

NEW YORK BEER PROJECT®



PRIVATE EVENTS

New York Beer Project is the premier choice for private events of all sizes - from weddings to casual happy hours to birthdays, company events and reunions. In moments big and small, we can elevate your celebration to something rare, unique and wholly personal.



THE CASK ROOM

Celebrate in this cozy private space, which is an actual working part of the brewing facility. Groups of 20-50 guests can gather for parties or corporate events that overlook the entire brewery floor. With access to our rooftop terrace, this is a truly unique private space where your guests will feel like they're a part of the NYBP action!

THE NEW YORK BEER PROJECT INDOOR BIERGARTEN

Eclectic, industrial, and energizing, we introduce you to the rising star in the WNY event venue scene: the NYBP Indoor Biergarten. With room for 20-200 people, this amazing loft space overlooks both our gastropub and brewery. This distinctive indoor space features cozy barn wood flooring, vintage lighting, and our new NYBP Brew Master's Bar that allows you and your guests to party in your own private Indoor Biergarten, with access to our new, exciting rooftop terrace. Private events can be staged using casual "biergarten style" seating, or for a more elegant experience, we dress the space with round or rectangular tables and festive linens, combined with centerpieces or fresh seasonal flowers. Events held in this prime space will be truly special and make your celebration the party of the year!

THE NEW YORKER PRIVATE DINING ROOM

Any extraordinary party begins with an extraordinary venue. For beautiful celebrations, impressive cocktail receptions or corporate happy hours, the New Yorker Private Dining Room is the ultimate spot to impress. Our first floor elevator opens directly to the curtain veiled entrance to this elegant, private candlelit loft space with a bird's eye view of the entire Grand Central gastropub. Cheers!

THE NEW YORK BEER PROJECT FLOOR TWO

Experience the entire Floor Two of New York Beer Project. Complete with a dance floor and panoramic views of the entire experience, Floor Two makes an impressive backdrop for your one-of-a-kind celebration. With room for up to 300 guests, our staff will close the entire 5,000 sq. ft. second floor for your exclusive use. This posh space includes the NYBP Cask Room, New York Beer Project Indoor Biergarten and the New Yorker Private Dining Room.

PRIVATE EVENTS PRICING

Event Space	Room Rental	Minimum Purchase <i>exclusive of room rental fee</i>
<i>The Cask Room</i>	\$300	\$1,200
<i>The Indoor Biergarten</i>	\$400	\$2,500
<i>Private Dining Room</i>	\$250	\$1,000
<i>NYBP Floor 2</i>	\$500	\$4,000

Room rental fee includes exclusive use of the designated area for three hours (additional hours available), unlimited access to our Private Events CEO (Cool Events Organizer) and our NYBP planning studio, room set up, tables, chairs, linens where applicable, table décor including centerpieces and votive candles and personal bartender(s) and server(s).

NEW YORK BEER PROJECT®



TABLE OF CONTENTS

Introduction	1-2
The Fifth Avenue <i>Lunch Style Plated</i> Package	4
The Empire State <i>Luncheon Style</i> Buffet	5
The NYBP Metropolitan Brunch <i>Buffet</i> Style	6
NYBP Custom DIY Brunch Bar Options	7-8
A La Carte Brunch Offerings	8
The Rockefeller Center <i>Premium</i> Buffet	9-10
The Metropolitan <i>Hors d'oeuvres</i> Buffet	12-13
The New Yorker <i>Plated Dining</i> Menu	14-15
The Lincoln Center <i>4-Course Gourmet Dining Party Experience</i>	16-18
New York Beer Project Beverage Packages	19
A La Carte <i>Hors d'oeuvres & Beverages</i>	20-21
The Fine Print <i>Policies & Procedures</i>	22-25

*New York Beer Project Lunch Packages
Offered from 11:00 am- 3:00 pm only*

THE FIFTH AVENUE SEATED LUNCH

\$22pp

Served plated



Course One:

Select one from the following selections:

Cup of House Chicken Chowder

Cup of Creamy Tomato Basil Soup

Course Two:

Select three from the following selections:

Radio City – *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 – *enormous pork cutlet, breaded and sautéed, 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*

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

The Upper East Side – *10oz. hand-pressed burger, American cheese, avocado, crispy bacon, pub sauce, arugula and tomato. Served with fries*

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

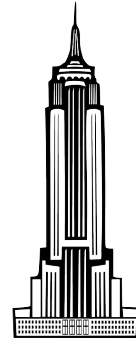
Add a tray of brownies and cookies to complete your special lunch- \$4pp

Lunch Packages (Continued)

THE EMPIRE STATE

\$21pp

Presented in a beautiful buffet



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, carrots, and crispy potato strings *

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

Select two from the following selections:

NYBP Smokehouse Project Brisket – served with our house sweet Memphis style BBQ sauce, and rolls for those who want to create their own Brisket sliders!

