
WEDDING MENU

TPC SAWGRASS
HOME OF THE PLAYERS



W E L C O M E

Welcome to TPC Sawgrass, where your wedding will not only be a special day, but a joyous, once-in-a-lifetime event filled with cherished memories. Our professional staff take a hands-on approach and will be here to assist you in every step of the way. From our incredible chef and your food selection, to the room set up and each of those small last minute details, our dedicated staff will ensure your event is perfect and unique.

Our extraordinary clubhouse is the perfect setting for your wedding and your photographer will have endless breathtaking views to capture your memories made on your day. Our team looks forward to working with you in planning your entire wedding experience!

Derek A. Sprague
General Manager



WEDDING PACKAGES

CEREMONY & COCKTAIL HOUR

Ceremony rehearsal day prior
Professional ceremony coordinator
Ceremony chairs
(Outdoor Natural wood folding chairs /Indoor Mahogany Chiavari chairs)
Portable sound system with up to two microphones
Fruited water station
Cocktail hour venue

\$5,000

Includes inclement weather back up
Does not apply to food and beverage minimum commitment

Professional Ceremony Coordinator

Choice of one

McCurry Events
904-616-4245
mccurryevents.com

First Coast Weddings & Events
904-739-8003
firstcoastweddings.com

Flaire Weddings
904-352-1832
flaireweddings.com



Ceremony and cocktail hour fees are subject to 25% service charge and sales tax, currently 6.5% (subject to change)

RECEPTION PACKAGES

RECEPTION PACKAGES

Reception venue
Complimentary valet
Catering Sales Manager to help plan and implement the reception
Wedding Getting Ready Rooms with personal attendant
Chef and bartender fees
Wooden dance floor and risers (indoors only)
House centerpieces and votive candles (available upon request)
Floor length linens with choice of color
Wedding cake*

Classic Cakes

904-246-6408

*Elaborate design may require an additional charge.
Size of wedding cake based on final guest count.



Cocktail Hour/Ceremony Offsite

One hour of passed hors d'oeuvres and bar service
High boys and low tables with chairs
House linens (choice of white or ivory)
Bartender fees

\$3,000

Includes inclement weather backup



Ceremony and cocktail hour fees are subject to 25% service charge and sales tax, currently 6.5% (subject to change)

CLASSIC PACKAGE

\$210 per guest

TO INCLUDE:

Four-hour standard brand bar

(4) Butlered hors d'oeuvres

Butler and tableside wine service

Plated salad and (1) single entree selection

Custom-designed wedding cake

Champagne toast



All food and beverage is subject to a 25% service charge and 6.5% sales tax.

STATELY PACKAGE

\$240 per guest

TO INCLUDE:

Five-hour deluxe brand bar

(4) Butlered hors d'oeuvres

Butler and tableside wine service

Plated salad and up to (3) single entrees or (1) duet option

Custom-designed wedding cake

Champagne toast

(2) Late-night snacks or (1) dessert station

Sparkler departure



All food and beverage is subject to a 25% service charge and 6.5% sales tax.

OPULENCE PACKAGES

\$280 per guest

TO INCLUDE:

Food and beverage for getting ready rooms (*up to \$300 value)

Five-hour premium brand bar

(1) Custom specialty drink (refer to list)

(6) Butlered hors d'oeuvres

Plated salad and up to (3) single entrees or

(1) duet option

Custom-designed wedding cake

Champagne toast

Veuve Clicquot Champagne toast for wedding couple

(2) Late-night snacks or (1) dessert station

Upgraded floor length linen

Upgraded white dance floor

Sparkler departure



Ceremony, cocktail hour and lawn usage are subject to 25% service charge and 6.5% sales tax.

PLATED OPTIONS

APPETIZERS

Additional charge. Please select one.

Yellow Tail Crudo	\$19
Red curried watermelon, black radish and candied lime	
Sweet Potato Gnocchi	\$17
Sous vide egg, oyster mushrooms, pancetta broth, brown butter	
Jumbo Mayport Shrimp	\$21
Whipped parsnips, stone fruit compote, cayenne maple gastrique	
Jumbo Lump Crab Tian	\$21
Heirloom tomato tartar, avocado, fennel salad, saffron hollandaise	

Light and refreshing serving of sorbet to cleanse the palate **\$6**

INTERMEZZO SALADS

Additional charge. Please select one.

