
NEW YORK BEER PROJECT



Private Events



New York Beer Project Events is proud to offer stylish wedding and social event spaces in an actual working brewery, all of which are beautifully decorated, charming, and beyond unique. NYBP event experiences include one-on-one personalized consulting, access to the Beer Project's full service planning studio, chef driven artisanal cuisine, meticulous and inspired service and, of course, direct access to delicious NYBP Craft beer fresh from the fermenters. New York Beer Project is the hippest new and trending Western New York Destination Brewery, and the ultimate spot to treat your guests to a one of a kind special experience.

The Cask Room

For groups of 20 - 50 people, this cozy private space is an actual working part of the brewing facility. Flanked on the right by our grain storage, and to the left by our mill room, your event will be the center of the fun. The Cask Room overlooks the state of the art New York Beer Project production facility to the front, and the tranquil Tonawanda Creek through our funky retro warehouse windows in the back. This unique space also includes a rolling barn wood door entrance to a gorgeous private bathroom that is exclusive to guests at your event.

The New York Beer Project Indoor Biergarten

For special events requiring space for 20 – 120 people, we offer an amazing loft space overlooking both our bustling Grand Central Gastropub and working brewery. You are able to reserve this unique indoor space that features cozy barn wood flooring, vintage lighting, and a retro eclectic bar that allows you and your guests to party in your own private indoor biergarten, attached to the brewery. Private events can be staged using “biergarten style” seating, or for a more elegant experience, we dress the space

using round or rectangular tables and festive linens, combined with centerpieces, or fresh seasonal flowers. Events held in this prime space will be truly special, and make your event the party of the year!

The New Yorker Private Dining Room

For intimate private dinners of up to 30 guests seated, or for impressive cocktail receptions or corporate happy hours for up to 35 people, the New Yorker private dining room is the ultimate spot to impress. Our first floor elevator opens directly to the curtain veiled entrance to this upscale candlelit loft space with a bird's eye view of the entire Grand Central gastropub.

Once inside, treat your guests to the following three special options:

Chef's Special Menu

Choose from an exclusive menu, created exclusively by our NYBP Executive Chef with gourmet options. Personal customization of this special menu is also available.

NYBP Private Events Package

Make your selections from our delicious private event packages that include food and/or appetizers, plus a bar, or hosted bar package.

The Brewer's Table Dining Experience

A very special Beer and Food Pairing Dinner that is as unique and creative as your guests' culinary pallet. Each month, our Executive Chef and our Head brewer present a varied beer / food pairing using the freshest local ingredients that celebrate the wonderful changing seasons that Western New York has to offer. Each of the four food courses is accompanied by a perfectly paired freshly fermented New York Beer Project ale or lager. Enjoy, as each course and Craft pairing is described by our first level Cicerone trained specialist in order to educate, entertain, and add to this wonderfully unique experiential dining event. Pricing ranges from \$50 - \$70, depending on market prices of entrees and specialty beer selections.

The New York Beer Project Floor Two

Floor Two of the New York Beer Project can be exclusively rented for any size group up to 250 guests. Our staff will close the entire 5,000 sq. ft. second floor for your exclusive use. This space includes the NYBP Cask Room, New York Beer Project Indoor Beer Garden and the New Yorker Private Dining Room, described above.

Private Brewery Tours

Please inquire about our informative and entertaining NYBP tours for groups, employee field trips or unique team bonding experiences.

Private Events Pricing

Event Space	Room Rental	Minimum Purchase
<i>The Cask Room</i>	\$300	\$1,000
The Indoor Biergarten	\$400	\$2,500
The New Yorker Private Dining Room	\$250	\$700
NYBP Floor Two	\$700	\$4,000

Room rental fee includes exclusive use of the designated area for three hours (additional hours available), unlimited access to our Private Events CEO (Cool Events Organizer) and our NYBP planning studio, room set up, tables, chairs, linens where applicable, table décor including centerpieces and votive candles and personal bartender(s) and server(s).

For parties on Wednesdays, and Thursdays, the room rental is discounted 25%.

For parties on Mondays and Tuesdays, the room rental is waived.



