

SOCIAL SUPPER

minimum of 24 guests

select 3 hors d'oeuvres + select 3 tapas + 1 dessert bite
includes 3 hours of food, includes chef team + servers, bartender
includes all specialty equipment, dinnerware, passing trays,
includes bar set up, margaritas, grapefruit + tangerine, club soda + tonics

MEMBERSHIP PRICING: \$195 / guest

(non-member pricing: \$250 per guest)

CLASSIC COCKTAIL

minimum of 24 guests

select 5 hors d'oeuvres bites + 1 passed dessert
chef(s) + servers / add a bartender + \$650
includes passing trays, poolware glassware + ice

MEMBERSHIP: \$135 / guest

(non-member pricing: \$175)

SUSHI SOCIAL

MEMBER EXCLUSIVE

includes 18 guests

2 sushi chefs + 2 servers + 1 bartender
additional guests: \$300 / guest

saki margaritas + ginger green tea gimlet
on the bar: edamame + nori dusted popcorn

SELECT 6

wagyu shaved beef maki taco, sushi rice + scallion
saki marinated chicken yakitori
tempura shrimp + ginger emulsion + bibb lettuce
spicy tuna + crispy rice + sesame + shiso
pickled cucumber + chili dusted crab salad + forbidden rice cracker
salmon sashimi maki taco + spicy aioli + avocado + nori + roe
wagyu burger bao bun + katsu mushrooms + yuzu pickle
watermelon nigiri, smoked watermelon + cucumber
tamarind glazed sea bass, lettuce wrap + crispy vermicelli
lobster maki taco + fermented black bean + nori
hoisin mushroom hand roll, sushi rice + nori + sesame

MEMBERSHIP PRICING: \$5500

(non-member: unavailable to non-members)

SOCIAL

Select from a variety of
Entertaining Social Options!

Social Supper Cocktail Party
Classic Cocktail Party
Sushi Social

MENU

HORS D'OEUVRES

lamb merguez dumpling xo sauce (contains shellfish + pork)
truffle grilled cheese + shaved black truffle, veg
smoked watermelon nigiri, pickled cucumber + sushi rice, vegan + gf
sweet potato tart, whipped potato salad, gf + veg
avocado + spicy crab + forbidden rice cracker, gf + p
caviar tartlette + creme fraiche, pesc
beef tartar + crispy tot + sturgeon caviar, gf
tuna tostada + avocado wasabi mousse + shaved radish, gf + pesc
black garlic + wagyu beef ragoon + hoisin aioli
crispy gnocchi + sweet pea + Meyer lemon cream, veg
red snapper fish taco + saffron aioli + pickled yuzu fennel, gf
hot butter lobster tail, skewer, gf + p
cucumber + ricotta, pistacchio, gf + veg
tomato pie, cheddar pastry dough + farm tomato, veg
parmesan biscuit + crispy jamon iberico + parmesan mousse

TAPAS

lamb lollipop, grass-fed NZ + mint yogurt + pistachio , gf
hoisin mushroom hand roll, sushi rice + nori + sesame, vegan + df
saki marinated chicken yakitori, gf + df
tempura shrimp + ginger emulsion + bibb lettuce, pesc
spicy tuna poke + pickled cucumber + sushi rice, gf + pesc + df
colossal shrimp cocktail, spicy cocktail, gf + pesc
zucchini blossom quesadilla + zucchini salsa + Mecox cheddar, gf + veg
beef carpaccio + quail yolk + pickled mustard + herbs + sour dough, df
lobster + fermented black bean maki taco, gf + pesc
wild salmon shashimi maki, sushi rice + avocado wasabi + crispy rice, gf + p
wagyu burger bao bun + katsu mushrooms + yuzu pickle
tamarind glazed sea bass, lettuce wrap + crispy vermicelli
shaved Korean beef taco + feta + green goddess, gf
bistro burger, tomato + remoulade, brioche + cornichon
tuna tostada + avocado mousse + sesame, gf + pesc
ricotta gnocchi + corn puree + jalapeno, veg
cacio e pepe arancini , lemon + pepper + parmesan, veg (available gf)
hot buttered lobster rolls + herbs, pesc

BAR SNACKS

old bay shrimp + charcuterie
oysters on the half shell + chilled lobster tails
pesca fresca, shrimp + octopus + lemon, tortilla chips, gf + p
giant soft pretzels + seasonal mustards
saucisson + pate + french breads + mustards
fondue + farm crudités + seasonal breads + potatoes
french fries + smoked crema caviar + simple house-made mayo

HOST

Larger form dinner parties + celebrations.

