AMITY HALL

AMITY HALL DOWNTOWN

EVENTS PACKAGE

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

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] **60**

* ROASTED RED PEPPER HUMMUS - warm pita, seasonal vegetables [V, VEG] **60**

* FARMERS MARKET CRUDITE - creamy avocado ranch dip [VEG, GF] **60**

* BAVARIAN PRETZEL BITES - cheese sauce [VEG] **65**

* 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 **75**

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] **75**

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] **70**

BARBEQUE CHICKEN FLATBREAD - cheddar, red onions **75**

MINI VEGETABLE QUESADILLA - chipotle lime crema [VEG] **75**

GRILLED VEGETABLE SKEWERS - basil pesto [VEG, GF, V] **75**

TRUFFLE MAC & CHEESE BITES - chipotle cheese [VEG] **85**

FALAFEL TOTS - cucumber, tzatziki [VEG] **75**

CHEESEBURGER EGGROLLS - mississippi comeback sauce **85**

TERIYAKI CHICKEN SKEWERS - scallion, sesame **85**

KOREAN PORK TACOS - kimchi slaw, sesame **100**

TEQUILA-LIME CHICKEN TACOS - chipotle slaw, avocado, cotija [GF] **100**

SPANISH BEEF EMPANADAS - cilantro-lime crema **85**

CLASSIC MINI CHEESE BURGERS - special sauce **105**

NASHVILLE HOT CHICKEN SLIDERS - pickle relish **105**

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

DINNER BUFFET

BUFFET INCLUDES WARM DINNER ROLLS AND A CHOICE OF ONE SELECTION

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55 PER PERSON

[PLEASE CHOOSE ONE]

MARKET GREEN SALAD - grape tomato, cucumber, red onion, goat cheese, craisins, 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

BREAKFAST BUFFET

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40 PER PERSON

[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

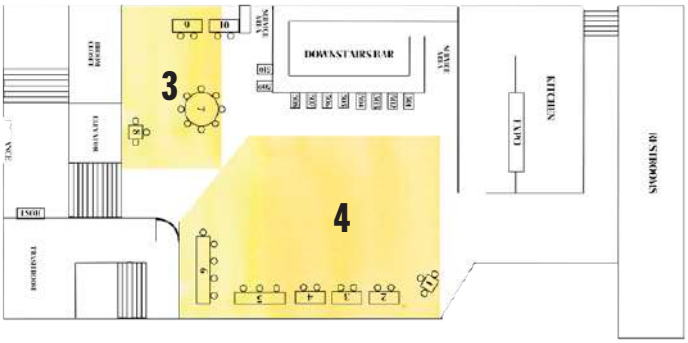
ACCOMMODATES APPROXIMATELY:
100 PEOPLE COCKTAIL
60 PEOPLE SEATED

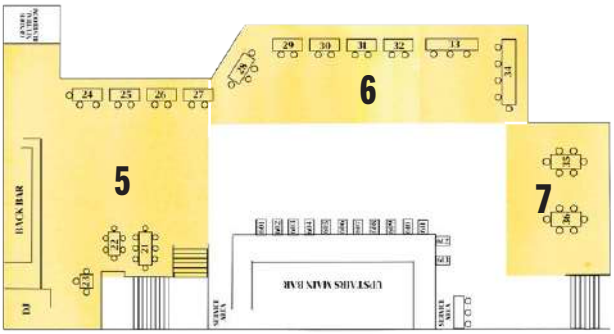
AREAS 3, 4, 5, 6 AND 7

ACCOMMODATES APPROXIMATELY:
30-60 PEOPLE COCKTAIL
20 PEOPLE SEATED

UPSTAIRS | AREA 2

ACCOMMODATES APPROXIMATELY:
200 PEOPLE COCKTAIL
100 PEOPLE SEATED





CONTACT US

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