

190 NORTH

FOOD & BAR PACKAGES - 2015 & 2016

190 NORTH IS A PREMIERE EVENT SPACE LOCATED IN THE THRIVING BROOKLYN NEIGHBORHOOD WHERE WILLIAMSBURG MEETS GREENPOINT. WE OFFER 1,500 SQUARE FEET OF FLEXIBLE INDOOR/OUTDOOR SPACE WITH CUSTOM FOOD AND DRINK MENUS BY DISH FOOD & EVENTS. 190 NORTH IS THE PERFECT LOCATION TO HOST YOUR NEXT PRIVATE, SOCIAL OR CORPORATE EVENT. CONTACT US NOW TO START PLANNING YOUR EVENT.

THE BELOW PRICING IS BASED ON A 35 GUEST MINIMUM.

*PACKAGE PRICING DOES NOT INCLUDE BAR SERVICE, SALES TAX & STAFF GRATUITY.
MENUS AVAILABLE UPON REQUEST. PLEASE ASK ABOUT VENUE RENTAL ONLY PRICING.*



PASSED HORS D'OEUVRES

INCLUDED IN PACKAGE:

- VENUE RENTAL AND USE OF AMENITIES FOR UP TO THREE HOUR EVENT
- CHOICE OF SIX PASSED HORS D'OEUVRES FOR TWO HOURS
- COCKTAIL TABLES, LINENS & COCKTAIL STYLE SEATING
- STAFFING: VENUE MANAGER, SERVERS AND KITCHEN STAFF
- OPTION TO ADD BAR SERVICE, APPETIZER STATIONS, FLORALS, DECOR, ENTERTAINMENT

\$75 PER GUEST

PASSED SMALL PLATES & TAPAS

INCLUDED IN PACKAGE:

- VENUE RENTAL AND USE OF AMENITIES FOR UP TO THREE HOUR EVENT
- CHOICE OF FOUR PASSED HORS D'OEUVRES FOR ONE HOUR, CHOICE OF TWO PASSED SMALL PLATES
- COCKTAIL TABLES, LINENS, COCKTAIL STYLE SEATING
- STAFFING: VENUE MANAGER, SERVERS, KITCHEN STAFF
- OPTION TO ADD BAR SERVICE, APPETIZER STATIONS, FLORALS, DECOR, LIGHTING, ENTERTAINMENT

\$100 PER GUEST



190 NORTH

CREATIVE DINNER STATIONS & BUFFETS

INCLUDED IN PACKAGE:

- VENUE RENTAL AND USE OF AMENITIES FOR UP TO FOUR HOUR EVENT
- CHOICE OF FOUR PASSED HORS D'OEUVRES FOR ONE HOUR, CHOICE OF CREATIVE DINNER STATION W/DESSERT
- COCKTAIL TABLES, DINNER TABLES, FULL SEATING, LINENS, CHINA, FLATWARE, TABLE GLASSWARE
- STAFFING: VENUE MANAGER, SERVERS, KITCHEN STAFF
- OPTION TO ADD BAR SERVICE, APPETIZER STATIONS, FLORALS, DECOR, LIGHTING, ENTERTAINMENT

\$115 PER GUEST FOR TAQUERIA MEXICO, SOUTHERN BBQ, SLIDER SHACK, PIZZA & PASTA, MEATBALL SHOP

\$125 PER GUEST FOR BISTRO STATION, RUSTIC TUSCAN, SUSHI & NOODLES, PAELLA STATION, CUSTOM BUFFET

SIT DOWN DINNER - PLATED OR FAMILY STYLE

INCLUDED IN PACKAGE:

- VENUE RENTAL AND USE OF AMENITIES FOR UP TO FOUR HOUR EVENT
- CHOICE OF FOUR PASSED HORS D'OEUVRES FOR ONE HOUR, FIRST COURSE, MAIN COURSE & DESSERT
- COCKTAIL TABLES, DINNER TABLES, FULL SEATING, LINENS, CHINA, FLATWARE, TABLE GLASSWARE
- STAFFING: VENUE MANAGER, SERVERS, KITCHEN STAFF
- OPTION TO ADD BAR SERVICE, APPETIZER STATIONS, FLORALS, DECOR, ENTERTAINMENT

