



AMITY HALL UPTOWN

EVENTS PACKAGE

# BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES ARE PRICED PER GUEST

\* MINIMUM OF 20 PEOPLE FOR ANY OPEN BAR PACKAGE \*

\* SHOTS AND SINGLE MALT SCOTCHES ARE NOT INCLUDED IN ANY BAR PACKAGE \*

\* ALL LIQUOR, WINES, DRAFT BEER BRANDS ARE SUBJECT TO AVAILABILITY AND MAY CHANGE AT ANY TIME \*

PRICES BELOW ARE FOR MAXIMUM 60 GUESTS.  
TO RECEIVE PRICING TO ACCOMMODATE MORE PLEASE CONTACT [INFO@AMITYHALLUPTOWN.COM](mailto:INFO@AMITYHALLUPTOWN.COM)

## OPEN BAR

## 2 HOURS

## 3 HOURS

PREMIUM

\$55

\$65

STANDARD

\$45

\$55

BEER & WINE

\$35

\$45

## FULL PREMIUM OPEN BAR

### EXAMPLES OF PREMIUM LIQUORS AVAILABLE

GREY GOOSE  
HENDRICKS  
BULLEIT  
JOHNNY WALKER BLACK  
DON JULIO

### RED AND WHITE WINES

PINOT GRIGIO  
CHARDONNAY  
SAUVIGNON BLANC  
CABERNET  
MALBEC  
PINOT NOIR

### BEER AND ADDITIONAL BEVERAGES

ALL DRAFT AND BOTTLED  
BEERS, SOFT DRINKS, JUICES  
AND REDBULL

## STANDARD OPEN BAR

HOUSE LIQUORS  
ALL HAPPY HOUR BEER & WINE  
ASSORTED BOTTLE BEERS  
SOFT DRINKS  
JUICES



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# PLATTERS

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## 25 PIECES PER PLATTER

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(V) VEGETARIAN

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### \$45 PER PLATTER

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[ ONE FOOD OPTION PER PLATTER ]

TORTILLA CHIPS WITH FRESH GARDEN SALSA (GUACAMOLE +10) (V)  
TRADITIONAL OR ROASTED RED PEPPER HUMMUS SERVED WITH BAKED PITA CHIPS (V)  
HOUSE MADE POTATO CHIPS WITH PEPPERCORN RANCH (V)

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### \$65 PER PLATTER

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[ ONE FOOD OPTION PER PLATTER ]

PIGS IN A BLANKET WITH ROBUST BEER MUSTARD  
CHICKEN LITTLES- REGULAR OR BUFFALO STYLE  
FARMERS MARKET CRUDITE BASKET WITH CREAMY AVOCADO RANCH DIP (V)  
WINGS -BUFFALO, BBQ, SRI-RANCHA OR JAMAICAN JERK  
VEGETABLE SPRING ROLLS WITH SWEET & SOUR DIPPING SAUCE (V)  
MEDITERRANEAN CHICKEN MEATBALL LOLLIPOPS WITH SUNDRIED TOMATO JAM & WHIPPED FETA  
MINI FALAFELS WITH ROASTED RED PEPPER HUMMUS & TZATZIKI (V)  
FLATBREADS- MARGHERITA (V) OR BBQ CHICKEN (+10)  
MINI VEGETABLE QUESADILLAS WITH CHIPOTLE-LIME CREMA (V) (CHICKEN OR STEAK +10)  
WILD MUSHROOM POTATO CROQUETTES (V)

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### \$85 PER PLATTER

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[ ONE FOOD OPTION PER PLATTER ]

TRUFFLE MAC N CHEESE BALLS (V)  
NACHOS DONE RIGHT (V) (CHICKEN OR STEAK +10)  
WISCONSIN CHEDDAR CHEESE CURDS WITH AVOCADO RANCH (V)  
BUFFALO CHICKEN & BLEU CHEESE EGG ROLLS  
CAPRESE CROSTINI (V)  
SEASONAL GRILLED VEGETABLE SKEWERS WITH BASIL PESTO (V)  
HONEY GARLIC CHICKEN SKEWERS WITH SOY GINGER DIPPING SAUCE  
TOFU SATAY SKEWER WITH SRI-RANCHA PEANUT GLAZE (V)  
TACOS CARNITAS-BRAISED PORK WITH WHITE ONION, CILANTRO & SALSA VERDE  
TEQUILA-LIME CHICKEN TACOS, RED CABBAGE, QUESO FRESCO & JALAPENO  
CHEESE & CHARCUTERIE BOARD  
DRUNKEN BEET BITES-PORT SOAKED BEETS WITH GOAT CHEESE & POMEGRANATE SEEDS ON CRISP ENDIVE (V)  
FRIED CALAMARI WITH SHISHITO PEPPERS AND MEYER LEMON AIOLI  
EMPANADAS -BEEF OR JERK CHICKEN

#### DESSERT:

LEMON POPPY SEED POUND CAKE WITH FRESH BERRY COMPOTE & WHIPPED CREAM  
WARM HOUSE MADE BROWNIES WITH DRIZZLED FUDGE & WHIPPED CREAM

