

PARK AVENUE TAVERN

558 NEW ENGLAND AVE
WINTER PARK, FL 32789

(TEL) 321.972.1469

EVENT SPACE

The Barrel Room: 30-40 guests



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

[parkavetavern](https://www.instagram.com/parkavetavern)

www.parkavenuetavern.com

LET US HOST YOUR NEXT UNFORGETTABLE EVENT

Park Avenue Tavern is the quintessential American bar and restaurant. Located in the heart of Winter Park, FL, Park Avenue Tavern centers around a combination of classic elegance and over the top hospitality. Operated by IGC Hospitality, the team behind other noteworthy NYC and FL venues such as Refinery Rooftop, Parker & Quinn, The Wilson, Margie's, and O'Toole's Way, Park Avenue Tavern proudly serves as the local favorite to the area's vibrant community.

The restaurant has a private dining/event space that can be reserved for corporate or social events called The Barrel Room.

Park Avenue Tavern is open for lunch, brunch, & dinner, and is the perfect place for after work drinks.



RESERVATION PACKAGES

TAVERN \$395 10-15 guests

MEATBALL SLIDERS tomato sauce, ricotta

CHICKEN SLIDERS american, b+b pickles, park sauce

BEEF SLIDERS american, b+b pickles, park sauce

FLATBREAD SAMPLER margherita and pepperoni

CAPRESE SKEWERS bocconcini, cherry tomato, basil

PARK \$695 16-25 guests

MEATBALL SLIDERS tomato sauce, ricotta

CHICKEN SLIDERS american, b+b pickles, park sauce

BEEF SLIDERS american, b+b pickles, park sauce

FLATBREAD SAMPLER margherita and pepperoni

BBQ CHICKEN SKEWERS smokey bbq sauce

ARANCINI parmesan

CAPRESE SKEWERS bocconcini, cherry tomato, basil

Please submit all orders 72 hours in advance. If you would like to host an event on shorter notice, please don't hesitate to reach out to see what accommodations can be made.

Platters not replenished. Dessert Platters available.

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RESERVATION PACKAGES cont.

HANNIBAL SQUARE \$995 25-35 guests

MEATBALL SLIDERS tomato sauce, ricotta

CHICKEN SLIDERS american, b+b pickles, park sauce

BEEF SLIDERS american, b+b pickles, park sauce

FLATBREAD SAMPLER margherita and pepperoni

BBQ CHICKEN SKEWERS smokey bbq sauce

ARANCINI parmesan

CAPRESE SKEWERS bocconcini, cherry tomato, basil

CHERMOULA SHRIMP preserved lemon relish

VEGETABLE SPRING ROLLS sweet chili sauce

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RECEPTION DISPLAYS

MEZZE BOARD

+\$8 PER PERSON

hummus, tzatziki, grilled pita bread, crudités, marinated olives, feta

ARTISANAL CHARCUTERIE

+\$12 PER PERSON

accoutrements, artisanal bread + crostini

FARMSTEAD CHEESE

+\$12 PER PERSON

accoutrements, artisanal bread + crostini

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FAMILY-STYLE DINNER

Served family-style for the whole table. All menu choices must be pre-ordered.
Minimum of 12 guests / Maximum of 40 guests.

APPETIZERS choose 3 for the table

BURRATA seasonal fruit, toasted hazelnuts, olive oil

HOUSE CHIPS gorgonzola, caramelized onions

CAJUN SHRIMP TACOS grilled pineapple, slaw, avocado, pickled onions, chili

HUMMUS sunflower, dukka, crispy chickpeas

BUFFALO CHICKEN DIP buttermilk, dill crème fraîche, crispy chips

MARGHERITA FLATBREAD tomato sauce, basil, mozzarella

SALAD mesclun, fennel, red onion, parmesan, tomato, lemon-truffle vinaigrette

MAINS choose 3 for the table, served with a chef's selection of vegetables

HANGER STEAK espresso rub, peppercorn sauce

MARKET FISH OF THE DAY butter beans, basil pesto

SALMON salsa rosa, charred lemon

PAT'S ROASTED CHICKEN tequila jalapeño cream sauce

PORK MEDALLIONS bourbon apple cider reduction

RIGATONI tomato sauce, ricotta

DESSERT choose 2 for the table, served with tea and coffee

BROWN SUGAR CHEESECAKE new york style

FRESH SEASONAL FRUIT

MACAROONS AND TRUFFLES

FAMILY-STYLE BRUNCH

Served family-style for the whole table. All menu choices must be pre-ordered.
Minimum of 12 guests / Maximum of 40 guests.

FOR THE TABLE

a selection of morning goods served on boards and platters for the table

FRESH SEASONAL FRUIT

PASTRIES

BAGELS cream cheese and butter

MAINS choose 3 for the table

SMOKED SALMON PLATTER cream cheese, red onions, capers, mixed greens

CHICKEN + WAFFLE fried chicken, honey butter, mike's hot honey

FRITATTA goat cheese, spinach, red onion, peppers

SMASHED AVOCADO TOAST tomato, chili, cilantro, charred lime

NUTELLA FRENCH TOAST maple cream cheese, banana, berries, maple syrup

EGGS BENEDICT canadian bacon, hollandaise, english muffins

ON THE SIDE choose 3 for the table

BREAKFAST POTATOES

FRIES

NUESKE'S BACON

BREAKFAST SAUSAGE

MKT LETTUCE

OPEN BAR PACKAGES

BEER & WINE 2 hours: \$50 PER PERSON | 3 hours: \$60 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TIER ONE 2 hours: \$70 PER PERSON | 3 hours: \$90 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

PREMIUM LIQUORS
(includes items such as: ALB, Tito's, Spring
44, Gin Lane, Cazadores, Jaja, Aldez Blanco,
Bacardi, Spiced Rum, Dark Rum, Jack Daniels,
Jameson, Makers Mark, Great Jones, Old
Forester, Bulleit, Dewar's, Sazerac Rye)

TIER TWO 2 hours: \$80 PER PERSON | 3 hours: \$100 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TOP SHELF LIQUORS
(includes items such as: Grey Goose, Ketel One,
Bombay Sapphire, Hendricks, Aged Bacardi Spirits,
Casamigos, Patron, Don Julio Blanco,
JW Black, Sagamore Rye, Hudson, Woodford)
Select classic cocktails included:
Old Fashioneds and Margaritas

ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP
ADD AGED TEQUILA (REPO/ANEJO : NO CLASE/1942) +25PP

BRUNCH 2 hours: \$30 PER PERSON

MIMOSAS

BLOODY MARYS

TAX & GRATUITY NOT INCLUDED.

SPECIFIC BRANDS SUBJECT
TO AVAILABILITY.

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