Gathering of Baby Field Greens	
Crisp fried brie, cranberry compote, ginger-pear dressing	
Bibb Salad	
Red-wine poached pear, goat cheese truffles, walnut dressing	
Baby Green Bundle	
Berries, feta, pepitas, herb-lemon vinaigrette	
Caprese Salad	
Heirloom cherry tomato and mozzarella, baby arugula, EVOO, balsamic reduction, basil, focaccia crostini	
Whipped Burrata	
Grilled peach, watercress, spiced hazelnuts	

ENTREES

Pan-Roasted Grouper
Piquillo pepper puree
Miso Butter Sous Vide Filet
Trumpet mushrooms
Porcini-Dusted Roasted Chicken Breast
Mushroom consomme
Peach Tea-Brined Pork Loin
Bourbon au poivre
Jumbo Shrimp
Piperade sauce, paprika-tobacco onions
Grilled Cobia
Tropical fruit salsa
Braised Beef Short Rib
Cipollini onions and mushroom jus
Grilled Chicken Breast
Sun-dried tomato and gouda cheese crust
Fennel Encrusted Faroe
Island salmon, heirloom tomato shallot relish
Herb-Roasted Cauliflower Steak
Beluga lentil pilaf, caramelized pearl onions, red pepper mojo
Spinach, Morels & Ricotta Filled Cannelloni
Roasted tomato cream
Lobster Tail
(market price)

CLASSIC II PACKAGE

\$210 per guest

TO INCLUDE:

Four-hour standard brand bar
(4) Butlered hors d'oeuvres
Butler and tableside wine service
Custom-designed wedding cake
Champagne toast

ANTIPASTO

Assorted Italian Meats & Cheeses

Prosciutto, pepperoni, salami, provolone cheese, fontina cheese, buffalo mozzarella cheese

Accoutrements:

pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers and focaccia

SALAD

Apple & Blue Cheese Salad

Candied walnuts, dried cherries, endive, port wine dressing

Quinoa Salad

Toasted pumpkin seeds, roasted butternut squash, balsamic reduction, baby kale, artisan greens with Tillamook cheddar

Oven-Dried Tomatoes

Texas tarragon croutons, sugarcane vinaigrette

Selection of bread & butter

FEATURED ENTRÉES

Please select two. To include traditional accompaniments.

Additional entree \$12.00 per guest.

Braised Short Ribs

Wild mushroom bordelaise

Soy Marinated Salmon

White miso butter sauce

Free Range Herb and Garlic Roasted Chicken

Ajus

Rosemary and Garlic Crusted NY Strip Loin

Cafe au lait and horseradish sauce

Roasted Florida Grouper

Tropical fruit relish

Chef's selection of seasonal starch and vegetables

STATELY II PACKAGE

\$240 per guest

TO INCLUDE:

Five-hour deluxe brand bar
(4) Butlered hors d'oeuvres
Butler and tableside wine service

Custom-designed wedding cake
Champagne toast
(2) Late-night snacks or (1) dessert station
Sparkler departure

PASTA & RISOTTO STATION

Mushroom Agnolotti

Spinach, roasted grape tomatoes, garlic herb sauce

Conchiglie and Chicken

Asparagus, mushrooms, vodka tomato cream sauce

Braised Short Ribs

Smoked gouda risotto

Shrimp & Crab

Parmesan, heirloom tomato, parmesan cheese risotto

SALAD

Catalan Caesar Salad

Boquerones, toasted garlic chips, shaved manchego

Seasonal Mixed Greens Salad

Mixed greens, shaved vegetables, sherry vinaigrette

Heirloom Cherry Tomato Salad

CilieGINE, prosciutto, crisp focaccia

Selection of bread & butter

FEATURED ENTRÉES

Please select two. Additional entree \$12.00 per guest.

