

VIRTUE

FEED & GRAIN



106 S. UNION STREET
ALEXANDRIA, VA 22314

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WWW.VIRTUEFEEDGRAIN.COM

VIRTUE FEED & GRAIN TAKES ITS NAME FROM THE BUILDING'S LONG AGO FUNCTION AS A FEED WAREHOUSE IN THE 1880S. SOARING OPEN WINDOWS, EXPOSED BRICK AND GIANT IRON GIRDERS FRAME THE URBAN SCENE. SEATING UP TO 300 REVELERS, THIS BI-LEVEL, AIRY WAREHOUSE ALSO INCLUDES AN OUTDOOR PATIO. OTHER FEATURES INCLUDE A DROP-DOWN PROJECTION SCREEN TV, BIG SCREEN TV'S AT EACH OF THE BARS, AND A PRIVATE PORCH ROOM.

THE 'ECO-FRIENDLY' BUILDING IS LOCATED ON THE ALEXANDRIA WATERFRONT AND OFFERS NICE VIEWS OF THE POTOMAC RIVER. IN KEEPING WITH THE UNIQUE HISTORY OF THE BUILDING, THE RENOVATION WENT ABOVE AND BEYOND TO PRESERVE HISTORIC AUTHENTICITY WHEREVER POSSIBLE. THE FLOORS, WALLS, HAND-CRAFTED TABLETOPS AND BAR SHELVES ARE ALL CONSTRUCTED WITH PERIOD WOOD, EACH HERALDING FROM A UNIQUE PAST.

THE AMERICAN TAVERN STYLE MENU IS TRADITIONAL WITH A MODERN TWIST. EVERYTHING IS PREPARED FROM SCRATCH WITH FRESH, LOCAL INGREDIENTS BY OUR TEAM OF EXCEPTIONAL CHEFS. VIRTUE FEED & GRAIN ALSO FEATURES A UNIQUE ASSORTMENT OF BEERS, WINES AND COCKTAILS.

THE PLAN, TO THE DELIGHT OF ALEXANDRIANS AND THE HISTORICAL SOCIETY, WAS TO BRING THE OLD WAREHOUSE FULL CIRCLE; TO RE-ESTABLISH THE BUILDING, AND FEED THE PEOPLE.

GIVE YOUR GROUP A NOSTALGIC AND UNMATCHED EXPERIENCE THEY WILL NEVER FORGET AT
VIRTUE FEED & GRAIN.



EVENT BOOKING INFORMATION

- LOCALLY OWNED AND OPERATED
 - CENTRALLY LOCATED IN OLD TOWN, ALEXANDRIA
 - MENU DESIGNED USING FRESH & LOCAL INGREDIENTS FROM SCRATCH
 - PRIVATE, SEMI-PRIVATE AND FULL VENUE BUYOUT EVENT SPACE
 - CUSTOMIZED MENUS AVAILABLE UPON REQUEST (EXCEPT BRUNCH)
 - FULL RESTAURANT BUYOUT AVAILABLE TO HOST GROUPS UP TO 300 PEOPLE
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- VIRTUE FEED & GRAIN does not charge reservation fees for our dining spaces, but food & beverage minimums will apply. The F&B minimum is defined as the food & beverage subtotal before the sales tax and service charge are added. If your F&B spend falls short of the guaranteed minimum, the difference will be charged as a miscellaneous fee.
 - To finalize a large group reservation, an Event Booking Agreement must be signed, including credit card information. For events with an F&B minimum of \$5,000 or more, we do require a 50% deposit – your reservation will not be confirmed until the signed agreement and deposit (if applicable) are received. At the conclusion of the event, the card on file will be charged for all expenses, unless otherwise directed. Please note that there will only be one tab/check – we are not able to split the check for events. Upon request, we will divide the bill evenly on up to (4) credit cards for final payment.
 - The final guest count is due no less than three days prior to your event. This is the minimum number of guests you will be charged for. If this number increases on the day of your event, we will do everything possible to accommodate your group.
 - Please note all menus are subject to change.
 - Buffet menus and some cocktail platters require at least 48 hours advance notice.
 - Prix fixe plated meals available for up to 40 guests.



