



MONDRIAN
terrace

GRAMERCY PACKAGE

welcome to the terrace

overlooking the power corner of park avenue south and 30th street,
and with an abundance of natural light, this 2,900 square-foot space
(1,100 indoor / 1,800 outdoor) is perfect for your events...



GRAMERCY PACKAGE

welcome red, white,
& sparkling wines

one signature cocktail

3-hour premium open bar

reception display

passed hors d'oeuvres

your choice of 6 items, served for 1.5 hours



premium open bar

featuring

sobieski vodka

spring 44 gin

bacardi superior rum

jim beam whiskey

sauza tequila

sparkling wine

white wine

red wine

reception display

hummus

hummus
& peppadew peppers

baba ghanoush

mixed nuts

bread crostini & grissini

marinated olives

peperoncini

marinated provolone

grilled portobello mushrooms

harissa yogurt with cucumber

crispy chickpeas

add-ons

cheese board +10 per person
boucheron, piave, shropshire blue,
clothbound aged cheddar, camembert

charcuterie board +10 per person
speck, framani mortadella, sopresatta,
finochiona, murrays rosemary ham

avocado dip
+6 per person

passed hors d'oeuvres

select any 6

spicy cigars

brik pastry, spiced beef,
lebaneh, feta

mushroom truffle arancini

spanikopita

phyllo, spinach, feta,
sesame, oregano

crispy wonton tortellini

duck confit, plum agrodulce

avocado toast

pickled beets, spiced sunflower seeds

bone marrow beef tartare

pickled shallot, chive, chili

green falafel

tahini sauce, tabouleh,
beet-pickled fennel

lamb slider

feta, piquillo peppers,
harissa aioli, pickled shallots

beef slider

feta, piquillo peppers,
harissa aioli, pickled shallots

chef's selection

vegetarian sandwich

firefly chicken sandwich

spicy fried chicken,
dill pickles, harissa aioli

tuna tartine

orange, olive tapenade, lavash

gaeta olives

bulgarian feta, cucumber

wild caught lemon shrimp

smoked horseradish cocktail

the devils eggs

charmoula, crispy capers, cilantro

artichoke & parmesan crostini

fresh basil, lemon zest- i can describe
this further, it's a good one.

seared tuna cracker

harissa aioli, pickled mango,
quick cucumbers

lamb meatballs

spicy tomato, feta cheese,
pine nuts, naan

mini quiche tartlets

roasted pear, gorgonzola, walnuts

wild mushroom flatbread

roasted garlic, truffle, micro arugula

