

UNION SQUARE | 54 EAST 13TH

Everything's Take



GROUP PACKAGES
2026

OPEN BAR BEVERAGE PACKAGES

- All packages require a two hour minimum to book
- Additional hours can be booked at a reduced price
- *Hybrid Option:* Guests may choose open bar option for the first 2 hours and then revert to a cash bar thereafter *at no additional cost*

PRO

\$50 PER PERSON
for 2 hours

\$15
each additional hour

- Well Spirits
- Choice of 3
Specialty Cocktails
- Cabernet Sauvignon
- Sauvignon Blanc
- Prosecco
- Bottled Beer

PREMIUM

\$70 PER PERSON
for 2 hours

\$20
each additional hour

- *Premium Spirits*
- *Choice of 6
Specialty Cocktails*
- Cabernet Sauvignon
- Sauvignon Blanc
- *Chardonnay*
- Prosecco
- *Sparkling Rose*
- Bottled Beer

PLATINUM

\$90 PER PERSON
for 2 hours

\$25
each additional hour

- *Top-Shelf Spirits*
- *Choice of 9
Specialty Cocktails*
- Cabernet Sauvignon
- *Merlot*
- Sauvignon Blanc
- Chardonnay
- Prosecco
- Sparkling Rose
- Bottled Beer

*Non-alcoholic cocktails and sugar-free cocktails are available upon request

**Choices for specialty must be at least 1 WEEK IN ADVANCE

***Prices do NOT include NY Sales Tax (8.875%) or Gratuity (20%)

EJ SPECIALTY COCKTAILS

PRO PACKAGE - CHOOSE 3
PREMIUM PACKAGE - CHOOSE 6
PLATINUM PACKAGE - CHOOSE 9

TEQUILA TANGO

lively and tropical tequila punch

Teremana Tequila Blanco, Chinola Passionfruit liqueur,
Lemon juice, Ginger syrup, Vanilla

SPRING FLING

floral and crisp cucumber martini

Hendrick's Flora Adora Gin, St. Germaine
Elderflower Liqueur, Lime Juice, Cucumber

POMEGRANATE SPRITZ

bright and sweet for hot summer days

Aperol, Rosé Prosecco, Pomegranate Liqueur,
Grenadine, Club Soda

BLUSHING GIN & TONIC

color-changing and botanical G&T

Butterfly Pea Tea-infused Gin, rosemary,
juniper berries, cucumber, Tonic water

EJ ESPRESSO MARTINI

rich, frothy, and not too sweet

Tito's Vodka, Cold Brew Coffee liqueur,
Demerara syrup, Espresso

BEE STING 🐝

bee's knees on fire

Gin, Lemon juice, House-made Hot Honey syrup,
Egg White

JUST PEACHY

plush and sweet stone fruit sour

Branson Phantom VS Cognac, White Peach Liqueur,
Lemon juice, Peychaud bitters

ISLAND OLD-FASHIONED

sultry, tiki-inspired old-fashioned

Toasted Coconut Infused-Dark Rum, Velvet
Falernum, Angostura & Toasted Almond bitters

MEADOWS OF JOY

juicy and herbal with sweet layers

Citral Lemongrass liqueur, Lychee,
Chinola Mango liqueur, Triple Sec, Lemon juice

TAMARINDO PICANTE 🌶️

fiery, tangy twist on a margarita

Spicy Tamarind Vodka, Tequila Blanco,
Lime juice, Triple sec, Firewater bitters

ROSEMARY DAIQUIRI

slightly improved (?) variant on a classic

White Rum, Lime juice, Rosemary syrup,
Rhubarb bitters

LAVENDER LEMON DROP

flowery version of a lemon drop martini

Citrus Vodka, Lemon juice, Triple Sec,
Lavender syrup

HIBISCUS MULE

bold, sweet, tart moscow mule variant

Absolut Vodka, Lime juice, Ginger Shrub,
Hibiscus Ginger Beer

RASPBERRY COSMO

pinkier, less tart take on the TV famous drink

Absolut Vodka, Raspberry syrup, Lime juice,
Triple Sec

OPEN BAR SPIRITS

PRO

Absolut Vodka
Teremana Tequila
Misguided Gin
Trader Vic's White Rum
Redemption Whiskey

*all cocktails
(e.g. margaritas,
whiskey sours,
highballs, etc.)
are made with the
above well spirits

PREMIUM

Tito's
Stoli
Ketel One
Haku
Espolòn
Patrón
Don Julio Blanco
Casamigos Blanco
Del Maguey Vida
Beefeater
Bombay Sapphire
Tanqueray
Gunpowder
Hendrick's
Roku
Bacardi
Gosling's
Plantation
Jack Daniel's
Jameson
Bushmill's
Maker's Mark
Woodford Reserve
Bulleit
Knob Creek
Dewar's
Johnnie Walker
Balvenie 12 Year
D'Usse
Hennessy VS

