



THE NEW YORKER LOFT

The Cask Room

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SIGNATURE VENUES @ NYBP VICTOR

THE NEW YORKER LOFT

Want to make a special event truly unforgettable? Celebrate in Rochester NY's most exciting, *premier* event space – The New Yorker Loft. Nothing compares to the inviting elegance of this gorgeous loft, set against the breathtaking backdrop of this truly spectacular Destination Brewpub and historic Beer Garden. Perfect for events of all kinds, personal or corporate, NYBP provides the attention to detail and “Wow” factor to make your occasion memorable. In moments big and small, we can elevate your celebration to something rare, unique and totally personal.

Square Footage: 2,685
Venue Capacity: up to 170

The Cask Room

Reminiscent of a chateau barrel aging room in the South of France, this newly renovated space provides the charm and coziness to create the perfect landscape for your corporate or family & friends gathering. The Cask Room, a semi-private venue, will provide the intimacy, warmth and attention to detail that will help make your celebration a memorable one.

Square Footage: 650
Venue Capacity: up to 50

ROOM RENTAL FEES + EVENT MINIMUMS

THE NEW YORKER LOFT

\$500/event Room Rental Fee

Room rental fee includes exclusive use of The New Yorker Loft for three hours (additional hours available), access to our Private Events Concierge, room setup, tables, chairs, personal bartender(s) and server(s). The room rental fee counts towards the Event Minimum, detailed below:

Event Minimum - October 1-May 30*

Day/Time of Week	Event Minimum <i>(exclusive of admin charge & sales tax)</i>
Monday – Friday (<i>brunch/lunch</i>)	\$2,500 (end time of event cannot be later than 3pm)
Saturday – Sunday (<i>brunch/lunch</i>)	\$3,000 (end time of event cannot be later than 3pm)
Monday – Thursday (<i>evening</i>)	\$3,500
Friday- Saturday (<i>evening</i>)	\$5,000
Sunday (<i>evening</i>)	\$3,500
* Holiday Season Minimums (December 1 thru December 31)	\$8,000

Event Minimum - May 31-September 30

(includes exclusive use of NYBP Rooftop Terrace)

Day/Time of Week	Event Minimum <i>(exclusive of admin charge & sales tax)</i>
Monday - Sunday (<i>brunch/lunch</i>)	\$3,000 (end time of event cannot be later than 4pm)
Monday – Thursday (<i>evening</i>)	\$5,000
Friday- Saturday (<i>evening</i>)	\$6,000
Sunday (<i>evening</i>)	\$4,500

ROOM RENTAL FEES + EVENT MINIMUMS

The Cask Room

\$200/event Room Rental Fee

Room rental fee includes exclusive use of The Cask Room (additional hours available), access to our Private Events Concierge, room setup, tables, chairs, and banquet server(s).

The room rental fee counts towards the Event Minimum, detailed below:

Event Minimum

Day/Time of Week	Event Minimum <i>(exclusive of admin charge & sales tax)</i>
Monday – Friday (<i>brunch/lunch</i>)	\$1,500 (end time of event cannot be later than 3pm)
Sunday – Thursday (<i>evening</i>), Saturday & Sunday (<i>brunch/lunch</i>)	\$1,800
Friday- Saturday (<i>evening</i>)	\$2,600
* Holiday Season Minimums (December 1 thru December 31)	\$3,400

HORS D'OEUVRES

Can be passed butler-styler or served stationary while your guests are mingling during cocktail hour or your casual event