Chef-Carved Coffee Rubbed Tenderloin

Pink peppercorn demi, confit shallots and tomato relish

Pan-Seared Chicken Breast

Charred cippolini onions, pan jus

Aleppo Pepper Spiced & Seared Gulf Red Fish

Creole tomato and cilantro sauce

Chef-Carved Prime Rib

Truffle salt seasoned, au jus and horseradish sauce

Chef's selection of seasonal starch and vegetables

OPULENCE II PACKAGE

\$280 per guest

TO INCLUDE:

Food and beverage for getting ready rooms (*up to \$300 value)

Five-hour premium brand bar

(1) Specialty drink (See list)

(6) Butlered hors d'oeuvres

Butler passed and tableside wine service

Custom-designed wedding cake

Champagne toast

Veuve Clicquot Champagne toast for wedding couple

(2) Late-night snacks or (1) dessert station

Upgraded floor length linen

Upgraded white dance floor

Sparkler departure

SALAD

Traditional Caesar Salad

Parmigiano-reggiano station

Artisan Field Greens

Assorted berries, sun-dried cranberries, queso fresco, slivered almonds, raspberry vinaigrette

Heirloom Tomato, Fresh Mozzarella

Pickled onions, cucumbers, basil oil, balsamic drizzle

Selection of bread & butter

MEZZE STATION

Roasted Red Pepper Hummus, Baba Ganoush,

Freekeh Tabbouleh Salad

Garlic Parmesan Pita Chips, Crostini, Grilled Focaccia

Accoutrements:

assorted imported olives, dolmas,

feta cheese, assorted dried fruits, ras el hanout spiced mixed nuts

SEAFOOD DISPLAY

Chilled jumbo Mayport shrimp (4),

Jonah crab claws (2)

Cocktail sauce, horseradish & lemon wedges

CHEF CARVED FEATURE

Please select one.

Dill & Preserved Lemon-Crusted Salmon

Tzatziki sauce

Pastrami Spice-Rubbed Beef Tenderloin

Horseradish cream, mushroom demi

Sweet Soy Glazed Pork Loin

Apple mostarda

Roasted Chicken Breast

Corn and chipotle puree

FEATURED ENTRÉES

Please select two. Includes seasonal starch and vegetables

Cheese Ravioli

Peas, mushrooms, pesto cream sauce

Roasted Mahi-Mahi

Pineapple chutney

Grilled Flat Iron Steak

Chimichurri sauce

Baked Crab And Shrimp Crepes

Ricotta cheese and spinach

All food and beverage is subject to a 25% service charge and 6.5% sales tax.

WEDDING DAY BRUNCH BUFFET

Brunch 10:00 am to 1:30 pm

\$115 per guest

TO INCLUDE:

(2) Butlered hors d'oeuvres | Wedding cake | Champagne toast

MIMOSAS

Stocked with Florida fresh juices and berries.

WINE

House selections of red & white to compliment your meal.

SALAD

Please select one.

Mixed Field Greens

Poached pears, candied pecans, crumbled blue cheese, champagne vinaigrette

Iceberg Wedge

Tomatoes, feta, pickled onions, bacon, chopped eggs, jalapeno ranch

Traditional Caesar

JACKSONVILLE CRAFT BEERS

Latest seasonal brews from Jacksonville's vibrant craft brewing scene.

BLOODY MARYS

Fresh ingredient bar to include: ground black pepper, celery salt, hot sauces, tomato juice, Worcestershire sauce, lemons, limes, celery, olives, bacon and aromatic herbs.

NON-ALCOHOLIC

Coca-Cola products, San Benedetto still & sparkling water, Florida orange, grapefruit & cranberry juices

WAFFLE STATION

Accompaniments:

candied pecans, whipped cream, berries, chocolate chips, buttermilk chicken bites, butter rounds, sweet syrup, spicy syrup, variety of hot sauces

OMELET STATION

(Egg White and Egg Beaters® available)

Includes: smoked ham, cheddar cheese, baby spinach, button mushrooms, onions, vine ripe tomatoes, bell peppers, smoked bacon

ENTRÉES

Please select two.

Aleppo-Pepper Crusted Salmon

Apple mostarda

Herb-Crusted, Roasted Hanging Tender

Chermoula sauce

Blackened Pork Loin

Pancetta & apricot jus

ACCOMPANIMENTS

Chilled Mayport Shrimp (2), Oysters In Half Shell (2), and Crab Claw (1)

Accompanied by traditional cocktail sauce, mignonette, lemon wedges

-Grilled Marinated Mushrooms, Asparagus, Grape Tomatoes

-Fresh Fruit Display, Assorted Berries

-Breakfast Pastries, Breads & Muffins

BREAKFAST DISHES

-Smoked bacon, country sausage

-Herb-roasted fingerling potatoes

-Cheese blintz, blueberry compote

-Southwest Egg Skillets

Chorizo, pepper-jack cheese, tomatoes, scallions, crispy potatoes, jalapenos

SWEET CELEBRATIONS

- Cake & Champagne Toast

All food and beverage is subject to a 25% service charge and 6.5% sales tax.

