

TIMES SQUARE

moxy

Banquet Food & Beverage Menus 2017

| 485 7th Avenue, New York, NY 10018 |

BUFFET BREAKFAST

BOX BREAKFAST

per person

Hard Boiled Eggs

Whole Fruit

Yogurt

Chia Seed Pudding

Overnight Oats

CLASSIC CONTINENTAL BREAKFAST

per person

Assorted Pastries *Pan du Chocolat, Croissant, Muffin*

Murrays Bagels & Sliced Breads *Cream Cheese, Jam & Honey*

Seasonal Scones

Fruit & Berry Platter *Selection of Seasonal Fruits & Berries*

Assorted Kashi Cereal

FRESH START BREAKFAST

per person

Low Fat Greek Yogurt

Housemade Granola

Hard Boiled Eggs

Sliced Fresh Fruit

Cottage Cheese

Steel Cut Oatmeal *with Organic Brown Sugar & Fresh Berries*

Whole Grain Toast

BUFFET BREAKFAST CONTINUED

NEW YORK BREAKFAST

per person

Chef's Assortment of Bagels *Cream Cheese, Jam & Honey*

Smoked Salmon *Cream Cheese, Capers, Tomato, Sliced Onion*

Seasonal Frittata

Turkey Bacon

Home Fries

Brioche French Toast *Fresh Berries, Maple Syrup, Powdered Sugar*

ADDITIONAL BREAKFAST ITEMS

per person, per item

Housemade Granola *with Fresh Fruit & Greek Yogurt*

Assorted Pastries *Pan du Chocolat, Croissant, Muffin*

Brioche French Toast *with Vermont Maple Syrup & Fresh Berries*

Steel Cut Oatmeal *with Organic Brown Sugar & Fresh Berries*

Fruit & Berry Platter *Selection of Seasonal Fruits & Berries*

Home Fries

per person, per item

Scrambled Eggs

Chicken Apple Sausage

Applewood Bacon

Turkey Bacon

Smoked Salmon Platter *Capers, Red Onion, Crème Fraiche*

BUFFET BRUNCH

per person

Please Select Five

Additional selections per person, per item

Assorted Pastries *Pan du Chocolate, Scones, Croissant, Muffins*

Murrays Bagels & Sliced Breads *Cream Cheese, Jam & Honey*

Seasonal Fruit Platter

Chicken Apple Sausage

Applewood Bacon

Country Potatoes *Peppers & Onions*

Yogurt & Granola

Scrambled Eggs

Grilled Skirt Steak *Poached Eggs, Oven Roasted Tomatoes, Fingerling Potatoes*

Frittata Arugula *Fingerling Potatoes, Cheddar Cheese*

Brioche French Toast *with Fruit Compote & Vermont Maple Syrup*

Buttermilk Biscuits *Sausage Gravy, Sunny Eggs, and Sage*

Egghead Classic Sandwich

Lox and Murrays Bagels Platter *Capers, Red Onion, Crème Fraiche*

BUFFET LUNCH

per person

APPETIZERS - Please select two

Additional per person, per item

Caesar *Baby Romaine, escarole, crispy parmesan, garlic bread crumbs*

Baby Gem *Cherry tomatoes, Pickled red pearl onions, red wine vinaigrette*

Baby Golden Beet *Yellow peppers, mango, sunflower seeds, champagne vinaigrette*

Mini Lobster Rolls *Hawaiian Bread, Spicy Mayo*

Tuna Tartare *Smashed cucumber, Ponzu vinaigrette, Lavosh*

