



*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 One¹ 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



Tier One

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

Tier Two


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

Flatbread

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

Sweets

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

