
PARK HYATT®

PARK HYATT NEW YORK
MEETING & EVENT MENUS



Continental Breakfast

All breakfasts include freshly brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas, Bottled Still and Sparkling Waters Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

CONTINENTAL BREAKFAST

Fresh Orange and Grapefruit Juices

Local and Seasonally Inspired Sliced & Whole Fruit (GF, DF, V)

Housemade Granola (GF, VG)

Fat Free Greek Yogurt, Organic Low Fat Yogurt (GF)

Miniature New York Bagels, Cream Cheese

Freshly Baked Croissants, Chocolate Croissants, Muffins, Danish,
Sliced Breads

Butter, Fruit Preserves

\$98.00 *Per Guest*

EUROPEAN CONTINENTAL BREAKFAST

Fresh Orange and Grapefruit Juices

Local and Seasonally Inspired Sliced & Whole Fruit (GF, DF, V)

Fat Free Greek Yogurt, Organic Low Fat Yogurt (GF)

Housemade Bircher Muesli, Apples, Almonds, Almond Milk (V)

Freshly Baked Croissants, Pain Au Chocolat, Mini Baguettes, Petit
Pains

Selection of Chef's Seasonal Meats, Cheese, Cornichons, Grain
Mustard, Butter

\$105.00 *Per Guest*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Breakfast Buffet

Heartier breakfast options will nourish your attendees as they begin their day. All breakfast buffets include freshly brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas, Bottled Still and Sparkling Waters Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

57TH STREET BREAKFAST BUFFET

Fresh Orange and Grapefruit Juices

Local and Seasonally Inspired Sliced and Whole Fruits (DF, GF, V)

House Made Granola (VG, GF)

Fat Free Greek Yogurt, Organic Low Fat Yogurt (GF)

Miniature Bagels, Cream Cheese

Freshly Baked Croissants, Chocolate Croissants, Muffins, Danish,
Sliced Breads

Butter and Fruit Preserves

HEALTHY START BREAKFAST BUFFET

Fresh Orange and Grapefruit Juices

Personalized Parfait Bar

Organic Plain Yogurt, Fat Free Greek Yogurt (VG, GF)

Organic Berries, House Made Granola (GF, VG), Toasted Coconut,
Walnuts, Raisins, Dried Cranberries, Rhubarb Compote, Raspberry
Puree

Yogurt Loaf Cakes (NF)

Seven Grain Bread, Sourdough

Individual Egg White Frittatas, Broccoli, Wilted Baby Spinach,

Scrambled Cage Free Eggs (GF)

Breakfast Proteins (Please Select Two Selections)

Crispy Applewood Smoked Bacon Esposito's Pork Breakfast

Sausage Esposito's Chicken Apple Sausage Grilled Canadian

Bacon Plant Based Breakfast Sausage, (V)

Seasonal Vegetables (Please Select Two Selections)

Grilled Asparagus (GF, V) Chef's Blend of Mushrooms (GF, V)

Sauteed Cherry Tomatoes (GF, V) Roasted Fingerling Potatoes (V)

Park Hyatt Home Fries (V) Park Hyatt Hash Browns (V)

\$118.00 Per Guest

Shallots, Gruyere (VG, GF)

Grilled Zucchini, Baby Bell Peppers (GF, V)

Plant Based Breakfast Sausage (V)

\$125 Per Guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Breakfast Enhancements

Additional specialty items are available to elevate existing breakfast buffets Enhancements are only sold as an addition to the Continental Breakfast or Breakfast Buffet The minimum order is equal to the guarantee for the meal Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

