



# VENUE GUIDE

Host your next private event at the hottest spot  
in New York City, The 40/40 Club!

Enclosed you will find information regarding our venue,  
private VIP rooms & catering packages.

**6 WEST 25<sup>TH</sup> STREET  
NEW YORK, NY 10010  
CORNER OF BROADWAY & 25<sup>TH</sup> STREET  
212.832.4040**

[www.4040club.com](http://www.4040club.com)

# MAIN FLOOR

The Main Floor has a capacity of 300 guests and can accommodate all types of events from Corporate & Private Events to Bar & Bat Mitzvahs. A grand new entrance, fiber-optic chandeliers, as well as cutting edge audio & visual technologies complete the design. The space includes a custom illuminated amber resin top bar encircling an 18-foot tall illuminated champagne tower. Supple leather upholstered wall paneling, custom walnut millwork with smoked bronze mirrors and plush lounge banquettes make the space feel luxurious. A large, marble stepped, arena style seating area can accommodate guests with a wonderful view of the 4 – 165 inch state-of-the-video display walls.



# MEZZANINE

A new second floor 'catwalk' allows guests to circumnavigate the 'scene' and relax at the semi-private second floor mezzanine bar and Ultra Lounge seating areas. The space also includes over 20 – 55 inch flat panel monitors and a one-of-a-kind autographed sports jersey Hall-of-Fame, featuring the 40/40 club members.



# PRIVATE VIP ROOMS

The 40/40 Club, an Upscale Sports Bar & Lounge includes private rooms that will make any group feel like VIPs. The recent renovation and expansion of The 40/40 Club draws inspiration from the grandeur and opulence of New York City nightlife. The character and materiality of this flagship venue combines lavish warmth of a New York City penthouse with the vivacity and glamour of courtside seats at a championship game.

## ELIT LOUNGE

The Elit Lounge is 530 square feet and can accommodate up to 50 guests. Luxurious bespoke lounge seating encircles a custom billiard table, 2 – 55 inch screen HD televisions, a custom chandelier, cerused oak paneling with silver leaf detailing, and stately wood floors enhance the décor. The room comes fully equipped with an independent audio and visual system including an iPod dock.



## CORZO LOUNGE

The Corzo Lounge is 550 square feet and can accommodate up to 50 guests. Luxurious bespoke lounge seating encircles a custom billiard table, 2 -55 inch screen HD televisions, a custom chandelier, cerused oak paneling with silver leaf detailing, and stately wood floors enhance the décor. The room comes fully equipped with an independent audio and visual system including an

iPod dock.

# PRIVATE VIP ROOMS

## PLAYER'S LOUNGE

The Player's Lounge is 270 square feet and can accommodate up to 20 guests. Luxurious bespoke lounge seating, 2-55 inch screen HD televisions, cerused oak paneling with silver leaf detailing, and stately wood floors enhance the décor. The room comes fully equipped with an independent audio and visual system including an iPod dock.



## JAY Z LOUNGE

The largest of the VIP lounges, at 985 square feet, The Jay Z Lounge can accommodate up to 80 guests. Luxurious bespoke lounge seating encircles a custom billiard table, 4 – 75 inch & 2 – 55 inch screen HD televisions, custom chandeliers, cerused oak paneling with silver leaf detailing, and stately wood floors enhance the décor. An infinity



mirror style sports display case holds a valuable collection of one-of-a-kind sports memorabilia. The room comes fully equipped with an independent audio and visual system including an iPod station dock.

# PURPLE COCKTAIL RECEPTION

## **Passed Hors D'oeuvres**

Coconut Shrimp  
Tomato Bruschetta  
Margherita Flatbread Pizza  
Wild Mushroom & White Truffle Pizza  
Assorted Vegetable Skewers  
Grilled Teriyaki Chicken Skewers  
Chicken Quesadilla  
Southern Style Chicken Tenders  
Veggie Spring Roll  
Caprese Salad Skewers  
2 bite Grilled Cheese Sandwiches  
40/40 Club Mini Beef Sliders  
40/40 Club Mini Turkey Sliders  
Marinated Steak Skewers  
Warm Chocolate Chip Cookies  
Warm Sugar Cookies  
Mini Assorted Macaroons  
Mini Assorted Cheesecake  
Mini Whipped Chocolate Cups

