



# BO QUE RIA

BAR DE TAPAS | RESTAURANTE

## EVENTS MENU

### WEST HARTFORD

WestHartfordEvents@boqueriarestaurant.com  
boqueriarestaurant.com



# WEST HARTFORD

46 S MAIN STREET

## FULL BUYOUT

Seated 144, Standing 200

## PRIVATE DINING ROOM

Seated 20, Standing 30



# PASSED TAPAS

Choose your favorite tapas to be served in hors d'oeuvre form, passed by our servers during a standing reception.

- 30 min, 4 selections \$20 per person • 1 hour, 7 selections \$36 per person
- 1 hour, 6 selections \$30 per person • 1 hour, 8 selections \$42 per person

-additional hours \$20 per person -

## VEGETABLES

### PIMIENTOS DE PADRÓN (GF, VGN)

Blistered Shishito peppers, coarse sea salt

### TORTILLA ESPAÑOLA (GF)\*

Traditional Spanish frittata; eggs, confit potatoes, onions, garlic allioli **\*Requires 72 hours' notice**

### MONTADO DE ESCALIVADA (V)

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, olive oil

### CROQUETAS DE SETAS (V)

Creamy mushroom croquettes, truffle allioli

### PINTXO DE BRAVAS (V)

Crispy potato, spicy tomato sauce, garlic aioli

## SEAFOOD

### GILDA PINTXO (GF)

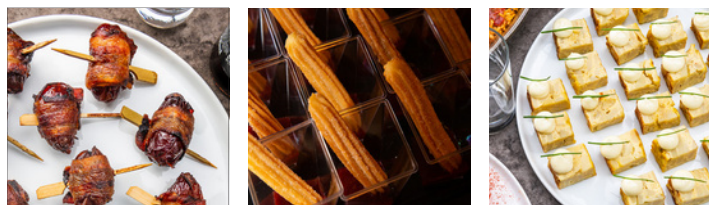
Salted cured anchovies, manzanilla olive, piparra

### PINTXO DE PULPO A LA GALLEGA (GF)

Spanish octopus skewer, potato, paprika, Arbequina olive oil

### PINTXO DE GAMBAS

Shrimp skewers, garlic, lobster reduction



## MEAT

### MONTADO DE JAMÓN

Serrano ham, membrillo, Aged Manchego cheese

### BACON-WRAPPED DATES (GF)

Stuffed with almonds and Valdeón blue cheese

### PINTXOS MORUNOS

Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

### CROQUETAS DE JAMÓN

Creamy Serrano ham croquettes, quince purée

### ANGUS BEEF SLIDERS (+\$8 pp)

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

### SERRANO HAM GRILLED CHEESE

Burrata cheese, truffle allioli

### SUMAC CHICKEN SKEWERS (GF)

Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

## DESSERT

### CLASSIC CHURROS (V)

Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

### CREMA CATALANA (GF, V)

Creamy custard, lemon zest, caramelized sugar

### SORBET (GF, VGN)

Seasonal sorbet selection

# TAPAS BAR DISPLAY

Stationary displays of tapas that evoke the style of traditional tapas bars in Spain; set up for guests to serve themselves during a **reception-style event**.

**Selection of 5: 4 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$38 per person**

**Selection of 6: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 1 Main ~ \$45 per person**

**Selection of 7: 5 Choices from Vegetable, Seafood, Meat and Dessert sections and 2 Mains ~ \$52 per person**

## SELECT MAIN

**PAELLA DE MARISCOS (GF)** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

**PAELLA DE VERDURAS (GF, VGN)** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

**PARRILLADA (GF) (+12PP)** Seared shrimp, chorizo, top sirloin, oven roasted chicken, served with salsa verde, mojo verde

**CHICKEN & CHORIZO PAELLA** Bomba rice, marinated chicken, Bilbao chorizo, confit piquillo peppers, sofrito, picada, truffle allioli

## CHARCUTERIE & CHEESE

### TABLA DE QUESOS (+ \$5pp)

Manchego, Caña de Cabra, Aged Mahón, Truffle Goat cheese served with olives, and pan con tomate

### TABLA DE QUESOS Y EMBUTIDOS (+ \$7pp)

Manchego, Caña de Cabra, Truffle Goat Cheese, Salchichon Iberico, Jamón Serrano, and Chorizo Ibérico, served with olives, and pan con tomate

