



AMITY HALL DOWNTOWN

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EVENTS PACKAGE

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# BEVERAGE PACKAGES

ALL BEVERAGE PACKAGES ARE PRICED PER GUEST

\* SHOTS AND SUPER PREMIUM 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 DO NOT INCLUDE TAX, GRATUITY, OR 3.5% ADMINISTRATIVE FEE  
TO RECEIVE PRICING FOR FULL VENUE BUYOUT, PLEASE CONTACT [INFO@AMITYHALLNYC.COM](mailto:INFO@AMITYHALLNYC.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



# TRAY PASSED HORS D'OEUVRES

[GF] GLUTEN FREE

[V] VEGAN

[VEG] VEGETARIAN

[\*] DOES NOT APPLY TO 20 PIECES PER PLATTER

TWO HOURS OF FIVE REPLENISHED PASSED HORS D'OEUVRES PER PERSON 45

THREE HOURS OF FIVE REPLENISHED PASSED HORS D'OEUVRES PER PERSON 65

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\* GUACAMOLE - garden salsa, tortilla chips [V, VEG, GF]

\* ROASTED RED PEPPER HUMMUS - warm pita, seasonal vegetables [V, VEG]

\* FARMERS MARKET CRUDITE - creamy avocado ranch dip [VEG, GF]

\* BAVARIAN PRETZEL BITES - cheese sauce [VEG]

\* WISCONSIN FRIED CHEESE CURDS - avocado ranch [VEG]

\* CHEESE & CHARCUTERIE BOARD - assorted cure meats, farm cheese, olives

## 20 PIECES PER PLATTER

PIGS IN A BLANKET - robust beer mustard

CHICKEN LITTLES - smokey mustard or buffalo style & blue cheese

WINGS - buffalo, korean bbq or mango habanero

VEGETABLE SPRING ROLLS - sweet chili dip [VEG]

WILD MUSHROOM CROQUETTES - avocado ranch [VEG]

GENERAL TSO'S TOFU - sticky sauce [V, VEG]

PLANT BASED MEATBALLS - tomato, vegan cream cheese [V, VEG, GF]

MARGHERITA FLATBREAD - mozzarella, fire roasted tomato sauce [VEG]

BARBEQUE CHICKEN FLATBREAD - cheddar, red onions

MINI VEGETABLE QUESADILLA - chipotle lime crema [VEG]

GRILLED VEGETABLE SKEWERS - basil pesto [VEG, GF, V]

TRUFFLE MAC & CHEESE BITES - chipotle cheese [VEG]

FALAFEL TOTS - cucumber, tzatziki [VEG]

CHEESEBURGER EGGROLLS - mississippi comeback sauce

TERIYAKI CHICKEN SKEWERS - scallion, sesame

KOREAN PORK TACOS - kimchi slaw, sesame

TEQUILA-LIME CHICKEN TACOS - chipotle slaw, avocado, cotija [GF]

SPANISH BEEF EMPANADAS - cilantro-lime crema

CLASSIC MINI CHEESE BURGERS - special sauce

NASHVILLE HOT CHICKEN SLIDERS - pickle relish

GRILLED STEAK SKEWERS - chimichurri

## SWEET TOOTH

### 20 PIECES PER PLATTER

ALMOND JOY BROWNIE BITES - toasted coconut, whipped cream [VEG]

MINI CINNAMON SUGAR CHURROS - chocolate ganache, caramel [VEG]



# HORS D'OEUVRES PLATTER MENU

[GF] GLUTEN FREE

[V] VEGAN

[VEG] VEGETARIAN

[\*] DOES NOT APPLY TO 20 PIECES PER PLATTER

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- \* GUACAMOLE - garden salsa, tortilla chips [V, VEG, GF] 55
- \* ROASTED RED PEPPER HUMMUS - warm pita, seasonal vegetables [V, VEG] 55
- \* FARMERS MARKET CRUDITE - creamy avocado ranch dip [VEG, GF] 60
- \* BAVARIAN PRETZEL BITES - cheese sauce [VEG] 50
- \* WISCONSIN FRIED CHEESE CURDS - avocado ranch [VEG] 75
- \* CHEESE & CHARCUTERIE BOARD - assorted cure meats, farm cheese, olives 85

## 20 PIECES PER PLATTER

- PIGS IN A BLANKET - robust beer mustard 65
- CHICKEN LITTLES - smokey mustard or buffalo style & blue cheese 75
- WINGS - buffalo, korean bbq or mango habanero 75
- VEGETABLE SPRING ROLLS - sweet chili dip [VEG] 65
- WILD MUSHROOM CROQUETTES - avocado ranch [VEG] 75
- GENERAL TSO'S TOFU - sticky sauce [V, VEG] 85
- PLANT BASED MEATBALLS - tomato, vegan cream cheese [V, VEG, GF] 85
- MARGHERITA FLATBREAD - mozzarella, fire roasted tomato sauce [VEG] 65
- BARBEQUE CHICKEN FLATBREAD - cheddar, red onions 75
- MINI VEGETABLE QUESADILLA - chipotle lime crema [VEG] 65
- GRILLED VEGETABLE SKEWERS - basil pesto [VEG, GF, V] 75
- TRUFFLE MAC & CHEESE BITES - chipotle cheese [VEG] 80
- FALAFEL TOTS - cucumber, tzatziki [VEG] 65
- CHEESEBURGER EGGROLLS - mississippi comeback sauce 80
- TERIYAKI CHICKEN SKEWERS - scallion, sesame 85
- KOREAN PORK TACOS - kimchi slaw, sesame 90
- TEQUILA-LIME CHICKEN TACOS - chipotle slaw, avocado, cotija [GF] 85
- SPANISH BEEF EMPANADAS - cilantro-lime crema 85
- CLASSIC MINI CHEESE BURGERS - special sauce 105
- NASHVILLE HOT CHICKEN SLIDERS - pickle relish 100
- GRILLED STEAK SKEWERS - chimichurri 105
- AHI TUNA WONTONS - shishito slaw, sesame glaze 105