OLD TOWN BRUNCH MENU

AVAILABLE FROM 11AM - 5:00PM SUNDAY (only)

SHARED SMALL BITES

Served family style...pre-select (2) of the following:

BISCUITS & GRAVY italian chicken sausage, biscuits, natural gravy

ASSORTED FRUIT PLATTER seasonal fruit platter, greek yogurt

OLD TOWN CRAB DIP lump crabmeat, old bay, sriracha

GRILLED ASPARAGUS peppercorn hollandaise

ENTREES

Pre-select (4) of the following:

NOT SO FRENCH TOAST

battered halal bread, pistachio-banana syrup, whipped cream

FISH TACOS

lime marinated, pan seared daily fish, guacamole, jalapeno slaw

CHESAPEAKE BENEDICT

old bay seasoned blue crab, poached eggs, avocado, cara cara hollandaise, home fries

VIRTUE BURGER*

creekstone farms all natural ground beef, house fries

CAESAR SALAD

romaine hearts, sarvecchio caesar dressing, herbed croutons, boquerones

FRIED CHICKEN AND WAFFLES

buttermilk brined, beer gravy, bacon marmalade

HUEVOS RANCHEROS

braised pork belly, braised kidney beans, ranchera sauce,
tomatillo sauce, tortilla chips, sunny side up eggs

\$22++ PER GUEST

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

*PREPARATION IS MEDIUM UNLESS OTHERWISE SPECIFIED AT TIME OF ORDER

BRUNCH BUFFETS

AVAILABLE SUNDAY ONLY FROM 11:00AM - 4:00PM

FOR PORCH PARTIES UP TO 25 GUESTS, OR FOR UPSTAIRS OR FULL RESTAURANT BUYOUTS

SCRAMBLED EGGS

SPANISH EGGS

with tomato sauce

HOME FRIES

MAPLE SPICED BACON OR
SANTA FE STYLE CHICKEN SAUSAGE

'NOT SO FRENCH' TOAST

battered halal bread,
pistachio-banana syrup

JUICE ~ COFFEE ~ TEA

\$20.00++ PER GUEST

FRESH SEASONAL FRUIT

SCRAMBLED EGGS

EGGS BENEDICT

HOME FRIES

OR GRITS

'NOT SO FRENCH' TOAST

battered halal bread,
pistachio-banana syrup

MAPLE SPICED BACON OR
SANTA FE STYLE CHICKEN SAUSAGE

ASSORTED PASTRIES

JUICE ~ COFFEE ~ TEA

\$30.00++ PER GUEST

++ - PLUS 21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

OLD TOWN LUNCH

AVAILABLE FROM 11:30AM - 5:00PM MON - FRI; 11AM - 5PM SAT

SHARED SMALL BITES -- served family style...pre-select (1) of the following:

GUACAMAME HUMMUS

chickpea puree, edamame, avocado, pico de gallo, chipotle chips

GRILLED ASPARAGUS **G, V**
pecorino romano, brown butter

ENTREES -- pre-select (4) of the following:

CHICKEN CAESAR SALAD

romaine hearts, sarvecchio caesar dressing, herbed croutons, boquerones

FISH TACOS

lime marinated, pan seared daily fish, guacamole, jalapeno slaw, salsa verde

VIRTUE BURGER

creekstone farms all natural ground beef, house fries

QUINOA SALAD **G, V**

baby mixed greens, sarvecchio, watermelon radish, shaved pearl onions, grape tomatoes, lemon vinaigrette

WILD MUSHROOM TACOS

roasted wild mushrooms, poblano rajas, avocado, queso fresco

DESSERT -- pre-select (1) of the following:

PEANUT BUTTER & CHOCOLATE ICEBOX PIE

creamy peanut butter filling covered with chocolate ganache, peanuts

BANANA BREAD PUDDING

aged rum, caramelized bananas, sugar cane caramel sauce, crème anglaise

SEASONAL BERRIES SABAYON

green tea, macerated berries, chocolate spoon

\$25.00++ PER GUEST

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

UNION STREET LUNCH

AVAILABLE FROM 11:30AM - 5:00PM MON - FRI; 11AM - 5PM SAT

SHARED SMALL BITES -- served family style...pre-select (2) of the following:

GUACAMAME HUMMUS **V**

chickpea puree, edamame, avocado, pico de gallo, chipotle chips

GRILLED ASPARAGUS **G, V**

pecorino romano, brown butter

POINT JUDITH CALAMARI

pickled cherry peppers, artichokes, piquillo aioli

ENTREES -- pre-select (4) of the following:

CHICKEN CAESAR SALAD

romaine hearts, sarvecchio caesar dressing, herbed croutons, boquerones

FISH TACOS

lime marinated, pan seared daily fish, guacamole, jalapeno slaw, salsa verde

QUINOA RISOTTO **G, V**

local mushrooms, pecorino romano cheese

VIRTUE BURGER

creekstone farms all natural ground beef, brioche bun, house fries

CHARRED FLANK STEAK SALAD

carrots, water chestnuts, napa cabbage, spicy peanut dressing, crispy egg roll chips

PAN SEARED SALMON

sarvecchio quinoa risotto, local greens, harissa sauce

DESSERT -- pre-select (2) of the following:

PEANUT BUTTER & CHOCOLATE ICEBOX PIE

creamy peanut butter filling covered with chocolate ganache, peanuts

BANANA BREAD PUDDING

aged rum, caramelized bananas, sugar cane caramel sauce, crème anglaise

SEASONAL BERRIES SABAYON

green tea, macerated berries, chocolate spoon

\$30.00++ PER GUEST

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

*PREPARATION IS MEDIUM UNLESS OTHERWISE SPECIFIED AT TIME OF ORDER

POTOMAC LUNCH

AVAILABLE FROM 11:30AM - 5:00PM MON - FRI; 11AM - 5PM SAT

SHARED SMALL BITES -- served family-style...pre-select (2) of the following:

GRILLED BRATWURST

locally made wisconsin-style bratwurst, pickled local peaches, arugula

POINT JUDITH CALAMARI pickled cherry peppers, artichokes, piquillo aioli

GRILLED ASPARAGUS G, V pecorino romano, brown butter

U-STREET MAC & CHEESE prosciutto lardons, smoked gouda, havarti, ritz crumble

ENTREES -- pre-select (4) of the following:

CHICKEN CAESAR SALAD

romaine hearts, sarvecchio caesar dressing, herbed croutons, boquerones

STEAK TACOS

grilled flank steak, yellow mole sauce, caramelized-pickled onions

LEMON CURRY MUSSELS

coconut red curry, lemongrass, bamboo shoots, spring onions, turmeric bread

VIRTUE BURGER

creekstone farms all natural ground beef, brioche bun, house fries

PAN SEARED SALMON

sarvecchio risotto, local greens, harissa sauce

QUINOA RISOTTO G, V

local mushrooms, pecorino romano cheese

DESSERT -- pre-select (2) of the following:

PEANUT BUTTER & CHOCOLATE ICEBOX PIE

creamy peanut butter filling covered with chocolate ganache, peanuts

BANANA BREAD PUDDING

aged rum, caramelized bananas, sugar cane caramel sauce, crème anglaise

SEASONAL BERRIES SABAYON

green tea, macerated berries, chocolate spoon

COFFEE POT DE CREME

colombian coffee & chocolate custard, almond biscotti, hazelnut cream

\$40.00++ PER GUEST

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

*PREPARATION IS MEDIUM UNLESS OTHERWISE SPECIFIED AT TIME OF ORDER

LUNCH BUFFETS

AVAILABLE FROM 11:30AM - 5:00PM MON - FRI; 11AM - 5PM SAT

FOR PORCH PARTIES UP TO 25 GUESTS, OR FOR UPSTAIRS OR FULL RESTAURANT BUYOUTS

ENTREES

VIRTUE HOUSE SALAD

mixed greens, radishes, herbed croutons,
spring onions, lemon vinaigrette

GREEK PASTA SALAD

PORK BARBACOA SLIDERS

FISH TACOS

lime marinated, pan seared daily fish,
guacamole, jalapeno slaw, salsa verde

DESSERT

BANANA BREAD PUDDING

aged rum, caramelized bananas, sugar cane
caramel sauce, creme anglaise

\$20.00++ PER GUEST

ENTREES

CAESAR SALAD

romaine hearts, sarvecchio caesar dressing,
herbed croutons, boquerones

ROASTED CHICKEN BREAST

LEMON CURRY MUSSELS

PASTA PRIMAVERA

ASSORTED VEGETABLE MEDLEY

DESSERT

CHEF'S ASSORTED DESSERT BITES

\$30.00++ PER GUEST

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

OLD TOWN DINNER

AVAILABLE FROM 5:00 - 10:00 SUN - THURS; UNTIL 11:00PM FRI & SAT

SHARED SMALL BITES -- served family style...pre-select (2) of the following:

POINT JUDITH CALAMARI
pickled cherry peppers, artichokes, piquillo aioli

GRILLED ASPARAGUS **G, V** pecorino romano, brown butter

GUACAMAME HUMMUS chickpea puree, edamame, avocado, pico de gallo, chipotle pita

U-STREET MAC & CHEESE prosciutto lardons, smoked gouda, havarti, ritz crumble

STARTERS:

VIRTUE HOUSE SALAD *or* CHEF'S CREATION SOUP

ENTREES -- pre-select (4) of the following:

CHICKEN CAESAR SALAD
romaine hearts, sarvecchio caesar dressing, herbed croutons, boquerones

VIRTUE BURGER creekstone farms all natural ground beef, brioche bun, house fries

SALMON BURGER atlantic salmon, sesame oil, sambal, guacamole, lettuce, tomato

CHICKEN ROULADE
serrano ham, spinach, pecorino crust, lemon couscous, cara cara orange, feta

LEMON CURRY MUSSELS
coconut red curry, lemongrass, bamboo shoots, spring onions, turmeric bread

QUINOA RISOTTO **G, V**
local mushrooms, pecorino romano cheese

DESSERT -- pre-select (1) of the following:

PEANUT BUTTER & CHOCOLATE ICEBOX PIE
creamy peanut butter filling covered with chocolate ganache, peanuts

BANANA BREAD PUDDING
aged rum, caramelized bananas, sugar cane caramel sauce, crème anglais

SEASONAL BERRIES SABAYON
green tea, macerated berries, chocolate spoon

\$40.00++ PER GUEST FOR 3 COURSES

\$46.00++ PER GUEST FOR 4 COURSES

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

*PREPARATION IS MEDIUM UNLESS OTHERWISE SPECIFIED AT TIME OF ORDER

UNION STREET DINNER

AVAILABLE FROM 5:00 - 10:00 SUN - THURS; UNTIL 11:00PM FRI & SAT

SHARED SMALL BITES -- served family-style... pre-select (2) of the following:

GRILLED BRATWURST

locally made wisconsin-style bratwurst, pickled local peaches, arugula

GRILLED ASPARAGUS G, V pecorino romano, brown butter

OLD TOWN CRAB DIP lump crabmeat, old bay, sriracha

U-STREET MAC & CHEESE prosciutto lardons, smoked gouda, havarti, ritz crumble

STARTERS -- pre-select (2) of the following:

QUINOA SALAD G, V baby mixed greens, sarvecchio, watermelon radish, shaved pearl onions, grape tomatoes, lemon vinaigrette

VIRTUE HOUSE SALAD greens with radishes, house made croutons, lemon vinaigrette

CAESAR SALAD romaine hearts, sarvecchio caesar dressing, herbed croutons, boquerones

ENTREES -- pre-select (4) of the following:

CHICKEN ROULADE

serrano ham, spinach, pecorino crust, lemon couscous, mountain view farms feta

PAN SEARED SALMON G

sarvecchio risotto, local greens, harissa sauce

LEMON CURRY MUSSELS

coconut red curry, lemongrass, bamboo shoots, spring onions, turmeric bread

SKIRT STEAK G

chimichurri marinated, yukon gold potato hash, chorizo-corn puree, cotija cheese

MUSHROOM FRICASSEE G V

roasted butternut squash polenta, vine ripened tomatoes, pistachio pesto

DESSERT -- pre-select (2) of the following:

PEANUT BUTTER & CHOCOLATE ICEBOX PIE

creamy peanut butter filling covered with chocolate ganache, peanuts

BANANA BREAD PUDDING

aged rum, caramelized bananas, sugar cane caramel sauce, crème anglais

SEASONAL BERRIES SABAYON

green tea, macerated berries, chocolate spoon

COFFEE POT DE CREME

colombian coffee & chocolate custard, almond biscotti, hazelnut cream

\$50.00++ PER GUEST FOR 3 COURSES

\$56.00++ PER GUEST FOR 4 COURSES

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

*PREPARATION IS MEDIUM UNLESS OTHERWISE SPECIFIED AT TIME OF ORDER

THE POTOMAC DINNER

AVAILABLE FROM 5:00 - 10:00 SUN - THURS; UNTIL 11:00PM FRI & SAT

SHARED SMALL BITES -- served family-style:

pre-select (2) of the 'Small Bites & Starters' from the regular dinner menu

STARTERS -- pre-select (2) of the following:

QUINOA SALAD domestic grana padano, red radishes, english peas, shaved pearl onions, heirloom tomatoes, lemon vinaigrette

VIRTUE HOUSE SALAD greens with radishes, house made croutons, lemon vinaigrette

CAESAR SALAD romaine hearts, sarvecchio caesar dressing, herbed croutons, boquerones

ASIAN-INSPIRED SALAD water chestnuts, pickled carrots, bok choy, napa cabbage, red cabbage, peanut dressing, egg roll chips

ENTREES -- pre-select (4) of the following:

CHICKEN ROULADE

serrano ham, spinach, pecorino crust, lemon couscous, mountain view farms feta

PAN SEARED SALMON G

sarvecchio quinoa risotto, local greens, harissa sauce

LEMON CURRY MUSSELS

coconut red curry, lemongrass, bamboo shoots, spring onions, turmeric bread

ANCHO CHILE NY STRIP STEAK G

pickled cubanelle peppers, sunchoke smash, sweet corn, peppercorn jus

MUSHROOM FRICASSEE G V

roasted butternut squash polenta, vine ripened tomatoes, pistachio pesto

PAPA WEAVER'S FARM PORK CHOP

grilled 12oz center cut chop, braised cabbage, bourbon-sweet potato puree, peach gastrique

DESSERT -- pre-select (2) of the following:

PEANUT BUTTER & CHOCOLATE ICEBOX PIE

creamy peanut butter filling covered with chocolate ganache, peanuts

BANANA BREAD PUDDING

aged rum, caramelized bananas, sugar cane caramel sauce, crème anglais

SEASONAL BERRIES SABAYON

green tea, macerated berries, chocolate spoon

COFFEE POT DE CREME

colombian coffee & chocolate custard, almond biscotti, hazelnut cream

\$60.00++ PER GUEST FOR 3 COURSES

\$66.00++ PER GUEST FOR 4 COURSES

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

*PREPARATION IS MEDIUM UNLESS OTHERWISE SPECIFIED AT TIME OF ORDER

DINNER BUFFETS

AVAILABLE FROM 5:00 - 10:00 SUN - THURS; UNTIL 11:00PM FRI & SAT

FOR PORCH PARTIES UP TO 25 GUESTS, OR FOR UPSTAIRS OR FULL RESTAURANT BUYOUTS

SHARED SMALL BITES

LEMON CURRY MUSSELS
coconut red curry, lemongrass, bamboo shoots,
spring onions, turmeric bread

CHICKEN SKEWERS

GUACAMAME HUMMUS

ENTREES

CHOICE OF ONE SALAD:

VIRTUE HOUSE SALAD

OR CAESAR SALAD

ROASTED CHICKEN BREAST

ROAST TOP ROUND BEEF

PAN SEARED SALMON

MASHED POTATOES

ASSORTED VEGETABLE MEDLEY

DESSERT

CHEF'S ASSORTED DESSERT BITES

\$40.00++ PER GUEST

SHARED SMALL BITES

OLD TOWN CRAB DIP

STEAK SKEWERS

POINT JUDITH CALAMARI pickled cherry
peppers, artichokes, piquillo aioli

ENTREES

CHOICE OF TWO SALADS:

VIRTUE HOUSE SALAD

CAESAR SALAD

ASIAN-INSPIRED SALAD water chestnuts,
pickled carrots, bok choy, napa cabbage, red
cabbage, peanut dressing, egg roll chips

ROASTED CHICKEN BREAST

PRIME RIB

TUSCAN ROASTED PORK LOIN

MASHED POTATOES

ASSORTED VEGETABLE MEDLEY

DESSERT

CHEF'S ASSORTED DESSERT BITES

\$55.00++ PER GUEST

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

VIRTUOUS COCKTAIL PARTY

AVAILABLE FOR PORCH PARTIES, OR FOR UPSTAIRS OR FULL RESTAURANT BUYOUTS

SATELLITE BAR

INCLUDES 3 BOTTLED BEERS, RED & WHITE WINE & SPIRITS

SMALL BITES & APPETIZERS

SELECT UP TO 6 ITEMS -- SERVED BUFFET STYLE:

POINT JUDITH CALAMARI

pickled cherry peppers, artichokes, piquillo aioli

U-STREET MAC & CHEESE

prosciutto lardons, smoked gouda, havarti, ritz crumble

BLUE CORN NACHOS

ropa vieja chicken, pepperjack, pico de gallo

CHICKEN SKEWERS

GUACAMAME HUMMUS

chickpea puree, edamame, avocado, pico de gallo, chipotle pita

OLD TOWN CRAB DIP

lump crabmeat, old bay, sriracha

BUTTERNUT SQUASH BITES

stuffed with fresh mozzarella

GRILLED BRATWURST

locally made wisconsin-style bratwurst, pickled local peaches, arugula

ASSORTED CHEESE WITH GOURMET CRACKERS

FRESH SEASONAL VEGETABLES

WELL BRAND BAR -- \$55++ PER PERSON FOR 2 HOURS...\$65++ PER PERSON FOR 3 HOURS

CALL BRAND BAR -- \$70++ PER PERSON FOR 2 HOURS...\$80++ PER PERSON FOR 3 HOURS

PREMIUM BRAND BAR -- \$95++ PER PERSON FOR 2 HOURS...\$105++ PP FOR 3 HOURS

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

ALEXANDRIA PLATTERS

ALL PLATTERS HAVE APPROXIMATELY 50 PIECES AND/OR SERVE ABOUT 25 GUESTS

ASSORTED CHEESE WITH GOURMET CRACKERS - \$85

FRIED COCONUT SHRIMP - \$100
with thai mango sauce

CHICKEN SKEWERS - \$85

BUTTERNUT SQUASH ARANCINI BITES - \$80
stuffed with fresh mozzarella

POINT JUDITH CALAMARI - \$90

CAPRESE SKEWERS - \$85

BLUE CORN NACHOS - \$90
ropa vieja chicken, pepperjack, pico de gallo

GREEK PASTA SALAD - \$50

STEAK SKEWERS - \$125

PORK BELLY SLIDERS - \$100

OLD TOWN CRAB DIP - \$95

U-STREET MAC & CHEESE - \$65
prosciutto lardons, smoked gouda, havarti, ritz crumble

