



SPECIAL EVENTS

CULINARY INSTITUTE OF AMERICA



THE CIA AT GREYSTONE

2555 MAIN ST, ST HELENA, CA 94574



CHOOSE THE GREYSTONE SPACE THAT'S RIGHT FOR YOU

Atrium and Berns Room
Bakery Café
Herb Terrace
Historic Barrel Room
Terrace Restaurant and Patio
Boardroom
Ecolab Theatre
Debaun Theater
Rudd Center

EVENT SPACES

THE HERB TERRACE

180 Seated, 300 Standing

Set against ivy-covered stone walls and surrounded by flowering beds, herb gardens, and Napa Valley views, the outdoor space makes a gorgeous setting for ceremonies, receptions and al fresco dining.



THE HISTORIC BARREL ROOM

350 Seated, 600 Standing

One of Napa Valley's grandest spaces, the Barrel Room features redwood wine barrels, exposed stone walls, wooden beams, and plenty of space for dining, dancing, and entertainment. Features 5 drop down screens with built in audio.



EVENT SPACES

THE TERRACE RESTAURANT AND PATIO

150 Seated, 150 Standing

Our newest event space features an extraordinary open kitchen, exposed stone walls, beautiful wood farm tables, a cozy fireplace lounge and an outdoor patio with stunning views of the valley.



ATRIUM AND BERNES

40 Seated, 60 Standing

A classically beautiful reception space, with high ceilings and a dramatic stone backdrop, perfect for welcoming your guests in style.



THE BAKERY CAFÉ

52 Seated, 75 Standing

Home to our student baking program and wine bar, this space can transform into the perfect space for lunches, receptions or seated dinners.



THE BOARDROOM

24 Seated

Located on the second floor, this private space is ideal for business meetings or intimate social celebrations. Features a drop down screen, great for meetings and presentations.



THE RUDD CENTER

34 Seated

Features two separate classrooms dedicated to wine education. Each classroom can host up to 34 guests and features built in screens for presentations. Seated dining events or receptions can be accommodated directly in front of this historic building or within the main entry



THE CIA AT COPIA

500 1ST ST, NAPA, CA 94559



CHOOSE THE COPIA SPACE THAT'S RIGHT FOR YOU

Atrium

Culinary Gardens

Jackson Family Wines Amphitheater and West patio

Hestan Teaching Kitchens

Mezzanine Level

Garden Balcony Overlook

Private Dining Rooms

Ecolab Theater

Napa Valley Vintners Theater



**CIA
AT
COPIA**

EVENT SPACES

THE ATRIUM

200 Seated, 650 Standing

A truly spectacular open event space, the sunlit Atrium is perfect for walk-around tastings, industry receptions, dining events, and gala celebrations.



THE CULINARY GARDENS

180 Seated, 250 Standing

Picturesque edible gardens create an unforgettable outdoor setting for cocktail receptions and al fresco dining.



EVENT SPACES

THE JACKSON FAMILY WINES AMPHITHEATER

250 Seated, 650 Standing

A unique, dramatic outdoor space overlooking the Napa River, the terraced setting is lovely for ceremonies, musical performances, and receptions.



THE JACKSON FAMILY WINES AMPHITHEATER-WEST PATIO

100 Seated, 150 Standing

Surrounded by olive trees, the patio serves as the perfect backdrop for a unique dining experience or reception.



EVENT SPACES

MEZZANINE AND GARDEN OVERLOOK

100 Seated, 150 Standing

Offering the best of both worlds on our second floor, the indoor/outdoor space overlooks the beautiful Culinary Gardens.



HESTAN TEACHING KITCHENS

60 Seated, 150 Standing

Six state-of-the-art kitchen suites with adjoining dining space, great for corporate team-building parties or interactive dining experiences.



PRIVATE DINING ROOMS

10-40 Seated

Three beautiful private dining rooms seat up to 12, 20 or 40 guests. Each space features a built-in monitor or screen that can be utilized for presentations.