## SWEET TOOTH

### 20 PIECES PER PLATTER

- ALMOND JOY BROWNIE BITES - toasted coconut, whipped cream [VEG] 85
- MINI CINNAMON SUGAR CHURROS - chocolate ganache, caramel [VEG] 85



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# DINNER BUFFET

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BUFFET INCLUDES WARM DINNER ROLLS AND A CHOICE OF ONE SELECTION

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## 55 PER PERSON

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### [PLEASE CHOOSE ONE]

MARKET GREEN SALAD - grape tomato, cucumber, red onion, goat cheese, raisins, almonds, lime vinaigrette

CLASSIC CAESAR - shaved grana padano, ciabatta croutons

BLACK KALE - chickpeas, roasted tomato, pumpkin seeds, parmesan, citrus vinaigrette

ROASTED BEET & HALLOUMI - orange, pistachio, fennel, arugula, honey dijon

### [PLEASE CHOOSE ONE]

GRUYERE CHICKEN BREAST - wild mushroom, roasted tomato, wine lemon sauce

CHICKEN SHAWARMA - thinly sliced chicken sauteed with white onions and traditional spices

EVERYTHING CRUSTED AHI TUNA [add 5 pp] - shishito peppers, sesame ginger slaw, wontons

SLICED NY STRIP SIRLOIN [add 8 pp] - chimichurri sauce

CRISPY CASHEW TOFU STIR FRY - sweet bell peppers, scallions, hoisin glaze

### [PLEASE CHOOSE ONE]

WILD MUSHROOM RAVIOLI - asiago cream sauce, toasted almonds

SWEET ITALIAN SAUSAGE RIGATONI - spinach, sun dried tomato, shaved grana padano

LINGUINE AGLIO E OLIO - kalamata olives, mushroom, oregano, truffle oil

PENNE PESTO - green peas, blistered tomato, mozzarella

CHIPOTLE MAC & CHEESE - mild spicy triple cheese, golden crumbs

### [PLEASE CHOOSE ONE]

BASMATI SCALLION RICE

CLASSIC MASHED POTATOES

CHARRED BRUSSEL SPROUTS

ROSEMARY ROASTED POTATOES

MEDITERRANEAN PEARL COUSCOUS

### [PLEASE CHOOSE ONE] [ADD 5 PP]

ALMOND JOY - handmade brownie, toasted almonds and coconut

TOFFEE CAKE - salted caramel, whipped cream



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# BREAKFAST BUFFET

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**40 PER PERSON**

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**[PLEASE CHOOSE TWO]**

SHAKSHUKA - poached eggs, naan points  
BACON SCRAMBLE - cheddar cheese, scallions  
GREEN GODDESS SCRAMBLE - spinach, goat cheese, avocado  
BANANA FOSTER PANCAKES - bourbon whipped cream  
NUTELLA FRENCH TOAST - toasted almonds  
GRANOLA FRUIT SALAD - plain yogurt

**[BUFFET TO INCLUDE]**

COUNTRY POTATOES  
HONEY BUTTER WARM BISCUITS  
TEA, COFFEE OR FRESH JUICE

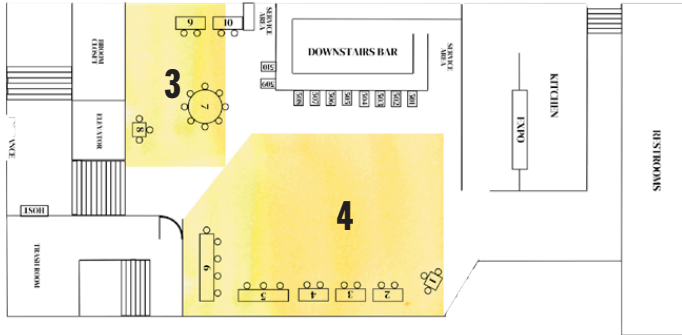




# FLOOR PLAN

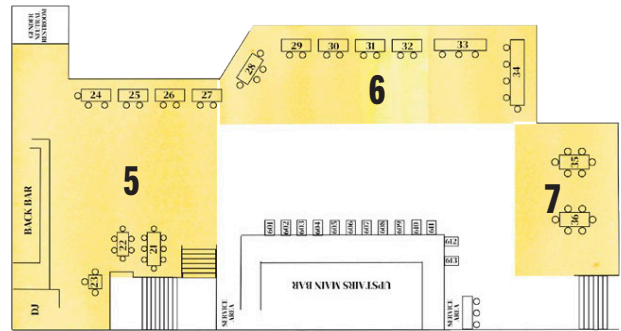
## DOWNSTAIRS | AREA 1

ACCOMMODATES APPROXIMATELY:  
100 PEOPLE COCKTAIL  
60 PEOPLE SEATED



## AREAS 3, 4, 5, 6 AND 7

ACCOMMODATES APPROXIMATELY:  
30-60 PEOPLE COCKTAIL  
20 PEOPLE SEATED



## UPSTAIRS | AREA 2

ACCOMMODATES APPROXIMATELY:  
200 PEOPLE COCKTAIL  
100 PEOPLE SEATED



CONTACT US

212 677 2290      [WWW.AMITYHALLNYC.COM](http://WWW.AMITYHALLNYC.COM)      80 W 3RD STREET, NEW YORK, NY 10012