



Private Event Menus



Brunch Events

PLATED BRUNCH

choice : two small plates, three entrées 65 pp

BUFFET BRUNCH

choice: two small plates, three entrées 58 pp

buffet replenished for one hour

SMALL PLATES

BISCUITS AND GRAVY

buttermilk biscuits smothered in sausage gravy

GRIT TOTS

sausage gravy, house hot sauce, gruyere cheese

VEGETABLE PLATTER

selection of fresh vegetables served with ranch

DEVIL EGGS

classic preparation

FRIED GREEN TOMATO

bacon, pimento cheese, buttermilk ranch

SHRIMP COCKTAIL +2PP

served with lemon and cocktail sauce

WHIPPED RICOTTA

confit tomato, crispy garlic, sage, nashville hot drizzle

SMOKED CARROTS

radish, dill, mint, tzatziki, hot honey

CAESAR SALAD

cornbread croutons, romaine, parmesan

MIXED GREEN SALAD

mesculine mix, arugula, tomato, carrots, cucumber, simple cider vinaigrette

BLT CHOP

iceberg, romaine, tomato, cucumber, bacon, ranch, crispy shallots

FRUIT PLATTER

CHICKEN WINGS +3PP

nashville hot garlic parmesan, ranch, pecorino

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee



Brunch Events

\$2 per person includes biscuit service during entrées

ENTRÉES

COUNTRY BREAKFAST

choice of bacon or sausage, scrambled eggs, buttermilk biscuit, breakfast potatoes

JAMBALAYA ^{GF}

smoked chicken, andouille sausage, shrimp, spicy tomato stew, rice

OPEN FACE LOBSTER BISCUIT +5PP

knuckle and claw meat, fried green tomato, dill, scrambled eggs, lemon thyme hollandaise, on a butter milk biscuit

STRAWBERRY SHORTCAKE

buttermilk biscuit, strawberries, lemon zest, whipped cream

BISCUIT SANDWICH

choice of bacon or sausage, egg, cheddar

NEST CLASSIC BONELESS BUTTERMILK FRIED CHICKEN AND WAFFLES

served with honey hot sauce and bourbon maple syrup

SEASONAL FRENCH TOAST

CRAVE FRIED CHICKEN SANDWICH

fried chicken breast, sriracha aioli, lettuce, pickle, brioche bun

SHORT RIB HASH +3

cheesy potato hash, peppers and onions, short ribs

CORNMEAL FRIED CATFISH

chipotle remoulade, tarter sauce, french fries

DESSERTS

ASK EVENT MANAGER FOR PRICING TO ADD ON SPECIALTY DESSERTS

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee



Lunch Events

Available Tuesday - Friday between 1130-330pm

Buffet \$38 | Buffet replenished for 45 minutes | Plated for groups of 20 and under \$38

SMALL PLATES

KAYTRINS BISCUITS

buttermilk biscuits served with honey butter

BISCUITS AND GRAVY

buttermilk biscuits smothered in sausage gravy

GRIT TOTS

sausage gravy, house hot sauce, gruyere cheese

DEVIL EGGS

classic preparation

FRIED GREEN TOMATO

bacon, pimento cheese, buttermilk ranch

CRAB DIP +5PP

crab, pimento cheese, old bay crackers

FRIED GREEN TOMATOES

bacon, pimento cheese, buttermilk ranch

CHICKEN WINGS +3PP

nashville hot garlic parmesan, ranch, pecorino

CAESAR

shaved pecorino, cornbread croutons

MIXED GREEN SALAD

masculine mix, cherry tomato, cucumber, carrots, simple cider vinaigrette

ENTRÉES

STRAWBERRY SALAD

spiced pecans, goat cheese, pickled radish, arugula, citrus balsamic vinaigrette

SMOKED CHICKEN SALAD SANDWICH

arugula, bacon, holy trinity on sourdough

GRILLED MEDITERRANEAN

grilled chicken, tzatziki, arugula, feta, pickled onion, confit tomatoes

NASHVILLE HOT

fried chicken breast dipped in nashville hot oil, coleslaw, pickles

CRAVE

fried chicken breast, spicy mayo, lettuce, bread & butter pickles

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee



Lunch Events - Continued

Available Tuesday - Friday between 1130-330pm

Buffet \$38 | Buffet replenished for 45 minutes | Plated for groups of 20 and under \$38

ENTRÉES

FISH N' CHIPS

cornmeal fried catfish, tarter sauce, french fries

NOLA SHRIMP N' GRITS* GF

new orleans style bbq, pickled peppers, stone ground grits

JAMBALAYA* GF

andouille sausage, smoked chicken, shrimp, holy trinity, rice, spicy tomato stew

HOT CHICK

mac & cheese topped with boneless fried chicken, bacon, hot sauce, ranch, grated gruyere

