NUNICIPA GRAND

EVENT MENUS

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Municipal Bar Mezzanine

UP TO 40 PEOPLE



Sunday-Wednesday

No room rental fee

\$1,600 F&B minimum

Broughton Package*: \$29/person for the 1st hour \$19/additional hour

Thursday-Saturday

\$1,000 room rental fee

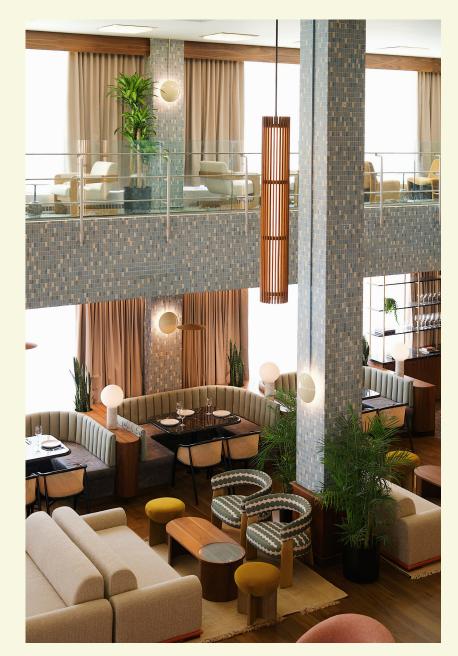
\$1,800 F&B minimum

Broughton Package*: \$29/person for the 1st hour \$19/additional hour



^{*}see p.16







The Hot Eye

UP TO 65 PEOPLE

Monday-Wednesday

\$1,750 room rental fee \$4,000 F&B minimum for 2 hours minimum

Broughton Package*: \$58/person for 2 hours \$19/additional hour

Hot Eye Package (full outlet menu): \$68/person for 2 hours \$24/additional hour

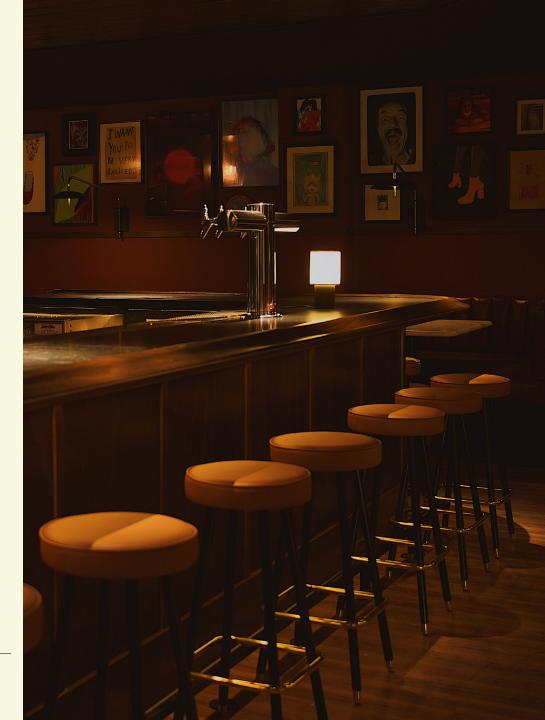
Thursday-Sunday

\$2,750 room rental fee

4,000 F&B minimum for 2 hours

Broughton Package*: \$58/person for 2 hours \$19/additional hour

Hot Eye Package (full outlet menu): \$68/person for 2 hours \$24/additional hour



^{*}see p.16











Sun Club

UP TO 25 PEOPLE LOWER DECK

Please note that if weather is not cooperating, the event will be conducted on the mezzanine.

