

The background image shows an outdoor rooftop wedding venue. In the foreground, several wooden tables are set with white linens, glassware, and floral centerpieces. The tables are surrounded by light-colored chairs. The area is lush with greenery, including trees and hanging plants. A white canopy covers the seating area. In the background, a city skyline is visible through the trees. The overall atmosphere is elegant and romantic.

419
Lafayette

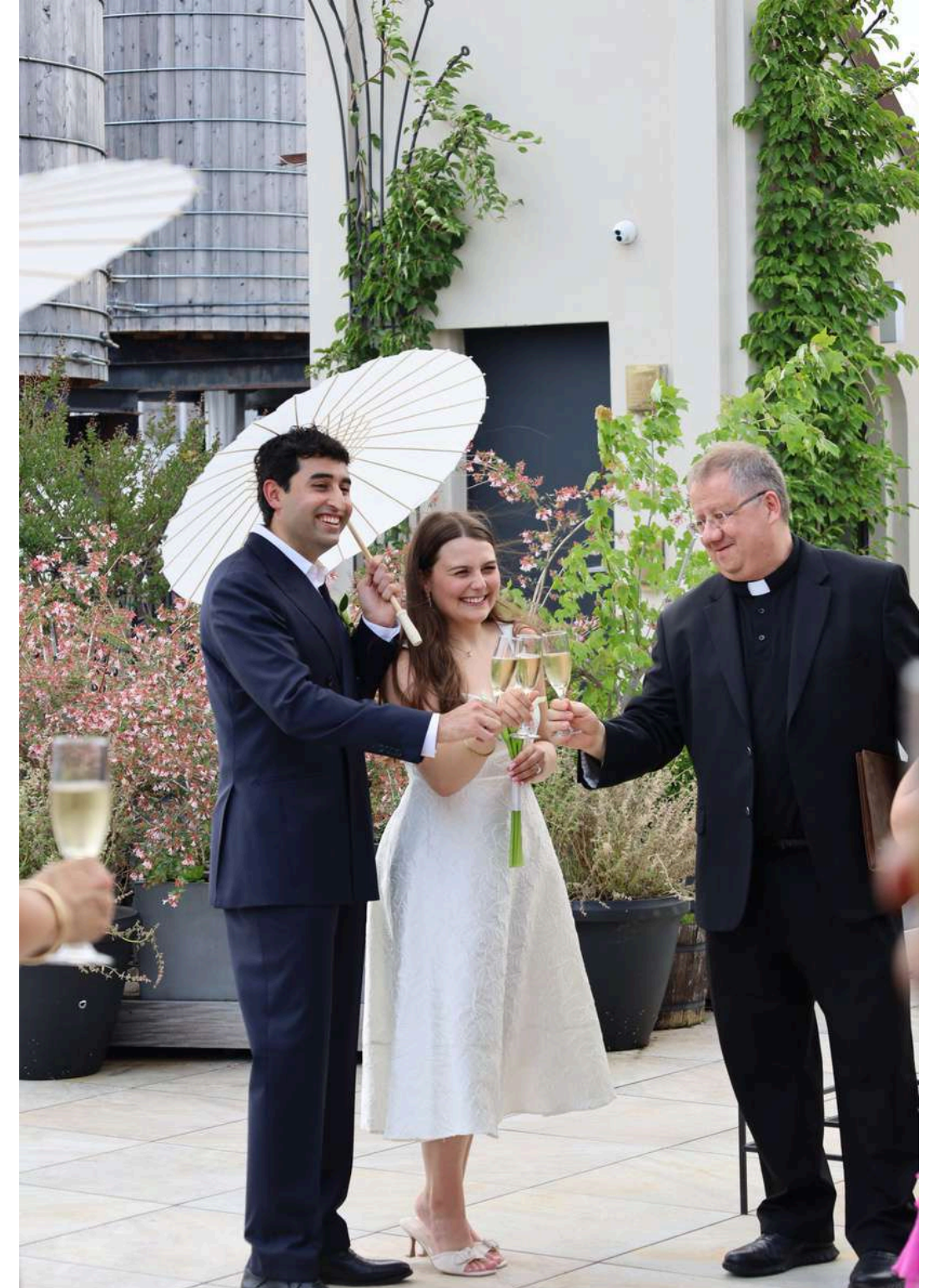
LOFT + ROOFTOP

WEDDING

Menu

Curated Culinary Experiences

Our Couples



The Ceremony

RAIN OR SHINE

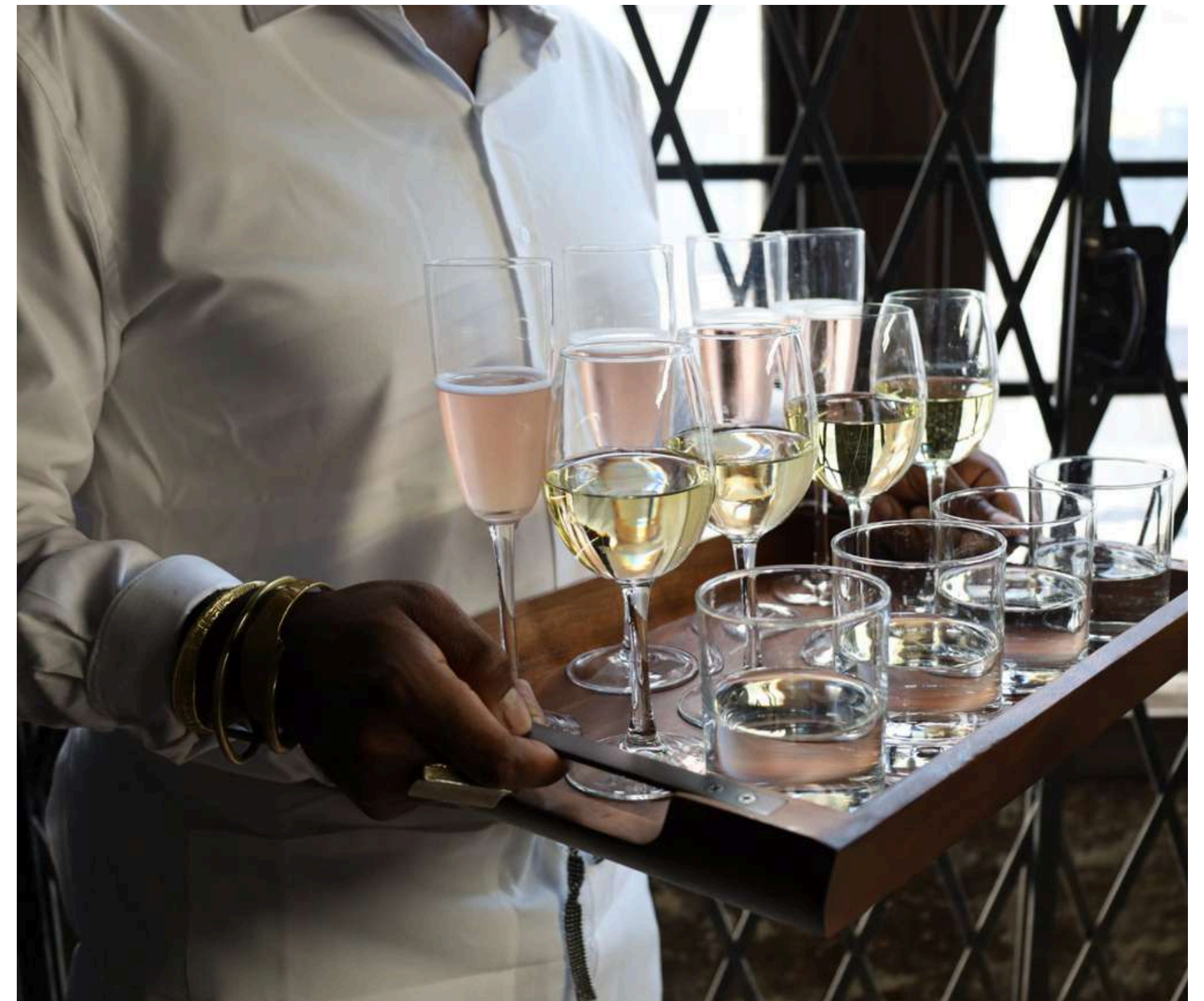