HORS D'OEUVRES

VEGETABLE

Fried Brie and Raspberry
Hazelnut dust

Vegetable Spring Rolls
Ginger-sesame sauce

Ratatouille Stuffed Mushroom Caps*
Crisp Fried Avocado
Chipotle crema

Antipasti Skewers
Baby mozzarella, artichokes, olives and
sun-dried tomatoes

Tomato and Cucumber
Pumpnickel bread

Goat Cheese
Grapes and pistachio lollipops*

Roasted Beetroot
Goat cheese and candied pecan tart

Vegetable Ratatouille
Manchego cheese on
sourdough toast

Lightly Peppered Brie
Toasted brioche, berry compote

Tomato Fresco
Boursin cheese crostini

SEAFOOD

Lobster Fritters
Cajun remoulade

Coconut Shrimp
Sweet & sour pineapple sauce

Crab Cake
Fennel and pepper jelly

Jumbo Lump Crab and Corn Fritters
Charred jalapeño crema

Shrimp & Grit Cakes*

Homemade Salmon Gravlax
Tequila and dill, lime creme fraiche

Sesame-Seared Tuna
Mango-jicama, slaw and crisp wonton

Salmon And Dill Roulade
Brown Bread

Mayport Shrimp Cocktail*

MEAT

Beef Empanadas
Yogurt sauce

Mini Fried Chicken and Waffles
Maple glaze

**Rosemary Garlic-Rubbed
Lamb Chops**
Honey mustard sauce*

Beef Wellington
Horseradish cream

Chicken Quesadillas
Smoked tomato salsa

Pecan-Crusted Chicken
Spicy peach chutney

Crisp Brisket "Mac n Cheese"
Harissa dip

Indian Spiced Lamb Meatballs
Yogurt sauce

Fried Green Tomato BLT

Fried Pork Pot Stickers
Sweet chili dipping sauce

Chicken Sate
Thai peanut dipping sauce

Sesame Scallion Meatballs
Teriyaki sauce

Twice-Baked Fingerlings
Bacon and chives*

Spiced Duck Breast
Crisp wonton, pineapple chutney

Thai Beef Tenderloin Rolls*

Spiced Deviled Eggs
Crisp prosciutto*

**Prosciutto-Wrapped Champagne
and Mint Compressed Honeydew***

HORS D'OEUVRES STATIONS

Market Fresh Vegetable Crudités**\$10**

Baby carrots, red peppers, cucumber, celery, cauliflower, broccoli, grape tomatoes

ACCOUTREMENTS:

ranch dressing, Russian dressing, blue cheese dressing, yogurt dip

Mezze Station**\$14**

Roasted red pepper hummus, baba ganoush, freekeh tabbouleh salad Garlic parmesan pita chips, crostini, grilled focaccia

ACCOUTREMENTS:

assorted imported olives, dolmas, feta cheese, assorted dried fruits, ras el hanout spiced mixed nuts

Artisanal Cheese and Fruit Board**\$18**

Cheese, fruit chutney, honeycomb, fresh fruits, crostini, lavosh

Antipasto**\$18**

Assorted Italian meats and cheeses: Prosciutto, pepperoni, salami, provolone cheese, fontina cheese, buffalo mozzarella cheese

ACCOUTREMENTS:

pepperoncini, Italian black & green olives, roasted peppers, marinated mushrooms, artichoke hearts, sun-dried tomatoes, Italian herbs, olive oil, crackers, focaccia

Sushi & Sashimi**\$28**

Spicy tuna, crab & avocado roll, shrimp roll & vegetable roll
Daikon, carrot, wasabi & soy sauce

Poké Station**\$28**

Choice of tuna, snapper or bay scallops

Coconut milk, soy, fish sauce, lime juice, cane sugar, sweet chile, cilantro

Puffed wild rice, crispy quinoa, spiced chickpea, toasted coconut, diced avocado, pickled red onion

Raw Bar**\$39**

Fresh shucked oysters, stone crab claws and jumbo Mayport shrimp

Bloody Mary cocktail, cognac-dijon cream, calvados apple mignonette, lemon wedges

King crab claws and lobster tails available for an additional charge.



