



Private Event Menu

Star 78 Speakeasy offers an authentic Prohibition-era experience, perfect for team building, corporate off-sites, and private gatherings of up to **32 guests**. Step through the phone booth inside The Grove Café and discover a hidden world of classic cocktails and vibrant atmosphere.

FOOD & BEVERAGE MINIMUMS

Sunday, Wednesday & Thursday

\$1,500 Food & Beverage Minimum
Drink Minimum: \$30 per person, per 2-hour period
Space Rental Fee: \$250

Monday & Tuesday (Closed – Available for Private Events)

\$1,500 Food & Beverage Minimum
Drink Minimum: \$30 per person, per 2-hour period
Bartender Fee: \$175 per bartender (up to 4 hours), \$45 per additional hour
Two bartenders recommended for groups up to 32 guests
Space Rental Fee: \$250

Friday & Saturday

\$3,150 Food & Beverage Minimum
Drink Minimum: \$50 per person, per 2-hour period
Space Rental Fee: \$500
Premium & Holiday Dates: \$750 Rental Fee



Private Event Food Menu

All items are designed for sharing unless otherwise noted.

The Undercover Chicken Wrap – \$45 (Feeds 4–6)

Prosciutto-wrapped chicken wrap served with smoked paprika aioli.

The Midnight Skewer – \$70 (Feeds 4–6)

Curry-marinated bell pepper chicken skewers finished with charred lemon and chili honey, served alongside crispy polenta topped with garlic lemon yogurt.
Vegan tofu option available.



Meatballs – \$53 (15 pieces)

House-made meatballs finished in our signature homemade BBQ sauce.

Charcuterie Board – \$45 (Feeds 4–6)

A curated mix of artisan meats, cheeses, seasonal fruit, olives, house spreads, asparagus, nuts, and fresh bread.

Hummus Board – \$66 (Feeds 4–6)

A vibrant, shareable spread featuring three hummus selections, served with pita bread, crispy pita chips, fresh seasonal vegetables, and a bright cucumber salad.

Paninis – \$45 (Feeds 4–6)

Choice of:

- **The Emerald Press**
Turkey, Mozzarella, Pesto, Walnuts, Tomato
- **Little Italy Press**
Antipasto Grilled Cheese with Ham, Artichoke, Olives, Pepperoni, Peperoncini, Mozzarella
- **Waffle'd In Cheese**
Arugula, Pepper Jack, Cheddar, Bacon
- **The SunsetMelt**
Turkey, Bacon, Avocado, Cheddar





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The Orchard Heist Salad – \$45 (Feeds 12–15)

Fresh sliced apples, cheddar cheese, spinach, olive oil, cracked pepper, and toasted walnuts.

The Lemon Parlor Affair Salad – \$40 (Feeds 12–15)

Lemon, parmesan, arugula, and olive oil — light, bright, and perfect for sharing.

The Senate Cut Caesar Salad – \$47 w/ chicken | \$40 w/o (Feeds 12–15)

Crisp romaine lettuce, parmesan cheese, house Caesar dressing, and croutons. Add grilled chicken for a heartier option.

The Green Room Confidential Salad – \$50 (Feeds 12–15)

Roasted Brussels sprouts combined with sweet corn, black beans, avocado, sunflower seeds, limes, red onion, cilantro, and vegan chipotle ranch dressing.

The Flapper’s Fruit Salad – \$60 (Feeds 4–6)

Fresh-cut seasonal fruit selection, topped with a sweet honey dressing.

Desserts

- Cookie - \$2.50 ea
- Brownie - \$2.50 ea
- Scones - \$3.50 ea
- Muffin - \$4.75 ea
- Banana Bread - \$5.25 ea



Optional Add-On Experience: The Case File

Enhance your event with our immersive interactive murder mystery dining experience.

Optional Add-On: Event Photography

Capture the best moments of your event — from candid interactions to posed group shots — so you can relive the experience long after the event ends.

Optional Add-On: Floral Arrangements

Custom floral arrangements designed to complement your theme and elevate the ambiance.

Booking Details

22% Service Gratuity and 9.1% Sales Tax will be applied to all events.

Food & Beverage minimums must be met prior to tax and gratuity.

50% non-refundable deposit required to secure event date; final payment and final headcount are due 7 days prior to the event.