Shrimp Cocktail Shooters
100 pieces, \$350

Loaded Potato Skins
100 pieces, \$300

Smoked Gouda Arancini
100 pieces, \$230

Assorted Quiche
100 pieces, \$255

Lobster Ravioli
100 pieces, \$350

Mac and Cheese Bites
100 pieces, \$255

Chicken Thai Peanut Satay
100 pieces, \$400

Bacon Wrapped Scallops
100 pieces, \$375

Mini Deep-Dish Cheese Pizza
100 pieces, \$325

Cocktail Beef Franks in a Puff Pastry
100 pieces, \$225

Buffalo Chicken Spring Roll
100 pieces, \$300

Steak and Cheese Spring Rolls
100 pieces, \$325

Cheese Mascarpone Tomato Arancini
100 pieces, \$325

Toasted Raviolis
100 pieces, \$230

Petite Beef Wellington
100 pieces, \$430

Boneless Honey BBQ Chicken Bites
100 pieces, \$250

Vegetable Kale Dumpling
100 pieces, \$225

Crab Rangoons
100 pieces, \$320

Barbequed Pork on Mini Biscuit
100 pieces, \$250

Cheddar Pierogis
100 pieces, \$130

Breaded Zucchini Sticks
100 pieces, \$210

Beef Vegetable Dumplings
100 pieces, \$155

GOURMET MARKET TABLES & CHARCUTERIE BOARDS

Select between our delicious seasonal grazing stations where your guests can mingle and enjoy our Chef's fresh Market Tables that enhance your afternoon lunch or brunch, corporate event, or evening of celebration. Perfect for cocktail parties or as late night snack add-ons for your wedding!

Pizza & Wings Market Table \$17/pp

Includes four slices of pizza OR two slices of pizza and five wings (if wing option is selected) p/p

Choice of three of the following selections:

Mushroom, gruyere and truffle oil

Classic Buffalo Style – cup and char pepperoni and shredded mozzarella

The Roma – fresh Buffalo mozzarella, Roma tomatoes and fresh basil

The Chic Vegetarian – caramelized onions, roasted red peppers, sauteed baby bella mushrooms, and pine nuts

Buffalo Style Wings - choice of sauces, ranch and blue cheese, carrots and celery (+3/pp)

Slider Market Table \$19/pp

Includes three sliders p/p

Choice of three mini-gourmet sandwiches from the following selections:

Beef on Weck Sliders

Turkey Pesto Minis

Nashville Hot Chicken Sliders

Vegetarian Antipasto Sliders with fresh house vegan pesto mayo

Buffalo Chicken Sliders

Crabcake Sliders (+3 pp)

Fillet Mignon Sliders with whiskey horseradish sauce (+4/pp)

The NYBP Cantina Market Table \$18/pp

Includes three tacos p/p

Choice of three from the following selections:

Braised Pulled Pork

Beef Carne Asada

Seasoned Ground Beef

Boom Boom Shrimp

Fish (fried or blackened)

Buffalo Cauliflower

Choice of corn or flour tortillas.

Mac & Cheese Market Table \$18/pp

Includes two 5oz. portions p/p

Includes an original NYBP classic dish - pasta with our signature beer cheese sauce and buttery crumb topping and our "Buffalo" version with bleu cheese crumbles & hand-battered Buffalo-sauced chicken tenders. Served with warm toasted garlic bread.

The Sweet Market Table \$15/pp

Includes three desserts p/p

Choice of 3 sweet delights from the following selections:

Chocolate eclairs

Cupcakes

Assorted cheesecakes

Dessert shooters

Profiteroles

Gourmet Assorted Cookies



CHARCUTERIE BOARDS

Beautifully presented works of art that are sure to "wow" your guests!

Classic Charcuterie Board with cheeses, pepperoni, crackers, vegetables and mixed fresh fruits
\$12/pp

Deluxe Charcuterie Board with cheeses, imported meats, crackers, hummus, spreadable cheeses, dips, jams, fruits, vegetables & nuts \$15/pp

Grand Charcuterie Board with cheeses, imported meats, crackers, hummus, spreadable cheeses, peppers, olives, dips, jams, fruits, vegetables, nuts and chocolates \$18/pp

DINNER BUFFET MENU

Select one **salad** from the following selections (add \$4/pp for each additional selection)

Fresh Market Salad – *A blend of romaine, iceberg, and spring mix with your choice of two house dressings. Topped with cucumbers, tomatoes, red onions and carrots*