*We strive to purvey the highest quality of local and fresh ingredients.
Therefore, we ask to have food menus and quantities confirmed 14 days in advance*



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New York Beer Project Lunch Packages

Offered from 11:00 am- 3:00 pm only



Fifth Avenue Seated Lunch

\$18pp

Served plated

Your guests may choose from **three** of the following mouthwatering selections :

Radio City – *fresh romaine tossed in our house Caesar dressing, topped with a grilled chicken breast, shaved Parmesan/ Romano, chopped bacon, and our own pretzel bread croutons **

The New Yorker – *classic NYC style Cobb salad, egg, tomato, bacon, cucumber, pulled chicken, bleu cheese crumbles, and avocado. Served with our brown derby French dressing*

Downtown Buffalo Mac & Cheese – *a creamy beer cheese sauce covering bowtie pasta, topped with bleu cheese crumbles, and our hand battered, Buffalo sauced chicken tenders*

** Can be made vegetarian without chicken*

The Flatiron – *10oz. hand pressed burger, cheddar cheese, arugula, tomato, served with fries**

Times Square – *10oz. blackened hand pressed burger, grilled red onions, bleu cheese sauce, arugula, and tomato. Served with fries **

The Upper East Side – *10oz. hand pressed burger, American cheese, avocado, crispy bacon, pub sauce, arugula, and tomato. Served with fries **

Buffalo Chicken Sandwich – *hand battered fried chicken, mild sauce, bleu cheese dressing, and pickles served on a hand baked roll. Served with sweet potato fries **

** substitute a grilled portabella mushroom for any protein to make a vegetarian option*

Add a tray of brownies and cookies to complete your special lunch \$4 pp

Lunch Packages (Continued)



The Empire State

\$18pp

Presented in a beautiful buffet

Select one from the following selections:

Our House – *a blend of romaine, iceberg, and spring mix with your choice of two house dressings. Topped with cucumbers, tomatoes, red onions, carrots, and crispy potato strings **

Our Caesar – *fresh chopped romaine dressed in our Caesar dressing, with shaved Parmesan, crisp bacon, and pretzel bread croutons*

Select two from the following selections:

NYBP Smokehouse Project Brisket, *served with our house sweet Memphis style BBQ sauce, and rolls for those who want to create their own Brisket sliders!*

Manhattan Mac & Cheese – *a creamy beer cheese sauce covering al dente pasta, topped with a buttery crumb topping **

Bronx Bombers – *house made mini burgers on brioche buns, topped with cheddar cheese, arugula and tomato*

Sullivan Street Sliders – *slow cooked pork on mini brioche buns, pulled and dressed in our Abby fire cherry BBQ sauce, topped with apple BBQ slaw and zesty onion strings*

Beer Project Meatballs – *hand formed meatballs, served with our famous red sauce*

Portobello Mushroom and Grilled Vegetable Stack, *served with sesame rice *+*

Select one from the following selections:

*NYBP Signature Slaw, Truffle Mashed Potatoes, Coney Island Salt Potatoes, NYC Deli Macaroni Salad
Project Fries, Sesame Rice, Green Bean Casserole*

Add a tray of brownies and cookies to complete your special lunch \$4 pp

The New York Beer Project Brunch Packages



The NYBP Metropolitan Brunch

(Available between the hours of 9am – 3pm. Minimums apply)

\$18pp

Presented in a beautiful and unique custom buffet.

Includes our NYBP House Roast Coffee, and tea.

Select six from the following selections (additional selections – \$2pp):

NYBP Scrambled Eggs

Downtown Egg White Scramble – *Scrambled Egg Whites, Goat Cheese and Arugula.*

Applewood Smoked Bacon

Beer Project Sausage (choice of links or patties)

New York Beer Project’s “famous” Hash Browns – *They will be the favorite dish at your brunch. They’re just THAT delicious!*

NYC Retro Pigs in the Blanket – *Link sausage wrapped in buttery fresh croissants.*

Chelsea Market Fruit Platter – *Fresh market fruits served in a beautiful presentation.*

Beer Project Breakfast Nachos – *House made chips, scrambled eggs, sausage, hash browns, queso salsa and sour cream.*

Beer Project Breakfast Tacos – *Chef inspired and a delicious Brunch favorite!*

Brewer’s Breakfast Pizza – *A classic dish and a favorite around the Beer Project, topped with Scrambled eggs.*

NYC French Toast Sticks – *New York City favorite inspired by Penelope’s, the famous comfort food joint on Lexington and 30th in Midtown Manhattan. Served with fresh maple syrup.*

NYBP House Donuts – *Made in house every morning and topped with buttercream and Spent Grain crumble fresh from the Brewery!*

Fresh Baked Muffins or Biscuits – *Baked in House by our NYBP Pastry Chef! So delicious! Served with Sweet creamery butter.*

Brunch Packages (Continued)



New York Beer Project Custom DIY“Bar” Options

Today’s guests love a truly unique “experience,” something very special and unlike any other. Make your event stand out in their memory, and remind them how this party was just as amazing as the host! Here at New York Beer Project, we can help you impress your guests with our unique DIY Presentations Tables. Serve them by themselves, or as a special “add on” to a Brunch or lunch package. You won’t find these unique options anywhere but NYBP! Cheers!