TWO SETTINGS. ONE SEAMLESS CELEBRATION



Cocktail Hour

POUR. PASSED. ENJOY

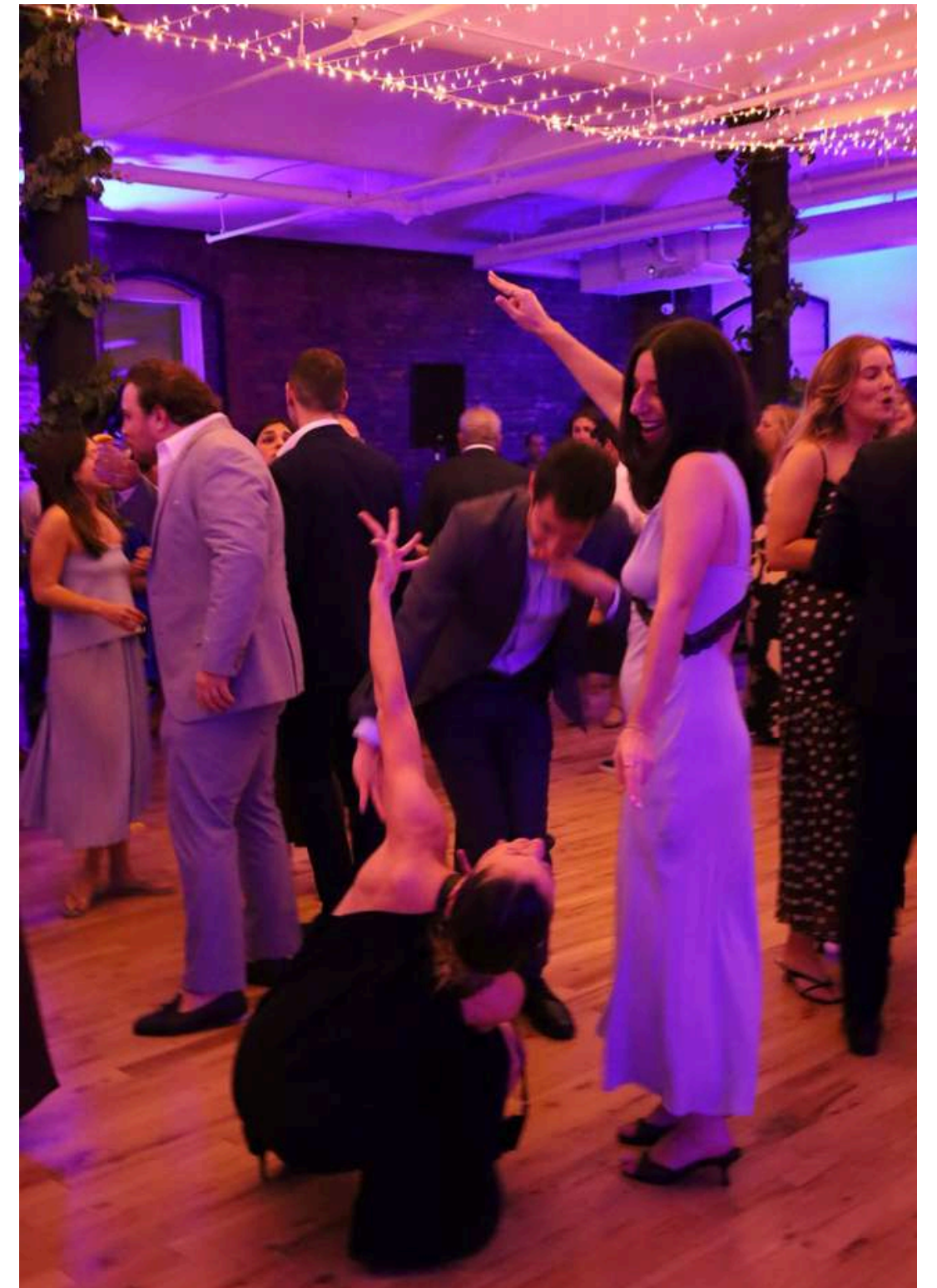
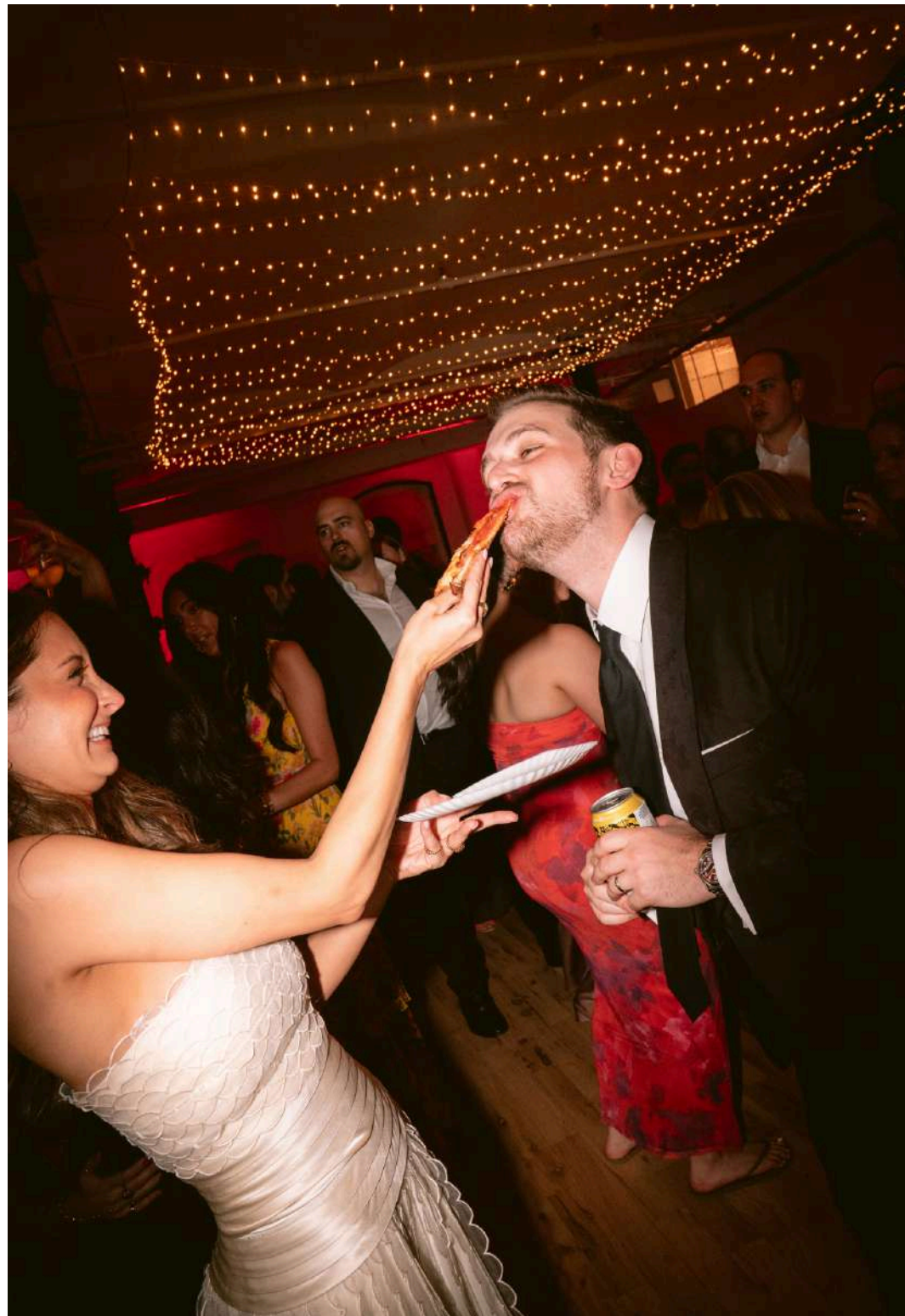
CRAFTED COCKTAILS AND PASSED POURS BEFORE DINNER



