

STAY. for the experience.

Versatile areas within the lounge can be customized to suit a variety of occasions. Whether it's sober anniversaries, birthdays, relationship anniversaries, rehearsal dinners, wedding or baby showers, engagement photos, corporate events, weekend brunches, creative meetings, after parties, TV & film location, editorial photo shoots, the lounge can accommodate different group sizes and preferences.

STAY. Zero Proof Cocktail Lounge offers a one-of-a-kind experience, catering to those seeking sophisticated non-alcoholic cocktails and plant-based offerings. Here are some unique events that guests can enjoy at this innovative establishment:

Flavor Pairing Dinners: Exclusive dining events designed to tantalize the taste buds with inventive non-alcoholic beverage pairings.

Zero-Proof Pairing Menus: For those looking to indulge in a full dining experience, STAY. offers zero-proof pairing menus in collaboration with local restaurants.

DJ & Live Music Nights: STAY. frequently hosts DJs & live music performances, showcasing talented local musicians and DJs.

Wellness Workshops: STAY. can host your health and wellness workshops for your clientele focused on holistic living.

Mixology Masterclasses: Led by expert mixologists, participants explore various techniques, ingredients, and flavor combinations, ensuring they leave with the skills to impress friends and family at home.

Film Production: Character-filled, original details, one-of-a-kind decor make STAY. a flexible space for photo shoots and film productions.

Game Night: From timeless favorites like Monopoly and Backgammon to modern classics like Cards Against Humanity and CodeNames, there's a game to suit every taste and skill level.

These events set STAY. apart as a destination for those seeking memorable experiences in the world of non-alcoholic beverages. Whether you're a seasoned mixologist or simply curious to explore new flavors, there's something for everyone to enjoy at this vibrant establishment.







Venue Features

At STAY., the ambiance is meticulously crafted to provide a unique and inviting atmosphere that seamlessly blends architectural elements with vintage furnishings. The heart of the lounge is the integrated, back lit, wildflower-muraled bar, inviting guests to indulge in both the visual beauty and the crafted libations it offers. The handmade, Lucite stools with brass fittings allow for the light to bounce off of and highlight the bar's illumination. Modern elegance converges with the timeless allure of a truly unique and unforgettable location.

Architectural Elements

The lounge occupies a renovated historic building, featuring original, carved ceiling tiles adorned with fantastical Chinese motifs. The glass block-walled foyer, which hosts Guanyin in a water feature, allows for natural light to flood the space during the day, and at night, the pink glow of the neons creates a warm and welcoming ambiance.

Vintage Furnishings

Plush armchairs and sofas provide comfortable seating areas where guests can relax, socialize, and party. Handcrafted coffee tables with tile detailing offers the perfect spot to set down a drink.

Artisanal Accents

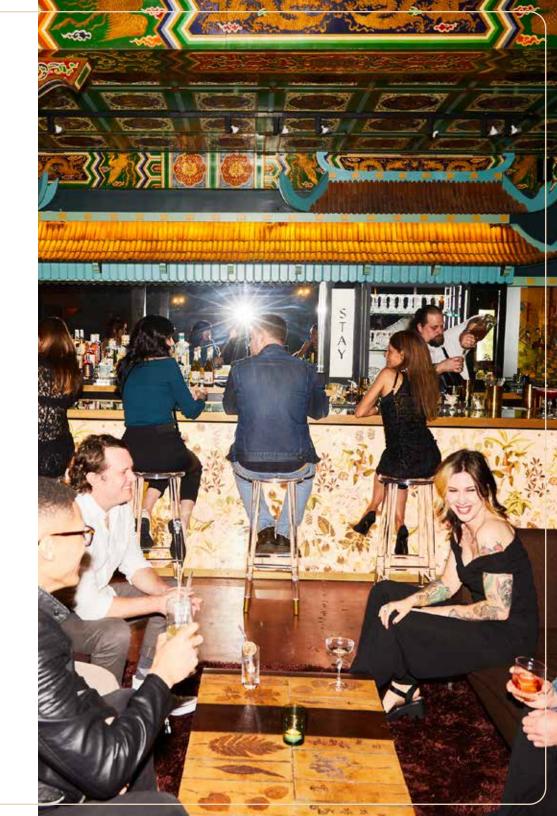
Tasteful nude oil paintings adorn the walls of STAY., adding visual interest and personality to the space, providing texture and warmth, while vintage mirrors reflect light and create the illusion of space. The nostalgic photo gallery walls at STAY. serve not only as a visual feast for the eyes but also as a catalyst for storytelling and connection.

Venue Capacity

We offer comfortable lounge areas for groups of 10-16 people.

The curtained-off alcove offers an intimate seating area for 8 guests to escape the hustle and bustle of the main lounge, hosting a private entrance, should one desire VIP entry.

The STAY. lounge can host events for up to 100 guests. It is versatile enough to accommodate a seated dinner, a cocktail party atmosphere, or any other event you may envision.







