

PARK AVENUE TAVERN

99 PARK AVE, NEW YORK, NY 10016

(212) 867-4484

EVENT SPACES

The Back Lounge - 35 guests

The Barrel Room - 100 guests

The PATio - outdoor space
weather dependent



part of IGC Hospitality
www.igchospitality.com

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

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EVENTS AS UNFORGETTABLE AS NEW YORK CITY

Park Avenue Tavern is the quintessential American bar and restaurant. Located steps away from Grand Central Station, Park Avenue Tavern centers around a combination of classic New York City elegance and over the top hospitality. Operated by In Good Company Hospitality, the team behind other noteworthy NYC venues such as Refinery Rooftop, Parker & Quinn & The Wilson, Park Avenue Tavern proudly serves as the local favorite to the area's vibrant business community as well as the Murray Hill and Park Avenue residents. The center island bar is the focal point to a vibrant dining and bar scene enhanced by the large windows providing expansive views of Park Avenue. The restaurant has 2 private dining or event spaces that can be reserved for corporate or social events including The Barrel Room which features self-pouring beer taps build into each of its 6 large leather booths. Park Avenue Tavern is open for lunch, brunch, & dinner, and serves a late night dining menu until 1 am, from Tuesday through Saturday.



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EVENT PACKAGES

THE PARK AVE PACKAGE

cocktail reception + buffet

\$225++ PER PERSON

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES

SIGNATURE COCKTAIL FEATURED AT THE BAR

3 HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

CANAPES your choice of 6 items served for 1 hour

BUFFET served for 1 hour

THE NYC PACKAGE

cocktail reception

\$180++ PER PERSON

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES

SIGNATURE COCKTAIL FEATURED AT THE BAR

3 HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

CANAPES your choice of 6 items served for 1 hour

OPEN BAR PACKAGES

BEER + WINE 2 hours: \$50 per person | 3 hours: \$60 per person

DRAFT + BOTTLED BEER / WINES BY THE GLASS

domestic and imported select house red, white, rosé, + prosecco

PREMIUM 2 hours: \$70 per person | 3 hours: \$90 per person

DRAFT + BOTTLED BEER / DOMESTIC + IMPORTED

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

PREMIUM LIQUORS

(includes items such as: ALB, Tito's, Spring 44, Gin Lane, Cazadores, Jaja, Milagro, Bacardi, Jack Daniels, Jameson, Jim Beam, Makers Mark, Great Jones, Bulleit, Dewar's) **brands subject to availability*

SELECT CLASSIC COCKTAILS INCLUDED: Old Fashioneds and Margaritas

TOP SHELF 2 hours: \$80 per person | 3 hours: \$100 per person

DRAFT + BOTTLED BEER / DOMESTIC + IMPORTED

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

TOP SHELF LIQUORS

(includes items such as: Grey Goose, Ketel One, Bombay Sapphire, Hendricks, Aged Bacardi Spirits, Casamigos blanco/reposado, Patron Blanco/reposado, Don Julio blanco, JW Black, Angel's Envy, Hudson bourbon/rye, Bushmills) **brands subject to availability*

SELECT CLASSIC COCKTAILS INCLUDED: Old Fashioneds and Margaritas

BRUNCH 2 hours: \$30 per person

MIMOSAS + BLOODY MARYS

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RESERVATION PACKAGES

PLEASE SUBMIT ALL ORDERS 48 HOURS IN ADVANCE
PLATTERS ARE NOT REPLENISHED

PACKAGE 1 \$395 (10-12 guests)

CHEESEBURGER SLIDER park sauce, american cheese, pickles

ARANCINI RISOTTO BALLS basil tomato sauce

FRIED CHICKEN SLIDER spicy aioli, slaw, bacon

CAPRESE SKEWERS fresh mozzarella, grape tomatoes, cucumber, basil, balsamic glaze, evoo

PACKAGE 2 \$695 (15-20 guests)

