



MOSAIC

event spaces



THE GALLERY

Tucked away for an intimate experience, our private bar offers a stylish and cozy setting perfect for reception-style gatherings of up to 20 guests. The Gallery's warm and inviting ambiance makes it ideal for small celebrations, networking events, or private get-togethers. This versatile space can be booked on its own or used as a private entrance to Mosaic, making it a seamless option for both standalone gatherings and larger events with a VIP arrival experience.

RECEPTION: 20



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Equipped with elegant chandeliers, modern furniture, a built-in bar and full AV capabilities; Mosaic is sure to impress. Ideal for corporate events and social gatherings, the room accommodates up to 120 guests seated and 200 guests reception-style. Curtains and a garage door hang from the center of the room and can be utilized to your desires creating a more intimate experience or flexible floor plan.

SEATED: 120 - RECEPTION: 200

event spaces



MOSAIC EAST

Mosaic East is a vibrant semi-private venue space that accommodates up to 65 guests seated or 80 guests reception-style, making it ideal for social gatherings, corporate events, and celebrations. Featuring a private bar, playful décor, and an energetic atmosphere, the space offers a fun and stylish setting that keeps guests comfortable and engaged throughout the event.

SEATED: 65 - RECEPTION: 80



MOSAIC WEST

Mosaic West offers a stylish semi-private setting perfect for intimate gatherings, with seating for up to 48 guests or accommodations for 60 reception-style. Complete with a private bar, lively décor, and a welcoming atmosphere, the space blends comfort and energy to create a memorable experience for any occasion.

SEATED: 48 - RECEPTION: 60

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small bites

PRICED PER PIECE • MINIMUM: 24 PIECES

HEIRLOOM CARROT TOSTADA 6

mole negro, avocado mousse, micro pico de gallo (V, GF)

TRUFFLE GNOCCHI BITES 6

truffle cream, fried sage, crispy pancetta

BURRATA BITES 7

tomato jam, sea salt, basil oil, crostini (VEG)

BRUSCHETTA BITES 6

crostini, tomato, basil, balsamic (VEG)

CORNBREAD BITES 4

roasted poblano chili, charred corn, cilantro,
agave sea salt butter (VEG)

CHEESE QUESADILLA BITES 4

charred vidalia onions, poblano peppers, jack & manchego
cheeses, garlic crema, charred tomato & jalapeño salsa (VEG)

ADD: CHICKEN +1 | STEAK +2 | SHRIMP +3

ESQUITES CORN CUPS 5

cotija cheese, chili piquin (VEG)

DEVILED EGG 5

mustard aioli, cayenne, chives (VEG, GF)

ADD: THICK-CUT BACON +2 | TRUFFLE OIL +3

DECADENT MAC & CHEESE CUP 5

cheddar, fontina, gruyère (VEG)

TACO SALAD CUPS 5

red cabbage, romaine, kale, roasted corn, black beans, avocado,
white cheddar, olives, pickled jalapeño, pico de gallo, roasted
poblano crema, fresno chili vinaigrette (GF)

MINI FAJITA SKEWERS 3

banana pepper, onion, roasted tomato, bell pepper (VEG, GF)

ADD: CHICKEN +1 | STEAK +2 | SHRIMP +3

MINI CHICKEN EMPANADAS 6

red mole, garlic crema, roasted tomato salsa

CHICKEN & CHURRO BITES 6

fried chicken, chipotle maple syrup glaze, cinnamon sugar

THICK-CUT BACON 6

chili maple syrup, dark chocolate, sea salt

TRUFFLE RISOTTO ARANCINI 7

parmesan cream

MINI COCCOLI 7

crispy dough, stracchino cheese, prosciutto di parma, truffle honey

MINI WAGYU BEEF MEATBALLS 6

roasted tomato sauce, bellwether ricotta, shaved basil

MINI BARRIO BURGERS 7

spicy remoulade, shredded lettuce, gringo cheese, charred onion

ROASTED RED BEET TARTARE 6

taro root chip, mango-chile coulis (V, GF)

