



**CHEF SHAWN MCCLAIN**

**MODERN MIXOLOGIST**

**TONY ABOU-GANIM**

*James Beard Award-winning chef Shawn McClain challenges diners to free their minds from preconceived notions about bar restaurants and eat, drink and liberate at Libertine Social. The next-generation gastropub stimulates the senses with New American bar food by the renowned chef, a pioneering cocktail program by Modern Mixologist Tony Abou-Ganim and a range of compelling atmospheres to fit diners' motivations.*

## GENERAL INFORMATION

### SEATING CAPACITY DETAILS

#### Private Dining Room

- Seated up to 40 guests
- Receptions up to 65 guests

#### Main Dining Room

- Seated up to 92 guests

#### Private Patio

- Seated up to 35 guests
- Receptions up to 50 guests

#### Lounge

- Receptions up to 175 guests

#### Exclusive Use

- Seated up to 225 guests
- Receptions up to 350 guests

Group menu pricing starting at \$80 per person.  
Food and beverage minimums will apply.

