
PRIVATE EVENTS

Sweet Jane

COCKTAIL & SPIRITS BAR

PARTY & EVENT
PACKAGES

SWEETJANEAYSHORE.COM

COCKTAIL PARTY

\$89 PER GUEST

TO START SERVED FAMILY STYLE

Cheese & Charcuterie Board

chef's selection of fresh cheeses and cured meats

PLATES CHOOSE 4 (SERVED PASSED OR FAMILY STYLE)

Lamb Meatballs

polenta, tomato sauce, feta, toasted bread crumbs

Pernod Oysters

roasted oysters, butter, parsley, toasted breadcrumbs, lemon

Roasted Beets

whipped goat cheese, hot honey, crushed pistachios

Braised Mushroom Sliders

maitake, onions, BBQ sauce, seeded mini milk bread buns

BAR SERVICE

Classic Cocktails

Sweet Jane Signature Cocktails

Select Beer & Wine

Mixed Drinks

Whipped Ricotta

served on toasted sourdough

Burrata Salad

seasonal preparation

Chilled Oysters

lucky 13 oysters, lemon, hot sauce, champagne mignonette

SJ Burger Sliders

gruyère, onion bacon jam, seeded mini milk bread buns

Steamed Pork Bao Buns

homemade asian sausage, pickled H.O.G. farm vegetables, scallions, spicy mayo, steamed bao bun



COCKTAIL-STYLE BRUNCH

\$69 PER GUEST

TO START SERVED FAMILY STYLE

Pastry Towers

Fresh Seasonal Fruit

BRUNCH PLATES CHOOSE 4 TO CREATE YOUR CUSTOM COCKTAIL PARTY MENU

Mini Quiches

seasonal preparation

French Toast Sticks

chantilly cream, strawberry compote

Whipped Ricotta

aleppo, lemon zest, parsley, chives, toasted sourdough

Mini Lobster Rolls

mini split top bun, celery, red onion, old bay aioli

Fluffy Egg Sando Sliders*

sesame seed milk bread bun, pork belly, spicy mayo

SJ Burger Sliders

gruyère, onion bacon jam, brioche bun

Cheese & Charcuterie Boards

chef's selection of meats and cheeses served with a full compliment of accoutrements

Chilled Oysters

lucky 13 oysters, lemon, champagne mignonette, hot sauce

BAR SERVICE

Champagne • Mimosas • Flavored Mimosas • Aperol Spritz • Bloody Mary
Aperitivo Cocktails • Coffee Service • Soft Drinks

ACCOMPANIMENTS

SHAREABLE PLATES +\$10PP

Raw Bar

Lucky 13 oysters & local little neck clams. Champagne mignonette, lemon, hot sauce, cocktail sauce & horseradish

Shrimp Cocktail

poached chilled jumbo shrimp, cocktail sauce, lemon

Mini Lobster Rolls

chilled lobster, celery, red onion, old bay aioli, mini split top buns, lemon

Mini Seasonal Quiches

Cheese & Charcuterie Board

prosciutto, hot soppressata, petit basque, 24 month mimolette, toasted sourdough, strawberry mostarda, cornichons, smoked almonds

Assorted Tea Sandwiches

smoked salmon with goat cheese & cucumber, crab salad, egg salad

ENHANCEMENTS +\$5PP

Seasonal Dessert

date cake a la mode or crème brûlée

Coffee Service

Kismet Coffee Co. Burma Road Blend

Bread Service

Newlight Breadworks, whipped honey lavender butter

PREMIUM OPEN BAR PACKAGE

\$75 PER GUEST

Our Entire Cocktail Menu!

(Over 50 cocktails from Classics to Signature and everything in between)

Select Beer & Wine

Mixed Drinks

Champagne

Verde Margaritas

Spritzes & Low ABV Selections

Espresso Martinis



UPGRADE BAR SERVICE IN EITHER PACKAGE TO PREMIUM OPEN BAR
+\$15PP

ALL EVENTS INCLUDE FILTERED WATER & SPARKLING WATER

BEFORE PLACING ORDER, PLEASE INFORM STAFF IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

Sweet Jane

At Sweet Jane we embrace our intimate layout to curate the perfect, modern, cocktail style events for any occasion. We have seating for 30 and can comfortably accommodate groups of up to 40.

