

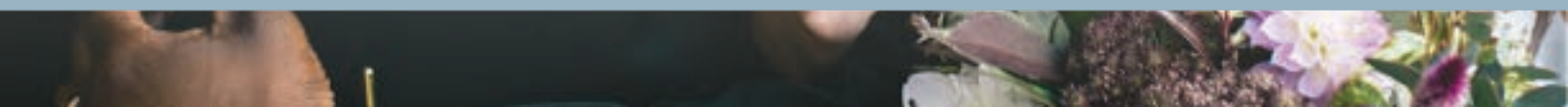


Gracie's

COCKTAIL
WEDDING RECEPTIONS



CREATING UNPARALLELED MEMORIES



COCKTAIL STYLE RECEPTIONS



With celebrations up to 110 guests, a full restaurant buyout means you will have full access to the:

- ▶ main dining room
- ▶ private dining room
- ▶ wine room
- ▶ bar & lounge



Our free-flowing cocktail-style receptions are designed to provide an immersive culinary experience.

Other benefits include:

- ▶ Guests can mingle and enjoy the dance floor
- ▶ Easy planning! No seating charts, place cards, or pre-ordering meals
- ▶ Flexible wedding timeline

We never charge a room rental fee, and only require you meet a food & beverage minimum:

Peak Season (May-December)

Wednesday & Thursday: \$8,000

Friday: \$13,000

Saturday: \$15,000

Sunday: \$10,000

Off Peak (January-April)

Wednesday & Thursday: \$7,000

Friday: \$11,000

Saturday: \$13,000

Sunday: \$9,000

*LABOR, TAX, AND SERVICE FEES ADDITIONAL



IMPRESS YOUR GUESTS FROM START TO FINISH WITH
THE MAGICAL AMBIANCE THAT SETS GRACIE'S APART

EVENT SPACES



TRANSFORM YOUR SPECIAL OCCASION INTO THE CELEBRATION OF A LIFETIME.



THE VENUE WAS BEAUTIFUL AND WORKED WELL SPATIALLY WITH THE DANCE FLOOR, BAR, DINING SEATING, AND CATERING STATIONS. THE FOOD, WELL, WAS AMONG THE BEST I'VE EVER HAD!" - MAGGIE



OFFERINGS



WE BELIEVE IN CREATING CUSTOMIZED EXPERIENCES

Executive Chef, Matthew Varga
meets with each couple to create a
personalized menu

- ▶ passed hor d'ouvres
- ▶ stationary displays
- ▶ raw bar
- ▶ gnocchi bar
- ▶ carving stations
- ▶ dessert displays
- ▶ late-night snacks



Our fully stocked bar offers:

- ▶ premium liquor
- ▶ local & craft beer
- ▶ seasonally appropriate wine selections

Our talented beverage team is also
happy to create signature cocktails
to fulfill your vision.



"OUR FOOD FROM COCKTAIL HOUR TO DESSERTS
WERE PHENOMENAL. MONTHS LATER WE ARE STILL
HEARING HOW DELICIOUS OUR FOOD WAS AND HAVE
BEEN TOLD IT'S THE BEST WEDDING MEAL THEY'VE
EVER HAD!" -F&C



SAMPLE EVENT TIMELINE



5:00 PM - guest
arrival & cocktail hour

6:00 PM - wedding party
introductions & first dance



6:30 PM - chef
attended stations

8:00 PM - dance
floor & dessert station



9:00 PM - late night snacks



SPRING SAMPLE MENU

Passed Hor d'ourves

Maitake Mushroom Toasts | FONTINA, GREEN ONION

Crispy Artichokes | SPRING ONION ROUILLE, ESPELETTE

Foie Gras Mousse | BRIOCHE, VIN SANTO, RAMP JAM

Peekytoe Crab Fritters | AVOCADO, CILANTRO & LIME MAYO, CHILI THREADS

Bacon Wrapped Scallops | MUSHROOMS, ENGLISH PEA PUREE

Stationary Displays

Artisan Cheese and Charcuterie

HOUSE MADE JAMS, SPICED NUTS AND BROWN BREAD CRISPS, LOCAL HONEY, HOUSE MADE PICKLED VEGETABLES, MUSTARD AND RELISH, SPICED NUTS

