



# Weddings at

WILLIAMSBURG

# moxy

Bar Lab  
Hospitality

\*MENUS ARE SEASONAL AND SUBJECT TO CHANGE



# lilistar



## CAPACITY

INDOOR SEATED 60

OUTDOOR SEATED 120

TOTAL SEATED 180

INDOOR RECEPTION 100

OUTDOOR RECEPTION 200

TOTAL RECEPTION 300







# MESBA



## CAPACITY

MAIN RESTAURANT SEATED 68

MAIN RESTAURANT RECEPTION 200

PRIVATE DINING ROOM

SEATED 24

RECEPTION 30



# BAR BEDFORD GARDEN



**CAPACITY**  
SEATED 100  
RECEPTION 150



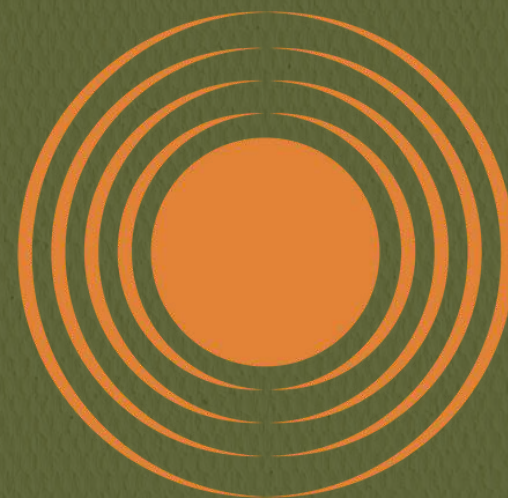


# iolene

SOUND ROOM



**CAPACITY**  
RECEPTION 150





# **WEDDING PACKAGE**

**\$300 PP**

**5 PASSED CANAPES FOR 1 HOUR & CHEESE PLATTER**

## **FAMILY STYLE DINNER**

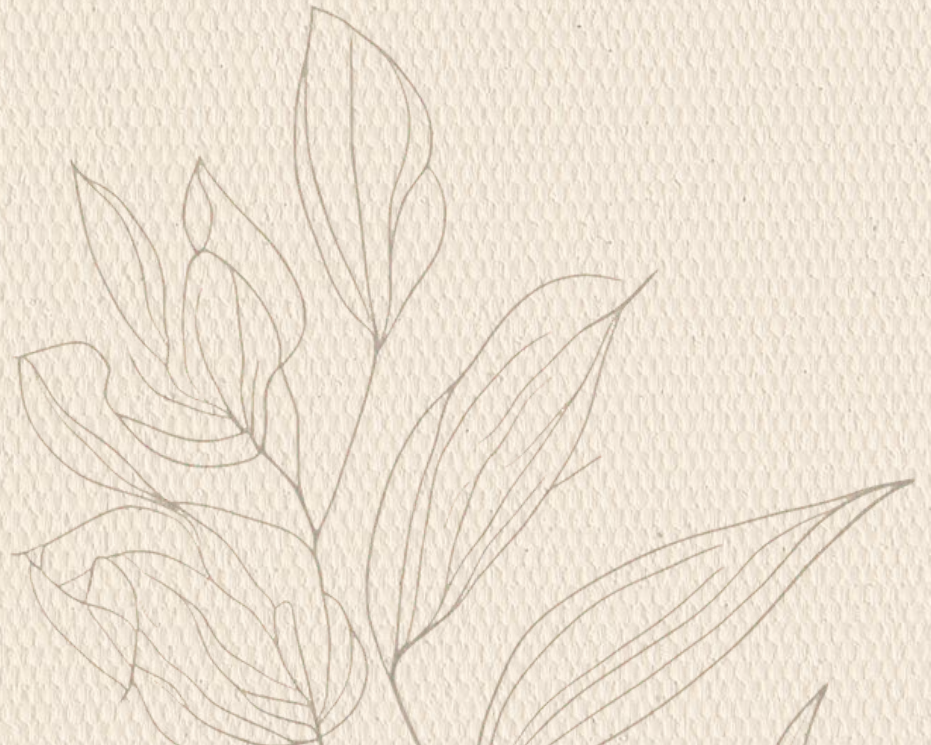
STARTERS

3 APPETIZERS

2 MAINS

DESSERT

**6-HOUR CLASSIC OPEN BAR**





## **PASSED CANAPES**

### **SELECT 5**

SLIDERS HARISSA AIOLI AND ASHKENAZI PICKLES

FALAFEL BAO TAHINI SAUCE (V)

