



ON
20

special events

MENU



Prices not inclusive of the applicable 20% service charge and 6.35% CT sales tax.

BAR

SILVER PACKAGE

Craft beers

Two red wines

Two white wines

A selection of premium spirits

Fresh juices

Soft drinks

\$20. per guest for the first hour

\$9. per guest for each
additional hour

GOLD PACKAGE

Craft beers

Three red wines

Three white wines

A selection of premium spirits

Fresh juices

Soft drinks

\$25. per guest for the first hour

\$12. per guest for each
additional hour

PLATINUM PACKAGE

Craft beers

Four red wines

Four white wines

A selection of premium spirits

Fresh juices

Soft drinks

\$34. per guest for the first hour

\$15. per guest for each
additional hour

CONSUMPTION BAR

Guests may enjoy any
beverages the ON20 bar has
to offer.

HOSTED BEER AND WINE

\$7. per beer

\$11. per glass of wine

\$3. per soft drink

FULL HOSTED BAR

\$13. per cocktail

\$7. per beer

\$11. per glass of wine

\$3. per soft drink

Events with more than twenty guests must utilize a bartender.
One bartender required for every thirty guests.
\$150. per bartender

Reception

BUTLERED HORS D'OEUVRES

*Six selections offered at
\$20. per guest for one hour*

COLD

Beet tartare, rye lavash,
pickled mustard seed

Foie gras macaroon

Deviled egg with smoked
bluefish

Chicken liver mousse

Beef tartare, potato gaufrette

Cured fluke, cucumber, radish,
trout roe

House made pita with roast
garlic hummus

Buttered radish with sel gris

HOT

Mornay stuffed gougeré

“Shrimp and grits”

Mini lobster roll

Jonah crab cake

Demitasse of seasonal soup

Smoked bluefish sabayon

Wild mushroom tartlet

Sweetbread nuggets

STATIONARY

Please find sample stationary offerings below. ON20 is happy to customize reception stations to suit your specific event needs.

ARTISAN CHEESE

Four local and imported artisan cheeses

\$14. per guest for one hour

ARTISAN CHEESE AND CHARCUTERIE

Four local and imported artisan cheeses

Four meats

\$17. per guest for one hour

CRUDITÉ

Fresh from the Garden Vegetables

Dipping sauces

\$10. per guest for one hour

RAW BAR

Market pricing

*Please inquire about
additional seasonal offerings*



Served Dinner

Menus are crafted seasonally using the freshest, mindfully sourced ingredients available and will be provided three weeks before your event. Please see the attached document detailing our current menu to provide a point of reference. All served dinners feature house made bread and butter as well as a fine selection of teas and French press coffees.

Wine pairings are available and can be designed based on your group's preferences.



THREE COURSE DINNER

Three offerings will be presented for each guests' selection per course.

\$65. per guest

FIVE COURSE DINNER

Three offerings will be presented for each guests' selection during the second, fourth and fifth courses. ON20 will design the first and third courses to compliment your second, fourth and fifth course selections.

\$90. per guest

NINE COURSE CHEFS GRAND TASTING

Available for groups of up to twenty guests. Guests will enjoy nine courses that are specially designed and composed to create an unforgettable dining experience.

\$130. per person



Small Plate Dinner Stations

For gatherings of thirty-five or more. Features three live action chef-plated dinner stations. Menus are crafted seasonally using the freshest, mindfully sourced ingredients available and will be provided three weeks before your event.

Please see the attached document detailing our current menu to provide a point of reference.

Starting at \$75. per person for one hour

A labor charge of \$95. per chef applies to each station



Dessert Station

For gatherings of thirty-five or more. Features your choice of five desserts and a coffee service offering French press coffees and a fine selection of teas. Menus are crafted seasonally using the freshest, mindfully sourced ingredients available and will be provided three weeks before your event.

Please see the attached document detailing our current menu to provide a point of reference.

Starting at \$18. per person for one hour

Served Lunch

THREE COURSE LUNCHEON

Menus are crafted seasonally using the freshest, mindfully sourced ingredients available and will be provided three weeks before your event. Please see the attached document detailing our current menu to provide a point of reference.

Three offerings will be presented for each guests' selection per course. House made bread and butter as well as a fine selection of teas and French press coffees are included.

\$55. per guest



Morning

MORNING REFRESHMENTS

Fresh squeezed orange,
grapefruit and cranberry juices

Soft drinks

Bottled water

A selection of fine teas

French press decaf and
regular coffee

\$13. per guest

Your selection of two meats

Smoked Applewood bacon

Yorkshire ham

Breakfast sausage

\$35. per guest

CONTINENTAL STATION

Inclusive of the entire Morning Refreshments offering

Seasonal fruit plate

Yogurt

House-made granola

Baked breakfast pastries

\$25. per guest

TWO COURSE SERVED BREAKFAST

Inclusive of the entire Morning Refreshments offering

Two offerings will be presented
for each guests' selection per
course

\$35. per guest

STARTERS

Seasonal fruit

Fresh baked breakfast pastry

MAINS

Scrambled eggs paired with
fingerling home fries and a
choice of smoked Applewood
bacon, Yorkshire ham, or
breakfast sausage.

Buckwheat pancakes with
Connecticut maple syrup and a
choice of smoked Applewood
bacon, Yorkshire ham, or
breakfast sausage.

BREAKFAST STATION

Inclusive of the entire Morning Refreshments offering

Seasonal fruit

Yogurt

House-made granola

Baked breakfast pastries

Scrambled eggs

Fingerling home fries



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ON 20

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ontwenty.com

*Located On The 20th
Floor of the Harford
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