SANDWICHES AND EGG OPTIONS

Peeled, Hard Boiled Eggs | \$10.00 Per Guest

Shakshuka, Poached Eggs, Tomatoes | \$18.00 Per Guest

Poached Eggs, Tomatoes

Classic Baked Breakfast Strata | \$18.00 Per Guest

Bread, Sausage Crumbles, Seasonal Vegetables, NY State

Cheddar

Vegan Breakfast Wrap | \$18.00 Per Guest

Plant Based Sausage, Scrambled Tofu, Tomatoes, Onions

Cage Free Egg Croissant Sandwich | \$18.00 Per Guest

Applewood Smoked Bacon, NY Cheddar

Eggs and Omelets Made To Order* | \$30.00 Per Guest

One Chef Per 50 Guests Cage Free Eggs and Egg Whites Sauteed

Peppers, Sauteed Onions, Chef's Mushroom Blend, Tomatoes,

Scallions, Spinach Bacon, Ham, Cheddar Cheese, Swiss,

American and Goat Cheese

Eggs Benedict Station* | \$35.00 Per Guest

ADDITIONAL SELECTIONS

Steel Cut Oatmeal, Hudson Valley Apples, Raisins, Brown Sugar,

Pecans (DF, V) | \$12.00 Per Guest

Whole Fruits, Dry Figs, Black Raisins, Walnuts, Almonds, Goji

Berries | \$12.00 Per Guest

Overnight Oats, Candied Almonds, Bananas | \$14.00 Per Guest

Triple Berry French Toast Bread Pudding (NF) | \$14.00 Per Guest

Creamy Pink Smoothie Bowl, Raspberry Chia Jam, Berries,

Coconut (GF, NF, VG) | \$15.00 Per Guest

Avocado Toast Station** | \$40.00 Per Guest

***One Chef Per 50 Guests* Freshly Made Avocado Mash, Slow

Roasted Garlic Confit, Lemon, Olive Oil, Fresh Herbs, Health Nut

Toasts Toppings Include: Sliced Hard Boiled Eggs, House Cured

Smoked Salmon, Whitefish Salad, Pepper Drops, Tomato Confit

Sliced Cucumbers, Everything Bagel Seasoning

Japanese Breakfast Station | \$55.00 Per Guest

***One Chef Per 50 Guests* Poached Eggs Prepared To Order by a

****One Chef Per 50 Guests** Sous Vide Poached Eggs Griddled Canadian Bacon Housemade Pastrami Sautéed Spinach, Kale Toasted English Muffins Classic Hollandaise Sauce

Chef Attendant Seared Ora King Salmon Miso Soup Steamed Rice Japanese Pickles Mixed Greens, Light Balsamic Vinaigrette

MORE OPTIONS!

Thick Cut Brioche French Toast, Banana Foster | \$16.00 Per Guest
Maple Syrup, Butter

House Cured Salmon, Capers, Lemons, Sliced Tomatoes, Cucumbers (GF), Bagels, Cream Cheese | \$16.00 Per Guest

Assorted Cheeses and Charcuterie | \$18.00 Per Guest
Cornichons, Mustard, Butter, Freshly Baked Baguettes & Sliced Breads

Assortment of Smoked Fish to include Lox, Smoked Trout, Mackerel, Bagels, Cream Cheese | \$22.00 Per Guest

Petite Filet Mignon Medallions | \$26.00 Per Guest

Poached Lobster Tails, Herb Butter | \$35.00 Per Guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Morning Break Packages

Chef Curated Break Packages To Delight Your Guests Break packages served for up to 2 hours Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

ENERGIZE MORNING BREAK

Whole Organic Fruits (GF, DF, V)

Assortment of KIND Bars

Individually Packaged Trail Mix with Nuts, Cranberries

Blueberry Oatmeal Bars (NF, GF)

Daily Selection of Cold Pressed Juice Shots

\$53.00 Per Guest

BARISTA BREAK

Egg Salad Tea Sandwiches, Fine Herbs Finger Sandwiches

Mini Avocado Toast, Breakfast Radish, Everything Spice

Earl Grey Tea Cakes (NF)

Blueberry Crumble Bars (NF)

Chocolate Chip Cookies (NF)

La Colombe Cold Brewed Coffee

\$54.00 Per Guest

BIG APPLE BREAK

Brioche Grilled Cheese, New York Cheddar, Apple Butter

Black and White Cookies (NF)

New York Cheesecake Bites (NF)

Everything Bagel Spiced Macarons (GF)

Blackout Cupcakes (NF)

\$54.00 *Per Guest*

CENTRAL PARK BREAK

Individually Packaged Trail Mix with Nuts, Cranberries

Chocolate Chip Cookies (NF)

Berry Crumble Bars (NF)

Blueberry Oatmeal Bars (NF, GF)

Dark Chocolate Dusted Truffles (NF, GF)

Vegan Coconut Macaroons (GF NF)

\$54.00 *Per Guest*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Afternoon Break Packages

Chef Curated Break Packages To Delight Your Guests Break packages served for up to 2 hours Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

REFRESH AFTERNOON BREAK

Whole Organic Fruits

Crudites, Hummus (V) Cucumber Yogurt (V), Crackers

Individually Packaged Trail Mix with Nuts, Cranberries

Individually Packaged Seasoned Nut Mix

Gourmet Packaged Snacks, Truffle Potato Chips, Terra Chips

Individually Packaged Mini Chocolate Chip Cookies

\$53.00 *Per Guest*

TASTE OF NEW YORK

"Pizza" Style Flatbread, Fresh Tomatoes, Parmesan

Black and White Cookies (NF)

Everything Bagel Spiced Macarons (GF)

Blackout Cupcakes (NF)

New York Cheesecake Bites (NF)

Banana Cream Pie (NF)

\$54.00 *Per Guest*

DIP AND CRUNCH BREAK

Fresh Vegetable Crudit  Cups (V)

Crisp Whole Grain Flatbreads, Toasted Baguettes, Sourdough

BRAIN FOOD BREAK

Individually Packaged Trail Mix with Nuts, Cranberries

Chocolate Chip Cookies (NF)

Fresh Tortilla Chips, Flat Bread Crackers

 Hummus (V), Fresh Tomato Bruschetta (V), Avocado Crema (V),
 Caramelized Onion Dip

 Fruit Kebobs (NF, GF)
 Choice of Dipping Sauce Chocolate Fudge OR Fresh Whipped
 Cream

 Freshly Popped Popcorn
 Choice of One Topping Butter OR Rosemary Black Pepper

\$56.00 *Per Guest*

Seven Layer Magic Bar (Contains Nuts, Dairy, Gluten)

 Housemade Granola Bars (GF, NF)

 Vegan Coconut Macaroons (NF, GF)