## MEAT

### BACON-WRAPPED DATES (GF)

Stuffed with almonds and Valdeón blue cheese

### PINTXOS MORUNOS

Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

### CROQUETAS DE JAMÓN

Creamy Serrano ham croquettes, quince purée

### ALBÓNDIGAS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

### ANGUS BEEF SLIDERS (+\$8 pp)

Sliders, sobrasada-bacon jam, crispy Manchego cheese, garlic allioli

### SUMAC CHICKEN SKEWERS (GF)

Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

### HUMMUS AND SOBRASADA

Classic chickpea and sesame dip, soft-cured Mallorcan pork sausage, quince purée. Served with flatbread and vegetables

## VEGETABLES

### MARKET SALAD (GF, V)

Market lettuces, spring herbs, citrus vinaigrette

### TORTILLA ESPAÑOLA (GF)\*

Traditional Spanish frittata; eggs, confit potatoes, onions, garlic allioli **\*Requires 72 hours' notice**

### PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

### ESCALIVADA (GF, V)

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with choice of crudités or warm flatbread

### FENNEL AND APPLE SALAD (GF, V)

Mahón cheese, walnuts, basil, citrus dressing

### GRILLED BROCCOLINI (GF, VGN)

"Ajo Blanco," sumac, golden raisins, Marcona almonds

### AJO BLANCO HUMMUS

Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudités or warm flatbread

## SEAFOOD

### GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

### PINTXO DE PULPO A LA GALLEGA (GF)

Spanish octopus skewer, potato, paprika, Arbequina olive oil

## DESSERT

### CLASSIC CHURROS (V)

Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

### CREMA CATALANA (GF, V)

Creamy custard, lemon zest, caramelized sugar

### SORBET (GF, VGN)

Seasonal sorbet selection

# SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$60 PP

## SELECT 2

|                       |                                                                       |
|-----------------------|-----------------------------------------------------------------------|
| AGED MANCHEGO (GF, V) | Nutty, caramel sheep's milk                                           |
| AGED MAHÓN (GF, V)    | Tangy, citrusy cow's milk                                             |
| JAMÓN SERRANO (GF)    | Aged 16 months, savory, slightly sweet and nutty                      |
| CHORIZO IBÉRICO (GF)  | Smoked pimentón, mild spice                                           |
| PAN CON TOMATE (VGN)  | Catalan-style toasted bread rubbed with tomato, garlic, and olive oil |

## SELECT 3

|                                |                                                                                                                                        |
|--------------------------------|----------------------------------------------------------------------------------------------------------------------------------------|
| PATATAS BRAVAS (GF, V)         | Crispy potatoes, salsa brava, pimentón, garlic allioli                                                                                 |
| PIMIENTOS DE PADRÓN (GF, VGN)  | Blistered shishito peppers, coarse sea salt                                                                                            |
| ESCALIVADA (GF, V)             | Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil.<br>Served with choice of crudité or warm flatbread |
| MARKET SALAD (GF, V)           | Market lettuces, spring herbs, citrus vinaigrette                                                                                      |
| BACON-WRAPPED DATES (GF)       | Stuffed with almonds and Valdeón blue cheese                                                                                           |
| CROQUETAS CREMOSAS             | Choice of Mushroom (V) or Serrano ham                                                                                                  |
| FENNEL AND APPLE SALAD (GF, V) | Mahón cheese, walnuts, basil, citrus dressing                                                                                          |
| HUMMUS AND SOBRASADA           | Classic chickpea and sesame dip, soft-cured Mallorcan pork sausage, quince purée. Served with flatbread and vegetables                 |
| AJO BLANCO HUMMUS              | Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudité or warm flatbread                                      |

## SELECT 4

|                                 |                                                                                                    |
|---------------------------------|----------------------------------------------------------------------------------------------------|
| PINTXOS MORUNOS                 | Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread                     |
| GAMBAS AL AJILLO (GF)           | Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil                           |
| ALBÓNDIGAS                      | Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil                                  |
| SEARED OCTOPUS (GF)             | Seared octopus, Manzanilla olivada, olive oil crushed potatoes                                     |
| SUMAC CHICKEN SKEWERS (GF)      | Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper                              |
| GRILLED BROCCOLINI (GF, VGN)    | "Ajo Blanco," sumac, golden raisins, Marcona almonds                                               |
| DUKKAH-SPICED SWEET POTATO (GF) | Whole-roasted, Sriracha labneh, molasses, honey, lemon                                             |
| ROASTED CARROTS (V)             | Confit and spiced carrots, agridulce, orange-honey yogurt, lime crema, mojo verde, Marcona almonds |

