



Menus

Sahm's Atrium at The Tower provides complete food and beverage service for your special event. The following menus are suggested for your convenience and can be customized to meet your specific needs.

Menu Guarantee

In order to provide you and your guests the best possible experience your guaranteed guest count must be received seven (7) business days prior to your event. Should the final guarantee not be received by this time, the agreed number of guests will be the basis for the final payment.

Minimum

Minimums are determined by month and day of the week. Please contact Sahm's Atrium for more information. Room rental and service charges are included in package pricing. Ceremony Rental is not included in the minimum. Tax is not included in package pricing or applied to minimums.

Deposits, Payment & Gratuity

An initial deposit of \$4,000 is due at the time of contract singing. A second deposit of fifty (50) percent of the remaining balance is due ninety (90) days prior to your event. Your final payment of your remaining balance is due seven (7) days prior to your event. Deposits are non-refundable. Gratuity is based on eight (8)% of the subtotal and is due with final payment. A fourteen (14)% gratuity will be charge if bar staff is not permitted to collect tips on event day. Must be decided in advance.

Complimentary Items

All packages at Sahm's Atrium include room rental, 7 hours of event security, guest tables and chairs, 4 cocktail tables, crushed shimmer or poly floor length guest linens and napkins in your choice of color, access to 300 garage parking spaces, dance floor, coffee station, cake cutting and a menu tasting for up to 6 guests. China and glassware will be provided for buffet, dessert and guest tables. Scrollware will be provided for the bar and hors d'oeuvres. A service fee is already included in the package prices.

Weekday events may not start until 6:00pm. All events must conclude by midnight. Bar will close 30 minutes prior to the end of your event.



Sahm's Atrium at The Tower Packages

Package One - \$80.00 per guest

5 Hours Unlimited Premium Bar 2 Hot and 2 Cold Hors d'Oeuvres Buffet Style Dinner which includes 2 Entrees, 2 Vegetables, 2 Starches, 1 Pre-Set Salad, Rolls & Butter

Package Two - \$90.00 per guest

Package One + 2 Embellishments

Package Three - \$100.00 per guest

Package One + 4 Embellishments

Plated Dinner - Additional \$10.00 per guest

Includes 2 Entrees, 1 Vegetable, 1 Starch, 1 Pre-Set Salad, Rolls & butter

Deluxe Package \$125 per guest

5 Hours Unlimited Ultra-Premium Bar 3 Hot and 3 Cold Hors d'Oeuvres Plated Meal of Filet and Lobster Tail Gourmet Coffee Bar Glassware for Bars Silver Plate Chargers 12 Wireless Uplights

Kids Meal 9yrs and Under \$12.99

Plated Chicken Fingers or Grilled Cheese and Fries (4 highchairs included in rental, additional \$12 each)

* \$20 off a Package for Guests 10yrs-20yrs



Embellishment Descriptions

Carving Station: Substitute one of your entrees for a carving station with either Prime Rib with Au Jus and Horseradish Sauce or Steamship Round served with Cilantro Chipotle and Dijon Mustard Sauce.

Bubbly Toast: Prosecco served in glass flutes for all guests of age.

Ultra-Premium Bar: Everything listed in the premium full bar with the additional of Grey Goose Vodka, Bacardi Select Rum, Blue Coat Gin, Crown Royal Whisky, Maker's Mark Bourbon, Sahm's Elijah Craig 12 Year Bourbon, Glenlivet Scotch, Casamigo's Blanco Tequila and 3 premium wines.

Dessert Bar: An assortment of Sahm's Sour Cream Coffee Cake, Tollhouse Squares, Cheesecake Bites, Carrot Cake Squares, Key Lime Bars and Lemon Bars.

Doughnut Bar: A variety of Long's Doughnuts displayed for all guests.

Ice Cream Cart: A wheeled ice cream cart with an attendant to serve an assortment of Oreo Ice Cream Bar, Vanilla Ice Cream Sandwich, Firecracker Jr, Strawberry Fruit Bar, Lemon Chill and Chocolate Chip Cookie Sandwich.

Late Nigh Snack: Choose one of the below snack options:

- **Slider Bar:** Choose Two: cheeseburgers, buffalo chicken or BBQ pulled pork sliders. Served with pickles, mustard, ketchup, mayonnaise, and potato wedges.
- **Nacho Bar:** Homemade tortilla chips, ground beef, white queso dip, fresh salsa, guacamole, lettuce, pico de gallo and refried beans.
- **Rockstone Pizza Bar:** A variety of Rockstone pizzas sliced in party bites served with breadsticks and marinara & cheese dipping sauces.
- **Breakfast Bar:** Egg casserole, hash browns or tater tots with ketchup, bacon and sausage and fresh salsa.
- **Soft Pretzel Bar:** Pretzel bites with cheese sauce and spicy mustard for dipping.



