



BO QUE RIA

BAR DE TAPAS | RESTAURANTE

EVENTS MENU

NYC

events@boquerianyc.com

boqueriarestaurant.com



NYC LOCATIONS

WEST 40TH

260 WEST 40TH ST

PRIVATE  35  30

MI-PRIVATE  50 

L VENUE  200  1



FLATIRON

53 WEST 19TH ST

FULL VENUE  100  60



SOHO

171 SPRING ST

FULL VENUE  120  75



UPPER EAST SIDE

1460 SECOND AVE

FULL VENUE  125  75



PASSED TAPAS

Choose your favorite tapas to be served in hors d'oeuvre form, passed by our servers during a standing reception.

- 30 min, 4 selections \$20 per person • 1 hour, 7 selections \$36 per person
- 1 hour, 6 selections \$30 per person • 1 hour, 8 selections \$42 per person

-additional hours \$20 per person -

VEGETABLES

PIMIENTOS DE PADRÓN (GF, VGN)

Blistered Shishito peppers, coarse sea salt

TORTILLA ESPAÑOLA (GF)

Traditional Spanish frittata; eggs, confit potatoes, onions, garlic allioli

MONTADO DE ESCALIVADA (V)

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil

CROQUETAS DE SETAS (V)

Creamy mushroom croquettes, truffle allioli

PINTXO DE BRAVAS (V)

Crispy potato, spicy tomato sauce, garlic aioli

SEAFOOD

GILDA PINTXO (GF)

Salted cured anchovies, manzanilla olive, piparra

PINTXO DE PULPO A LA GALLEGA (GF)

Spanish octopus skewer, potato, paprika, Arbequina olive oil

PINTXO DE GAMBAS

Shrimp skewers, garlic, lobster reduction



MEAT

MONTADO DE JAMÓN

Serrano ham, membrillo, Aged Manchego cheese

BACON-WRAPPED DATES (GF)

Stuffed with almonds and Valdeón blue cheese

PINTXOS MORUNOS

Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

CROQUETAS DE JAMÓN

Creamy Serrano ham croquettes, quince purée

ANGUS BEEF SLIDERS (+\$8 pp)

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

SERRANO HAM GRILLED CHEESE

Burrata cheese, truffle allioli

SUMAC CHICKEN SKEWERS (GF)

Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

DESSERT

CLASSIC CHURROS (V)

Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

CREMA CATALANA (GF, V)

Creamy custard, lemon zest, caramelized sugar

SORBET (GF, VGN)

Seasonal sorbet selection

TAPAS BAR DISPLAY

Stationary displays of tapas that evoke the style of traditional tapas bars in Spain; set up for guests to serve themselves during a **reception-style event**.

Selection of 5: 4 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$38 per person

Selection of 6: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$45 per person

Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ \$52 per person

SELECT MAIN

PAELLA DE MARISCOS Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

PAELLA DE VERDURAS Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

PARRILLADA (+12PP) Seared shrimp, chorizo, top sirloin, oven roasted chicken, served with salsa verde, mojo verde

CHARCUTERIE & CHEESE

TABLA DE QUESOS (+ \$5pp)

Manchego, Caña de Cabra, Aged Mahón, Truffle Goat cheese served with olives, and pan con tomate

TABLA DE QUESOS Y EMBUTIDOS (+ \$7pp)

Manchego, Caña de Cabra, Truffle Goat Cheese, Salchichon Iberico, Jamón Serrano, and Chorizo Ibérico, served with olives, and pan con tomate

MEAT

BACON-WRAPPED DATES (GF)

Stuffed with almonds and Valdeón blue cheese

PINTXOS MORUNOS

Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

CROQUETAS DE JAMÓN

Creamy Serrano ham croquettes, quince purée

BEEF AND PORK MEATBALLS

Tomato sauce, sheep's milk cheese, chives

PX CHICKEN WINGS (GF)