## SELECT 2

|                                  |                                                                                                          |
|----------------------------------|----------------------------------------------------------------------------------------------------------|
| BASQUE CHOCOLATE CHEESECAKE (GF) | Macerated strawberries, Chantilly cream                                                                  |
| CLASSIC CHURROS (V)              | Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella |
| ORANGE OLIVE OIL CAKE (V)        | Orange olive oil cake, citrus -honey yogurt                                                              |
| SORBET (GF, VGN)                 | Seasonal sorbet selection                                                                                |

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

# PREMIER SEATED TAPAS DINNER MENU

SERVED FAMILY STYLE \$85 PP

## SELECT 3

- AGED MANCHEGO (GF, V)** Nutty, caramel sheep's milk  
**AGED MAHÓN (GF, V)** Tangy, citrusy cow's milk  
**TRUFFLE GOAT CHEESE (GF, V)** Earthy and sweet, goat's milk  
**JAMÓN SERRANO (GF)** Aged 16 months, savory, slightly sweet and nutty  
**JAMÓN IBÉRICO DE BELLOTA (GF)** Aged 48 months, deep marbling, rich and nutty  
**CHORIZO IBÉRICO (GF)** Smoked pimentón, mild spice  
**PAN CON TOMATE (VGN)** Catalan-style toasted bread rubbed with tomato, garlic, and olive oil

## SELECT 3

- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, pimentón, garlic allioli  
**PIMIENTOS DE PADRÓN (GF, VGN)** Blistered shishito peppers, coarse sea salt  
**ESCALIVADA (GF, V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with choice of crudités or warm flatbread  
**ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil  
**MARKET SALAD (GF, V)** Market lettuces, spring herbs, citrus vinaigrette  
**CROQUETAS CREMOSAS** Choice of Mushroom (V) or Serrano ham  
**FENNEL AND APPLE SALAD (GF, V)** Mahón cheese, walnuts, basil, citrus dressing  
**MAITAKE & OYSTER MUSHROOM SKEWERS** Hazelnut romesco, harissa vinaigrette, chives, grilled lemon  
**HUMMUS AND SOBRASADA** Classic chickpea and sesame dip, soft-cured Mallorcan pork sausage, quince purée. Served with flatbread and vegetables  
**AJO BLANCO HUMMUS** Creamy almond and garlic dip, tomatoes, cucumber. Served with choice of crudités or warm flatbread

## SELECT 4

- PINTXOS MORUNOS** Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread  
**GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil  
**SEARED OCTOPUS (GF)** Seared octopus, Manzanilla olivada, olive oil crushed potatoes  
**BRANDT RANCH NY STRIP (GF)** Seared a la plancha, mojo verde, blistered shishito pepper  
**PAELLA DE MARISCOS (GF)** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde  
**PAELLA DE VERDURAS (GF, VGN)** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde  
**GRILLED BROCCOLINI (GF, VGN)** "Ajo Blanco," sumac, golden raisins, Marcona almonds  
**SUMAC CHICKEN SKEWERS (GF)** Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper  
**DUKKAH-SPICED SWEET POTATO (GF)** Whole-roasted, Sriracha labneh, molasses, honey, lemon  
**ROASTED CARROTS (V)** Confit and spiced carrots, agridulce, orange-honey yogurt, lime crema, mojo verde, Marcona almonds

## SELECT 2

- CLASSIC CHURROS (V)** Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella  
**ORANGE OLIVE OIL CAKE (V)** Orange olive oil cake, citrus-honey yogurt  
**SORBET (GF, VGN)** Seasonal sorbet selection  
**BASQUE CHOCOLATE CHEESECAKE (GF)** Macerated strawberries, Chantilly cream

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

# PRIX FIXE MENUS

BOTH SERVED FAMILY STYLE

## CHEF'S TASTING MENU \$55

A culinary journey through the classics and beyond with a selection of seasonal market menu dishes.