The Manhattan French Toast Bar– *Organic Egg Coated Brioche French Toast, a trio of local Maple, Wild Maine Blueberry and Bourbon Maple syrups, caramelized bananas, fresh strawberries, chocolate & peanut butter chips, and house made whipped cream. Served with choice of Applewood smoked bacon, sausage links or patties, New York Beer Project “famous” Hash Browns, and House roast coffee or tea. \$18pp*

Without protein and hash browns and coffee as an “add on” to another Brunch package. \$12

The New York Benedict Bar–*The Ultimate Treat for your Brunch Guests! Three unique Benedicts: The Bacon Benny, featuring poached eggs, Applewood Bacon, House Hollandaise on English muffins, The Crab Cake Benny with poached eggs, NYBP crabcakes, House Hollandaise on English muffins, and The Brisket Benny with poached eggs, house smoked Brisket, Hollandaise on jalapeño biscuits. Served with New York Beer Project “famous” Hash Browns, and House roast coffee or tea. \$21pp*

The Brewery Yogurt Parfait Bar–*Strawberry, vanilla & Greek yogurts, fresh strawberries, blueberries & bananas, dried pineapple & mango, granola, walnuts & almonds, and fresh whipped cream served with Chocolate Pirouette Cookies. Includes your choice of Applewood smoked bacon or Butcher made sausage links or patties, New York Beer Project “famous” Hash Browns, and House roast coffee or tea. \$18pp*

Without protein and hash browns and coffee as an “add on” to another Brunch package. \$12

The NYC Breakfast Taco Bar–*Flour and Corn Tortillas, Scrambled Eggs, cheddar and Cotija cheese, avocado, diced seasoned tomatoes, shredded lettuce, black beans, sour cream, Destination IPA crema and House made salsa. Served with New York Beer Project Hash Browns and House Roast coffee or tea. \$18pp*

Without hash browns and coffee as an “add on” to another Brunch package. \$14

Brunch Packages (Continued)



The New YorkBeer Project Ultimate Pastry Table –Featuring a gorgeous display of NYBP house donuts, Danishes, croissants and jam along with fresh muffins, Chocolate Dipped Strawberries, chocolates and pastries! Served with choice of Bacon, Sausage link or patties and House roast coffee or tea.

\$18 pp

Without protein, hash browns and coffee as an “add on” to another Brunch package. **\$12**

Farmer’s Market Cheese, Fruit & Artisanal Bread Bar– A delicious DIY display, featuring an assortment of apples, jams, walnuts, and grapes, local cheeses, and artisan home baked breads, crostinis and a variety of our Chef’s House made specialty dips, such as hummus, guacamole, red pepper jelly and mango chutney. **\$14pp**

Premium Mimosa Bar – Guest will love putting their unique spin on this classic Brunch cocktail with so many choices set up in a beautiful “market style” presentation! Features Premium Sparkling Wine, Prosecco, fresh orange, pineapple & cranberry juices, strawberries, oranges, and limes and decorative straws for that final touch!**\$12pp for 3 hours**

Outrageous Bloody Mary Bar – Trending and ultra popular to today’s Brunch guests. A beautiful DIY Bar stocked with House Bloody Mary mix, Tito’s Vodka, choice of hot sauces, horseradish, celery, black and green olives cubed cheddar, pepperoncinis, limes, and pepperoni! Delish! **\$14pp for 3 hours**

NYBP Brunch Cocktail Bar – Unlimited Mimosas, Bloody Mary’s House wine, and Fresh New York Beer Project Craft Beer (your choice of 2 craft ales or lagers) Bar set up and 1 Bartender for every 50 people: **\$15 for 3 hours**

Ultimate Brunch Cocktail Bar – DIY Premium Mimosa Bar and Outrageous Bloody Mary Bar, House wine, and Fresh New York Beer Project Craft Beer (your choice of 2 craft ales or lagers) Bar set up and 1 Bartender for every 50 people: **\$22pp for 3 hours**

Brunch Packages (Continued)



A La Carte Offerings (Brunch Only)

NYBP Scrambled Eggs \$3 pp.

Egg White Scramble – Scrambled Egg Whites, Goat Cheese and Arugula \$5pp.

Applewood Smoked Bacon \$4pp.

Beer Project Sausage \$4 pp.

New York Beer Project Hashbrowns \$4pp

NYC Retro Pigs in the Blanket \$5pp.

Chelsea Market Fruit platter \$5pp.

NYBP House Donuts \$3pp.

Beer Project Breakfast Tacos \$6pp.