Honeynut Squash Tempura *Sage, lime yogurt*

ENTREES - Please select two

Additional per person, per item

Grilled Zucchini *Cous Cous, Zucchini Pesto, Almonds, Yellow Tomato Vinaigrette*

Radiatore Pasta *Cherry Tomato, Basil, Burrata*

Diver Scallops *Farro, cucumber, cauliflower, golden raisins*

Grilled Head on Prawns *Rosemary, White Beans*

Scottish Salmon *Sauteed spinach, Lemon caper butter sauce*

Sausage & peppers panini *Pepper jam, provolone, watercress, grain mustard*

Grilled Skirt Steak *Watercress, Diane Sauce*

Whole Roasted Chicken *Spigarello, Salsa Verde*

Grilled Cheese *New York Cheddar, Provolone, Cornichons*

BUFFET LUNCH CONTINUED

SNACKS

Please select one

Additional per person, per item

Creamy Chickpea *Fried chickpea, bottarga, lemon zest*

Haystack Fries

Fruit & Berry Platter *Selection of Seasonal Fruits & Berries*

Individual Bags of Chips *House Selection*

Assorted Cookies & Brownies

MEETING BREAK MENUS

TRIPLE DIP - pp

Guacamole with Assorted Tortilla Chips

Hummus with Pita Chips

Seasonal Crudit  with Blue Cheese Dip

BELLISSIMO BREAK - pp

Assorted Charcuterie

Artisanal Cheeses with Seasonal Condiments

Country Bread & Crackers

WELLNESS BREAK - pp

Seasonal Fresh Fruit with Assorted Yogurt

Granola + Energy Mix

Fruit Infused Water - Cucumber, Lemon, Strawberry Mint

GRAB & GO BREAK - pp

Please select three:

Popcorn

Matzo Project Chips

Wella Bars- 2 type

RX Bar

Mini Marcona Almonds

Turkey Jerky, *Filed Trip*

North Fork potato chips – Original or BBQ

MAGIC HOUR PLATTERS

BUFFALO CUCUMBERS

Hot Sauce, Blue Cheese, Poppy Seeds
for 10ppl / for 25ppl

GREEN BEAN TEMPURA

Ponzu, grated Daikon
for 10ppl / for 25ppl

ICED SHRIMP COCKTAIL

Cocktail Sauce
for 10ppl / for 25ppl

MINI LETTUCE CUPS

Grilled Fish Stick, Tartar sauce, Shaved cabbage, Pickled red pearl
onions for 10ppl / for 25ppl

BEET DEVEILED EGGS

Mustard Seeds, Celery
for 10ppl / for 25ppl

BABY BACK RIBS

Crispy Peanuts, Tamarind BBQ
for 10ppl / for 25ppl

POTATO SKINS

Bacon, Cheese
for 10ppl / for 25ppl

MAGIC HOUR PLATTERS CONTINUED

MAGIC HOUR LOBSTER ROLLS

Seeded Hawaiian rolls, French fries

for 10ppl / for 25ppl

RAW VEGETABLES

Radish, Carrots, Cucumber, Baby Lettuce

Creamy Chickpea, Olives, Almonds, Crushed Chili, Fried Chickpeas

Whipped Ricotta, Kale Pesto, Mike's Hot Honey, Garlic Chips, Fried Parsley

for 10ppl / for 25ppl

TACOS

Please select one

Skirt steak – Chicken pibil – cauliflower taco

Pico de gallo, cotija cheese, lettuce, lime crema, salsa

for 10ppl, for 25ppl

FLATBREAD PIZZA

Please select one

White - Caramelized Onion, Baby Watercress, Ricotta, Sesame Seeds, Mike's Hot Honey