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### \$105 PER PLATTER

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[ ONE FOOD OPTION PER PLATTER ]

NY STRIP STEAK CROSTINI WITH CREAMED SPINACH  
MAHI STREET TACOS- CILANTRO-LIME SLAW & AVOCADO  
AMITY CLASSIC MINI BURGERS WITH CHEESE & SPECIAL SAUCE  
MINI JONAH CRAB CAKES WITH MEYER LEMON AIOLI  
MINI POBLANO SPIKED TURKEY BURGERS WITH CRUSHED AVOCADO, PICO DE GALLO, & JACK CHEESE  
FISH N CHIPS- BEER BATTERED ATLANTIC COD BITES ON HOUSE MADE CHIPS W/ OLD BAY TARTAR  
ANGRY CHICKEN SLIDERS WITH MAYTAG BLEU CHEESE & FRANK'S HOT SAUCE  
GINGER & SOY MARINATED NY STRIP STEAK SKEWERS  
CRAB RAGOON WITH SWEET & SOUR SAUCE  
SEARED AHI TUNA ON A CRISP WONTON WITH RADISH & SHISHITO IN A SESAME GLAZE



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# DINNER BUFFET

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\* EACH BUFFET TO INCLUDE SEASONAL ROASTED VEGETABLE PLATTER (ASPARAGUS, PORTOBELLO \*  
MUSHROOMS, RED & YELLOW PEPPERS), WARM DINNER ROLLS & BUTTER

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## OPTION 1 \$45 P/P

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### APPETIZER [PLEASE CHOOSE 1]

AMITY HALL SALAD OF ORGANIC BABY GREENS, ROASTED BEETS, GOAT CHEESE, CRUSHED TOASTED ALMONDS & SHERRY  
LEMON VINAIGRETTE  
CLASSIC CAESAR WITH SHAVED GRANA PADANO & CIABATTA CRUNCH  
FARMER'S MARKET CRUDITÉ BASKET- AVOCADO RANCH DIPPING SAUCE  
HOUSE MADE CORN TORTILLA CHIPS WITH FRESH GUACAMOLE & PICO DE GALLO

### PROTEIN [PLEASE CHOOSE 1]

SAUTÉED CHICKEN TOPPED WITH ROASTED TOMATOES, WILTED ARUGULA & GRUYERE IN A WILD MUSHROOM SAUCE  
CIDER BRINED PORK LOIN W/ SHAVED BACON BRUSSEL SPROUTS, CARAMELIZED APPLES, NATURAL PAN JUS  
MEDITERRANEAN CHICKEN MEATBALLS OVER EGGPLANT & FETA CAPONATA  
HONEY ROASTED SMITHFIELD COUNTRY HAM

### PASTA [PLEASE CHOOSE 1]

RIGATONI WITH CRUMBLIED SWEET ITALIAN SAUSAGE, SPINACH, SUNDRIED TOMATOES & SHAVED GRANA PADANO  
WILD MUSHROOM RAVIOLI IN A LIGHT TOMATO BASIL CREAM  
PENNE WITH GRILLED LEMON-ROSEMARY CHICKEN, ARTICHOKES, RED & YELLOW CHERRY TOMATOES & AGED PARMESAN

### ON THE SIDE (PLEASE CHOOSE 1)

POPCORN SCALLION RICE  
ORGANIC FARRO W/ RATATOUILLE  
ROSEMARY ROASTED POTATOES

### DESSERT [PLEASE CHOOSE 1] +\$5 P/P

ALMOND JOY-HOMEMADE BROWNIE TOPPED WITH VANILLA BEAN ICE CREAM, ROASTED ALMONDS & TOASTED COCONUT  
LEMON POPPY SEED POUND CAKE, MIXED BERRY COMPOTE & FRESH CREAM  
ASSORTED COOKIES & PASTRIES



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# DINNER BUFFET

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\* EACH BUFFET TO INCLUDE SEASONAL ROASTED VEGETABLE PLATTER (ASPARAGUS, PORTOBELLO MUSHROOMS, RED & YELLOW PEPPERS), WARM DINNER ROLLS & BUTTER

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## OPTION 2 \$55 P/P

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### APPETIZER [PLEASE CHOOSE 1]

AMITY HALL SALAD OF ORGANIC BABY GREENS, ROASTED BEETS, GOAT CHEESE, CRUSHED TOASTED ALMONDS & SHERRY LEMON VINAIGRETTE  
CLASSIC CAESAR WITH SHAVED GRANA PADANO & CIABATTA CRUNCH  
FARMER'S MARKET CRUDITÉ BASKET- AVOCADO RANCH DIPPING SAUCE  
HOUSE MADE CORN TORTILLA CHIPS WITH FRESH GUACAMOLE & PICO DE GALLO