Chef Coursed Dinner
Pizzette Dinner

CHEF COURSED DINNER

minimum 10 guests / menu options on the next page

includes choice of 3 hors d'oeuvres

4 courses: crudo + pasta + main + dessert

includes chef team + server(s)

includes choice of table top, cutlery, plates, napkins, glassware + flowers

MEMBERSHIP PRICING: \$275/ guest

(non-member pricing: \$350 per guest)

PIZZETTE CHEF DINNER

includes the first 18 guests / \$180 per additional guest

includes chef team + servers, includes pizza oven

includes choice of table top + flowers

First Course, plated

Tuna Crudo, edamame + wasabi vinaigrette

Second Course, family style

tomato agnolotti + saffron cream

farmer's panzanella salad

Third Course, family style

black truffle + corn flatbread

margarita pizza, fresh mozzarella

roasted snapper, fennel + saffron aioli

crispy artichokes, marinated artichokes

broccolini + garlic oil

key lime pie cannolis

MEMBERSHIP PRICING: \$3250

(non-member pricing: \$5500)

HAMPTONS CLAMBAKE

minimum 10 guests

includes choice of 3 hors d'oeuvres

butter poached lobster + shrimp + sliced steak + clams + mussels

farm potato salad + seasonal grilled vegetables + romaine caesar salad

includes chef team + server(s)

includes choice of table top, cutlery, plates, napkins, glassware + flowers

MEMBERSHIP PRICING: \$225/ guest

(non-member pricing: \$295 per guest)

HOST

Larger form dinner parties + celebrations.

COURSED DINNER

selection of 3 hors d'oeuvres from our Socials Menu

FIRST {CRUDO}, select 1

seared tuna + wasabi vinaigrette + farm edamame
salmon sashimi + crispy rice, avocado mousse + spicy aioli
Miso Honey Glazed Cauliflower, cornichon aioli + garlic bread rumb
poached lobster, watermelon gazpacho, gf + pesc

SECOND {PASTA}, select 1

Ricotta Gnocchi + Maitake Mushroom + Shaved Black Truffle
Vongole Raviolo, clam + lemon + breadcrumbs, pesc
Lamb Merguez dumplings, XO sauce
Honey Nut Squash stuffed Ravioli, brown butter + pepitos, veg
Sweet Pea Agnolotti, ricotta pea + herb cream + lemon zest + fresh pea, veg
Gnocchi, meyer lemon smoked cream + caviar, pesc

MAIN {ENTREE BUTLERED}, select 2

Saki Glazed Chicken, marinated mushrooms + crispy vermicelli, gf + df
Confit Chicken, Meyer Lemon + Artichoke Beurre Blanc + Capers, braised artichoke, gf
Raclette Stuffed Chicken Breast, prosciutto + crispy potatoes + braised leeks, gf
Tamarind Glazed Seabass, mango salsa, habanero coconut + corn chowder, gf + df
Red Snapper, olives + lime ceviche fennel + saffron aioli + potato, gf + df
Simple Salmon, yuzu hollandaise + seasonal succotash, gf
Braised Short Rib, potato wedges + spiced pears, garlic pecan breadcrumb
Sliced Grass-fed Ribeye, goat cheese fondue + farm chicory + figs + chèvre gf
Petit Filet, rosemary pomme + cherry mustard, crispy shallots
Braised Lamb, raita + cumin scented rice + lemongrass coulis, gf

DESSERT, select 1

Biscuits + Cream, organic berries + whipped cream
Pot de Creme, chocolate mousse + kettle corn, gf + vegan
petifores: key lime pie cannolis, flourless brownies + hot cookies

minimum 10 guests

includes choice of 3 hors d'oeuvres
4 courses: crudo + pasta + main + dessert
includes chef team + server(s)
includes choice of table top, cutlery
plates, napkins, glassware + flowers

MEMBERSHIP PRICING: \$275/ guest

(non-member pricing: \$350 per guest)

BUTLER

Enjoy the amenities of a
Luxury Hotel Pool at your own
home.

9:30 am – 5:30 pm
includes breakfast, poolside
service + cocktails,
table-side served
luncheon, fresh baked
cookies, happy hour +
hors d'oeuvres +
so much more!