STEAK TARTARE 7

USDA Prime tenderloin, olive oil, dijon, capers, quail egg

MINI AHI TUNA TACOS 6

crispy wonton shell, pineapple, avocado, red onion, serrano,
agave soy, lime

SHRIMP COCKTAIL 7

atomic cocktail sauce (GF)

LOBSTER ROLL 12

prime slaw, sauce louie, brioche bun

LUMP BLUE CRAB CAKE 9

lemon, dijonnaise, panko, mayo, tarragon

V: VEGAN

VEG: VEGETARIAN

GF: GLUTEN FREE



MOSAIC

displays

SMALL PLATTER SERVES 20-30 • LARGE PLATTER SERVES 40 - 60

CHEESE & CHARCUTERIE (GF)

small: 100 | large: 225

CRUDITE & HUMMUS (V, GF)

small: 60 | large: 120

SEASONAL FRUIT PLATTER (V, GF)

small: 75 | large: 150

SEAFOOD TOWER (GF)

small: MP | large: MP

west coast oysters, shrimp

PREMIUM SEAFOOD TOWER

small: MP | large: MP

west coast oysters, shrimp, king crab, lobster (GF)

sweets

PRICED PER PIECE • MINIMUM: 24 PIECES

CHOCOLATE GIANDUJA BAR 6

brownie, hazelnut ganache, milk chocolate mousse, hazelnut praline (VEG)

TIRAMISU 5

lady fingers, espresso, coffee liquor,

mascarpone cream, chocolate shortbread (VEG)

CHURRO BITES 5

includes dipping sauces; abuelita chocolate, dulce de leche, vanilla crema (VEG)

MINI CHEESECAKE BITES 5

vanilla or chocolate cheesecake, tequila marinated strawberries (VEG)

BOMBOLONI 5

chocolate hazelnut, vanilla crème anglaise, salted caramel, strawberry (VEG)



MOSAIC



BARRIO

\$50 PER GUEST • SERVED FAMILY STYLE

first

host pre-selects 2 appetizers

QUESO FUNDIDO • GUACAMOLE & SALSA TRIO
MINI CHICKEN EMPANADA • CORNBREAD
CHEESE OR CHICKEN QUESADILLA

second

host pre-selects 3 tacos

SKIRT STEAK • PAPAS
CHICKEN AL PASTOR
BLACKENED SHRIMP

or

2 enchiladas

CHICKEN AL PASTOR • SEASONAL VEGETABLE

third

host pre-selects 1 dessert

CHURRO BITES
MINI TRES LECHES CUPS
CHEESECAKE BITES
(VANILLA OR CHOCOLATE)

salad

**add a family style salad course for an additional \$10 per guest*

host pre-selects 1 salad

TACO SALAD • CHIPOTLE CAESAR



siena tavern

est. MMXIII

\$80 PER GUEST • SERVED FAMILY STYLE

first

host pre-selects 1 antipasti & 1 salad

ANTIPASTI
WAGYU BEEF MEATBALL • BURRATA
SEASONAL BRUSCHETTA

SALAD

TUSCAN KALE CAESAR • SIENA CHOPPED
BEEF & GOAT CHEESE

second

host pre-selects 3 pastas

TRUFFLE GNOCCHI • BOLOGNESE
TRUFFLE MUSHROOM RISOTTO • ORECHIETTE
CACIO E PEPE • RIGATONI ALLA VODKA

third

host pre-selects 1 dessert

BOMBOLONI • ASSORTED GELATO
SEASONAL CHEESECAKE
CHOCOLATE GIANDUJA • TIRAMISU

entrée

**upgrade your menu and add an entrée course for \$102 per guest*

**substitute entrée items for 1 pasta for an additional \$20 per guest*

host pre-selects 2 entrées

BEEF TENDERLOIN
ROASTED SALMON
BRICK CHICKEN



MOSAIC

PRIME  PROVISIONS

THREE COURSE

\$99 PER GUEST • FAMILY STYLE OR PLATED

BREAD SERVICE • 3.99 PER GUEST

first

host pre-selects 1 salad

CAESAR SALAD • WEDGE SALAD

entrée

host pre-selects 2 entrées

WILD SALMON • LEMON CHICKEN

SHORT RIB • 7oz PETITE FILET

CAULIFLOWER “STEAK”