New York Beer Project Dinner Packages

The Rockefeller Center

\$22 pp

Presented in a beautiful buffet

Select one from the following selections:

Our House – *a blend of romaine, iceberg, and spring mix with your choice of two house dressings. Topped with cucumbers, tomatoes, red onions, carrots, and crispy potato strings **

Our Caesar – *fresh chopped romaine dressed in our Caesar dressing, with shaved Parmesan, crisp bacon, and pretzel bread croutons*

Select three from the following selections:

NYBP Smokehouse Project Brisket, *served with our house sweet Memphis style BBQ sauce, and rolls for those who want to create their own Brisket sliders!*

Kona Pollo – *grilled chicken breast, brushed with a sweet Hawaiian glaze, topped with fresh arugula and pineapple salsa*

Bronx Bombers – *house made mini burgers on brioche buns, topped with cheddar cheese, arugula and tomato*

Buffalo Mac & Cheese – *bowtie pasta with our beer cheese sauce, bleu cheese crumbles & hand battered Buffalo sauced chicken tenders (leave out the chicken for a vegetarian option).*

Central Park Pasta – *linguini tossed with fresh mozzarella, halved grape tomatoes, fresh garlic and basil in a balsamic glaze **

Beer Project Meatballs – *hand formed Meatballs, served with our famous red sauce*

Portobello & Grilled Vegetable Stack – *a grilled baby portobello mushroom, stacked with sautéed spinach and mozzarella, and buttered bread crumbs * (G) without the bread crumbs*

** Vegetarian (G) Gluten Free*

The Rockefeller Center (Continued)

Select two from the following selections:

NYBP Signature Slaw, Truffle Mashed Potatoes, Coney Island Salt Potatoes, NYC Deli Macaroni Salad, Project Fries, Green Bean Casserole, Sesame Rice, Asparagus bundles

Add a tray of brownies and cookies to complete your special lunch \$4 pp

Upgrade to our Signature NYBP dessert table, a work of edible art, which includes a gorgeous assortment of the following confections and candies presented in a most unique manner:

Gourmet cupcakes, House donuts with NYBP beer glaze and spent grain crumble, frosted brownies, fresh baked cookies, fruit topped mini cheesecakes, decadent chocolates, and candies (add a customized cake for an additional fee).

\$12



The Metropolitan

Hors d'oeuvres Package

\$18pp served buffet style, \$21 pp served Butler style

Select six from the following selections:

Chelsea Market – *a wondrous bounty of fresh local vegetables, served with your choice of two house made dressings * (G)*

Harlem Flight – *House made tortilla chips served with three house made dips (Queso, IPA guacamole, and garden fresh salsa) * (G)*

NYC Artisanal Cheese Board – *an assortment of chef selected cheese, crackers and crudité **

NYC Charcuterie – *a gourmet selection of artisinal meats*

East Village Nachos – *pulled chicken, black beans, queso, fresh jalapeños, garden fresh salsa, IPA guacamole, sour cream, and cilantro, served over house made tortilla chips*

Citrus infused mini crab cakes – *our citrus zest is a succulent take on this timeless classic*

Asparagus and Asiago Cheese *combined in an elegant and unique canapé*

Brisket Wontons – *wonton cups filled with our Smokehouse brisket and BBQ drizzle*

Smoked Gouda Arancini – *a smoky and delectable rice ball with a creamy cheese center **

Brussel Sprout, Goat Cheese, Kale & Bacon Bites – *sophisticated, trending, and unique*

Vegetable Egg Rolls – *fresh vegetables combined in a classic Asian style appetizer **

Shrimp & Grits in Tortilla cups – *a charming pairing of two scrumptious Southern delights*



The Metropolitan

Hors d'oeuvres Package (Continued)

Brie with Raspberries and Almonds – *served in a buttery dough, with a house made cream cheese sauce**

Chicken Quesadilla Cones – *the flavors of a Mexican cantina come together in a unique way*

Caramel Apple & Goat Cheese Purses – *a mouthwatering party for your mouth, wrapped in Fillo **

NYBP Crab Rangoon – *the classic Hamptons Appetizer for those with with exquisite taste*

Antipasto skewers – *a Buffalo Mozzarella ball, Kalamata Olive & roasted red pepper *(G)*

NYBP Cocktail Franks – *a classic old favorite is trending as the “hot” new app of the season*

Fig and Mascarpone Mezzes – *two upscale flavors combined in buttery Fillo **

Spicy Red Pepper Jelly Cheesecake Cups – *a savory appetizer that is beyond delicious **

Wild Mushroom Tarts – *a cream cheese pie crust topped with a mélange of wild mushrooms **

Fried Pickles – *served with house Sriracha ranch for dipping **

Beef Tenderloin and Bleu Cheese Canapés – *the ultimate upscale mouthwatering taste combination*

Too hard to choose? If you'd like to add to your package, add 2pp for each additional selection.

