



queensyard

Inspired by the decor of an English country home, with its open air interior, and eye-popping views of the Vessel, Queensyard opened in Hudson Yards in 2019.

Executive Chef Brian Yurko's decadent and ever-changing menu features Modern American cuisine, presenting delicious dishes that dazzle the eyes.

20 Hudson Yards, Level 4, New York, NY 10001

212.377.0780 |

<https://www.queensyardnyc.com>

IG: [@queensyardnyc](https://www.instagram.com/queensyardnyc)

Event Sales Manager: Tess Brokaw

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Private Dining Room | Seated up to 12 guests

The Lounge | Seated up to 55 guests | Reception up to 75 guests

Front Bar & Back Lounge Seated up to 110 guests | Reception up to 125 guests

Main Dining Room | Seated up to 110 guests | Reception up to 150 guests

Full Buyout | Seated up to 200 guests | Reception up to 400 guests

*Spaces Contracted Based on Food & Beverage Minimums*

### **Dinner Packages |**

Each guest then selects which 1 app, 1 entree & 1 dessert they would like

**Three-Course Plated | \$85 per person**

**Three-Course Plated with Filet Option | \$115 per person**

**Four-Course Plated with Pasta Course | \$105 per person**

**Four-Course Plated with Filet Option | \$135 per person**

**Family Style Sides | \$15 per person**

### **Lunch Packages**

Each guest then selects which 1 app, 1 entree & 1 dessert they would like

**Option 1| \$55 per person**

Select from one appetizer, two entrees, one dessert

**Option 2| \$65 per person**

Select from two appetizers, three entrees, and two desserts

**Family Style Sides | \$15 per person**

### **Brunch Prix Fixe**

**Three-Course Plated | \$65**

Select from two appetizers, two entrees, and two desserts





## Passed Hors D'oeuvres

Half Hour Selection of Six | \$25 per person

One Hour Selection of Six | \$40 per person

Two Hour Selection of Six | \$70 per person

Three Hour Selection of Six | \$95 per person

## Choices

### Cold Options

- Venison Tartare on Crostini
- Shrimp Cocktail (Pescatarian)
- Crab & Avocado Tarts (Pescatarian)
- Cauliflower & Caviar Tarts (Pescatarian)
- Coronation Chicken Sliders
- Smashed Avocado Bites (Vegan)

### Hot Options

- Truffle Arancini with Lemon Aioli (Vegetarian)
- Pork & Chive Meatballs with Hoisin Mayo
- Buffalo Chicken Satay
- Mushroom Profiteroles (Vegetarian)
- Queensburger Sliders
- Pigs in a Blanket with Stout Mustard

### Dessert Options

- Vanilla Cream Puffs
- Passion Fruit Meringue Tarts
- Double Chocolate Tarts
- Coconut Financiers



## Open Bar (Per Hour)

### Level 1: Beer & Wine | \$35 Per Person

*House Red, White, Rose, Sparkling, Sodas*

### Level 2: Beer, Wine, Spirits | \$52 Per Person

*House Red, White, Rose, Sparkling, Sodas, Select Liquors*

## Add Ons

### Bread & Butter for the Table | \$9 Per Person

*Housemade Bread, served with Marmite Butter*

### Cheese & Charcuterie Board | \$125 (Serves 8-10)

*Chefs' selection of (3) Cheeses and (2) Charcuterie, served with Piccalilli, Dried Fruit, & Pickles*

### Mediterranean Board | \$85 (Serves 8-10)

*Seasonal Baba Ghanoush, Pink Peppercorn Crackers, Confit Olives, & Pickles*

### Seafood Tower | \$150 (serves 5-8)

*Chefs' Selection of Seafood- Includes Oysters, Shrimp & Market Tartar. Served with Lemon, Cocktail Sauce, & Mignonette.*



Continue the Tour of Queensyard:

Instagram: [@queensyardnyc](https://www.instagram.com/queensyardnyc)

3-D Walkthrough:

<https://www.queensyardnyc.com/private-events/>

We look forward to hosting you soon!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*There is a risk associated with consuming raw oysters. Selling price is subject to 18% service charge. 5%*

*Administrative fee €3 8.875% NY State Sales Tax. Please note, checks can only be split on up to 2 credit cards.*

