SOURCE

Catering Menu Guides for Events and Meetings







SOURCE HOTEL

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EVENTS BY

Pomegranate Hospitality

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HAPPENS
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SOURCE



WHAT HOSPITALITY MEANS TO US.

Pomegranate Hospitality, from James Beard Award winning chef Alon Shaya and restauranteur Emily Shaya, is the group behind the restaurants Safta in Denver, Saba in New Orleans, Chandelier Bar and Miss River in partnership with the Four Seasons New Orleans, Silan in partnership with Atlantis Bahamas and the limited-run residency Safta 1964 in partnership with the Wynn Las Vegas.



Pomegranate Hospitality

Each of the restaurants in the Pomegranate Hospitality portfolio speak to Chef Alon Shaya's culinary journey. Featured in publications like The New York Times, Esquire, Eater and more. The Pomegranate Hospitality team come together to bring you a personalized catering experience for your next event, using the Michelin-recommended Safta as a hub within The Source Hotel.



IT ALL HAPPENS AT THE SOURCE.

Whether it's for weddings, business meetings, bar & bat mitzvahs, family reunions or industry conferences - The Source looks forward to handling the catering needs of your event. We invite you to browse the various offerings in this catering menu guide, keeping in mind that options can be customized to fit your specifications.

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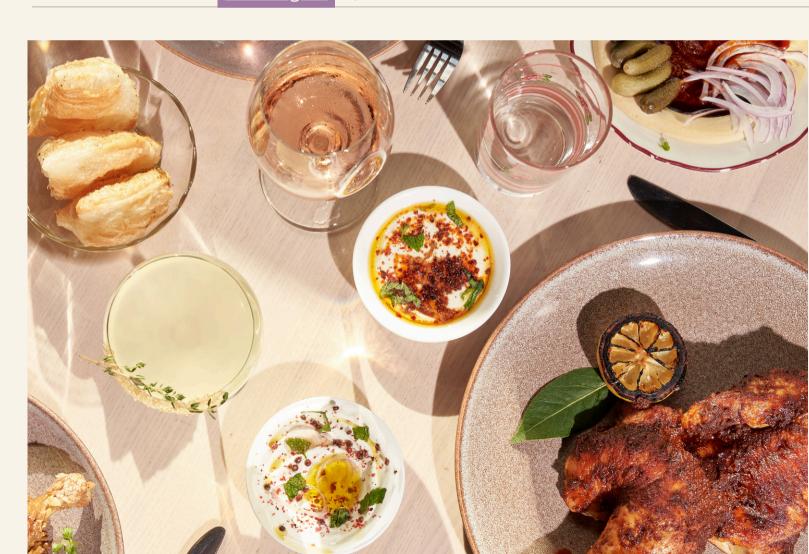
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