The New Yorker Private Dining Room Menu

To Begin...

Your guests may choose from **two** of the following selections:

- NYBP House Salad** *Please choose one of our delicious salad dressing options for all salad choices. You may choose from our Champagne Italian, or French Derby Dressing.* -5
- NYBP Caesar** *served with our House made Caesar dressing and pretzel bread croutons* -5
- Soup of the Day** - *a cup of our Delicious Beer Project house made soup* -5
- Shrimp Cocktail** - *4 Jumbo shrimp, served with IPA cocktail sauce* -14

Entrees

Your guests may choose from **three** of the following selections:

- Peppercorn Crusted New York Strip** - *Hand Trimmed Strip Steak served with béarnaise sauce, truffle mashed potatoes, and asparagus* -24
- French Chicken** - *lightly fried, and served cordon bleu style, with ham and a mélange of bleu, swiss and creamy brie cheeses* -18
- NYBP Smokehouse Project Brisket** - *beef brisket, smoked for 14 hours in our Brewery Smokehouse, slathered in our Sweet Lager BBQ sauce, served with baked beans, Jalapeno cornbread and slaw* -18
- Kona Pollo** - *grilled chicken breast, brushed with a sweet Hawaiian glaze, topped with fresh arugula, and pineapple salsa, served with sesame rice and asparagus* -17
- Pan Seared Atlantic Salmon** - *seared Jamaican Jerk salmon with sesame rice and Green Bean Casserole* -22
- Sesame Crusted Ahi Tuna** - *Sushi grade Tuna seared rare, wasabi aioli, sesame rice and asparagus (G)* -24

The New Yorker Private Dining Room Menu (continued)

Portobello Mushroom and Grilled Vegetable Stack, served with sesame rice * (Vegan) -17

Beer Project Turf -n- Surf – twin 4 oz medallions of beef tenderloin and a 6 oz cold water lobster tail, served with truffled mashed potatoes and asparagus bundle Market

Fresh Chilean Bass, served with sesame rice, braised carrots Market

Filet Mignon – prime hand-cut filet served with Mac & Cheese and green bean casserole Market

The End...
Select One

Cookie Skillet -6

Plate of Handmade Chocolates (for two) -12

Specialty Cake – Please talk with our Private Event Concierge for pricing of this option

New York Beer Project is proud to present
The Lincoln Center Package
A Four Course Dining Party Experience

Arrival and Cocktail Hour

Gourmet appetizers will be passed butler style.

The Dining Experience

For the next two courses in this experience, our New York Beer Project Event Concierge will invite guests to be seated, where elegant Chef created dishes will be presented to your guests individually, or on family style platters. These platters and entrees have been created especially by the NYBP Executive Chef and the Head Brewmaster to showcase the bounty of fresh local ingredients, and the pairing of our fresh housemade Craft.

The Finale

After the main course, your guests will be invited to visit our NYBP dessert table, a work of edible art. First the cameras will come out, to document this beautiful table, and then the forks will dig into the bounty of sweets and confections.

This unrivaled experience will be the talk of tomorrow, and the highlight of the party season.

Dining Party Experience Selections

Course One: Cocktail Hour Appetizers

Select Three

Smoked Gouda Arancini
Brussel Sprout, Goat Cheese, Kale and Bacon Tidbits
Wild Mushroom Tarts
Fresh Vegetable pot stickers *+
Red Pepper Jelly Appetizer Cheesecakes*
Fried Dill Pickles with House Sriracha Ranch for dipping *
Smoked Brisket Wontons
Vegetable Egg Rolls *+
Bacon Wrapped Water Chestnuts (G)
Antipasto skewers (G)*

The Lincoln Center Package (Continued)

Should you prefer to have your appetizers served buffet style, the following are available:

Chelsea Market – *A wondrous bounty of fresh local vegetables served with our NYBP French Derby and Champagne Italian dressings for dipping. **

NYC Artisanal Cheese Board – *A Chef select assortment of cheeses, crackers and crudités**

NYC Charcuterie Platter – *A gourmet assortment of unique meats chosen carefully for your special guests*

Strawberry Fields – *A beautiful Chef created fruit platter with homemade whipped cream* (G)*

The Dining Experience (seated)

Course Two

Select one

NYBP House Salad with our Champagne Italian, or French Derby Dressing

NYBP Caesar served with our House made Caesar dressing and pretzel bread croutons

