

TAKE OVER THE TASTING TABLE

Hosting a birthday? Entertaining clients? Planning a casual get together? The Tasting Table at Alchemy is the perfect venue when good vibes are what you're looking for.

PRIVATE COURTYARD PARTIES

Perfect for engagement parties, bridal showers, wedding rehearsal dinners, baby showers and more. The courtyard offers the perfect casually classy atmosphere you've been looking for.

RENT THE WHOLE PLACE

Have an important event coming up that requires space for 80+ friends and family? Our 40 foot bar mixed high and low top tables offer the perfect space for gathering and mingling.

Don't need the whole space? Maybe just a roped off section instead? Contact us for flexible options

THINGS TO KNOW

Space rental fees and minimum spend requirements fluctuate depending on the space needed as well as day/time of event. Please see events contract for more details.

A \$200 deposit is required for all bookings, besides tasting tables, in order to secure your event date. The deposit amount will be applied to your final bill the day of your event.

A final headcount is due 7 days prior to your event date and will be the number of attendees used to determine your final bill.

A 20% service/gratuity fee and 8.75% NYS sales tax will be added to all private event functions.

For all details regarding event booking please review our Events Contract thoroughly and/or contact your host directly

For questions, inquiries and special accommodations email us at:

cheers@alchemybuffalo.com



ALCHEMY

WINE • BEER • SHOP

**GATHER.
CELEBRATE.
ENTERTAIN.**

EVENTS, PARTIES, CATERING

ALCHEMY WINE & BEER

20 Union Street

Hamburg, NY 14075

Phone: 716-926-9802

Email: cheers@alchemybuffalo.com

ICE BREAKERS

Perfectly fuss free to get appetites going. We recommend ordering a variety so that each guests has 3-4 pieces of appetizer

SPINACH ASIAGO CHEESE BREAD

Ciabatta, garlic butter, sautéed spinach and asiago

Serves 15.....\$35

BOWL OF OLIVES

Assorted gourmet imported olives

Small (>20 ppl).....\$15

Large (40+ ppl).....\$30

BREAD BOARD

Mixed variety of fresh breads served with house pickled vegetables, local honey, sweet cream butter, black lava salt and house-made sun dried tomato oil

Small (>20 ppl).....\$40

Large (40+ ppl).....\$80

BOWL OF MEATBALLS

Chorizo style meatballs in romesco barbeque sauce topped queso fresco

By the dozen.....\$20

ALCHEMY CHEESEMONGER BOARD

Our signature board featuring artisan cheeses and meats from both near and far. Accompanied with rotating seasonal selection of pickled vegetables, nuts, olives, relishes, jams, condiments, bread and artisanal crackers

Small (2 cheese, 1 meat).....\$7/person

Large (3 cheese, 2 meat).....\$11/person

OYSTERS ON THE HALF SHELL

By the dozen.....\$30

SANDWICHES

PANINI

Chicken Saltimbocca

Grilled chicken breasts, prosciutto, fontina cheese, sundried tomatoes with basil pesto.....\$3pp

Steak and Spinach

Grilled steak, gruyere, horseradish aioli and sautéed spinach.....\$3 pp

ASSORTED DELI WRAPS

Choice of turkey, ham, roast beef or vegetarian mixed with cheese, vegetables and condiments.....\$2.50 pp

LETTUCE WRAPS

with Cajun Chicken Salad.....\$3 pp

MUFFALETTAS

Capicola, salami, mozzarella, smoked provolone and olive tapenade on toasted ciabatta loaf.....\$5 pp

BRUNCH COCKTAIL CARAFES.....\$5 pp

Bloody Geisha- Tomato juice, sake, soy, citrus garnished with celery, fortune cookie and other fun things

Prosecco served alongside various fruit purees for your own concocting

SALADS & SIDES

Warm bacon and vinaigrette spinach salad with apples, baby spinach, almonds, crumbled blue.....\$4 pp

Romaine lettuce, tomatoes, cucumbers feta and house balsamic.....\$1.50 pp

Seasonal fruit bowl salad.....seasonal pricing

Cold sesame soba noodle salad with sesame oil vinaigrette, carrots and peanuts.....\$2 pp

Mac-n-cheese with smoked gouda

half pan (serves 20+).....\$40

full pan (serves 40+).....\$70

BRUNCH

CRAB CAKES BENEDICT.....\$5 pp

Two crab cakes topped with poached eggs and citrus hollandaise sauce served alongside rocket salad

FRENCH TOAST.....\$5 pp

Stuffed with mascarpone and topped with bananas foster caramel sauce

FRITATTAS.....\$3 pp

Hash-brown crusted frittata with spinach, chorizo spiced pork and fontina cheese

DRINK PACKAGE OPTIONS:

-Open tab for your party. Could include limited selection of the bar or a spend cap. Bracelets available to distinguish your guests from other patrons if wanted.

-Purchase a set amount of drink tokens (\$10/each) to hand out to your guests as you see fit

-Large format wine bottles (magnums or larger) laid out on tables for your guests to help themselves