WHAT'S INCLUDED

THE CIA AT GREYSTONE

The venue fee includes tables, chairs, house linens, set-up, break-down and more.

- Up to 200 House Chairs
- (20) 72" Round Banquet Tables for Dining
- (20) 8'x48" King Banquet Tables for Dining
- (10) 30" High or Low Cocktail Tables
- (8) 8'x30" Banquet Tables for Misc. Use
- Table Linen and Napkins
- Tabletop China, Flatware and Glassware

THE CIA AT COPIA

The venue fee includes tables, chairs, house linens, set-up, break-down and more.

- Up to 250 House Chairs
- (20) 72" Round Banquet Tables for Dining
- (15) 30" High or Low Cocktail Tables
- (10) 8'x30" Banquet Tables for Misc. Use
- Up to 4 Rolling Wood Zinc Bars
- Up to 8 White Market Umbrellas
- Table Linen and Napkins
- Tabletop China, Flatware and Glassware

DOES NOT INCLUDE:

- Additional Furniture or Décor
- Premium Linen or Specialty Tableware
- Audio and Visual Equipment
- Floral Arrangements

**Please inquire about options with your Event Manager*

ADDITIONAL TIME

The venue fee includes 4 hours of event time. Additional venue time is \$2,500 per hour and does not include additional bar time. Additional bar time will be based on the selected bar package.

SERVICE FEE

A taxable service fee of 23% is applied to all events. This fee covers staffing, catering labor, pre-event coordination, pre-event kitchen production and event supplies. The site fee is taxable, but is not subject to the service fee.

DINING EXPERIENCES

June 21 - October 15, 2023



BREAKFAST

Minimum of 20 guests required

All breakfasts include regular and decaffeinated coffee, selection of teas, and fresh juice

CONTINENTAL

\$30 per person

- Assorted fresh pastries
- House-made granola and yogurt
- Sliced fruit and berries

AVOCADO TOAST BAR

\$35 per person

- Toasted country bread
- Spreads: mashed avocado, hummus, cultured butter, jelly
- Protein topping: bacon
- Garnish: capers, pickled onions, tomatoes, cucumbers, fresh herbs

BAGEL AND LOX

\$40 per person

- Assortment of savory and sweet bagels
- Protein: house cured lox and smoked ham
- Spreads: herb cream cheese, labneh yogurt, cultured butter, jelly
- Garnish: capers, pickled onions, tomatoes, cucumbers, fresh herbs

CLASSIC HOT

\$45 per person

- Assorted pastries and croissants
- Fresh fruit platter
- Scrambled eggs
- Sausage and bacon
- Brioche French toast: berry compote, syrup, butter

GRAB N' GO SANDWICHES

\$40 per person

Variety of pre-made breakfast sandwiches served with fresh fruit

Select Two

- Egg burritos: cheese, salsa, with or without Chorizo
- English muffins: cheese, with or without chicken-apple sausage
- Biscuits: country ham, pepper jam
- Egg croissant: cheese, with or without bacon

ADD-ONS

charged per person

- Yogurt and granola parfait - \$6
- Savory and sweet bagels with cream cheese - \$12
- Fresh fruit platter - \$8
- Spiced pancakes: caramelized apples, syrup, butter - \$15
- Garden vegetable frittata - \$12
- French toast: berry compote, syrup, butter - \$12
- Country potatoes - \$8
- Fluffy cinnamon rolls: mascarpone glaze - \$12
- Egg breakfast sandwich or burrito - \$12
- Skillet biscuits: Gigi's sausage gravy - \$12



BEVERAGES & SNACKS

ALL DAY BEVERAGES

\$25 per person - up to 5 hours

- Coffee, decaffeinated coffee, selection of teas
- Morning: orange and cranberry juice
- Afternoon: lemonade, iced tea, canned sodas

COFFEE REFRESH

\$8 per person - each additional hour

BUBBLES BAR

One Hour - \$24 per person

Two Hours - \$30 per person

Each Additional Hour - \$10 per person

- House sparkling wine
- Fresh-squeezed orange juice and cranberry juice
- Assorted garnishes
- Seasonal fruit