CHEESEBURGER SLIDER park sauce, american cheese, pickles

ARANCINI RISOTTO BALLS basil tomato sauce

FRIED CHICKEN SLIDER spicy aioli, slaw, bacon

MEATBALL SLIDER pomodoro sauce, parmesan

CAPRESE SKEWERS fresh mozzarella, grape tomatoes, cucumber, basil, balsamic glaze, evoo

FLATBREADS margherita and pepperoni

PACKAGE 3 \$895 (25-30 guests)

CHEESEBURGER SLIDER park sauce, american cheese, pickles

VEGETABLE SPRING ROLLS sweet chili sauce

ARANCINI RISOTTO BALLS basil tomato sauce

FRIED CHICKEN SLIDER spicy aioli, slaw, bacon

MEATBALL SLIDER pomodoro sauce, parmesan

CAPRESE SKEWERS fresh mozzarella, grape tomatoes, cucumber, basil, balsamic glaze, evoo

FLATBREADS margherita and pepperoni

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DISPLAY PLATTERS

UPGRADE YOUR PACKAGE WITH THESE ELEVATED
DISPLAY PLATTERS + BOARDS

PLEASE SUBMIT ALL ORDERS 48 HOURS IN ADVANCE
PLATTERS ARE NOT REPLENISHED

CHARCUTERIE BOARD +\$12 per person

three cured artisan meats, cornichon, mustard, crostini

CHEESE BOARD +\$12 per person

three aged artisan cheeses, grapes, preserves, crackers

CRUDITÉS +\$8 per person

raw market vegetables, ranch dressing

FRUIT PLATTER +\$8 per person

seasonal fresh fruit cuts

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RECEPTION DISPLAY

\$50 PER PERSON | one hour

An elevated display of bite sized crudités, grilled & marinated vegetables, fruit, cheese, charcuterie, breads, and spreads to graze and stimulate your appetite.

ANTIPASTO

MARINATED OLIVES olive oil, garlic, herbs, lemon

CRUDITÉS raw market vegetables, ranch dressing

ROASTED PEPPERS

MARINATED ARTICHOKEs olive oil, garlic, herbs

FETA olive oil, mint, fennel seeds

GRILLED ZUCCHINI & SQUASH olive oil, aleppo pepper

MARINATED SUN-DRIED TOMATOES olive oil, thyme

BREADS & SPREADS

ARTISAN BREADS grilled pita, focaccia, crackers

TZATZIKI yogurt, cucumber, garlic, lemon, herbs

SMOKED CARROT HUMMUS crispy chickpeas, olive oil, fresnos

WHIPPED RICOTTA olive oil, black pepper

CHEESE, CHARCUTERIE, & FRUIT

CHARCUTERIE 3 cured artisan meats, cornichon, mustard

CHEESE 3 aged artisan cheeses, grapes, preserves

FRUIT seasonal fresh fruit cuts

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PASSED HORS D'OEUVRES

\$30 PER PERSON select 6 | \$40 PER PERSON select 8 | one hour

SEAFOOD

SEARED TUNA sesame seeds, rice cracker, red pepper jam, citrus aioli

SMOKED SALMON cucumber, herb cream cheese, micro greens

TUNA POKE cucumber, ponzu, sesame seeds, aioli

CEVICHE white fish, lime, avocado aioli, parmesan frico

BLUE CRAB BRUSCHETTA orange aioli, pickled fresnos, parsley, crostini

CAJUN SHRIMP cracker, chipotle aioli, mango salsa

VEGETABLE

MINI ELOTE SKEWER aioli, lime, cotija

MAC 'N' CHEESE SPOON tomato, micro greens

BURRATA rosemary focaccia, salsa crudo, vincotto

IMPOSSIBLE CHICKEN BAO buffalo

BANG BANG CAULIFLOWER sweet chili

BANG BANG BROCCOLI peanut sauce

MEAT

STEAK crostini, au poivre sauce

CHICKEN SKEWER bourbon bbq sauce

ROAST BEEF horseradish cream, chives

BULGOGI STYLE BEEF SKEWER cilantro, aioli

PASTRAMI marble rye crostini, sauerkraut, 1000 island

PROSCIUTTO & MELON vincotto, evoo

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STATIC STATIONS served for one hour
our static stations are interactive stations attended by our team

