



## 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*

## AMENITIES

### NOLITA HALL

- *full service restaurant including all tables, chairs, linens and dining ware*
- *robust beverage program with expansive specialty cocktail list*
- *versatile event menus for large and small events*
- *AV and sound access for private events*
- *customizable airline message board for private events*
- *tabletop and lawn game rental for applicable events*

### NOLITA HOUSE

- *private event space with private bar/bartender and private bathroom*
- *full service restaurant including all tables, chairs, linens and dining ware*
- *versatile event menus for large and small events*
- *Included AV access with hidden 65" TV and personalized sound options*
- *access to Cow by Bear and 3 or 5 course wine dinners*

SEMI-PRIVATE  
+  
PRIVATE EVENTS



NOLITA  
HALL

NOLITA HALL | NOLITA HOUSE | THE HOUSE NEXT DOOR

### NOLITA HOUSE

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

### THE HOUSE NEXT DOOR

- *private event space with private bar/bartender and private bathroom*
- *full service restaurant including all tables, chairs, linens and dining ware*
- *versatile event menus for large and small events*
- *AV and mic/speaker rental available*
- *access to Cow by Bear and 3 or 5 course wine dinners*

### THE HOUSE NEXT DOOR

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

### ALL EVENT SPACES

- *floral + event design services*
- *customizable video booth rental*
- *table top and lawn game rentals*
- *custom signage, invitations and event merchandise services*



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# BEVERAGE MENUS

FOR EVENTS OVER 60 GUESTS  
NOLITA HOUSE  
THE HOUSE NEXT DOOR



## SPECIALTY BEVS

*specialty cocktails are seasonal and  
subject to change*



**LARA'S JAM**  
mint & grapefruit infused vodka. lillet blanc. lemon.  
prosecco

**NOLITA PRESCRIPTION TONIC**  
nolet's gin. cucumber. rosemary. lemon. tonic

**FULL MONTE**  
montenegro amaro. coconut. pineapple. lime. lambrusco  
float

**DUDE WHERE'S MY PASSPORT**  
divino tamarind mezcal. suze. caramelized pineapple.  
jamaica. lime

**MATCHA LIBRE**  
astral tequila. suze. cucumber. matcha. lime. mint

**RIFF ON THE RIVER**  
smooth ambler OP bourbon. howler head banana whiskey.  
vanilla. peach bitters

**SPIRITED RESURRECTION**  
highland park 12 yr. busnel calvados. fernet branca menta.  
foro sweet vermouth. orange bitters

**DIAMOND HANDS**  
400 conejos mezcal. yuzuri yuzu. creme de violette. lemon.  
rose water

**DOWN AND DIRTY**  
tito's vodka. lemon and thyme infused olive brine. goat  
cheese and cranberry stuffed olives

**DELFT BLUE SEA**  
nolet's gin. giffard lychee. spirulina. basil. lime  
(\*Nolet's Gin cocktail competition winner Natalie Mata from  
Camino Riviera)

## OPEN BAR

*priced per person + per hour  
pricing and options differ for Nolita  
House and The House Next Door*



**BEER AND WINE BAR - \$14**  
Our Full Selection of Draft Beers | 3 Red Wines | 3 White  
Wines | 2 Sparkling Wines

**BASIC OPEN BAR - \$17**  
Our Full Selection of Draft Beers | 3 Red Wines | 3 White  
Wines | 2 Sparkling Wine | Standard 2 Part Cocktails | Limited  
Specialty Cocktail Menu

**ELEVATED OPEN BAR - \$20**  
Our Full Selection of Draft Beers | 5 Red Wines | 5 White  
Wines | 1 Rose | 2 Sparkling Wines | Standard 2 Part  
Cocktails | House Classic Cocktails + Martinis | 6 Specialty  
Cocktails Hand Selected by Nolita Hall's Beverage Director

**PREMIUM OPEN BAR - \$27**  
Our Full Selection of Draft Beers | Our Full Selection of Wines  
By the Glass | Standard 2 Part Cocktails | Elevated Spirits List  
for Classic Cocktails and Martinis | Access to Our Entire  
Specialty Cocktail List

