

# CELESTE

Cocktail Bar • Supper Club • Discothèque

---

## PRIVATE EVENTS MENU GUIDE

EVENTS @CELESTEDISCO.COM  
111 W. HUBBARD ST  
CELESTEDISCO.COM

# BEVERAGE PACKAGES

---

## BEER | WINE | SODA

---

1 HOUSE RED, 1 HOUSE WHITE, 1 HOUSE ROSÉ, & 1 SPARKLING WINE  
3 SEASONAL BEER SELECTIONS | NON-ALCOHOLIC BEVERAGES

\$40 per person | per 2 hours

\$55 per person | per 3 hours

\$70 per person | per 4 hours

## PREMIUM BRAND

---

ELEVATE VODKA | BACARDI RUM | DENVER DRY GIN  
GRAN CENTENARIO PLATA TEQUILA | 400 CONEJOS MEZCAL  
EVAN WILLIAMS WHISKEY | RITTENHOUSE RYE WHISKEY

GLENMORANGIE X SCOTCH

1 HOUSE RED, 1 HOUSE WHITE, 1 HOUSE ROSÉ, & 1 SPARKLING WINE  
3 SEASONAL BEER SELECTIONS

INCLUDES: ONE CRAFT COCKTAIL (Seasonal Offerings, See Below)

\$50 per person | per 2 hours

\$65 per person | per 3 hours

\$80 per person | per 4 hours

## LUXURY BRAND

---

GREY GOOSE VODKA | TITO'S VODKA | ELEVATE VODKA  
CAPTAIN MORGAN SPICED RUM | BACARDI RUM  
BOMBAY SAPPHIRE GIN | DENVER DRY GIN

MAESTRO DOBEL REPOSADO TEQUILA | GRAN CENTENARIO PLATA TEQUILA  
400 CONEJOS MEZCAL

MAKERS MARK BOURBON | JACK DANIELS WHISKEY | EVAN WILLIAMS WHISKEY  
KNOB CREEK RYE WHISKEY | RITTENHOUSE RYE WHISKEY

JOHNNIE WALKER BLACK SCOTCH | GLENMORANGIE X SCOTCH

1 HOUSE RED, 1 HOUSE WHITE, 1 HOUSE ROSÉ, & 1 SPARKLING WINE

3 SEASONAL BEER SELECTIONS

INCLUDES: ONE CRAFT COCKTAIL (Seasonal Offerings, See Below)

\$60 per person | per 2 hours

\$75 per person | per 3 hours

\$90 per person | per 4 hours



# **CRAFT COCKTAIL OFFERINGS**

---

## **CUCUMBER COLLINS**

Vodka, Cucumber, Elderflower, Simple, Lime

## **MELON MELON**

Honeydew Mint Grey Vodka, Watermelon, Lemon, Soda

## **AGUA RANCHERA**

Tequila, Lime, Soda, Dehydrate Lime Salt

## **ALPINE PIRATE**

Rum, OFTD RuM, Del Santo Liqueur, Pineapple, Coconut, Lime

## **DESERT MIRAGE**

Mezcal, Suze, Grapefruit Oolong, Sparkling Rose

## **VELVET CONTRABAND**

Rum, Spiced Demerara, JT and Blackstrap Bitters

## **NON ALCOHOLIC CRAFT COCKTAILS**

### **IT'S GIVING MARGARITA**

Free Spirit Tequila, Lime, Agave, Orange Flower Water

### **MARIA DE LECHE**

Seedlip Grove, Guava, Coconut, Salted Honey, Lime

**\*Please note, above cocktail offerings may edit prior to your event due to seasonality and menu changes**

- Beverage packages are not available to be started past 9pm
- We do not offer bar packages for semi private events or general reservations- we also do not offer these in a wristband format- all beverage packages will go on one bill.
- Beverage Packages require a minimum spend on food per person- please inquire with your planner
- Shots are never included in any packages & must be paid for individually
- Packages exclude all other brands and martinis- please inquire about adding specific brands- please note this may include an upcharge & are subject to availability
- Additional Craft Cocktail may be added to your package for \$10/person plus tax + service charge
- Please note our spirits list is ever changing and improving- If one of the above brands is no longer carried, we will replace with a lateral or upgraded option, never downgraded
- Inquire with your event manager for specialty cocktails, mocktails, wine pairings, upgrades, additional fees, etc.
- Packages and pricing subject to change without notice
- Above costs are exclusive of 11.75% sales tax and 22% service charge