 Dark Chocolate Dusted Truffles (NF, GF)

 Coffee Cream Puffs (NF)

\$56.00 *Per Guest*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian
 Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Break Enhancements

Additional specialty items are available to elevate our curated break packages Enhancements are only sold as an addition to the morning breaks or afternoon breaks The minimum order is equal to the guarantee for the breaks Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

MORNING BREAK ENHANCEMENTS

Mango Smoothie with Mint Shooters (NF, GF) | \$12.00 Per Guest

 Edamame Hummus, Rice Crackers (GF, V) | \$10.00 Per Guest

 Avocado-Cucumber Wrap Bites (V) | \$10.00 Per Guest

 Vegan Blueberry Muffins (GF, NF, V) | \$10.00 Per Guest

 Lemon Blueberry Cake, Lemon Glaze (NF) | \$10.00 Per Guest

 Raspberry Financiers (Contains Nuts, Gluten) | \$10.00 Per Guest

AFTERNOON BREAK ENHANCEMENTS

Dulce De Leche Chocolate Brownies, Rhubarb Blondies (NF) |
 \$12.00 Per Guest

 Fruit Kebobs, Dipping Sauce | \$12.00 Per Guest
 Choice Of One Topping Chocolate Fudge OR Whipped Cream

 Chocolate OR Vanilla Cupcakes (NF) | \$10.00 Per Guest

 Selection of Cookies, Classic Chocolate Chip, Chocolate Fleur de
 Sel Cookies, Oatmeal Raisin Cookies | \$15.00 Per Guest

 Freshly Popped Popcorn, Toppings | \$15.00 Per Guest
 Choice of Two Toppings Butter OR Rosemary Black Pepper

 Chef's Selection of A Trio of Vegetarian Tea Sandwiches | \$15.00
 Per Guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian
 Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant,

Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Beverage Packages

A variety of non-alcoholic libations are available throughout the day Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

THE RESIDENCES BEVERAGE BREAK (UP TO 2 HOURS)

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee

Tea Forte Teas

Bottled Mineral and Spring Waters

Assorted Regular and Diet Soft Drinks

\$50.00 Per Guest

ONYX BEVERAGE BREAK (UP TO 8 HOURS)

Freshly Brewed La Colombe Coffee, Decaffeinated Coffee

Tea Forte Teas

Bottled Mineral and Spring Waters

Assorted Regular and Diet Soft Drinks

\$90.00 Per Guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Lunch Buffets

All lunches include freshly brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas, Bottled Still and Sparkling Waters Please Select Three Dessert Selections To Complement Your Lunch Buffet Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

57TH STREET LUNCH BUFFET

Fresh Tomato Basil Soup

Caesar Salad, Chopped Lettuces, Shaved Parmesan, Croutons, Anchovies (VG)

Quinoa Salad, Orange Segments, Cucumbers, Zucchini, Dried Cranberries, Basil Vinaigrette (V)

Roasted Artichoke Salad, Summer Arugula, Heirloom Cherry Tomatoes, Toasted Peanuts, House Vinaigrette (V)

Composed Sandwiches

House Smoked Warm Pastrami, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Rye Bread Pulled Chicken, Avocado, Tomatoes, Romaine Lettuce, Seven Grain Bread Roast Turkey,

CENTRAL PARK LUNCH BUFFET

Summer Corn Soup

Crunch Salad, Savoy Cabbage, Apples, Cucumbers, Celery Hearts, Scallions, Lemon Dressing (V)

Farro Salad, Orange Segments, Red Onions, Heirloom Tomatoes (V)

Classic Waldorf Salad, Green Apples, Celery, Grapes, Walnuts, Chopped Parsley (V)

Composed Sandwiches

Roast Beef, Sharp White Cheddar, Caramelized Onions, Lettuce, Horseradish Aioli, Brioche Roast Turkey, Provolone, Smoked Maple Mustard, Cranberry Chutney, Multigrain Bread Smoked

Lettuce, Tomatoes, Cranberry Mayonnaise, Multi Grain Bread
Roasted Eggplant Panini, Spinach, Fresh Mozzarella, Basil Pesto
(VG)

\$152.00 *Per Guest*

LOCAL MARKET LUNCH BUFFET

Local Mushroom Chowder, Smoked Bacon, Yukon Gold Potatoes,
Tarragon

Seasonal Greens, Dried Fruits, Roasted Walnuts, Firefly Farms
Goat Cheese, Apple Cider Vinaigrette (VG)

Vegetable Pasta Salad, Fusilli, Black Olives, Cucumbers, Heirloom
Tomatoes, Parmigiano Reggiano, Hearty Italian Vinaigrette

Sweet Potato Salad, Roasted Onions, Toasted Pecans, Honey
Mustard Dressing (V)

Composed Sandwiches

Maryland Crab Cake, Old Bay Remoulade, Sweet Potato Roll Park
Hyatt New York French Dip, Slow Roasted Brisket, New York State
Sharp Cheddar, Baguette (Au Jus - Served on the Side) Bell &
Evans Chicken Salad, Apples, Grapes, Toasted Almonds,
Croissant Grilled Vegetables, Mixed Peppers, Eggplant, Cheddar
Cheese, Seven Grain Bread (VG)