The Reception

DINE. DANCE. CELEBRATE

FROM DINNER THROUGH THE LAST SONG.



Food For Thought

Our **in-house culinary** team consists of skilled chefs, who craft custom menus for each event, influenced by seasonal flavors. From breakfast to late-night bites, our guiding principle is serving thoughtfully prepared, high-quality cuisine that leaves guests delighted and inspired. When food is not consumed onsite, it is shared with our community, and any remaining food is responsibly composted. We are proud to maintain food waste of less than 1%.





Passed Apps

\$7 per person

Chicken + Spinach Meatball, Grated Pecorino

Roasted BBQ Chicken + Spinach Meatball, Aged White Cheddar

Chicken Tempura, Sweet + Spicy Sauce

Seared Chicken Slider, Cranberry Jam, Jalapeño, Challah Bun

Franks Wrapped with Phyllo Dough, Stuffed with Grain Mustard + Sauerkraut

Brie + Prosciutto, on Sweet Cookie

Goat Cheese + Hot Sopressata Stuffed Dates, Crumbled Pistachio

Beef Burger Slider, Spicy Aioli, Tomato, Gherkin, Brioche Bun

Sliced Beef, Goat Cheese Crumble, Rosemary, Garlic, Crostini, Pickled Red

Onion + Rosemary Oil

Smoked Brisket Slider Style — supplemental fee

Charred Teriyaki Steak, Cucumber Lollipop



Passed Apps

continued...

Tuna Tostada, Chipotle Chile, Avocado

Crab Cake, Spicy Rémooulade + Microgreens

Fish Tacos, Cilantro, Guacamole, Chipotle, Lime

Smoked Salmon, Jalapeño Sour Cream, Sushi Rice Crisp

Grilled Trout Bruschetta, Tomatillo Salsa Verde

Grilled Cheddar, Caramelized Onion, Bacon, Brioche Toast

3 Cheese Mac + Cheese, Panko Crusted

Grilled Vegetable Fall Roll, Truffle Garlic Tahini, Rice Paper (v+gf)

Shitake, Cremini + White Button Mushroom, Panko Crusted Meatball + Tomato Jam

Vegan Meatballs, au jus (v+gf)

Vegetable Summer Roll, Sweet Chili Dipping Sauce (v+gf)



Passed Sweets

\$7 per person

Bliss-Bomb Handcrafted Mini Donuts — supplemental fee

Assorted Local Fat Witch Brownies

Bowls of Berries + Fresh Fruit — seasonal (v+gf)

Lemon Bars

Assorted Cookies

Chocolate Bars + Chocolate Truffles — supplemental fee

Aubi & Ramsa - a bougie-boozey ice cream for 21+ — supplemental fee

Mini Cheesecakes with Berry Coulis

Assorted Macarons

Mix Petit Fours

Early Evening Stations

HARVEST TABLE — \$21 per person

Prosciutto, Hot Sopressata, Mortadella, (4) Cheeses, Fresh and Dried Fruits, Plant Based Accompaniments, Breads, Crackers, Spreads and Seasonal Dips

MEDITERRANEAN MEZZE BAR — \$23 per person

Gravlax, Smoked White Fish Salad, Olives, Capers, Charred Cherry Tomato, Hothouse Cucumber, Red Onion
Tahini, Hummus, and Yogurt Dips – Pita, Naan, Crostini + Olive Oil

SLIDER BAR (SELECT 3) — \$23 per person

Basic Beef or Bacon Cheddar, Ketchup, Caramelized Onion, Romaine Lettuce
Vegan Burger, Pickle, Spicy Aioli, Grape Tomato
Ahi Tuna Burger, Wasabi Mayo + Ginger Slaw
Pulled Pork Slider, Smokey Sauce + Coleslaw
Spiced Potato Wedges



Early Evening Stations

TACO BAR (SELECT 3) — \$23 per person

*pre-made or do it yourself

Fish Taco — Flour Tortilla, Mild + Spicy Aioli, Pico De Gallo, Lime

Carne Asada Taco — Corn Tortilla, Cheese, Sour Cream, Guacamole

Fried Egg Taco — Flour Tortilla, Chilli Jam, Labneh, Chile Peppers, Scallion

Chicken Taco — Corn Tortilla, Romaine Lettuce, Pico de Gallo, Cotija Cheese

Grilled Mushroom Taco — Flour Tortilla, Balsamic, Black Beans, Corn, Cilantro, Jalapeño
Salsa, Guacamole and Tortilla Chips

3-BITER SANDWICH STATION (SELECT 2) — \$23 per person

Grilled Balsamic Chicken, Kale Pesto, Shaved Parmesan,
on Focaccia with BBQ Potato Chips

Crispy Pan Fried Whitefish, Cucumber, Dill, Dijon, Capers,
on Parker House Bun with Corn Salad