PLATINUM

PREMIUM PACKAGE +
Belvedere
Grey Goose
Don Julio Reposado
Casamigos Reposado
Maestro Dobel Diamante
Monkey 47
Tanqueray No. 10
Diplomático Planas
Zacapa 23
Buffalo Trace
Michter's Sour Mash
Laphroaig 10 Year
Glenlivet 12 Year
Macallan 12 Year
Toki
Hibiki Harmony
Sandman Port Tawny 20 yr

Pieces by the Batch

	FRANK IN A BLANKET	SPICY MUSTARD	48 FOR \$135
(GF, V*)	ROASTED PEPPER PIZZA	CAULIFLOWER CRUST, MOZZARELLA, PESTO BASIL SAUCE, BALSAMIC GLAZE	5 PIES FOR \$165
(VEG)	MUSHROOM ARANCINI	TRUFFLE AJOLI	48 FOR \$240
(VEG)	ARTICHOKE BIEGNET	BATTERED, TOPPED WITH HERBED CREAM CHEESE	48 FOR \$260
(V)	VEGETABLE SAMOSA	ASSORTED VEGETABLES IN PUFF PASTRY HALF-MOON	48 FOR \$260
 (GF)	CHICKEN MEATBALL	SEASONED & GLAZED WITH SRIRACHA AND HONEY	48 FOR \$275
	BEEF SLIDERS	CHEDDAR, CARAMELIZED ONIONS, PICKLES, BARBECUE SAUCE	48 FOR \$270
(VEG)	THREE CHEESE MACARONI CROQUETTE	HAND-BREADED ELBOW MACARONI, FONTINA, MOZZARELLA, CHEDDAR	48 FOR \$280
(GF, VEG)	ANTIPASTO SKEWER	ITALIAN FLAVORED MARINATED ARTICHOKE, SUN-DRIED TOMATO, MOZZARELLA, OLIVE	48 FOR \$280
(VEG)	MINI QUICHE	COUNTRY FRENCH, THREE CHEESE, GARDEN VEGETABLE, BROCCOLI & CHEESE	96 FOR \$285
	SESAME CHICKEN TENDERS	SEASONED, LIGHTLY BATTERED, ROLLED IN SESAME SEEDS AND CRUNCHY BREADCRUMBS	48 FOR \$290
(GF)	DATES WRAPPED IN BACON	SWEET PREMIUM DATES, SMOKED BACON	48 FOR \$295
(VEG)	COCONUT SHRIMP	SEASONED BUTTERFLIED TIGER SHRIMP, ROLLED IN SWEET COCONUT FLAKES AND PANKO	48 FOR \$305
	PEKING DUCK SPRING ROLL	MARINATED AND ROASTED DUCK BREAST, LEAFY NAPA CABBAGE, JULIENNEED GREEN ONIONS, ASIAN HERBS & SPICES	48 FOR \$325

*Please alert us of any allergies or dietary restrictions

**Choices for food must be at least 1 WEEK IN ADVANCE; substitutions less than 1 week in advance cannot be guaranteed

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VEG = Vegetarian

GF = Gluten-Free

V = Vegan

V* = can be made vegan

 spicy

Chafing Dishes

buffet-style, self-serve; approx. 20 servings

 (GF, V)	CAJUN FRIES		\$125
(GF, V)	SWEET POTATO FRIES		\$135
(GF, V)	YUCA FRIES		\$145
(GF, V*)	SPRING KALE SALAD	BLOOD ORANGE VINAIGRETTE, GOAT CHEESE, CANDIED WALNUTS, STRAWBERRIES	\$150
(V)	TATER TOTS	SPICY DIPPING SAUCE, DRIED OREGANO	\$165
(V)	CRISPY CAULIFLOWER BITES	BATTERED, SPICY MAYO, PARSLEY FLAKES	\$175
(V*)	BAVARIAN PRETZEL BITES	SPICY MUSTARD, PARMESAN, DILL	\$185
	ORANGE POPCORN CHICKEN	DARK MEAT, ZESTY ORANGE SAUCE, SCALLIONS	\$210
 (V)	BONELESS CHICKEN WINGS	WHITE MEAT, CHOICE OF GARLIC BUFFALO OR HOT HONEY WING SAUCE	\$240
(V)	CALAMARI RINGS	SPICED, WITH LEMON, MARINARA SAUCE	\$315

Dessert

(VEG, V*)	CHOCOLATE CHIP & SNICKERDOODLE COOKIES		48 FOR \$110
(VEG)	LIMONCELLO MASCARPONE CAKE	LEMON-INFUSED SPONGE CAKE, LEMON MASCARPONE CREAM FILLING, WHITE CHOCOLATE SHAVINGS	1 PIE FOR \$110
(GF, VEG)	FLOURLESS CHOCOLATE CAKE		1 PIE FOR \$140
(GF)	MACARONS	ASSORTED FLAVORS	48 FOR \$165
(GF, VEG)	UBE CHEESECAKE HALF-MOONS	WHIPPED CREAM, COCONUT FLAKES	24 FOR \$175

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THANKS FOR THE OPPORTUNITY!



For any questions, please email
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