

# STORE HOUSE

## Party Packages

**Thank you for considering us for your event!**

**Enclosed are our private event packages and menus. We are located right in the middle of Chelsea and Flatiron and within walking distance of most subway lines, the PATH, and Penn Station.**

**Bar Hours:**

11:00am-4:00am Monday-Sunday

**Kitchen Hours:**

11:00am-1:00am Monday-Sunday

**1<sup>st</sup> floor:** 18 bar seats, 12 tables, with a maximum capacity of 75

**2<sup>nd</sup> floor:** 10 bar seats, 16 tables, with a maximum capacity of 75

**Credit Cards:** American Express, Discover, Mastercard, Visa

**Access:** The first floor bar is accessible from street level and is Handicapped Accessible. Due to the age and land marking of the building, there is no wheelchair access to our second floor bar. Handicapped-friendly restrooms are provided on the first floor.

**Location:** 69 W 23<sup>rd</sup> Street New York, NY 10010

Phone: 212-243-8898

Email: [thestorehousenyc@gmail.com](mailto:thestorehousenyc@gmail.com)

### Menus

Menu pricing will be guaranteed no more than two months prior to your event. Please note that the fees and menu prices quoted do not include the 8.875% New York sales tax and 19% service charge.

### Guarantees and Minimums

The final number of guests attending your event is required no less than three business days prior to your party. This guarantee is essential in ensuring we can meet the needs of both you and your guests. Once the guarantee is received, it will represent the minimum number of attending guests and is not subject to reduction. The agreed food and beverage minimum represents the minimum amount that must be spent on food & beverage during your event. Should your expected attendance be less than you originally guaranteed, we will be happy to advise you of any additional menu options that will assist you in achieving your agreed minimum. Any remaining difference will be assessed towards facilitation.

### Deposit and Payment

To confirm your date, a signed contract, guarantee of payment and A Deposit are required. Deposits are equal to 25% of your food and beverage minimum, with a minimum deposit of \$250.

### Special Amenities

|  |              |
|--|--------------|
| Event Set-Up (if required)                     | \$100-\$1000 |
| Bartender Fee (off-site & circumstantial ONLY) | \$15         |

## **BUFFET STYLE**

### **STATIONS**

\$38/1 Hour or \$49/2

#### **Cold**

##### **Choice of**

Crudite ; fresh market vegetables , blue cheese , honey mustard or ranch

Hummus ; cucumber , herbs and oil

Fruit ; assorted of sliced fruit

#### **Salads**

##### **Choice of**

Green salad ; mixed greens , red onions , cucumbers , tomato with balsamic dressing

Cobb salad , mixed greens , tomato , red onions , avocado , bacon , blue cheese dressing

Quinoa salad , mixed greens , quinoa , asparagus , tomato , pickle cabbage , herbs vinaigrette

Storehouse salad ; romaine, tomato, red onions , blue cheese crumble, red peppers , pitta crutones , balsamic vinaigrette.

#### **Sides**

##### **Choice of**

Penne vodka ; parmesan cheese

Penne primavera ; seasonal vegetables , parmesan cheese , fresh herbs

Penne pesto ; lemon , parmesan cheese , fresh herbs

Mac and cheese , roasted panko breadcrumbs

Mashed Potatoes ; gravy on the side

Sweet mashed potatoes ; brown sugar

Roasted potatoes ; rosemary roasted potatoes

Roasted vegetables ; roasted seasonal vegetables , fresh herbs

#### **Proteins**

##### **Choice of**

Roasted chicken ; herbs roasted chicken breast , lemon butter sauce

Roasted turkey ; roasted turkey breast ( skin off boneless) gravy , cranberry sauce

Chicken francese ; lemon butter sauce , fresh herbs

Chicken marsala ; marsala wine sauce , fresh herbs

Shepherd's pie ; mashed potatoes , peas and diced carrots

Corned beef ; sliced corned beef and cabbage

Roasted tilapia ; herbs , lemon roasted

AFTER \$55 (adds to proteins )

Roasted Salmon ; orange glaze roasted salmon

Roasted cod fish ; miso glaze roasted cod

Shrimp scampi ; broiled jumbo shrimp in scampi sauce

Stuffed pork loin ; mozzarella cheese , spinach , peppers and finish it oreganata sauce

#### **VIP CARVING STATION ( adds \$20 to price )**

Prime Rib ; roasted prime rib of beef , Au jus , horseradish cream

Pepper crusted beef tenderloin ; Au jus , horseradish cream

BBQ Ribs ; chipotle BBQ or Smoked BBQ

## Desserts

Chocolate brownie  
Cheese cake  
Chocolate chip cookies  
Mini cupcakes  
Ice cream

