



THE NEW YORKER LOFT

The Cask Room

TABLE OF CONTENTS



Signature Venues @ NYBP Victor	3
Room Rental Fees & Event Minimums	4
Signature Plated Events	6
Gourmet Market Tables	9
Hors d'oeuvres Packages	12
Brunch/Lunch Celebration Packages	13
Celebration Bar Packages	14
À la Carte & Children's Menu	16
Late Night Snacks & Unique Celebration Add-Ons	17
The Fine Print <i>Policies & Procedures</i>	18



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

SIGNATURE PLATED EVENTS



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.

For events with a start of 11am – 2pm end time, we also are pleased to offer a plated Brunch or Lunch which is perfect for Bridal Showers, Baby Showers, or afternoon celebrations.

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

Maine Lobster Macaroni & Cheese

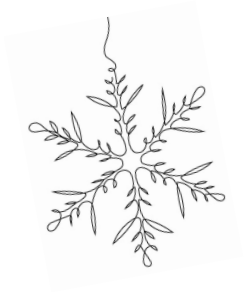
Toasted garlic bread

Filet of Beet

Charred rainbow baby carrots, minted pea purée, 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:

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

Maine Lobster Macaroni & Cheese

Toasted Garlic Bread

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:

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

Maine Lobster Macaroni & Cheese
Toasted Garlic Bread

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 Florida oranges with white balsamic vinaigrette

Beer Project Caesar
Crisp Romaine, house made croutons and shaved Italian parmesano

Choice of two of the following Entrees:

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

Maine Lobster Macaroni & Cheese
Toasted Garlic Bread

Grilled Summer Beet Filet
Roast garlic sauce and Mexican street corn



Pricing:

\$65 per person

Classic Celebration Charcuterie Board with cheeses, crackers, and fruits
Seasonal gourmet plated dinner

\$75 per person

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,
spreadable cheeses, dips, and jams, fruits & nuts
3 stationary appetizers (choose from list on page 11)
Seasonal gourmet plated dinner

\$85 per person

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,
spreadable cheeses, dips, and jams, fruits & nuts
4 passed appetizers (choose from list on page 11)
Champagne toast with dinner
Seasonal gourmet plated dinner



GOURMET MARKET TABLES

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.

Pizza & Wings Market Table

Choice of three flatbreads from 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

Slider Market Table

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 Stuffed Potato Market Table

Choice of 4 sweet delights from the following. All are accompanied by the classic toppings of sour cream, ketchup, shredded cheddar, and of course, the Belgian French Fry cones to enjoy as you mingle!

Classic Fresh Cut Fries
Loaded Tots
House-made chips
Potato Skins
Truffle Fries

The NYBP Cantina Market Table

Braised Pulled Pork
Beef Carne Asada
Seasoned Ground Beef
Lettuce, tomato, cilantro
Shredded cheddar
Cotija Crumbles
Medley of taco and hot sauces
NYBP's famous fresh Hatch Chili Queso
Flour taco wraps and corn taco shells

The Chic Gourmet Market Table

Choice of 1 - 3 gourmet proteins from the following selections:

Phyllo-wrapped filet (+5 pp)
Montreal Salmon filet topped with dill (+5 pp)
Chicken Marsala
Mama's Meatballs
Chef Carving Stations (MP)

The Sweet Market Table

Choice of 4 sweet delights from the following selections:

Chocolate eclairs
Cupcakes
Chocolate Covered Strawberries
Profiteroles
Gourmet Assorted Cookies
Seasonal Selection

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.*

Pricing:

\$60 per person

Classic Celebration Charcuterie Board with cheeses, crackers, and fruits
Two Fresh Market Tables

\$70 per person

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,
spreadable cheeses, dips, and jams, fruits & nuts
Two Fresh Market Tables

\$80 per person

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,
spreadable cheeses, dips, and jams, fruits & nuts
3 passed appetizers (see list on Page 11)
3 Market Tables

\$90 per person

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,
spreadable cheeses, dips, and jams, fruits & nuts
3 passed appetizers (see list on Page 11)
4 Market Tables

HORS D'OEUVRES PACKAGES

Choose seven (7) of the following appetizer options. Can be passed butler-styler or served stationary. Includes fourteen (14) appetizers per person (two appetizers of each selection per person).

