

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

1st floor: 18 bar seats, 12 tables, with a maximum capacity of 75

2nd 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 23rd Street New York, NY 10010

Phone: 212-243-8898

Email: 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 19.5% 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)	\$150

BUFFET STYLE

STATIONS

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

Cold

Choice of

Crudit ; 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

Storehouse salad; romaine, tomato, red onions, blue cheese crumble, red peppers, pitta croutons, 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 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)

\$75

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

\$90

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

\$110

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 sliders; cheddar cheese, LTO, chipotle aioli on a brioche
Cocktail shrimp; with a 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 served family style)

Salads

Choice of one

Green salad; mixed greens, tomato, cucumber, red onions with balsamic vinaigrette

Storehouse salad; romaine, tomato, cucumber, red peppers, Crumbled blue cheese, balsamic vinaigrette.

Couscous Salad; Arugula, Walnuts, Dry cranberries, Goat CHEESE, TOMATO, RED ONIONS with LEMON & HERB dressing

Appetizers

Choice of two

Brussels sprouts; same as the menu

Storehouse wings; same as the menu

Margherita flatbread; same as the menu

Spinach dip; same as the menu

Chicken fingers; same as the menu

Entrees

(served individually) one per guest

Choice of three

Storehouse burger

Turkey burger

Chicken blt

Caprese Veggie Burger

Shepherd's pie

For \$48 (add on)

Choice of two salads, two appetizers

Additional to Choices Above.

Appetizers

Broccoli & Couscous Soup

Mac and cheese croquettes

Entrees

Steak and fries 8oz steak

Roasted Chicken

Texas Burger

Fish & Chips

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: \$35 per person

Three Hours: \$45 per person

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

Two Hours: \$40 per person

Three hours: \$50 per person

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

Two Hours: \$45 per person

Three Hours: \$55 per person

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