



SAVOR THE LOVE

Base \$250 Guest
\$350 Set Up Fee
Service & Tax

Service Up to 18 Guests
Plated Chefs Dinner

Customizations &
Allergy Friendly Options
Available

Amuse-Bouche

Select 1

Parmesan Tuile

Whipped Ricotta, Honey, Thyme

Seasonal Salad

Poached Pear, Blue Cheese, Candied
Walnuts, Balsamic

Tuna Tartare Tower

Avocado, Mango, Sesame Soy

First Course

Select 1

Spinach and Artichoke Tartlet

Garlic Aioli, Micro Greens

Lobster Bisque

Brandy Cream Swirl

Burrata & Heirloom Tomato

Aged Balsamic, Olive Oil, Microgreens

Main

Select 1 Per Guest

Herb-Crusted Filet Mignon

Truffle Mashed Potatoes,
Red Wine Demi-Glaze

Seared Sea Bass

Saffron Risotto,
Lemon Beurre Blanc

Roasted Cornish Game Hen

Herb Jus, Baby Root Vegetables,
Creamy Parsnip Purée

Shrimp & Scallops \$

Coconut Lime Jasmine Rice
Mango Salsa

Surf & Turf \$

Crab-Stuffed Prawns, Lemon Chicken
Garlic Beurre Blanc
Over Angel Hair Pasta

Duck Breast \$\$

Cherry Port Sauce,
Roasted Carrots, Crispy Brussels Sprouts

Dessert

Select 1

Molten Chocolate Cake

Raspberry Coulis, Fresh Berries,
Vanilla Chantilly Cream

Lemon Basil Sorbet

Shortbread Crumble,
Candied Basil Leaf

Vanilla Panna Cotta

Fresh Fruit Glaze, Edible Flower

Lemon Meringue Tart

Lavender Infused Honey

Cocktail Mix

Select 1

Blackberry Bourbon Smash

Fresh Blackberries, Mint, Lemon, Honey
Host Provides Bourbon

French 75

Lemon Juice, Sugar
Host Provides Gin, Champagne

Cucumber Basil Gimlet

Fresh Cucumber, Basil, Lime, Simple
Host Provides Gin

Spicy Grapefruit Margarita

Fresh Grapefruit, Lime, Jalapeño Simple
Host Provides Tequila

Black Manhattan

Angostura Bitters, Orange Bitters,
Luxardo Cherry
Host Provides Bourbon, Avena

Limoncello Spritz

Soda, Sprig of Mint
Host Provides Limoncello, Prosecco

Add Ons

Welcome Appetizer Spread

Charcuterie, Seafood Tower, small bites.
\$ Market Price

Welcome Charcuterie - Life Is Gouda

Artisanal Cheese & cured meats to theme
\$150-\$300

Guided Wine Pairing - The Som Experience

\$175 + Wine

Guided Cocktail Pairing - Nightcap Social

\$50/Per Guest + Alcohol

Private Dining Room at The Spiral Staircase

\$400 - Up to 14 Guests

Private Venue at Culture Club

\$600 - Up to 16 Guests



Now Booking | Chic Lover-Themed Tablescape | Plated 4-Course Dinner
Coordinating Tablewares | Service up to 18 guests | Custom Cocktail
Curated Thematic Playlist | Digital Invitation for Guests