Partial Buyout:

Guest Count: 10-30 guests (Wednesday & Sunday), 10-20 Guests

(Friday & Saturday).
Event Duration: 2 hours.

Food & Drink Packages Available (See page "10").

Full Buyout:

Guest Count: up to 100 guests (standing and lounge seating).

Event Duration: 2-6 hours.

Custom Food & Drink Packages Available.



Sample Event Menu 1

(includes 3 signature cocktails)

Signature Cocktails

The Ox - Kentucky 74 Bourbon Alternative, Roots, Divino Aperitif Rosso, Ginger Syrup, Aromatic Bitters, Smoke

Rich, warm spices with cherries and smoke.

The Tiger - Free Spirits "Tequila" Alternative, Lime, Lapsang-Souchong, Pineapple Juice, Agave, Green Tabasco, Tajín Rim

Lime, smoke, and spice with a bite.

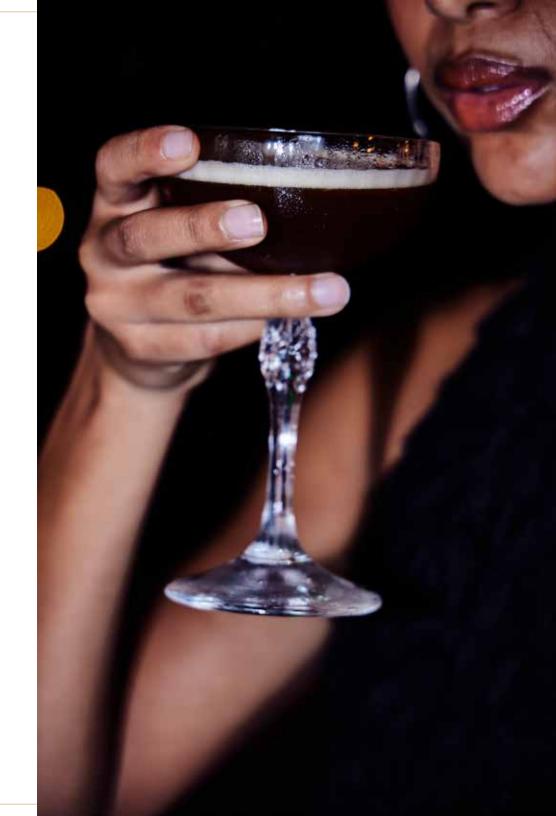
The Rooster - Our Tart Cherry Tonic, Apple Cider Vinegar, Ginger Syrup, Sweetened Blood Orange

Ginger heat with bubbles.

NA Wine, NA Beer

Plant Based Offerings

Spicy Maple Sesame Nuts
Castelvetrano Olives Marinated in Orange, Serrano, Mint
Lotus and Root Vegetable Chips with Makrut Lime Leaf Aioli
Seasonal Chef Board, Plant Based Cheeses, Tapenade, Fig Jam, Cornichons, Fresh Focaccia
Shitake, Water Chestnut & Ginger filled Wontons, with Sweet and Spicy Chili Sauce





Sample Event Menu 2

(includes 3 signature cocktails)

Signature Cocktails

The Ox - Kentucky 74 Bourbon Alternative, Roots, Divino Aperitif Rosso, Ginger Syrup, Aromatic Bitters, Smoke

Rich, warm spices with cherries and smoke.

The Tiger - Free Spirits "Tequila" Alternative, Lime, Lapsang-Souchong, Pineapple Juice, Agave, Green Tabasco, Tajín Rim
Lime, smoke, and spice with a bite.

The Rooster - Our Tart Cherry Tonic, Apple Cider Vinegar, Ginger Syrup, Sweetened Blood Orange

Ginger heat with bubbles.

Select 2 of the following additional cocktails...

The Rat - The Pathfinder, Lemon, Maple Syrup, Aquafaba, Salt Citrusy pine with maple & bitter notes.

The Snake - Monday Zero Proof Gin, Roots Divino Aperitif Blanco, Apple Cider Vinegar, Puttanesca, Lemon, "Blue Cheese" Stuffed Olive Dry, savory, lemony.

The Monkey - Caleño Dark & Zesty, Cola, Aromatic Bitters, Orange Bitters, Lime, Lemon, Cinnamon, Coconut

A not too sweet, fruity "Rum & Cola."

The Horse - Espresso, Cheeky Espresso Syrup, Aquafaba, Zombie Non-alcoholic Wine, ACV, Salt

Espresso martini, brown sugar with a lemony finish.

NA Wine, NA Beer

Plant Based Offerings

Spicy Maple Sesame Nuts
Castelvetrano Olives Marinated in Orange, Serrano, Mint
Lotus and Root Vegetable Chips with Makrut Lime Leaf Aioli
Seasonal Chef Board, Plant Based Cheeses, Tapenade, Fig Jam, Cornichons, Fresh Focaccia
Shitake, Water Chestnut & Ginger filled Wontons, with Sweet and Spicy Chili Sauce