Za'atar, sweet and sour Pedro Ximénez reduction

ANGUS BEEF SLIDERS (+\$8 pp)

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

SUMAC CHICKEN SKEWERS (GF)

Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

VEGETABLES

MARKET SALAD (GF)

Market lettuces, spring herbs, sherry-lime vinaigrette

TORTILLA ESPAÑOLA (GF)

Traditional Spanish frittata; eggs, confit potatoes, onions, garlic allioli

PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

ESCALIVADA (V)

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with focaccia

FENNEL AND APPLE SALAD (GF, V)

Mahón cheese, walnuts, basil, citrus dressing

GRILLED BROCCOLINI (GF, VGN)

"Ajo Blanco," sumac, golden raisins, Marcona almonds

SEAFOOD

GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

PINTXO DE PULPO A LA GALLEGA (GF)

Spanish octopus skewer, potato, paprika, Arbequina olive oil

DESSERT

CLASSIC CHURROS (V)

Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

CREMA CATALANA (GF, V)

Creamy custard, lemon zest, caramelized sugar

SORBET (GF, VGN)

Seasonal sorbet selection

SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$60 PP

SELECT 2

AGED MANCHEGO (GF, V)	Nutty, caramel sheep's milk
AGED MAHÓN (GF, V)	Tangy, citrusy cow's milk
JAMÓN SERRANO (GF)	Aged 16 months, savory, slightly sweet and nutty
CHORIZO IBÉRICO (GF)	Smoked pimentón, mild spice
PAN CON TOMATE (VGN)	Catalan-style toasted bread rubbed with tomato, garlic, and olive oil

SELECT 3

PATATAS BRAVAS (GF, V)	Crispy potatoes, salsa brava, pimentón, garlic allioli
PIMIENTOS DE PADRÓN (VGN)	Blistered shishito peppers, coarse sea salt
ESCALIVADA (V)	Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil
MARKET SALAD (GF)	Market lettuces, spring herbs, sherry-lime vinaigrette
BACON-WRAPPED DATES (GF)	Stuffed with almonds and Valdeón blue cheese
CROQUETAS CREMOSAS	Choice of Mushroom (V) or Serrano ham
FENNEL AND APPLE SALAD (GF, V)	Mahón cheese, walnuts, basil, citrus dressing

SELECT 4

PINTXOS MORUNOS	Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread
GAMBAS AL AJILLO (GF)	Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil
BEEF AND PORK MEATBALLS	Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
SEARED OCTOPUS (GF)	Seared octopus, Manzanilla olivada, olive oil crushed potatoes
SUMAC CHICKEN SKEWERS (GF)	Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper
GRILLED BROCCOLINI (GF, VGN)	"Ajo Blanco," sumac, golden raisins, Marcona almonds
CRISPY SWEET POTATOES (GF, V)	"Mojo Verde," spicy yogurt, cilantro

SELECT 2

BASQUE CHOCOLATE CHEESECAKE (GF)	Macerated strawberries, Chantilly cream
CLASSIC CHURROS (V)	Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella
ORANGE OLIVE OIL CAKE (V)	Orange olive oil cake, citrus -honey yogurt
SORBET (GF,VGN)	Seasonal sorbet selection

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

PREMIER SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$85 PP

SELECT 3

- AGED MANCHEGO (GF, V)** Nutty, caramel sheep's milk
- AGED MAHÓN (GF, V)** Tangy, citrusy cow's milk
- TRUFFLE GOAT CHEESE (GF, V)** Earthy and sweet, goat's milk
- JAMÓN SERRANO (GF)** Aged 16 months, savory, slightly sweet and nutty
- JAMÓN IBÉRICO DE BELLOTA (GF)** Aged 48 months, deep marbling, rich and nutty
- CHORIZO IBÉRICO (GF)** Smoked pimentón, mild spice
- PAN CON TOMATE (VGN)** Catalan-style toasted bread rubbed with tomato, garlic, and olive oil