# PASSED APPETIZERS

**FRENCH FRY CONES \$54/Dozen**  
served In mini cone or boat, ketchup (vegan) (gf)

**TRUFFLE FRY CONES \$66/Dozen**  
served In a mini cone or boat, truffle oil & salt,  
parmesan cheese (v) (gf)

**ARANCINI \$50/Dozen**  
fried risotto ball, jalapeño avocado aioli (v)

**MINI ELOTE SHOOTER \$40/Dozen**  
corn, chili aioli, queso fresco, tajin,  
micro cilantro (v) (gf) seasonal item

**BACON WRAPPED DATES \$54/Dozen**  
stuffed with marinated goat cheese,  
piquillo vinaigrette (gf)

**MEAT & CHEESE SKEWER \$90/Dozen**  
seasonal cheese & seasonal meat, basil (gf)

**MINI CHICKEN STREET TACOS \$60/Dozen**  
pico de gallo, corn tortilla (gf) (df)

**MINI AL PASTOR STREET TACOS \$96/Dozen**  
pineapple pico, corn tortilla (gf) (df)

**MINI CARNE ASADA STREET TACOS \$78/Dozen**  
salsa verde, corn tortilla (gf) (df)

**BURGER SLIDER \$60/Dozen**  
beef, american cheese, pickle, garlic aioli

**MINI STEAK KABOB \$96/Dozen**  
marinated steak, red & green bell  
pepper, onion (gf) (df)

**TUNA TARTARE WONTONS \$72/Dozen**  
tuna, avocado mousse, cucumber, fried wonton  
\*Gluten Free option available, served In  
cucumber cups (gf)\* (df)

**MINI CRAB CAKES \$108/Dozen**  
jumbo lump, seasonal aioli

**OYSTERS MKT Price**  
scallions, lemon soy vinaigrette 100pc minimum

**CAPRESE SKEWER \$42/Dozen**  
fresh mozzarella, cherry tomato, basil,  
balsamic reduction (v) (gf)

**CRISPY ASIAGO ASPARAGUS \$54/Dozen**  
asparagus spear, asiago, buttery phyllo, kadaifi (v)

**BLACKBERRY GOAT CHEESE CROSTINI \$48/Dozen**  
goat cheese, honey, basil (v)

**STUFFED MUSHROOMS \$51/Dozen**  
seasonal vegetables, piquillo vinaigrette (vegan)

**SPRING ROLL \$57/Dozen**  
sweet chili sauce (vegan)

**CHICKEN EGG ROLL \$66/Dozen**  
seasonal vegetables, sweet chili sauce (df)

**STEAK SLIDERS \$90/Dozen**  
hawaiian roll, red bell pepper sauce,  
horseradish cream

**NASHVILLE CHICKEN SLIDERS \$72/Dozen**  
pickles, chipotle aioli, hawaiian roll

**FRIED CHICKEN SKEWERS \$51/Dozen**  
fried chicken, house made hot sauce

**CHICKEN KABOB \$60/Dozen**  
red and green bell pepper, onion,  
balsamic reduction (gf) (df)

**MINI LAMB LOLLIPOPS \$114/Dozen**  
chimichurri (gf) (df)

**SHRIMP COCKTAIL \$84/Dozen**  
cocktail sauce (gf) (df)

**BEER BATTERED JUMBO SHRIMP \$90/Dozen**  
tempura, yum yum sauce

**SHRIMP CEVICHE \$84/Dozen**  
lime, avocado, cilantro, lavash, served In a mini  
shot glass with a mini spoon (df)

**\*\*All appetizers above require a minimum order of 2 dozen pieces each, unless otherwise noted**

# BOARDS

Priced Per Board. Boards Serve Roughly 12-18 Guests Each

## HUMMUS & CRUDITE \$72/Board

chef's selection of seasonal veggies, feta cheese, smoked paprika, hummus, fennel pollen ranch, pita bread chips