All food and beverage is subject to a 25% service charge and 6.5% sales tax.

SWEET ENDINGS

ARTWORK OF SWEET ENDINGS

\$18

Please select four

- Chocolate Bonbons
- French Macarons
- Chocolate Sacher Verrines
- Mr. & Mrs. Cake Pops
- Vanilla Bean and Lemon Panna Cotta
- Banana Creme Brulee
- Dulce de Leche Cheesecake
- Coconut Panna Cotta with
- Tropical Fruit
- Key Lime Curd with Graham Crumble and Glazed Blueberries
- Seasonal Fresh Fruit Tart
- Chocolate Ganache & Hazelnut Cake Bar
- Chocolate Cheesecake

ACTION STATIONS

Please select one

SKILLET COOKIE & ICE CREAM

\$15

Warm cookies served in a skillet with ice cream, chocolate syrup, caramel sauce

SELECTION OF COOKIES:

White chocolate chip macadamia nut, chocolate chip, oatmeal raisin

FRESH FRUIT DISPLAY

\$15

Selection of seasonal whole and sliced fruits & berries

BANANAS FOSTER

\$19

Sauteed bananas, butter, brown sugar, Florida orange juice and dark rum. Served with cream and pumpkin bread crouton

MINI DOUGHNUT STATION

\$21

Please select four

- S'mores
- Coffee Cake
- Peanut Butter
- Chocolate
- Maple Bacon
- Fruity Pebbles
- Sea Salt & Caramel
- Mint Chocolate Chip
- Cookies n' Cream
- Sambal & Maple
- Boston Creme
- Coconut
- Blueberry
- Frosted
- Dusted

DESSERT COCKTAIL BAR

\$15

per person for two hours

Perfect for the after dinner reception. This dessert bar features a selection of Irish Coffees, Dessert Liqueurs, Hot Toddy's, and Espresso Martinis. Designed for a night cap as a final toast to the evening.

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AFTER PARTY CELEBRATIONS

Soft Pretzels \$48 per dozen

With mustard and warm
cheese dipping sauce

Parmesan and Herb French \$48 per dozen

Fry Cups

Truffle ketchup

Mini Grilled Cheese \$48 per dozen

Chicken & Waffle Bites \$48 per dozen

Maple syrup

Beef Sliders \$60 per dozen

Cheddar cheese and onion jam

Flatbread Station \$16

Please select two

- Fig & caramelized onions, arugula & goat cheese
- Smoked brisket, spicy BBQ sauce, cheddar cheese, pickles
- Tomato & mozzarella, fresh basil Classic cheese pizza
- Classic pepperoni pizza

Popcorn Machine \$175

Old fashioned, freshly made buttered popcorn

Cotton Candy Machine \$175

KIDS MEALS

Children 12 and under.

All meals served with fresh fruit cup and macaroni & cheese.

\$25 per guest - Please select one.

Angus Beef Sliders

Chicken Tenders

Cheese Pizza

Grilled Cheese Sandwich

VENDOR MEALS

\$38 per guest

HOT MEAL

Chef's choice of hot meal

BEVERAGE STATION

DASANI water and assorted sodas and coffee

All food and beverage is subject to a 25% service charge and 6.5% sales tax.

BAR PACKAGES

House Wines:

Featuring a selection of sparkling and still wines from our award-winning wine list

Domestic Bottled Beers:

Michelob ULTRA, Miller Lite, Coors Light, Yuengling Lager, Blue Moon

Imported Bottled Beer:

Heineken, Stella Artois, Corona, Corona Light

Seasonal Local Micro Beers:

Intuition I-10 IPA,

Non-Alcoholic:

Coca-Cola products, Acqua Panna, San Benedetto, Starbucks coffee, Tealeaves teas

Vodka**Gin****Rum****Whiskey****Scotch****Bourbon****Tequila****Beer****STANDARD CLASSIC**