Course Three

Select 3 choices for your party

Pan Seared Atlantic Salmon – *seared Jamaican Jerk Sockeye Salmon with sesame rice and Green Bean Casserole*

Peppercorn Crusted New York Strip – *Hand Trimmed Strip Steak served with béarnaise sauce, truffle mashed potatoes, and asparagus*

Parisian Chicken – *lightly fried, and served cordon bleu style, with ham and a mélange of light Bleu, Swiss and creamy brie cheeses*

NYBP Smokehouse Project Brisket – *beef brisket, smoked for 14 hour in our Brewery Smokehouse, slathered in our Sweet Lager BBQ sauce, served with baked beans Jalapeno cornbread and slaw*

Kona Pollo – *grilled chicken breast, brushed with a sweet Hawaiian glaze, topped with fresh arugula, and pineapple salsa, served with sesame rice and asparagus*

The Lincoln Center Package (Continued)

Sesame Crusted Ahi Tuna – *Sushi grade Tuna, seared rare, wasabi aioli, sesame rice and asparagus*
(G)

Portobello Mushroom and Grilled Vegetable Stack, *served with sesame rice* *+

Upgrade Lincoln Center Package to include Turf -n- Surf, Filet Mignon or Chilean Sea Bass (Market Price)

Course Four: The Finale

Your dessert table will include a gorgeous assortment of the following confections and candies:

Mini gourmet cupcakes, House donuts with NYBP beer glaze and crumble, frosted brownies, fresh baked cookies, fruit topped mini cheesecakes, chocolates, and M&M's (add a customized cake for an additional fee).

Price for the Brewer's Table Four Course Dining Experience \$55 pp

For Bar Packages available, please see page 16

* Vegetarian

+ Vegan

(G) Gluten Free



New York Beer Project Bar Packages

NYBP Beer and Wine Package

Includes NYBP Craft Brews, House wine, and soda

\$16 pp for two hours of hosted bar

\$8 pp for each additional hour

NYBP Silver Bar Package

Hosted by one of our fun NYBP Squad bartenders

Includes NYBP Craft Beer, House wine, house well spirits, mixers, and sodas

\$18pp for two hours of hosted bar

\$9 pp for each additional hour

NYBP Gold Bar Package

Hosted by one of our fun NYBP Squad bartenders

Includes NYBP Craft Beer, Premium New York State Wines, Premium spirits, all mixers, and non-alcoholic beverages

\$20pp for two hours of hosted bar

\$11pp for each additional hour

NYBP Platinum Bar Package

Hosted by one of our amazing NYBP squad mixologists

Includes NYBP craft beer, Premium New York State wines, New York State champagne, premium call brand liquors, and choice of 3 signature NYBP cocktails

\$23 pp for two hours of hosted bar

\$11pp for each additional hour

Hosted Bar (billed per drink)

Billed on a per-drink basis with price varying according to selection

The bar tab will be included with final payment due at conclusion of event

\$200.00 fee for bar set up, take down, stocking fee, and bartender

****All bar packages include two craft beer choices from our flagship menu. You also have an option to add two more beer choices for a fee of \$50***

****For a complete list of craft beer choices or other lists of what's included in each package, please contact our CEO***



A La Carte

Non-Alcoholic Beverage Service – 100% Arabica coffee, soft drinks and the finest of herbal teas **3pp**

Park Avenue Toast - Champagne toast **3pp**

Midtown Mimosas – served by the gallon (20 ppl) **80**

Buffalo Wings – Served Hot, Medium, Mild, or BBQ with carrots, celery, bleu cheese and choice of two sauces (50 wings) **45**

Manhattan Mac & Cheese – a decadent beer cheese sauce covering farfalle with a buttery crumb topping (25ppl) **125 ***

Project Fries – served with our Awesome sauce **3pp ***

Our House – a blend of romaine, iceberg, and spring mix dressed in our delicious ale inspired vinaigrette. Topped with cucumbers, tomatoes, red onions, carrots and crispy potato strings. Served buffet style **3pp ***

Bronx Bombers – house made mini burgers on brioche buns, topped with cheddar cheese, shredded lettuce and tomato (25pcs) **100**

Sullivan Street Sliders – slow cooked pork on mini brioche buns, pulled and dressed in our Abby fire cherry BBQ sauce, finished with apple slaw and zesty onion strings (25pcs) **100**

Fresh Fruit Platter – a selection of seasonal fruit & berries paired with fresh whipped cream. (25ppl) **75 ***

Chelsea Market – a wondrous bounty of fresh locally grown vegetables, served with your choice of two house dressings (25ppl) **65 ***

NYC Artisanal Cheese Board – an assortment of chef selected artisanal cheese, crackers and crudités (25ppl) **90 ***



A La Carte (Cont.)

