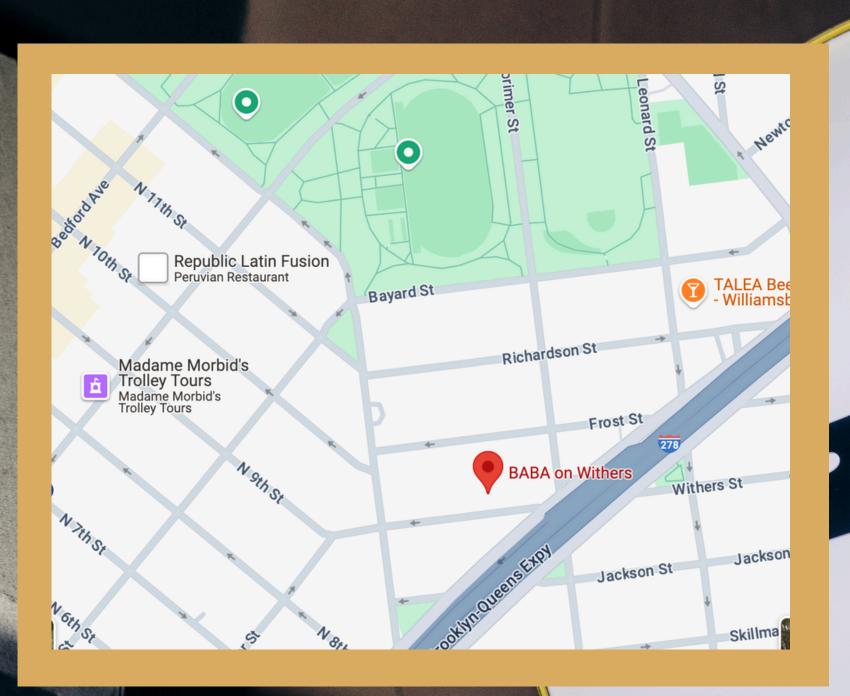
Hi Thene!

WELCOME TO Ba

WE'RE THRILLED TO HEAR YOU'RE CONSIDERING BABA AS YOUR NEXT VENUE SAPCE FOR YOUR UPCOMING EVENT. LETS GET TO KNOW EACH OTHER A LITTLE MORE TO SEE IF WE'RE THE PERFECT FIT FOR EACH OTHER.





WILLIAMSBURG BROOKLYN

MAYBE WE'RE BIASED - BUT WILLIAMSBURG BROOKLYN REALLY IS CONSIDERED ONE OF THE COOLEST CITIES IN THE WORLD FOR A REASON. WITH CLOSE PROXIMITY TO MAJOR CROSS STREETS, THE BQE AND MCCARREN PARK, BABA IS EQUALLY IN THE 'THICK OF EVERYTHING COOL WHILE STILL REMAINING A HIDDEN GEM THAT DOESN'T FEEL OVERWHELMINGLY CROWDED.

THE VENUE SPACE

EVERY BROOKLYN HOT SPOT STARTS WITH THE BONES OF THE SPACE. COMBINING THE QUIRKY CHARM OF BROOKLYN'S YESTERYEARS WITH JUST A DASH OF MODERN, BABA WELCOMES WITH THE AMBER STAINED WINDOWS AND LEADS YOU ACROSS A COZY AND INTIMATE BAR AND DINING SPACE SET AGAINST OUR ICONIC BLACK AND WHITE CHECKER BOARD FLOOR. MOVING INTO A BEAUTIFUL OPEN BACKYARD NOT EVEN THE LONGEST STANDING NEW YORKER WOULD EVER SUSPECT.







2 HOUR BEVERAGE PACKAGES

SIGNATURE OPEN BAR

- CHOICE OF 2 PREMIUM SIGNATURE COCKTAILS
- HOUSE 1&1'S (I.E. VODKA SODA, GIN & TONIC)
- BEERS ON TAP
- NATURAL WINES ON TAP

BRUNCH OPEN BAR (only available before 3P)

- UNLIMITED MIMOSAS & **BLOODIES**
- HOUSE LIQUOR 1&1'S (I.E. VODKA SODA, GIN & TONIC)
- NATURAL WINES ON TAP
- BEERS ON TAP

BEER & WINE OPEN BAR

- NATURAL WINES ON TAP
- BEERS ON TAP
- NON-ALCHOLIC OPTIONS, MIXERS & SODAS

\$50 PER PERSON

\$40 PER PERSON

SIGNATURE COCKTAILS

NATTY DADDY

DILL INFUSED GIN, GENEPY, GREEN PEPPERCORN, LIME. TONIC

BAD BUNNY

WHITE RUM, CARROT, LEMON, CINNAMON, CLOVE, CLUB SODA

HARDLY WORKING (WFH)

PROSECCO, LILLET BLANC, BURNT ORANGE PEEL, ORANGE

DOOM SCROLL

TEQUILA, CHIPOTLE INFUSED CASSIS, CHAI, GREEN **APPLE**

TALL GLASS OF WATER

MEZCAL, BERGAMOT LIQEUR, LILLET BLANC

\$35 PER PERSON

\$10/pp for each additional hour

FOOD PACKAGE OPTIONS

BRUNCH / DAY MENU PACKAGE

YOU'RE AN EARLY RISER, AREN'T YOU? IF YOU LOOKING TO HAVE YOUR EVENT WITH US BEFORE 5PM, THIS IS PROBABLY THE FOOD PACKAGE FOR YOU.