Classic Caesar Salad – *Fresh chopped romaine dressed in our house Caesar dressing, with shaved Parmesan and our signature pretzel bread croutons*

Select from these delicious **main dish** selections:
(see pricing options on the following page)

Beer Hall Porchetta – *House-breaded delicious pork cutlets topped with roasted garlic aioli*

NYBP Smokehouse 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*

NYBP's Famous Buffalo Mac & Cheese – *Our signature dish - fresh pasta with our béchamel beer cheese sauce, bleu cheese crumbles & hand-battered Buffalo-sauced chicken tenders (V without chicken) Substitute with Lobster Mac & Cheese (add \$3/pp)*

Chicken Milan – *House-breaded chicken cutlets topped with our Sunday red sauce and melting mozzarella with a sprinkling of fresh basil*

Central Park Pasta – *Linguini tossed with fresh mozzarella, halved grape tomatoes, fresh garlic and basil in a balsamic glaze (can be made vegan w/o mozzarella cheese or GF with gluten free pasta)*

Beer Project Meatballs – *Hand-formed meatballs, served with our famous Red Sauce or served "Buffalo-Style" with hot sauce and BC crumbles*

Portobello & Grilled Vegetable Stack – *A grilled baby Portobello mushroom, stacked with sautéed spinach and mozzarella, and buttered bread crumbs * (can be made GF without bread crumbs)*

Beef on Weck Sliders – *A proud Buffalo Institution with shaved roast beef on mini kimmelweck rolls served with horseradish aioli on the side*

Beer Project Chicken Key West – *Breast of chicken sautéed and topped with a decadently rich house spinach mornay sauce*

White Fish with Tuscan Butter Sauce – *Perfectly prepared in a mouthwatering Tuscan Butter cream sauce*

Select from the following **additional** selections:
(see pricing options below)

Whipped Mashed Potatoes

Salt Potatoes

Fresh Green Bean Casserole

Truffle Mashed Potatoes

Project Fries

Sautéed Broccolini

Sweet Potato Fries

Pineapple Rice

Parisian Carrots

Fresh Vegetables in Season

Mac & Cheese

Price with choice of 1 salad, 2 selections from the Main Dish Section and 3 Additional Selections
\$50/pp

Price with choice of 1 salad, 3 selections from the Main Dish Section, 3 Additional Selections
\$53/pp

Carving Station Add-On – Prime Rib (\$6/pp), Ham or Turkey (\$5/pp)

SIGNATURE PLATED EVENT MENU



Our Executive Chef and his team will provide 4 different exquisite options for your guests to choose from. Guests will be served a fresh plated salad or soup, followed by a gourmet main dish, accompanied by an exquisite side and perfectly cooked vegetable accompaniment, chosen to pair with the season.

- \$55/pp -

Autumn Plated Menu



Choice of one of the following distinctive First Dishes:

Autumn Poached Pear Salad

Wine poached pears, candied walnuts, bleu cheese crumbles, apple cider vinaigrette

Butternut Squash Bisque

Crème fraiche and toasted pumpkin seeds

Harvest Wedge

Crisp romaine, toybox heirloom tomatoes, focaccia croutons, bleu cheese

Choice of two of the following Entrees:

Tenderloin of Beef with bleu cheese butter (+6)

With haricot-vert and mascarpone mash

Chili Glazed Salmon

Cilantro lime farro, smoked bean and corn salad, avocado, lime crema

IPA BBQ Roasted Chicken

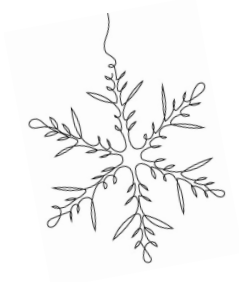
Herb roasted marble potatoes, autumn root vegetables, house Destination IPA BBQ

Filet of Beet

Charred rainbow baby carrots, minted pea puree, forest truffle mushrooms



Winter Plated Menu



Choice of one of the following distinctive First Dishes:

Celebration Bisque

Winter vegetables in a creamy savory broth

Rustic Poached Pear Salad

Spinach, bleu cheese and pear salad served with cheese crisps

Winter Classic Caesar

House made croutons and shaved Italian parmesano

Choice of two of the following Entrees:

8oz Filet Mignon (+6)

Bechamel sauce, mashed potatoes and fresh green bean casserole

Montreal Salmon

Creamy polenta and sauteed asparagus

Winter Roasted Chicken

Garlic whipped potatoes and cornbread stuffing

Blackened Cauliflower Steak

Chef's Seasonal Accompaniments



Springtime Plated Menu



Choice of one of the following distinctive First Dishes:

Springtime in NY Salad

Delightful farm to table salad with champagne vinaigrette

Ale Infused Mexican Tortilla Soup

Beer Project Caesar

Crisp Romaine, house made croutons and shaved Italian parmesano

Choice of two of the following Entrees:

6oz Filet Mignon (+6)

Lemon orzo and fresh spring vegetables

Caribbean Salmon

Pineapple macadamia rice and Huli Huli roasted carrots

Tender Spring Roast Chicken

Basmati rice, peas and carrots, and tender asparagus

Grilled fresh Cauliflower Steak

Pea and feta salad

Summer Plated Menu

Choice of one of the following distinctive First Dishes:

Summer Corn Chowder

Farm to Table Chef Salad

Spinach, bleu cheese and oranges with white balsamic vinaigrette

Beer Project Caesar

Crisp Romaine, house made croutons and shaved Italian parmesano

Choice of two of the following Entrees:

6oz Filet Mignon (+6)

Salt potatoes and fresh summer vegetable medley

Grilled Salmon

White wine sauce, creamy polenta, and blistered tomatoes

Roasted Chicken

Garlic smashed potatoes, summer green beans and pine nuts

Grilled Summer Beet Filet

Roast garlic sauce and Mexican street corn



LUNCH BUFFET MENU

(Event to be completed no later than 3pm)

\$33/pp

Select one from the following selections:

Fresh Market Salad – *a blend of romaine, iceberg, and spring mix with your choice of two house dressings. Topped with cucumbers, tomatoes, red onions and carrots*

Classic Caesar Salad – *fresh chopped romaine dressed in our house Caesar dressing, with shaved Parmesan and our signature pretzel bread croutons*

Select two from the following selections:

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

White Fish with Tuscan Butter Sauce – *Perfectly prepared in a mouthwatering Tuscan Butter cream sauce*

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

Caprese Kabobs – *Roma tomatoes, Bufala mozzarella and fresh basil presented “kabob” style*

Roast Turkey & Swiss Croissant Sammies – *fresh shaved turkey breast, Swiss cheese, lettuce and tomato, with a cranberry aioli*

Mini Beef on Weck Sliders

Island Rice Bowls – *fresh made tortilla bowls with warm jasmine rice, shredded lettuce, pico, black beans, jalapenos, house guac and shredded cheddar with a roasted poblano crème fraiche. Add grilled chicken (\$2/pp) or grilled shrimp (\$4/pp).*

Beer Project Meatballs – *house-made meatballs, served with our famous red sauce*

Portobello Mushroom and Grilled Vegetable Stack – *served with sesame rice*

LUNCH BUFFET MENU (continued)

Choose one from the following selections:

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

Add coffee and tea service \$4/pp

Add a tray of brownies and cookies to complete your lunch \$5/pp

SIGNATURE PLATED LUNCH MENU

(Event to be completed no later than 3pm)

\$34/pp

Course One:

Select one from the following selections:

Fresh Market Salad

Classic Caesar Salad

Cup of Creamy Tomato Basil Soup

Course Two:

Pick three selections for you guests to choose from:

Chicken Caesar Salad – *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, grilled chicken, bleu cheese crumbles, and avocado. Served with our brown derby French dressing*

Downtown Buffalo Mac & Cheese – *fresh pasta, topped with our award-winning béchamel mascarpone sauce, topped with bleu cheese crumbles and Buffalo chicken tenders*

