



## EVENT SIZES

### NOLITA HALL

- *private event - up to 300 guests*
- *semi-private event - up to 170 guests*
- *large party event - up to 115 guests*
- *multi-table event - up to 60 guests*
- *interior garden - up to 40 guests*
- *VIP cabana and large seated dining tables - up to 30 guests*

## ENHANCEMENTS

### PRICE LIST

*pricing varies for custom enhancements based on your personalized consultation with our event + floral design specialist*

*FLORAL EVENT DESIGN - \$150 and up*

*WEDDING : BOUQUET DESIGN*

*- \$20 groomsmen boutonniere*

*-\$75 bridesmaid bouquet*

*-\$150 bridal bouquet*

*WEDDING ARCH / AISLE FLORAL DESIGN - MP*

*TABLESCAPES - \$150 and up*

*CUSTOMIZED VIDEO BOOTH - \$100 rental fee*

*NEON SIGN IN SOFT WHITE - \$100 rental fee*

*-You + Me*

*-Oh Baby*

*CUSTOMIZED 24X36 POSTER + EASEL - \$150*

*INVITATION DESIGN - \$100 - \$250*

*PERSONALIZED EVENT GIFT BAGS - \$20 per person*

*-sparkling wine split*

*-logo'd champagne flute*

*-alternative customization available!*

*LAWN + TABLE GAMES - \$100 rental fee*

*-cornhole (only available at Nolita Hall)*

*-ring toss (only available at Nolita Hall)*

*-giant jenga*

*-giant connect 4*

*COW BY BEAR DINNER PARTY - \$200 per person*

*-5 courses with wine and cocktail pairings*

*-amuse bouche and welcome beverage*

*-hosted by chef bear and friends*

## EVENT ENHANCEMENTS FROM OUR DESIGN TEAM

NOLITA HALL | NOLITA HOUSE | THE HOUSE NEXT DOOR



# NOLITA

## HALL

### NOLITA HOUSE

- *private events for up to 50 guests with seating for up to 26*

### THE HOUSE NEXT DOOR

- *private dining for up to 30 guests with seating for up to 24*



Suleima Merida - Event Sales Coordinator

suleima@nolitahall.com

619.794.7290



# FLORAL DESIGN

COLORFUL TABLE SCAPES

TRADITIONAL WEDDING DESIGN

SIGNS AND UNIQUE TABLES





# COW BY BEAR

ONLY AVAILABLE IN OUR PRIVATE DINING SPACES

*Join Chef Bear and his human interpreters for this uproariously entertaining, one of a kind dining experience. Enjoy 5 courses each expertly paired with fine wines and craft cocktails by Bear's Cub, Osito. This unconventional dinner party will be sure to have your guests talking about your event for years to come!*

THIS EXPERIENCE IS AVAILABLE WITHOUT CHEF BEAR IN A TRADITIONAL FINE DINING - WINE DINNER FORMAT. HOSTED BY CHEF LUIS ESTEVA - CULINARY DIRECTOR FOR BLACK SWAN HOSPITALITY AND NOLITA HALL



## TESTIMONIALS



"The night exceeded our expectations. From beginning to end we truly had a wonderful experience! The courses were thoughtful and delicious! The drink pairings made each dish even better. My favorite part was the warm staff who really shined making our meal into a great memory.

Thanks so much"

-Jaleen visited 06/08/2024



"Such a cool and unique experience. The food was excellent!"

-Alison visited on 06/01/2024

"Another delicious dinner experience!! It is always a phenomenal night with Bear and his fabulous team. Oh, the Watermelon "Tuna" --- WE WANTED TO LICK THE PLATE!!! I loved it and, of course, will do it again! (PS - She absolutely crushed the playlist!)"

-Marion visited 05/25/2024



## EXPAND YOUR EXPERIENCE!

*add on to your dinner party!*

### COCKTAIL HOUR - \$55 per person

Welcome your guests with a special cocktail hour hosted by Chef Bear. This hour long experience includes 3 tray passed hors d'oeuvres and 2 tray passed cocktails (passed by Bear, Himself!)



### DIGESTIF HOUR - \$25 per person

Not ready to say goodbye? Add a digestif hour after dessert. Your guests will enjoy after dinner coffee and digestif spirits and specially crafted cocktails designed to settle the stomach. Plus, a little extra face time with Chef Bear.

