

# PRIVATE EVENT PACKAGES

## BEVERAGE PACKAGES

- ★ Wines by the glass, draught beer, soda, juices  
(\$19 per guest for the 1st hour / \$8 additional per hour)
- ★★ Well liquor, wines by the glass, draught beer, soda, juices  
(\$21 per guest for the 1st hour / \$9 additional per hour)
- ★★★ Top shelf liquor (includes hand crafted cocktails), well liquor, wines by the glass, draught beer, soda, juices  
(\$25 per guest for the 1st hour / \$10 additional per hour)
- ★★★★ Premium liquor & single malt scotch (includes hand crafted cocktails), well liquor, wines by the glass, draught beer, soda & juices  
(\$27 per guests for the 1st hour / \$13 additional per hour)

## PASSED APPETIZERS *(\$3 per piece per person)*

Grilled flatbread, bacon, sweet onion

Smoked trout rillette, dill, crackers

Arancini, fontina, fonduta

Bruschetta (seasonal)

Pork belly skewers

## PLATTERED APPETIZERS *(family style priced per person)*

Seasonal Vegetables and bagna cauda - \$10

Relish Tray, house made crackers - \$10

Charcuterie and Cheese Platter - \$19

Pork Sausages, figs, balsamic-\$10

Veal Meatballs, polenta-\$10

## DINNERS

(\$45) Choice of (1 starter, 1 main, 1 side, and 1 dessert)

(\$50) Choice of (2 starters, 2 main, 1 side, and 1 dessert)

(\$55) Choice of (2 starters, 2 main, 2 sides, and 2 desserts)

(\$60) Choice of (3 starters, 2 main, 2 sides, and 3 desserts)

\* All dinners are customizable, please inquire regarding special requests. Pricing is subject to change.

## **Dinner - \$45**

### Starter (Choice of 1)

Market Greens, Tarragon-Buttermilk Dressing  
Apple Salad, Marinated Manchego, Hazelnuts  
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt  
“Half Acre Brewery” Beer Cheese, Slaw, Crackers  
Salmon Rillette, Crackers  
Roasted Marrow Bones, Shallot Jam, Parsley Salad

### Main (Choice of 1)

Fish (Market Fish - Whole Roasted)  
Meat (Chef Choice)  
Pork (Chef Choice)  
Poultry (Chef Choice)  
Pasta (Chef Choice)

### Sides (Choice of 1)

Starch (Potato, Legume, Grain, or Pierogi)  
Vegetable (Farmer’s Market-Chef Choice)

### Desserts (Choice of 1)

Chocolate  
Fruit  
Cream

## **Dinner - \$50**

### Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing  
Apple Salad, Marinated Manchego, Hazelnuts  
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt  
“Half Acre Brewery” Beer Cheese, Slaw, Crackers  
Salmon Rillette, Crackers  
Roasted Marrow Bones, Shallot Jam, Parsley Salad

### Main (Choice of 2)

Fish (Market Fish - Whole Roasted)  
Meat (Chef Choice)  
Pork (Chef Choice)  
Poultry (Chef Choice)  
Pasta (Chef Choice)

### Sides (Choice of 1)

Starch (Potato, Legume, Grain, or Pierogi)  
Vegetable (Farmer’s Market-Chef Choice)

### Desserts (Choice of 1)

Chocolate  
Fruit  
Cream

## Dinner - \$55

### Starter (Choice of 2)

Market Greens, Tarragon-Buttermilk Dressing  
Apple Salad, Marinated Manchego, Hazelnuts  
Monkey Bread Pull Aparts, Dill Butter, Sea Salt  
“Half Acre Brewery” Beer Cheese, Slaw, Crackers  
Salmon Rillette, Crackers  
Roasted Marrow Bones, Shallot Jam, Parsley Salad

### Main (Choice of 2)

Fish (Market Fish - Whole Roasted)  
Meat (Chef Choice)  
Pork (Chef Choice)  
Poultry (Chef Choice)  
Pasta (Chef Choice)

### Sides (Choice of 2)

Starch (Potato, Legume, Grain, or Pierogi)  
Vegetable (Farmer’s Market-Chef Choice)

### Desserts (Choice of 2)

Chocolate  
Fruit  
Cream

## Dinner - \$60

### Starter (Choice of 3)

Market Greens, Tarragon-Buttermilk Dressing  
Apple Salad, Marinated Manchego, Hazelnuts  
Monkey Bread Pull-Aparts, Dill Butter, Sea Salt  
“Half Acre Brewery” Beer Cheese, Slaw, Crackers  
Salmon Rillette, Crackers  
Roasted Marrow Bones, Shallot Jam, Parsley Salad

### Main (Choice of 2)

Fish (Market Fish - Whole Roasted)  
Meat (Chef Choice)  
Pork (Chef Choice)  
Poultry (Chef Choice)  
Pasta (Chef Choice)

### Sides (Choice of 2)

Starch (Potato, Legume, Grain, or Pierogi)  
Vegetable (Farmer’s Market-Chef Choice)

### Desserts (Choice of 3)

Chocolate  
Fruit  
Cream

# BRUNCH PRIVATE EVENT PACKAGES

## BEVERAGE PACKAGES

Coffee / Juice / Soda  
(\$3 per guest for the 1st hour / \$3 additional per hour)

Bristol bloody mary/ mimosas / coffee / juice / soda  
(\$20 per guest for the 1st hour / \$8 additional per hour)

Bristol Brunch cocktails / bloody mary / mimosa / bellini / coffee / juice / soda  
(\$22 per guest for the 1st hour / \$9 additional per hour)

## BRUNCH PACKAGES

(\$20) Choice of (1 starter, 1 main)

(\$25) Choice of (1 starter, 1 main, 1 side)

(\$30) Choice of (2 starters, 2 main, 2 sides)

(\$35) Choice of (2 starters, 3 main, 2 sides)

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### Brunch - \$20

Starter (Choice of 1)  
Baked Goods  
Seasonal Fruit with Yogurt

Main (Choice of 1)  
Sweet (i.e. bread pudding French toast, seasonal fruit pancakes)  
Savory (i.e. eggs benedict, chiliquiles, hash)

### Brunch - \$25

Starter (Choice of 1)  
Baked Goods  
Seasonal Fruit with Yogurt

Main (Choice of 1)  
Sweet (i.e. bread pudding French toast, seasonal fruit pancakes)  
Savory (i.e. eggs benedict, chiliquiles, hash)

Side (Choice of 1)  
Starch (i.e. house potatoes, biscuits)  
Meat (i.e. house made sausage, bacon)

## **Brunch - \$30**

Starter (Both included)

Baked Goods

Seasonal Fruit with Yogurt

Main (Choice of 2)

Sweet (i.e. bread pudding French toast, seasonal fruit pancakes)

Savory (i.e. eggs benedict, chiliquiles, hash)

Side (Choice of 2)

Starch (i.e. house potatoes, biscuits)

Meat (i.e. house made sausage, bacon)

## **Brunch - \$35**

Starter (Both Included)

Baked Goods

Seasonal Fruit with Yogurt

Main (Choice of 3)

Sweet (i.e. bread pudding French toast, seasonal fruit pancakes)

Savory (i.e. eggs benedict, chiliquiles, hash)

Side (Choice of 2)

Starch (i.e. house potatoes, biscuits)

Meat (i.e. house made sausage, bacon)