SELECT 3

- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, pimentón, garlic allioli
- PIMIENTOS DE PADRÓN (GF, VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil
- BEEF AND PORK MEATBALLS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- MARKET SALAD (GF)** Market lettuce, spring herbs, sherry-lime vinaigrette
- CROQUETAS CREMOSAS** Choice of Mushroom (V) or Serrano ham
- FENNEL AND APPLE SALAD (GF, V)** Mahón cheese, walnuts, basil, citrus dressing
- AHI TUNA TARTARE (GF)** Yellow-fin, cilantro-lime aguachile, Persian cucumbers, avocado crema, citrus ponzu

SELECT 4

- PINTXOS MORUNOS** Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread
- GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil
- SEARED OCTOPUS (GF)** Seared octopus, Manzanilla olivada, olive oil crushed potatoes
- BRANDT RANCH NY STRIP (GF)** Seared a la plancha, mojo verde, blistered shishito pepper
- PAELLA DE MARISCOS (GF)** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde
- PAELLA DE VERDURAS (GF, VGN)** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde
- CRISPY SWEET POTATOES (GF, V)** "Mojo Verde," spicy yogurt, cilantro
- GRILLED BROCCOLINI (GF, VGN)** "Ajo Blanco," sumac, golden raisins, Marcona almonds
- SUMAC CHICKEN SKEWERS (GF)** Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

SELECT 2

- CLASSIC CHURROS (V)** Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella
- ORANGE OLIVE OIL CAKE (V)** Orange olive oil cake, citrus -honey yogurt
- SORBET (GF, VGN)** Seasonal sorbet selection
- BASQUE CHOCOLATE CHEESECAKE (GF)** Macerated strawberries, Chantilly cream

PRIX FIXE MENUS

BOTH SERVED FAMILY STYLE

CHEF'S TASTING MENU \$52

A culinary journey through the classics and beyond with a selection of seasonal market menu dishes.

PAN CON TOMATE (VGN)

Grilled Stirato bread rubbed with tomato, garlic and olive oil

JAMÓN SERRANO (GF)

"Jamónes de Segovia" Serrano ham, aged 18 months

AGED MANCHEGO (GF, V)

Hard sheep's milk cheese, Castilla La Mancha, notes of caramel and nuts

PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

CROQUETAS DE SETAS (V)

Creamy mushroom croquettes

GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

BEEF AND PORK MEATBALLS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

PAELLA DE MARISCOS (GF)

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

CLASSIC CHURROS (V)

Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

THE BOQUERIA EXPERIENCE \$65

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 48-month-aged, hand-carved Jamón Ibérico.

TABLA DE QUESOS

Manchego, Caña de Cabra, and aged Mahón, served with olives and pan con tomate

★ JAMÓN IBÉRICO DE BELLOTA (GF)

Hand-carved, acorn-fed Ibérico ham, aged for 48 months

PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

CROQUETAS DE JAMÓN Y SETAS

Creamy Jamón croquettes with quince purée and creamy mushroom croquettes (V) with truffle allioli

ESCALIVADA (V)

Fire roasted eggplant, red pepper, onion, labne yogurt, fresh herbs and olive oil, served with focaccia

GRILLED BROCCOLINI (GF, VGN)

"Ajo Blanco," sumac, golden raisins, Marcona almonds

PINTXOS MORUNOS

Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

PAELLA DE MARISCOS (GF)

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

BASQUE CHOCOLATE CHEESECAKE (GF, V)

Macerated strawberries, chantilly cream

SEATED TAPAS LUNCH MENU

SERVED FAMILY STYLE \$30-40

Selection of 5 for \$30 per person: Choose 2 TO START, 2 MAIN TAPAS and 1 DESSERT

Selection of 8 for \$40 per person: Choose 3 TO START, 4 MAIN TAPAS and 1 DESSERT

