

STATIONARY PLATTERS (NON – REPLENISHED)

TRUFFLE POPCORN Black Truffle, Butter (V/GF)
\$45 for 10 People | \$90 for 25 People

CLASSIC FRENCH FRIES Sea Salt, Ketchup (VEGAN)
\$50 for 10 People | \$100 for 25 People

TRUFFLE FRIES Parmigiano Reggiano, Truffle Oil (V)
\$60 for 10 People | \$120 for 25 People

BEEF SLIDERS Provolone, Lettuce, Tomato, Pickles, Special Sauce
\$80 for 10 People | \$160 for 25 People

TRUFFLE GRILLED CHEESE Truffle Pecorino, Black Truffle, Honey (V)
\$80 for 10 People | \$160 for 25 People

MUSHROOM ARANCINI Mozzarella, Marinara (V)
\$60 for 10 People | \$120 for 25 People

MEATBALL SLIDERS Wagyu Beef, Italian Pork Sausage, Veal, Whipped Ricotta
\$75 for 10 People | \$150 for 25 People

VEGETABLE CRUDITE Seasonal Vegetables, Green Goddess Dip (VEGAN/GF)
\$50 for 10 People | \$100 for 25 People

HUMMUS Chickpea Hummus, Calabrian Chili, Pita Bread (VEGAN)
\$50 for 10 People | \$100 for 25 People

WARM PRETZEL Bavarian Mustard (VEGAN)
\$60 for 10 People | \$120 for 25 People

CHICKEN TENDERS BBQ Sauce, Ketchup
\$70 for 10 People | \$140 for 25 People

CANNOLI Ricotta, Chocolate Chips (V)
\$60 for 10 People | \$120 for 25 People

RAINBOW COOKIES (V)
\$60 for 10 People | \$120 for 25 People

CHOCOLATE CHIP COOKIES (V)
\$45 for 10 People | \$90 for 25 People

SLICED FRESH FRUIT (VEGAN/GF)
\$55 for 10 People | \$110 for 25 People

PLATINUM BAR PACKAGE

One Hour \$45pp • Two hours \$80pp • Three Hours \$105pp • Additional Hour \$30pp

Includes Premium Cocktails, Specialty Martinis and Cordials
Domestic & Imported Beers
House Red, White, Rose & Sparkling Wines
Assorted Sodas, Bottled Flat & Sparkling Water
(1) Featured Specialty Cocktail – FOR PRIVATE EVENTS ONLY

SAMPLE BRANDS:

Grey Goose | Belvedere | Tito's | Bombay Sapphire | Bacardi | Casamigos Blanco | Don Julio Blanco | Patron Silver |
Johnnie Walker Black | Woodford | Macallan 12

GOLD BAR PACKAGE

One Hour \$35pp • Two hours \$70pp • Three Hours \$95pp • Additional Hour \$25pp

Includes Standard Cocktails & Martinis, Cordials
Domestic & Imported Beers
House Red, White, Rose & Sparkling Wines Assorted
Sodas
Bottled Flat & Sparkling Water

SAMPLE BRANDS:

Tito's | Tanqueray | Bacardi | Cazadores Blanco | Jack Daniels | Chivas 12yr | Bulleit

BEER, WINE & SOFT DRINK BAR PACKAGE

One Hour \$25pp • Two hours \$50pp • Three Hours \$70pp • Additional Hour \$20pp

Includes House Sparkling Wine, House Red, White & Rosé Wines
Domestic & Imported Beer
Assorted Sodas
Bottled Flat & Sparkling Water

NON-ALCOHOLIC BEVERAGE PACKAGE

Four Hour Max \$25pp • Eight Hour Max \$35pp

Assorted Juices & Sodas, Red Bull, Bottled Flat & Sparkling Waters
Regular & Decaf House-blend Coffee, Assorted Hot Teas, Organic Skim, Soy & Whole Milk

LUXURY CHAMPAGNE UPGRADE

Can Be Added to Any Beverage Package Option
+\$15 Per Person - N.V. Brut Champagne 'Yellow Label' Veuve Clicquot
+\$20 Per Person - Veuve Clicquot Brut Rose

ADD-ON TO NON-ALCOHOLIC PACKAGES

+\$20 Per Person, Per Hour - Bellini's, Mimosas & Bloody Mary's (4 Hour Maximum)

SPECIALTY COCKTAIL LIST

Included in the Platinum Bar Package
Please Select One Cocktail to be Featured During Your Event

AVAILABLE AT FLEUR ROOM

Fleur of the Valley, Belvedere Vodka, Prosecco, Fresh Strawberry, Basil
Lilac Jane, Hendricks Gin, Fresh Lime, Grapefruit Infused Pea Flower Tea, Lavender Sprig
The Talisman, Bulleit Bourbon, Honey Chamomile Nectar, Fresh Lemon, Cardamom Bitters
Beso Del Diablo, Cazadores Blanco Tequila, Fresh Lime, Agave, Touch of Habanero
Low Battery, Absolut Vodka, Lime, Agave, Mint, Red Bull Coconut

AVAILABLE AT FEROCCE & BAR FEROCCE

Garden Spritz, Aperol, Prosecco
Dirty Donkey, Vodka, Lime, Ginger Beer
Paradise Paloma, Tequila, Lime, Agave, Grapefruit Soda
Relationship Status, Tequila, Lime, Agave
Concrete Jungle, Bourbon, Sweet Vermouth, Bitters
Eau De Florence, Gin, Campari, Sweet Vermouth
Disco Nap, Vodka, Coffee Liqueur
Garden Martini, Gin, Lemon, Honey, Blood Orange