The NYBP Porchetta Platter – *breaded and sautéed pork cutlet served with mashed potatoes, broccolini, and topped with fresh lemon and chopped parsley*

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

White Fish with Tuscan Butter Sauce – *Perfectly prepared in a mouthwatering Tuscan Butter cream sauce served with truffle smashed potatoes and fresh vegetable*

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

Island Rice Bowls – *fresh made tortilla bowls with warm jasmine rice, shredded lettuce, pico, black beans, jalapenos, house guac and shredded cheddar with a roasted poblano crème fraiche. Add grilled chicken (\$4/pp) or grilled shrimp (\$4/pp).*

SIGNATURE PLATED LUNCH MENU (continued)

Roast Turkey & Swiss Croissant Sammie Platter – *fresh shaved turkey breast, Swiss cheese, lettuce and tomato, with a cranberry aioli. Served with a fresh fruit salad.*

Caprese Kabobs – Roma tomatoes, Bufala mozzarella and fresh basil presented “kabob” style *Served with a fresh fruit salad.*

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 Portobello mushroom for any protein above to create a vegetarian option

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

BRUNCH BUFFET MENU & ADD-ONS

\$33/pp

Presented in a beautiful custom buffet. Includes our NYBP House Roast Coffee and tea.

Select **five** from the following selections:

NYBP Scrambled Eggs

Downtown Egg White Scramble

Scrambled Egg Whites, Goat Cheese and Arugula

Applewood Smoked Bacon

Beer Project Sausage

New York Beer Project's Famous Hash Browns

They will be the favorite dish at your brunch... they're just THAT delicious!

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

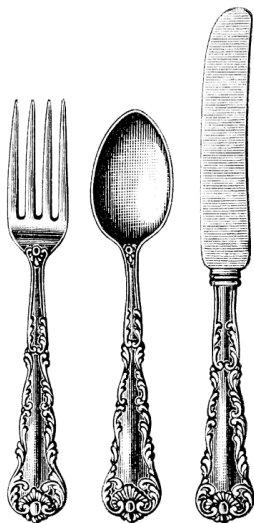
A delicious chef-inspired Brunch favorite!

Brewer's Breakfast Pizza

Topped with Scrambled eggs. A favorite around the Beer Project!

NYC French Toast Sticks

New York City favorite inspired by Penelope's, the famous comfort food joint in Midtown Manhattan. Served with fresh maple syrup.



BRUNCH BUFFET MENU & ADD-ONS (continued)

BRUNCH ADD-ONS

Premium Mimosa Bar – *Guests 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.* \$16pp for 3 hours (\$8/pp as an add-on to an alcoholic beverage package)

Outrageous Bloody Mary Bar – *Trending and ultra popular with 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, pepperoncini, limes, and pepperoni! Delish!* \$18pp for 3 hours (\$8/pp as an add-on to an alcoholic beverage package)

À La Carte Offerings:

NYBP Scrambled Eggs \$4/pp

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

Applewood Smoked Bacon \$6/pp

Beer Project Sausage \$6/pp

New York Beer Project Hash Browns \$4/pp

NYC Retro Pigs in a Blanket \$6/pp

Chelsea Market Fruit Platter \$6/pp

NYBP Mini Donut Board \$6/pp

Beer Project Breakfast Tacos \$7/pp

Cookie & Brownie Platter \$5/pp

À LA CARTE MENU

Coffee and Tea – 100% Arabica coffee and tea selections \$4/pp

Fresh Fruit Platter – a selection of seasonal fruit & berries paired with fresh whipped cream (25ppl) \$125

Biergarten Bavarian Pretzel Bar – A wall of bavarian pretzels hung on pegs for your guests to photograph, and then indulge! Served with three dipping sauces: mustard, queso, and our famous pub sauce \$8/pp

Buffalo Style Wings – Served with celery and bleu cheese qty. 100 for \$215

Dessert Platter – cookies cannoli, brownies and chocolates \$8/pp

Cheesecake – seasonal fruit option \$7/pp



CHILDREN'S PLATED DINNER

Choose two selections for your guests to choose from. Includes fountain drinks & water.