*6 selections for 2 hours*

*8 selections for 3-4 hours*

## **BEER, WINE, & SODA OPEN BAR**

\$45 pp for two hours

\$65 pp for three hours

\$85 pp for four hours

## **OPEN STANDARD BAR**

\$65 pp for two hours

\$85 pp for three hours

\$105 pp for four hours

## **OPEN PREMIUM BAR**

\$85 pp for two hours

\$105 pp for three hours

\$125 pp for four hours

# GOLD COCKTAIL RECEPTION

## Passed Hors D'oeuvres *Choose*

### *6 selections*

Coconut Shrimp  
Tomato Bruschetta  
Margherita Flatbread Pizza  
Wild Mushroom & White Truffle Pizza  
Assorted Vegetable Skewers  
Grilled Teriyaki Chicken Skewers  
Chicken Quesadilla  
Southern Style Chicken Tenders  
Veggie Spring Roll  
Caprese Salad Skewers

2 bite Grilled Cheese Sandwiches  
40/40 Club Mini Beef Sliders  
40/40 Club Mini Turkey Sliders  
Marinated Steak Skewers  
Warm Chocolate Chip Cookies  
Warm Sugar Cookies  
Mini Assorted Macaroons  
Mini Assorted Cheesecake  
Mini Whipped Chocolate Cups

## Buffet Station

*Choose 2 of the following:*

Lemon Chicken, Chicken Parmesan, Chicken Marsala, Chicken Milanese, Skirt Steak, Flank Steak, Salmon, Tilapia, Rack of Lamb, Black or Blue Fin Tuna

*Choose 2 of the following:*

Penne a la Vodka, Rigatoni with Marinara Sauce, Spaghetti with garlic and olive oil, Wild Rice, Rice Pilaf, Sautéed Spinach, Steamed Vegetables

*Choose 1 of the following:*

Caesar Salad, House Salad, Spinach Salad, Mesclin Salad

Assorted Bread

## BEER, WINE, & SODA OPEN BAR

\$105 pp for three hours

\$125 pp for four hours

## OPEN STANDARD BAR

\$125 pp for three hours

\$145 pp for four hours

## OPEN PREMIUM BAR

\$140 pp for three hours

\$155 pp for four hours

*Filet Mignon, Lobster Tail, Wild Salmon, Pan Seared Sea Scallops, Chilean Sea Bass, Lamb & Veal, or other substitutes are available for an additional rate.*

# A LA CARTE PLATTER MENU

(Platters serve approximately 8-10 People)