Pepperoni - Pepperoni, Mozzarella, Cherry Tomato Sauce

for 10ppl / for 25ppl

MEAT AND CHEESE PLATTER

Assorted meats and cheeses, Marinated Olives, Crostini, seasonal accompaniment

for 10ppl / for 25ppl

TRAY PASSED HORS D'OEUVRES

One Hour – Selection of 6 Tray Passed Hors d'oeuvres: pp

Two Hours– Selection of 6 Tray Passed Hors d'oeuvres: pp

Three Hours– Selection of 6 Tray Passed Hors d'oeuvres: pp

HOT SELECTIONS

Please select three

Additional per person, per item

Mini Cheeseburgers *Provolone, Spicy Aioli, Caramelized Onions*

Mini Grilled Cheese *Tomato Dipping Sauce*

Hush Puppy *Mikes hot honey, parmesan cheese*

Green Bean Tempura *Ponzu, grated daikon*

Fried Oysters on the Half Shell *Fennel, Lemon Confit, Aioli*

Crab Beignet *Chipotle crème fraiche, butter powder*

Bacon Wrapped Shrimp *cannellini beans, soffritto*

Sausage & Peppers *Pepper jam, watercress, provolone*

Spiced Chicken Empanadas

COLD SELECTIONS

Please select three

Additional per person, per item

Mini Lobster Roll *Toasted Sesame Bun*

Shrimp Cocktail

Sweet Potato crostini *fried sage, pecorino*

Ricotta Crostini *Mike's Hot Honey, Fried Herbs*

Roasted Beets *Whipped Goat Cheese, Honey, Dill*

Wild Mushrooms *Pickled Celery, Caramelized Onions, Thyme*

Beet Deviled Egg *Pickled mustard seeds, celery*

Tuna Tartare *Cucumber Cup*

Crab Salad *Grapes, Mustard, Tarragon*

Steak Tartare *Pickled Mustard Seeds, Caper, Potato Chips*

TRAY PASSED HORS D'OEUVRES CONTINUED

TRAY PASSED SMALL PLATES

per person, per item

Honeynut Squash Tempura Sage, Lime Yogurt

Mini lettuce cups Grilled fish stick, Tartar Sauce, Lemon

Buffalo Cucumbers Hot Sauce, Blue Cheese

Baby Back Ribs Peanuts, Tamarind BBQ

Grilled Lamb Chops Eggplant Calabrese, Yogurt

Chipotle Pibil Taco Cilantro, radish, lime crema

ADD ON BAR SNACKS

per person, per item

Curry Cashews

Marinated Olives

North Fork Potato Chips

Matzo Chips

Vegetarian/Vegan/Gluten Free Options

Persian Cucumber Cups Ponzu Jelly, Seaweed Salad

Collard Green Roll Tofu, Cucumber, Carrots, Sprouts

Greek Salad Lettuce Cups Tomato, Cucumber, Almond Feta

Twice Baked Fingerling Potatoes Olive Oil, Chives

Chickpea Falafel Yogurt, Mint

Beet Tartare Lavosh

TRAY PASSED DESSERTS

One Hour, Choice of Three: pp

One Hour, Choice of Five: pp

Chocolate Dipped Brownie Lollipop

Mini Milk Chocolate Covered Cheesecake

Mini Vanilla Bean Cheesecake

Chocolate Covered Strawberries

Assorted Peanut Butter, Oatmeal, Chocolate Chip Cookies

Cone with Chocolate Chip Cannoli Cream *Topped with Toasted Pistachios*

Mini Coconut Layer Cake *Coconut Frosting*

Assorted Macarons

Rice Krispies Treat Lollipops

Mini Walnut Brownies *Topped with Ganache*

Mini Fruit Tart

S'more's Sandwiches

Individual Chocolate Mousse Cups

Mini Chocolate Tart *with Caramel Drizzle*

Red Velvet Cake Bite

Mini Carrot Cake *with Cream Cheese Frosting*

Mini Pecan Pie Tart

Chocolate Dipped Pineapple Lollipop

Mini Key Lime Pie Tart

RECEPTION STATIONS

Pricing Based on Two Hours of Service

RAW BAR

pp

Littleneck Clams

East & West Coat Oysters on the Half Shell

Hawaiian Blue Prawns *Bloody Mary Cocktail Sauce*

Tuna Hand Roll *Cucumber, Seaweed Salad, Chili, Crispy Rice*

Lobster Tail *(M/P Supplement)*

Alaskan King Crab Legs *(Supplement)*

Stone Crab Claws

Includes: Cocktail Sauce, Lemon Wedges, Mignonette

MEDITERRANEAN

pp

Chicken Gyro *Tzatziki & Chili Sauce, Seasoned Tomato & Onion Salad, Grilled Pita*