### AGED MANCHEGO (GF, V)

Hard sheep's milk cheese, Castilla La Mancha, notes of caramel and nuts

### PAN CON TOMATE (VGN)

Grilled Stirato bread rubbed with tomato, garlic and olive oil

### JAMÓN SERRANO (GF)

"Jamónes de Segovia" Serrano ham, aged 16 months

### ESCALIVADA (V)

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with warm flatbread

### CROQUETAS DE SETAS (V)

Creamy mushroom croquettes

### MARKET SALAD (GF, V)

Market lettuces, spring herbs, citrus vinaigrette

### PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

### ROASTED CARROTS (V)

Confit and spiced carrots, agridulce, orange-honey yogurt, lime crema, mojo verde, Marcona almonds

### GAMBAS AL AJILLO (GF)

Shrimp, garlic, brandy, and Guindilla pepper in olive oil

### ALBÓNDIGAS

Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil

### CLASSIC CHURROS (V)

Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

## THE BOQUERIA EXPERIENCE \$69

Travel through the classics and beyond with a selection of seasonal market menu dishes and a taste of our most prized ingredient: 48-month-aged, hand-carved Jamón Ibérico.

### ★ JAMÓN IBÉRICO DE BELLOTA (GF)

Hand-carved, acorn-fed Ibérico ham, aged for 48 months

### AGED MANCHEGO (GF, V)

Hard sheep's milk cheese, Castilla La Mancha, notes of caramel and nuts

### PAN CON TOMATE (VGN)

Grilled Stirato bread rubbed with tomato, garlic and olive oil

### ESCALIVADA (V)

Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil. Served with crudités and warm flatbread

### CROQUETAS DE JAMÓN

Creamy Jamón croquettes with quince purée

### PATATAS BRAVAS (GF, V)

Crispy potatoes, salsa brava, roasted garlic allioli

### GRILLED BROCCOLINI (GF, VGN)

"Ajo Blanco," sumac, golden raisins, Marcona almonds

### FENNEL AND APPLE SALAD (GF, V)

Mahón cheese, walnuts, basil, citrus dressing

### PINTXOS MORUNOS

Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

### PAELLA DE MARISCOS (GF)

Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde. May be swapped for Paella de Verduras for the table

### CLASSIC CHURROS (V)

Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

# SEATED TAPAS LUNCH MENU

SERVED FAMILY STYLE \$30-40

Selection of 5 for \$30 per person: Choose 2 TO START, 2 MAIN TAPAS and 1 DESSERT

Selection of 8 for \$40 per person: Choose 3 TO START, 4 MAIN TAPAS and 1 DESSERT

## TO START

**AGED MANCHEGO (GF, V)** Nutty, caramel sheep's milk

**JAMÓN SERRANO (GF)** Aged 16 months, savory, slightly sweet and nutty

**CHORIZO IBÉRICO (GF)** Smoked pimentón, mild spice

**PAN CON TOMATE (VGN)** Catalan-style toasted bread rubbed with tomato, garlic, and olive oil

**BOQUERONES CON NARANJA (GF)** Pickled white anchovies, orange, olive oil, black pepper, house-made potato chips

**ESCALIVADA (GF, V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil.

Served with choice of crudités or warm flatbread

**PIMIENTOS DE PADRÓN (GF, VGN)** Blistered shishito peppers, coarse sea salt

**FENNEL AND APPLE SALAD (GF, V)** Mahón cheese, walnuts, basil, citrus dressing

## MAIN TAPAS

**PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, pimentón, garlic allioli

**MARKET SALAD (GF, V)** Market lettuces, spring herbs, citrus vinaigrette

**BACON-WRAPPED DATES (GF)** Stuffed with almonds and Valdeón blue cheese

**CROQUETAS CREMOSAS** Choice of Mushroom (V) or Serrano ham

**PINTXOS MORUNOS** Seared and marinated lamb skewers, pickled shallots, salsa verde, crusty bread

**GAMBAS AL AJILLO (GF)** Shrimp, garlic, brandy, lobster reduction, Guindilla pepper in olive oil

**ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, chives

**SUMAC CHICKEN SKEWERS (GF)** Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

## DESSERT

**CLASSIC CHURROS (V)** Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella

**ORANGE OLIVE OIL CAKE (V)** Orange olive oil cake, citrus -honey yogurt

**SORBET (GF, VGN)** Seasonal sorbet selection

## OPTIONAL ADD ONS

**POLLO RUSTIDO (GF) +\$10 pp** Catalan-style roasted chicken with lemon, herbs, and salsa verde

**PAELLA DE MARISCOS (GF) +\$15 pp** Bomba rice, monkfish, sepia, squid, shrimp, clams, mussels, saffron, salsa verde

**PAELLA DE VERDURAS (GF, VGN) +\$12 pp** Bomba rice, eggplant, broccoli, peas, grape tomato, piquillo peppers, saffron, salsa verde

