



*A glittering destination with creative festive cocktails,  
dazzling decor and delicious dining!  
If you're interested in hosting your holiday experience  
at Gleigh Shed, please review the following:*



## **Groups 6-14 Guests**

FOOD & BEVERAGE MINIMUMS:

PER GUEST MINIMUM APPLIED TOWARD TOTAL FOOD & BEVERAGE CONSUMPTION

**Monday-Thursday \$60 Per Guest**

**Friday-Sunday \$65 Per Guest**

PRICES SUBJECT TO 22% GRATUITY AND 13% APPLICABLE TAXES

## **Groups 15 or More Guests**

**Private / Semi-Private Cocktail Reception**

OR

**Private Room Seated Dinner**

**MAXIMUM 40 GUESTS**

FIND DETAILS FOR PACKAGES & PRICING FOLLOWING





*Cocktail Reception Event Proposal*

**MINIMUM 15 GUESTS**

**SMALL PLATES STATIONS FOR UP TO 2 HOURS**

**MENUS ARE SEASONAL AND SUBJECT TO CHANGE. FINAL MENU SELECTION IS MADE 14 DAYS PRIOR TO EVENT.**

**CULINARY AND COCKTAIL SERVICE IS STAFFED THE DURATION OF EVENT.**

**Prices subject to 22% gratuity and 13% applicable taxes.**

*Menu Option 1*

**\$50++ Per Guest**

**Selection Tier One Choose 3**

**Selection Tier Two Choose 2**

**Selection Pizza Choose 2**

**Selection Sweet 1**

*Menu Option 2*

**\$55++ Per Guest**

**Selection Tier One<sup>1</sup> Choose 3**

**Selection Tier Two Choose 3**

**Selection Pizza 1**

**Selection Sweet Choose 2**

*Bar Packages*

**OPEN BAR PACKAGES INCLUDE  
HOLIDAY AND HOUSE COCKTAILS, BEER AND WINE**

*2 Hour Open Premium Bar*

**\$60.00++ Per Guest**

*3 Hour Open Premium Bar*

**Bar \$70.00++ Per Guest**





# Menu Station



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## Tier One

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**Truffle Parmesan Popcorn**  
**Fried Pretzel Bites Beer Cheese**  
**Stuffed Spuds Bacon, Cheddar, Green Onion, Alabama White Sauce**  
**Hummus Whipped with Olive Oil, Kalamata, Crudité, Feta**  
**Classic Bruschetta Tomato, Basil, Mozzarella, Focaccia Toast**  
**Wings Smoked Honey Buffalo Sauce with Alabama White Sauce**  
**Toasted Ravioli Marinara, Parmesan**

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## Tier Two

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**Tomato Bisque Shooters with Grilled Cheese Bites**  
**Shrimp Skewers "Hot and Spicy" Butter Sauce**  
**Smoked Chicken Mini Taco Cotija Cheese, Lime Crema**  
**NY Prime Strip Chimichurri Sauce**  
**Caesar Bites Romaine Spears, Shaved Parmesan, Focaccia Crumble**  
**Chicken & Waffles Fried Chicken, Honey Hot Sauce, Waffle Cone**  
**Nashville Hot Chicken Sliders Coleslaw, Pickles**  
**Shed Burger Sliders White American, Campfire Sauce, Grilled Onion**  
**Pulled Pork Slider Sweet & Spicy BBQ Sauce, Crispy Onion**

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## Flatbread

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**Margherita Fresh Mozzarella, Basil, Roasted Tomato**  
**Trio Pepperoni, Sausage, Bacon, Mozzarella**  
**Veggie Mushroom, Onion, Bell Pepper, Provel**

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## Sweets

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**Hazelnut Chocolate Mousse**  
**Beignets Powdered Sugar, Caramel Sauce**  
**Churros Cinnamon Sugar**





# Three Course Seated Dinner

MINIMUM 15 GUESTS | MAX 40 GUESTS

SEATED PRIVATE ROOM

Menus are seasonal and subject to change. Final menu selection is made 14 days prior to event.

Culinary and cocktail service is staffed the duration of event.

Prices subject to 22% gratuity and 13% applicable taxes.

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*2 Hour Event*  
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\$130++ Per Guest

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*3 Hour Event*  
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\$140++ Per Guest

Includes open premium bar with holiday cocktails.

3 hour maximum private room rental.



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*First Course*  
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House Salad

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*Entree Course*  
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SERVED WITH ROASTED GARLIC MASH POTATOES AND GRILLED ASPARAGUS

Entree pre-order required to venue 7 days prior to event date.

**Pork Chop Citrus Mustard Glazed**

**Salmon Lemon Pepper Seared**

**Country Fried Steak White Peppered Gravy**

**Roasted Chicken Demi-Glace**

**Pasta Primavera Dairy & Gluten Free, Vegan**

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*Dessert Course*  
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Mini Dessert Trio

