

The background image shows the interior of a restaurant named FORTH. The space is dimly lit with warm, golden light from spherical pendant lights. In the foreground, several long tables are covered with white cloths and set with glassware and plates. A central wooden table runs down the middle. In the background, a bar area is visible with shelves of glassware and bottles. Above the bar, three green horse figurines are mounted on the wall. The ceiling features a grid of circular lights.

HOLIDAY AT FORTH

GATHER. CELEBRATE.
MAKE IT MEMORABLE.

Celebrate the season at FORTH with thoughtfully curated holiday menus, festive cocktails, and an elevated setting designed for gathering.

HOLIDAY LUNCH

\$150+ PER GUEST | 2.5 HOURS

Gather your team for a festive holiday luncheon featuring our seasonal Holiday Lunch Buffet, a signature zero-proof cocktail, and a sweet treat to take home.

HOLIDAY LUNCH BUFFET

FRESH ROLLS & CHESTNUT BUTTER

KALE SALAD

radicchio, pear, pomegranate seeds, gorgonzola, candied pecans

CAESAR SALAD

parmigiano reggiano, breadcrumbs, caesar dressing

BUTTERNUT SQUASH SOUP

spiced pepitas, crostini

BRAISED SHORT RIB

foraged mushrooms, mirepoix, red wine star anise reduction

ORANGE & CRANBERRY STUFFED WHOLE CHICKEN

jus, blistered tomatoes

ATLANTIC SALMON

herb lemon beurre blanc

BLISTERED BRUSSELS SPROUTS

bourbon maple glaze

ROSEMARY SWEET POTATO GRATIN

A SWEET SEND-OFF

Each guest will receive a festively packaged holiday cookie to enjoy later.

CHOOSE ONE SIGNATURE HOLIDAY MOCKTAIL

(TWO TICKETS PER PERSON)

CRANBERRY WINTER SPRITZ

cranberry, orange, rosemary, ginger ale

OR

PEAR & SPICE FIZZ

pear nectar, lemon, cinnamon-vanilla, sparkling water

HOLIDAY HAPPY HOUR

\$75++ PER GUEST | 2 HOURS

Toast the season with a festive cocktail reception featuring holiday-inspired passed bites and two signature cocktails available at the bar.

PASSED BITES

Select Three from our Holiday Passed Appetizer Menu

- Sage & Brown Butter Meatballs
- BBQ Little Smoky Skewer with Fig, Port & Thyme
- Crab Cakes with Truffle Parmesan
- Baked Brie & Cranberry Orange Beggar's Purse
- Beef Wellington with Cherry Port Gastrique
- Port-Marinaded Melon Skewer
- Fried Nduja Mac & Cheese with Apple Cider Glaze
- Roasted Tomato & Allspice Bruschetta on Focaccia

TWO SIGNATURE HOLIDAY COCKTAILS

(TWO TICKETS PER PERSON)

MISTLETOE MULE

vodka, cranberry, lime, ginger beer

OR

WINTER OLD FASHIONED

bourbon, orange, brown sugar-cinnamon, aromatic bitters

MAKE IT MERRY

Ask your Event Sales Manager about enhancing your celebration with one of our seasonal additions, including a Holiday Grazing Table, Pasta Station, Prime Rib Carving Station, Beef Wellington Carving Station, Seafood Display, or Holiday Desserts.

Holiday packages are subject to availability. Pricing is subject to applicable service charges and taxes. Minimum guest counts and food & beverage minimums may apply