MINIMUM COMMITMENTS

MONDAY - THURSDAY

11am - 2pm	\$1,250
3pm - 6pm	\$1,500
4pm or Later	\$3,000

FRIDAY

11am - 2pm	\$1,250
3 - 6pm	\$2,000
4pm or Later	\$6,000

SATURDAY

11am - 2pm	\$1,250
3 - 6pm	\$2,000
4pm or Later	\$7,000

SUNDAY

11am - 2pm	\$1,500
3 - 6pm	\$2,000
4pm or Later	\$3,000

All events include a food & beverage allowance equal to the minimum commitment
NYS Sales Tax and 20% Gratuity Not Included. \$250 Deposit Required To Reserve
Peak Rates / Holiday Rates May Apply. All pricing is subject to availability
All events are quoted for 3 hours. Extra time available upon request / availability

Q: How long are events?

A: Our on-premise pricing is structured for 3 hour events. Off-premise events and weddings are normally quoted between 3-5 hours of event time. We are always happy to be as flexible as possible to make sure we can accommodate our guests needs. Additional time is normally priced based on the alcohol package selected as well as the time/date.

Q: Am I able to customize my menu?

A: Of course! We enjoy helping guests build the perfect menu for their special day! Please keep in mind, we structure our catering packages a certain way for a reason; because that's what works! Certain additions and/or substitutions may incur an additional cost. Please feel free to ask us!

Q: Can we bring our own dessert?

A: Yes! We will display, cut & serve any dessert for no additional charge. We do offer our own homemade desserts, but we understand special occasions call for special desserts!

Q: Can we bring decorations?

A: You may bring small decorations and centerpieces for the table tops. We ask that there is no confetti or sparkles please. Balloons are permitted, if they are secured to a table or chair AND properly disposed of after the event.

Q: Can I bring my own band, DJ or entertainment?

A: For certain private events, there may be the option of bringing your own entertainment. When events are not-private and other parts of the restaurant are open to the public, we may not be able to host any outside entertainment. Please feel free to ask us.

Q: How early can we arrive to decorate and setup for our event?

A: In most cases, we can offer a 30-40 minute window before the start of your event. In certain situations, we have multiple parties booked before and/or after other events and we cannot guarantee any additional time for setup/breakdown. All events are priced for 3 hours. If you require more time for your event or the setup & breakdown, please ask about the options

Q: Can I use any remaining balance of my minimum commitment at any of the Costa Verde restaurants, or can I receive the balance in gift cards?

A: Any allowances or surpluses must be spent within the time window of your event. We will help to build up your packages as needed, in order to get the most out of your event.

Q: Is a deposit required to book an event?

A: There is a \$250 deposit required for on-premise events. For weddings and off-premise events; there is a 25% deposit on the anticipated subtotal

Q: Are deposits refundable?

A: Yes and no. We've never kept a deposit for an event we didn't host, but please use common courtesy if you need to change your plans. If an event is cancelled without proper notice, we may reserve the right to refund any balance in store credit

Q: How is the 20% gratuity allocated?

A: Any and all gratuity is always allocated 100% to the staff working your event.

Q: What is the parking situation?

A: There are many municipal parking lots to the north & south of Main Street. The municipal parking spots are metered on the weekends and during the week after 6pm. Please arrive a few minutes early to ensure you find parking and payment kiosks. There is an app you can download if you prefer contactless payments (ParkMobile).

Q: Do you have special pricing for kids?

A: Yes we do! We do not charge for kids under 2 and for children above 2 we offer our standard kids menu at a la cart pricing. Menu available upon request.

Q: Is tax and/or gratuity included in the pricing?

A: NYS Sales Tax and Gratuity are not included in the pricing Per Guest or the Minimum Commitment figures.

To get your final pricing we use the following formula:

Subtotal (price per person or minimum commitment, whichever is higher) + NYS Sales Tax + Gratuity (20% of Subtotal) - Deposit = Total Due

Q: Where are you located?

A: We are located at 64 E Main Street in Bay Shore. We are 2 buildings west of Verde Kitchen & Cocktails and directly adjoining Bang Bowls. Our back entrance is accessible for private events but only our front entrance is ADA accessible.