



# Brimmer & Heeltap

— est. 2013 —



## Private Dining at Brimmer and Heeltap

*We offer a unique space that serves as a special option for your private dining needs. Our beautiful, tucked-away garden studio features a fully enclosed private room that is the perfect setting for a lecture, an intimate dinner with friends, or a lively bash.*



This charming space can accommodate groups of 10-30 people. We will work with you to create a special family-style or buffet menu based on our seasonal selections and party size.

*There are no per person fees for children under the age of 5; the service team will use their discretion when charging all other minors.*

**Evening hours:** Wednesday - Sunday from 4-10pm.  
**Morning hours:** Saturday & Sunday from 9am-2pm.  
*Morning rentals only apply to interior restaurant space as our cafe the upper patio & studio does not apply.*

## Budget

\$500 room rental fee / Additional labor fee applied at 20 guests

Food & beverage minimum is \$2,000-\$4,000, Interior restaurant mornings \$1000

Full restaurant buy-outs start at \$10,000



## Brimmer & Heeltap Sample Family Style Menu \$125/person

### MARINATED OLIVES

orange, garlic, chili, parmesan

### BREAD

butter, salt & pepper

### ONION DIP

seasonal vegetables, rye crumbs

### RADICCHIO

anchovy, aged cheddar, hazelnut

### DELICATA SQUASH

compressed apple, farro, saffron

### ROASTED BRUSSELS SPROUTS

smoked carrots, lardon, mezcal vinaigrette

### HALIBUT

eggplant, red pepper, smoked jalapeno

### PORK CHOP

lentil butter, seasonal mushrooms

### TRES LECHES CAKE





## Appetizer Sample Menu

### SCALLOP CRUDO

habanero, lemon, endive

### ONION DIP

seasonal vegetables, rye crumbs

### OYSTERS

sour plum mignonette (5 doz min)

### RICOTTA TOAST

honey, urfa chili

### SMOKED FISH TOAST

capers, creme fraiche

### MARINATED OLIVES

orange, garlic, chili, parmesan

### RADISHES & ROE

wild salmon roe, herb crème fraiche

### CHICKEN LIVER PÂTÉ

grilled sourdough, pickled turnips & chilis

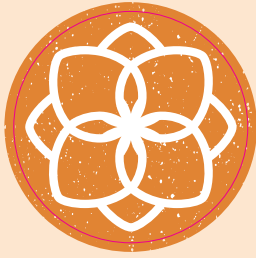
### DUCK RILLETTES

sourdough, cornichons, spicy mustard

### BREAD

thick cut, toasted to order, butter, salt & pepper





## Sample House Cocktails

### HANDWRITTEN LETTERS

rum, honey, lime, lavender bitters, sparkling wine

### AGRO-FRENCHY

gin, lemon, sparkling wine, caffo red-bitter

### SLIP AWAY

rum, sherry, pineapple, orgeat

### PASSION FLORA

avua cachaça, cocchi americano, lime, passionfruit

### INFLORESCENCE

bourbon, cynar, sweet vermouth, bitters

### SILVIO'S SOUR

bourbon, meletti, fresh citrus, bitters

### PIÑA LOCO

mezcal, pineapple, lime, combier, firewater bitters



## Event Add-Ons

Looking to make an even bigger impression? Let us help with some of the details. We can coordinate ordering and delivery of the following:

### **Fresh Flowers:**

We work with a local florist for beautiful center and statement pieces (Market Price)

Anything else you're looking for to make this special gathering special? Don't hesitate to ask!

*Cheers*