- 1 HOUSE BAKED GOOD
- CHOICE OF 2 STARTERS
- CHOICE OF 2 MAINS
- CHOICE OF 1 SIDE

COCKTAIL GRAZING PARTY PACKAGE

FOOD - BUT MAKE IT A DISPLAY. THIS IS THE GO-TO OPTION FOR ANYONE WHO WANTS TO PROVIDE BITES FOR THEIR GUESTS, WITH OUT IT FEELING SUPER FORMAL.

- CHOICE OF 2 BITES
- CHOICE OF 2 BOARDS
- CHOICE OF 1 DESSERT

FAMILY-STYLE DINNER PACKAGE

YOU'RE A LITTLE FANCY AND YOU DON'T CARE WHO KNOWS IT. THIS IS THE CHOICE FOR ANYONE WHO VALUES THE CONCEPT OF COMMUNITY AND SITTING TOGETHER.

- CHOICE OF 2 STARTERS
- CHOICE OF 3 MAINS
- CHOICE OF 1 SIDE
- 1 DESSERT FOR EACH GUEST

\$39 PER PERSON

\$36 PER PERSON

\$62 PER PERSON

FOOD CONSIDERATIONS

\$39/PP DAY MENU

CITRUS OLIVE OIL CAKE

STARTERS - CHOOSE TWO

RED ENDIVE SALAD

blue cheese, hazelnut, thomcord grapes, sherry viniagrette

WHIPPED RICOTTA

fennel seed, bee pollen, honey, toast

AVOCADO TOAST

lemon, cumin, chili

YOGURT & GRANOLA

berries, gluten free granola, lime, honey

MAINS - CHOOSE TWO

BAKED PEAR FRENCH TOAST

bartlett pears, dried cherries, cinnamon, maple

QUINOA BOWL

shitake, brussels, white beans, beets, quinoa, green goddess

MERGUEZ & EGGS

lamb sausage, cheddar scrambled eggs, raw salad, avocado

GREEN EGGS

poached eggs, haricots verts, raw salad, green goddess, chili

B.E.C SLIDER

cheddar scrambled eggs, applewood bacon, chili

FRIED CHICKEN SLIDERS

dijonnaise, fennel slaw, brioche

SIDES - CHOOSE ONE

BRUSSEL SPROUTS

tahini, black sesame powder

BABA FRIES

manchego, scallions, cayenne mayo

COCKTAIL GRAZING PARTY \$36/PP FOR 2H

BITES - CHOOSE TWO

RED ENDIVE WEDGE

blue cheese, hazelnut, thomcord grapes, sherry viniagrette

FRIED CHICKEN SLIDERS

dijonnaise, fennel slaw, brioche

CRISPY EGGPLANT

roasted red pepper harissa sunflower seed puree, olive herb salad

BRUSSEL SPROUTS

tahini, black sesame powder

BOUILLABAISE TOAST

rock shrimp, rouille, fennel confit

MUSHROOM TOAST

shitake, white beans, herb butter sauce, white wine, truffle

AVOCADO TOAST

lemon, cumin, chili

BABA FRIES

manchego, scallions, cayenne mayo

BOARDS - CHOOSE TWO

CHEESE BOARD

assorted cheeses, dried fruit, fig jam, toast

CHARCUTERIE BOARD

assorted meats, cornichons, olives, toast

CRUDITE BOARD

pretty raw vegetables, green goddess, beet hummus

WHIPPED RICOTTA BOARD

fennel seed, bee pollen, honey, toast

DESSERT - CHOOSE ONE

CITRUS OLIVE OIL CAKE CHOCOLATE CHIP COOKIES (VEGAN AVAILABLE)

\$62 FOR 2 HRS

STARTERS - CHOOSE TWO

RED ENDIVE SALAD

blue cheese, hazelnut, thomcord grapes, sherry viniagrette

WHIPPED RICOTTA

fennel seed, bee pollen, honey, toast

CRUDITÉ

pretty raw vegetables, green goddess, beet hummus

BABY BEETS

preserved lemon yogurt, walnut dukkah, pickled shallot

BOUILLABAISE TOAST

rock shrimp, rouille, fennel confit

MUSHROOM TOAST

shitake, white beans, herb butter sauce, white wine, truffle

MAINS - CHOOSE THREE

EGGPLANT

panko crusted, roasted red pepper harissa sunflower seed puree, olive herb salad

CRISPY CHICKEN

roasted vegetables, agave, lemon, dijonnaise

BAR SALMON

grenobloise sauce, cauliflower puree, blachhed brussels, croutons **MERGUEZ**

lamb sauasage, whipped feta yogurt, fennel & haricots verts

FLANK STEAK chimmichurri

SIDES - CHOOSE ONE

BRUSSEL SPROUTS

tahini, black sesame powder

BABA FRIES

manchego, scallions, cayenne mayo

DESSERT OPTION

OLIVE OIL CHOCOLATE MOUSSE

whipped cream, sea salt