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

Beer Project Turkey Swiss Wraps – fresh shaved turkey breast, Swiss cheese, lettuce and tomato, rolled in a wrap

Mini Beef on Weck Sliders

Sullivan Street Sliders – slow cooked pork on mini brioche buns, pulled and dressed in our Abby fire cherry BBQ sauce, topped with apple BBQ slaw and zesty onion strings

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

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

Choose one from the following selections:

NYBP Signature Slaw, Truffle Mashed Potatoes, Coney Island Salt Potatoes, NYC Deli Macaroni Salad, Project Fries, Sesame Rice, Green Bean Casserole

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

*New York Beer Project Brunch Packages
(Available between the hours of 9am – 3pm. Minimums apply)*

THE NYBP METROPOLITAN BRUNCH

\$24pp

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

Select **six** from the following selections (additional selections – \$2pp):

NYBP Scrambled Eggs

Downtown Egg White Scramble

Scrambled Egg Whites, Goat Cheese and Arugula

Applewood Smoked Bacon

Beer Project Sausage (choice of links or patties)

New York Beer Project's Famous Hash Browns

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

NYC Retro Pigs in the Blanket

Sausage wrapped in buttery fresh croissants

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

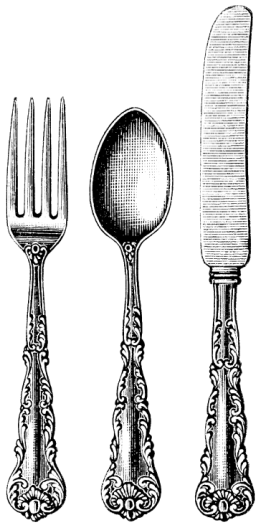
New York City favorite inspired by Penelope's, the famous comfort food joint in Midtown Manhattan. Served with fresh maple syrup.

NYBP House Donuts

Made fresh every morning and topped with buttercream and Spent Grain crumble fresh from the Brewery!

Fresh Baked Muffins or Biscuits

Baked in house by our NYBP Pastry Chef! So delicious! Served with sweet creamy butter.



New York Beer Project Brunch Packages (Continued)

NYBP CUSTOM DIY "BAR" OPTIONS

Today's guests love a truly unique "experience," something very special and unlike any other.

Make your event stand out in their memory, and remind them how this party was just as amazing as the host! Here at NYBP, we can help you impress your guests with our unique DIY Presentation Tables. Serve them by themselves, or as a special "add on" to a brunch or lunch package. You won't find these unique options anywhere else! Cheers!

The Manhattan French Toast Bar – *Egg-Coated Brioche French Toast, a trio of local Maple, Wild Maine Blueberry and Bourbon Maple syrups, caramelized bananas, fresh strawberries, chocolate & peanut butter chips, and house made whipped cream. Served with choice of Applewood smoked bacon, sausage links or patties, New York Beer Project "famous" Hash Browns, and House roast coffee & tea. \$18pp*

Without protein, hash browns and coffee as an "add on" to another Brunch package - \$10

The Brewery Yogurt Parfait Bar – *Strawberry, vanilla & Greek yogurts, fresh strawberries, blueberries & bananas, dried pineapple & mango, granola, walnuts & almonds, and fresh whipped cream served with Chocolate Pirouette Cookies. Includes your choice of Applewood smoked bacon or Butcher made sausage links or patties, New York Beer Project "famous" Hash Browns, and House roast coffee & tea. \$18pp*

Without protein, hash browns and coffee as an "add on" to another Brunch package - \$10

The NYC Breakfast Taco Bar – *Flour and Corn Tortillas, Scrambled Eggs, cheddar and Cotija cheeses, avocado, diced seasoned tomatoes, shredded lettuce, black beans, sour cream, Destination IPA crema and house-made salsa. Served with New York Beer Project Hash Browns and House Roast coffee & tea. \$18pp*