BLOODY MARY BAR

One Hour - \$24 per person

Two Hours - \$30 per person

Each Additional Hour - \$10 per person

- Tito's Vodka
- Celery, pearl onions, pepperoncini, olives, cornichons
- Worcestershire sauce, hot sauce
- Lemon, lime
- Horseradish
- Black pepper

SNACK BREAKS

Minimum of 20 guests required

Morning Break - \$8 per person

- Variety of muffins and whole fruit

Power Break - \$8 per person

- Variety of granola bars, protein bars, and trail mix

Fresh Fruit Kabobs - \$8 per person

- Fresh seasonal skewered fruit

Afternoon Delights - \$15 per person

- Whole fruit, cookies, brownies, homemade Cracker Jacks, bags of chips, soft pretzels



LUNCH

Minimum of 20 guests required
All lunches include optional coffee and tea station

ON THE GO!

Boxed Snack - \$18 per person

- Fruit cup, chips, cookie, bottled water

Boxed Lunch - \$35 per person

- Sandwich, bag of chips, chef's choice salad, cookie, bottled water



SANDWICH AND SALAD BUFFET

\$45 per person

Variety of composed sandwiches

Select Three

- Roasted turkey: sliced multigrain bread, lettuce, tomato, cranberry aioli
- Ham and brie: French baguette, Dijon aioli, arugula
- Roasted beef: soft roll, white cheddar, onion marmalade, micro lettuce
- BLT wrap: bacon, lettuce, tomato, guacamole, pepper jack
- Italian grinder: ciabatta roll, salami, mozzarella, marinated peppers, basil
- Veggie sandwich: focaccia, grilled zucchini, peppers, vegan aioli

Includes:

- Petite lettuce salad: candied pecans, crumbled goat cheese, balsamic vinaigrette
- Marble potato salad: whole grain mustard, pickled red onions, parsley
- Variety of cookies and bars

BUILD-A-BOWL

\$60 per person

- Base: salad greens, warm jasmine rice, mixed grains
- Protein: chicken, poke tuna, tofu
- Veggies: cucumbers, tomatoes, carrots, radishes, avocado, edamame, green beans, olives, peppers
- Dressings: creamy cilantro, ginger-sesame vinaigrette, gochujang aioli
- Sprinkles: sesame seeds, crispy onions, chopped nuts

LUNCH

Minimum of 20 guests required
All lunches include optional coffee and tea station

ROMAN-STYLE PIZZA

\$60 per person

Variety of Roman-style pizzas

Select Three

- Classic Margherita: tomato sauce, fresh mozzarella, basil
- Classic pepperoni: tomato sauce, mozzarella, spicy pepperoni
- Ducati: Italian sausage, spicy capicola ham, black olives, roasted peppers
- Funghi: wild mushrooms, roasted garlic crème fraîche sauce, fontina
- Sonoma: figs, caramelized onions, gorgonzola, arugula, balsamic
- Bianco - White Sauce, Summer Vegetables, and Calabrian Chili

Includes:

- Heirloom Tomatoes - Sweet Corn, Cumin, Avocado, Lime & Cotija Cheese
- Iceberg Wedge Salad - Gorgonzola, Crispy Bacon & Cherry Tomatoes
- Variety of Cookies & Brownies

TWO-COURSE PLATED LUNCH

\$75 per person

Lunch entrée

Choose Two

- Ginger Chicken & Cabbage Mix Salad - Crispy Wontons, Bean Sprouts, and Vegetables
- Roasted Salmon & Mixed Lettuce Salad - Summer Vegetables & Champagne Dijon Vinaigrette
- Seared Tuna Niçoise - Frisée Salad, Green Beans, Olives, Farm Egg, Red Wine Vinaigrette
- Crispy Pork Belly Wedge Salad - Baby Heads of Lettuce, Radishes, & Blue Cheese
- Corn Chowder & Mixed Green Salad, and Country Bread and Cultured Butter
- Tomato Soup & Salad Lyonnaise, and Gruyere Cheese Baguettes
- Summer Vegetable Soup & Marble Potato Salad, and Focaccia with Olive Oil

