

OXFORD EXCHANGE

PETITE PACKAGES

PRIVATE EVENTS

The Celebrations Don't Have to End!

Petite Packages are limited-time only event packages for small groups, booking up to six-eight weeks out.

CHAMPAGNE BAR PACKAGES

Starting at \$50 per person
15 person maximum
Two hours, after 5:30 pm
Includes Champagne selections, charcuterie, cheese, and fruit board

PETITE DINNER PACKAGES

Pricing varies based on customization
Two hours, after 6:00 pm
Includes choice of entree, with additional options for apps and salads

PETITE WEDDING PACKAGES

Starting at \$85 per person
Three hour maximum
Three tiers to choose from

OXFORD EXCHANGE

Private Events Petite Packages Information

THE CHAMPAGNE BAR

PETITE EVENT

These rates include space rental for up to 2 hours, along with use of furniture located within the bar and a private shopping experience in our retail space.

EVENING EVENTS

Events can be booked six (6) weeks out for the hours of 5:30pm - 7:30pm **or** 6:00pm - 8:00pm.

EVENT PRICING

MONDAY - THURSDAY *Rental Fee Waived*

FRIDAY, SATURDAY & SUNDAY *\$500 Rental Fee*

\$50 per person | 15 person maximum

Includes:

Louis Pommery Brut Champagne, Chandon Étoile Rosé, and Bertrand Côte de Rosé

Served Cocktails: Rifle Paper Co. Punch, French 75, and Champagne Cocktail

Charcuterie, Cheese, and Fruit Board

ADDITIONAL FEES

\$100 bartender fee 22% service charge and applicable Sales Tax. Shop attendant required at \$50.

OXFORD EXCHANGE PRIVATE EVENTS

PETITE EVENT INFORMATION

EVENING EVENTS

Events can be booked six (6) weeks out for the hours of 6:00pm - 8:00pm (Monday-Thursday) or 6:30pm-8:30pm (Friday-Sunday).

MONDAY - THURSDAY *Rental Fee Waived*

FRIDAY - SUNDAY *\$1000 Rental Fee for Conservatory | \$500 for Smith Room or Hayek Room*

F&B minimum of \$1,500

2-hour Bar on Consumption

TIER ONE - BAR

Spirits \$12/drink

Belvedere, Myer's Rum, Bacardi Silver, Johnnie Walker Black, Crown Royal, Maker's Mark, Hendrick's Gin, Don Julio Blanco

Sterling Wine \$12/glass

Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Domestic Beer \$5/bottle

Yuengling, Budweiser, Bud Light, Cigar City Jai Alai, Cigar City Maduro

Imported Beer \$7/bottle

Stella Artois, Corona, Heineken

Bubbles \$12/glass

Michelle Brut

FEES & ADDITIONAL DETAILS

All food and beverage is subject to 22% Service Charge and applicable Sales Tax. 2 Bartenders are required with a fee of \$150 each.

OXFORD EXCHANGE PRIVATE EVENTS

PETITE EVENT MENU

APPS

\$22 per person | select two

Chicken & Smoked Mozzarella Ravioli basil brown butter, shaved asiago

Beef Tartare crispy caper, lemon pepper aioli, buttered sourdough

Beef Wellington Cup braised short rib, mushroom duxelle, béarnaise

Charred Octopus Satay kimchi, cashew, celery, chili lime glaze

Tuna Tartare avocado crème, pickled fresno chili, crispy wonton

Scallops Rockefeller toasted ciabatta, parmesan cheese

Black Truffle Gouda Beignet herbed garlic aioli

Pork Meatball hoisin barbecue, miso cream, red shiso

SALAD

\$13 per person | select one

Romaine & Spinach spiraled carrots, spiced walnuts, feta, caramelized shallots, pistachio vinaigrette

Bibb sweet and spicy pecans, crumbled chèvre, poached pear, balsamic cherry vinaigrette

Spinach marinated grape tomatoes, spiral carrots, crumbled goat cheese, pumpkin seeds, champagne vinaigrette

Caprese beef steak tomato, fresh mozzarella, truffle arugula purée, pinenuts, microbasil

ENTRÉE

select one

Beef Filet bone marrow maître d butter, black truffle potatoes, cipollini onions, oregano béarnaise 75

Grouper a la Plancha white truffle potatoes, sautéed spinach, crispy shiitakes, lemon reduction 65

Herb-seared Chicken applewood bacon mash, balsamic grilled asparagus, Meyer lemon cream 55

Vegetarian options available by request

OXFORD EXCHANGE PRIVATE EVENTS

PETITE WEDDING INFORMATION

Events can be booked eight (8) weeks out for the hours of 6:30pm - 8:30pm or 6:30pm-9:30pm (Diamond Tier only).

DIAMOND TIER *\$150/person*

3-Hour Maximum

Atrium/Conservatory Rental Fee \$2,500

F&B minimum of \$3,000

2-hour Open Bar including champagne toast (\$10/person for extra hour of Open Bar)

TIER ONE - OPEN BAR

Spirits *Belvedere, Myer's Rum, Bacardi Silver, Johnnie Walker Black, Crown Royal, Maker's Mark, Hendrick's Gin, Don Julio Blanco*

Sterling Wine *Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir*

Domestic Beer *Yuengling, Budweiser, Bud Light, Cigar City Jai Alai, Cigar City Maduro*

