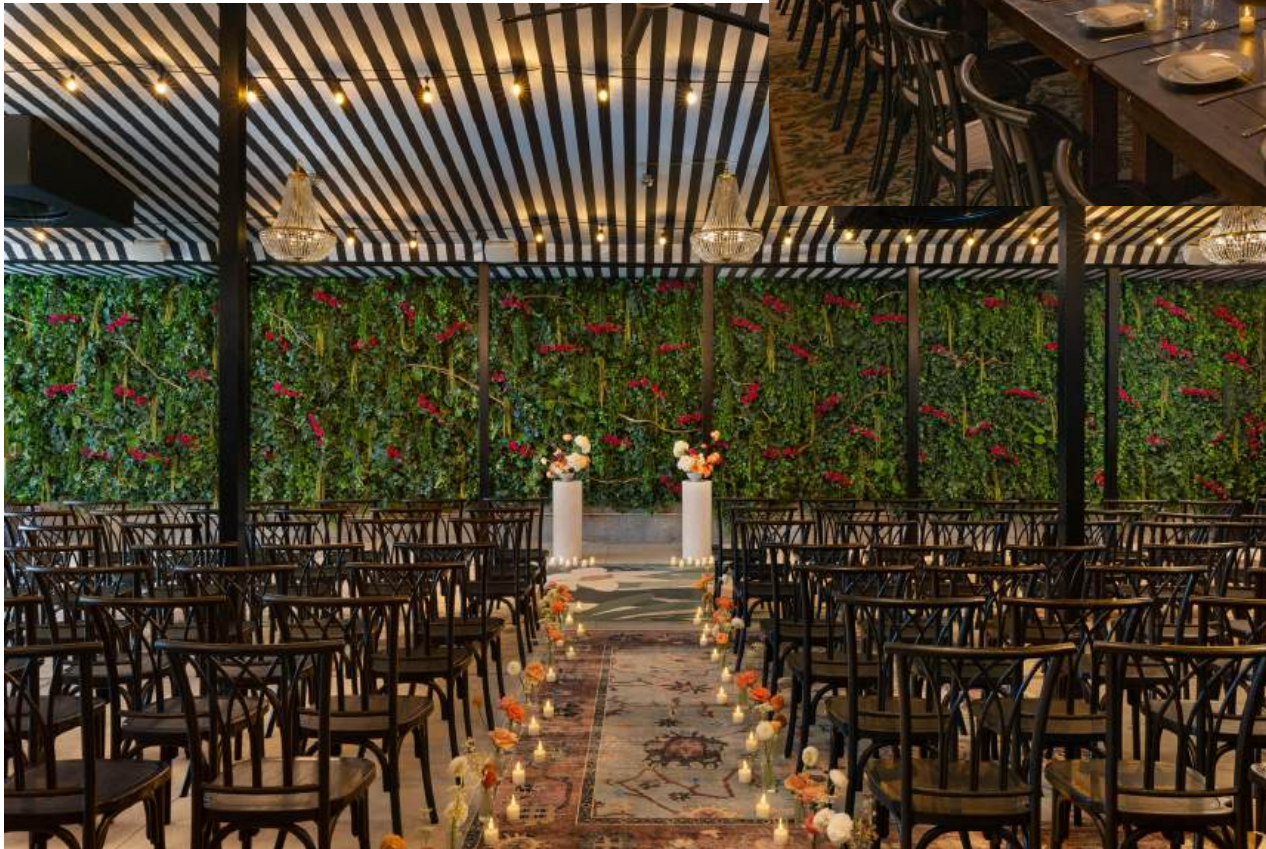
MAIN RESTAURANT RECEPTION 100

PRIVATE DINING ROOM

SEATED 24

RECEPTION 50

BAR BEDFORD GARDEN



CAPACITY

SEATED 168

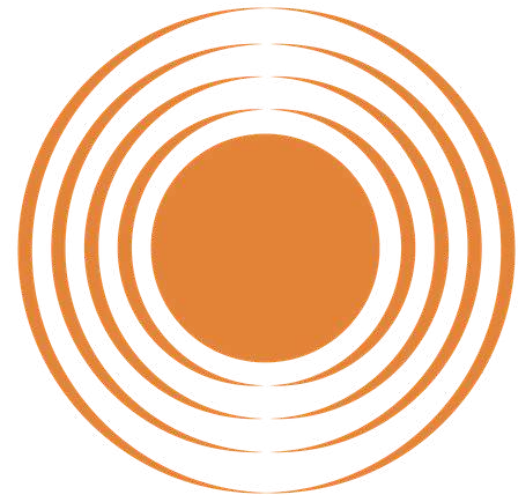
RECEPTION 200

olene

SOUND ROOM



CAPACITY
RECEPTION 130



Wedding Flows

Wedding Flow 1

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



Cocktail Hour
Lillistar Inside

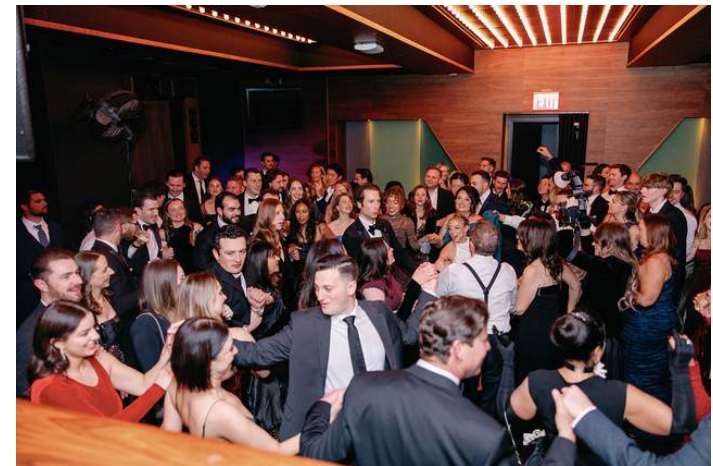


Dancing
Jolene Sound Room

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

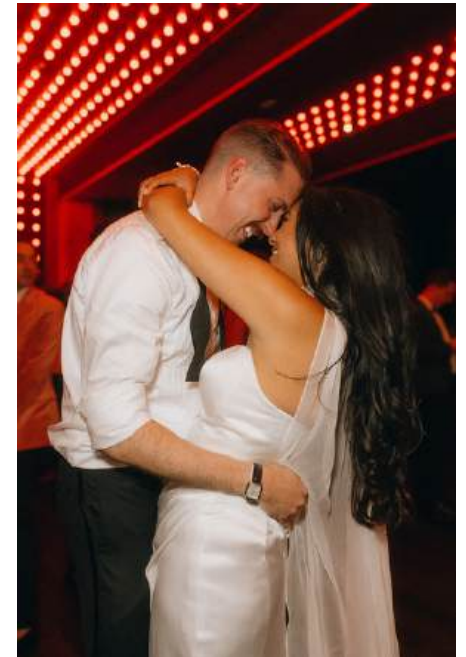


Dancing
Jolene Sound
Room

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

FALAFEL - TAHINI (*CONTAINS SESAME, GLUTEN FREE*)

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

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

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]

TUNA SASHIMI, CELERY, DATES, ALMONDS, LABNEH AND FRESH HERBS **(GF)**

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

BEET SALAD **(VEG)**

SKEWERS (VARIETY OF CHICKEN THIGH, MUSHROOMS, TUNA BELLY) [ADD BEEF +\$5 PP]

ENTREES [SELECT 2]

+\$10 pp for each additional selection

CABBAGE, VEGAN LABNEH, PICKLED FENNEL **(VEG & GF)**

BRANZINO, SHAVED FRESH ARTICHOKE, SYRIAN OLIVES **(GF)**

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

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

LAMB NECK, YEMENI PANCAKE, TAHINI AMBA, PICKLES & FRESH HERBS [+\$10 PP]

DESSERT [SELECT 1]

CHOCOLATE MOUSSE CUPS **(GF)**

CHEESECAKE

MALABI CUPS

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, SEEDS, 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

ROASTED LAMB

FALAFEL

MEAT CARVING \$50 PP

CHEF FEE OF \$250 PER 50 GUESTS

*SERVED WITH ARUGULA SALAD AND SAUCES

SELECT 2

WHOLE CHICKEN

ROASTED 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

MALABI CUPS

CHOCOLATE MOUSSE CUPS

FRUIT TARTS

CHEESECAKE BITES

CARROT CAKE

CHOCOLATE CAKE

SOFT SERVE ***FOR LILLISTAR EVENTS ONLY**



WE CAN ALSO HOST

Rehearsal Dinners

Welcome Receptions

Afterparties

Post Wedding Brunches

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