

COCKTAIL & SPIRITS BAR

PARTY & EVENT PACKAGES

COCKTAIL PARTY

TO START SERVED FAMILY STYLE

Cheese & Charcuterie Board

Whipped Ricotta

Mini Lobster Rolls

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

Burrata Salad

seasonal preparation

Roasted Beets

whipped goat cheese, hot honey, crushed pistachios

Prosciutto & Melon

balsamic glaze, basil oil

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

Chilled Oysters

lucky 13 oysters, lemon, hot sauce, champagne mignonette

SJ Burger Sliders

gruyère, onion bacon jam, brioche bun

Steamed Pork Bao Buns

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

BAR SERVICE

Classic Cocktails **Sweet Jane Signature Cocktails** Select Beer & Wine Mixed Drinks

Verde Margaritas Champagne **Aperitivo Cocktails**



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

Whipped Ricotta

aleppo, lemon zest, parsley, chives, toasted sourdough

Fluffy Egg Sando Sliders*

sesame seed milk bread bun, pork belly, spicy mayo

Cheese & Charcuterie Boards

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

French Toast Sticks

chantilly cream, strawberry compote

Mini Lobster Rolls

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

SJ Burger Sliders

gruyère, onion bacon jam, brioche bun

Chilled Ovsters

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

Mini Seasonal Quiches

Cheese & Charcuterie Board

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

Mini Lobster Rolls

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

Assorted Tea Sandwiches

Raw Bar

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

Shrimp Cocktail



ENHANCEMENTS +\$5pp

Seasonal Dessert
Coffee Service

Bread Service

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





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

mam - Zpm	\$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 22% Admin Fee 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