Without hash browns and coffee as an "add on" to another Brunch package - \$12

The New York Beer Project Ultimate Pastry Table – *Featuring a gorgeous display of NYBP house donuts, Danishes, croissants and jam along with fresh muffins, chocolate-dipped strawberries, chocolates and pastries! Served with choice of Bacon, Sausage link or patties and House roast coffee & tea. \$18pp*

Without protein, hash browns and coffee as an "add on" to another Brunch package - \$10

Farmers Market Cheese, Fruit & Artisanal Bread Bar –

A delicious DIY display, featuring an assortment of apples, jams, walnuts, grapes, local cheeses, artisan home-baked breads, crostinis and a variety of our Chef's house-made specialty dips, such as hummus, guacamole, red pepper jelly and mango chutney. \$14pp



New York Beer Project Brunch Packages (Continued)

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! \$12pp 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! \$14pp for 3 hours*

NYBP Brunch Cocktail Bar – *Unlimited Mimosas, Bloody Marys, house wine, and fresh New York Beer Project Craft Beer (your choice of 2 craft ales or lagers) Bar set up and 1 Bartender for every 50 people: \$15pp for 3 hours*

Ultimate Brunch Cocktail Bar – *DIY Premium Mimosa Bar and Outrageous Bloody Mary Bar, house wine, and fresh New York Beer Project Craft Beer (your choice of 2 craft ales or lagers) Bar set up and 1 Bartender for every 50 people: \$22pp for 3 hours*

A LA CARTE OFFERINGS

Brunch Only

NYBP Scrambled Eggs \$3pp

Egg White Scramble \$5pp

Scrambled Egg Whites, Goat Cheese and Arugula

Applewood Smoked Bacon \$4pp

Beer Project Sausage \$4pp

New York Beer Project Hash Browns \$4pp

NYC Retro Pigs in a Blanket \$5pp

Chelsea Market Fruit Platter \$5pp

NYBP House Donuts \$3pp

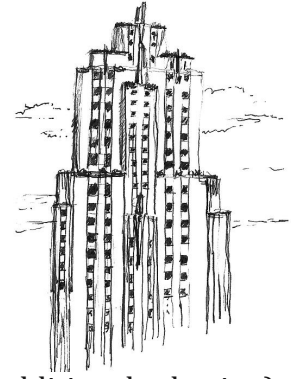
Beer Project Breakfast Tacos \$6pp



New York Beer Project Dinner Packages

THE ROCKEFELLER CENTER

Presented in a beautiful buffet



Select one **salad** from the following selections (add \$4pp 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, carrots, and crispy potato strings **

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

Select from these delicious **main dish** selections -see pricing options on pg. 10:
(add \$8pp for each additional selection)

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

NYBP Smokehouse Project 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)*

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*

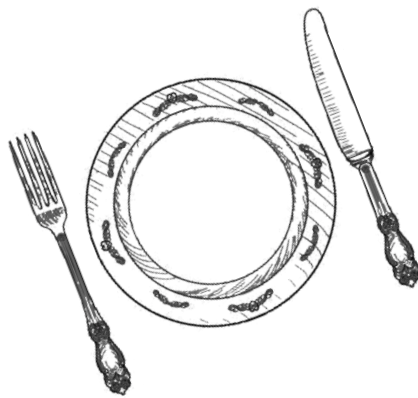
Portobello & Grilled Vegetable Stack – *A grilled baby Portobello mushroom, stacked with sautéed spinach and mozzarella, and buttered bread crumbs * (can be made GF without bread crumbs)*

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*

NYC Irish Potato Cakes – *Served with house avocado ranch *+*

Select from the following **additional** selections - see pricing options on pg. 10:
(add \$4pp for each additional selection)



Whipped Mashed Potatoes

NYC Deli Style Macaroni Salad

Coney Island Salt Potatoes

Fresh Green Bean Casserole

Truffle Mashed Potatoes

Project Fries

Sautéed Broccolini

Sweet Potato Fries

Pineapple Rice

Parisian Carrots

Fresh Vegetables in Season

Beer Project Fried Pickles

House-made Applesauce

Signature Onion Rings

NYBP Spaghetti with Sunday Red Sauce

ROCKEFELLER CENTER PRICING

Price with choice of 1 salad, 2 selections from the Main Section and 3 Additional Selections

\$26pp

Price with choice of 1 salad, 3 selections from the Main Section and 4 Additional Selections

\$33pp

Price with 3 hours Silver Open Bar \$56pp

Price with choice of 1 salad, 3 selections from the Main Section, 4 Additional Selections and a platter of brownies and cookies for dessert

\$36pp

Price with 3 hours Silver Open Bar \$59pp

Upgrade to our Signature NYBP Dessert Table

A work of edible art, which includes a gorgeous assortment of eight decadent cakes, cookies, candies, cupcakes and confections presented in a most unique manner (add a customized cake for an additional fee).