TO START

AGED MANCHEGO (GF, V) Nutty, caramel sheep's milk

JAMÓN SERRANO (GF) Aged 16 months, savory, slightly sweet and nutty

CHORIZO IBÉRICO (GF) Smoked pimentón, mild spice

PAN CON TOMATE (VGN) Catalan-style toasted bread rubbed with tomato, garlic, and olive oil

BOQUERONES CON NARANJA (GF) Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

ESCALIVADA (V) Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil

PIMIENTOS DE PADRÓN (GF, VGN) Blistered shishito peppers, coarse sea salt

FENNEL AND APPLE SALAD (GF, V) Mahón cheese, walnuts, basil, citrus dressing

MAIN TAPAS

PATATAS BRAVAS (GF, V) Crispy potatoes, salsa brava, pimentón, garlic allioli

MARKET SALAD (GF) Market lettuces, spring herbs, creamy sherry-lime vinaigrette

BACON-WRAPPED DATES (GF) Stuffed with almonds and Valdeón blue cheese

CROQUETAS CREMOSAS Choice of Mushroom (V) or Serrano ham

PINTXOS MORUNOS Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

GAMBAS AL AJILLO (GF) Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

BEEF AND PORK MEATBALLS Tomato sauce, sheep's milk cheese, chives

SUMAC CHICKEN SKEWERS (GF) Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

DESSERT

CLASSIC CHURROS (V) Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

ORANGE OLIVE OIL CAKE (V) Orange olive oil cake, citrus-honey yogurt

SORBET (GF, VGN) Seasonal sorbet selection

OPTIONAL ADD ONS

POLLO RUSTIDO (GF) +\$10 pp Catalan-style roasted chicken with lemon, herbs, and salsa verde

PAELLA DE MARISCOS (GF) +\$15 pp Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

PAELLA DE VERDURAS (GF, VGN) +\$12 pp Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

PARRILLADA (GF) +\$15 pp Seared Gulf shrimp, smokey Bilibao chorizo, Outside Skirt Steak, oven roasted chicken, served with salsa verde, and mojo verde

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE \$42 PP

TO START – SELECT 2

- ACEITUNAS (GF, V, VGN)** Selection of marinated olives from Spain
- PAN CON TOMATE (VGN)** Catalan-style toasted bread rubbed with tomato, garlic, and olive oil
- AGED MANCHEGO (GF, V)** Nutty, caramel sheep's milk
- JAMÓN SERRANO (GF)** Aged 16 months, savory, slightly sweet and nutty
- JAMÓN IBERICO DE BELLOTA (GF) + \$11pp** Aged 48 months, deep marbling, rich and nutty
- FENNEL AND APPLE SALAD (GF, V)** Mahón cheese, walnuts, basil, citrus dressing

TAPAS – SELECT 3

- PIMIENTOS DE PADRÓN (VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper and onion, labne yogurt, fresh herbs, olive oil
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS DE SETAS (V)** Creamy mushroom croquettes, black truffle allioli
- CROQUETAS DE JAMÓN** Creamy Serrano ham croquettes, membrillo purée
- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- TORTILLA ESPAÑOLA (GF)** Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

MAIN – SELECT 2

- BRUNCH PAELLA (GF) +\$8 pp** Bomba rice, roasted chicken, pork belly, Piquillo peppers, kale, organic farm eggs
- HUEVOS HORNEADOS (V)** Eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion with miti crema cheese and salsa verde
- TORRIJAS (V)** Crispy French toast, citrus honey, blackberry compote
- BEEF AND PORK MEATBALLS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- BOQUERIA B.E.C** Mini scrambled egg sandwiches with bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli
- SUMAC CHICKEN SKEWERS (GF)** Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

DESSERT – SELECT 1

- CLASSIC CHURROS (V)** Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella
- ORANGE OLIVE OIL CAKE (V)** Orange olive oil cake, citrus-honey yogurt
- SORBET (GF, VGN)** Seasonal sorbet selection