Monday-Wednesday

\$500 room rental fee. \$1,500 F&B minimum for 2 hours

Broughton Package*: \$58/person for 2 hours \$19/additional hour

Sun Club Package (full outlet menu): \$68/person for 2 hours \$24/additional hour

Thursday-Sunday

\$1,500 room rental fee

\$2,000 F&B minimum for 2 hours

Broughton Package*: \$58/person for 2 hours \$19/additional hour

Sun Club Package (full outlet menu): \$68/person for 2 hours \$24/additional hour









Broughton Package



CHOOSE 3 CLASSIC COCKTAILS

Old Fashioned

Margarita

Espresso Martini

Classic Martini

Moscow Mule

Cosmopolitan

Paloma

Aperol Spritz



CHOOSE 3 BEERS

Peach State Lite
High Life Pony's
Tecate Mexican Lager
Tropicalia IPA
Guinness

Compass Rose IPA



CHOOSE 3 WINES

Crémant, De Chanceny, Brut, Loire, FR (Sparkling)
Rosé, Domaine Migot, Brut Rosé, Lorraine, FR (Sparkling)
Riesling, FUSO + Seckinger 'GLAS', Pfalz, GER
Robola, Sarris, Kefalonia, GRC
Chardonnay, Winderlea, Willamette, OR
Pinot Noir, Freja Cellars, Willamette Valley, OR
Cab Franc, Château Yvonne, Saumur-Champigny, Loire,
Nebbiolo, Cascina Luisin 'Massiur', Piedmont, IT
Malbec, 2021 Manos Negros "Stone Soil", Mendoza, ARG

Well spirits

Vodka: Titos

Gin: Fords

Tequila: El Tequileno
Mezcal: Siete Misterios

Bourbon: Old Grand Dad

Rum: Don Q

Non-alcoholic

Coke, diet coke, sprite, ginger-ale, gingerbeer, club

soda, tonic



YJmmTqqJil





Culinary Offerings

PASSED HORS D'OEUVRES OR STATIONED

Price per 20ea. | Minimum order of two selections

Cocktail Skewer - guindilla pepper, blue-cheese olive, anchovy, pickled onion | \$76 °F

Classic Shrimp Cocktail - house cocktail sauce | \$85 °F, DF

Compressed Melon - hot honey, korean chili flake | \$76 °, DF

Mini Brie bites - raspberry jam, cilantro | \$76 °, GF

Salmon Crudo* - cucumber, crème fraiche, bottarga | \$83 °F

Beef Tartare* - crispy brioche, kewpie mayo, lemon, capers | \$95

Croquette - Mortadella, Nduja Pomodoro, Gouda, Pistachio | \$81

Hashbrown and caviar* - egg yolk jam | \$91

STATIONED OFFERINGS

Price per person, 20 persons minimum

Beef Sliders - creekstone beef, american cheese, aioli | \$14

Mezze Platter - hummus, labneh, olives, flat bread | \$18

Crudité - seasonal raw and grilled vegetables, yogurt dip | \$15 °



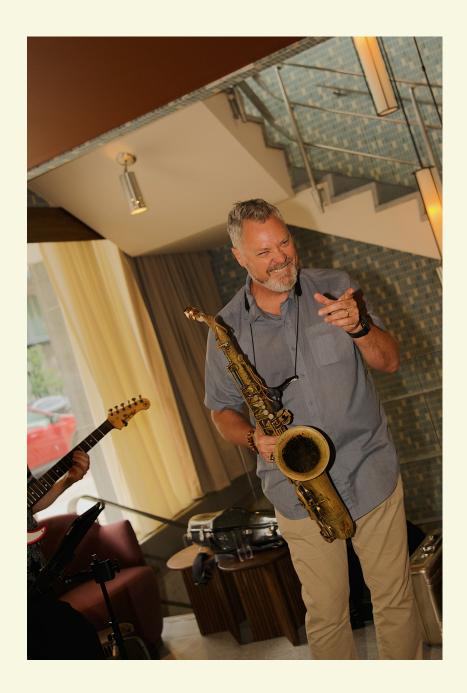














We look forward to welcoming you soon.

Cheers!

To ensure your inquiry is received by our Sales Team, please fill out our *Request for Proposal* form **HERE**.

Our Sales Team can also be reached at (912) 456-1760 / ex. 3