BRUSCHETTA - \$85

GUACAMAME HUMMUS - \$60
chickpea puree, edamame, avocados, pico de gallo, chipotle chips

FRESH SEASONAL FRUIT - \$60

ASSORTED MINI DESSERTS - \$125

**21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

BEVERAGE SELECTIONS

PREMIUM BRAND BAR

INCLUDES SELECT DOMESTIC & IMPORTED BEERS, FEATURED RED & WHITE WINES, PREMIUM BRAND COCKTAILS, AND ASSORTED SOFT DRINKS (INCLUDING RED BULL, ON REQUEST)

\$28++ PER PERSON - FIRST HOUR / \$20++ FOR EACH ADDITIONAL HOUR

CALL BRAND BAR

INCLUDES SELECT DOMESTIC & IMPORTED BEERS, FIRST TIER RED & WHITE WINES, CALL BRAND COCKTAILS, AND ASSORTED SOFT DRINKS

\$25++ PER PERSON - FIRST HOUR / \$18++ FOR EACH ADDITIONAL HOUR

BEER, WINE & WELLS

INCLUDES SELECT DOMESTIC BEERS, RED & WHITE HOUSE WINES, WELL BRAND COCKTAILS, AND ASSORTED SOFT DRINKS

\$18++ PER PERSON - FIRST HOUR / \$15++ FOR EACH ADDITIONAL HOUR

ON CONSUMPTION

THIS OPTION OFFERS YOUR GUESTS THE ABILITY TO ORDER ANY BEVERAGE OF THEIR CHOICE. EACH BEVERAGE WILL BE ADDED TO THE HOST'S FINAL BILL.

CASH BAR

THIS OPTION REQUIRES YOUR GUESTS TO PAY FOR THEIR OWN BEVERAGES DURING YOUR EVENT. PLEASE NOTE 'CASH BAR' DOES NOT APPLY TOWARDS THE F&B MINIMUM AMOUNT.

*** WE WILL ALSO GLADLY CUSTOMIZE A BEVERAGE PACKAGE TO SUIT YOUR SPECIFIC NEEDS ***
PLEASE NOTE, 'SHOTS' ARE NOT INCLUDED/OFFERED IN ANY BAR PACKAGES.

++21% SERVICE FEE AND ALL APPLICABLE STATE & LOCAL TAX

EVENT LOCATIONS



SOFA LOUNGE

Located in the heart of it all, the lounge features big screen TV views and a comfortable area to relax with friends. We invite you to enjoy tasty snacks and cocktails, or full meal service.

Seating for up to 12

THE STAGE TABLES

The showcase of our upstairs dining room. Our stage tables feature two large hand-planed wood tables that are perfect for a larger yet intimate seated meal.

Semi-private seating for up to 16



THE PORCH ROOM

The perfect setting for a sit down dinner amongst friends and colleagues or a cool place to enjoy cocktails and appetizers.

Seating for up to 40

Reception Style up to 50



EXCLUSIVE BUYOUT OPTIONS

FULL RESTAURANT BUYOUT

- full service bar with seating on both floors
- big screen televisions throughout
- restrooms on both floors
- 300 person capacity
- use of our patio during warmer months



SECOND FLOOR BUYOUT

- full service bar with seating
- big screen televisions & a projection screen
- microphone for speeches
- river view
- restrooms
- 200 person capacity