NYC Deli Macaroni Salad *(25ppl)* **70 ***

Harlem Flight – *house made tortilla chips served with queso and garden fresh salsa* *(25ppl)* **70 ***

Shrimp & Grits in Tortilla cups – *a charming pairing of two Scrumptious Southern delights* *(50pcs)* **85**

Carmel Apple & Goat Cheese in Fillo Purse – *a delicate Fillo purse wraps a combination of goat cheese, walnuts and apples ** *(50pcs)* **80**

Chicken Quesadilla Cones – *the flavors of a Mexican cantina come together in a unique way* *(50pcs)* **75**

Brisket Wontons – *crispy golden brown wontons filled with our homemade smoked brisket* *(50pcs)* **90**

Smoked Gouda Arancini – *a smoky, delectable rice ball with a creamy cheese center ** *(50pcs)* **70**

NYBP Crab Rangoon – *the classic Hamptons' appetizer for those with exquisite taste* *(50pcs)* **80**

Vegetables Eggrolls – *A blend of fresh cut carrots, onions, celery, cabbage and seasonings wrapped in a traditional eggroll ** *(50pcs)* **60**

Brussel Sprout, Goat Cheese, Kale and Bacon Bites – *sophisticated, trending and unique* *(50pcs)* **70**

Citrus Infused Mini Crab Cakes – *citrus zest adds a succulent flavor to this timeless classic* *(50pcs)* **85**

Asparagus and Asiago Cheese Aperitif – *an elegant and unique canapé* *(50pcs)* **85**

Antipasto skewers – *a Buffalo Mozzarella ball, Kalamata Olive & roasted red pepper ** *(50pcs)* **100**

Cocktail Weenies – *a classic old favorite is trending as the "hot" new app of the season* *(50pcs)* **55**



A La Carte (Cont.)

Spicy Red Pepper Jelly Cheesecake Cups – filled with red pepper jelly, jalapenos, red bell peppers and cheese for a true unique and spicy sensation * (50pcs) **65**

Brie with Raspberry and Almonds in Fillo – served in a buttery dough, with a house made cream cheese sauce * (50pcs) **100**

Beef Tenderloin & Bleu Cheese Canapés – beef, bleu cheese, mushrooms, onions and seasonings inside a fresh puff pastry for a flavorful mini treat (50pcs) **120**

Wild Mushroom Tarts – a cream cheese pie crust topped with a medley of wild mushrooms * (50pcs) **65**

NYBP Fried Pickles – served with house Sriracha ranch for dipping * (50pcs) **45**

Bacon Wrapped Water Chestnuts (G) (50pcs) **80**

Fig & Mascarpone Canapés – two upscale flavors combined in buttery Fillo * (50pcs) **110**

Dessert Platters – choose from either a cookie or a brownie platter made by YWCA (50pcs) **125**

NYBP Dessert Table – Your dessert table will include a gorgeous assortment of the following confections and candies:

*Mini gourmet cupcakes, house donuts with NYBP beer glaze and crumble, frosted brownies, fresh baked cookies, fruit topped mini cheesecakes, chocolates, chocolate covered strawberries and candies (add a customized cake for an additional fee). **12pp***

* Vegetarian

+ Vegan

(G) Gluten Free

The Fine Print



Our New York Beer Project CEO must receive the exact number of guests you are guaranteeing for an event by 12:00 pm, 14 days prior to the event. At this point, the final headcount cannot be reduced. If no count is received, then the number of guests originally given on the banquet event order will constitute the final headcount. If the final headcount is significantly less than your original headcount, New York Beer Project reserves the right to move the event to a room better suited to the event size.

Capacities:

Cask Room

The 1,261 sq. ft. Cask Room holds up to 52 people seated or 70 people cocktail style (mix of seating and standing). This room has a private bathroom for your guests.

The New York Beer Project Indoor Biergarten

The 3,000 sq. ft. Indoor Biergarten has seating capacity for up to 100 people or 125 people cocktail style (mix of seating and standing.)

The New York Beer Project Floor Two

The entire 4,826 sq. ft. Second Floor Beer Garden has a maximum capacity of 200 people. Due to parking restrictions, we cannot accommodate more than 200 people for a private event.

Games: Guests attending private parties in the Cask Room or Indoor Beer Garden are encouraged to use our games on the Second Floor Beer Garden. NYBP Games are common space items for all patrons to use. Please note that we cannot move the games into the private events spaces, unless you are renting the entire NYBP Floor Two.