**ULTRA PREMIUM OPEN BAR - \$32**  
Our Full Selection of Draft Beers | Our Full Selection of Wines  
By the Glass | Standard 2 Part Cocktails | Premium Spirits List  
for Classic Cocktails and Martinis | Access to Our Entire  
Specialty Cocktail List | Top Shelf Scotch and Tequila

## DRINK TICKETS

*per ticket | corresponds to open bar  
offerings above*

**BEER + WINE TICKETS - \$13**

**BASIC BAR TICKETS - \$14**

**ELEVATED BAR TICKETS - \$17**

**PREMIUM BAR TICKETS - \$19**

**ULTRA PREMIUM BAR TICKETS - \$28**



# EVENT MENUS

MENUS SUBJECT TO CHANGE BASED  
ON SEASONAL AVAILABILITY



*brunch buffet - pick 3 items - \$45 pp*  
*brunch buffet - pick 5 items - \$55 pp*  
*seasonal family style mix + match platters*  
*for events up to 40 guests*

*Available Saturday and Sunday from 11am-3pm*

*cocktail reception - pick 3 items - \$45 pp*  
*cocktail reception - pick 5 items - \$55 pp*  
*pizza + pasta bar - \$65 pp*  
*live pizza station - \$90 pp*  
*dinner buffet + cocktail hour - \$90 pp*  
*seasonal family style mix + match platters*  
*for events up to 40 guests*

*Available after 5pm or anytime for private events*



## HORS D'OEUVRES

*cocktail reception | dinner buffet*  
*live pizza stations*



BLOODY MARY SHRIMP COCKTAIL | celery | olive  
house BM mix | gf/df

THE FRENCHIE DEVEILED EGG | yolk + boursin filling  
chive | gf/vg

SMOKED SALMON TARTLET | capers | mascarpone lemon  
oil

SPICY SALMON SESAME CONE | scallion | spicy aioli | eel  
sauce

PIGS IN A BLANKET | spanish chistorra | puff pastry  
paprika aioli

SALMON CRUDO TOSTADA | cucumber | jicama | tajin  
citrus emulsion | gf/df

WHITE FISH CEVICHE | tomato | red onion | cilantro  
avocado mouse | GF

YELLOW GAZPACHO | tomato | cucumber | cheesy  
crouton | basil oil | gf/vg

BRODO MEATBALLS | beef meatball | gruyere | parmesan  
sweet onion brodo

PETITE POTATO ROYAL | crème fraiche | chive | caviar gf

THE CLASSIC ARANCINI | arborio rice | parmesan panko  
crust | tomato aioli | vg

MARGHERITA ARANCINI | sundried tomato | mozzarella  
panko crust | basil oil | vg

PROSCIUTTO ARANCINI | taleggio | panko crust  
pomodoro sauce

CRAB ARANCINI | jumbo crab | tarragon | panko crust  
lemon aioli

TRUFFLE ARANCINI | black truffle | seasonal mushroom  
panko crust | truffle oil | vg

HEIRLOOM TOMATO BRUSCHETTA | basil | garlic  
parmesan | white balsamic | evoo | vg

ROASTED ARTICHOKE BRUSCHETTA | ricotta | tomato  
basil | balsamic | evoo | vg

## HORS D'OEUVRES

*continued*



STONE FRUIT CROSTINI | mint | crescenza cheese  
shaved marcona almond | honey | vg

ROASTED EGGPLANT CROSTINI | golden raisins | caper  
tomato | pine nuts | garlic labneh | vg

PROSCIUTTO CROSTINI | whipped ricotta | hot honey

BAKED CRAB LOUIE CROSTINI | chive | lemon | garlic  
tomato aioli

BEEF CARPACCIO CROSTINI | parmesan | caper  
arugula | tonnato aioli

SLOPPY JOE SLIDERS | keeping it classic

BUFFALO FRIED CHICKEN SLIDERS | lettuce | dill pickle  
blue cheese aioli

EGGPLANT PARMIGIANA SLIDER | panko crusted | eggplant  
mozzarella | pomodoro sauce | vg

