



**CURE EVENTS 2022**

# HOUSE DRINK PACKAGE

\$15 / PERSON PER HOUR



## *Wine*

House Red

House White

House Sparkling Wine

## *Beer*

Budweiser

Founder's All Day IPA

Urban South Paradise Park

## *Mixed Drinks*

House Spirits:

(subject to availability)

Cathead Vodka

Bombay Dry Gin

Don Q Cristal Puerto Rican Rum

Cimarron Blanco Tequila

Buffalo Trace Bourbon

Sazerac Rye Whiskey

## *Cocktails*

Select Two

### **PALOMA**

Blanco Tequila, Grapefruit Soda, Lime, Sea Salt

### **MOSCOW MULE**

Vodka, Ginger Beer, Lime

### **BOURBON OLD FASHIONED**

Bourbon, Angostura Bitters, Orange Bitters,  
Demerara, Orange Peel

### **SAZERAC**

Rye Whiskey, Peychaud's Bitters, Herbsaint,  
Demerara, Lemon Peel

### **CHAMPAGNE COCKTAIL**

Sparkling Wine, Lemon Peel

Angostura Bitters Soaked Sugar Cube,

### **TOMMY'S MARGARITA**

Blanco Tequila, Lime, Agave Nectar

### **DAIQUIRI**

White Rum, Lime, Sugar

# BARTENDER'S CHOICE DRINK PACKAGE

\$20 / PERSON PER HOUR



## *Wine*

Selected Red  
Selected White  
Selected Sparkling Wine

## *Beer*

Budweiser  
Founder's All Day IPA  
Urban South Paradise Park

## *Mixed Drinks*

Bartender Choice Spirits:  
(subject to availability)

Aperol  
Ketel One Vodka  
Tanqueray Gin  
Cheramie Rum  
Scarlet Ibis Trinidad Rum  
Tapatio Blanco Tequila  
Evan Williams Single Barrel  
Banhez Mezcal  
Sazerac Rye Whiskey  
Suntory Toki Malt Whisky  
Fernet Branca

## *Cocktails*

Select Four

### **PALOMA**

Blanco Tequila, Grapefruit Soda, Lime,  
Sea Salt

### **MOSCOW MULE**

Vodka, Ginger Beer, Lime

### **BOURBON OLD FASHIONED**

Bourbon, Angostura Bitters, Orange Bitters,  
Demerara, Orange Peel

### **CHAMPAGNE COCKTAIL**

Sparkling Wine, Lemon Peel  
Angostura Bitters Soaked Sugar Cube,

### **TOMMY'S MARGARITA**

Blanco Tequila, Lime, Agave Nectar

### **DAIQUIRI**

White Rum, Lime, Sugar

### **SAZERAC**

Rye Whiskey, Peychaud's Bitters, Herbsaint,  
Demerara, Lemon Peel

### **NEGRONI**

Gin, Red Bitter, Rosso Vermouth

### **FRENCH 75**

Brandy or Gin, Sparkling Wine, Lemon

### **VENETIAN SPRITZ**

Aperitivo, Sparkling Wine, Soda Water,  
Orange Peel

### **RUM OLD FASHIONED**

House Blend of Rums, Bitters, Demerara,  
Orange Peel

### **BRAMBLE**

London Dry Gin, Blackberry Liqueur,  
Lemon, Crushed Ice

### **MANHATTAN**

Rye Whiskey, Rosso Vermouth, Bitters,  
Orange Peel

**SELECTIONS FROM CURRENT MENU  
AVAILABLE UPON REQUEST**

# GOLD DRINK PACKAGE

\$25 / PERSON PER HOUR



## *Wine*

Full selection of wines  
by the glass  
(subject to availability)

## *Beer*

Full selection of Cure's  
domestic and craft beer  
(subject to availability)

## *Mixed Drinks*

Premium Spirits  
(subject to availability)

Grey Goose Vodka  
Bombay Sapphire  
Zacapa 23 Rum  
Patrón Roca  
Maker's Mark Bourbon  
Jack Daniels Single Barrel Glenfiddich 12 yr  
Kelt VSOP Cognac  
Grand Marnier  
Campari

## *Cocktails*

Full Selection of  
Cure's Seasonal Cocktail Menu

(Reserve Cocktails not included)

Visit [curenola.com](http://curenola.com) for our current  
seasonal menu

# PLATINUM DRINK PACKAGE

*Host chooses bar tab amount based on timeline and headcount.*

*Contact events coordinator for minimums and details.*



# FOOD PACKAGES

## *Small Bites*

Passed or Placed

### **STEAK TARTARE**

Prime beef, Crostini, Fresh Herbs

### **MUSHROOM TOAST**

Mushroom & Truffle Duxelle, Pecorino,  
Fermented Honey

### **WHITE BEAN BRUSCHETTA**

Seasonal Preparation

### **DEILED EGGS “CACIO E PEPE”**

Farm Eggs, Parmesan, Black Pepper

### **CHICKEN LIVER MOUSSE**

Crostini, accouterments

### **PIMENTO TOAST**

Hook's Two Year Cheddar,  
Crostini, Pepper Jelly

### **SEAFOOD-STUFFED PIQUILLO PEPPERS**

Seasonal Seafood, Aioli, Herbs

### **BELGIAN ENDIVE CUPS**

Filled with Green Goddess and Herbs  
(vegetarian)

Choose Three Items

\$27 per person

Choose Five Items

\$42 per person

Additional items

\$9 per person

## *Large Format Platters*

Can be combined.

Starts at \$8/person

### **ARTISANAL CHEESE PLATTER**

Served with Accompaniments

### **MEAT PLATTER**

Served with Accompaniments



# PRICING

Currently, we can only book events as a buyout of the entire space. Partial buyouts of indoor/outdoor spaces are not available.



## FULL NIGHT BUYOUT

Minimum Spend for Food & Beverage

Weekday: \$5,000 plus \$1,000 room charge

Weekend: \$8,000 plus \$2,000 room charge

\*We will do our best to accommodate specialized food, beverage and other event requests. Events are provided with complete staff, however extra staff can be hired for an additional fee.

(Note: Tents are recommended in case of inclement weather. Tent rental is the responsibility of the host. \$200 fee for removal of outdoor lighting.).

## POLICIES

Ages 21 and up only (unless full buy-out).

All events must have a signed contract.

Deposit is 25% of total. Please pay upon execution of the contract.

All food orders must be confirmed and contracts executed at least 72 hrs. in advance

## HOURLY BUYOUT

Weekday (Sunday - Thursday) : \$1,500/hr minimum spend in addition to \$1,000 room charge

Weekend (Friday - Saturday) : \$3,000/hr minimum spend in addition to \$2,000 room charge

\*Hourly events lead to business hours of non-sales for setup and breakdown, therefore we require 1 hour of room blackout fee per party (\$1,500/hr on weekdays and \$3,000/hr on weekends).

\*Parties that start at 4pm are subject to 30 minutes of blackout, since we open at 4pm.

We have a two week prior fully refundable cancellation policy. Events canceled beyond that are subject to loss of 25% deposit

Prices are not inclusive of sales tax or gratuity. Applicable taxes & 20% gratuity amount will be added to the final food and beverage quote

We will charge the same card as the deposit unless instructed otherwise