Audiovisual: The Cask Room is equipped with a wide array of audio visual equipment – 70” LED TV with HDMI input, full audio system within room audio jacks, Polycom 360 degree high-definition conference phone and a wireless microphone. Please prearrange rental of these resources in advance of your event.

Deposit, Interim & Final Payment: A signed contract and \$300 deposit is required in order to secure a date for your event. Notwithstanding certain cancellations (see “Cancellations” below), all deposits are non-refundable. 50% of your anticipated total balance (less previous payments made) is due 30 days prior to the event. The remaining balance of your event is due ten (14) days prior to the date of the event in the form of a check, cash or credit card (credit card payments will be subject to a 3% service charge). Additional charges on site will be invoiced and are payable in full on the night of the event.

Prices: All quotations are subject to change without notice due to market fluctuations and proportionate increases in cost of food, beverages, commodity prices, labor or taxes. Prices will be confirmed when a nonrefundable deposit is received and a contract is signed.

Tax & Gratuity: A mandatory 18% gratuity will be added to all prices quoted for food, beverage and room rental. In addition to this charge, all prices quoted are subject to current NYS sales tax.

New York Beer Project Food and Beverage Policies:

In accordance with our insurance policies and the New York State Health Department, no outside food of any kind may be brought into NYBP. Unless prior arrangement has been made by our CEO, NYBP reserves the right to confiscate food or beverages that are in violation of this policy.

All food and beverage provided by NYBP must be consumed within the time-frame of the event. Taking home leftover food or beverages from a private event is prohibited.

When preparing food for the buffet-style packages, our Executive Banquet Chefs prepare enough food for each guest to go through the buffet line once plus a five percent buffer to accommodate unexpected guests. We make certain that each item on the buffet is replenished until all guests have had a chance to make a plate. Once everyone has been through the line once, any additional food on the buffet may also be enjoyed by your guests, but we will no longer replenish items that run out. If you would like your guests to go through the line more than once, please contact NYBP CEO for pricing.

Décor: We welcome you to bring in your own centerpieces, or stand up decorations. Being a manufacturing facility, however, there are certain necessary restrictions. The affixing of tape, tacks, command hooks, pins, nails, etc. to any walls or equipment is prohibited. Due to the close proximity to the brewing equipment, we cannot allow any glitter, confetti or bubbles, boas, or feathers. You will be financially responsible for any and all damages resulting from careless decorating.

No heavy equipment may be brought into the facilities.

Security: New York Beer Project will not assume responsibility for damage or loss of any materials or articles left on the premises either prior to, during or after a function.

Publicity and Advertising: New York Beer Project requires that all persons, groups and organizations receive written approval prior to using the restaurant's name in any public print, radio or television advertising.

Noise: Due to the open nature of our event spaces, please see our CEO regarding the DJ/band policy.

Cancellations: All deposits are non-refundable but we do understand things come up. If cancellation occurs 90 days or more before your event you are not responsible for any remaining balance. If cancellation occurs within 90 (and more than 14) days prior to the event, all monies paid are non-refundable, and you will be responsible for 50% of the estimated final bill. If cancellation occurs within 14 days prior to the event, all monies paid are non-refundable, and you will be responsible for 100% of the estimated final bill.

Alcoholic Beverages: NYBP holds a license granted by the New York State Liquor Authority and is held responsible for complying with its regulations. Therefore, guests are not allowed to bring in or remove alcoholic beverages from function areas. Guests under 21 years of age are prohibited from being served alcoholic beverages. NYBP and its employees reserve the right to refuse service of alcohol to individuals that abuse their consumption privileges or violate the law. In an effort to create a pleasurable experience for everyone, shots of liquor are prohibited from being served during open bars.

Conduct & Damage: NYBP reserves the right to refuse service and/or remove individuals from the premises who may jeopardize their safety, the safety of others, or are destructive to the property. All damages to our property and equipment incurred by you or your guests will be added to your bill. A \$200 cleanup fee will be assessed to your bill for excessive cleaning or use of prohibited items.

Smoking Policy: According to New York State law, smoking will not be permitted indoors, on the patio or in the beer garden. A \$300 fee per instance will be assessed to your bill for smoking in nonsmoking areas.

Liabilities: We are pleased you are considering the use of our banquet facilities. Please be assured we will do everything possible in the event of unforeseen circumstances. In any event, however, NYBP shall not be responsible for any failure to perform, which is attributed to federal, state, or municipal actions or regulations, fires, floods, hurricanes, tornadoes, blizzards, war, power outages, acts of God, or any other act that is out of control of NYBP. If, in the event of one of the above contingencies, the patron wishes to reschedule the event, and upon removal of such interruption, services shall be resumed at the specified date, time, and agreed upon rate.