Sweet Jane

COCKTAIL & SPIRITS BAR

PARTY & EVENT PACKAGES

COCKTAIL PARTY

$89 PER GUEST

TO START *SERVED FAMILY STYLE*

Cheese & Charcuterie Board
chefs selection of fresh cheeses and cured meats

Whipped Ricotta
served on toasted sourdough

PLATES *CHOOSE 4 (SERVED PASSED OR FAMILY STYLE)*

French Onion Dip
caramelized onions, roasted pearl onions, gruyere, toasted sourdough

Roasted Delicata Squash
whipped goat cheese, roasted delicata, pomegranates, zhug, microgreens

Mini Grilled Cheese
fig jam, 12 month mimolette, mayo, toasted sourdough baguette

Mini Waldorf Salad
nys apples, pecans, red grapes, celery, roasted chicken thigh, lemon herb dressing, served in an endive cup

Chilled Oysters
champagne mignonette, lemon, hot sauce

Braised Short Rib Crostini
toasted baguette, boursin, red wine braised short rib, chives

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



BAR SERVICE

Sweet Jane Signature Cocktails
Classic Cocktails
Aperitivo Cocktails
Mixed Drinks
Select Beer & Wine
Soft Dinks

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 Oysters
lucky 13 oysters, lemon, champagne mignonette, hot sauce

BAR SERVICE

Aperitivo Cocktails • Mimosas & Other Brunch 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	$1,250
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