## FRUIT PLATTER \$86/Board

chef's selection of seasonal berries & melons

## CHARCUTERIE BOARD \$162/Board

cured meats selection, house pickled vegetables, marinated olives, grilled bread

## CHEESE BOARD \$135/Board

local and Imported artisanal cheeses, house made jellies, fresh berries, grilled bread or crackers

**\*\*\*\*Please note, DISCO can accommodate passed cuisine, passed sweets, and boards only; no station cuisine or seated dinners can be accommodated on DISCO**

# STATION CUISINE

*\*Station food below Is not available with semi private bookings*

*\*Stationed cuisine Is not offered on DISCO*

## AMISH CHICKEN \$20/Person

roasted chicken (gf)

## FRENCHED LAMB RACK \$21/Person

chimichurri (gf) (df)

## CELESTE FRIED CHICKEN \$22/Person

amish chicken, house made hot sauce

## ROASTED SALMON \$24/Person

seasonal preparation (gf) (df)

## TACO BAR \$22/Person

carne asada, marinated chicken, lime, crema, cilantro, onions, chihuahua cheese, tomatillo salsa, spicy arbol pepper sauce  
minimum of 20 guests, 3 tacos per person

**\*\*\*Add on rice & black beans for \$6.50/person**

# STATION SIDES

Salads/Side Portions Serve Roughly 20 People Each

## CELESTE SALAD \$130

mixed greens, summer berries, goat cheese, walnuts (gf) (v)

## PICKLED PEAR WALNUT SALAD \$130

mixed greens, spiced pepitas, walnut dressing, candied walnuts, pickled pears, roasted butternut squash (gf) (vegan)

## CAESAR \$85

romaine, caesar dressing, parmesan, croutons

## SEASONAL VEGETABLE MEDLEY \$85

grilled seasonal vegetables, house dressing (vegan) (gf)

## GRILLED ASPARAGUS \$85

lemon oil vinaigrette, herbs (v) (vegan) (gf)

## PASTA SALAD \$85

bowtie, olive oil, pesto, sun dried tomatoes, parsley, mozzarella (v)

## RIGATONI \$90

pequillo pepper vodka sauce, leek cream, zucchini, summer squash, parmesan, parsley

## BAKED MAC & CHEESE \$130

cavatapi, aged cheddar, gruyere, white cheddar, parmesan bread crumbs

**add truffle \$10**



# CARVING STATION

---

*\*Station food below Is not available with semi private bookings*

*\*\$150 Attendant fee If required*

*\*Stationed cuisine Is not offered on DISCO*

## PRIME RIB \$350

black peppercorn and herb encrusted ribeye, horseradish cream, beef jus, house rolls  
serves roughly 20 guests, attendant suggested not required

## FILET TENDERLOIN \$450

horseradish cream, beef jus, house rolls  
serves roughly 20 guests, attendant suggested not required

## ROASTED PORK LOIN \$300

seasonal preparation, house rolls  
serves roughly 20 guests, attendant suggested not required

## HONEY BAKED HAM \$250

pineapple honey glaze, ham gravy (gf)  
serves roughly 20 guests, attendant suggested

## OYSTERS SHUCKING STATION MKT Price

selection of east and west coast oysters, mignonette,  
cocktails sauce, lemons, pre-shucked  
attendant required  
100pc minimum

# SWEETS

---

Sweets Can Be Passed or Sationed

## MINI BEIGNETS \$45/Dozen

traditional french donuts, powdered sugar  
add chocolate drizzle \$5/dozen

## MINI CHEESECAKE BITES \$51/Dozen

assortment of flavors, 2 dozen minimum

## COOKIE BITES \$40/Dozen

chef's choice selection

## PETIT FOURS \$51/Dozen

seasonal assortment of mini sweets  
chef's choice,

## CHOCOLATE COVERED STRAWBERRIES

**\$51/Dozen**

dark chocolate, 2 dozen minimum

## S'MORES \$12/Person

graham crackers, marshmallows, hershey's, assortment  
of seasonal candies

## FONDUE FOUNTAIN \$14/Person

dark chocolate or milk chocolate, strawberries,  
marshmallows, pineapple, bananas, madeleines, pretzels

