Treat yourself to an exclusive evening in La Mezz, our new lounge with bottle service.

**BOTTLE SERVICE MENU**

**BOURBON & RYE**
- Ezra Brooks Bourbon: 150
- Forty Creek Barrel Select: 185

**CHAMPAGNE & SPARKLING**
- Martini Asti: 90
- Victoire Brut Prestige: 195
- Nicolas Feuillatte Brut Champagne: 245
- Veuve Clicquot: 295

**COGNAC**
- Gauthier VS: 195
- Remy Martin VSOP: 425

**GIN**
- Bombay Sapphire: 180
- The Botanist: 245

**RUM**
- Oakheart Spiced: 145
- Mount Gay Eclipse: 165
- Bacardi Maestro: 180

**TEQUILA**
- Cazadores Repo: 185
- Casamigos Blanco: 295
- Patron Silver: 395

**VODKA**
- Tito’s Handmade Vodka: 175
- Grey Goose Vodka: 250
- Grey Goose Cherry Noir: 250
- Grey Goose Le Citron: 250
- Grey Goose L’Orange: 250

**FOOD PLATTERS**

All platters prepared for parties of 8 guests

- Flavored kettle chips and mini chocolate bars: 85
- Chicken Taco Bar: 120
- Mini Steak Sliders with Salsa Verde: 135
- Jerk Chicken Satay with Savory Slaw: 140
- Antipasto: 150
- Lamb Popsicles with Arctic Berry Aioli: 165
- Cheese and Charcuterie Platter: 180

750ml bottles unless otherwise noted

Served with a selection of non-alcoholic beverages
Taxes and Service Fee Included

Space is limited. Reserve today and make this Nature Nocturne a special experience for you and your friends!

**RESERVATION INFORMATION**

To reserve, email us at: byanka.riberdy@gourmetcuisine.com.

There is no surcharge for seating reservations. Your purchase of only one bottle and a food item from our menu will guarantee your reserved seating for the entire evening. Each reservation is for a party of maximum eight guests. **Please note that you, and all of your guests, must hold valid tickets for Nature Nocturne to access La Mezz.**

*must be of legal drinking age*