



THE BAR

The Bar can comfortably accommodate cocktail-style events for up to 50 guests, with seating for approximately 40. Guests can choose from one of our cocktail style packages for an evening event. We also offer family-style and cocktail style brunch packages in this space.

**For more information regarding packages, rental fee
& minimum spend pricing please email events@skoposhospitality.com.**



THE SALON

The Salon Room comfortably accommodates events for up to 20 guests, with full rental required for parties larger than 15. We offer both prix fixe & a la carte dining options depending on the size of your group.

For more information regarding packages, rental fee & minimum spend pricing please email events@skoposhospitality.com.

COCKTAIL-STYLE BRUNCH

\$45 pp

INCLUDES STATIONS OF:

POTATOES

BACON OR TAYLOR HAM

FRENCH TOAST

CHEESY SCRAMBLE

PASSED ITEMS

Choose 3 of the following:

CHICKEN AND WAFFLE BITES *mini waffles, seasoned chicken tender*

DEVEILED EGGS *black salt*

PIGS IN A BLANKET *honey mustard*

HUMMUS BITES *cucumber, pickled red onion, pita*

MINI TAYLOR HAM GRILLED CHEESE

SHRIMP COCKTAIL

MINI AVOCADO TOAST *tomato, pickled red onion*

FAMILY STYLE BRUNCH

\$38 pp

FIRST COURSE

BREAKFAST BREADS w/ seasonal spreads

GARDEN SALAD

SECOND COURSE

Choose three:

BRUNCH COBB SALAD *grilled chicken, bacon, bleu cheese, egg white, pickled onion*

BACON AND EGGS *cheesy scramble, breakfast potatoes, bacon*

FRENCH TOAST *ask for our seasonal selection*

TAYLOR HAM GRILLED CHEESE *cheddar, taylor ham, sriracha mayo*

CHICKEN AND WAFFLES *crispy fried chicken, hot honey, pickle over Belgian sugar waffles*

PASTA VODKA *basil, tomato*

AVOCADO TOAST *egg scramble, tomato, pickled onion, radish*

HUMMUS TOAST *cucumber, pickled onion, radish*

DESSERT

Choose one:

FRESH BERRIES & CREAM

CHOCOLATE CHIP COOKIES

COCKTAIL STYLE PARTY PACKAGE

\$35 pp • 2 hours of appetizers

Choose six of the following:

VEGGIE SLIDERS

HUMMUS BITES

FRIED CHEESE CURDS

DEVEILED EGGS

SHRIMP COCKTAIL

CHARCUTERIE SKEWERS

FRIED PICKLE SKEWERS

HOT HONEY POPCORN CHICKEN

PIGS IN A BLANKET

MINI GRILLED CHEESE

STEAK CROSTINI

STATIONED ADD-ONS

Serves up to 20 guests each

SEASONAL SALAD - \$140

CAESAR SALAD - \$120

ARTISAN CHEESE & FRUIT BOARD - \$175

ARTISAN CHARCUTERIE AND CHEESE BOARD - \$225

MACARONI AND CHEESE - \$120

PENNE VODKA - \$120

WING STATION *buffalo or dry rub* - \$175

VEGGIE SLIDERS - \$150

FRIED CHICKEN SLIDER STATION - \$250

hot pickle, lemon mayo

CHEESEBURGER SLIDER STATION - \$200

lettuce, tomato, onion, pickle

FAMILY STYLE DINNER

\$55 pp

STARTER

BREAD BASKET w/ seasonal spreads

FIRST COURSE

Choose two:

SEASONAL SALAD

SHRIMP COCKTAIL *homemade cocktail sauce*

DEVEILED EGGS *dijon, salmon roe, micro wasabi*

HUMMUS TOAST *cucumber, radish, pickled red onion, alfalfa greens*

GRILLED VEGGIE PLATTER *peppers, zucchini, yellow squash, labneh, fennel pesto*

FRIED OYSTERS +\$5PP *rtiz cracker, buttermilk dredge, homemade tartar sauce*

MAIN COURSE

Choose three:

PASTA PRIMAVERA *seasonal vegetables V+ (add shrimp +\$5pp)*

ROASTED CHICKEN *roasted potato, seasonal vegetable*

SEARED TUNA *seasonal grain & vegetable*

SHORT RIB PASTA *tomato, seasonal green, basil*

VEGAN GRAIN BOWL *farro, roasted chickpeas, seasonal vegetables V+*

NY STRIP +\$5PP *grilled marinated carrots*

DESSERT

Choose one:

CHOCOLATE CHIP COOKIES

BERRIES & CREAM

BRUNCH BEVERAGE PACKAGES

3 hours

TIER 1

\$25 pp

HOUSE RED & WHITE WINE

MIMOSAS

TIER 2

\$30 pp

HOUSE RED & WHITE WINE

HOUSE DRAFT BEER

MIMOSA

BLOODY MARY

TIER 3 - \$35 pp

**HOUSE RED
& WHITE WINE**

HOUSE DRAFT BEER

MIMOSA

BLOODY MARY

HOUSE SPIRITS

EVENING BEVERAGE PACKAGES
3 hours

BEER & WINE
PACKAGE *\$35 pp*

**THREE HOUSE
DRAFT BEERS**
**HOUSE RED &
WHITE WINE**

BASIC PACKAGE
\$45 pp

HOUSE RED & WHITE WINE
**THREE HOUSE DRAFT
BEERS**
**CLASSIC COCKTAILS WITH
HOUSE SPIRITS**

DELUXE PACKAGE *\$60 pp*

• CHOICE OF 1 RED & WHITE VARIETAL
FROM OUR PREMIUM WINE LIST

• CHOICE OF THREE HOUSE
DRAFT BEERS

• CLASSIC COCKTAILS WITH
PREMIUM SPIRITS

PREMIUM SPIRIT

Tito's Vodka • Brooklyn Gin • Casamigos Tequila

• Real McCoy Rum • Bulleit Bourbon • Bulleit Rye

• CHOICE OF TWO COWAN'S PUBLIC
SIGNATURE COCKTAILS

*Ask our events team about
our seasonal specialty cocktail offerings*

FREQUENTLY ASKED QUESTIONS

CAN I BRING IN MY OWN DECORATIONS?

Yes! Personalizing the space makes your event extra special. We just ask that you adhere to our decoration policies in order to preserve Cowan's walls, furniture and floors. Please do not tape or tack anything to any surface. Please do not use confetti, glitter, rose petals or ballons filled with confetti.

CAN I COME IN BEFORE MY EVENT'S START TIME TO SET UP?

Yes! Your space is available to you one hour before the event starts. If you require more time you may be subject to a fee. Please let us know if you require time more to decorate two weeks before your event.

CAN I BRING IN MY OWN DESSERT?

Yes! Cowan's charges a \$2 per person service fee for any outside desserts. You can bring as many as you'd like!

CAN I BRING IN MY OWN ALCOHOL?

Unfortunately, no. Cowan's Public has a full service bar and we are happy to offer you one of our set bar packages or consumption tab.

CAN YOU ACCOMMODATE ONE OF MY GUESTS DIETARY RESTRICTIONS?

Yes! We are happy to prepare a individually plated meal for someone with an allergy or dietary restriction. We ask that you notify us of any special requests when you submit your menu choices so that we can be prepared for your guest.

WHEN SHOULD I CHOOSE MY MENU?

We ask that you make your final menu decisions two weeks prior to your event. We are happy to guide you through this process if you need a little extra help.

WHEN DO YOU NEED MY FINAL GUEST COUNT?

We ask that you have your final guest count two weeks before your event.

WHAT IF I WANT TO PARTY A LITTLE LONGER?

Our standard events are three hours long with an extra hour allowed before for set-up and a half hour after for break-down. We will happily extend your party for a room fee of \$250 per each additional hour. Minimum spends are subject to increase depending on day/time of event.

CAN I BRING MY OWN MUSIC?

The Salon's music can be customized with a bluetooth speaker. Guest must provide their own. Guests can plug into our house speakers (behind bar) for a full restaurant buyout.