Korean Style Short Rib, Miso, Sriracha, Sesame Oil, Ginger, Scallion,
on Hawaiian Roll with Kimchi Shredded Sweet Cabbage Slaw





Composed Plates

\$23 per person

GRILLED STRIP STEAK

Sweet Chili Sauce, Chopped Arugula, Tri Colored Tomato, Avocado, Sunflower Seed

HANGER STEAK

Orange, Mustard, Ginger Marinade-Tomato Relish, Lemon Herb Potato Salad

THREE PEPPER CACIO e PEPE

Bucatini Olive Oil, Pink Peppercorn, Telli Cherry Pepper, Szechuan Pepper, Romano Cheese, Parmigiano Reggiano, Chopped Classic Cesar Salad

GRILLED HERBED BREAST OF CHICKEN

Lemon+ Olive Oil, Spinach, Feta, Orzo Salad



Composed Plates

continued...

SHELL PASTA PUTTANESCA

Garlic, Olives, Capers, Plum Tomato, Chopped Radicchio, Endive and Parmesan, Champagne Vinaigrette

ROASTED SALMON

Honey, Rosemary, Garlic, Olive Oil, BlackEyed Pea, Cucumber, Grape Tomato, Sweet Onion, Dill, Hot + Spicy Vinaigrette

PAN SEARED SEA SCALLOP

Rosemary Thyme Risotto

*Additional plates curated upon request



Seated Dinner

Our seated dinner menu is designed to be tailored to your tastes — featuring a diverse array of flavors, from vibrant and refreshing to rich and indulgent. Mix and match courses, swap sides, and choose from thoughtfully paired selections or create your own combinations. With every option, discover a unique balance of tastes and textures, ensuring a dining experience that is entirely your own.

Seated 1st course

Select (1)

PEACH & SHAVED FENNEL \$16

Alepo, White Wine Vinaigrette, Crumbled Goat Cheese

CAPRESE SALAD \$18

Buffalo Mozzarella, Heirloom Tomato, Balsamic Syrup, Basil

ICEBERG WEDGE \$16

Dried Oregano, Dill, Chives, Creamy, Honey Feta Cheese

PISTACHIO BEET SALAD \$16

Mint, French Green Lentils, Pistachios, Sweet Maple Syrup, Lemon

LITTLE GEM SALAD \$16

Watermelon Radish Creamy Dijon Vinaigrette



Seated *Main Course*

Select (1)

ROASTED BRANZINO — \$59

Orange Citrus, Tarragon, Chives, Parsley, Shallots, Charred Baby Vegetables

BAKED SALMON — \$52

Roasted Carrots, Cumin, Cilantro, Lemon Yogurt Sauce

SLOW COOKED BRAISED SHORT RIB — \$59

Coconut Milk, Shaved Coconut, Ginger, Thyme, Fresno Chiles, Lemongrass Jasmine Rice

DRY AGED NY STRIP — \$60

Hot Mustard, Fish Sauce, Demura Sugar, Thai Chile, Minted Watercress Salad

CHICKEN PICCATA — \$50

Capers, Lemon White Wine, Sweet Seasonal Vegetables

HERB ROASTED CHICKEN — \$50

Wilted Kale, Charred Baby Carrots, Leeks, Champagne Sauce

*Additional Plates Curated Upon Request



Dessert Selection

Select (1)

ASSORTED MOCHI

RASPBERRY DRIZZLED LEMON BARS

INDIVIDUAL BOWLS OF BERRIES + FRESH FRUIT — SEASONAL (GF+V)

BERRY FRUIT TARTS

STRAWBERRY SHORTCAKE

FLOURLESS CHOCOLATE CAKES

SEASONAL FRUIT COBBLER + FRESH WHIPPED CREAM

AUBI & RAMSA BOOZEY ICE CREAM (21+) — SUPPLEMENTAL FEE



Libations

SEASONAL – FRESH – CREATIVE

Our menu blends timeless favorites with custom cocktails to elevate every gathering.

Each season brings new ingredients and inspiration, letting our team craft drinks that feel familiar refreshing and completely unique to your event.

