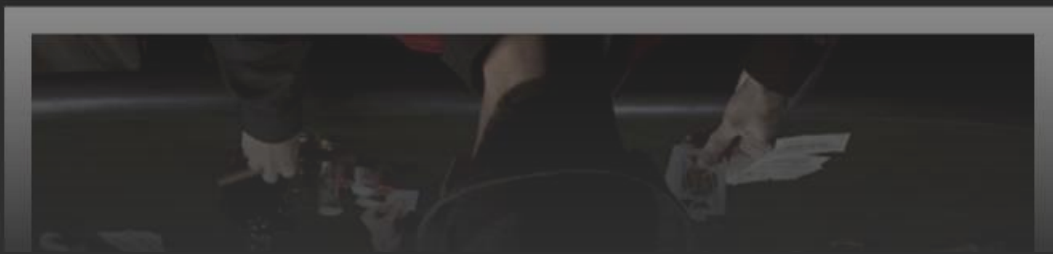


1923 MANAGEMENT PRESENTS

ASTON MANOR & MAISON TAVERN

**EVENT MENU**



2946 First Avenue South  
Seattle, WA, 98134  
Phone: 206.38.ASTON  
Roy@aston-manor.com  
1923Management.com

## WHY WE ARE THE BEE'S KNEES

Whether it is your company's holiday party, your daughter's wedding, or merely a birthday celebration, we will develop the perfect party for you. We take all the guesswork out of planning so every detail is covered. Every event can be custom designed to fit your needs. From our staff dressed in 1920s glad rags to our six foot spinning chandelier, we return to old world elegance.

### About Roy's home

- 10,000 square feet
- Capacity: 800 people, 200 seated
- Three full service bars
- 1920s inspired design with premium hardwood floors
- Two floors, with second floor overlooking dance floor
- 22 x 25 feet dance floor
- Raised VIP sections

### Hospitality

- Complimentary coat check
- Covered smoking garden
- Partnership with Uber for town car service
- Two miles from luxurious hotels

### Entertainment... & all that Jazz

- Five 42 inch HD televisions
- 8 x 20 feet LED wall
- Two stages: 20 feet long x 7 feet wide x 3½ feet high
- Free hi speed Wi-Fi
- Custom podium/DJ booth built from the year 1900 with microphone
- Premium adjustable lighting
- State of the art concert grade sound equipment
- AV adapter: presentation and performance ready
- Confetti blaster (able to shoot 1 pound per second for up to 60 seconds)

Extra Features	Company	Pricing
Valet Parking	Multiple Options	Prices vary
Live DJ	Multiple Options	Prices vary
Live Band	Multiple Options	Prices vary
Professional photographer	Multiple Options	Prices vary
Custom video reel	Multiple Options	Prices vary
Florist	Multiple Options	Prices vary
Aerialists	Multiple Options	Prices vary
Ambiance models	Multiple Options	Prices vary
Ice Sculptures	Multiple Options	Prices vary
Photo booth	Multiple Options	Prices vary
We can source any item your event may need.		

## CATERING

Priced per platter. Serves approximately 25 people.

### SIGNATURE DISH



Braised pork "dirty" chips \$200.00

Smothered kettle chips, with bbq sauce, crispy bacon, cheddar cheese sauce, sour cream, crumbled blue cheese, scallions, jalapeno

### LIGHT FARE



Charcuterie platter \$175.00

Selection of local and imported cured meats with mustard, olives, and Macrina bread

Formaggio Platter \$125.00



An assortment of cheeses with quince, mostardo, mission figs, Marcona almonds, and crackers

Free Range Chicken Skewers \$75.00

Ginger-soy dipping sauce

Warm Kettle Chips \$35.00



Roasted shallot and garlic dip

Scotch Candied Bacon \$2.00/piece



House-Made Popcorn \$25.00



With truffle salt



CAPRESE SKEWERS \$125.00



Fresh basil, house made pomodoro sauce, mozzarella cheese

### SLIDERS

House-made Meatball Sliders \$50.00/dozen

Nicky Farms Kobe beef and provolone cheese served on a Macrina brioche bun

Braised Pork Shoulder Sliders \$50.00/dozen

Pork slowly braised and shredded in red wine and veal stock topped with horseradish and herb aioli served on a Macrina brioche bun

Chicken Pesto Melt Sliders \$50.00/dozen

Roasted free range chicken with house made basil pesto, melted mozzarella cheese, fresh roma tomato & Balsamic Vinegar reduction

**SALADS**



Organic baby greens \$75.00

House vinaigrette, seasonal fruit, roasted nuts

Arugula & Candied Bacon \$115.00



Red onions, poached egg, valdeon, and balsamic vinaigrette

Panzanella \$150.00

Toasted croutons, tomatoes, red onions, olives, cucumber, basil-pesto vinaigrette

**FLATBREADS**

Hair of the dog \$175

House made meatballs, jalepenos, roasted shallots, mozzarella & shaved grana padano

Bearcat \$170

Shredded slowly braised pork shoulder, red onions, jalepeno, house made BBQ sauce, mozzarella and cheddar cheese

Speakeasy \$165

Bacon, roasted brussels sprouts, caramelized shallots and thyme panna.

Capo \$160

Roasted chicken, mozzarella, pesto, wild arugula, extra virgin olive oil

Traditional \$145

Fresh basil, house made pomodoro sauce, mozzarella cheese

**SWEET BITES**

Snickers doodle, rice crispy treats, chocolate brownie \$120.00



This Item can be prepared Gluten Free by request



This Item can be prepared Vegan by request

With more than 15 years of experience, our chef can put together a custom menu for your event. Please feel free to inquire about additional food selections or guidance on quantity.

## SPIRITS

### Drink tickets:

\$6.00 Chaplin: beer and wine

\$8.00 Hemingway: beer, wine, up to call liquors

\$10.00 Capone: beer, wine, up to premium liquor, champagne, and all signature cocktails

\*None of the drink tickets are redeemable for our craft and ultra premium spirits due to our vast and unique collection.

### Open bar:

Based on consumption: open bar with bill presented at the conclusion of event

### Priced per head per hour

\*Minimum of 20 people and 2 hours

\$30.00 Chaplin: beer and wine

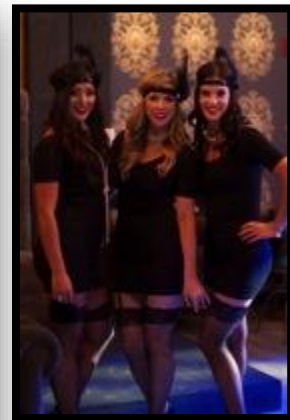
\$45.00 Hemingway: beer, wine, up to call liquors

\$55.00 Capone: beer, wine, up to premium liquor, champagne

### Bottles

During nightclub hours, tableside bartending is available. For more details, please inquire for the complete bottle list.





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