**40/40 TRI-PLATTER** (3 Tier Selection of any 3 items on the menu) **\$150**

## SLIDERS

**40/40 BEEF SLIDERS** **\$110**

*GRASS FED BEEF WITH AMERICAN CHEDDAR, TOMATO, 40/40 SAUCE, ON A CLASSIC BUN*

**40/40 TURKEY SLIDERS** **\$110**

*DELICIOUS BLEND OF WHITE & DARK MEAT, WITH AMERICAN CHEDDAR, TOMATO, 40/40 SAUCE, ON A CLASSIC BUN*

**CRAB CAKE SLIDER** **\$130**

*SEASONED TO PERFECTION*

**BBQ PULLED TURKEY SLIDERS** **\$120**

*SEASONED TO PERFECTION WITH MUSTARD PICKLES*

## SAVORY PIECES

**SOUTHERN FRIED CHICKEN FINGERS** **\$110**

*WHITE MEAT FRESHLY SEASONED WITH DIPPING SAUCE*

**SOUTHERN FRIED CATFISH FINGERS** **\$110**

*FRESHLY SEASONED WITH DIPPING SAUCE*

**40/40 WINGS PLATTER** **\$110**

*YOUR CHOICE OF HOT, MILD, BBQ STYLE*

**GRILLED LOBSTER & CRAB CAKES** **\$140**

*WITH JICAMA SLAW, CILANTRO & LIME*

**SOUTHERN FRIED SHRIMP** **\$120**

*FRESHLY SEASONED WITH DIPPING SAUCE*

**CHICKEN EMPANADA** **\$110**

*SEASONED CHICKEN ENVELOPED IN A WARM FLAKY CRUST GOLDEN FRIED TO PERFECTION*

**40/40 MINI QUESADILLA** **\$110**

*GRILLED CHICKEN WITH PICO DE GALLO & FRESH GUACAMOLE*

**40/40 SOUTHERN FRIED CHICKEN OR FISH TACOS** **\$110**

*JALAPENO RANCH & SOFT CORN TORTILLAS*

**40/40 NACHOS** **\$90**

ADD GRILLED BEEF OR CHICKEN **\$110**

**CHIPS AND SALSA** **\$40**

ADD FRESH GUACAMOLE **\$55**

**MAC' N' CHEESE** **\$120**

*HERB CRUSTED WITH A SPECIAL CHEESE BLEND*

ADD TRUFFLE SALSA, TURKEY BACON OR CRAB **\$140**

**40/40 FRIES** **\$70**

*PLAIN OR SPICY*

**ONION RINGS** **\$80**

*SEASONED TO PERFECTION*

## SALADS

**THE 40/40 GARDEN SALAD** **\$70**

*CHERRY TOMATO, CUCUMBER, AVOCADO & LEMON HERB MUSTARD VINAGERETTE*

**ARUGULA SALAD** **\$75**

*PEAR, CANDIED PECANS & PARMESAN WITH AGED BALSAMIC*

**ICEBERG WEDGE SALAD** **\$75**

*WITH RANCH, TURKEY BACON, DICED TOMATO, CHIVES & SHAVED BLUE CHEESE*

## SWEETS

**RED VELVET CAKE** **\$100**

*WORLD FAMOUS*

**DAILY CHEESECAKE** **\$100**

*CHEF'S SELECTION*

**STRAWBERRY SHORT CAKE BISCUITS** **\$110**

*WITH STRAWBERRY GLAZE & FRESH WHIPPED CREAM*

**WARM PINEAPPLE UPSIDE DOWN CAKE** **\$100**

*FRESH HOMEMADE BITE*

*Prices are applicable to tax, administrative and service fees*



# FOOD STATIONS

## **Potato Bar** **\$14/pp**

- Baked / Mashed / Steamed or Roasted.
- Golden Russet, Yukon Gold, Purple, Red or Sweet Potatoes.
- All served piping hot in a decorative martini glass or bowl.

## **Slider Station** **\$18/pp**

- Choose 3 selections of sliders.
- All Grilled to perfection on a miniature toasted brioche bun.

## **Crepe Station** **\$18/pp**

- A uniformed chef prepared crepes to order, comes with brown sugar and butter.

## **Ultimate Nacho, Taco or Quesadilla Station** **\$25/pp**

- Fresh made tortilla chips or corn flour tortillas.
- Add your choice of toppings, all prepared in an elegantly displayed buffet setting for guests to assemble, or they can be premade for easy carry!

## **Salad Bar** **\$18/pp**

- Your choice of iceberg, mesculin, mixed greens, romaine, arugula or baby spinach.
- A wide selection of dressings and mix-ins.

## **Mac & Cheese Station** **\$22/pp**

- Your choice of 3 varieties of personal sized decadent mac & cheese dishes.

## **Sushi Station** **\$38/pp**

- Your personal sushi chef prepares your choice of rolled or nigiri sushi and sashimi.
- Served with wasabi, pickled ginger, and both light and dark soy sauce.
- 8 sushi selections.

## **Stir-Fry Station** **\$28/pp**

- Watch as your personal chef prepares stir-fry dishes made to order in a sizzling wok with your choice of sauces.
- Served in decorative "Chinese take-away" containers with chopsticks.

## **Carving Station** **\$32 – \$40/pp**

- A selection of meats cooked to your specifications, sliced by a professional chef and served with fresh bread and butter dinner rolls.
- Meats can include: Roast Turkey, Roasted Chicken, Beef Tenderloin, Leg of Lamb, Smoked Ham, Pork Tenderloin, New York Strip, etc.

## **Pasta Station** **\$28/pp**

- Assemble your own dream pasta creation, made to order by your own personal chef.
- Served with roasted garlic breadsticks.
- All pasta options are available in whole wheat.

# DESSERT STATIONS

## **Cupcake Tower** **\$18/pp**

- Your flavors, your colors.
- We'll make an amazing presentation with an array of flavors.

## **Candy Station** **\$25/pp**

- Whatever makes your candy dreams come true, beautifully displayed in glass jars for easy self-service.
- Can include custom to go containers or let us design a station based on your favorite color or event theme.
- Also available in XL candy sizes.

## **Mini Dessert Bar** **\$22/pp**

- Assorted dessert bar to include a variety of delicious mini items.

## **S'more Station** **\$18/pp**

- Marshmallows on skewers with milk chocolate squares and graham crackers.
- Self-roasting as a fun activity during an event!
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## **Home-Style Desserts** **\$16/pp**

- Chaffers of freshly baked home-style desserts served with whipped cream for topping.

## **Ice Cream Sundae Station** **\$18/pp**

- Choose your favorite 3 ice cream flavors and decorate it anyway you like!

## **Popcorn & Cotton Candy Carnival** **\$20/pp**

- Kettle corn, caramel corn and traditional salty kernels popped to fluffy perfection.
- Fluffy cotton candy twirled and whirled for a carnival – style treat sensation.