Statue of Liberty

Hamburger with french fries

Empire State

Kids portion of our house mac & cheese

Little Italy

Pint-sized NY style cheese pizza

Bronx Zoo

Grilled chicken sandwich with french fries

Central Park

Fresh breaded chicken tenders with french fries

Brooklyn Bridge

Grilled cheese sandwich with french fries

For children aged 2 – 12 (\$20/pp)

LATE NIGHT SNACKS

In addition to our Gourmet Market Tables (see Page 8), the following selections help provide the perfect finish to your celebration

Deep Fried Oreos \$6/pp

Mini Donut Board \$6/pp

Mini Grilled Cheese Sandwiches \$6/pp

Cheese or Cheese & Pepperoni Pizzas \$7/pp

Buffalo Style Wings – *Served with celery and bleu cheese* qty. 100 for \$215

French Fry Baskets \$5/pp

Mini Pretzel Board with Dipping Sauces \$8/pp

Mini Espresso Martinis \$10/pp





UNIQUE CELEBRATION ADD-ONS

Celebratory Sparklers – Create a magical ambience that will enhance your first dance, cake cutting, grand exit or photo opportunities (*10" sparkler - \$2/ea 36" sparkler - \$4/ea*)

Silent Disco – Switch through three different music-themed channels on your personal headsets for an outrageously fun dance party (*prices available upon request*)

Casino Night (*prices available upon request*)

Themed Viewing Parties - watch, sing & dance along to music videos from your favorite eras like the 80's, prime country hits or current hits of today! (*prices available upon request*)

DJ Packages (*prices available upon request*)

CELEBRATION BEVERAGE PACKAGES & ADD-ONS

Celebration Beer and Wine

Includes two NYBP Craft Brews/Hard Seltzer, house wine, and soda

Celebration Silver Bar

Includes two NYBP Craft Beers/Hard Seltzer, house wine, house well spirits, mixers, and sodas



Celebration Gold Bar

Includes four NYBP Craft Beers/Seltzer, Premium Wines, all mixers, non-alcoholic beverages and the following Premium spirits:

Tito's	Captain Morgan's	Tanqueray
Bacardi	Milagro	Jack Daniel's
Dewar's	Bailey's	Peach Schnapps

Platinum Bar Package

Includes four NYBP Craft Beers/Hard Seltzer, Premium Wines, all mixers, non-alcoholic beverages and the following Premium spirits (in addition to the Gold Bar options above):

Ketel One	Johnnie Walker Black	Patron
Bulleit Bourbon	Crown Royal	Jameson Whiskey
Hendrick's Gin	Grey Goose Vodka	Woodford Reserve



CELEBRATION BEVERAGE PACKAGES & ADD-ONS (continued)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
Water & Fountain Drinks	\$10	\$13	\$16	\$19	\$22
Celebration Beer & Wine	\$22	\$25	\$28	\$31	\$34
Celebration Silver Bar	\$29	\$32	\$35	\$38	\$41
Celebration Gold Bar	\$33	\$36	\$39	\$42	\$45
Celebration Platinum Bar (*)	\$38	\$41	\$44	\$47	\$50

** The Celebration Platinum Bar Package includes two Signature Cocktails. We will work with you to personalize specialty cocktails to help commemorate your special event.*

All bar packages include craft beer selections from our flagship menu.

