

HARVEST NIGHTS

2023 SPECIAL EVENTS PACKAGES

Host your ghostly event at Harvest Nights. Event packages are designed to provide an enhanced Harvest Nights experience for groups of a minimum of 50 and maximum of 120 guests. Packages are available to book Monday–Thursday in the Sutphin Fountain Room/Café. All packages include tickets to Harvest Nights. Events begin at 6 PM and the Harvest Nights experience begins at 7:30 PM.



NEWFIELDS

BASIC PACKAGE: \$175/PERSON

INCLUDES:

Beer and wine open bar

Light hors d'oeuvres

Ambient festive uplighting

Reserved parking

Day-of venue coordinator

Harvest Nights tickets

Private event space
Sutphin Fountain Room/Café

ELEVATED PACKAGE: \$200/PERSON

INCLUDES:

Liquor open bar

Hearty hors d'oeuvres

Ambient festive uplighting

Onsite parking

Exclusive *Harvest Nights* gift

Harvest Nights tickets

One in-experience drink
ticket per guest

Private event space
Sutphin Fountain Room/Café



Harvest Nights presented by JPMorgan Chase at Newfields is back with a month-long celebration and our favorite spooky experience. This nightly event features thousands of endless glowing pumpkins along a hidden path at Newfields. The spooky (not scary) outdoor walking experience guides guests around twists and turns of the enchanted forest, an eerie ghost train and a grand-finale at Mischief Manor on the Lilly Allee.

HARVEST NIGHTS

EVENT PACKAGE MENU OPTIONS 2023

Basic Package *Choice of two of the following platters:*

- **Cheese Board** — Gorgonzola, capriole citrus-scented goat cheese, white cheddar, Swiss and smoked Gouda. Garnished with nuts, fresh & dried fruits; served with crackers
- **Dips** — Artichoke parmesan dip, con queso dip, spinach dip, with fresh-fried tortilla & pita chips
- **Fruit Skewer Display** — Fresh melon, grapes, strawberries, pineapple, skewered on a pineapple base with strawberry Grand Marnier dip GF
- **Crudités of Vegetables Display** — Baby carrots, cauliflower florets, broccoli florets, squash, zucchini, snow peas, Julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with choice of spinach or artichoke parmesan dip
- **Hummus Platter** — Traditional hummus, chipotle hummus, white bean & roasted garlic hummus served with fresh-fried tortilla chips & pita chips DF

Cold Hors d'oeuvres: *Select 2*

- BLT cherry tomato GF/DF
- Smoked corn, feta & red pepper toasta
- Apple butter toast point, diced apples, creme fraiche, bourbon glazed walnuts
- Bacon wrapped dates, Marcona almonds, orange saffron reduction GF/DF
- Shrimp cocktail, Kahn's signature cocktail sauce GF/DF
- Hazelnut apricot chicken salad, endive cup GF
- Bacon & blue cheese bruschetta, maple chipotle drizzle
- Corn bread medallion, pork belly, smoked bacon caramel
- Hickory-smoked duck breast, orange ginger marmalade, chili cheese crisp, micro herb



Hot Hors d'oeuvres: *Select 2*

- Curried sweet potato pie, candied pecans, mascarpone
- Mushroom duxelles, foie gras mousse, phyllo tart
- Sun king beer battered cippolini onion rings, maple chipotle aioli
- Coconut crusted chicken nibbles, ginger plum sauce DF
- Autumn spiced duck confit crostata with cherries
- Fingerling potatoes, alouette herb cheese, smoked bacon GF
- Artichoke Boursin en croute, smoked bacon
- Chorizo, butternut squash & smoked gouda quesadilla
- Beef empanada, sofrito dipping sauce
- Mini cheeseburger, dill pickle, ketchup
- Five spice beef short rib wontons, ginger hoisin dipping sauce DF
- Crab cakes, remoulade sauce GF

Vineyard Bar

- House red wine, house white wine, house rosé wine, Coors Light, Sun King Brewing Co. beers: Cream Ale, Pachanga, soft drinks, club soda, juices, and bottled water

Optional Add On

• Children's Plated Meal

\$25.00 inclusive of service charge
Fresh fruit cup, chicken fingers, BBQ sauce, pomme frites, ketchup, chocolate chip cookie

Menu prices subject to change without notice — Harvest 2023

All items are prepared in a kitchen or on shared equipment: Milk, tree nuts, peanuts, soy, wheat, egg, shellfish, fish are present.

