the ROSE ROOM

PRIVATE DINING ROOM & LOUNGE
SEATING FOR UP TO 48 GUESTS
RECEPTION CAPACITY FOR 60 GUESTS
PATIO & ROSE ROOM SEATING FOR UP TO 90 GUESTS*

FOOD & BEVERAGE MINIMUM:
- DINNER: $2,500
- BRUNCH: $2,000

*Higher minimum applies if booking the patio + Rose Room

A customizable space which can host as few as ten or as many as forty eight guests for any occasion. When combined with our adjacent patio, we can host up to ninety guests. The Rose Room is a fully private dining room that is versatile enough to swing from cozy lounge space to dinner party. This addition, completed in 2023, has its own bar, private entrance and built-in projector. It is adjacent and accessible to the courtyard. The only limitations are those of our collective imagination.
An intimate space tucked up above the hustle and bustle of our main dining room allowing your guests a prime view of the restaurant below, or privacy to get a bit rowdy themselves – we’re not here to judge.
outdoor

FULL PATIO

PRIVATE DINING
SEATING FOR UP TO 55 GUESTS
RECEPTION CAPACITY FOR 80 GUESTS
PATIO & ROSE ROOM SEATING FOR UP TO 90 GUESTS*

FOOD & BEVERAGE MINIMUM:
- DINNER: SUN - THURS: $4,000
- DINNER: FRI & SAT: $5,000
- BRUNCH: FRI - SUN: $3,000

*Higher minimum applies if booking the patio + Rose Room

Twinkling patio lights set the tone for an outdoor shindig or soiree. Lush foliage surrounds a paved patio perfect for cocktails and conversation. An overhang, heaters and fans allows for part of the space to be covered, heated and cooled for year-round events.
family style or buffet

BRUNCH
and LUNCH

Our brunch & lunch menus feature a delicious spread of delightful bites meant to be shared family style. Selections change with the season but may include the below offerings:

$50 PER PERSON

BRUNCH
sample menu

WHIPPED FETA
HUMMUS
VEGGIE SCRAMBLE
AVOCADO CRISPY RICE
SHAKSHUKA
CRISPY POTATOES
BACON

LUNCH
sample menu

WHIPPED FETA
HUMMUS
CHICKEN SHAWARMA
SEASONAL SANDWICHES
AVOCADO CRISPY RICE
CRISPY FALAFEL
TABOULEH

All beverage offerings can be customized for your group and will be charged separately.
Our chef’s choice menu is curated for you and your guests based on our current menu offerings. Every item is chosen by our chefs for your group to enjoy as a shared experience.

All beverage offerings can be customized for your group and will be charged separately.

**TIER ONE**
$70 per person
- (2) DIPS
- (3) MEZZE
- (3) LARGE PLATES

**TIER TWO**
$80 per person
- (2) DIPS
- (3) MEZZE
- (3) LARGE PLATES
- (2) DESSERTS

**TIER THREE**
$95 per person
- (2) DIPS
- (3) MEZZE
- (4) LARGE PLATES
- (2) DESSERTS

**TIER FOUR**
$115 per person
- (2) DIPS
- (5) MEZZE
- (4) LARGE PLATES (elevated proteins)
- (2) DESSERTS
Build and customize your buffet for the perfect event. Available on our patio or in the Rose Room, our buffets offer your guests a more casual affair without having to sacrifice any of the quality. Choose from different food stations in a modular format and price per person.

All beverage offerings can be customized for your group and will be charged separately.

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<thead>
<tr>
<th>Category</th>
<th>Price</th>
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<td>APPETIZERS</td>
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<td>DIPS</td>
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<tr>
<td></td>
<td>(2) DESERTES</td>
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PACKAGES

CONSUMPTION
“BEE KEEPER”
(3) LOCAL BEERS
(6) SOMM SELECT WINES
(1) BATCHED COCKTAIL
WELL LIQUOR
N.A. BEV / COFFEE / TEA

BEER & WINE
“HONEY BEE”
$28 PP - 2 HOURS
$11 PP - ADDITIONAL HOUR
(3) LOCAL BEERS
(6) SOMM SELECT WINES
N.A. BEV / COFFEE / TEA

“WORKER BEE”
$32 PP - 2 HOURS
$13 PP - ADDITIONAL HOUR
(3) LOCAL BEERS
(6) SOMM SELECT WINES
(1) BATCHED COCKTAIL
WELL LIQUOR
N.A. BEV / COFFEE / TEA

“DRONE BEE”
$35 PP - 2 HOURS
$15 PP - ADDITIONAL HOUR
(3) LOCAL BEERS
(6) SOMM SELECT WINES
(2) BATCHED COCKTAIL
MID-TIER LIQUOR
N.A. BEV / COFFEE / TEA

“QUEEN BEE”
$40 PP - 2 HOURS
$18 PP - ADDITIONAL HOUR
(3) LOCAL BEERS
(6) SOMM SELECT WINES
(3) BATCHED COCKTAIL
TOP SHELF LIQUOR
N.A. BEV / COFFEE / TEA
In order to secure the space, we require a signed contract and a 25% deposit of the total food and beverage minimum. The deposit will then be applied towards your total event balance.

The guaranteed and final guest count will be provided to B&B a minimum of 7 days prior to the event.

Dates cannot be “held” - signing a contract and submitting the deposit are the only way to secure your reservation. Completing these steps will prevent another guest from booking your preferred date and time.