OPTIONAL ADD ONS

- POLLO RUSTIDO (GF) +\$10 pp** Catalan-style roasted chicken with lemon, herbs, and salsa verde
- PARRILLADA (GF) +\$15 pp** Seared Gulf shrimp, smokey Bilbao chorizo, Outside Skirt Steak, oven roasted chicken, served with salsa verde, and mojo verde
- CLASSIC BOTTOMLESS +\$29 PP 90 Minutes-** choice of red, white, rose sangria, mimosa
- DELUXE BOTTOMLESS +\$35 PP 90 Minutes-** choice of red, white, rose sangria, cava, mimosa with juices, bloody mary, shishito margarita, estrella galicia

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. Non-alcoholic beverages are not included. All other beverages will be charged on consumption.

BEVERAGES



WINE, BEER AND SANGRIA OPEN BAR 2 hours \$45pp

3rd and subsequent hours \$18pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white

WINE: one red, one white, and one sparkling selection

NON-ALCOHOLIC: zero proof wine and beer, juice, soda and tea

CLASSIC OPEN BAR 2 hours \$55pp

3rd and subsequent hours \$20pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white

WINE: one red, one white, and one sparkling selection

MIXED DRINKS: mixed drinks using well level spirits

ONE SPECIALTY COCKTAIL: select one from our menu

ONE ZERO PROOF COCKTAIL

NON-ALCOHOLIC: zero proof wine and beer, juice, soda and tea



PREMIUM OPEN BAR 2 hours \$75pp

3rd and subsequent hours \$25pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white and one seasonal selection

WINE: one red, one white, and one sparkling selection

COCKTAILS & MIXED DRINKS: cocktails and mixed drinks using premium-level spirits

TWO SPECIALTY COCKTAILS: select two from our menu

ONE ZERO PROOF COCKTAIL: select one from our menu

NON-ALCOHOLIC: zero proof wine and beer, juice, soda, tea and coffee



NON-ALCOHOLIC PACKAGE 2 hours \$12pp

3rd and subsequent hours \$5pp

Drip Coffee, Tea, Juice, Soda

NO SHOTS. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.



JAMON CARVING ADD-ON - \$1,800

Elevate your event experience with our exquisite Jamón Ibérico de Bellota Carving add-on! Delight your guests with the rich flavors of authentic Spanish Jamón, expertly carved by our skilled professionals.

PACKAGE INCLUDES:

- A beautifully presented whole Jamón
- Expert carving service
- Tasting portions for your guests



EVENT DETAILS

GRATUITY, TAX & SERVICE

- An automatic Gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 8.875% NY Sales Tax.
- All food & beverage items are subject to a 4% administrative fee.
- A valid NY Sales and Use Tax Exempt Certificate is required for tax exemption.

DEPOSIT, PAYMENT, & CANCELLATION

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received. Deposits will be credited towards the total cost of your event.
- Final payment will be handled by the sales manager with the card on file following the event. If you would like to pay on-site on the day of the event, please let your event sales manager know prior to the event.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract. Force Majeure clause included.

GUARANTEED GUEST COUNT

- A final guest count is due three business days prior to the event date and is not subject to reduction. Special circumstances may apply.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

MENU SELECTION

- Final food and beverage selections are due one week in advance. Menu selections are due two weeks in advance for 60+ guests.
- Food pricing is subject to change until menu selections and guest count are confirmed.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any known food allergies and/or dietary restrictions with your event sales manager. Please use this [link](#) to access our full online allergy chart.

SPECIAL SERVICES

- Florals and small table decor are allowed for all events.
- Outside entertainment is only allowed for full restaurant buyout events.
- Ask your event sales manager about A/V capabilities.

SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 2 hours of service. If you wish to increase the length of time for your event, please contact the event sales manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Sales Manager to facilitate a successful event.