### PROTEIN [PLEASE CHOOSE 1]

SAUTÉED CHICKEN TOPPED WITH ROASTED TOMATOES, WILTED ARUGULA & GRUYERE IN A WILD MUSHROOM SAUCE  
SLICED NY SIRLOIN W/ CHIMICHURRI  
CIDER BRINED PORK LOIN W/ SHAVED BACON BRUSSEL SPROUTS, CARAMELIZED APPLES, NATURAL PAN JUS  
MAPLE MUSTARD GLAZED ATLANTIC SALMON, FRENCH LEGUMES & MELTED LEEKS  
MEDITERRANEAN CHICKEN MEATBALLS OVER EGGPLANT & FETA CAPONATA  
HONEY ROASTED SMITHFIELD COUNTRY HAM

### PASTA [PLEASE CHOOSE 1]

RIGATONI WITH CRUMBLIED SWEET ITALIAN SAUSAGE, SPINACH, SUNDRIED TOMATOES & SHAVED GRANA PADANO  
FUSILLI WITH SHRIMP, SCALLIONS, ASPARAGUS & TEARDROP TOMATOES A LIGHT LEMON DILL CREAM  
WILD MUSHROOM RAVIOLI IN A LIGHT TOMATO BASIL CREAM  
PENNE WITH GRILLED LEMON-ROSEMARY CHICKEN, ARTICHOKES, RED & YELLOW CHERRY TOMATOES & AGED PARMESAN  
FUSILLI WITH BRAISED PORK SHOULDER, GOAT CHEESE, OVERNIGHT CHERRY TOMATOES & CREMINI MUSHROOMS

### ON THE SIDE [PLEASE CHOOSE 1]

POPCORN SCALLION RICE  
ORGANIC FARRO W/ RATATOUILLE  
ROSEMARY ROASTED POTATOES

### DESSERT [PLEASE CHOOSE 1] +\$5 P/P

ALMOND JOY-HOMEMADE BROWNIE TOPPED WITH VANILLA BEAN ICE CREAM, ROASTED ALMONDS & TOASTED COCONUT  
LEMON POPPY SEED POUND CAKE, MIXED BERRY COMPOTE & FRESH CREAM  
ASSORTED COOKIES & PASTRIES



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# BREAKFAST BUFFET

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\* EACH BUFFET TO INCLUDE SEASONAL ROASTED VEGETABLE PLATTER (ASPARAGUS, PORTOBELLO \*  
MUSHROOMS, RED & YELLOW PEPPERS), WARM DINNER ROLLS & BUTTER

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## BREAKFAST BUFFET

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### PLEASE CHOOSE 2 \$35 P/P

BACON, VERMONT CHEDDAR & SCALLION SCRAMBLE  
NUTELLA STUFFED FRENCH TOAST  
PANCAKES YOUR WAY ( BLUEBERRY, CHOCOLATE CHIP, STRAWBERRY OR BANANA)  
BUTTERMILK BISCUITS SMOTHERED WITH SKILLET SAUSAGE GRAVY  
WILD MUSHROOM, GRUYERE & FRESH HERB SCRAMBLE

### BUFFET TO INCLUDE

ASSORTED BAGEL BASKET WITH BUTTER & FRESH PRESERVES  
FRESH FRUIT  
COUNTRY POTATOES  
TEA, COFFEE AND FRESH JUICE









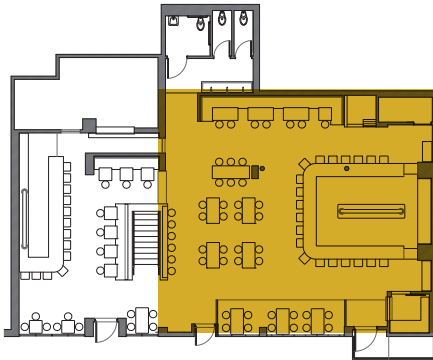
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# FLOOR PLAN

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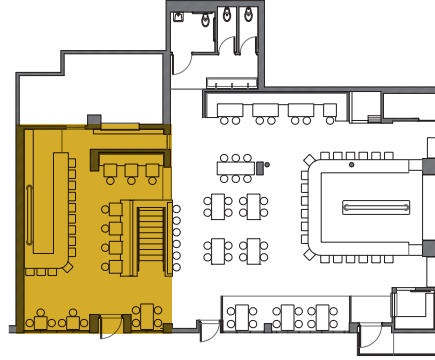
## AREA 1

ACCOMMODATES APPROXIMATELY  
**160-175 PEOPLE**



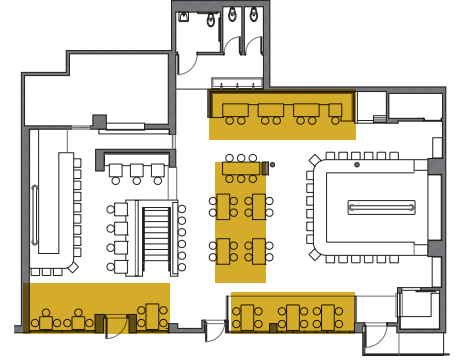
## AREA 2

ACCOMMODATES  
APPROXIMATELY **60-70 PEOPLE**



## AREAS 3, 4, 5 AND 6

EACH SPACE ACCOMMODATES  
BETWEEN **25-40 PEOPLE**





## CONTACT US

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[WWW.AMITYHALLNYC.COM](http://WWW.AMITYHALLNYC.COM)

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**RANDY ADAMS**

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