- Pirri Pirri Chicken Skewers
- Mushroom Arancini
- Lobster Cobbler
- Chicken Thai Peanut Satay
- Mini deep-dish cheese pizza
- Buffalo Chicken Spring Roll
- Cheese Mascarpone Tomato Arancini (V)
- Petite Beef Wellington
- Vegetable Kale Dumpling
- Barbequed Pork on Mini Biscuit
- Zucchini Quinoa Fritter
- Mini Caramel Cheesecake
- Loaded Potato Skins
- Assorted Quiche
- Mac and Cheese Bites
- Bacon Wrapped Scallops
- Cocktail Beef Franks in a Puff Pastry
- Steak and Cheese Spring Rolls
- Toasted Raviolis
- Boneless Honey BBQ Chicken Bites
- Crab Rangoons
- Cheddar Pierogis
- Beef Vegetable Dumplings

Pricing:

\$45 per person

Add an additional appetizer selection (2 pieces per selection per person) *\$6.50 per person*

BRUNCH/LUNCH CELEBRATIONS

Plated Brunch/Lunch

Select two of the following first course choices:

- Pâtisserie Plate (mini muffin, baby croissant and jam)
- Cheese and fruit plate
- Ale Infused Mexican Tortilla Soup
- New York Caesar

Select two the following plated entrées:

- NYC Omelet
- Stuffed French Toast
- Chilled Lobster Salad
- Chicken Cordon Bleu Sandwich with warm chips
- Petit Filet Caesar with shaved parmesan and house-made croutons

Select one of the following desserts:

- New York Style Cheesecake

Pricing:

\$50 per person

Custom DIY "Bar Options:

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 and decorative straws for that final touch! \$20pp 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, pepperoncini, limes, and pepperoni! Delish! \$22pp for 3 hours



CELEBRATION BAR PACKAGES

Celebration Beer and Wine

Includes two NYBP Craft Brews, house wine, and soda

Celebration Silver Bar

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

Celebration Gold Bar

Includes four NYBP Craft Beers, 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, 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	Southern Crown
Dewar's	Canadian Club	Peach Schnapps



CELEBRATION BAR PACKAGES (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

** Platinum Bar Package includes a Signature Drink. We will work with you to personalize a specialty cocktail 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.



À LA CARTE

Coffee and Tea – 100% Arabica coffee and tea selections \$7pp

Park Avenue Champagne Toast – Champagne toast \$7pp

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

Dessert Table – a selection of six gourmet confectionary treats \$25pp

Children's Menu – See below. For children aged 2–10 \$20



CHILDREN'S PLATED DINNER

Choose two for your guests. 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 and french fries

Central Park

Fresh breaded chicken tenders with french fries

Brooklyn Bridge

Grilled cheese sandwich with french fries



LATE NIGHT SNACKS

Choose one for \$10/pp or two for \$15/pp

Deep Fried Oreos

Mini Donut Board

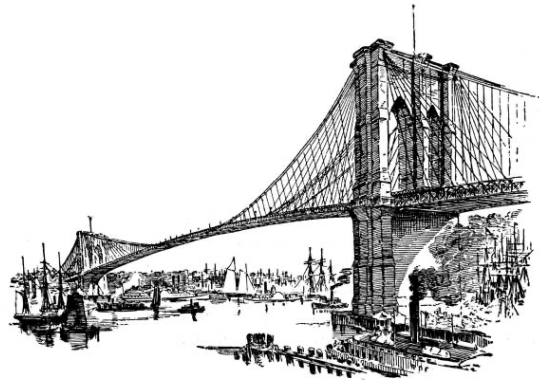
Mini Grilled Cheese Sandwiches

Cheese or Cheese & Pepperoni Pizzas

French Fry Baskets

Mini Pretzel Board with Dipping Sauces

Mini Espresso Martinis





UNIQUE CELEBRATION ADD-ONS

Silent Disco (*prices available upon request*)

Casino Night (*prices available upon request*)

Themed Viewing Parties (*prices available upon request*)

DJ Packages (*prices available upon request*)

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

Individual Beer Taster (+3pp) **or Mini Cocktail** (+4pp)



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, 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.

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 \$500 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 bride and groom to be and the parents of the bride and groom to be.

Tasting Procedures: New York Beer Project offers a complimentary tasting, for up to four guests, for wedding celebrations valued at or in excess of the room minimum fee, with a signed contract. The tasting is only for plated events – no tastings for Market table events are available. For Signature plated events, guests may choose trial size portions of 3 entrees. There are no tastings of salads or soups.

All tasting events take place Mondays, Tuesdays or Wednesdays at 3:00pm, and require an appointment made at least 4 weeks prior with our CEO.