New Yorker Loft

Special Events and Unique Occasions

Want to make a special event truly unforgettable? Celebrate in Rochester NY’s newest and most exciting Premier event space – The New Yorker Loft. Nothing compares to the inviting elegance of this gorgeous loft, set against the breathtaking backdrop of this truly spectacular Destination Brewery and historic Beer Garden. Perfect for events of all kinds, personal or corporate, NYBP provides the attention to detail and “Wow” factor to make your occasion memorable. In moments big and small, we can elevate your celebration to something rare, unique and totally personal.
**New Yorker Loft Room Rental Fees:**

$500/event

Room rental fee includes exclusive use of the New Yorker Loft for three hours (additional hours available), access to our Private Events Concierge, room setup, tables, chairs, personal bartender(s) and server(s). The room rental fee is exclusive from the following minimum food and beverage spend required for rental of the New Yorker Loft, detailed below:

### Season of October 1-May 30

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<th>Day/Time of Week</th>
<th>Food and Beverage Minimum (Exclusive of service charge)</th>
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<tr>
<td>Monday – Friday (brunch/lunch)</td>
<td>$1,000 (end time of event cannot be later than 4pm)</td>
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<tr>
<td>Saturday – Sunday (brunch/lunch)</td>
<td>$2,500 (end time of event cannot be later than 4pm)</td>
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<td>Monday – Thursday (evening)</td>
<td>$2,000</td>
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<td>Friday - Saturday (evening)</td>
<td>$5,000</td>
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<tr>
<td>Sunday (evening)</td>
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### Season of May 31-September 30

*(includes exclusive use of NYBP Rooftop Terrace)*

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

THE FIFTH AVENUE SEATED LUNCH
$24pp
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
$23 pp
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 - $4 pp
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. $21pp
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. $21pp
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. $16pp
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! $14pp 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 $4pp

Egg White Scramble $5pp
Scrambled Egg Whites, Goat Cheese and Arugula

Applewood Smoked Bacon $5pp

Beer Project Sausage $5pp

New York Beer Project Hash Browns $4pp

NYC Retro Pigs in a Blanket $5pp

Chelsea Market Fruit Platter $5pp

NYBP House Donuts $4pp

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

**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):

**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):

- 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

$27pp

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
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

34pp
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

NYBP Silver Bar Package
Includes two NYBP Craft Beers, House wine, house well spirits, mixers, and sodas

NYBP Gold Bar Package
Includes four NYBP Craft Beers, Premium New York State Wines, Premium spirits, all mixers, and non-alcoholic beverages

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)

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<th></th>
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<td>NYBP Soda Bar</td>
<td>$8</td>
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<tr>
<td>NYBP Gold Bar Package</td>
<td>$19</td>
<td>$27</td>
<td>$30</td>
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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 $3pp *

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
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
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:** The New Yorker loft will hold 144 people seated, or 175 people cocktail-style.

**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.

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.

**Audiovisual:** The New Yorker Loft is equipped with a wide array of audio visual equipment – 123” projector screen TV with HDMI input, full audio system with audio jack and two wireless microphones. 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 nonrefundable, 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.

**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.

**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.

**Late Guest Arrival:** Guests arriving late will be served the course being served at that time, plus subsequent remaining courses.