\$9pp

Vegetarian options (), Gluten Free options (G), Vegan options (+)*



THE METROPOLITAN

*Hors d'oeuvres served buffet style
+2pp served butler style*

*Any of the following selections may
be added to any package.*



Choose from the following selections:

Chelsea Market – *A wondrous bounty of fresh locally grown vegetables, served with your choice of two house dressings * (25ppl) \$65*

Harlem Flight – *House made tortilla chips served with three house made dips- queso, IPA guacamole, and garden fresh salsa * (G) (25ppl) \$70*

NYC Artisanal Cheese Board – *An assortment of chef-selected artisanal cheese, crackers and crudités * (25ppl) \$90*

Citrus Infused Mini Crab Cakes – *Citrus zest adds a succulent flavor to this timeless classic (50pcs) \$85*

Asparagus and Asiago Cheese Aperitif – *An elegant and unique canapé (50pcs) \$85*

Brisket Wontons – *Crispy golden brown wontons filled with our homemade smoked brisket (50pcs) \$90*

Smoked Gouda Arancini – *A smoky, delectable rice ball with a creamy cheese center * (50pcs) \$70*

Brussels Sprouts, Goat Cheese, Kale and Bacon Bites – *Sophisticated, trending and unique (50pcs) \$70*

Vegetable Eggrolls – *A blend of fresh cut carrots, onions, celery, cabbage and seasonings wrapped in a traditional eggroll * + (50pcs) \$60*

Shrimp & Grits in Tortilla cups – *A charming pairing of two scrumptious Southern delights (50pcs) \$85*

Brie with Raspberry and Almonds in Filo – *Served in a buttery dough, with a house-made cream cheese sauce * (50pcs) \$100*

Chicken Quesadilla Cones – *The flavors of a Mexican cantina come together in a unique way (50pcs) \$75*

Caramel Apple & Goat Cheese in Filo Purse – *A delicate Filo purse wraps a combination of goat cheese, walnuts and apples * (50pcs) \$80*

NYBP Crab Rangoon – *The classic Hamptons' appetizer for those with exquisite taste (50pcs) \$80*

Antipasto skewers – *A Buffalo Mozzarella ball, Kalamata olive & roasted red pepper (G) * + (50pcs) \$100*

NYBP Cocktail Franks – *A classic old favorite is trending as the hot new app of the season (50pcs) \$55*

Fig & Mascarpone Canapés – *Two upscale flavors combined in buttery Filo * (50pcs) \$110*

Spicy Red Pepper Jelly Cheesecake Cups – *Filled with red pepper jelly, jalapenos, red bell peppers and cheese for a true unique and spicy sensation * (50pcs) \$65*

Fried Pickles – *Served with house Sriracha ranch for dipping * (50pcs) \$45*

Beef Tenderloin & Bleu Cheese Canapés – *Beef, bleu cheese, mushrooms, onions and seasonings inside a fresh puff pastry for a flavorful mini treat (50pcs) \$120*



THE NEW YORKER
Served Plated



To Begin:

Choose **one** of 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, carrots, and crispy potato strings **

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

Soup of the Day

A cup of our Delicious Beer Cheese Soup

Entrees:

Choose **three** of the following selections:

South Street Salmon – *Farm-raised salmon, grilled to perfection and served with a brown sugar peppercorn glaze*

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

Broiled Cajun Whitefish – *Tender fillet of whitefish, topped with a dusting of Cajun spices and herb butter sauce*

Chicken Milan – *House-breaded chicken cutlets, topped with our Sunday red sauce and melting mozzarella*

Sesame Crusted Ahi Tuna – *Sushi grade Tuna seared rare, wasabi aioli, sesame*

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

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

NYC Irish Potato Cakes – *Served with house avocado ranch *+*

Beer Project Bourbon Chicken – *Tender chicken breast, served with our special brown sugar bourbon sauce*

The End:

Choose **one** of the following selections:

Fresh baked brownie a la mode

Ice Cream Sundae

House-baked Apple Crisp

Cheesecake topped with strawberries

Specialty Cake

Please talk with our Private Event Concierge for pricing of this option

31pp



THE LINCOLN CENTER

A Four Course Gourmet Dining Party Experience

Arrival and Cocktail Hour

Gourmet appetizers passed butler style while guests gather at the Private Rockefeller Bar for Cocktail Hour.