MASHED POTATO BAR \$12 PER PERSON

MASHED POTATOES with toppings
(gravy, bacon, cheese, sour cream, edible waffle bowls)

SLIDERS \$30 PER PERSON please select 2

CHEESEBURGER pickle, burger sauce

BUTTERMILK FRIED CHICKEN hot honey, slaw

PULLED PORK korean bbq, scallions

BAO impossible fried chicken, hoisin, cucumber

FRY BAR \$30 PER PERSON please select 2

CHICKEN TENDERS hot sauce, ranch dressing

BEEF + CHICKEN EMPANADAS chimichurri

VEGETABLE SPRING ROLLS sweet chili sauce

FRIES + TATER TOTS cheese sauce

FALAFEL garlic dip

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CHEF STATIONS served for one hour

CARVINGS \$30 PER PERSON please select 2

PRIME RIB gravy, horseradish cream

ROASTED PORK apple jam, gravy

WHOLE ROASTED LEG OF LAMB salsa verde

CIDER BRINED TURKEY bread stuffing, gravy

CARVING SIDES \$9 PER PERSON

GRILLED ASPARAGUS

ROASTED CAULIFLOWER

FINGERLING POTATOES

MASHED POTATOES

PENNE PASTA \$22 PER PERSON please select 2 sauces

VODKA - MARINARA - PESTO - GARLIC + BUTTER

TACO BAR \$22 PER PERSON please select 2

BEEF - CHICKEN - FISH - BLACK BEAN

slaw, salsa, cheese, sour cream, guacamole, corn tortillas

SEAFOOD BAR

STANDARD \$35 PER PERSON

OYSTERS & CHILLED SHRIMP

mignonette, tabasco, cocktail sauce, lemon

PREMIUM \$55 PER PERSON

OYSTERS, CHILLED SHRIMP, CRAB CLAWS, TUNA POKE, & LOBSTER

mignonette, tabasco, cocktail sauce, lemon

UPGRADE YOUR SEAFOOD BAR

MINI LOBSTER SLIDERS \$25 PER GUEST

CRISPY TUNA POKE TACOS \$25 PER GUEST

SUSHI BAR \$55 PER PERSON served for 3 hours, minimum of 50 guests

seasonal selection of classic sushi rolls (chopsticks, wasabi, soy + ginger)

