



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: \$14,000

Saturday: \$17,000

Sunday: \$11,000

Off Peak (January-April)

Wednesday & Thursday: \$8,000

Friday: \$13,000

Saturday: \$15,000

Sunday: \$10,000

*TAX, LABOR, RENTALS, 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





SEASONAL DECOR
THANKSGIVING
THRU NEW YEARS



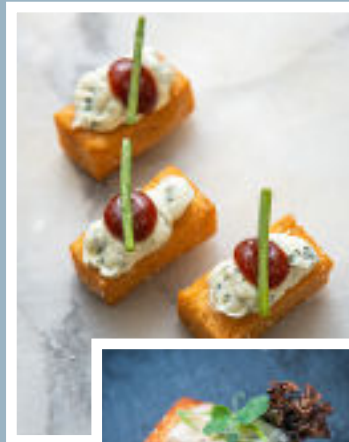
OFFERINGS



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



FALL SAMPLE MENU

Passed Hor d'ourves

Cauliflower Pakora | SAUCE OF GARLIC AND GREEN CORIANDER

Crudo of Black Bass | GRAPEFRUIT, RADISH, CORIANDER

Hopkins Farm Lamb Kielbasa | SWEET PEPPER RELISH, DELICATE HERBS

Confit Duck Wings | SWEET CHILI, TOASTED SESAME, CILANTRO

Lobster Salad Profiterole | TARRAGON AIOLI

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

BRAISED OXTAIL, HEN OF THE WOODS, AUTUMN SQUASH, PARMESAN

Black Bass

POTATO, TOMATO, ROMANO BEAN, ROASTED OLIVE

Herb Roasted Turkey Breast

CRANBERRY ORANGE RELISH, TURKEY GRAVY

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





WINTER SAMPLE MENU

Passed Hor d'ourves

Mediterranean Spiced Meatballs | PICKLED CUCUMBER, YOGHURT

Crispy Sea Scallops | FRESH CORN POLENTA, TRUFFLED MUSHROOM CONFIT

Chickpea Panisse | HERBED GOAT CHEESE, RED PEPPER JELLY

Lobster Salad Profiteroles | TARRAGON AIOLI, CELERY LEAF

Tenderloin Beef Tartare | ARUGULA PESTO, PARMESAN REGGIANO, CROSTINI

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

BRUSSEL SPROUT, WINTER SQUASH, WHITE
TRUFFLE CREAM, PARMIGIANO REGGIANO

Whole Roasted Fish

FRENCH GREEN LENTILS, SMOKEY BACON, CARAMELIZED SCALLION JAM

Black Angus Prime Rib

POTATO PUREE, ROASTED ONIONS, BEECH MUSHROOMS, BLACK GARLIC BORDELAISE

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.

What rentals will we need?

Necessary rentals will vary depending on your guest count and dinner style, but may include some glassware, tableware and linens. We work exclusively with PEAK Event Services to create your dream wedding vision.

We're interested! Now what?

Contact us to schedule a tour. Once you've decided book, we require a signed contract and 25% deposit to secure the space.

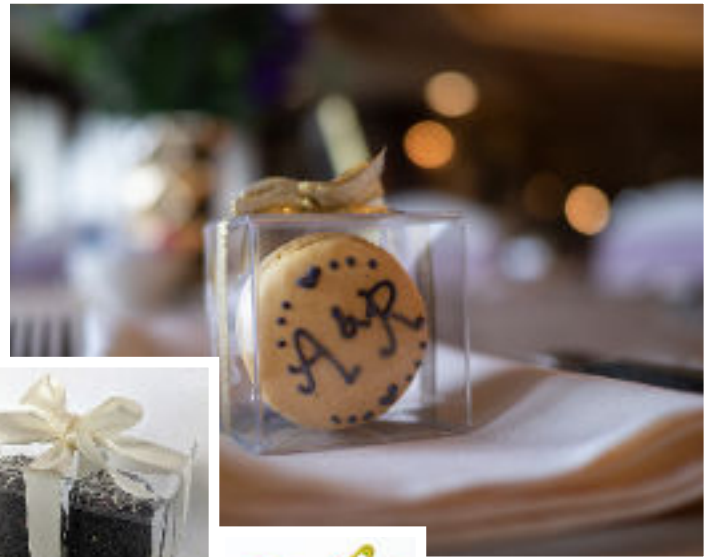




THANK YOUR GUESTS

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

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



INVITE MILLIE TO YOUR CELEBRATION

hand-crafted, macaron ice
cream sandwiches