The Dining Experience

For the next two courses in this experience, our New York Beer Project Event Concierge will invite guests to be seated and served elegant dishes designed and prepared by the NYBP Executive Chef to showcase the bounty of fresh local ingredients.

The Finale

After the main course, your guests will be invited to visit our NYBP dessert table, a work of edible art. This unrivaled experience will be the talk of tomorrow, and a unique and memorable event!

Dining Party Experience Selections

Course One: Cocktail Hour Appetizers

Select three (served butler style):

- Smoked Gouda Arancini**
- Brussels Sprouts, Goat Cheese, Kale and Bacon bits**
- Fresh Vegetable Pot Stickers *+**
- Red Pepper Jelly Appetizer Cheesecakes ***
- Fried Dill Pickles with house Sriracha Ranch for dipping ***
- Smoked Brisket Wontons**
- Vegetable Egg Rolls *+**
- Bacon Wrapped Water Chestnuts (G)**
- Antipasto skewers (G)***
- Asparagus and Asiago Cheese Aperitif**



Course Two (Seated)



Select one:

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

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

Course Three (Seated)

Each entrée will be served with a chef-selected starch and vegetable accompaniment.

Select three choices for your guests:

Pan-Seared Atlantic Salmon – *Seared Jamaican Jerk Sockeye Salmon*

Peppercorn-Crusted New York Strip – *Hand-Trimmed Strip Steak served with béarnaise sauce*

Parisian Chicken – *Lightly fried and served cordon bleu style with ham and a mélange of light Bleu, Swiss and creamy brie cheeses*

The NYBP Steak Platter – *Two USDA choice filet mignon medallions, aged to perfection, grilled, served atop our famous gorgonzola cream sauce and topped with crispy smoked bacon, sautéed mushrooms and fried onion straws*

Gourmet Prawns – *Four giant cold-water shrimp cooked in a white wine lemon sauce*

New York Veal Marsala – *Pan seared veal topped with mushrooms sautéed with shallots and garlic and served with our delectable Marsala wine sauce*

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

Craft Veal Parmesan– *Veal medallions sautéed and topped with melted Buffalo mozzarella, house red sauce and fresh basil on top of a bed of linguine*

Sesame Crusted Ahi Tuna – *Sushi grade Tuna, seared rare with wasabi aioli (G)*

Portobello Mushroom and Grilled Vegetable Stack *+

NYBP Lobster Mac and Cheese – *Tender, premium lobster meat and delectable NYBP cheddar mascarpone cheese sauce folded into gemelli and served with toasted garlic bread.*

Beer Project Surf and Turf – *Six-ounce filet mignon and a six-ounce cold-water lobster tail, served with drawn butter. +10pp*

Course Four: The Finale

NYBP Signature Dessert Table

Your dessert table will be a work of edible art, with a gorgeous assortment of eight confections including cakes, cupcakes, candies and chocolate-covered strawberries presented in a most unique manner (add a customized cake for an additional fee).

\$57pp

**Price with three hours of our NYBP Silver Open Bar Package,
and coffee & tea during the Finale- \$81pp**



**For Lincoln Center experiences from Monday-Wednesday,
enjoy a free upgrade to the Gold Bar Package.**

Vegetarian options (), Gluten Free options (G), Vegan options (+)*



NEW YORK BEER PROJECT BAR PACKAGES



NYBP Beer and Wine Package

Includes two NYBP Craft Brews, House wine, and soda
\$21pp for three hours of open bar

NYBP Silver Bar Package

Hosted by one of our Craft Beer/Cocktail Mixologists
Includes two NYBP Craft Beers, House wine, house well spirits, mixers, and sodas
\$25pp for three hours of hosted bar

NYBP Gold Bar Package

Hosted by one of our Craft Beer/Cocktail Mixologists
Includes four NYBP Craft Beers, Premium New York State Wines, Premium spirits, all mixers, and non-alcoholic beverages
\$29pp for three hours of hosted bar

NYBP Platinum Bar Package

Hosted by one of our Craft Beer/Cocktail Mixologists
Includes four NYBP craft beers, Premium New York State wines, New York State champagne, premium call brand liquors, and choice of 3 signature NYBP cocktails
\$33pp for three hours of hosted bar

Hosted Bar (billed per drink)

Billed on a per-drink basis with price varying according to selection.
The bar tab will be included with final payment due at conclusion of event
\$200.00 fee for bar setup, takedown, stocking fee, and bartender
(\$8-\$14 per drink)

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.