BONELESS BUTTERMILK FRIED CHICKEN

cole slaw, french fries

PASTA PRIMAVERA VEG

seasonal vegetables, white wine butter garlic sauce

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee



Cocktail Event

must be purchased with a minimum of a two hour bar package
select three \$30 pp, select six \$48 pp, select eight \$64 pp | food replenished for 90 minutes

HOT OPTIONS

KAYTRINS BISCUITS

buttermilk biscuits served with honey butter

BISCUITS & GRAVY

buttermilk biscuits served with sausage gravy

GRIT TOTS

sausage gravy, hot sauce, gruyere

FRIED GREEN TOMATOES

bacon, pimento cheese, buttermilk ranch

NEST FRIES

chicken gravy, bacon, cheddar cheese

FRENCH FRIES

classic preparation

FRIED CHICKEN TENDERS

served with honey hot sauce and ketchup

STRIP STEAK CROSTINI +2PP

truffle aioli, pecorino

CRAB DIP +5PP

crab, pimento cheese, old bay crackers

FRIED CHICKEN SLIDERS

buttermilk fried chicken on a slider roll, honey hot sauce drizzle
(gluten free chicken sandwiches available)

JAMBALAYA CROQUETTE

served with remoulade

HOT CHICK MAC AND CHEESE

macaroni and cheese, boneless buttermilk fried chicken, hot sauce, ranch, bacon

LOBSTER TOAST +5PP

lemon tarragon lobster salad, griddled cornbread, fresh herbs

COLD OPTIONS

DEVEILED EGGS

classic preparation

SHRIMP COCKTAIL +2PP

GOAT CHEESE BALLS

rolled in candied pecans

BRUSCHETTA

tomato, smoked garlic balsamic, toast points

FRUIT PLATTER

VEGETABLE PLATTER

CHARCUTERIE BOARD + 10PP

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee



Dinner Events - Plated

choice: two small plates, one salad, three entrées, one dessert \$72 pp

SMALL PLATES

KAYTRINS BISCUITS

buttermilk biscuits served with honey butter

BISCUITS AND GRAVY

buttermilk biscuits smothered in sausage gravy

GRIT TOTS

sausage gravy, house hot sauce, gruyere cheese

VEGETABLE PLATTER

selection of fresh vegetables served ranch

DEVIL EGGS

classic preparation

FRIED GREEN TOMATO

bacon, pimento cheese, buttermilk ranch

SHRIMP COCKTAIL +2PP

served with lemon and cocktail sauce

WHIPPED RICOTTA

confit tomato, crispy garlic, sage, nashville hot drizzle

SMOKED CARROTS

radish, dill, mint, tzatziki, hot honey

CHICKEN WINGS +3pp

nashville hot garlic parmesan, ranch, pecorino

CAESAR SALAD

cornbread croutons, romaine, Parmesan

MIXED GREEN SALAD

mesculine mix, arugula, tomato, carrots, cucumber, simple cider vinaigrette

BLT CHOP

iceberg, romaine, tomato, cucumber, bacon, ranch, crispy shallots

CRAB DIP +5PP

crab, pimento cheese, old bay crackers

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee

Dinner Events – Plated Continued

*two small plates, one salad, three entrées, one dessert 72 pp
add on biscuit service +2PP*

ENTRÉES

NOLA STYLE SHRIMP AND GRITS ^{GF}

pickled peppers, stone ground grits, nola style garlic butter sauce

JAMBALAYA ^{GF}

smoked chicken, andouille sausage, shrimp, spicy tomato stew, rice

HERB ROASTED CHICKEN ^{GF}

lemon confit fingerling potato, garlic green beans

LOBSTER MACARONI AND CHEESE +MP PP

lobster fennel cream sauce, lemon tarragon biscuit crumble

SLICED NY STRIP STEAK +5PP

garlic whipped potato, worcestershire butter, garlic green beans

NEST CLASSIC BONELESS BUTTERMILK FRIED CHICKEN

mashed potato, cajun green beans, house hot sauce

SALMON ^{GF}

jalapeño creamed corn, texas caviar, green tomato salsa verde

APPLE SMOKED PORK LOIN

whipped potato, cherry pepper glaze, smoked carrots

SHORT RIBS +3PP

redwine braised short ribs, crispy onions and garlic, whipped potato

PRIME RIB +8PP

whipped potato, horseradish cream, broccolini

SEABASS +8PP

green beans, lemon confit potato

DESSERTS

KEY LIME TARTS

STRAWBERRY SHORTCAKE

macerated strawberries, buttermilk biscuit, lemon zest

ask the event coordinator for pricing on these specialty desserts:

VILLIA ITALIA PASTRY & COOKIE TRY

VILLA ITALIA CELEBRATION CAKE

choice of funfetti, chocolate peanut butter, death by chocolate, vanilla strawberry, carrot cake.
inquire about other custom flavors; ask event coordinator for pricing on specialty dessert orders

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee



Dinner Events - Buffet

*select two small plates, three main courses, two sides, one dessert \$68 pp
buffet replenished for one hour*

SMALL PLATES

CAESAR SALAD

cornbread croutons, romaine, Parmesan

MIXED GREEN SALAD

mesculine mix, arugula, tomato, carrots, cucumber, simple cider vinaigrette

BLT CHOP

iceberg, romaine, tomato, cucumber, bacon, ranch, crispy shallots

STRAWBERRY SALAD

spiced pecans, goat cheese, pickled raddish, arugula, citrus balsamic vinaigrette

KAYTRINS BISCUITS

buttermilk biscuits served with honey butter

BISCUITS AND GRAVY

buttermilk biscuits smothered in sausage gravy

GRIT TOTS

sausage gravy, house hot sauce, gruyere cheese

VEGETABLE PLATTER

selection of fresh vegetables served with ranch

DEVIL EGGS

classic preparation

FRIED GREEN TOMATO

bacon, pimento cheese, buttermilk ranch

SHRIMP COCKTAIL +2PP

served with lemon and cocktail sauce

WHIPPED RICOTTA

confit tomato, crispy garlic, sage, nashville hot drizzle

SMOKED CARROTS

radish, dill, mint, tzatziki, hot honey

CHICKEN WINGS +3pp

nashville hot garlic parmesan, ranch, pecorino

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee

Dinner Events – Buffet Continued

select two small plates, three main courses, two sides, one dessert \$68 pp
buffet replenished for one hour

MAIN COURSES

APPLE SMOKED PORK LOIN

PAN-SEARED SALMON +2PP

jalapeño creamed corn, texas caviar, green tomato salsa verde

JAMBALAYA GF

smoked chicken, andouille sausage, shrimp, spicy tomato stew

CORNMEAL FRIED CATFISH

chipotle remoulade, tarter sauce

LOBSTER MAC AND CHEESE +MP PP

lemon tarragon breadcrumbs

NEST SIGNATURE BONELESS FRIED CHICKEN

honey hot sauce

HERB ROASTED CHICKEN

chicken gravy

SMOKED PRIME RIB +8PP

horseradish cream, rosemary au jus

BROILED COD

confit tomatoes, capers, white wine garlic sauce

VEGETARIAN PASTA v

SHRIMP AND GRITS

new orleans style garlic butter sauce

SIDES

WHIPPED POTATO GF

MACARONI AND CHEESE

SMOKED CARROTS

honey butter glaze

MACARONI SALAD

GARLICKY GREEN BEANS

BACON BRAISED COLLARD GREENS

COLE SLAW

FRENCH FRY BAR +2 PP

sriracha mayo, sausage gravy, truffle aioli

DESSERTS

KEY LIME TARTS

STRAWBERRY SHORTCAKE

macerated strawberries, buttermilk biscuit, lemon zest

ask the event coordinator for pricing on these specialty desserts:

VILLIA ITALIA PASTRY & COOKIE TRY

VILLA ITALIA CELEBRATION CAKE

choice of funfetti, chocolate peanut butter, death by chocolate, vanilla strawberry, carrot cake.
inquire about other custom flavors; ask event coordinator for pricing on specialty dessert orders

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee



Bar Packages

minimum of two hours

all packages are priced per person and are for parties of twenty or more

LIQUOR, WINE AND BEER PACKAGE \$45

\$17 each additional hour

Liquor Options (see offerings below)

