MACHINE

INDULGE IN AN UNFORGETTABLE EXPERIENCE AT MACHINE

Our exquisite venue offers a luxurious backdrop for work gatherings, birthdays, and celebrations of all kinds with an atmosphere of refined elegance. Tantalize your palate with our array of innovative cocktails, each crafted to perfection by our expert mixologists. Complement your libations with our decadent culinary offerings, featuring gourmet dishes that are as visually stunning as they are delicious.

At Machine, we transform ordinary events into extraordinary memories, ensuring your gathering is nothing short of spectacular.









Inquire today for a custom proposal by emailing lauren@machinehospitality.com

DRINK PACKAGES

2 HR OPEN BAR PACKAGE

$55 per person

includes beer, wine, mixed drinks, select cocktails

3 HR OPEN BAR PACKAGE

$75 per person

includes beer, wine, mixed drinks, select cocktails

CONSUMPTION BAR PACKAGE

Charged for drinks consumed

$18/person per hour minimum

DRINK TICKETS

$13: includes beer, wine, mixed drinks

$19: includes, beer, wine, mixed drinks, select cocktails

FOOD PACKAGES

BUNDLE DEALS

Cocktail Reception (4 Snacks, 1 Shareable) - $35 pp
Social Gathering (1 Salad, 2 Shareables, 1 Entree) - $50 pp
Dinner (1 Salad, 2 Shareables, 2 Entrees, 1 Side) - $70 pp
Premium Dinner (1 Salad, 2 Shareables, 3 Entrees, 2 Sides, 1 Dessert Display) - $90 pp

RECEPTION SNACKS

(price per person)

Truffle Cheddar Popcorn (GF, Veg) $2
Golden Parmesan Puffs (Veg) $4
Truffle Fries (DF, Veg) $4
Sticky Chicken — $8
MHG Burger Sliders — $8
Steak Sliders — $10

SHAREABLES

(price per person)

WHIPPED FETA (Veg) $7
olive oil, pomegranate molasses, honey, orange zest, grilled flatbread, toasted sourdough

GRILLED FLATBREAD $9
whipped feta, grilled chicken, bacon jam, herbs, fermented chili, arugula

VEGAN FLATBREAD (Vegan) $7
San Marzano tomato sauce, marinated olives, oyster mushrooms, arugula, pomegranate molasses

CHARCUTERIE $12
assorted meats and cheeses, house pickles, bacon jam, olives, crostini, flatbread

SALADS

(price per person)

CAESAR $5
house caesar dressing, lemon zest, grated grana padano, sourdough breadcrumb

WATERMELON & FETA (Veg, GF) $5
cucumber, mint, chili, lime, olive oil

APPLE & BRIE (Veg) $7
arugula, mixed greens, granny smith apple, brie, crispy shallots, orange zest, pomegranate vinaigrette

ENTREES

(price per person)

RIGATONI POMODORO (Veg) $12
San Marzano tomato sauce, roasted oyster mushrooms, garlic confit, basil, grana padano

MARINATED CHICKEN BREAST (GF) $12
Fresh herbs, olive oil, garlic, lemon

SEARED SALMON (GF) $16
whipped tahini, honey-lemon arugula slaw

FLAT IRON STEAK (GF) $20
roasted garlic and caramelized onion butter, herbs

SIDES

(price per person)

CONFIT FINGERLINGS (Veg, GF) $5
garlic aioli, fine herbs

HONEY BRUSSELS SPROUTS (Veg) $4
ginger, soy, honey, sesame

GRILLED ASPARAGUS (Veg) $4
tomato-pepper jelly, feta

DESSERT

(price per person)

CURATED DESSERT DISPLAY $8
seasonal assortment, dietary accommodations available upon request and with 48 hours notice

THE SPACE





THE BAR

Approx 50 guests





THE PLATFORM

Approx 80 guests





THE ATRIUM

Approx 30 guests



SPECIAL CELEBRATION PACKAGES

SIP & SAVOR: TASTING ROOM EXPERIENCE

$65 PER GUEST

An elevated tasting led by our in-house spirits expert. Enjoy a guided journey through 4 curated spirit samples perfectly paired with 3 gourmet bites. It's an interactive, palate-pleasing experience—ideal for those who love sipping with purpose.

BLOOM & BUZZ: FLORAL WORKSHOP EXPERIENCE

$75 PER GUEST

Get hands-on with blooms while sipping on suds! Guests will create their own beautiful bouquet to take home while enjoying a glass of wine or bubbles in a stylish, photo-ready setting. A creative and memorable birthday twist.

COCKTAIL RECEPTION

$55 PER GUEST

A classic cocktail party with a Machine twist. Includes 2 drinks and a selection of light seasonal bites designed for mingling and celebration in our lounge-style setting.