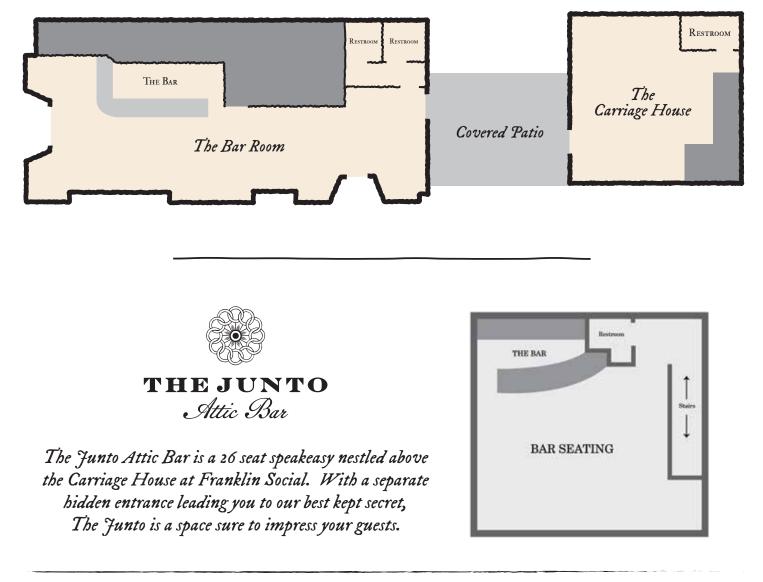




JERSEY CITY, NEW JERSEY

Franklin Social-Tavern & Garden is a restaurant and bar inspired by Ben Franklin, offering a modern take on the American tavern. A seasonally driven menu offers classic dishes highlighting local ingredients complimented by a cocktail program inspired by colonial drinking culture.

292 Barrow Street | Jersey City, NJ 07302 | www.franklinsocial.com







• The Bar Room •

Accommodates 50 Guests

The Bar Room is the perfect setting for a cocktail party. Guests can participate in one of our beverage packages or choose to be billed on consumption. We offer a variety of passed hors d'oeuvres and small bite displays to keep your guests nibbling and mingling throughout your event.

For more information regarding food, beverage & rental pricing please email events@skoposhospitality.com

Franklin SOCIAL



• THE CARRIAGE HOUSE • Accommodates 30 Seated Guests / 40 Standing Guests

During the day the Carriage House is a stage for your bright, sunlit brunch. In the evening the oil lanterns are flickering and a moody warmth fills the room. Ideal for a sit-down meal, this unique space can play host to a variety of occasions.

For more information regarding food, beverage & rental pricing please email events@skoposhospitality.com

Franklin SOCIAL



THE JUNTO Attic Bar



• Courtyard •

Accommodates up to 15 guests seated / 20 Standing Guests

Our Courtyard provides a beautiful open air setting for your next event.

For more information regarding food, beverage & rental pricing please email events@skoposhospitality.com





Attic Bar

• The Junto • Accommodates 29 Guests

The Junto Attic Bar is nestled above the Carriage House at Franklin Social. With a separate hidden entrance leading you to our best kept secret, The Junto is a space sure to impress your guests.

For more information regarding food, beverage & rental pricing please email events@skoposhospitality.com











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EVENT PACKAGES

COCKTAIL PARTY

Passed Hors D'Oeuvres Hors D'Oeuvres Tower

\$40 PP

\$300

Choose 4 - passed for 1 hour, replenished on display for 1 hour

Choose 3 (Serves approximately 20 guests)

KIELBASA IN A BLANKET SHRIMP COCKTAIL GF PEAR, RICOTTA & PROSCIUTTO TOASTS vg STUFFED MUSHROOMS GF, VG, V+ DEVILED EGGS VG, V+ CAPRESE SKEWERS GE VG MINI BRISKET GRILLED CHEESE FALAFEL VG. V+ CANAPES BEET AND GOAT CHEESE TARTLETS v STEAK TARTARE ON CROSTINI SMOKED SALMON, CUCUMBER AND BOURSIN TEA SANDWICH MINI MEATBALL GF GRILLED CHICKEN SKEWER GF SEASONAL ROASTED VEGETABLE KEBOB VG, V+

DISPLAY TOWERS

(Serves approximately 20 guests)

VEGETABLE ANTIPASTO assortment of roasted vegetables, mediterranean spreads, lavash \$150

CLASSIC ANTIPASTO assortment of cured meats, cheeses, olives, lavash \$285

SEAFOOD shrimp, clams, oysters\$350 add tuna tartare +50

SLIDERS

Choice of 2 \$300, Choice of 3 \$350

SHORT RIB BEEF

SEASONAL GRILLED VEGETABLES GRILLED CHICKEN

Coffee, tea and soda included | VG - VEGETARIAN V+ - VEGAN GF - GLUTEN-FREE

Franklin

EVENT PACKAGES

FAMILY STYLE BRUNCH \$42 PP

First

Assorted Pastries

Choose 1 FRUIT SALAD OR GARDEN SALAD

Main

Choose 3

FRENCH TOAST berry compote, maple syrup VG BACON AND EGGS cheesy scramble, breakfast potatoes, bacon GF CAPRESE PASTA heirloom tomato, fresh mozzarella, basil, parmesan VG BREAKFAST BOWL fried egg brussels sprouts, potato, cornichon, mustard aioli GF, VG (without Egg, V+) BRISKET GRILLED CHEESE cheddar, caramelized onions, jalapeño BURRATA roasted cherry tomatoes, sunflower pesto, mixed greens GF, VG FRIED CHICKEN SLIDERS jalapeño coleslaw, pickles, roasted chili aioli "add a 4th main for +10pp