Hors D'oeuvre Selections

Hot Selections

Unsinkable Grilled Cheese Bites **Cream Cheese Wontons** Spinach Stuffed Mushroom Caps Homemade Meatballs in Burgundy Sauce Classic or Buffalo Breaded Chicken Bites Spinach Artichoke with Crostini Bacon Wrapped Kielbasa Scallop Rumaki Barbecue Bacon Wrapped Shrimp Crab Stuffed Mushroom Caps Teriyaki Sesame Pork Kabobs Strip Steak Kabobs Stuffed Beef Tenderloin Rolls Shrimp Cigars with Sesame Teriyaki Sauce Mini Crab Cakes Thai Beef Kabobs Parmesan Mushroom Risotto Fritter Coconut Shrimp with Pina Colada Sauce Yellow Curry Grilled Chicken Bites Macaroni & Cheese Cakes

Cold Selections

Fresh Fruit Kabobs Veggie Shooters Artisan Cheese & Crackers **Finger Sandwiches** Antipasto Skewer Cherry Tomato & Salami Bites Bruschetta Tortellini Caprice Kabobs Gorgonzola Dip with Flatbread Crisps Roasted Red Pepper & Goat Cheese Bruschetta Bleu Crab Dip with Flatbread Crisps Zesty Lime, Shrimp & Avocado Shooter Arugula & Prosciutto Wrapped Shrimp Beef Tenderloin Pesto Crostini Ahi Sesame Tuna Wonton Lox Crostini Mediterranean Flatbread Sirloin Vera Cruz



Entrées

Herb Crusted Pork Loin • Chicken Marsala • Chicken Piccata
London Broil with Mushroom Bordelaise • New York Strip with Sautéed Herb Mushrooms
Shrimp Scampi • Chicken Cordon Bleu • Pork Tenderloin with Shallot Bordelaise
Mediterranean Chicken • Tropical Mahi Mahi • Chicken Parmesan
Herb Stuffed Chicken Breast • Pan Seared Scallops • Salmon Béchamel with Spinach

Starches

Mushroom Parmesan Risotto • Penne Alfredo • Mashed Potatoes Rice Pilaf • Twice Baked Potato Casserole • Roasted Redskin Potatoes Gourmet Baked Macaroni & Cheese

Vegetables

Green Bean Almondine • Roasted Carrots
Asparagus • California Medley • Roasted Root Vegetables • Two-Tone Squash
Sautéed Corn • Broccoli

Salads

Mixed Greens • Caprese • Cranberry Poppyseed • Caesar Spring Mix Bruschetta • Wedge Strawberry Spinach Salad Baja Salad

*Vegetarian and Special Dietary/Allergies meals can be accommodated with advance notice.



Premium Bar

Beers

Miller Lite, Bud Light, and Coors Light Choice of two Premium or Craft beers

Wines

Chardonnay, Pinot Grigio, Cabernet and Merlot

Liquors

Premium Vodka, Bacardi Rum, Tanqueray Gin, Jack Daniel's Whiskey, Jim Beam Bourbon, Dewars Scotch, Jose Cuervo Tequila, Captain Morgan Rum and Amaretto,

Coke, Diet Coke, Sprite, Bottled Water and Mixers

*Each additional hour is \$5.00 per guest

*Bar Glassware is \$5.00 per guest

Rental Items

White Garden Chairs: \$3.00 per chair Silver Plate Chargers: \$2.00 per charger 14" Round Table Mirrors: \$2.00 per mirror Spandex Chair Covers (Ruched or Flat): \$5.00 per chair



Ceremony Rental

\$1,400

Includes Exclusive Courtyard Space
White Garden Chairs
1 Hour of Rehearsal Time
OR

Includes Indoor Atrium Space
Atrium Chairs
Black or White Draping

*Ceremony choice location must be made day before event by 12pm.

*Weather back up for Courtyard is dependent on when call is made.

*Must allow one and half hours (1.5) between end of ceremony and beginning of reception.

*Ceremonies and Rehearsals may be held after 6pm Monday-Fridays, anytime on Saturdays and Sundays. Times are subject to venue availability.

*Please see last page for additional ceremony guidelines



Sahm's Atrium at the Tower Guidelines

Courtyard

- Guest Capacity is 250 guests
- Only available for ceremony rental when using Sahm's Atrium for reception
- Rice, confetti, flower petals, feather boas, bird sees, helium-filled balloons, glitter, fog machines, pyrotechnics, sparklers, silly string, sand, sawdust and bubblers are not permitted
- Smoking is prohibited
- No food or beverage allowed inside the courtyard
- No fire allowed (i.e. candles, fire pits, sparklers, etc.)
- No tents or canopies allowed
- No lights, paper lanterns or other décor to be attached to any landscaping
- Any structure brought into the courtyard must first be approved by Sahm's staff (i.e. arches, alters, chuppahs, etc.)

Atrium

- No outside food or beverage may be brought into Sahm's Atrium at The Tower unless provided by a licensed baker and is approved in advance by Sahm's.
- No animals, other than those providing assistance to guests with disabilities, are permitted
- No masking tape, glue, tacks, nails, staples, duct tape, electrical tape, transparent tape or double sided sticky tape is allowed, the only adhesive material allowed on the walls/pillars is drafting tape
- All cords must be taped down to the floor by drafting tape
- Candles must be contained in a proper globes, cylinders or floating, no open flames are allowed
- No overnight parking in the OneAmerica New York Street parking garage