Tito's

Bombay Dry

Bacardi Superior

N/A

Dewar's

Evan Williams

Lunazul Blanco

1 Domestic, 1 Import

DELUXE STATELY

Tito's

Bombay Sapphire

Bacardi 4 Year / Bacardi Spiced

Crown Royal

Aberfeldy 12 Year

Elijah Craig

Lunazul Reposado

2 Domestic, 1 Import, 1 Local Brew

PREMIUM OPULENCE

Tito's

Bombay Sapphire/Hendrick's

Bacardi 8 Year/ Bacardi Spiced

Crown Royal

Johnnie Walker Black

Maker's Mark

Patron

3 Domestic, 2 Import, 1 Local Brew



All food and beverage is subject to a 25% service charge and 6.5% sales tax.

BAR PACKAGES (WINES)

Please select up to two white wines and two red wines. All packages are inclusive of current house Prosecco.

STANDARD CLASSIC

Firestone

Riesling, Central Coast, California

Guenoc

Sauvignon Blanc, Lake County, California

Guenoc

Cabernet, Lake County, California

Guenoc

Merlot, California

Michael Pozzan, 'Annabella'

Chardonnay, Napa Valley, California

Steele, Shooting Star

Pinot Noir, Lake County, California

Wente, 'Morning Fog'

Chardonnay, Livermore Valley, California

Wente, •southern Hills'

Cabernet Sauvignon, Livermore Valley, California



DELUXE STATELY

Meiomi

Chardonnay, Coastal California

Meiomi

Pinot Noir, Coastal California

Meiomi

Rose, Coastal California

Rickshaw

Chardonnay, California

Rickshaw

Cabernet, California

Rickshaw

Pinot Noir, California

Rickshaw

Sauvignon Blanc, California

Sebastiani

Chardonnay, Carneros, California

Sebastiani

Cabernet, California

Sebastiani

Pinot Noir, Sonoma Coast, California

Sebastiani

Red Zinfandel, Sonoma County, California

Sebastiani

Merlot, Alexander County, California

PREMIUM OPULENCE

Chalk Hill

Sauvignon Blanc, Sonoma Coast, California

Banshee

Chardonnay, Sonoma Coast, California

Banshee

Sauvignon Blanc, Sonoma Coast, California

Banshee

Cabernet, Napa Valley, California

Banshee

Pinot Noir, Sonoma Coast, California

Michael Pozzan, • Annabella'

Cabernet Sauvignon, Napa Valley, California

Rodney Strong, "Charlotte's Home"

Sauvignon Blanc, Sonoma, California

Rodney Strong, Russian River Valley

Pinot Noir, California

Steele, 'Cuvee'

Chardonnay, California

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BAR PACKAGE UPGRADES

Minimum of 75 guests

SIGNATURE COCKTAILS

\$10

Per person

Choose two drinks from our list of signature cocktails. Cocktails can be renamed for each event.

(For Classic and Stately packages)

DRINK LIKE A LOCAL

\$16

Per person for two hours

Experience the best that North Florida has to offer. Upgrade your package to feature local spirits from around the area that includes the following:

St. Augustine Distillery Vodka, Gin, Bourbon, and Pot Still Rum., Manifest Distillery Rye Whiskey.

This package also includes beer from Veterans United Craft Brewery.

THE OLD FASHIONED / BOURBON BAR

\$17

Per person for two hours

The best way to start your cocktail hour is with an Old Fashioned. These Old Fashioneds will be crafted with a variety of specialty bourbons. This package also includes specialty created ice cubes.

*Custom logo, or monogrammed ice cubes available for an additional fee.

"MAC" & CHEESE BAR- MACALLAN SCOTCH AND CHEESE DISPLAY

\$24

Per person for two hours

Discover the complex flavors of Scotch by enjoying tastings of whisky from the Macallan portfolio. This bar is paired perfectly with a selection of fine cheeses to dive even further into the nuances that Scotch has to offer.

INFUSED WATER STATION

\$75

Per 100 guests

Refreshing waters infused with fruits and herbs that compliments any outside reception or cocktail hour.

Choose Three:

- Strawberry, lime, cucumber
- Citrus and cilantro
- Rosemary and grapefruit
- Strawberry, lemon, basil
- Pomegranate and lime

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