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

Hosted (consumption) and cash bars require a \$200 set up fee



CELEBRATION BEVERAGE PACKAGES & ADD-ONS

(continued)

BEVERAGE ADD-ONS

Distinctive touches to elevate your celebration

Guided beer tasting flight of four NYBP craft beers (\$15/pp)

Hand passed NYBP Beer Taster on arrival (\$3/pp) or Mini Martinis (\$5/pp)

Sparkling Champagne Toast (\$4/pp)

House Wine During Dinner (\$27/bottle)

Premium Wine During Dinner – *prices per bottle vary by selection*

Timed Beer Release – Designed for craft beer lovers, this unique option offers a “timed” beer release taster pours of a specialty NYBP beer (\$4/pp)

Signature Cocktail – We will work with you to personalize a specialty cocktail to help commemorate your special event (\$3/pp; note: this add-on is included with the Platinum Bar Package)

Artisan Infused Water Station – *infused with select fresh fruit and herbs* (\$3/pp)



THE FINE PRINT

Our New York Beer Project CEO (Cool Events Organizer) must receive the exact number of guests you are guaranteeing for an event by 12:00 pm, 21 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.

Event Duration:

NYBP events provide for three hours use of your booked space, and four hours in the case of a wedding (this duration excludes a separately booked ceremony). The cost to enjoy your space for additional time is \$300 for an additional one-half hour and \$500 for an additional hour (The New Yorker Loft) and \$150 for an additional one-half hour and \$250 for an additional hour (The Cask Room). These costs are separate from and in addition to any food or beverage packages or a la carte items purchased.

Pricing, Payment & Event Minimum Information:

Deposit, Interim & Final Payment: A signed contract and \$800 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 fourteen (14) days prior to the date of the event in the form of a check, cash or credit card. Additional charges on site will be invoiced and are payable in full on the night of the event.

Event Minimum: The Event Minimum is the all-encompassing amount charged for an event (food, beverage, room rentals, add-ons), exclusive of the administrative surcharge and applicable state and local sales tax. The client must meet the Event Minimum shown on the contract, even if the ultimate guest count of the event or any other factor decreases the Event Minimum. In this case, the client may increase food, beverage and other spending to reach the Event Minimum. If the Event Minimum is still not met after revising or adding additional food, beverages or other options, the room rental fee will be increased by the amount needed to satisfy the Event Minimum shown on the contract.

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 & Administrative Charge: A mandatory 18% administrative charge will be added to all prices quoted for food, beverage and room rental and ceremony fee. The administrative charge is for administration of the banquet, special function, or package deal, and it is used to cover event operating and administrative fees including but not limited to laundry expenses, facility maintenance, walk-throughs, floorplan design, dishwashing and client meetings. It is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. In addition to the administrative charge, all prices quoted are subject to current State and local sales tax.

Food and Beverage Policies:

Outside Food: With the exception of a celebratory cake (\$2 pp additional charge), and in accordance with our insurance policies, 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.

Alcoholic Beverages: NYBP holds a license granted by the NYS 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.

Miscellaneous:

Décor: We welcome you to bring in your own centerpieces, or stand-up decorations. However, there are certain restrictions. The affixing of tape, tacks, command hooks, pins, nails, etc. to any walls or equipment is prohibited. We do not 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.

You are responsible for the complete set up and removal of your decorations. Additionally, you will need to coordinate with our CEO as to an approved setup time for these decorations; you will need to work around other NYBP private events and daily

restaurant/brewery operations. For a fee agreed to ahead of time, NYBP will set up your decorations to your specifications.

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.

Audiovisual: Our venue is equipped with a wide array of audio-visual equipment – large projector screen TV with HDMI input, full audio system with an in-room audio jack, and a wireless microphone. Please prearrange rental of these resources in advance of your event.

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. 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.

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 \$300 cleanup fee will be assessed to your bill for excessive cleaning or use of prohibited items.

Smoking Policy: According to the law, smoking will not be permitted indoors or on the patio. 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. In the event of one of the above contingencies, if 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.

Wedding Ceremonies: If you choose to celebrate your wedding ceremony at New York

Beer Project, the cost to do so is \$1,500. This fee includes set up and takedown of chairs, water station, audio setup with wireless microphone and recorded music input and day-of coordinator. The cost to have a wedding ceremony rehearsal at New York Beer Project is \$400 and occurs at 9am the day prior to the wedding. Attendees for the rehearsal may include the officiant, the couple and the parents of the couple.