Dessert

Choose One

- Almond Cream Tart - strawberry, rhubarb, creme fraiche
- Triple Chocolate Flourless Torte - house preserves, chantilly
- Campfire S'mores Gâteau - chocolate crémeux toasted meringue
- Buttermilk Panna Cotta- seasonal macerated fruit

PASSED HORS D'OEUVRES

Minimum of 20 guests required
Selection of 3 | 1 hour - \$25 per person
**Each additional selection - \$10 per person*

EARTH

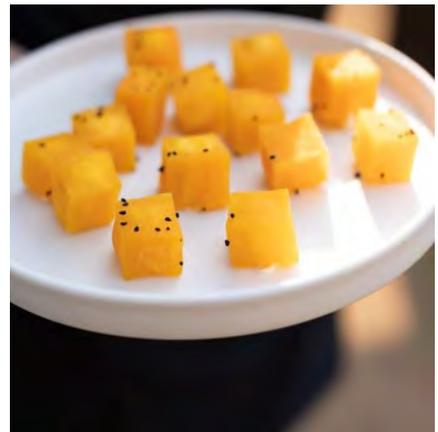
- Ginger Melon Gazpacho Shooter - Red Chili Oil
- Chilled Corn Soup -cumin, chipotle, and lime
- Summer Fruit Bruschetta - Burrata Cheese and Basil
- Vegetable Spring Roll - Mae Ploy Sweet Chili Sauce
- Antipasto Bruschetta - Mozzarella, Tomato and Olive
- Fig Bruschetta - ricotta cheese and aged balsamic
- Pimento Cheese Stuffed Deviled Eggs

OCEAN

- Spicy Tuna Rice “Tots” - Scallion & Spicy Mayo
- Seafood Paella Arancini - Mussels, Shrimp, & Saffron
- Cured Salmon Rillette - Brioche Tartine & Everything Spice
- Hamachi Crudo Skewers -Avocado & Soy Citrus
- Crispy Crab Cakes - Old Bay Aioli
- Gambas al Ajio - Garlic Shrimp, parsley, lemon

LAND

- Prosciutto Wrapped Melon
- Spicy Nduja Sausage Bruschetta
- Buttermilk Fried Quail - Charred Pineapple Honey
- Bulgogi Beef Skewers - Scallions, and sesame seeds
- Wagyu Beef Tartare - Capers, Dijon, & Parsley
- Italian Meatballs - Sauce Amatriciana



APPETIZER DISPLAYS

Minimum of 20 guests required
Each station available for 1 hour

GARDEN VEGETABLE AND FRUIT CRUDITÉ

\$25 per person

- Variety of seasonal raw vegetables with koji ranch dressing
- Fresh seasonal fruit display with vanilla poppy seed yogurt

CHEESE AND ITALIAN SALUMI BOARD

\$35 per person

- Assortment of regional artisan cheeses and dry cured meats
- Preserved and marinated vegetables from our Culinary Garden and local farms
- Fresh and dried fruits, spiced nuts, sel gris crackers, pan forte crackers

MEDITERRANEAN MEZZE TABLE

\$30 per person

- Raw and marinated vegetables, green yogurt, zhug dip
- Roasted garlic hummus: pepita-tahini, lemon olive oil
- Charred red beet baba ghanoush: pepita-tahini, olive oil
- Crispy pita, lavash breads

SUSHI AND SASHIMI DISPLAY

\$60 per person

- Variety of vegetarian rolls: soy sauce, pickled ginger
- Sashimi and nigiri: variety of raw fish and cooked shrimp on sushi rice
- Roasted edamame beans, wasabi, pickled ginger

FRUITS DE MER

\$75 per person

- Selection of fresh sustainable seafood
- Pacific coast oysters, prawns, crab, other fruits of the seas and local waters
- Variety of mignonettes, rémoulades, and cocktail sauce