Dessert

Choose 1

CHURROS OR CHEF'S SEASONAL SELECTION

Coffee, tea and soda included | VG - VEGETARIAN V+ - VEGAN GF - GLUTEN-FREE

Franklin

EVENT PACKAGES

FAMILY STYLE DINNER

\$70 PP

Starter

Sourdough Bread and Herbed Butter

GARDEN SALAD

*upgrade any seasonal salad on the a la carte menu +5pp

FIRST COURSE

Choose 1 KIELBASA brussels sprouts, potato, cornichon, mustard aioli GF

Available without Kielbasa vG, v+

BURRATA roasted cherry tomatoes, sunflower pesto, herby crostini vg

MAC AND CHEESE white cheddar, smoked gouda, breadcrumb, parsley v_G

MAIN COURSE

Choose 3

ROASTED CHICKEN potato puree, frisee salad, garlic chimichurri, tarragon oil GF

SEASONAL FISH from A la Carte Menu

SEASONAL PASTA from A la Carte Menu VG,V+

FALAFEL hummus, pickled radish, pita, soft greens, tzatziki vG,V+

SHORT RIB SLIDERS cheddar, caramelized onion, jalapeño

FRIED CHICKEN SLIDERS jalapeño coleslaw, pickles, roasted chili aioli

SLICED FILET MIGNON seasonal vegetables, crispy potatoes GF

*add a 4th main for +10pp

Dessert

Choose 1 CHURROS OR CHEF'S SEASONAL SELECTION

Coffee, tea and soda included | VG - VEGETARIAN V+ - VEGAN GF - GLUTEN-FREE

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EVENT PACKAGE

BRUNCH BEVERAGE PACKAGES

3 HOURS

TIER I • \$25 PP

HOUSE RED & WHITE WINE

Mimosa

TIER 2 • \$30 PP

HOUSE RED & WHITE WINE

House Draft Beer

Mimosa

BLOODY MARY

TIER 3 • \$35 PP

House Red & White Wine

HOUSE DRAFT BEER

Mimosa

BLOODY MARY

House Spirits

SOCIAL

EVENT PACKAGES

EVENING BEVERAGE PACKAGES

3 HOURS

BEER & WINE PACKAGE • \$35 PP

Choice of three House Draft Beers

HOUSE RED & WHITE WINE

BASIC PACKAGE

• \$45 PP •

House Red & White Wine

CHOICE OF THREE HOUSE DRAFT BEERS

CLASSIC COCKTAILS WITH HOUSE SPIRITS

DELUXE PACKAGE • \$60 PP

- CHOICE OF *i* RED & WHITE VARIETAL FROM OUR PREMIUM WINE LIST

- Choice of Three House Draft Beers
- CLASSIC COCKTAILS WITH PREMIUM SPIRITS

CLASSIC COCKTAILS

Old Fashioned • Manhattan • Margarita
 • Moscow Mules

PREMIUM SPIRTS

Tito's Vodka • Brooklyn Gin
Casamigos Tequila • Real McCoy Rum
Bulleit Bourbon • Bulleit Rye

- Choice of Two Franklin Social Signature Cocktails

NEVER HAVE I EVER Bulldog gin, strawberry, rhubarb, red bell pepper, lime

NERDY BARTENDER THINGS Suntory Whisky Toki, St. George Spiced pear, pear shrub, pineapple, almond^{*}, lemon, Angostura bitters

TORCHLIGHT Espolon Blanco tequila, spicy honey, agave, lime, Cholula

WESTERN SOUR Old Forester Bourbon, grapefruit, falernum^{*}, cinnamon, lime

Franklin

FREQUENTLY ASKED QUESTIONS

CAN I BRING IN MY OWN DECORATIONS?

Tes! Personalizing the space makes your event extra special. We just ask that you adhere to our decoration policies in order to preserve Franklin Social's walls, furniture and floors. Please do not tape or tack anything to any surface. Please do not use confetti, glitter or rose petals, as they get imbedded in our wood floors.

CAN I COME IN BEFORE MY EVENT'S START TIME

TO SET UP?

Yes! Your space is available to you one hour before the event starts. If you require more time you may be subject to a fee. Please let us know if you require more to decorate two weeks before your event.

CAN I BRING IN MY OWN DESSERT?

Yes! Franklin Social charges a \$2 per person service fee for any outside desserts. You can bring as many as you'd like!

CAN I BRING IN MY OWN ALCOHOL?

Unfortunately, no. Franklin Social has a full service bar and we are happy to offer you one of our set bar packages, a consumption bar, or a customized menu!

CAN YOU ACCOMMODATE ONE OF MY GUESTS DIETARY RESTRICTIONS?

Yes! We are happy to prepare a special meal for someone with an allergy or dietary restriction. We ask that you notify us of any special requests when you submit your menu choices so that we can be prepared for your guest.

WHEN SHOULD I CHOOSE MY MENU?

We ask that you make your final menu decisions three weeks prior to your event. We are happy to guide you through this process if you need a little extra help.

WHEN DO YOU NEED MY FINAL GUEST COUNT?

We ask that you have your final guest count two weeks before your event.

WHAT IF I WANT TO PARTY A LITTLE LONGER?

Our standard events are three hours long with an extra hour allowed before for set-up and a half hour after for break-down. We will happily extend your party a room fee of \$250 per each additional hour.

CAN I BRING MY OWN MUSIC?

Tes! You can bring a blue tooth speaker for an event happening in the Carriage House. For a full restaurant buyout, you can plug into our house speakers. Make sure to bring any adapters needed to connect to an auxiliary cord.