CAULIFLOWER FRITTERS RED PEPPER CHILE TAHINI (V)

TANDOORI CHICKEN SKEWERS ZUCCHINI TZATZIKI (GF)

LAMB KEBAB CINNAMON SKEWERS, TAHINI (GF), +\$5 PP

SHRIMP SKEWER / HARISSA, TZATZIKI, +\$3PP

ARANCINI / MUSHROOM, FREEKAH (VEG)

BRUSCHETTA, CRISPY BAGUETTE, ELI'S BABA GANUSH, FRESH HERBS (V)

PANI PURA TUNA AVOCADO, CILANTRO

FLUKE TARTARE RED ENDIVE AND BEET TARTARE, PISTACHIOS (GF)









# FAMILY STYLE DINNER MENU

## **NISHNUSHIM (STARTER)**

FRENA BREAD SOUR CREAM, ZHOGE

HAMOUTZIM VEGETABLES FROM UNION SQUARE FARMERS MARKET

## **YALLA (APPETIZERS / SELECT 3)**

OCTOPUS, SMOKED ONION, GREEN SHATTA

TUNA SASHIMI, FRESH HERBS, DATES, LABANE

ELI'S BABA GANOUSH, 2.0 HAR BRACHA TAHINI, FRESH HERBS

FENNEL SALAD, PRESERVED LEMON, PISTACHIO, EAST JERUSALEM PARMESAN

## **MESIBA (ENTREES / SELECT 2)**

CABBAGE / VEGAN LABNEH, PICKLED FENNEL (VEGAN)

BRANZINO / SHAVED FRESH ARTICHOKE, SYRIAN OLIVES

CHICKEN MUSAKHAN / LAFFAH BREAD, AMBA & SPINACH SALAD

RIB EYE [+\$15 PP]

LAMB NECK [+\$10 PP]

KREPLACH / CHARRED RICOTTA, HAZELNUTS & LEEKS (VEGETARIAN)

HEAD-ON PRAWNS / SHRIMP FREEKAH RISOTTO

## **DESSERT**

CHEESECAKE

CHOCOLATE MOUSSE



# STATIONS ADD ONS

*\*ADDITIONAL CHEF FEE OF \$250 PER STATION*

## **SALAD STATION \$20 PP**

*CHOOSE 2*

WILD GRAIN SALAD WITH DRIED FRUIT,  
CHEESE, FRESH HERBS  
GARDEN SALAD WITH FRESH MESCLUN MIX,  
HOUSE VINAGARETTE  
FENNEL SALAD  
ISRAELI SALAD

## **RAW BAR STATION \$40PP**

EAST AND WEST COAST OYSTERS  
SHRIMP COCKTAIL, COCKTAIL SAUCE  
MARKET SASHIMI

## **CHEESE STATION \$25PP**

ARTISAN CHEESES, SPREADS, HONEY,  
NUTS, SEEDS, BREAD

## **MEZZE \$25PP**

HUMMUS, TAHINI, BABA GHANOUSH,  
VEGETABLES, PITA CHIPS, PICKLES  
FALAFAL ADD ON +\$5 PP  
ISRAELI SALAD + \$5 PP

## **CARVING \$40PP**

*SERVED WITH DIPS*

*SELECT ONE*  
WHOLE CHICKEN  
LEG OF LAMB  
TENDERLOIN  
MARKET FISH

*\*INCLUDES TWO SIDES*

ROASTED POTATOES, ASPARAGUS, CAULIFLOWER,  
MUSHROOMS

## **PITA STATION \$35PP**

*SERVED WITH PITA & CHEF'S ACCOMPANIMENTS*

*SELECT ONE*  
CHICKEN MUSAKHAN  
GRILLED MUSHROOM  
ROASTED CAULIFLOWER  
SLOW ROASTED LAMB

## **DESSERT STATION \$15 PP**

*CHOOSE 2*  
MALABI CUPS  
CHOCOLATE MOUSSE CUPS  
PAVLOVE BITES  
CHEESECAKE





## **WE CAN ALSO HOST:**

Rehearsal Dinners / Welcome Events  
(up to 150 guests)

Bride / Groom Suites  
(up to 50 guests)

Afterparties  
(up to 200 guests)

Post Wedding Brunches  
(up to 150 guests)





For more information,  
please email [eventsbk@bar-lab.com](mailto:eventsbk@bar-lab.com)