### 1 Hour Pricing

\$38 per person  
1 Salad, 2 Sides, 1 protein

\$45 Per Person  
1 Salad, 2 Sides, 2 Protein, 1 Cake Option

\$55 Per Person  
1 Cold App, 2 Salad, 2 Sides, 2 Protein, 1 Dessert  
Option

\$69 Per Person  
2 Cold App, 2 Salad, 2 Sides, 1 Protein, 1 Carving  
station Choice, 2 Desserts

### 2 Hour Pricing

\$49 per person  
1 Salad, 2 Sides, 1 protein

\$59 Per Person  
1 Salad, 2 Sides, 2 Protein, 1 Cake Option

\$69 Per Person  
1 Cold App, 2 Salad, 2 Sides, 2 Protein, 1 Dessert  
Option

\$79 Per Person  
2 Cold App, 2 Salad, 2 Sides, 1 Protein, 1 Carving  
station Choice, 2 Dessert

## PLATTERS

( each platter will have 36 pieces )

\$65

Fruit platter; assorted of sliced fruit  
Crudit ; assorted vegetables with ranch dipping sauce  
Caprese skewers; mozzarella cheese ,cherry tomato ,basil and balsamic reduction  
Mozzarella sticks; with marinara sauce  
Margherita flatbread; tomato sauce , mozzarella cheese , herbs and oil  
Mini grilled cheese ; with tomato soup shooter  
Avocado toast ; crostini , chunks of avocado , red onions ,cilantro , lemon juice , salt  
Hummus toast ; crostini , hummus , cucumber , herbs and oil

\$80

Beef meatballs; marinara sauce  
Mac and Cheese croquettes; truffle aioli  
Chicken skewers; panko crusted with rosemary aioli  
Mushrooms arancini ; mushroom risotto croquettes with truffle aioli  
Storehouse flatbread; Swiss cheese , corned beef , mustard aioli , herbs and oil  
Storehouse wings; celery , carrots , blue cheese dressing choice of 2 sauces

\$95

Beef sliders ; cheddar cheese , crispy onions , BBQ sauce on a brioche  
Short Rib sliders ; pulled short rib , guinness glaze , coleslaw , pickle cabbage on a brioche  
Turkey sliders ; red wine pickle sweet potato ,red pepper ,pickle cabbage ,rosemary aioli  
Chicken slider ; cheddar cheese , LTO, chipotle aioli on a brioche  
Cocktail shrimp ; with cocktail sauce  
Steak skewers ; chipotle adobo marinade with chimichurri sauce  
Fish and chips skewers ; with tartar sauce

## PRE-FIXED MENU

\$35 per person  
( salad and appetizer will be serve family style )

### Salads

Choice of one

Green salad; mixed greens , tomato , cucumber , red onions with balsamic vinaigrette  
Storehouse salad; romaine , tomato , cucumber ,red peppers , blue cheese crumble ,balsamic vinaigrette.  
Quinoa salad; mix greens , asparagus, quinoa , tomato , pickle cabbage with herbs vinaigrette

### Appetizers

Choice of two

Brussels sprouts; same as the menu  
Storehouse wings ; same as the menu  
Margherita flatbread; same as the menu  
Storehouse flatbread; same as the menu  
Spin dip; same as the menu  
Chicken fingers; same as the menu  
Seasonal vegetables; same as the menu

### Entrees

(served individually) one per guess

Choice of tree

Storehouse burger  
Turkey burger  
Chicken blt  
Veggie burger  
Shepherds pie

For \$48 ( add on )

Choice of two salads, two appetizers

Additional to Choices Above.

### Appetizers

French onion  
Cream and vegetables  
Mac and cheese croquets

### Entrees

Steak and fries 8oz steak  
Shitake burger  
Market fish

# BEVERAGE OPTIONS

**\*\*1 hour open bar packages are available upon request**

**House Bar:** includes 2 select draught, 2 select bottled beers, well brand liquors, house wines, & non-alcoholic beverages

**Two Hours: \$30 per person**

**Three Hours: \$40 per person**

**Open Draught:** includes open draught, open 12oz bottled beers, mid-level brand liquors (such as Stolichnaya, Tanqueray, Bacardi, Jose Cuervo, Jack Daniels) house wines, & non-alcoholic beverages

**Two Hours: \$35 per person**

**Three hours: \$45 per person**

**Premium Open Draught:** includes open draught, open 12oz bottled beers, premium liquor brands (such as Grey Goose, Makers Mark, Patron, Johnnie Walker Black), all wines, & non-alcoholic beverages

**Two Hours: \$40 per person**

**Three Hours: \$50 per person**

**Consumption Package** (minimum 40 people guaranteed) All beverage charges based on consumption.