Raw Bar

SHRIMP COCKTAIL, LITTLENECK CLAMS, OYSTERS,
HORSERADISH MIGNONETTE, LIME COCKTAIL SAUCE



Interactive Chef Stations

Russet Potato Gnocchi

ROCK SHRIMP, WILD RAMPS, GREEN ASPARAGUS, BLACK PEPPER, PARMESAN

Arctic Char

SPRING VEGETABLES A LA GRECQUE, COUSCOUS, BASIL, MEYER LEMON

Herb Roasted Lamb Leg

TOASTED FARRO SALAD, ROASTED LEEKS, ROOT VEGETABLES, FETA CHEESE

Sweet Treats

Ice Cream Sundae Bar

CREAM CHEESE, CREME FRAICHE, & CARAMEL ICE CREAMS, ASSORTED TOPPINGS

Mignardises

BITE SIZE COOKIES, CANDIES, AND CONFECTIONS

Late Night Snacks

BBQ Chicken Sliders | DILL PICKLE, HOUSE SLAW, BRIOCHE

Roasted Pork Belly Sliders | PICKLED ONION, MUSTARD

Chef's BBQ potato chips





SUMMER SAMPLE MENU

Passed Hor d'ourves

Mediterranean Spiced Meatballs | PICKLED CUCUMBER, YOGHURT

Chicken & Scallion Top Gyoza | BLACK VINEGAR, SHOYU

Chickpea Panisse | HERBED GOAT CHEESE, RED PEPPER JELLY

Lobster Salad Profiteroles | TARRAGON AIOLI, CELERY LEAF

Smoked Bluefish Rillettes | EVERYTHING TOAST, PICKLED RED ONION, DILL

Stationary Displays

Mezze Platter

MARINATED OLIVES, TOASTED PINE NUTS, HOUSE MADE PICKLED VEGETABLES,
ROASTED GARLIC HUMMUS, SALTY FETA, GRILLED SOURDOUGH BREAD

Flatbread

CARAMELIZED ONION, SMOKED BACON, AND SALTY SEA RICOTTA CHEESE
MUSHROOM, FONTINA AND SCALLION



Interactive Chef Stations

Russet Potato Gnocchi

SHIITAKE MUSHROOM, LEEKS, LEGUMES, PARMESAN

Whole Roasted Fish

CHARRED CUCUMBER, RADISH, TOASTED GRAINS, NASTURTIUM YOGURT

Black Angus Prime Rib

HEIRLOOM FLINT CORN POLENTA, ZUCCHINI AND SUMMER SQUASH

Sweet Treats

Smores

GRAHAM CRACKERS AND CHOCOLATE CHIP COOKIES,
MARSHMALLOWS AND DARK CHOCOLATE

Dessert Trio

CUSTOMIZABLE DISPLAY OF MINIATURE DESSERTS

Late Night Snacks



Hot Wieners

MUSTARD, ONIONS, WIENER SAUCE

Hand Cut French Fries

DUCK GRAVY

FREQUENTLY ASKED QUESTIONS

Can we have a seated dinner?

Absolutely! We can accommodate up to 70 guests for plated dinners or 80 guests for family style service. Please visit [\[insert hidden page link\]](#) for more information.

Do you have packages?

We believe in a customized experience, which is why we do not offer packages. Our team will work with you to create your unique wedding celebration.

We're interested! Now what?

[\[Click here\]](#) to schedule a tour with Maria Ritchey, the Private Events Leader. Once you've decided book, we require a signed contract and 25% deposit to secure the space.



—♦ ELLIE'S ♦—

ESTABLISHED 2012

THANK YOUR GUESTS

Everyone loves a sweet treat.
Thank them with a customizable favor
from Ellie's

- ▶ French macarons
- ▶ chocolate bouchons
- ▶ mac crunch bars
- ▶ petite cookies



EVERY WEDDING NEEDS A CAKE

Ellie's, our Parisian style eatery provides beautiful,
custom wedding cakes. It's the perfect way to
celebrate your love.

INVITE MILLIE TO YOUR CELEBRATION

hand-crafted, macaron ice
cream sandwiches