\$125 PER GUEST WITH PLATED DINNER / \$135 PER GUEST WITH FAMILY STYLE DINNER

BREAKFAST & BRUNCH

INCLUDED IN PACKAGE:

- VENUE RENTAL AND USE OF AMENITIES FOR UP TO 3 HOUR EVENT
- CHOICE OF BREAKFAST SERVICE WITH COFFEE SERVICE, JUICE & SOFT DRINKS
- COCKTAIL STYLE TABLES, DINING TABLES, FULL SEATING, LINENS, CHINA, FLATWARE, TABLE GLASSWARE
- STAFFING: VENUE MANAGER, SERVERS, KITCHEN STAFF
- OPTION TO ADD BAR SERVICE, ADDITIONAL FOOD OPTIONS, FLORALS, DECOR, ENTERTAINMENT

\$85 PER GUEST FOR CONTINENTAL BREAKFAST / \$100 PER GUEST FOR HOT BUFFET BREAKFAST

\$115 PER GUEST FOR PLATED SIT DOWN BREAKFAST



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190 NORTH

BAR & BEVERAGE PACKAGE OPTIONS

1) **WINE & BEER & SPECIALTY COCKTAIL:** ASSORTMENT OF BEERS INCLUDING LAGERS, ALES & LIGHT BEER, PREMIUM HOUSE RED & WHITE WINES, CHOICE OF ONE DISH SPECIALTY COCKTAIL

2) **PREMIUM FULL BAR:** TITO'S VODKA, BEEFEATER GIN, BACARDI RUM, ESPOLON TEQUILA, MAKER'S MARK BOURBON, JOHNNIE WALKER RED SCOTCH, TRIPLE SEC, SWEET & DRY VERMOUTH, BEER ASSORTMENT, PREMIUM HOUSE RED & WHITE WINE, SPARKLING WINE

3) **TOP SHELF FULL BAR:** KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, BACARDI RUM, ESPOLON TEQUILA, JOHNNIE WALKER RED SCOTCH, BULLEIT BOURBON, SWEET & DRY VERMOUTH, TRIPLE SEC, BEER ASSORTMENT, PREMIUM HOUSE RED & WHITE WINE, SPARKLING WINE

DISH RESERVES THE RIGHT TO MAKE SUBSTITUTIONS OF LIQUOR, WINE & BEER BRANDS. SPECIFIC BRANDS AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE. ALL ALCOHOLIC AND NON-ALCOHOLIC BEVERAGE TO REMAIN PROPERTY OF DISH FOOD & EVENTS AT THE END OF YOUR EVENT.

| BAR PACKAGE PRICING (INCLUDES BARTENDERS, GLASSWARE, SOFT DRINKS, MIXERS, GARNISH) | 2 HOURS | 3 HOURS | 4 HOURS | SPECIALTY COCKTAIL |
|---|---------|---------|---------|--------------------|
| 1) BEER & WINE BAR WITH SPECIALTY COCKTAIL | \$40 | \$45 | \$50 | INCLUDED |
| 2) PREMIUM FULL BAR | \$45 | \$50 | \$55 | ADD \$4 |
| 3) TOP SHELF FULL BAR | \$50 | \$55 | \$60 | ADD \$4 |
| SOFT DRINKS ONLY | \$20 | \$25 | \$30 | |

SPECIALTY COCKTAIL OPTIONS (FALL, WINTER & HOLIDAY)

FRENCH-CRAN 75

GIN, CRANBERRY SHRUB, PROSECCO

CLEMENTINE BOURBON NEGRONI

CAMPARI, SWEET VERMOUTH,
ORANGE TWIST

HEAVENLY DIABLO

TEQUILA BLANCO, LIME, CREME DE
CASSIS, GINGER BEER, THYME

THE POM-PEAR:

VODKA, CINNAMON PEAR NECTAR,
POMEGRANATE JUICE, LIME

BLOOD ORANGE SANGRIA

CITRUS, RIESLING, GRAND MARNIER,
LEMON, HONEY

CHAMPAGNE PUNCH

PEAR NECTAR, CRANBERRY,
GRAND MARINER

THE BIG APPLE

BOURBON, APPLE CIDER, LEMON, BITTERS
TOPPED WITH SODA

THE RUBY RED

VODKA, ST GERMAIN, FRESH GRAPEFRUIT

KUMQUAT GINGER SMASH

SPICED RUM, BROWN SUGAR, SODA