\$1250 base
+ provisions

SIGNATURE BUTLER

your butler bakes fresh croissants + sets up a beautiful brunch

10:00 am: fresh fruits, pastries + coffee served

your butler prepares the pool area with fresh towels + refreshments

12:00 pm: cold towels, cocktails + spa water

your butler prepare for lunch, sets the table and serves lunch

1:00 pm: picnic luncheon + wine service

your butler sets out dessert bites, clears the table + cleans the dishes

3:00 pm: margaritas + spicy beers

your butler will prepare happy hour bites + prepare the bar

4:00 pm: hors d'oeuvres + martinis

your butler will clear, prepare the pool area for closing

SIGNATURE BUTLER

breakfast

croissants + organic
melons + berries + parfaits

poolside

spa water: cucumber + orange
cold towels
crudités & seasonal hummus dip
corn queso + tortilla chips

luncheon

seared tuna + farm greens, goddess dressing
chilled lobster tails + tarter
provencal salad
meyer ricotta stuffed lemon tortellini
fresh baked cookies

happy hour tapas

margaritas + dirty martinis + peroni negronis
zucchini blossom quesadillas + zucchini salsa
sweet potato tarts + salmon roe
cucumber + ricotta + pistacchio

Detroit pizzas in the fridge for late night!

DROP OFF

afternoon tea

TEA SANDWICHES

PROSCIUTTO + BURRATA + ARUGULA + FIG BALSAMIC
TOMATO CAPRESE + MOZZARELLA + BASIL AIOLI
BBQ MUSHROOM + PIMENTO CHEESE, BRIOCHE, VEG
PASTURE RAISED TURKEY + HERITAGE BACON BLT
SHAVED WAGYU BEEF + HORSERADISH
JAMON + COMPTE + DIJON + PUFF PASTRY
BBQ SHRIMP LETTUCE WRAPS + CRISPY RICE NOODLE (GF)
HAMPTONS LOBSTER ROLL + CELERY
TUNA TOSTADA + AVOCADO MOUSSE + SHAVED RADISH (GF)
CHICKEN SALAD, LEMON + CELERY

HARVEST SALADS

HERB A LA PLANCHA CHICKEN + ROMAINE + GARLIC VIN (GF)
PROVENCAL SALAD + SMOKED SALMON + MUSTARD VIN (GF)
LOBSTER COBB SALAD + BACON + BUTTERMILK RANCH (GF)
MEYER LEMON TORTELLINI SALAD, ARUGULA (VEG)

DESSERT + TEA

CHOCOLATE CHIP COOKIES + MADELINES + BERRIES
ARISTOCRAT ICED TEA: TANGERINE + EARL GREY + LEMON
SPA TEA: CUCUMBER + MINT TEA + LEMON

PACKAGES BASED ON GUEST COUNT

SELECT YOUR PACKAGE

12 GUESTS: SELECT 2 TEA SANDWICHES + 1 SALAD, \$650
24 GUESTS: SELECT 3 TEA SANDWICHES + 1 SALAD, \$1200
36 GUESTS: SELECT 4 TEA SANDWICHES + 2 SALADS, \$1800
ABOVE 50 GUESTS: \$50 PER GUEST (INCLUDES ALL ITEMS)

PRIVATE CHEF HOLIDAY SOCIAL

REQUIRES ACCESS TO HOME KITCHEN

HORS D'OEUVRES

CAVIAR TARTLETTE + CREME FRAICHE, PESC

CRISPY GNOCCHI + SWEET PEA + MEYER LEMON CREAM, VEG

SALSA VERDE SHRIMP TACO, AVOCADO + FETA + DILL, GF + PESC

RICOTTA + CUCUMBER, PISTASCIO, GF + VEG

BBQ MUSHROOM + CRISPY TOT, GF + VEGAN

STATIONARY (SELECT 1)

THE CARVER: SLICED FILET OF BEEF + BRIOCHE BUNS, HORSERADISH CREAM

TUNA TOSTADAS, AVOCADO MOUSSE + SHAVED RADISH

SIGNATURE CHEESE BOARD, GRAPES + CRACKERS + BREADSTICK

SHRIMP + CHARCUTERIE BOARD, TARTER

HOLIDAY FONDUE DISPLAY

THE BAR, PASSED

SEASONAL BAR SNACK

CHOICE OF MARGARITA CRANBERRY MARGARITAS

DIRTY MARTINIS

CHAMPAGNE

SPARKLING WATER + FLAT WATER

GLASSWARE INCLUDED

PRICING

INCLUDES 2 BUTLERS + CHEF / 2.5 HOUR EVENT

MEMBER BASE STAFFING FEE: \$2000 (NON-MEMBER \$2500)

MEMBER \$65 PER PERSON (NON-MEMBER \$80 PER PERSON)