## CHEESE FOUNTAIN \$125 for 20 people

aged white cheddar, crostinis, pretzels, fries

# PLATED DINNER

Available for parties of 60 or less

## 3 Course Dinner | \$72 Per Person

Menus to be custom printed, and at each place setting

All guests will be served Identical first course; choice for main; choose one of dessert

### BREAD SERVICE

Served individually, with herb butter

### STARTER

Please choose one:

#### PICKLED PEAR WALNUT SALAD

mixed greens, spiced pepitas, walnut dressing,  
candied walnuts, pickled pears, roasted  
butternut squash (vegan)

#### CELESTE SALAD

mixed greens, summer berries, goat  
cheese, walnuts (gf) (v)

#### CAESAR

romaine, caesar dressing, parmesan,  
croutons (v)

#### ARANCINI

fried risotto ball, jalapeño avocado aioli (v)

#### MINI CRAB CAKES

jumbo lump, seasonal aioli

**\*\*add on for \$7/person**

### MAIN

Please choose three, guests to choose one; client must gather entree choices and  
report to Celeste 1 week prior to event with an appropriate seating chart

#### AMISH CHICKEN

roasted chicken, seasonal vegetables,  
whipped potatoes (gf)

#### CELESTE FRIED CHICKEN

amish chicken, house made hot sauce,  
whipped potatoes, seasonal vegetables

#### CHICKEN MARSALA

airline chicken, mushrooms, shallots,  
seasonal vegetables, whipped potatoes (gf)

#### SHORT RIBS

soy garlic demi, pickled red onion, crispy leeks,  
scallion whipped potatoes

#### FILET

8oz filet, demi glace, whipped potatoes,  
asparagus (gf) **Add \$18 per person**

***\*All filet served the same temperature,  
please note to your event planner your  
preferred temperate***

#### RIGATONI

pequillo pepper vodka sauce, leek cream,  
zucchini, summer squash, parmesan, parsley add  
**add short rib \$6**

#### ROASTED SALMON

seasonal preparation, asparagus, whipped  
potatoes (gf)

#### BLACKENED SHRIMP

8oz jumbo shrimp, bowtie pasta with cream  
sauce, roasted vegetables

#### CHILEAN SEABASS

7oz seabass, cucumber slaw, mushroom  
arugula salad, lemon herb vinaigrette

**Add \$15 per person**

#### STEAK FRITES

seasonal preparation, 8oz long island, roasted  
potatoes, asparagus, chimichurri (gf)

**Add \$14 per person**

***\*All steak served the same temperature,  
please note to your event planner your  
preferred temperate***

### DESSERT

Please choose one, served individually:

#### BREAD PUDDING

dark chocolate chips, vanilla, brown sugar,  
maple syrup. espresso cream

#### STRAWBERRY CHEESECAKE

strawberry compote, graham cracker crumb,  
honey drizzle, mint

***\*Additional Options Per Course; \$6 Per Person***

***\*Vegetarian & Vegan options are available upon request with advance notice***

# FAMILY STYLE DINNER

Available for all party sizes

Family Style Dinner | **\$72 Per Person**

Menus to be custom printed, and at each place setting

Select Two Starters | Select Two Proteins | Select One Pasta | Select Two Sides

## BREAD SERVICE

Served family style, with herb butter

## STARTER

Please choose two:

### PICKLED PEAR WALNUT SALAD

mixed greens, spiced pepitas, walnut dressing,  
candied walnuts, pickled pears, roasted  
butternut squash (vegan)

### CELESTE SALAD

mixed greens, summer berries, goat  
cheese, walnuts (gf) (v)

**CAESAR**  
romaine, caesar dressing, parmesan,  
croutons (v)

### ARANCINI

fried risotto ball, jalapeño avocado aioli (v)

### MINI CRAB CAKES

jumbo lump, seasonal aioli

**\*\*add on for \$7/person**

## MAIN

Please choose two:

### AMISH CHICKEN

roasted chicken

### CELESTE FRIED CHICKEN

amish chicken, house made hot sauce

### CHICKEN MARSALA

airline chicken, mushrooms, shallots

### SHORT RIBS

soy garlic demi, pickled red onion, crispy leeks

### FILET

demi glace **Add \$15 per person**

*\*All filet served the same temperature,  
please note to your event planner your  
preferred temperate*

### ROASTED SALMON

seasonal preparation

### BLACKENED SHRIMP

jumbo shrimp, bowtie pasta with cream sauce

### CHILEAN SEABASS

cucumber slaw, mushroom arugula salad,  
lemon herb vinaigrette

**Add \$12 per person**

### STEAK FRITES

seasonal preparation **Add \$12 per person**

*\*All steak served the same temperature,  
please note to your event planner your  
preferred temperate*

## PASTA

Please choose one:

### PASTA SALAD

pesto, olive oil, sun dried tomatoes, parsley,  
mozzarella cheese

### RIGATONI

pequillo pepper vodka sauce, leek cream,  
zucchini, summer squash, parmesan, parsley

### MAC N CHEESE

aged white cheddar, gruyere, parmesan bread crumbs  
add truffle +\$5/person

## SIDES

Please choose two:

### ASPARAGUS

### ROASTED POTATOES

### ROASTED VEGGIE MEDLEY

### WHIPPED POTATOES

### BRUSSEL SPROUTS

## DESSERT

Please choose one:

### MINI CHEESECAKE BITES

### CHOCOLATE COVERED STRAWBERRIES

### COOKIE BITES

### ASSORTMENT OF PETIT FOURS

*\*Additional protein course add \$8-\$10+ per person | \*Additional pasta options per course add \$7 per person*

*\*Additional side options per course add \$5 per person | \*Vegetarian & vegan options are available upon  
request with advance notice*



# BRUNCH PASSED APPETIZERS

## MINI QUICHE \$5/Pc

mushroom white cheddar, spinach feta, bacon  
cheddar

## BAGEL AND LOX \$8/Pc

smoked salmon, mini bagels, cream cheese,  
capers, pickled red onion

## BREAKFAST SLIDERS \$6/Pc

bacon, egg, cheddar cheese, king's  
hawaiian bun

## STEAK SLIDERS \$8/Pc

hawaiian roll, red bell pepper sauce,  
horseradish cream

## OYSTERS MKT Price

scallions, lemon soy vinaigrette 100pc minimum

## CANDIED BACON \$5/Pc

applewood smoked, maple brown sugar  
glaze, Ichimi

## MINI PARFAITS \$5/Pc

greek yogurt, honey, strawberry, graham  
crackers, mint

## STEAK AND EGG TACOS \$7/Pc

grilled carne asada, scrambled eggs, salsa  
verde, pickled red onion

## MINI TURKEY CLUB \$6/Pc

bacon, avocado, smoked turkey breast,  
chipotle mayo

## FRUIT SKEWERS \$5/Pc

watermelon, strawberry, pineapple, mint

# BRUNCH BUFFET

**\$65 Per Person**

Select One salad | Select Three Mains | Select Two Sides

## SALAD

Please choose one:

### CELESTE SALAD

mixed greens, summer berries, goat  
cheese, walnuts (gf) (v)

### CAESAR

romaine, caesar dressing, parmesan,  
croutons (v)

## MAIN

Please choose three:

### BACON

### SAUSAGE

### SCRAMBLED EGGS

egg whites + \$3/person

### GRILLED CHICKEN

### SPINACH AND TOMATO FRITTATA

egg whites + \$3/person

### CHICKEN AND WAFFLE

### ROASTED SALMON

## SIDES

Please choose two:

### FRENCH TOAST

### BREAKFAST POTATOES

### BREAKFAST DANISHES AND

### MUFFINS

### TOAST AND JAM

white bread, wheat bread, marble rye, english  
muffin. butter, grape, strawberry jelly

### SEASONAL FRUIT

### ROASTED SALMON

**\*\*All appetizers above require a minimum order of 2 dozen pieces each, unless otherwise noted**