Draft Beer

Bottled Beer

Select 3 House Wine or Prosecco

WINE, BEER & SODA PACKAGE \$30

\$12 each additional hour

Draft Beer

Bottled Beer

Select 3 House Wine or Prosecco

BOTTLED BEER

Corona Extra, Heineken, Heineken 0.0 (Non-alcoholic), Miller Light, High Noon

WINE

Red: Cabernet Sauvignon, Pinot Noir, Malbec, Chianti

White: Pinot Grigio, Sauvignon Blanc, Chardonnay, Riesling

Prosecco, Sparkling Rose

please talk with the events manager for select specialty wine and pricing

SPIRITS

VODKA | ALB Vodka, Tito's, Ketel One

GIN | Tanqueray, Hendricks

RUM | Plantary White, Captain Morgan Spiced Rum, Plantaray Dark

TEQUILA | Casamigos Blanco, El Tequileño Blanco, El Tequileño Reposado

WHISKEY & BOURBON | Makers Mark, Woodford Reserve, High West, Tullamore Dew

SCOTCH | Dewar's White Label, Glenlivet

please talk with the events manager for select specialty spirits and pricing

SIGNATURE ADD-ON OPTIONS

Welcome Cocktail | \$15 per person | \$6 per person with bar package

MOCKTAIL PACKAGE

\$14 per person / \$5 per person with bar package

please talk with events manager for select specialty mocktails available

SARATOGA WATER

\$6 per person | bottled saratoga flat & sparkling water

COFFEE & TEA STATION

\$4 per person | includes drip coffee, tea options

CAPPUCCINO BAR PACKAGE

\$8 per person | includes drip coffee, tea, cappuccinos, espressos, cortados and flat whites

MIMOSA BAR

\$24 first two hours | \$10 each additional hour | two juice options

MIMOSA AND BLOODY MARY BAR

\$30 first two hours, \$12 each additional hour | two juice options & Bloody Mary fixin's

LEMONADE STATION

\$18 per person for two hours, \$8 pp each additional hour | classic & strawberry | fruit, herb selections

BOURBON TASTING

speak to event manager about our bourbon tasting add on package

all events are subject to a 22% gratuity, 8% NYS sales tax and a 5% administrative fee

Ziemann Hospitality Event Information

HOW ARE YOUR EVENTS PRICED?

There is a room rental fee for the event spaces, and all our event food and beverage package pricing is quoted per person unless otherwise stated.

IS THERE REDUCED PRICING FOR CHILDREN?

Yes, we do have reduced event package pricing for children but have limited children's options. What fees are associated with event costs? All pricing is subject to 8% sales tax, 5% administration fee and 22% gratuity. There is also a 4% transaction fee added when using a credit card.

DO YOU NEED A CREDIT CARD ON FILE FOR AN EVENT?

Yes, in the event that guests are paying cash or by check for their event, a credit card is still needed on file for incidentals.

WHAT IS THE 5% ADMINISTRATION FEE FOR?

This fee is for the administrative costs associated with planning an event. All our event package pricing is quoted per person unless otherwise stated.

WHAT IS REQUIRED FOR BOOKING AN EVENT WITH ZIEMANN HOSPITALITY?

Once you decide to book with us, we request a non-refundable deposit for the event rental and a signed event contract, which will be provided by the event manager. Once these are received, your event time and date will be locked in.

HOW MUCH IS THE DEPOSIT?

The amount of the deposit varies depending on the event space and rental timeframe. The event manager will provide deposit pricing.

HOW LONG IS AN EVENT RENTAL FOR?

Event Space Rental pricing is for three hours with an additional half hour set up time for a total of 3.5 hours unless otherwise stated. If you are interested in having the space for additional time, please let the event manager know so pricing can be discussed for additional time. Please speak with the events manager if you need additional time for set-up. This cannot always be accommodated, but we are happy to try to make arrangements even if its to drop off decorations ahead of time!

DOES THE MENU CHANGE FROM TIME OF BOOKING?

Event package options are subject to change due to seasonal changes and market price fluctuations. Some food and beverage options do have an additional cost per person because of a higher market cost to offer those options.

ARE ANY NON-ALCOHOLIC DRINKS INCLUDED IN THE PACKAGES?

Event food package pricing includes soda only.

WILL THE FINAL BILL BE DIFFERENT FROM THE INITIAL INVOICE?

Most times, the final invoice will be different from the initial invoice sent at time of booking. Ziemann Hospitality sends an initial invoice reflecting projected pricing. This pricing may change as event details are finalized. A final bill will be reflective of any deposits received or changes made to the event structure as well as any pricing differences for food / beverage add-ons. The final guest count provided by the guest will also be accounted for in the final invoice.

DO YOU PROVIDE TABLE SETTINGS, DECORATIONS, LINENS OR FLORALS?

The restaurant does not provide decorations, but does provide serveware and tableware for events in the restaurant. Ziemann Hospitality partners with local vendors for floral arrangements, linens, balloon artistry and baked goods for special occasions. There is a 5% administration fee added to the cost of outside vendor orders coordinated by the event manager.

WHAT DECORATIONS CAN I BRING IN FOR MY EVENT?

Any decorations that will not peel paint or damage the restaurant property is permitted, however we do not permit confetti or open flames. Please speak with the event manager for any detailed questions regarding decorations.

CAN I TAKE PICTURES OR VIDEOS OF MY EVENT?

Yes, you can take pictures and / or videos of your event in a Ziemann Hospitality establishment. Ziemann Hospitality reserves the right to use any imagery, photography or video footage taken at their establishments for the purpose of social media marketing.