



Semi-Private Events

*Host everything from reunions, corporate events, celebrations, and more
in a semi-private space at The Acre.*

EVENT RENTAL SPACES

*Pricing is based on a food and beverage minimum with 3 hours of event space.
There is an additional \$250 venue fee.*

COURTYARD

Half • Up to 100 guests

Wednesday - Thursday: \$2250 F&B minimum

Friday - Sunday: \$3500 F&B minimum

LODGE

Room • Up to 60 guests

Wednesday - Thursday: \$2750 F&B minimum

Friday - Sunday: \$4500 F&B minimum

ADD-ONS

Tables - \$25 each

Chairs - \$5 each

S'mores Package - \$500 per 50 guests

Additional Hour of Event Space - \$750

THE ACRE

MARKET CATERING MENU

The maximum guarantee is 25 people. If additional quantities are desired, approval is needed.
Items are designed for a maximum of 90 minutes to preserve food quality.

MEAT & CHEESE PLATTER

olives, artichokes, bread - 150

CACIO E PEPE DIP

pesto, toasted bread - 80

CAESAR SALAD [∨]

parm, garlic croutons, lemon vinaigrette - 85

SHRIMP COCKTAIL

cocktail sauce, lemon - 250

MARINATED OLIVES - 60

PIZZA PLATTERS

\$85 per platter

MARGHERITA [∨]

tomato sauce, mozzarella, basil

SPICY

tomato sauce, pepperoni, chili

VEGGIE [∨]

tomato sauce, capers, artichokes,
pesto

WHITE [∨]

white sauce, mozzarella, fontina,
spinach, truffle

OYSTER BAR PACKAGE

100 oysters, cocktail sauce, lemon, saltine crackers.....\$750

Personal shucker included.

SWEETS

\$6 per person

BUILD YOUR OWN S'MORES BAR

SALTED TOFFEE COOKIES

BAR MENU

OLD FASHIONED

bourbon, orange bitters, demerara - 11

MARGARITA

tequila, lime, agave - 11

MULE

vodka, basil, lime, ginger beer - 10

APEROL SPRITZ

aperol, soda, bubbles, orange - 8

PALOMA

tequila, lime, grapefruit - 9

WHITE WINE & BUBBLES

Mohua Sauvignon Blanc, NZ - 10

Harken Chardonnay, CA - 9

Prosecco Mini Bottle - 11

RED WINE

Hahn Pinot Noir, CA - 9

Matthew Fritz Cabernet Sauvignon, CA - 11

BEER & SELTZER

Coors Banquet - 5

Modelo Especial - 5

High Noon - 6