\$152.00 *Per Guest*

5TH AVENUE LUNCH BUFFET

Manhattan Clam Chowder (DF)

Wedge Salad, Little Gems, Iceberg Lettuces, Bacon, Red Onions,
Blue Cheese Crumbles, Red Wine Vinaigrette (VG)

Caprese Salad, Murray's Hand Rolled Mozzarella, Tomatoes, Basil,
Roasted Garlic Oil (VG)

Shaved Brussel Sprouts, Craisins, Anjou Pears, Sunflower Seeds,
Chives, Parmigiano Reggiano, Lemon Dressing (VG)

Hot Entrees

Cast Iron Bell & Evans Chicken Breast, Wild Mushrooms, Madeira
Sauce Grilled Salmon, Charred Broccolini, Lemon Caper Sauce
Vegetable Cavatappi, Roasted Vegetables, Asparagus,
Mushrooms (V) Roasted Fingerling Potatoes (GF, V) Haricot Verts

Salmon, Cream Cheese, Cucumbers, Seeded Multigrain Bread
Grilled Vegetable Wrap, Hummus, Spinach Tortilla (V, DF)

\$152.00 *Per Guest*

STAY FIT LUNCH BUFFET

Farmhouse Chicken Soup, Carrots, Celery, Thyme (DF)

Roasted Broccoli Salad, Lemon Zest, Crispy Shallots (V)

Endive, Watercress, Toasted Walnuts, Golden Raisins, Bayley
Hazen Blue Cheese (VG)

Lentil Salad, Brunoise Diced Carrots, Celery Hearts, Red Onions,
Roasted Garlic, Lemon Emulsion (V)

Hot Entrees

Bell & Evans Chicken Breast, Haricot Verts, Mustard Cream Pan
Seared Salmon, Charred Lemons, Buerre Blanc Ravioli
Bolognese, Ricotta, Herbed Gremolata, Preserved Lemons Pasta
Primavera, Blistered Tomatoes, Avocado Oil (V) Vegetable Tian,
Eggplant, Squash, Mixed Peppers, Tomatoes, Parmigiano
Reggiano (VG)

\$152.00 *Per Guest*

COLUMBUS CIRCLE LUNCH BUFFET

Tuscan Soup, Savoy Cabbage, White Beans, Farro (VG)

Bitter Greens, Gorgonzola, Bosc Pears, Pine Nuts, White Balsamic
Vinaigrette (VG)

Crisp Vegetable Salad, Pecorino Toscana, Parsley, Extra Virgin
Olive Oil (VG)

Endive, Baby Spinach, Frisee, Balsamic Dressing (V)

Hot Entrees

Rosemary Roasted Strip Steak, Garlic Mushrooms, Chianti Demi-
Glacé Herb Roasted Chicken Breast, Broccolini, Chicken Jus
Pappardelle Pasta, Roasted Vegetables, Parmigiano Reggiano
(VG) Cacio e Pepe Potatoes (VG) Broccoli, Garlic Chili Crisp (V)

(GF, V)

\$152.00 Per Guest

\$152.00 Per Guest

DESHI LUNCH BUFFET

Lentil Soup (V)

Mesclun Blend of Greens, Tomatoes, Cucumbers, Shredded Carrots, Balsamic Vinaigrette (V)

Spiced Potato Salad (V)

Tomato Cucumber Salad (V)

Hot Entrees

Butter Chicken Masala Salmon Potato Chickpea Stew (V) Saag Paneer (VG) Basmati Rice (V)

\$152.00 Per Guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Dessert Selections

DESSERT SELECTIONS TO COMPLEMENT YOUR LUNCH BUFFETS

Please Select Three Options

Blueberry Panna Cotta (NF, GF) Blueberry Compote, Blue Spirulina, Cream Chantilly **Apricot Crostata (Vegan, NF)** Dairy Free Pie Crust, Apricot, Raspberry Filling **Rhubarb Mallomar (NF)** Lemon Shortbread, Rhubarb Compote, Raspberry Marshmallow, Ruby Chocolate Glaze **Vanilla Bean Crème Brulee (GF, NF)** Cream Chantilly, Mix Berries **Peach Flower (NF)** Sweet Sable, Peach Compote, Ricotta Cheese Mousse **Tiramisu Trifle (NF)** Lady Fingers, Mascarpone Mousse, Coffee Tuile **Strawberry Cheesecake (NF)** Graham Crumb Crust, Strawberry Glaze, Crème Chantilly, Macerated Strawberries **Dark Chocolate Mousse Cake (NF)** Devil's Food Cake, Dark Chocolate Mousse, Chocolate Glaze **Coco Lime Eclair (NF)** Cookie Choux, Lime Curd, Coconut Tapioca, Mango Passion Fruit Gel **Mixed Nut Honey Baklava** Phyllo Dough, Mixed Nut Filling, Orange Blossom Syrup **A Chocoholic's Chocolate Tart** Chocolate Sable, Nama Chocolate, Chocolate Namelaka, Chocolate Mousse, Crème Fraiche **Mille Feuille (NF)** Vanilla Bean Crème Diplomat, Raspberry **Chocolate Caramel Passion Cake (NF)** Chocolate Cake, Caramel-Passion Fruit Cream, Dark Chocolate Mousse, Chocolate Crunch **Lemon Meringue Tart (NF)** Sweet Sable, Lemon Curd, Basil Cremeux, Bergamot Meringue **Mango Cream Puff (NF)** Cookie Choux, Mango Cremeux, Blue Spirulina Whipped Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative

Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Plated Lunch

Ideal for a lunch meeting, our composed plated lunches feature Chef's seasonal specialties including a salad, entree, dessert All lunches include freshly brewed La Colombe Coffee, Decaffeinated Coffee, Tea Forte Teas, Bottled Still and Sparkling Waters Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

PLATED LUNCH

Salads

Please Select One Mache, Frisée, Radicchio, Green Asparagus, Goat Cheese, Croutons, White Balsamic Vinaigrette (VG) Arugula, Red Sorrel, Shaved Parmesan, Apricots, Pine Nuts, Aceto Balsamic Honey Vinaigrette (VG) Harvest Salad, Heirloom Tomatoes, Shaved Vegetables, Croutons, White Wine Vinaigrette (V) Burrata, Heirloom Tomatoes, Pesto, Olive Dust, Micro Basil, Aged Balsamic (V) Seared Ahi Tuna, Wasabi Mayo, Mango-Avocado Salsa, Chili, Charred Lemons, Micro Cress

Entrees

Please Select One Grilled Chicken Breast, Chicken Jus, Broccolini, Charred Cipollini Onions, Potato Puree Seared Branzino, Basil Pistou Sauce, Asparagus, King Oyster Mushrooms, Creamy Polenta Black Sea Bass, Squid Ink Onion Puree, Fregola di Sardi, Artichoke Hearts, Basil Oil Ora King Salmon, Saffron Cauliflower Puree, Charred Broccolini, Thousand Layer Potatoes Petite Beef Tenderloin Steak, Shiitake Jus, Spinach Creme, Crispy Potatoes Farro, Tomato Eggplant Ragout, Zucchini, Fresh Basil (V)

Desserts, Please Select One

Vanilla Crème Brulee (GF, NF) Cream Chantilly, Mix Berries, Vanilla Tuile **Passion Fruit Olive Oil Cake (GF, V)** Olive Oil Lemon Cake, Passion Fruit Cremeux, Caramelized Bananas, Passionfruit Fluid Gel **Tiramisu (NF)** Lady Fingers, Mascarpone Mousse, Coffee Heart, Coffee Cream, Chocolate Sponge, Espresso Tuile **Chocolate Bar (NF)** Chocolate Cake, Dark Chocolate Cremeux, Caramel-Passion Fruit Cream, Dark Chocolate Mousse, Chocolate Crunch **Dark Chocolate Mousse Cake (NF)** Devil's Food Cake, Dark Chocolate Mousse, Chocolate Glaze, Cream Chantilly, Mixed Berries **Lemon Meringue Tart (NF)** Sweet Sable, Lemon Curd, Yogurt Honey Mousse, Basil Cremeux, Bergamot Meringue **Strawberry Cheesecake (NF)** Graham Crumb, Strawberry Glaze, Crème Chantilly, Macerated Strawberries

\$165.00 Per Guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Hors D'oeuvres

Our bite-size, mouth-watering canapes are best served during a reception prior to dinner. One Hour \$72.00 per person | Two Hours \$94.00 per person Please Select (6) Selections. Each Additional Selection \$8.00 per person Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

CHILLED SELECTIONS

WARM SELECTIONS

Foie Gras, Port Wine Gel (NF)

Beef Tartare, Egg Yolk

Smoked Chicken, Mango Gel (NF, DF)

Quail Egg, Celeriac Puree (GF, NF, DF)

Smoked Salmon, Potato Blini, Tobiko Caviar (GF, NF, DF)

Seared Tuna, Lemon Aioli (GF, NF)

Lobster Salad, Tarragon, Mascarpone

Classic Shrimp Cocktail (GF, NF, DF)

Goat Cheese, Red Pepper Gel, Balsamic Pearls (NF)

Mini Mozzarella, Heritage Cherry Tomato (VG, NF)

Fresh Veggie Summer Roll, Peanut Ginger Sauce (GF, NF, VG)

Watermelon, Feta Bite, Jalapeno Vinaigrette, Mint (GF, NF, VG)

Seared Sesame Tofu, Ponzu Sauce (GF, NF, DF, V)

Seared Beef, Horseradish Cream (NF)

All Beef Pigs in Blankets, Grain Mustard (NF)

Salmon Teriyaki Skewers, Scallions (NF)

Mini Beef Wellington, Onion Jam

Mini Reuben Sandwiches (NF)

Fried Chicken Gyoza, Sweet Chili Sauce (NF)

Curried Chicken Vol-au-Vent (NF)

Crispy Lobster Ravioli, Pickled Ginger (NF)

Mini Crab Cakes, Lemon Aioli (NF)

Curried Crab, Corn Vol-au-Vent (NF, VG)

Mini Spinach, Tomato Quiche (NF, VG)