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BUFFET

\$80 PER PERSON | one hour

SALAD please select one | additional salads +\$12 per person per item

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

SPINACH green apple, blue cheese, almond, crispy shallot, balsamic

CAESAR romaine, parmesan crisp, croutons, traditional dressing

PASTA please select one | additional pastas +\$15 per person per item

CAVATAPPI PRIMAVERA seasonal vegetables, evoo, parmesan

BAKED ZITI basil, tomato, mozzarella

RIGATONI puttanesca style, tomato, olives, capers

ROTINI alfredo sauce, diced tomato, scallions

MAIN please select two | additional mains +\$18 per person per item

FLANK STEAK peppercorn sauce

HANGER STEAK red wine butter

SKIRT STEAK chimichurri

ROASTED CHICKEN salsa verde

GRILLED CHICKEN BREAST greek style, lemon, oregano, evoo

FRIED CHICKEN BREAST bourbon glaze

COD piccata sauce

PAN SEARED SALMON dill hollandaise

MAHI-MAHI buerre blanc

TRUFFLE FRIED RICE corn, peas, mushroom, soy, scallions

SINGAPORE NOODLES curry, carrot, peppers, bean sprouts, garlic, onions, soy

SIDES please select one | additional sides +\$10 per person per item

GRILLED ASPARAGUS

ROASTED CAULIFLOWER

MASHED POTATOES

CRISPY MARBLE POTATOES

ENHANCE YOUR BUFFET WITH ONE OF OUR
CHEF ATTENDED OR STATIC STATIONS

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BRUNCH BUFFET

\$60 PER PERSON | one hour

CONTINENTAL

ASSORTED PASTRIES

MINI BAGELS whipped cream cheese

SEASONAL FRUIT + BERRIES

SMOKED SALMON tomato, red onion, caper

HOT

HANGER STEAK lazy eggs, red butter

CHICKEN & WAFFLE hot honey

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

NUESKE'S BACON

BEVERAGES

COFFEE & TEA

FRESH JUICES

OMELETTE STATION +\$30 PER PERSON

CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS

cheese, black forest ham, scallions, tomato, mushrooms, chives

WAFFLE BAR +\$30 PER PERSON

HOT WAFFLES MADE IN FRONT OF YOUR GUESTS

whipped cream, maple syrup, chocolate syrup, caramel syrup, nutella, peanut butter, jams + jellies, nuts, fresh berries, bananas

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BREAKFAST BUFFET

\$60 PER PERSON | one hour

CONTINENTAL

ASSORTED PASTRIES, MUFFINS, & CORNBREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT CUTS

YOGURT BAR toppings and condiments

HOT

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

NUESKE'S BACON

BREAKFAST TURKEY SAUSAGE

BEVERAGES

COFFEE & TEA

FRESH JUICES

OMELETTE STATION +\$30 PER PERSON

CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS

cheese, black forest ham, scallions, tomato, mushrooms, chives

WAFFLE BAR +\$30 PER PERSON

HOT WAFFLES MADE IN FRONT OF YOUR GUESTS

whipped cream, maple syrup, chocolate syrup, caramel syrup, nutella, peanut butter, jams + jellies, nuts, fresh berries, bananas

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FAMILY-STYLE DINNER

\$65++ PER PERSON

Served family-style for the whole table
All menu choices must be pre-ordered

FOR THE TABLE

GRILLED SOURDOUGH whipped butter

FIRST

please select 2

SMOKED CARROT HUMMUS crispy chickpeas, fresnos, grilled naan bread

FRIED CALAMARI marinara, charred lemon

MEATBALLS tomato sauce, parmesan, grilled baguette

BURRATA TOAST rosemary, focaccia bread, prosciutto, balsamic glaze

TAVERN SALAD mixed greens, lemon truffle vinaigrette, grape tomatoes, shaved fennel,
red onions, parmigiano-reggiano

MAINS

please select 3, served with a chef selection of vegetables for the table

ROASTED CHICKEN mango coulis

HANGER STEAK red wine butter, rosemary, thyme

VEGETARIAN QUINOA CROQUETTES chipotle vegan aioli

ROASTED ATLANTIC SALMON sweet chili sauce

COD baked, buerre blanc, capers

DESSERT

BROWN SUGAR CARAMEL CHEESECAKE

FAMILY-STYLE BRUNCH

\$55++ PER PERSON

Served family-style for the whole table
All menu choices must be pre-ordered

FOR THE TABLE

PASTRIES, MUFFINS, & CORNBREAD

SEASONAL FRUIT CUTS

MAINS please select 3

VEGETABLE FRITTATA peppers, onions, tomatoes, spinach, goat cheese

BEC SANDWICH bacon, scrambled egg, american cheese, plain bagel

FRENCH TOAST sliced brioche, berry compote, bananas foster, ny syrup

SMOKED SALMON sliced tomatoes, red onions, cucumbers, capers, mixed greens, lemon

AVOCADO TOAST whole wheat, roasted cherry tomatoes, pickled onions

EGGS FLORENTINE sautéed spinach, tomatoes, poached eggs, hollandaise

SIDES please select 2

BREAKFAST POTATOES

BREAKFAST TURKEY SAUSAGES

NUESKE'S BACON

MKT SALAD

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DESSERT DISPLAYS & STATIONS

served for one hour

upgrade your package with these elevated dessert display platters & boards

MACARONS & CHOCOLATE TRUFFLES \$15 PER PERSON

french macarons, artisan chocolates

COOKIES & BROWNIES \$15 PER PERSON

house-made chocolate chip cookies, chocolate brownies

PICK & MIX CANDY BAR \$18 PER PERSON

jars of candy and bags for guests to fill

S'MORES STATION \$18 PER PERSON

marshmallow, graham crackers, hershey's candy, reese's candy

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