



PRIVATE EVENTS

THE FINE PRINT

MAX CAPACITY IS 90 GUESTS. ROOM RENTAL IS DUE 14 DAYS BEFORE EVENT. ENTIRE BUILDING BUYOUT IS \$25,000 WITH \$10,000 DEPOSIT.

Tuesday, Wednesday, Sunday \$1,000
Thursday, Friday, Saturday \$1,500

DEPOSIT POLICY

Credit Card on file required at start of event planning. 50% deposit is due with final counts 14 days prior to event. Remaining balance is charged on event day. Deposit is non-refundable.

SERVICE CHARGE

AUTOMATIC SERVICE CHARGE OF 25% FOR ALL EVENTS.

Cake cutting fee \$7/pp
Corkage fee \$25/ bottle
Bottle means 1500ML or less

OYSTER STATION

INCLUDES SELECTION OF 5 OYSTERS WITH LEMON AND MIGNONETTE

Attendant Fee \$150
First two hours \$30/pp
Each additional hour \$10/pp

BAR PACKAGE ONE STARTING AT \$45 PP

includes well liquors, domestic beers, seltzers, ciders and Brine house wines

BAR PACKAGE TWO STARTING AT \$70 PP

includes premium liquors, amaros, craft and domestic beers, seltzers, ciders, Brine house wines, and Brine cocktails

ALL WINE AVAILABLE BY THE BOTTLE AT PRICE, SCOTCH AND COGNAC SERVED AT PRICE

ADDITIONS

Ice carving, custom, single block \$650
Caviar and fish roe service \$50/pp
Seafood displays \$40/pp
Premium meat and seafood \$40/pp
Porchetta and specialty roasts \$35/pp
Picanha, sliced table side \$35/pp
Specialty cheese curation \$25/pp
Seacuterie and crudo display \$35/pp
Specialty dessert display starting \$25/pp
Five salmon preparation display \$35/pp



TIER ONE

STARTING AT \$85 PP

PASSED, PLATED AND SERVED FAMILY STYLE. MINIMUM 25 PEOPLE REQUIRED

SAMPLE MENU

ON ARRIVAL

chef's selected appetizers including 3 oysters per person

SALAD

roasted beets, grapes, goat cheese, walnuts, mixed greens, banyuls vinaigrette

ENTRÉE

loch duart salmon wellington, wrapped with mushrooms, mustard and pastry, sauce maitaise

SIDES SERVED FAMILY STYLE

*truffle scented quinoa and farm beans
roasted asparagus with shallot and extra virgin olive oil
honey & cinnamon buttered carrots*

DESSERT

earl grey infused pannacotta, macerated berries, tuile cookies

TIER TWO

STARTING AT \$125 PP

PASSED, PLATED AND SERVED FAMILY STYLE. MINIMUM 25 PEOPLE REQUIRED

SAMPLE MENU

ON ARRIVAL

four passed hors d'oeuvre

SEAFOOD DISPLAY

oysters, crab salad, house smoked shrimp

SALAD

*seasonal vegetables grilled, roasted, pickled and raw with sauces, salsas, and dressing
heirloom tomatoes, cucumber and onion, banyuls vinaigrette
tricolor carrots, curried yogurt, cashew dukkah*

ENTRÉES SERVED FAMILY STYLE

*roasted halibut, caper and lemon butter,
terres major steak, chimichurri sauce
roasted cauliflower, pine nuts, raisins,
brown butter*

fingerling potato, garlic and herb

DESSERT

chef selection of three family style dessert

TIER THREE

STARTING AT \$150 PP

SERVED AS A BUFFET AND FAMILY STYLE. MINIMUM 25 PEOPLE REQUIRED

SAMPLE MENU

OYSTERS

chef's selection of five oyster varieties, served with lemon and mignonette

SALAD

*seasonal vegetables grilled, roasted, pickled and raw with sauces, salsas, and dressing
chips and dips*

BREAD & CHEESE

*selection of curated cheeses, fruit, pickles, preserves, olives and nuts
breads, crackers, gougeres*

HOT FOODS

*za'atar lamb chops
lightly smoked & roasted giant shrimp
steamed rice
smashed fingerling potatoes
honey-rosemary carrots
ricotta ravioli in truffle cream*

DESSERT

chef selection of three family style dessert