

UNION SQUARE | 54 EAST 13TH

Everything's Take



GROUP PACKAGES
2025

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

\$55 PER PERSON
for 2 hours

\$25
each additional hour

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

PREMIUM

\$75 PER PERSON
for 2 hours

\$35
each additional hour

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

PLATINUM

\$95 PER PERSON
for 2 hours

\$45
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

SWEET BOURBON

strong, smooth, complex

Maker's Mark Bourbon, Plantation Pineapple Rum, Allspice Dram, Pineapple-gum syrup, Angostura & Black Walnut bitters, Smoked with Cherry Wood

POMEGRANATE SPRITZ

light, effervescent, refreshing

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

EJ ESPRESSO MARTINI

coffee, bittersweet, rich

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

JUST PEACHY

bright, plush, summery

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

CHOCOLATE NEGRONI

chocolate, bitter, robust

Cacao-infused Campari, Gin, Sweet Vermouth, Chocolate bitters

ROSEMARY DAIQUIRI

refreshing, easy, crisp

White Rum, Lime juice, Rosemary syrup, Rhubarb bitters

HIBISCUS MULE

light, tart, crisp

Tito's, Lime juice, Ginger Shrub, Hibiscus Ginger Beer

SPRING FLING

floral, crisp, balanced

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

BLUSHING GIN & TONIC

color-changing, tangy, bubbly

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

BEE STING

fiery, velvety, sour

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

ISLAND OLD-FASHIONED

smooth, toasty, strong

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

TAMARINDO PICANTE

spicy, sweet, sour

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

LAVENDER LEMON DROP

light, tart, vibrant

Citrus Vodka, Lemon juice, Tripel Sec, Lavender syrup

SAGE & CHAI

soft, crafty, herbaceous

Chai Tea-infused Gin, Lemon juice, Drambuie, Sage syrup, Egg White, Orange bitters, Nutmeg

OPEN BAR SPIRITS

PRO

Skyy Vodka
Hornitos Tequila
New Amsterdam Gin
Trader Vic's White Rum
Jim Beam 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 AIOLI	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

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

VEG = Vegetarian

GF = Gluten-Free

V = Vegan

V* = can be made vegan

 spicy

THANKS FOR THE OPPORTUNITY!



For any questions, please email
events@everythingsjake.com