

# Patina Green

## HOME AND MARKET

Thanks for thinking of us!

We provide a unique dining space and offer a memorable experience for your guests. We have a minimum/standard policy for private events:

Private Party for up to 36 guests (the max our dining room will sit).

Our restaurant would be closed to the public and the entire space along with the patio would be reserved.

The evening includes passed appetizers as guests arrive.

A seated Market Dinner would be served, accommodating any dietary restrictions and/or food allergies. The Market Dinner includes 4 courses plus snacks with a menu focused on seasonal and local ingredients.

Water and Iced Tea Service is included.

Menus will be custom designed and printed. Or, if you prefer, menus could be excluded and our service staff will explain each dish with a story of the farm or ranch an ingredient is sourced from, adding a unique experience without expectations.

\*\* Please note that not every course is served on a typical restaurant dish. Our Market Dinners are playful while courses are served on numerous serving pieces, including wood stumps, handmade ceramic plates, and eco-friendly packaging. All beverages (including wine!) is served in mason jars.

Fee is \$2,800.00

A beverage pairing of 4 tastings of sustainable wine can be added to the dinner service. Beverage Pairings are priced individually at \$35 per person.

As an alternate to the beverage pairing, wine and/or beer could be purchased by the bottle. Bottles prices will vary.