

# Bachelorette-in-a-Box

For the M.O.H. who's not into D.I.Y.  
We've made planning the best bachelorette  
ever easy + it's your turn to say YES!

## CHEERS

WELCOME GLASS OF PROSECCO

## STARTERS

### KALE SALAD

dinosaur kale, kohlrabi, nori, parmigiano miso sesame  
crouton

## MAINS

### GEMELLI VERDE

peas + pea shoots, wild mushrooms, pecorino

OR

### PRINZEN CHICKEN

half bird, county veggies, gravy, dinner roll

## DESSERT ADD ONS

### MINI CUPCAKES

(minimum one dozen - assorted flavours) [gluten-free  
cupcakes - additional 1/pp] 3 each

**RHUBARB SUNFLOWER FRANGIPANE 5/pp**

## OTHER ADD ONS

SHARED PLATTERS ON ARRIVAL

SEAFOOD TOWER 30/pp

HOUSE-CURED CHARCUTERIE 12/pp

ARTISANAL CHEESE 12/pp

## OPEN BAR

OR

## DRINK TICKETS

[ON HOST TAB]

### DRAKE BASIC BAR

[Avg. \$7.75 - \$10.00/drink]

### DRAKE PREMIUM BAR

[Avg. \$11.25 - \$16.00/drink]

## PHOTO-BOOTH TICKETS

for guests \$5/pp

## BONUS

### HANGOVER KIT

for the guest of honour

### BACHELORETTE GAMES BY DRAKE

bach libs-fill-in-the-blank game

**[8 GUESTS MINIMUM |  
STARTING AT \$55 PP + TAX  
AND 18% GRATUITY]**

+includes one welcome glass of Prosecco per guest

+extra charges for add ons

+menus subject to seasonal changes

Corporate Executive Chef: Ted Corrado.

Before ordering, please inform us of any food allergies.

**THE DRAKE** | HOTELS | FOOD & DRINK | EVENTS  
GENERAL STORES | ART & CULTURE