





150+ standing 55+ seated



PATIO
Two outdoor
spaces with
skyline views



SETUP
Use existing
layout or make
it your own



MENU
Choose catering
package or build
your own



Choose between a package or consumption bar



MIXTAPE
Audio port with
XLR input

SEMI-PRIVATE EVENT

EAST BAR

40+ GUESTS

RECEPTION

15+ GUESTS

SEATED

CENTER BAR

80+ GUESTS

30+ GUESTS

WEST BAR

60+ GUESTS

20+ GUESTS

AVAILABLE EVERY THURSDAY + FRIDAY UNTIL 8PM

25PP GOLDEN HOUR PACKAGE

TWO DRINKS + UNLIMITED SALSA



Bookings available on Thursdays and Fridays between 5:00 PM and 8:00 PM for events scheduled to occur within two [2] weeks or less of the booking date. A minimum guaranteed guest count of ten [10] is required, with a maximum capacity of forty [40] guests. A signed event agreement and deposit are required to confirm and secure the reservation.



Items priced per dozen, buffet style on request

CHIPOTLE MEATBALLS / \$82

chicken, tomato, cilantro

BEEF SLIDER / \$110

poblano, pepper jack, achiote aioli

BARBACOA EMPANADAS / \$98

chili braised beef, queso chihuahua, chimichurri

PORK BELLY & MANGO SKEWER / \$98

tamarind bbg

COCONUT SHRIMP / \$114

mango-jalapeno jam

CORONA BATTERED FISH TACOS / \$105

cilantro slaw, chipotle mayo

FALAFEL / \$80 🗸

spicy tahini sauce

GUAJILLO SWEET POTATO TACOS / \$108 🗸

black bean & corn pico de gallo

MINI CHEESECAKE BITES / \$85

graham crust

MINI CHURROS / \$85

cinnamon sugar, vanilla









STATIONED

Served family-style or buffet. 90-Minute time limit.

CHARCUTERIE, HUMMUS, & DIPS / \$29PP

- Artisan Cheese & Cured Meats
- Dried fruits & Assorted Nuts
- Garden Vegetables
- Pepita Romesco, Guacamole, & Poblano Hummus
- Pita, Tortilla Chips, & Baquettes

SELVA SLIDERS / \$36PP / SELECT THREE:

- The Classic: beef slider, cheddar, smoked ketchup, pickle
- The Smoke: smoked pulled pork, pickle, red cabbage slaw
- The Garden: veggie slider and sweet corn
- The Louisiana: fried chicken + biscuit, pickle, sriracha-honey aioli
- The Sea: blackened salmon, mango-citrus slaw

FIRE ROASTED FLATBREADS / \$36PP / SELECT THREE:

- Caprese: basil, heirloom tomato
- Shroom: truffle mushroom, herbs, roasted garlic
- Veggie: roasted green peppers, spinach, zucchini, basil pesto
- BBQ: chicken, roasted corn, peppers, cilantro
- Meat Lovers: pepperoni, sausage, ham

ODE TO CHICAGO / \$29PP

- Say Cheese: mini cheese and sausage pizzas
- Dog Days: mini hot dogs, with all the traditional toppings
- Mr. Beef: italian beef sandwiches, giardiniera

MEXICAN STREET CART / \$42PP / SELECT THREE:

includes flour/corn tortillas + churros with chocolate sauce

- Mushroom Tinga: radish, cilantro, cotija
- Carnitas: pickled onion, poblanos, salsa rojo
- Cheese: cheese quesadillas, onions, peppers
- Chicken: smoked chipotle, charred green onions, green salsa
- Shrimp (+4): chili rubbed, pineapple, pico de gallo
- Steak (+6): flank steak









BAR PACKAGES

All bar packages include assorted fruit juices, soft drinks, and bar mixers.

STANDARD PACKAGE

\$20/PP PER HOUR; 2 HOUR MIN.

SPIRITS

Wheatley Vodka
Ford Gin
Bacardi White Rum
Corazon Tequila
Old Forester Bourbon
Famous Grouse Scotch

WINE

Brut Sparkling Full White Light Red

BEER

Lager N/A Lager Seltzer IPA

PREMIUM PACKAGE

\$30/PP PER HOUR; 2 HOUR MIN.

SPIRITS

Ketel One Vodka
Tanqueray Gin
Bacardi Year Rum
Milagro Tequila
Los Vecinos Mezcal
Buffalo Trace Bourbon
Sazerac Rye Whiskey
Johnnie Walker Black
Hennessy VS Cognac

WINE

Brut Sparkling Light & Full White Light & Full Red

BEER

Lager N/A Lager Seltzer IPA N/A Beer

LUXURY PACKAGE

\$50/PP PER HOUR; 2 HOUR MIN.

SPIRITS

Tito's Vodka
Hendrick's Gin
Ron Zacapa Rum
Mijenta Reposado Tequila
Del Maguey Vida Mezcal
Woodford Reserve Bourbon
Woodford Reserve Rye
Balvenie 12Y Single Malt Scotch
Hennesy VSOP Cognac

WINE

Brut Sparkling Light & Full White Light & Full Red Still Rose

BEER

Lager N/A Lager Seltzer IPA Cider Sour



^{*}Selva is not permitted to serve shots