**Caviar available - *market price*

APPETIZER DISPLAYS

(continued)

ROMAN-STYLE PIZZAS

\$40 per person

Select Three

- Classic Margherita - Tomato Sauce, Fresh Mozzarella, and Basil
- Classic Pepperoni - Tomato Sauce, Mozzarella, and Spicy Pepperoni
- Ducati - Italian Sausage, Spicy Capicola Ham, Black Olives, Roasted Peppers
- Funghi - Wild Mushrooms, Roasted Garlic Crème Fraiche Sauce, and Fontina
- Sonoma - Figs, caramelized onions, gorgonzola, arugula, balsamic
- Bianco - White Sauce, Summer Vegetables, and Calabrian Chili

SLIDERS

\$40 per person

Select Three

- Animal-style beef sliders: Dijon-seared, grilled onions, secret sauce
- Fried quail sliders: Nashville hot, pickles
- Pulled pork sliders: red cabbage coleslaw
- Chipotle chicken quesadilla: pickled onions, cilantro
- Pork belly bao bun: hoisin glaze, daikon sprouts
- Meatball sliders: tomato sauce, fresh mozzarella

DESSERT DISPLAYS

COOKIE BAR

\$15 per person

Select Three

- Chocolate chip
- Oatmeal raisin
- Sugar
- Double chocolate
- Gingersnap
- White chocolate cranberry
- Seasonal shortbread

PETITE SWEETS

\$25 per person

Select Three

- Triple chocolate flourless cake
- Cheesecake
- Fruit tartlets
- Cookies
- Parfait
- Chocolate truffles

CAKE CUTTING FEE

\$5 per person



DINNER

Minimum of 20 guests required
All dinners include optional coffee and tea station
**Each additional course \$20 per person*

BUFFET DINNER

\$90 per person

- One salad, one entrée, two sides, one dessert

FAMILY-STYLE DINNER

\$100 per person

- One shared salad, one shared entrée, two shared sides, one plated dessert
- Family-style dinner service available for parties up to 150 guests

THREE-COURSE PLATED DINNER

\$110 per person

- One salad, two protein and one vegetarian entrée option, one dessert

FOUR-COURSE PLATED DINNER

\$140 per person

- One salad, one mid-course, two protein and one vegetarian entrée option, one dessert

BREAD SERVICE

\$6 per person



BUFFET AND FAMILY-STYLE

SALAD

Select One

Frisée-Herb Salad: Goat Cheese, pistachios, & Stone Fruit
Charred Melon & Burrata Salad - Micro basil, aged balsamic, Extra Virgin Olive Oil
Heirloom Tomatoes - Sweet Corn, Cumin, Avocado, Lime & Cotija Cheese
Iceberg Wedge Salad - Gorgonzola, Crispy Bacon & Cherry Tomatoes
Potato Gnocchi Puttanesca - Tomatoes, Capers, Olives, Anchovy & Parmigiana-Reggiano
Summer Corn Ravioli - Wild Mushrooms, Bacon and Lemon-thyme cream
Fire Roasted Eggplant Risotto - Sweet Peppers and Micro Herbs

ENTRÉES

Select One

Basil Pesto Crusted Salmon
Halibut Saltimbocca - Prosciutto Wrapped, Sage, and Dijon
Grilled Swordfish Kebobs - Greek Yogurt Tzatziki
Dayboat Scallops - Sweet Corn Beurre Blanc
Grilled Chicken Breast - Red pepper Romesco Sauce,
Crispy Skin Chicken Breast - Sautéed Summer Squash
Liberty Ranch Duck Breast - Swiss Chard Bundles
Red-Miso Marinated NY Steak - Black Garlic Butter
Filet Mignon - Red Wine Natural Jus
Grilled Lamb Loin - Eggplant Coulis