Vegetable Spring Roll, Sweet Chili Sauce (NF, VG)

Mushroom Vol-au-Vent (NF, VG)

Arancini, Saffron, Peas, New York State Cheddar, Tomato Jam (NF, VG)

Herb Parmesan Polenta Chip, Lemon Aioli (NF, VG)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Presentation Stations

Curate a perfectly paired reception for your attendees, featuring unique possibilities from exceptional cheeses to locally inspired food stations Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

VEGETABLE ANTIPASTI

Grilled Baby Eggplant, Zucchini, Pickled Cremini Mushrooms, Sundried Tomatoes (V)

Charred Mini Sweet Peppers, Braised Fennel, Kalamata Olives, Gremolata

SEASONAL CRUDITES AND CHIPS

Seasonal Fresh Vegetables (V)

Chilled Spinach Ranch Dip, French Onion Dip

Pita Chips

Pesto Rosso, Aged Balsamic Vinegar (V)

Toasted Almonds, Pine Nuts, Pistachios (V)

\$49.00 *Per Guest*

MEZZE DISPLAY

Roasted Garlic Hummus (V), Baba Ghanoush (V)

Tabbouleh, Tomatoes, Parsley (V)

Herb Marinated Mediterranean Olives (V)

Marinated Feta, Extra Virgin Olive Oil, Toasted Pine Nuts, Mint (VG)

Grilled Pita Breads, Garlic Rosemary Flatbreads

\$49.00 *Per Guest*

COMPOSED SLIDER STATION

Choice of (3) Sliders

Angus Beef, Smoked Applewood Bacon, Smoked New York State Cheddar, Potato Rolls

Southern Fried Chicken, Honey Mustard, Pickle Chips, Potato Rolls

Berkshire Pulled Pork, Fried Onions, Poppy Seed Slaw, Bread and Butter Pickles, Potato Rolls

Salmon, Coleslaw, Tartar Sauce, Potato Rolls

Beyond Burger, Barbecue Onions, Tomatoes, Lettuce, Potato Rolls (V)

Housemade Potato Chips, Ketchup, Mustard

\$55.00 *Per Guest*

TACO STATION

Beef Barbacoa, Red Onions, Cilantro, Avocado, Chili Lime Crema

Chili Crisp Halibut, Pickled Onions, Zarandeado Sauce

Corn Tortilla Chips (GF)

\$49.00 *Per Guest*

SKEWERS STATION

Grilled Chicken Satay, Soy Glaze, Peanut Sauce

Spicy Shrimp, Tandoori

Grilled Vegetable Skewers, Pistou (V)

\$50.00 *Per Guest*

CHEESE CAVE AND CHARCUTERIE

Sainte Maure, Comte, Point Reyes Original Blue, Cavemaster Reserve Greensward 1yr, Two Sisters Isabella Gouda Cheese

Prosciutto di San Daniele, Cremelli Truffle Salami, Coppa La Quercia, Bella Bella Duck Prosciutto

Fig Jam, Honeycomb, Cornichons, Pickled Onions, Dried Fruits, Toasted Nuts

Fig Jam, Honeycomb, Cornichons, Seasonal Chutney, Marinated Olives,

Dried Fruits, Toasted Nuts

Rosemary Crackers, Lavash, Grissini, Sliced Artisanal Bread, Salted Butter

\$65.00 *Per Guest*

RAW BAR

Chilled Shrimp, Louis Dressing

Steamed Clams, Horseradish

Plant Based Steak, Onions, Tomatoes, Cashew Crema, Cilantro
Avocado Puree (V)

\$65.00 *Per Guest*

East Coast Oysters on Half Shell, Mignonette

King Crab Legs, Yuzu Aioli

Remoulade, Cocktail Sauce, Lemon Wedges, Tabasco

\$110.00 *Per Guest*

CAVIAR* MARKET PRICE

Blinis, Melba Toasts, Chives, Shallots, Chopped Eggs, Sour Cream

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Chef Attended Stations

An ideal complement to your reception, our chef attended stations feature selections to enhance your reception. Chef Attendant- \$500 per attendant Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

PASTA STATION

Please Select (3) Pasta

- Wild Mushroom Ravioli
- Tortellini
- Gnocchi
- Penne
- Rigatoni
- Orecchiette

Please Select (3) Sauces

- Marinara (V)
- Nut Free Pesto (VG)
- Sage Cream
- Vodka Sauce
- Primavera, Garlic Oil (V)

Focaccia, Freshly Grated Parmesan Cheese, Red Pepper Flakes

\$50.00 *Per Guest*

DUCK AND DIM SUM STATION

Peking Duck Rolls, Pickled Daikon, Hoisin Sauce, Cucumber Strips, Scallions

Steamed Buns, Spam, Shredded Lettuce, Pickled Onions, Kewpie Mayo

Vegetarian Spring Rolls, Thai Chili Sauce, Scallion Ginger Oil, Sesame Ponzu

Steamed Chicken, Shrimp, and Vegetable Dumplings, Black Rice Vinegar

\$75.00 *Per Guest*

CARVING STATION

Heritage Breed Turkey, Bourbon Brined Turkey Breast, Cranberry Chutney | \$65.00 Per Guest