A LA CARTE

Non-Alcoholic Beverage Service – 100% Arabica coffee, Johnnie Ryan all-natural cane sugars and tea selections \$3pp

Park Avenue Toast – Champagne toast \$3pp

Midtown Mimosas – served by the gallon (20 ppl) \$80

Buffalo Wings – Hot, Medium, Mild, or BBQ, served with carrots, celery, bleu cheese and choice of two sauces (50 wings) \$45

Manhattan Mac & Cheese – a decadent beer cheese sauce covering farfalle with a buttery crumb topping (25ppl) \$125 *

Project Fries – served with our Awesome sauce \$3pp *

Our House – a blend of romaine, iceberg, and spring mix dressed in our delicious ale inspired vinaigrette. Topped with cucumbers, tomatoes, red onions, carrots and crispy potato strings. Served buffet style \$4pp *

Bronx Bombers – house-made mini burgers on brioche buns, topped with cheddar cheese, shredded lettuce and tomato (25pcs) \$100

Sullivan Street Sliders – slow cooked pork on mini brioche buns, pulled and dressed in our Abby fire cherry BBQ sauce, finished with apple slaw and zesty onion strings (25pcs) \$100

Fresh Fruit Platter – a selection of seasonal fruit & berries paired with fresh whipped cream (25ppl) \$75 *

Chelsea Market – a wondrous bounty of fresh locally grown vegetables, served with your choice of two house dressings (25ppl) \$65 *

NYC Artisanal Cheese Board – an assortment of chef selected artisanal cheese, crackers and crudités (25ppl) \$90 *

NYC Deli Macaroni Salad (25ppl) \$70 *

Harlem Flight – house made tortilla chips, queso and garden fresh salsa (25ppl) \$70 *

Shrimp & Grits in Tortilla cups – a charming pairing of two scrumptious Southern delights (50pcs) \$85

Caramel Apple & Goat Cheese in Filo Purse – a delicate Filo purse wraps a combination of goat cheese, walnuts and apples * (50pcs) \$80

Chicken Quesadilla Cones – a unique combination of flavors from a Mexican cantina (50pcs) \$75

NYBP Cheese Sheet Pizza – *Cut into 32 slices* **\$32 (each additional topping- \$5)**

Brisket Wontons – *crispy golden brown wontons filled with our homemade smoked brisket (50pcs)* **\$90**

Smoked Gouda Arancini – *a delectable rice ball with a creamy cheese center ** (50pcs) **\$70**

NYBP Crab Rangoon – *the classic Hamptons' appetizer for those with exquisite taste (50pcs)* **\$80**

Vegetable Eggrolls – *A blend of fresh-cut carrots, onions, celery, cabbage and seasonings wrapped in a traditional eggroll * + (50pcs)* **\$60**

Brussels Sprouts, Goat Cheese, Kale and Bacon Bites – *sophisticated, trending and unique (50pcs)* **\$70**

Citrus Infused Mini Crab Cakes – *citrus zest adds a succulent flavor to this timeless classic (50pcs)* **\$85**

Asparagus and Asiago Cheese Aperitif – *an elegant and unique canapé (50pcs)* **\$85**

Antipasto skewers – *a Buffalo Mozzarella ball, Kalamata Olive & roasted red pepper * + (50pcs)* **\$100**

Cocktail Franks – *a classic old favorite is trending as the hot new app of the season (50pcs)* **\$55**

Spicy Red Pepper Jelly Cheesecake Cups – *filled with red pepper jelly, jalapenos, red bell peppers and cheese for a true unique and spicy sensation * (50pcs)* **\$65**

Brie with Raspberry and Almonds in Filo – *served in a buttery dough, with a house made cream cheese sauce * (50pcs)* **\$100**

Beef Tenderloin & Bleu Cheese Canapés – *beef, bleu cheese, mushrooms, onions and seasonings inside a fresh puff pastry for a flavorful mini treat (50pcs)* **\$120**