SIDES

Select Two

Summer Corn Succotash - Zucchini, Beans, and Corn
Grilled Vegetable Ratatouille - Squash, Tomato, Eggplant and, Peppers
White Cheddar Grits with Scallions & Cherry Tomatoes
Roasted Fingerling Potatoes with Mushrooms & Spinach
Potato Gratin with Gruyere Cheese
Toasted Fregola with Asparagus & Mint

DESSERT

Select One

Almond Cream Tart - strawberry, rhubarb, creme fraiche
Triple Chocolate Flourless Torte - house preserves, chantilly
Campfire Smores Gâteau - chocolate crémeux toasted meringue
Buttermilk Panna Cotta- seasonal macerated fruit

PLATED DINNER OPTIONS

STARTER AND MIDDLE OPTIONS

Select One Starter, Select One Middle

Frisée-Herb Salad: Goat Cheese, pistachios, & Stone Fruit
Charred Melon & Burrata Salad - Micro basil, aged balsamic, Extra Virgin Olive Oil
Heirloom Tomatoes - Sweet Corn, Cumin, Avocado, Lime & Cotija Cheese
Iceberg Wedge Salad - Gorgonzola, Crispy Bacon & Cherry Tomatoes
Zucchini Linguini Succotash - Bacon, Corn, Beans, and sweet peppers
Summer Corn Ravioli - Bacon, Trumpet Mushrooms & Preserved Lemon Cream
Charred Eggplant Risotto - Roasted Peppers and Arugula
Potato Gnocchi - Summer Vegetable Fricassee

ENTRÉE OPTIONS

Select Two

Basil Pesto Crusted Salmon - Grilled Vegetable Ratatouille
Halibut Saltimbocca - Prosciutto Wrapped, Sage, and Dijon
Cajun Shrimp & Cheddar Grits - Tomatoes and Scallions
Grilled Swordfish Kebobs - Greek Yogurt Tzatziki and Toasted Fregola
Dayboat Scallops - Chanterelle-Mushrooms and Sweet Corn Nage
Grilled Chicken Breast - Red pepper Romesco Sauce
Crispy Skin Chicken Breast - Sauteed Summer Squash and Smashed Garlic Potatoes
Liberty Ranch Duck Breast - Grilled Stone Fruit, Toasted Farro and Swiss Chard Bundles
Red-Miso Marinated NY Steak - Bok Choy, Furikaki - Sticky Rice
Wood Charred Filet Mignon - Potato Gratin, Summer Beans and Natural Jus
Grilled Lamb Loin - Pickled Eggplant, Cucumbers, & Tzatziki Sauce

VEGAN VEGETARIAN ENTRÉE OPTIONS

Select One

Curried Cauliflower Risotto with Summer Vegetables
Stuffed Eggplant - Tahini, Garbanzo and Bulgar grains

DESSERT

Select One

Almond Cream Tart - strawberry, rhubarb, creme fraiche
Triple Chocolate Flourless Torte - house preserves, chantilly
Campfire Smores Gâteau - chocolate crèmeux toasted meringue
Buttermilk Panna Cotta- seasonal macerated fruit

BAR PACKAGES

Minimum of 20 guests required

BAR PACKAGES INCLUDE:

- Tableside wine service during dinner
- Ice and cocktail napkins
- Self-service water stations
- Wines and four beer selections
- Syrups, mixers, garnishes
- Bar glassware

PREMIUM BAR

Up to 3 hours - \$45 per person
Each Additional Hour - \$15 per person

- Premium wine selection
- House beer selection
- Tito's Vodka
- Beefeater Gin
- Dewars Scotch
- El Jimador Blanco Tequila
- Flor de Caña Rum
- Buffalo Trace Bourbon
- Rittenhouse Rye Whiskey
- Non-alcoholic drinks and mixers

TABLESIDE WINE SERVICE

House Wine Service - \$25 per person
Premium Wine Service - \$45 per person
Luxury Wine Service - \$65 per person