**CHICKEN & CHORIZO PAELLA +\$15 pp** Bomba rice, marinated chicken, Bilbao chorizo, confit piquillo peppers, sofrito, picada, truffle allioli

**PARRILLADA (GF) +\$15 pp** Seared Gulf shrimp, smokey Bilbao chorizo, Outside Skirt Steak, oven roasted chicken, served with salsa verde, and mojo verde

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.

# SEATED TAPAS BRUNCH MENU

SERVED FAMILY STYLE \$42 PP

## TO START – SELECT 2

- ACEITUNAS (GF, V, VGN)** Selection of marinated olives from Spain
- PAN CON TOMATE (VGN)** Catalan-style toasted bread rubbed with tomato, garlic, and olive oil
- AGED MANCHEGO (GF, V)** Nutty, caramel sheep's milk
- JAMÓN SERRANO (GF)** Aged 16 months, savory, slightly sweet and nutty
- JAMÓN IBERICO DE BELLOTA (GF) + \$11pp** Aged 48 months, deep marbling, rich and nutty
- FENNEL AND APPLE SALAD (GF, V)** Mahón cheese, walnuts, basil, citrus dressing

## TAPAS – SELECT 3

- PIMIENTOS DE PADRÓN (GF, VGN)** Blistered shishito peppers, coarse sea salt
- ESCALIVADA (V)** Fire-roasted eggplant, red pepper, onion, labne yogurt, fresh herbs, and olive oil.  
Served with choice of crudité or warm flatbread
- DÁTILES CON BEICON (GF)** Dates stuffed with almonds and Valdeón blue cheese, wrapped in bacon
- CROQUETAS DE SETAS (V)** Creamy mushroom croquettes, black truffle allioli
- CROQUETAS DE JAMÓN** Creamy Serrano ham croquettes, membrillo purée
- PATATAS BRAVAS (GF, V)** Crispy potatoes, salsa brava, roasted garlic allioli
- TORTILLA ESPAÑOLA (GF)\*** Traditional Spanish omelet of organic eggs, confit potatoes, and Spanish onions

**\*Requires 72 hours' notice**

## MAIN – SELECT 2

- HUEVOS HORNEADOS (V)** Eggs simmered in tomato sauce, roasted eggplant, red bell pepper, and onion  
with miti crema cheese and salsa verde
- TORRIJAS (V)** Crispy French toast, citrus honey, blackberry compote
- ALBÓNDIGAS** Beef and pork meatballs, tomato sauce, sheep's milk cheese, basil
- BOQUERIA B.E.C** Mini scrambled egg sandwiches with bacon, Jamón Serrano, Mahón cheese, salsa verde, garlic allioli
- SUMAC CHICKEN SKEWERS (GF)** Nyora and roasted red pepper sauce, onion, fresh herbs, Aleppo pepper

## DESSERT – SELECT 1

- CLASSIC CHURROS (V)** Traditional fried dough dusted with cinnamon sugar, choice of: dulce de leche, hot chocolate, or nutella
- ORANGE OLIVE OIL CAKE (V)** Orange olive oil cake, citrus -honey yogurt
- SORBET (GF, VGN)** Seasonal sorbet selection

## OPTIONAL ADD ONS

- POLLO RUSTIDO (GF) +\$10 pp** Catalan-style roasted chicken with lemon, herbs, and salsa verde
- CHICKEN & CHORIZO PAELLA +\$15 pp** Bomba rice, marinated chicken, Bilbao chorizo, confit piquillo peppers, sofrito, picada, truffle allioli
- PARRILLADA (GF) +\$15 pp** Seared Gulf shrimp, smokey Bilbao chorizo, Outside Skirt Steak, oven roasted chicken, served with salsa verde, and mojo verde
- CLASSIC BOTTOMLESS +\$29 PP 90 Minutes-** choice of red, white, rose sangria, mimosa
- DELUXE BOTTOMLESS +\$35 PP 90 Minutes-** choice of red, white, rose sangria, cava, mimosa with juices, bloody mary, shishito margarita, estrella galicia

Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees. Non-alcoholic beverages are not included. All other beverages will be charged on consumption.