Wild Mushroom Tarts – *cream cheese pie crust topped with a medley of wild mushrooms * (50pcs)* **\$85**

NYBP Fried Pickles – *served with house Sriracha ranch for dipping * (50pcs)* **\$45**

Bacon-Wrapped Water Chestnuts (G) (50pcs) **\$80**

Fig & Mascarpone Canapés – *two upscale flavors combined in buttery filo * (50pcs)* **\$110**

Dessert Platters – *choose from either a cookie or a brownie platter (50pcs)* **\$125**

NYBP Dessert Table – *Upgrade to our Signature NYBP dessert table, a work of edible art, which includes a gorgeous assortment of six decadent confections and candies presented in a most unique manner (add a customized cake for an additional fee).* **\$12pp**

* Vegetarian + Vegan (G) Gluten Free



THE FINE PRINT

Our New York Beer Project CEO 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.

Capacities:

Cask Room

The 1,261 sq. ft. Cask Room holds up to 50 people seated or 70 people cocktail style (mix of seating and standing). This room has a private bathroom for your guests.

The New York Beer Project Indoor Biergarten

The 3,000 sq. ft. Indoor Biergarten has seating capacity for up to 90 people or 115 people cocktail style (mix of seating and standing.)

The New York Beer Project Floor Two

The entire 4,826 ft. Second Floor Beer Garden has a maximum capacity of 200 people. Due to parking restrictions, we cannot accommodate more than 200 people for a private event.

Event Duration:

NYBP events provide for three hours use of your booked space (four hours in the case of a wedding). The cost to enjoy your space for additional time is \$300 per each additional hour. These costs are separate from and in addition to any food or beverage packages or a la carte items purchased.

Payment:

Deposit, Interim & Final Payment: A signed contract and \$300 deposit (\$1,000 deposit for the full floor) 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 (60 days prior for full floor events). The remaining balance of your event is due fourteen (14) days prior (30 days prior for full floor events) 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.

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 & Service Fee: A mandatory 18% service fee will be added to all prices quoted for food, beverage and room rental. In addition to this charge, all prices quoted are subject to current NYS sales tax.

New York Beer Project Food and Beverage Policies:

With the exception of a celebratory cake (\$2 pp additional charge), and in accordance with our insurance policies and the New York State Health Department, 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.

When preparing food for the buffet-style packages, our Executive Banquet Chefs prepare enough food for each guest to go through the buffet line once plus a five percent buffer to accommodate unexpected guests. We make certain that each item on the buffet is replenished until all guests have had a chance to make a plate. Once everyone has been through the line once, your guests may also enjoy any additional food on the buffet line, but we will no longer replenish items that run out. **If you would like your guests to go through the line more than once, please contact NYBP CEO for pricing.**

Alcoholic Beverages: NYBP holds a license granted by the New York State 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. Being a manufacturing facility, however, there are certain necessary restrictions. The affixing of tape, tacks, command hooks, pins, nails, etc. to any walls or equipment is prohibited. Due to the close proximity to the brewing equipment, we cannot 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.

Games: Guests attending private parties in the Cask Room or Indoor Beer Garden are encouraged to use our games on the Second Floor Beer Garden. NYBP Games are common space items for all patrons to use. Please note that we cannot move the games into the private events spaces, unless you are renting the entire NYBP Floor Two.

Audiovisual: The Cask Room is equipped with a wide array of audio visual equipment – 70” LED TV with HDMI input, full audio system within room audio jacks, and a wireless microphone. Please prearrange rental of these resources in advance of your event.

Publicity and Advertising: New York Beer Project requires that all persons, groups and organizations receive written approval prior to using the restaurant’s name in any public print, radio or television advertising.

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 \$200 cleanup fee will be assessed to your bill for excessive cleaning or use of prohibited items.

Smoking Policy: According to New York State law, smoking will not be permitted indoors, on the patio or in the beer garden. 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 \$400. Subject to room availability, the cost to have a wedding ceremony rehearsal at New York Beer Project is \$200.

Chair & Table Rental: Our Indoor Biergarten is furnished with traditional Biergarten tables and benches. Should you choose to substitute this setup with traditional round tables and chairs, the rental price for this is \$2/chair and \$4/table. Note that there is no chair & table rental charge for the Cask Room or Private Dining Room.