

2025 Customizable Proposal: Buffet/Cocktail Style Reception

<u>Location:</u> Portable Provisions Townhouse 220 E 81st, ground floor <u>Contact:</u> Kat Alexander <u>kat@portableprovisions.com</u>

Event Overview:

Cocktails, stationed small bites, tapas, share platters and assorted petite pastries at the Portable Provision's private townhouse & courtyard. Open or consumption bar serving red, white, sparkling and rose wine, beer, specialty + classic cocktails and non alcoholic beverages. Private venue, setup/cleanup, food, beverages, staffing, linens, bar services, servingware, glassware, light floral decor, candles, table settings, high tops, bar stools, seating/tables and premium eco-friendly disposables provided by Portable Provisions, LLC. approx. 2.5-3 hours (4 hour venue rental).

<u>Menu accommodates:</u> Gluten-Free, Pescatarian, Celiac, Vegetarian, Omnivore, Vegan, Dairy-Free, Kosher-Style <u>Menu Restrictions:</u> TBD

(please see separate tapas, brunch + cocktail menus for a seasonal list of f&b options. For <u>seated/plated</u> or <u>family style</u> pricing & packages, please email your request to info@portableprovisions.com. Customizations and special requests

are always welcome! Pricing and Deposit Instructions on Following Pages). Link to video + images of the townhouse and recent events:

Portable Provisions Gallery

Onsite Pricing *Menu Selections TBD* (see separate menu PDF)

Stationed Food Services

Minimum headcount 18 adults (ages 10+). Children 6-9 years old ½ price
Tapas and assorted share platters, salads, skewers, mezze, pasta, fresh
breads, fruit + cheese, assorted house desserts. Materials provided:
modern neutral linens, premium eco friendly disposables/plates, utensils,
bud vases, compostable napkins, risers, platters, electric votives, runners,
trays, glassware, ice water dispenser & eco cups, signage and
servingware.

-Select Any **3** items, \$38/pp -Select Any **5** Items, \$58/pp -Select Any **7** Items, \$77/pp -Select Any **9** items, \$95/pp -Select Any **10** items, \$104/pp

Beverage/Bar Services Select 1 (for all packages, last call is 15 minutes prior to end)

Option 1: The Brunch Bar Package for daytime events ending by 6pm \$29/pp (open bar up to 2.75 hours) <u>Includes</u>: any (2) cocktails from our brunch cocktail menu, white (1), red (1) & rose (1) wines, sparkling water, OJ & Cranberry Juices <u>Materials provided</u>: All beverages, garnishes, dispensers, carafes, eco disposables (hay straws, napkins), ice & glassware. <u>Optional Brunch supplement</u>: add 1 additional craft cocktail or prosecco/cava, cold brew, hot coffee/tea service, beer, organic lemonade or mocktail +\$3/pp

Option 2 \$32/pp *Beer, Wine & Soft Drinks* (open bar up to 2.75 hours) *Includes:* red, white and rose wines (5), imported beer, soft drinks, seltzer <u>Materials provided:</u> All beverages, garnishes, dispensers, carafes, eco disposables, ice & glassware. (<u>supplement:</u> add 1 craft cocktail or prosecco/cava for +\$4/pp, add cold brew, hot coffee/tea service, organic lemonade, beer or 1 mocktail for +\$3/pp)

Option 3 \$42/pp *Cocktail Trio, Mocktail, Wine & Beer* (open bar up to 2.75 hours) *Includes*: House prepared cocktails (select 3), Mocktail (1), house red, white and rose wine selection (5), and beer (2), pellegrino, soda and water. <u>Materials provided</u>: All beverages, garnishes, dispensers, carafes, eco disposables (hay straws, napkins), ice & glassware. (<u>supplement</u>: add 1 craft cocktail or prosecco/cava for +\$4/pp, add cold brew, hot coffee/tea service, organic lemonade, beer or 1 mocktail for +\$3/pp)

Option 4 \$48/pp *Classic Open Bar* (Open bar up to 2.75 hours) Craft + imported beer selection, red, rose + white wines (5), sparkling wine (1), optional house prepared craft cocktail trio (3), mocktail (1), standard well drinks (ie. rum & coke, whiskey soda, etc.) and mixers, soft drinks, cold brew, juice, sparkling water. <u>Materials provided</u>: all beverages + barware, glassware, ice water dispensers, disposables, carafes & garnishes.

Bar Services: Consumption + Soft Bar \$400 base + optional bar tab Consumption Bar fee is \$400 (\$300 for groups of 25 or fewer) and includes bar setup, bartender and soft bar: unlimited non-alcoholic sodas, cold brew, seasonal cider or lemonade and assorted seltzers. Any alcoholic beverages billed post event. Consumption Offering: Craft + imported beer selection, red, rose + white wines, cava or prosecco, house prepared craft cocktails (optional), standard well drinks and mixers, soft drinks, juice, cold brew, lemonade, sparkling water. Materials provided: bar decor & materials, all beverages, liquor + barware, glassware, water dispensers, eco disposable straws & napkins, house bar snacks, signage, carafes & garnishes. A la carte drink pricing:

Wine \$13-15 House/Well/Classic Cocktails \$13-\$16 Beer \$7

Specialty Mocktail \$5 Prosecco/Cava \$13 Top Shelf/Rocks \$18

Please note, for all proposals including the consumption Bar package (unless specified as strictly Soft Bar/Non Alcoholic), a minimum spend placeholder of ~1 alcoholic drink pp (\$13/pp) will be applied. The placeholder bar estimate will be updated for consumption actuals and adjusted service post event. Thanks!

Event Staffing included with any catering package

Venue Rental Private Dining at the Townhouse 975 Up to 4 hours exclusive use (including setup/room staging, 2.5-3 hour event and cleanup/breakdown), light floral accents, electric votives, complimentary courtyard access and setup. Materials Onsite: All furniture, folding chairs & tables, baskets, trays and smallwares, standard linens & runners, bar & barware, ice machine, fridge storage, optional cake service, limited A/V, bluetooth speaker system and post-event deep cleaning. Extended Venue Rental: Each additional hour billed at \$175/hr.