We cannot guarantee any food to be completely free of allergens.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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EVENT PACKAGE MENU OPTIONS 2023

Elevated Package *Choice of two of the following platters:*

- **Cheese Board** — Gorgonzola, Capriole citrus-scented goat cheese, white cheddar, Swiss and smoked Gouda. Garnished with nuts, fresh & dried fruits; served with crackers
- **Dips** — Artichoke parmesan dip, con queso dip, spinach dip, with fresh-fried tortilla & pita chips
- **Fruit Skewer Display** — Fresh melon, grapes, strawberries, pineapple, skewered on a pineapple base with strawberry Grand Marnier dip GF
- **Crudités of Vegetables Display** — Baby carrots, cauliflower florets, broccoli florets, squash, zucchini, snow peas, Julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers with spinach and artichoke parmesan dip
- **Hummus Platter** — Traditional hummus, chipotle hummus, white bean & roasted garlic hummus served with fresh-fried tortilla chips & pita chips DF
- **Honey Walnut Pear Brie** — One kilo of Brie wrapped with puff pastry and finished with honey, walnuts, and pears served with French baguettes and assorted crackers
- **Beer cheese fondue** — Peppered salami, hickory smoked ham, chicken sausage, veggies including asparagus, broccoli & cauliflower, roasted marble potatoes, beer cheese dip. Served with assorted crispy bread sticks, pretzel bites, and sliced baguettes

Cold Hors d'oeuvres: *Select 2*

- BLT cherry tomato GF/DF
- Smoked corn, feta & red pepper toasta
- Apple butter toast point, diced apples, creme fraiche, bourbon glazed walnuts
- Bacon wrapped dates, Marcona almonds, orange saffron reduction GF/DF
- Shrimp cocktail, Kahn's signature cocktail sauce GF/DF
- Hazelnut apricot chicken salad, endive cup GF
- Bacon & blue cheese bruschetta, maple chipotle drizzle
- Corn bread medallion, pork belly, smoked bacon caramel
- Hickory-smoked duck breast, orange ginger marmalade, chili cheese crisp, micro herb



Hot Hors d'oeuvres: *Select 2*

- Curried sweet potato pie, candied pecans, mascarpone
- Mushroom duxelles, foie gras mousse, phyllo tart
- Sun king beer battered cippolini onion rings, maple chipotle aioli
- Coconut crusted chicken nibbles, ginger plum sauce DF
- Autumn spiced duck confit crostata with cherries
- Fingerling potatoes, alouette herb cheese, smoked bacon GF
- Artichoke Boursin en croute, smoked bacon
- Chorizo, butternut squash & smoked gouda quesadilla
- Beef empanada, sofrito dipping sauce
- Mini cheeseburger, dill pickle, ketchup
- Five spice beef short rib wontons, ginger hoisin dipping sauce DF
- Crab cakes, remoulade sauce GF

Assorted Miniature Pastries

- Chef's choice of lemon tarts, fresh fruit tarts, chocolate dipped strawberries, or macarons
- Chef's choice of seasonal jam jars; Caramel, apple pie filling, pie crust crumbles, whipped cream, cinnamon; Chocolate mousse, pecan pie filling, pie crust crumbles; Pumpkin pie mousse, pie crumbles, cinnamon whipped cream; Sugar cream pie custard, pie crumbles, bourbon whipped cream

Kahn's Bar

- Svedka, Beefeater, Bacardi, Jose Cuervo, Jim Beam, Johnnie Walker Red, Canadian Club, Amaretto di Saronno, Kahlua, Bailey's Irish Cream, Martini & Rossi Dry Vermouth, Martini & Rossi Sweet Vermouth, Triple Sec, Coors Light, Sun King Brewing Co. Beers: Cream Ale, Pachanga, house red wine, house white wine, house rosé wine, Monin cherry syrup, house-made sweet and sour, orange juice, cranberry juice, soft drinks, soda water, tonic water, ginger beer, bottled water, lemons, limes, queen olives, Kahn's house-made sweet black cherries

Optional Add On

- **Children's Plated Meal**
\$25.00 inclusive of service charge
Fresh fruit cup, chicken fingers, BBQ sauce, pomme frites, ketchup, chocolate chip cookie



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EVENT PACKAGE BEVERAGE OPTIONS 2023



- **Specialty cocktail:**
- **House blend and decaffeinated coffee and hot tea:**
- **Real hot spiced cider with orange slices and cinnamon sticks**

add \$3.50 per person
add \$6.75 per person
add \$6.75 per person

Upgrade to

1
2

Kahn's bar

\$5
Included

Connoisseur bar

\$10
\$5

Downgrade to

1
2

Vineyard

Included
\$5

Kahn's bar

n/a
Included

Bar credit for under 21:

1	\$7	per under 21 guest
2	\$11	per under 21 guest

Upgrade to wine

Tier 1 Wines:
\$6.50 per person

Tier 2 Wines:
\$10.00 per person

- **Rosemary or Sage Bee's Knees** — Gin, rosemary or sage, honey simple syrup, lemon juice
— *Garnished with rosemary or sage*
- **Italian blood orange London mule** — Muddled orange, blood orange gin, lime juice, orange juice, ginger beer
- **Ginger pear martini** — Pear vodka, ginger juice, pear puree, lemon juice, simple syrup
— *Garnished with pear*
- **Honey orange French 95** — Bourbon, Orangecello, honey syrup, orange juice, lemon juice, sparkling wine
— *Garnished with orange*

All additions/upgrade/credits are inclusive of service charge.