Imported Beer *Stella Artois, Corona, Heineken*

Bubbles *Michelle Brut*

APPS *select two*

Chicken & Smoked Mozzarella Ravioli basil brown butter, shaved asiago

Beef Tartare crispy caper, lemon pepper aioli, buttered sourdough

Beef Wellington Cup braised short rib, mushroom duxelle, béarnaise

Charred Octopus Satay kimchi, cashew, celery, chili lime glaze

Tuna Tartare avocado crème, pickled fresno chili, crispy wonton

Scallops Rockefeller toasted ciabatta, parmesan cheese

Black Truffle Gouda Beignet herbed garlic aioli

Pork Meatball hoisin barbecue, miso cream, red shisho

SALAD *select one*

Romaine & Spinach spiraled carrots, spiced walnuts, feta, caramelized shallots, pistachio vinaigrette

Bibb sweet and spicy pecans, crumbled chèvre, poached pear, balsamic cherry vinaigrette

Spinach marinated grape tomatoes, spiral carrots, crumbled goat cheese, pumpkin seeds, champagne vinaigrette

Caprese beef steak tomato, fresh mozzarella, truffle arugula purée, pinenuts, microbasil

ENTRÉE *select one*

Beef Filet bone marrow maître d butter, black truffle potatoes, cipollini onions, oregano béarnaise

Grouper a la Plancha white truffle potatoes, sautéed spinach, crispy shiitakes, lemon reduction

Herb-seared Chicken applewood bacon mash, balsamic grilled asparagus, Meyer lemon cream

Vegetarian options available by request

OXFORD EXCHANGE

PRIVATE EVENTS

PLATINUM TIER *\$130/person*

2-Hour Maximum

Atrium/Conservatory Rental Fee \$2,000

F&B minimum of \$2,500

2-hour Open Bar

TIER TWO - OPEN BAR

Spirits *Stoli Vodka, Captain Morgan, Bacardi Silver, Dewar's White Label, Crown Royal, Jack Daniel's Tanqueray, Milagro Silver*

Chateau St. Michelle Wine *Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Rosé*

Rodney Strong Wine *Pinot Noir*

Domestic Beer *Yuengling, Budweiser, Bud Light*

Imported Beer *Stella Artois, Corona, Heineken*

Bubbles *J.P. Chenet Brut*

APPS *select two*

Chicken & Smoked Mozzarella Ravioli basil brown butter, shaved asiago

General Tso Chicken Bites crispy garlic, sesame, scallions

Tuna Tartare avocado crème, pickled fresno chili, crispy wonton

Pork Meatball hoisin barbecue, miso cream, red shiso

Mini Shrimp Tacos crispy shrimp, kale slaw, avocado mash, lime yogurt

Fried Lobster Mac & Cheese Bites with truffle salt (can be served as a shooter)

Chicken & Waffles cornmeal chicken, bacon waffle, chili maple

Whipped Burrata Crostini warm tomato, herb pesto, toasted crostini

SALAD *select one*

Romaine & Spinach spiraled carrots, spiced walnuts, feta, caramelized shallots, pistachio vinaigrette

Bibb sweet and spicy pecans, crumbled chèvre, poached pear, balsamic cherry vinaigrette

Spinach marinated grape tomatoes, spiral carrots, crumbled goat cheese, pumpkin seeds, champagne vinaigrette

Caprese beef steak tomato, fresh mozzarella, truffle arugula purée, pinenuts, microbasil

ENTRÉE *select one*

Beef Short Rib porcini demi-glace, asiago herb polenta, swiss chard, cannelli, carrot

Black Garlic Mahi toasted cous-cous, swiss chard, warm tomato

Herb-seared Chicken applewood bacon mash, balsamic grilled asparagus, Meyer lemon cream

Vegetarian options available by request

OXFORD EXCHANGE

PRIVATE EVENTS

SILVER TIER *\$85/person*

2-Hour Maximum

Atrium Rental Fee \$1,500

2-hour Open Bar

TIER ONE - OPEN BAR

Sterling Wine *Chardonnay, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir*

Domestic Beer *Yuengling, Budweiser, Bud Light, Cigar City Jai Alai, Cigar City Maduro*

Imported Beer *Stella Artois, Corona, Heineken*

Bubbles *Michelle Brut*

APPS *select four*

Chicken & Smoked Mozzarella Ravioli basil brown butter, shaved asiago

General Tso Chicken Bites crispy garlic, sesame, scallions

Tuna Tartare avocado crème, pickled fresno chili, crispy wonton

Pork Meatball hoisin barbecue, miso cream, red shiso

Mini Shrimp Tacos crispy shrimp, kale slaw, avocado mash, lime yogurt

Fried Lobster Mac & Cheese Bites with truffle salt (can be served as a shooter)

Chicken & Waffles cornmeal chicken, bacon waffle, chili maple

Whipped Burrata Crostini warm tomato, herb pesto, toasted crostini

PAYMENTS & FEES

All food and beverage is provided in-house and are in addition to the venue rental fees. Taxes and fees include a 22% service charge on the food and beverage total and applicable sales tax on the total invoice. 2 Bartenders are required with a fee of \$150 each.

The venue rental fee is due at signing and is non-refundable. The final headcount and food and beverage balances are due 14 days prior to the event. Linen rentals are available at an additional charge.

OXFORD EXCHANGE PRIVATE EVENTS

OE EXCLUSIVE VENDORS

Clients are required to work with the following exclusive florists and cake designers due to time and set-up restrictions.

FLORISTS

Botanica International Design Studio | botanicaflorist.com

La Vie En Rose | laviedesign.com

Flora | florafineflowers.com

Tailored Twig | tailoredtwig.com

Carmen's Flowers | carmensflowerstampa.com

CAKES & DESSERTS

Hands on Sweets | Marie Paola Martinez | handsonsweets.com

Elise's Pieces | designercakeart.com

Chocolate Pi | sweetchocolatepi.com

Publix Cakes (Hyde Park Location) | publix.com