

ARDEN's

158 rowayton avenue



for an intimate experience, like dinner at a friends

ARDEN's

the space





at arden's, we love to make you feel at home & we love a good party.

our private events feel just like that:

a party "at home."



the venue

our 300 sq foot space is a unique setting for celebrations of all kinds, we offer a variety of seating configurations based on your party size and vision.



the food

we believe good ingredients deserve to shine. event menus are seasonally inspired & thoughtfully developed. food is served family-style in keeping with our community spirit.



the vibe

given our small size, our space is best suited for those who don't mind getting cozy! casual is our middle name.



the special touches

we offer custom florals, entertainment, & more to make your party one that guests will write home about.

the special touches:

it's all in the details & let us take them off your plate!



bartending & full-bar set-up \$350

we are a byob establishment, but our mixologists can design custom cocktails based on your preferences. we can also set-up a full bar to serve your alcohol.*

floral arranging \$250

if you've visited us before, you know we have a thing for flowers! we can design seasonal simple arrangements in your preferred color scheme.

wine service \$100

for our passionate wine enthusiasts, we offer formal table wine service and pour throughout the evening.*

live entertainment \$1000-\$1500

good music sets the tone for the occasion we have a variety of musicians available from acoustic to bossa nova to vinyl djs and more.

photographer \$500

disconnect from your devices and let us capture the memorable moments. our photographer will be on site for two hours and will send photos within one week of event.

bouquet bar \$35 per person (minimum 12 people)

our partner 'stems & co's' 'bouquet bar' includes a variety of personalized, seasonal blooms and greens to coordinate with your event.

cake plating fee \$100

for any outside desserts*

coffee & espresso service \$100

drip, decaf, espresso based drinks, & tea options available*

*25% gratuity on food & bev services, 5% admin fee, & sales tax



the important stuff:

our private events require a space rental fee and food minimum. we offer the following event formats:

- seated dinner (up to 30 guests)**
- cocktail party (up to 50 guests)**
- brunch/ lunch (up to 20 guests)**
- tea time (up to 20 guests)**

rental fee

includes one hour of set-up time (an hour prior to the event start) + three hours of event time + two arden's team members. all events must conclude by 11 pm.

- weeknight evenings (sun-thurs) \$1,500**
- weekend evenings (fri & sat) \$1,800**
- afternoons (from 1:30 pm on) \$1,300**

food minimums

- evening (dinner or cocktail) \$1,800**
- brunch / lunch \$1,400**
- tea time \$1,000**

(25% gratuity on food & bev services, 5% admin fee, & sales tax)

set the table

tablecloths:

white mudcloth

napkins:

arden's signature indigo hand-dyed

glassware:

stemless clear glass wine & cocktail sized glasses

falcon enamel blue tumblers



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2024 private events sample menu, items change seasonally, please inquire

brunch/lunch menu

\$65 per person

served family style

beverages (pick one)

- drip or iced coffee
- fresh squeezed grapefruit juice, orange juice, or arnold palmer

toasts (pick two)

- avocado, citrus, chili crisp, arugula
- prosciutto, fig, burrata, basil, hot honey
- smoked salmon, capers, dill, marinated goat feta

sandwiches (pick two)

- BLT-A bacon, lettuce, tomato, avocado, mayo
- shredded chicken, spicy chili mayo, scallions, microgreens
- hummus, avocado, cucumber, pickled red onion, microgreens, herb tahini
- tuna conserva, tapenade, pickled red onion, cucumber, radish, serrano, arugula

salads (pick one)

- shaved brussel sprouts, parmesan, toasted pine nuts, lemon vinaigrette
- kale, delicata squash, farro, radicchio, avocado, toasted pumpkin seeds, sherry vinaigrette
- grilled baby artichoke, cannellini beans, aioli, garlic chips, lemon vinaigrette
- grapefruit, arugula, pickled red onion, toasted pistachios, citrus vinaigrette

dessert (pick one)

- chocolate olive oil cake (gf/df)
- almond cake, whipped cream, fresh berries
- key lime pie, whipped cream
- carrot cake, cream cheese frosting
- assorted cookie platter
- vegan chocolate pudding, fleur de sel (gf/df)

\$10 add-on per person for one additional item from appetizers, salads, sides or desserts

\$15 add-on per person for one additional main

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2024 private events sample menu - items change seasonally, please inquire

dinner menu
\$85 per person
served family style

passed starters (pick two)

- tuna conserva on cucumber, serrano, micro cilantro
- smoked salmon on cucumber, goat feta, capers, dill
- kimchi grilled cheese bites
- BLT bites
- avocado toast bites

appetizers (pick one)

- grilled baby artichoke, cannellini beans, aioli, garlic chips, lemon
- prosciutto and burrata plate with figs, grilled sourdough
- house hummus, crudite, zaatar pita crisps

salads (pick one)

- farro, market roasted vegetables, kale, avocado, toasted pumpkin seeds, sherry vinaigrette
- market gem lettuces, pickled red onions, avocado,
- marinated goat feta, citrus vinaigrette
shaved brussel sprouts, parmesan, toasted pine nuts, lemon vinaigrette

mains (pick one)

- grilled skirt steak, chimichurri
- roasted chicken leg, spicy chipotle mayo
- roasted eggplant, labneh, dill, toasted pine nuts

sides (pick two)

- crispy potatoes, spicy aioli, tarragon
- crispy miso mushrooms, toasted sesame
- sautéed greens, fried garlic chips
- roasted market vegetable, lemon garlic aioli
grilled sourdough, olive oil & butter, flakey salt

dessert (pick one)

- chocolate olive oil cake (gf/df)
- almond cake, whipped cream, fresh berries
- key lime pie, whipped cream
- carrot cake, cream cheese frosting
- assorted cookie platter
- vegan chocolate pudding, fleur de sel (gf/df)

\$10 add-on per person for one additional item from appetizers, salads, sides or desserts

\$15 add-on per person for one additional main

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cocktail party menu
\$60 per person
served passed

passed appetizers (pick three)

- kimchi grilled cheese bites
- crispy smashed potatoes, spicy aioli, tarragon
- house tuna conserva on cucumber
- stewed white beans on toast, garlic chips
- mini avocado toast, chili crisp
- spicy chicken salad on toast, micro cilantro
- smoked salmon on radicchio, goat feta, dill
- steak on toast, garlic aioli
- mini BLT bites
- fig, burrata, prosciutto toast, hot honey
- fried artichokes, lemon aioli

platters (pick one)

- house mediterranean hummus, veggies, toasted sourdough
- za'atar pita chips, olives, assorted tinned fish, prosciutto, marinated goat feta, toasted salty nuts

dessert (pick one)

- chocolate olive oil cake, whipped cream
- almond cake, whipped cream, fresh berries
- key lime pie, whipped cream
- carrot cake, cream cheese frosting
- assorted cookie platter
- vegan chocolate budino, fleur de sel (gf/df)

\$10 add-on per person for one additional item from appetizers or desserts

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tea time menu
\$45 per person
seated



beverages (pick one)

- drip or iced coffee (pick one)
- fresh squeezed grapefruit juice, orange juice, or arnold palmer (pick one)
- variety of hot teas & iced teas

toasts (pick three)

- avocado, citrus, chili crisp, arugula
- prosciutto, fig, burrata, basil, hot honey
- smoked salmon, capers, dill, marinated goat feta
- hummus, cucumber, mirco greens
- house tuna conserva, pickled red onion, radish

sweet treat platters

- assortment of cakes and cookies!



**we cannot wait to celebrate
your next special occasion
with you.**

**with love,
the arden's fam**