House Smoked Brisket, Housemade Barbeque Sauce | \$65.00 Per Guest

Herb Crusted Porchetta, Apple Chutney | \$85.00 Per Guest

Sea Salt, Herb Crusted Prime Rib, Caramelized Shallots, Pan Jus | \$85.00 Per Guest

Mesclun Mix, Red Onions, Heirloom Cherry Tomatoes, Apple Cider Vinaigrette (V)

Parker House Rolls

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Sweet Stations

A sweet ending to complement your cocktail reception Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

FLAMBE ICE CREAM STATION

Prepared By A Uniformed Chef Attendant

Choice of Banana Fosters Flambe or Cherries Jubilee Flambe

Vanilla Ice Cream

\$48.00 Per Guest

CREATE YOUR OWN UNIQUE S'MORES CREATION

Prepared By A Uniformed Chef Attendant

Mini Grills, Chocolate Bars, Marshmallows, Graham Crackers

\$48.00 Per Guest

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Personal Preference

Designed to offer your attendees a premier experience in an event setting. Your attendees will have the freedom to choose from two different main course options. The planner selects the starter and salad courses from appetizing options which will be accompanied by a hand-crafted dessert from our Pastry Kitchen. This is an option designed to satisfy individual tastes and preferences. Three Course Plated Dinner - \$200.00 per person Four Course Plated Dinner - \$250.00 per person A sweet ending to complement your cocktail reception Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

TO CREATE YOUR PERSONAL PREFERENCE MENU

APPETIZERS, PLEASE SELECT (1) APPETIZER

The planner chooses the starter and dessert in advance

A custom printed menu featuring two entree selections is provided for your guests.

Servers take your guests' orders as they are seated.

Beef Carpaccio, Mache, Pickled Shallots, Shaved Parmesan, Black Truffles (GF, NF)

Country Terrine, Dijon, Pickled Mustard, Apricot Gelee, Cornichon Relish, Toasted Brioche, Micro Greens

Crab Cake, Chili Lime Mayo, Celery Root Salad, Pickled Cucumbers

Freshwater Prawns, Garlic Uni Butter, White Cheddar Polenta Cake, Oven Dried Tomatoes

Salmon Crudo, Chives, Finger Limes, Horseradish

Salmon Gravlax, Dill Matcha Creme, Fresh Orange Segments, Lemon Gel

Seared Jumbo Diver Scallops, Fingerling Potatoes, Carrot Puree, Pancetta

Burrata, Heirloom Tomatoes, Pesto, Olive Dust, Aged Balsamic, Micro Basil (VG, GF, NF)

Braised Beets, Dill Infused Pears, Blue Cheese Crumbles, Endive (VG, NF, GF)

Vegan Scallops, Beet Jus, Grapes, Brussel Sprouts, Aplan Cress (V, GF, NF)

SALADS, PLEASE SELECT (1) SALAD

Candy Stripe Beets, Goat Cheese Crema, Pistachio Granola, Cara Cara Orange Segments, Red Ribbon Sorrel, Maldon Sea Salt (VG)

Bitter Greens, Gorgonzola Picante, Bosc Pears, Pine Nut Brittle, White Balsamic Vinaigrette (VG)

Mesclun Blend of Local Greens, Candy Stripe Beets, Cucumbers, Organic Carrot Ribbons, Balsamic Vinaigrette (V, GF, NF)

Peppery Arugula Salad, Shaved Parmigiano Reggiano, Marinated Artichokes, Roasted Tomatoes, Lemon Vinaigrette (VG, NF, GF)

ENTREES - PLEASE SELECT (1) FISH ENTREE

Striped Bass, Carrot Puree, Tomatoes, Fennel, Olives, Butter Bean Ragu

Roasted Halibut, Chanterelle Mushrooms, Cauliflower Puree, Yukon Sauce

Chilean Sea Bass, Saffron Cauliflower Puree, Black Lentils, Tender Steam Broccoli

Ora King Salmon, Squid ink Onion Puree, Savoy Cabbage, Shaved Carrots, Chive Oil

Branzino, Creamy Polenta, Asparagus, Basil Pesto, Aplan Cress

Miso Glazed Cod, Bok Choy, Crispy Lemon Oyster Mushrooms, Jasmine Rice, Furikake

ENTREES - PLEASE SELECT (1) MEAT ENTREE

Bell Evan Chicken Breast, Potato Puree, Heritage Carrots, Verjus Wine Reduction

Tangerine Honey Lacquered Duck Breast, Tart Greens, Duck Fat Roasted Potatoes, Green Peppercorn Jus

NY Strip Steak, Thousand Layer Potatoes, Haricot Verts, Beef Jus

Grilled Center Cut Filet, Mashed Potatoes, King Oyster Mushrooms, Veal Jus

24 Hour Braised Boneless Beef Short Rib Bourguignon, Parsnip Puree, Mushrooms, Bacon, Pearl Onions, Heirloom Carrots

Rack of Lamb, Rosemary Potato Cakes, English Pea Puree, Olive Butter

DESSERTS, PLEASE SELECT (1) DESSERT

Vanilla Crème Brulee (GF, NF)
Cream Chantilly, Mixed Berries, Vanilla Tuile

Passionfruit Olive Oil (GF, V)
Olive Oil Lemon Cake, Passion Fruit Cremeux, Caramelized Bananas, Passionfruit Fluid Gel