- Includes sparkling, white and red

CORKAGE

\$15 per person

HOUSE WINE AND BEER BAR

Up to 3 hours - \$35 per person
Each Additional Hour - \$10 per person

- House wine selection
- Anchor California Lager
- Lagunitas IPA
- Scrimshaw Pilsner
- Stella Artois
- Non-alcoholic drinks

LUXURY BAR

Up to 3 hours - \$65 per person
Each Additional Hour - \$20 per person

- Luxury wine selection
- House beer selection
- Don Julio Blanco Tequila
- Hendricks Gin
- Johnnie Walker Black Label Scotch
- Kettle One Vodka
- Knob Creek Bourbon
- Plantation Rum
- Woodford Reserve Rye Whiskey
- Non-alcoholic drinks and mixers

WINE PAIRINGS

Two-course - \$30 per person
Three-course - \$45 per person
Four-course - \$60 per person

TABLESIDE WINE SERVICE

PREMIUM WINE SERVICE

Sparkling

Mumm, Brut Prestige, Napa Valley
Gloria Ferrer, Brut Rosé, Carneros

White

Charles Krug, Sauvignon Blanc, Napa Valley
Ponzi, Pinot Gris, Oregon
Saintsbury, Vin Gris of Pinot Noir, Carneros
Bonny Doon, Le Cigare Blanc, Central Coast
JAX, Y3 Chardonnay, Napa Valley

Red

A to Z, Pinot Noir, Oregon
Ravenswood, Vintners Blend Zinfandel, California
Markham, Merlot, Napa Valley
Morgan, 12 Clones Pinot Noir, Santa Lucia Highlands
Charles Krug, Cabernet Sauvignon, Napa Valley

LUXURY WINE SERVICE

Sparkling

Roederer Estate, Brut, Anderson Valley
Chandon, Brut Rosé, California

White

Honig, Sauvignon Blanc, Napa Valley
St. Supery, Dollarhide Ranch, Sauvignon Blanc, Napa Valley
Navarro, Gewurztraminer, Anderson Valley
Trefethen, Dry Riesling, Oak Knoll District
Neyers, Chardonnay, Carneros
Artesa, Chardonnay, Carneros

Red

Ancien, Pinot Noir, Carneros
Saintsbury, Pinot Noir, Carneros
Frog's Leap, Zinfandel, Napa Valley
Charles Krug, Merlot, Napa Valley
Lang & Reed, Cabernet Franc, California
Louis Martini, Cabernet Sauvignon, Napa Valley
Gibbs, Three Clones, Cabernet Sauvignon, Napa Valley

SPECIALTY COCKTAILS

add on to any bar package - \$15 per person



THE BOHEMIAN

gin, elderflower liqueur, grapefruit juice, dash of bitters, herb garnish

BERRY BUBBLES

sparkling wine, raspberry liqueur, blackberries, herb garnish

GRAPEFRUIT MARGARITA

white tequila, orange liqueur, grapefruit juice, lime juice, simple syrup, salted rim, lime garnish

LAVENDER LEMONADE FIZZ

vodka, lemonade, soda water, simple syrup, lavender garnish



CUCUMBER BASIL MARTINI

vodka, elderflower liqueur, vermouth, cucumber, basil, lime juice, basil garnish

BLUEBERRY MOJITO

white rum, club soda, blueberries, lime juice, sugar, mint, blueberry, lime garnish

CHERUB'S CUP

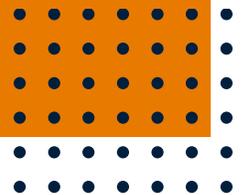
vodka, elderflower liqueur, lemon juice, simple syrup, strawberries, sparkling wine, strawberry and mint garnish

BOURBON PUNCH

bourbon, grapefruit juice, sweet vermouth, grenadine, lemon twist, cherry garnish



YOUR EVENT



OUR FOOD

All menu items subject to 23% service charge and tax. Menu selections and pricing subject to change. All packages include dining tables, house chairs, standard table linen, china, glassware, flatware, votive candles and menu printing.

CONTACT US FOR A PROPOSAL:

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