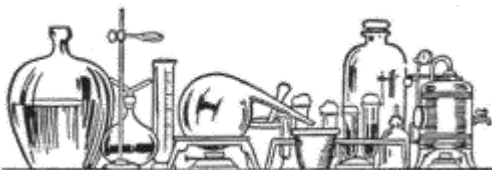




THE EXPERIMENT

Reception
\$50

Influenced by the great innovators and inventors of the past, our Trademark Experiment Reception offers an inventive way to unwind and inspire your guests



www.trademarkdrinkandeat.com

MOLECULAR PETRI DISH APPETIZER

CHOOSE ONE

PROSCIUTTO PROJECT

Layered drunken goat cheese, pear and prosciutto, fig molasses, passionfruit pearls

THE CAPRESE CONDITION

Mozzarella pearls, baby tomato, molecular balsamic and basil gastronomie

BACON + SCALLOP

Bacon wrapped scallop, pomegranate molasses, maple "caviar"

CAESAR'S MOLECULE

Romaine, frisee, truffle pecorino, tomato crisp, micro crouton

THE DIM SUM PROJECT

An action station with an experimental twist -- Pick your choice of traditional Dim Sum, and have it joined by our selection of Trademark experimental Dim Sum and Pho Beakers

TRADEMARK EXPERIMENT DIM SUM

Buffalo Chicken Potstickers with Blue Cheese Dip

Philly Cheesesteak Dumplings with Whisky Aged Soy Tomato Ketchup

PHO EXPERIMENT

Duck Pho in a beaker, with selection of condiments to customize to your liking

TRADITIONAL DIM SUM

CHOOSE TWO

Pork and Shrimp Dumpling

Chicken Siu Mai

Vegetable Siu Mai

Char Su Bao Pork Buns

TRADEMARK SIGNATURE BITES

CHOOSE TWO

BACON CANDY | Sweet, smoky and slightly spicy

TOMATO MOZZARELLA BRUSCHETTA | Basil oil, merlot salt

GRILLED SPICY CHICKEN WINGS | Barbecue, Buffalo, Ranch, Blue Cheese

VEGETABLE SAMOSA | Mango chutney

SALMON SATAY | Lime and cilantro

MINI CUBANO | Roast pork, ham, pickles, swiss cheese

\$40 Per Person

Base Package includes: 1 selection of molecular appetizer, the dim sum experiment, 2 selections of trademark signature bites. It is designed for one hour service and provides at least one piece per person of every item selected. Due to the nature of the event, a minimum of 25 people is required, with a maximum of 100. Groups of 15 people can be accommodated as long as they reach the F&B minimum of \$1200

THE EXPERIMENT

Reception

-- ENHANCEMENTS --



ENJOY AN HOSTED BAR

Our hosted bar offers your guests select draft, essential brand liquors and house wines by the glass

one HOUR HOSTED BAR \$19_{pp} | two hours \$32_{pp} | three hours \$42_{pp} | four hours \$52_{pp}

ADD DESSERT

DESSERT EXPERIMENT TABLE \$15_{pp}

Selection of desserts with an experimental twist

OR....

THE MIRACLE BERRY EXPERIMENT!

This great interactive science experiment offers your guests an opportunity to experience something different and fun.



The miracle berry is 100% natural and safe, and afterwards your guests will experience a new sense of sweetness where lemons will taste like lemonade and strawberries taste beyond your wildest dreams. The Miracle Berry Experiment is a fun way to give your guests the sweet ending they'll be talking about for months!

+ \$11_{pp} TO YOUR PACKAGE



-- DRINK ENHANCEMENTS --

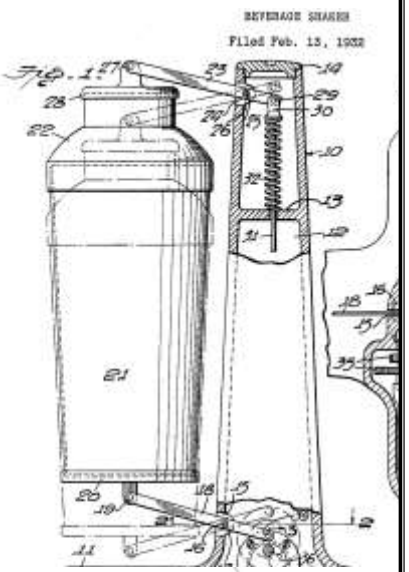
TRADEMARK COCKTAIL LAB

AN INTERACTIVE EXPERIENCE IN CRAFTING COCKTAILS

Our mixologist will give you an introduction to some tricks of the trade then it'll be your turn to create a crafted cocktail.

Available as either class style or team building competition.

ALSO AVAILABLE NON-ALCOHOIC AS THE SUPERJUICE MIXOLOGY LAB



+ \$29_{pp} TO YOUR PACKAGE

the Manhattan project



The Manhattan Project is another way to get creative and interactive. Choose your bourbon or rye, paired with sweet vermouth and choice of bitters and Trademark your own Manhattan. Stirred and served with a large cube or up.

+ \$25_{pp} TO YOUR PACKAGE