Tiramisu (NF)
Lady Fingers, Mascarpone Mousse, Coffee Heart, Coffee Cream, Chocolate Sponge, Espresso Tuile

Chocolate Bar (NF)
Dark Chocolate Cremeux, Caramel-Passion Fruit Cream, Dark Chocolate Mousse, Chocolate Crunch

Strawberry Cheesecake (NF)
Graham Crumb, Strawberry Glaze, Crème Chantilly, Macerated Strawberries

Dark Chocolate Mousse Cake (NF)
Devil's Food Cake, Dark Chocolate Mousse, Chocolate Glaze, Cream Chantilly, Mixed Berries

Lemon Meringue Tart (NF)
Sweet Sable, Lemon Curd, Yogurt Honey Mousse, Basil Cremeux, Bergamot Meringue

NOTE:

Additional Appetizer or Dessert Selection - \$25.00 per guest additional Additional Entree Selection - \$35.00 per guest additional

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Dinner Buffet

Treat your attendees to a variety of options with our Chef's inspired dinner buffet. A perfect choice for your evening event for your attendees to select their personal favorites. All Dinners Include an Assortment of Bread, Coffee & Tea Service A sweet ending to complement your cocktail reception Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

PARK HYATT NEW YORK DINNER BUFFET

Vegetable Minestrone Soup (GF, DF, V)

SALADS

Market Salad, Shaved Carrots, Radish, Cucumbers, Mixed Greens, Honey Mustard Dressing

Baby Kale Salad, Marinated Feta Cheese, Heirloom Cherry Tomatoes, Frisee, Aged Balsamic Dressing

Roasted Beet Salad, Beet Wedges, Arugula, Chives, Goat Cheese, Classic Blue Cheese Dressing

Caesar Salad, Romaine Lettuce, Crispy Bacon, Shaved Parmesan, Anchovies, Caesar Dressing

ENTREES

NY Strip Steak, Chimichurri Sauce

Roast Chicken Breast, Chicken Jus

Pan Seared Salmon, Lemon Sauce

Mushroom Risotto, Basil Oil (VG)

Creamy Parmesan Polenta, Herb Infused Cream (VG)

Seasonal Vegetables (VG)

DESSERTS

Mille Feuille (NF) Vanilla Bean Creme Diplomat, Raspberry

Tiramisu Trifle (NF) Lady Fingers, Mascarpone Cheese, Coffee Tuile

Dark Chocolate Mousse Cake (NF) Devil's Food Cake, Dark Chocolate Mousse, Chocolate Glaze

Sliced Fresh Fruits

\$200.00 *Per Guest*

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF Gluten Free | DF Dairy Free | V Vegan | Vg Vegetarian Menu pricing subject to change based on seasonality. Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2025 Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes

Bar Packages

Full Bars include Liquor, Domestic/Imported/Specialty Beers, Wines, Soft Drinks, Juices, Mixers and Bottled Water and appropriate garnishes Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests

PREMIUM BAR PACKAGE

Grey Goose Vodka Hendricks' Gin Glenlivet Scotch, 12 YR Bulleit, Straight Rye Maker's 46 Bourbon Gosling's Black Rum Casamigos Reposado Tequila *WINE Nicolas Feuillatte, Champagne, France Langlois-Chateau, Sancerre, France Duckhorn, Chardonnay, California Gerard Bertrand, Pinot Noir, France Justin, Cabernet Sauvignon, California **BEERS Brooklyn Brewery, Lager Amstel Light Brooklyn Brewery, East IPA

One Hour | \$85.00 Per person

.....

Two Hours | \$110.00 Per person

.....

Three Hours | \$135.00 Per person

.....

DELUXE BAR PACKAGE

Kettle One, Vodka Tanqueray, Gin Johnny Walker Black, Blended Scotch Michter's Single Barrel Rye Elijah Craig, Small Batch Bourbon Flor de Cana, 4 YR Rum Espolon, Blanco Tequila **WINE Luca Paretti, Prosecco, Italy Skyside, Chardonnay, California Simi Winery, Sauvignon Blanc, California Skyside, Rhone Blend, California Josh Cellars, Cabernet Sauvignon, California **BEERS Brooklyn Brewery Lager Amstel Light Brooklyn Brewery, East IPA

One Hour | \$75.00 Per person

.....

Two Hour | \$100.00 Per person

.....

Three Hour | \$125.00 Per person

.....

Kindly note all charges are subject to 8.875% New York Sales Tax, 15% Gratuity and 9% Administrative Fee. Menus valid through September 30th, 2024. Pricing is per guest. All Food & Beverage is based on a minimum of 15 guests. Chef Attendant Fee \$500 per attendant, Bartender Fee \$500 per attendant, exclusive of applicable of service charges and taxes



DF Dairy Free **CN** Contains Nuts **GF** Gluten Free **SF** Contains Shellfish **VGN** Vegan **V** Vegetarian