escorts

host pre-selects 2 escorts

SAUTÉED SPINACH • CREAMED SPINACH

GRILLED ASPARAGUS • DECADENT MAC & CHEESE

dessert

host pre-selects 1 dessert

CHOCOLATE CARAMEL CAKE • CARROT CAKE

APPLE PIE • CHERRY PIE • BANANA CREAM PIE

FOUR COURSE

\$135 PER GUEST • FAMILY STYLE OR PLATED

BREAD SERVICE • 3.99 PER GUEST

first

host pre-selects 2 appetizers

LUMP BLUE CRAB CAKE • BRUSCHETTA

THICK-CUT BACON • TUNA TARTARE

second

host pre-selects 2 salads

CAESAR SALAD • WEDGE SALAD • CHOPPED SALAD

entrée

host pre-selects 3 entrées

WILD SALMON • YELLOWFIN TUNA STEAK

LEMON CHICKEN • CAULIFLOWER “STEAK”

TOMAHAWK COLORADO LAMB CHOPS

7 oz PETITE FILET • 16oz DRY AGED NY STRIP

SHORT RIB • 10oz BARREL-CUT FILET MIGNON

escorts

host pre-selects 2 escorts

SAUTÉED BROCCOLI • GRILLED ASPARAGUS

SAUTÉED SPINACH • CREAMED SPINACH

ROASTED BRUSSELS SPROUTS

CHARRED SWEET CORN • BRÛLÉD SWEET POTATO

ROASTED WILD MUSHROOMS

PROPERLY WHIPPED POTATOES

DECADENT MACARONI & CHEESE

dessert

host pre-selects 2 desserts

CHOCOLATE CARAMEL CAKE

CARROT CAKE • APPLE PIE

CHERRY PIE • BANANA CREAM PIE

** For three course, plated guests will select 1 entrée onsite*

** For four course, plated guests will select 1 salad, 1 entrée, and 1 dessert onsite*



the planning process

EVENT SPACE CONFIRMATION

Our dedicated events team is awaiting your event details and is thrilled to provide you with information on packages, menus and available spaces for your desired date. Please note, a contract and deposit are required to secure any space and email correspondence does not guarantee your space. A 50% non-refundable deposit is required at the time of the event reservation in order to secure space. A 2nd deposit in the amount of the contracted remaining balance may be required based on your contracted Food and Beverage spend amount. Final payment for your event must take place the day of your event by either cash, credit card or ACH. Any payments made by check must be received 10 days prior to the event date and a credit card on file is still required to hold the space.

FOOD & BEVERAGE MINIMUMS

Mosaic has established food and beverage minimums that may vary based upon time, day, demand and space utilized. Should these minimums not be met, the difference will be charged at the conclusion of the event as an event contract minimum.

TAXES

Client is subject to all applicable State, County, City and other relevant local taxes, which will be added to the final bill, exclusive of the Service Charge and the Administrative Charge (as described below).

GRATUITY

Gratuity is determined at the sole discretion of our event clients. For your convenience, standard recommended options (18%, 20%, or 22%) are provided at the time of contracting, or a custom amount can be specified. At the conclusion of the event, clients have the complete flexibility to adjust or modify this amount based on the level of service received. In cases where an event client will not be present to voluntarily adjust the amount, the selection chosen on the contract will be applied. Gratuities are remitted in their entirety to the service staff.

ADMINISTRATIVE FEE

An Administrative Fee in an amount equal to 5% of all event charges plus any applicable state and/or local taxes will be added to the final bill. The Administrative Fee is to cover the expenses for planning and hosting your function. The Administrative Fee will be remitted in its entirety to the private event planning staff and is not a tip, gratuity or service charge for the wait staff, service employees or bartenders.

PROCESSING FEE

A 3.95% processing fee applies to all credit or debit card transactions. Clients are welcome to submit payment via ACH transfer or check to avoid this fee. Please note all checks must be received 10 days prior to the event date.



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ON TWO

THE
BANDIT

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MOSAIC

PRIME & PROVISIONS