Horiatiki Salad *Persian Cucumbers, Tomatoes, Kalamata Olives, Sea Salt & Oregano*

Falafel

Hummus *Chickpea, Paprika*

Grilled Vegetables *with Garlic & Herb Olives*

Vine Ripe Tomatoes

VEGGIES & DIPS

pp

Served with Bomba Bread

Veggie Dips and Raw Vegetables *Radish, Carrots, Cucumber, Baby Lettuce*

Creamy Chickpea *Fried chickpeas, bottarga, lemon zest*

Whipped Ricotta *Kale Pesto, Mike's Hot Honey, Garlic Chips, Fried Parsley*

CHARCUTERIE & CHEESE

pp

Chef's Selection of Artisanal Beef *Pork Charcuteries*

Artisanal Cheese *Cow, Goat and Sheep*

Pickled Vegetables

Olives

Seasonal Condiments and Dried Fruit

Grilled Country Bread

RECEPTION STATIONS

CONTINUED

FLATBREADS & SALADS

pp

Flatbread Pizza - Choice of two

White *Caramelized Onion, Baby Watercress, Ricotta, Sesame Seeds, Hot Honey*

Mexican Naan *Chicken Pibil, Fresh Cilantro, Chorizo, Picked Chilis, Crema*

Pepperoni *Pepperoni, Mozzarella, Cherry Tomato Sauce*

Baby Gem *Cherry tomato, pickled red pearl onion, red wine vinaigrette*

Caesar Salad *Baby romaine, escarole, crispy parmesan, garlic bread crumbs*

Baby Beet Salad *Yellow peppers, mango, sunflower seeds, champagne vinaigrette*

BURGER/ SLIDER STATION

pp

Moxy Burger

Fried Chicken

Crispy Fish

Chickpea Veggie Burger

Choice of One: *French Fries, Sweet Potato Fries, Onion Rings*



RECEPTION STATIONS

CONTINUED

STATIONARY DESSERT STATION

pp

Please select five items:

Vanilla Cream Puffs

Chocolate Cream Puffs

Banana Bread Pudding

Seasonal Fruit Tart

Chocolate Custard Tart

Cheesecake

Fruit Trifle

Buttermilk Panna Cotta *Candied Lemon Wheels, Citrus Shortbread*

Chocolate Cupcakes *with Caramel Buttercream*

Vanilla Cupcakes *with Chocolate Buttercream*

Brioche Doughnuts

Assorted Cookies

Chef's Selection of Petit Fours

BUFFET DINNER

per person

Assorted Breads

APPETIZERS

Please select two items:

Caesar Salad Baby romaine, escarole, crispy parmesan, garlic bread crumbs

Baby Beef Salad Yellow peppers, mango, sunflower seeds, champagne vinaigrette

Baby Gem Cherry tomato, pickled red pearl onion, red wine vinaigrette

Seafood Salad Calamari, Shrimp, Mussels, Saffron Aioli

Prawn Cocktail Cocktail Sauce

Honeynut Squash Tempura Sage, Lime Yogurt

Creamy Chickpea Spread Fried chickpea, Bottarga, lemon zest

ENTREES

Please select two items:

Radiatore Pasta With Cherry Tomatoes, Basil, Burrata

Diver Scallops Farro, cucumbers, cauliflower, golden raisins

Grilled Zucchini Cous Cous, Zucchini Pesto Almonds, Yellow Tomato Vinaigrette

Scottish Salmon Sauteed spinach, caper lemon sauce

Roasted Aged Sirloin Hazelnut Romesco, Grilled Spring Onions

Grilled Lamb Chops Eggplant Calabrese, Lemon Yogurt, Mint

Baby Back Ribs Crispy Peanuts, Tamarind BBQ Sauce

Whole Roasted Chicken Spigarello, salsa verde

BUFFET DINNER CONTINUED

SIDES

Please select two items:

Saffron Rice *Pistachio, Mixed Herbs*

Haystack

Braised Romano Beans

Grilled Broccoli

TRAY PASSED DESSERTS

Please select two items:

Seasonal Fruits

Vanilla Cream Puffs

Chocolate Cream Puffs Banana

Bread Pudding

Seasonal Fruit Tart

Chocolate Pretzel Tart

Chocolate Custard Tart

Cheesecake

Tiramisu

Buttermilk Panna Cotta *Candied Lemon Wheels, Citrus Shortbread*

Chocolate Cupcakes *with Caramel Buttercream*

Vanilla Cupcakes *with Chocolate Buttercream*

Brioche Doughnuts

Assorted Cookies

Chef's Selection of Petit Fours

BANQUET FAMILY STYLE SEATED DINNER

per person

Assorted Breads

APPETIZERS

Please select three items:

Caesar Salad Baby romaine, escarole, crispy parmesan, garlic bread crumbs

Baby Beet Salad Yellow peppers, mango, sunflower seeds, champagne vinaigrette

Baby Gem Cherry tomato, pickled red pearl onion, red wine vinaigrette

Tuna Tartare *Smashed Cucumber, Ponzu vinaigrette*

Spiced Chicken Empanadas *Mint Crema*

Creamy Chickpea Spread *Fried Chickpeas, bottarga, lemon zest*

ENTREES

Please select two items:

Diver Scallops *Farro, cucumber, cauliflower, golden raisins*

Grilled Zucchini *Cous Cous, Zucchini Pesto Almonds, Yellow Tomato Vinaigrette*

Radiatore Pasta *Cherry Tomatoes, Basil, Burrata*

Scottish Salmon *Sauteed spinach, caper lemon sauce*

Roasted Aged Sirloin *Hazelnut Romesco, Grilled Spring Onions*

Grilled Lamb Chops *Eggplant Calabrese, Lemon Yogurt, Mint*

Whole Roasted Chicken *Spigarello, salsa verde*

BANQUET FAMILY STYLE SEATED DINNER CONTINUED

SIDES

Please select three items:

Saffron Rice *Pistachio, Mixed Herbs*

Haystack

Braised Romano Beans

Grilled Broccoli

DESSERTS

Chef's Selection of Desserts

BANQUET PLATED DINNER

APPETIZERS

Please select one item:

Baby Gem *Cherry tomato, pickled red pearl onion, red wine vinaigrette*

Baby Beet Salad *Yellow peppers, mango, sunflower seeds, champagne vinaigrette*

Creamy Chickpea Spread *Fried Chickpeas, bottarga, lemon zest*

Chicken Empanada *Mint Crema*

Tuna Tartare *Smashed Cucumber, ponzu vinaigrette*

Honeynut Squash Tempura *Sage, Lime Yogurt*

ENTREES

Please select two items:

Grilled Zucchini *Cous Cous, Zucchini Pesto Almonds, Yellow Tomato Vinaigrette*

Diver Scallops *Farro, cucumber, cauliflower, golden raisins*

Scottish Salmon *Sauteed spinach, caper lemon sauce*

Roasted Aged Sirloin *Hazelnut Romesco, Grilled Spring Onions*

Grilled Lamb Chops *Eggplant Calabrese, Lemon Yogurt, Mint*

Whole Roasted Chicken *Spigarello, salsa verde*

SIDES

Please select two items:

Saffron Rice *Pistachio, Mixed Herbs*

Haystack fries

Braised Romano beans

Grilled Broccoli

BANQUET PLATED DINNER CONTINUED

DESSERTS

Please select two items:

Seasonal Fruits

Vanilla Cream Puffs

Chocolate Cream Puffs

Banana Bread Pudding

Seasonal Fruit Tart

Chocolate Custard Tart

Cheesecake

Buttermilk Panna Cotta *Candied Lemon Wheels, Citrus Shortbread*

Chocolate Cupcakes *with Caramel Buttercream*

Vanilla Cupcakes *with Chocolate Buttercream*

Brioche Doughnuts

Assorted Cookies

Chef's Selection of Petit Fours

pp

Up to 100 guests includes assorted breads, choice of two appetizers, three entrees & two desserts Over 100 guests includes assorted breads, one appetizer, choice of two entrees & one dessert extra per person charge applies

BEVERAGE PACKAGES

PLATINUM BAR PACKAGE

Includes Premium Cocktails, Specialty Martinis, Cordials & all Gold Bar Package Brands

Domestic & Imported Beers

House Red, White & Sparkling Wines

Assorted Sodas, Bottled Flat & Sparkling Water

(1) Featured Specialty Cocktail

One Hour pp

Two Hours pp

Three Hours pp

Additional Hours pp

SAMPLE BRANDS:

Grey Goose

Belvedere

Bombay Sapphire

Bacardi

Don Julio Blanco

Woodford

Johnnie Walker Black

Macallan 12

HOUSE SPARKLING WINE

Valdo Prosecco *(Available in all venues)*

HOUSE RED & WHITE WINES

Castlepoint Sauvignon Blanc *(Available in all venues)*

Primaterra Pinot Grigio *(Available in all venues)*

Newton Chardonnay *(Available in all venues)*

Cherry Pie Pinot Noir *(Available in all venues)*

Jax Cabernet *(Available in all venues)*

Terrazas de los Andes Malbec *(Available in all venues)*

PLATINUM BAR PACKAGE CONT'D

DOMESTIC & IMPORTED BEER *Beer Brands Are Non-transferable Between Venues

Legasea Restaurant:

Amstel Light
 Heineken
 Brooklyn Lager
 Blue Moon
 Lagunitas IPA
 Coney Island Mermaid Pilsner
 Montauk Driftwood Ale
 Guinness Draught
 Ramona Sparkling
 Truly Colima Lime

Magic Hour:

Amstel Light
 Heineken
 Brooklyn Lager
 Blue Moon
 Lagunitas IPA
 Coney Island Mermaid Pilsner
 Montauk Driftwood Ale
 Guinness Draught
 Ramona Sparkling
 Truly Colima Lime

Bar MOXY:

Lagunitas IPA
 Dos Equis
 Brooklyn Lager
 Pabst Blue Ribbon
 Blue Moon
 Stella
 Newcastle
 Coney Island Mermaid Pilsner
 Guinness Draught

SPECIALTY COCKTAIL LIST

Included with Platinum Bar Package

Please Select One Cocktail to Be Featured During Your Event

Available in Legasea Restaurant

Foxy Moxy, Finlandia Grapefruit Vodka, Triple Sec, Sour Mix, Yuzu

All Spice No Drama, Bombay Sapphire Gin, Strawberry Shrub, Agave, Lemon Juice, Allspice Dram, Raspberries

Swipe Right, Whistle Pig Rye Whiskey, St. George Pear Liquor, Caramelized Pineapple Puree, Lemon Juice

Paloma, Don Julio Blanco, Lime Juice, Angostura Bitters, Demerara Syrup, Jarritos Soda

We Were on a Break!, Ketel Vodka, St. Germain, Cucumber Juice, Lemon Juice, Simple Syrup

Available at Bar Moxy

Got Moxy, Bacardi Dragon Berry Rum, Lime Juice, Black Cherry Puree, Agave

Simply Spritzed, Aperol, Sparkling Wine on tap

Relationship Status, Sauza Blue Tequila, Powell & Mahoney Margarita Mix The

Layover, Reyka Vodka, Lemon Juice, Honey Syrup, Lillet Blanc

Available in Magic Hour

Berry Bubbly, Stolli Razz Vodka, Combier Framboise, Lemon Juice, Agave, topped with Chandon Brut

Float my Boat, Don Julio Blanco, Caramelized Pineapple Puree, Jalapeno Syrup, Lime Juice, Angostura Bitters