LE CHEESE BURGER | beef patty | american cheese  
caramelized onion | pickle aioli

BRODO MEATBALL SLIDERS | gruyere | chive | sweat onion  
parmesan brodo

CAPRESE SKEWER | mozzarella | tomato | basil | balsamic  
glaze | gf/vg

PROSCIUTTO CHICKEN SKEWER | garden pesto | gf/df

CHAR SIU PORK BELLY SKEWER | chinese bbq | DF

HARISSA SHRIMP SKEWER | lemon dill yogurt | gf

FILET + MUSHROOM SKEWER | chimichurri | gf

ROASTED SEASONAL VEGETABLE SKEWER | white miso | vv

## ENTREES



- CHICKEN PICCATA | capers | lemon | butter
- ORA KING SALMON | mango mustard | gf/df
- PORK TENDERLOIN | seasonal mostarda | gf/df
- BRAISED SHORT RIB | red wine jus | gf/df
- ROASTED SQUASH RIGATONI | basil pesto | pecorino | vg
- NIDI | bolognese | burrata | parmesan | bechamel  
(vegan and vegetarian options available upon request)
- SHRIMP RADIATORI | summer tomatoes | broccolini  
crispy shallots | parmesan | Thai curry sauce | coconut  
milk
- ITALIAN SAUSAGE BAKED ZITI | italian sausage  
mozzarella | provolone | parmesan | pomodoro sauce
- MUSHROOM BAKED ZITI | wild mushroom | mozzarella  
provolone | parmesan | pomodoro sauce
- N'DUJA MAC'N CHEESE | macaroni pasta | N'duja  
mozzarella | cheddar | mascarpone
- AUSTRALIAN LAMB CHOP | Italian salsa verde | gf/df
- SEARED CENTER CUT RIBEYE | compound butter | gf

## PIZZAS

*pizza + pasta bar | live pizza station  
gluten free crust +5 per pie*



- CHEESE + PEPPERONI
- HOT HONEY | mozzarella | fresh ricotta | pepperoni  
hot honey | basil
- QUATTRO FORMAGGIO | mozzarella | goat cheese  
parmesan | pecorino | black pepper
- PIZZA ROSSA | pecorino | oregano | chili flakes
- MEAT LOVERS | mozzarella | fennel sausage  
pepperoni | salami | red onion
- LIMONE PIZZA | mozzarella | squash blossoms  
lemon | bechamel sauce (white sauce) | vg
- TRI COLORE mozzarella | genoa salumi | pepperoni  
tomato conserva | pistachio pesto

## SALADS + SIDES



- CRISP ROMAINE | parmesan | crushed crouton | lemon  
zest | herb caesar
- CHOPPED SALAD | crisp lettuce blend | castelvetro  
olive | tomato | artichoke hearts | red onion | garbanzo  
pepperoncini | cacioavallo | oregano vinaigrette | gf/vg
- STONE FRUIT SALAD | crispy pork belly | burrata | FM  
tomatoes | stone fruit | finger limes | mixed micro  
herbs | maldon salt | black pepper | evoo | Chinese 5  
spice vinegar
- PANZANELLA | tomato | cucumber | olive | crouton  
caper vinaigrette | vv
- ROASTED BROCCOLINI | chili flakes | parmesan | lemon  
evoo | gf/vg
- RED CREAMER CRISPY POTATOES | green onion |  
lemon | paprika aioli | gf/vg
- ROASTED CARROTS | crispy ceci beans | garlic yogurt  
hot honey | gf/vg
- ROASTED CAULIFLOWER SALAD | fregola | olives  
capers | dates | crispy ceci beans | almonds | red wine  
vinegar & oil
- BRUSSEL SPROUTS | parmesan | herb caesar | gf
- ROASTED MUSHROOMS | gf/vv

# EVENT ADD ONS



- FLORAL DESIGN  
EVENT DESIGN  
CUSTOM SIGNAGE  
GIFT BAGS  
EVENT MERCH  
NEON SIGN RENTAL  
VIDEOBOOTH RENTAL  
TABLE + LAWN GAME RENTAL  
COW BY BEAR WINE DINNERS