

# ella

*Private Events*



# elli



**THE WEST LOUNGE**  
*table seating 15, cocktail 30*  
*semi-private*





**THE PARLOR + BAR**  
*table seating 34, cocktail 55*  
*semi-private*







## THE BUYOUT

*table seating 52 + bar seating 16, cocktail 85  
private*



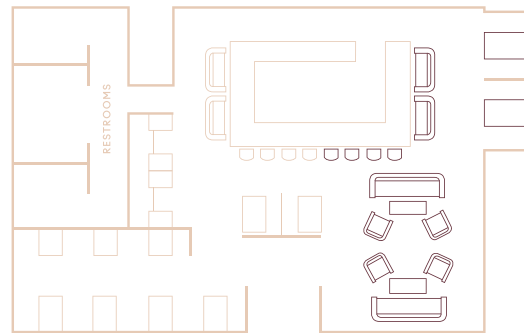


## PARTY SPACE QUICK REFERENCE

*maroon color indicates section available  
for each party space option*

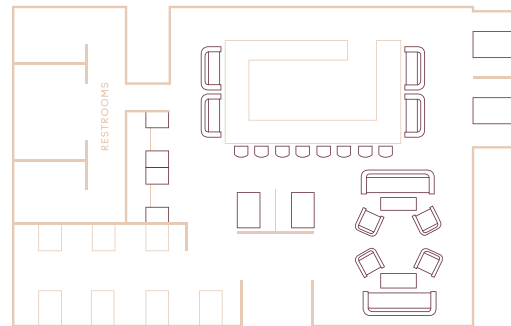
### THE WEST LOUNGE

*table seating 15, cocktail 30  
bar seating 8\*  
semi-private*



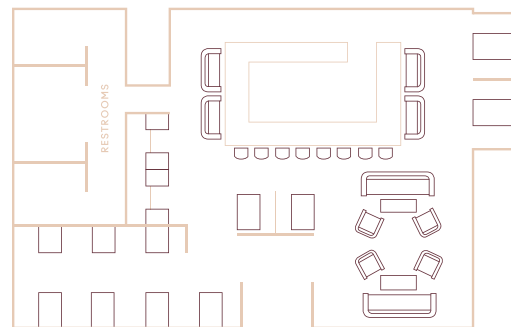
### THE PARLOR + BAR

*table seating 34, cocktail 55  
bar seating 16\*  
semi-private*



### THE BUYOUT

*table seating 56 + bar seating 16\*,  
cocktail 85  
private  
does not include outdoor space*



*\*bar seating only available without a buffet*



## BRUNCH

*\$35 Per Person – tax, gratuity and service charge excluded*

*Available Daily 10am to 4:30pm*

*three hour time frames*

## BAKERY BOARD

Fresh Croissant, Housemade Bagel, Local Pastries, Seasonal Preserves

## BUFFET

Avocado Toast

Salmon Toast

Seasonal Quiche

Tuscan Kale Salad with Fennel, Pecorino and Lemon Dressing

Fresh Fruit Display

Greek Yogurt, Wild Flower Honey, Granola

Crispy Confit Potatoes with Garlic Aioli



## AFTERNOON RECEPTION

*\$40 Per Person – tax, gratuity and service charge excluded*

*Available Daily 10am to 4:30pm  
three hour time frames*

### CHARCUTERIE

Artisanal Cheeses and Cured Meats

### BUFFET

Roasted Carrots with Za'atar, Harissa and Creme Fraiche  
Tuscan Kale Salad with Fennel, Pecorino and Lemon Dressing  
Prosciutto, Arugula, Havarti Flatbread  
Tomato and Basil Flatbread  
Chef's Seasonal Pasta  
Ricotta Gnocchi with Truffle and Roasted Mushrooms

### DESSERT

Goat's Milk Cheesecake, Berry Preserves, Walnut



## THE CONVERSATION

*\$60 Per Person – tax, gratuity and service charge excluded*

### STATIONARY APPETIZERS

House Marinated Olives

Selection of Artisanal Cheeses & Cured Meats with Accompaniments

### BUFFET

Roasted Carrots with Za'atar, Harissa and Creme Fraiche

Cauliflower with Salsa Verde, Lemon and Shallot

Tuscan Kale Salad with Fennel, Pecorino, Lemon Dressing

Tomato with Burrata and Basil Flatbread

Roasted Half Chicken with Braised Kale and Jus

### STATIONARY DESSERT

Goat's Milk Cheesecake, Berry Preserves, Walnut





## SPOKEN WORDS

*\$80 Per Person – tax, gratuity and service charge excluded*

### STATIONARY APPETIZERS

House Marinated Olives

Selection of Artisanal Cheeses & Cured Meats with Accompaniments

### PASSED APPETIZERS

Smoked Salmon Toast, Herbed Mascarpone, Red Onion, Capers

Steak Tartare with Parmigiano-Reggiano and Pumpernickel

### BUFFET

Roasted Carrots with Za'atar, Harissa and Creme Fraiche

Confit Potato with Dill and Pickled Mustard Seeds

Tuscan Kale Salad with Fennel, Pecorino, Lemon Dressing

Prosciutto, Arugula, Havarti Flatbread

Roasted Half Chicken with Braised Kale and Jus

### STATIONARY DESSERTS

Goat's Milk Cheesecake, Berry Preserves, Walnut



## THE STATEMENT

*\$115 Per Person – tax, gratuity and service charge excluded*

### STATIONARY APPETIZERS

House Marinated Olives

Selection of Artisanal Cheeses & Cured Meats with Accompaniments

### PASSED APPETIZERS

Avocado Toast with Everything Seasoning

Lamb Scottadito with Herbed Yogurt and Harissa

### PASSED SMALL PLATES

Ricotta Gnocchi with Truffle and Roasted Mushrooms

Maine Lobster with Avocado, Grapefruit Mint Vinaigrette

### BUFFET

Roasted Carrots with Za'atar, Harissa and Creme Fraiche

Cauliflower with Salsa Verde, Lemon and Shallot

Tuscan Kale Salad with Fennel, Pecorino, Lemon Dressing

Prosciutto, Arugula, Havarti Flatbread

Scallops with Seasonal Vegetable Ragout and Piquillo Pepper Hot Sauce

Roasted Half Chicken with Braised Kale and Jus

### STATIONARY DESSERTS

Goat's Milk Cheesecake, Berry Preserves, Walnut



## BEVERAGES

*all pricing is per person*

### BRUNCH REFRESHERS \*

Bloody Marys, Mimosas and Rose Sangria

**2 Hours \$30**

**3 Hours \$38**

### ASSEMBLY \*

Select Beer and Wine, Non-Alcoholic Beverages

**2 Hours \$30**

**3 Hours \$38**

### BANQUET \*

Premium Liquor, Select Beer and Wine,  
Non-Alcoholic Beverages

**2 Hours \$38**

**3 Hours \$45**

### SYMPOSIUM

Specialty Cocktails, Select Beer and Wine,  
Non-Alcoholic Beverages

**2 Hours \$50**

**3 Hours \$57**

### HOST BAR TAB

All drinks are charged by consumption and will be paid for by the Host