Giddy Up, Bulleit Bourbon, Cinnamon Hibiscus Syrup, Lemon Juice, Decanter Bitters

Low Battery, Bacardi Rum, Lime Juice, Agave, Mint, Mandarin Oranges, Red Bull Orange Flowers of the Field, St. Germain, Pama Liqueur, Lemon Juice, Sauvignon Blanc



GOLD BAR PACKAGE

Includes Standard Cocktails & Martinis, Cordials

Domestic & Imported Beers

House Red, White & Sparkling Wines

Assorted Sodas, Bottled Flat & Sparkling Water

One Hour pp

Two Hours pp

Three Hours pp

Additional Hours pp

SAMPLE BRANDS

Stoli/Titos

Tanqueray

Bacardi

Milagro

Jack Daniels

Chivas 12yr

HOUSE SPARKLING WINE

Valdo Prosecco *(Available in all venues)*

HOUSE RED & WHITE WINES

Castlepoint Sauvignon Blanc *(Available in all venues)*

Primaterra Pinot Grigio *(Available in all venues)*

Newton Chardonnay *(Available in all venues)*

Cherry Pie Pinot Noir *(Available in all venues)*

Jax Cabernet *(Available in all venues)*

Terrazas de los Andes Malbec *(Available in all venues)*

DOMESTIC & IMPORTED

BEER *Beer Brands Are Non-transferable Between Venues

Legasea Restaurant:

Amstel Light Heineken

Brooklyn Lager

Blue Moon

Lagunitas IPA

Coney Island Mermaid Pilsner

Montauk Driftwood Ale

Guinness Draught

Ramona Sparkling

Truly Colima Lime

Bar MOXY:

Lagunitas IPA

Dos Equis

Brooklyn Lager

Pabst Blue Ribbon

Blue Moon

Stella

Newcastle

Coney Island Mermaid Pilsner

Guinness Draught



BEER, WINE & SOFT DRINK BAR

House Sparkling Wine

House Red & White Wine

Domestic & Imported Beer

Assorted Sodas, Bottled Flat & Sparkling Water

One Hour pp

Two Hours pp

Three Hours pp

Additional Hours pp

NON-ALCOHOLIC BEVERAGE PACKAGE

Regular & Decaf House-blend Coffee, Assorted Hot Teas

Organic Skim, Soy & Whole Milk

Assorted Juices & Sodas

Bottled Flat & Sparkling Waters

Four Hour Maximum pp

Eight Hour Maximum pp

Add on Bellinis, Mimosas & Bloody

Marys **Four Hour Maximum pp per Hour**



WINE LIST

WINES BY THE BOTTLE

Available in The Following Venues:
Bar Moxy and Legasea Restaurant

CHAMPAGNE

Veuve Clicquot, Brut "Yellow Label," Champagne NV
Moet & Chandon, Brut, Champagne NV
Veuve Clicquot, Rose "Pink Label," Champagne NV
Dom Perignon, Champagne 2004

WHITE

Pinot Grigio, Sant'Helena, Friuli-Venezia Giulia 2015
Riesling, Weingut Kirsten, 'Feinherb', Mosel, Germany 2014
Sauvignon Blanc, Cloudy Bay, Marlborough New Zealand 2015

ROSE

Bertaud Belieu St. Tropez, France 2016
Cote de Provence, Miraval, France 2016

RED

Cabernet Sauvignon, Terrazas De Los Andes, Reserva, Mendoza, Argentina 2012
Super Tuscan, Grattamacco, Bolgheri Rosso 2015
Pinot Noir, Flowers, Sonoma Coast, California 2014
Chateauneuf du Pape, Chateau La Nerthe Rhone Valley 2013
Pinot Noir, Antica Terra, 'Botanica', Willamette Valley, Oregon 2014
Sauvignon, Caymus, Napa Valley 2014

**For additional wine by the bottle selections please see our Reserve Wine List based on select availability
not inclusive of tax & applicable fees