## **Fresh Made Doughnuts / Cookies** **\$18/pp**

- A brimming buffet of elegantly displayed fresh homemade doughnuts or cookies.
- Your choice of 4 selections.

## **Ice Cream Sandwich Station** **\$18/pp**

- Choice an assortment of flavors of ice cream and cookie options to cool off your event!

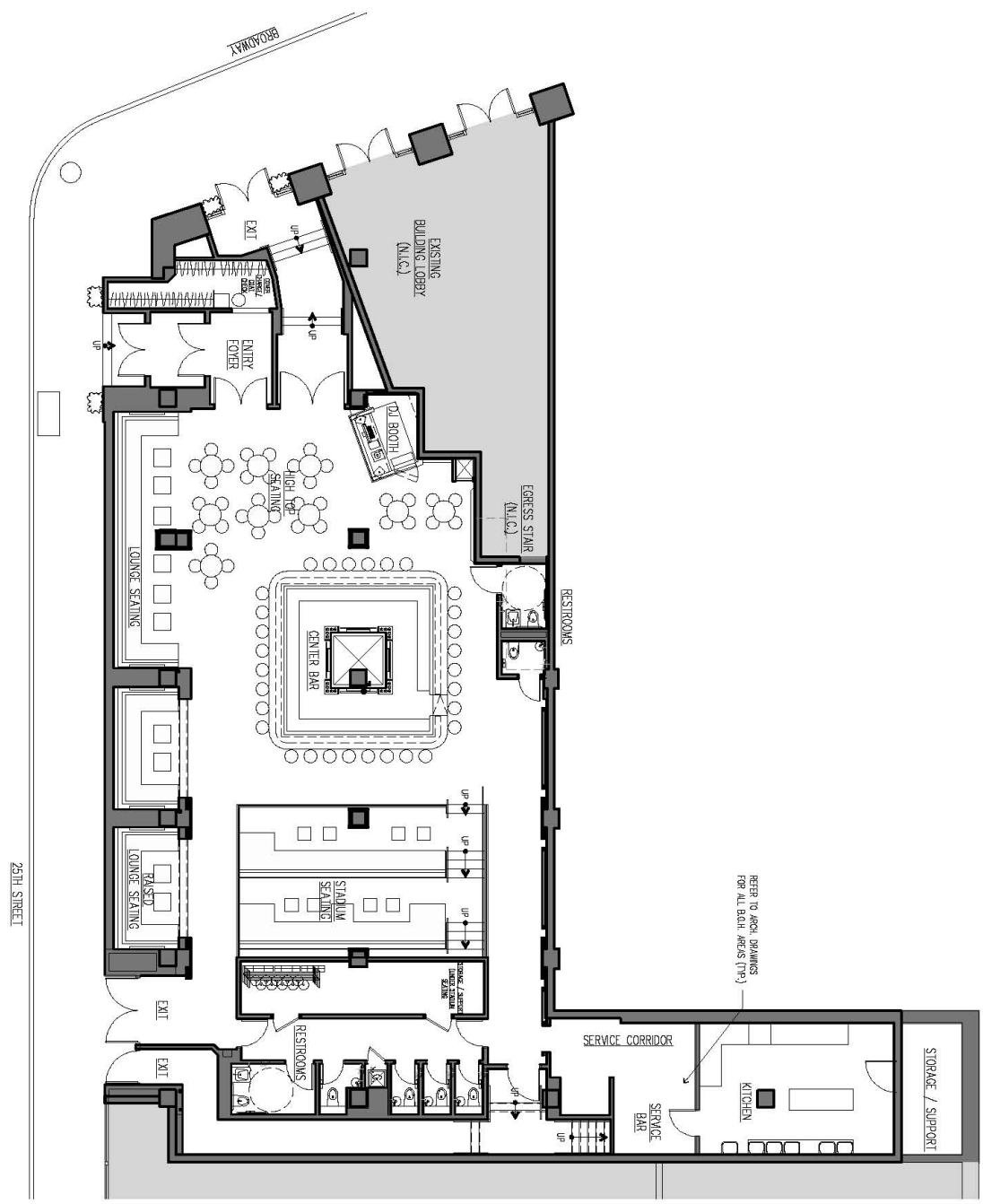
## **Custom Milkshake /Smoothie Station** **\$22/pp**

- Choose your favorite 3 ice cream flavors and have it blended any way you like!
- Pick your favorite mix-ins to create the perfect blended beverage.

## **Churro Station** **\$14/pp**

- A sweet, crisp, warm pastry coated with a cinnamon –sugar blend.
- Choose from a variety of dipping sauces.

# FLOOR PLAN – FIRST FLOOR



# FLOOR PLAN – SECOND FLOOR