# BEVERAGES



## **WINE, BEER AND SANGRIA OPEN BAR 2 hours \$40pp**

3rd and subsequent hours \$18pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white

WINE: one red, one white, and one sparkling selection

NON-ALCOHOLIC: zero proof wine and beer, juice, soda and tea

## **CLASSIC OPEN BAR 2 hours \$45pp**

3rd and subsequent hours \$20pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white

WINE: one red, one white, and one sparkling selection

MIXED DRINKS: mixed drinks using well level spirits

ONE SPECIALTY COCKTAIL: select one from our menu

ONE ZERO PROOF COCKTAIL

NON-ALCOHOLIC: zero proof wine and beer, juice, soda and tea



## **PREMIUM OPEN BAR 2 hours \$65pp**

3rd and subsequent hours \$25pp

Add Premium Cava Toast \$10pp

BEER: all selections

SANGRIA: signature red and white and one seasonal selection

WINE: one red, one white, and one sparkling selection

COCKTAILS & MIXED DRINKS: cocktails and mixed drinks using premium-level spirits

TWO SPECIALTY COCKTAILS: select two from our menu

ONE ZERO PROOF COCKTAIL: select one from our menu

NON-ALCOHOLIC: zero proof wine and beer, juice, soda, tea and coffee



## **NON-ALCOHOLIC PACKAGE 2 hours \$12pp**

3rd and subsequent hours \$5pp

Drip Coffee, Tea, Juice, Soda

**NO SHOTS. Menus are subject to changes and availability. Prices listed do not include taxes, gratuities and fees.**



## JAMON CARVING ADD-ON - \$1,800

Elevate your event experience with our exquisite Jamón Ibérico de Bellota Carving add-on! Delight your guests with the rich flavors of authentic Spanish Jamón, expertly carved by our skilled professionals.

### PACKAGE INCLUDES:

- A beautifully presented whole Jamón
- Expert carving service
- Tasting portions for your guests



# EVENT DETAILS

## GRATUITY, TAX & SERVICE

- An automatic Gratuity of 20% is included for all events and large party groups. An additional gratuity percentage may either be predetermined or added to the final bill the day of the event. If additional gratuity is not predetermined, a credit card must be presented for payment on day of event.
- All food & beverage items are subject to a 7.35% CT Sales Tax.
- All food & beverage items are subject to a 4% administrative fee.
- A valid CT Sales and Use Tax Exempt Certificate is required for tax exemption.

## DEPOSIT, PAYMENT, & CANCELLATION

- A deposit equal to 50% of the food and beverage minimum is due at the time of booking. Deposits are non-refundable and nontransferable. Events are not confirmed until the signed contract and deposit are received. Deposits will be credited towards the total cost of your event.
- Final payment will be handled by the sales manager with the card on file following the event. If you would like to pay on-site on the day of the event, please let your event sales manager know prior to the event.
- Cancellation of any event is subject to a cancellation fee as outlined in your contract. Force Majeure clause included.

## GUARANTEED GUEST COUNT

- A final guest count is due three business days prior to the event date and is not subject to reduction. Special circumstances may apply.
- If no guaranteed guest count is provided by the host, the most recently submitted count will serve as the guaranteed guest count.

## MENU SELECTION

- Final food and beverage selections are due one week in advance. Menu selections are due two weeks in advance for 60+ guests.
- Food pricing is subject to change until menu selections and guest count are confirmed.
- Food Allergies and Dietary Restrictions – We pride ourselves on accommodating guests with food allergies and dietary restrictions. Please discuss any known food allergies and/or dietary restrictions with your event sales manager. Please use this [link](#) to access our full online allergy chart.

## SPECIAL SERVICES

- Florals and small table decor are allowed for all events.
- Outside entertainment is only allowed for full restaurant buyout events.
- Ask your event sales manager about A/V capabilities.

## SPACE RESERVATION & TIMELINE

- All spaces are priced for an event up to 2 hours of service. If you wish to increase the length of time for your event, please contact the event sales manager for pricing information.
- The guest is guaranteed access to the space at least 30 minutes prior to the event for set up.
- The guest will confirm any set up requests and timeline for the event in advance with the Event Sales Manager to facilitate a successful event.