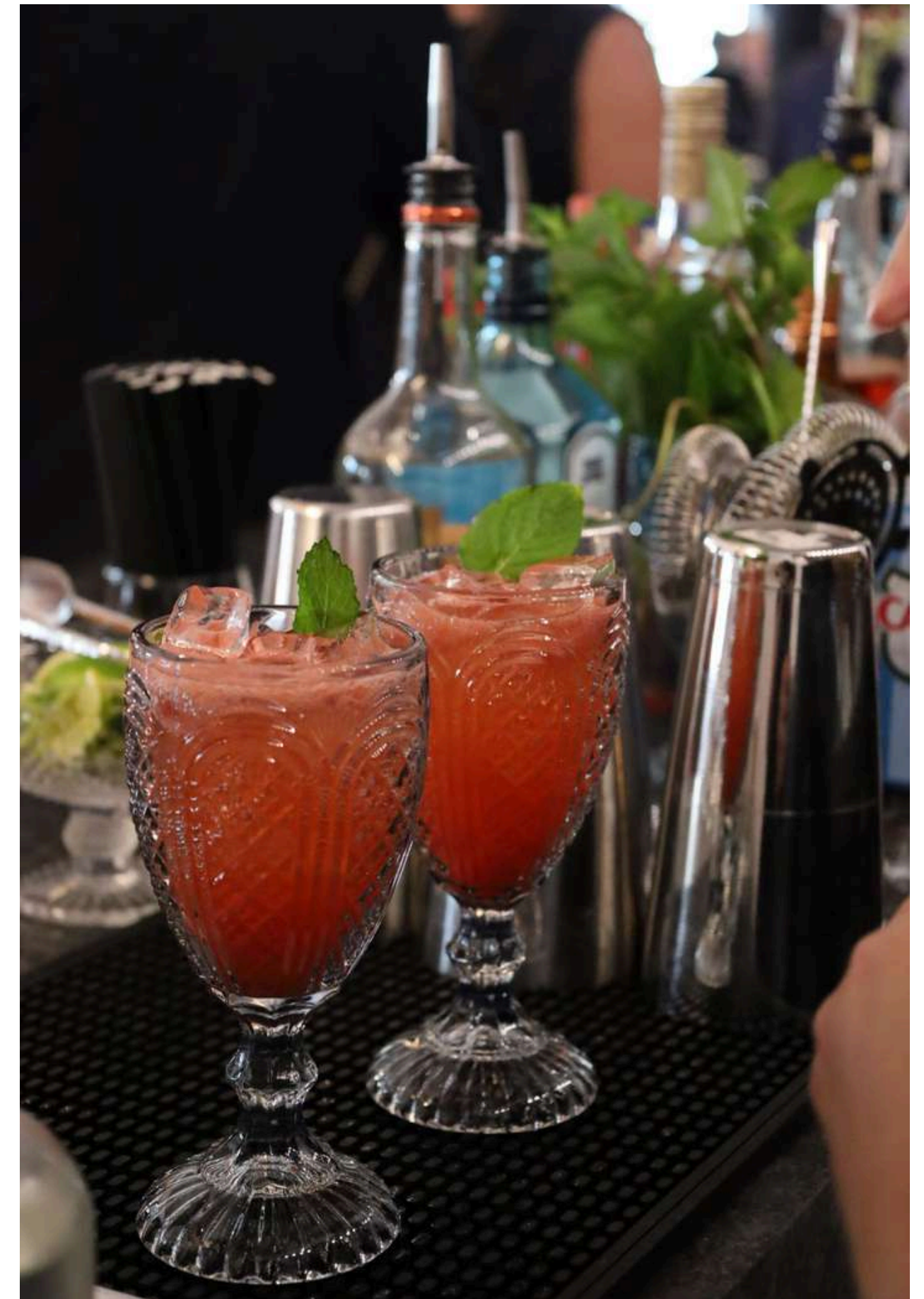
Classic Cocktails

Corpse Reviver #2	French Gimlet
White Negroni	Sunflower
Necromancer	Le Roue Eiffel
Terrible Love	Churchill
Dried Meadow Flower	Fumata Bianca

5-Hour Open Bar

Passed Prosecco • Wine • Water on Arrival
1 Specialty Cocktail • 1 Specialty Mocktail
Wine Service with Dinner

\$65 per person





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OUR COMMITMENT

Thoughtful sourcing · Recycling · Reduced waste · Local partnerships