

TRADEMARK

bar + kitchen

38 WEST 36TH STREET
NEW YORK, NY 10018
(646) 858.2320

Standing Cocktail Style: 150 guests
Seated Dinner: 70 guests
Square Footage: 2,080



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

[trademarknyc](https://www.instagram.com/trademarknyc)
www.trademarktaste.com

EVENTS AS UNFORGETTABLE AS NEW YORK CITY

Located in the Garment District, Trademark bar + kitchen is surrounded by centuries of rich, New York and fashion industry history. The approachable American Bistro's menu is laced with signatures that are featured alongside lighter twists on affordable steakhouse classics for lunch, dinner, and brunch services. Pair your meal with a thoughtfully crafted cocktail or rotating selection of beer and wine.

The space boasts semi-private, intimate booths and romantic archways leading into a charming dining room centered around an island bar. Trademark is conveniently located between Grand Central Terminal and Penn Station and is just a stone's throw from Madison Square Garden, Macy's, and the Empire State Building.

Trademark is operated by IGC Hospitality, the team behind other notable NYC venues such as Park Avenue Tavern, Parker & Quinn, Refinery Rooftop, O'Toole's Way, and The Wilson.





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EVENT PACKAGES

THE MANHATTAN 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 MIDTOWN 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

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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

RESERVATION PACKAGES

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

PACKAGE 1 \$395 (10-12 guests)

HUMMUS pickle, chili, radish, cucumber

SPINACH & ARTICHOKE ARANCINI saffron mayo, grana padano

WHIPPED RICOTTA soft herbs, charred bread

SHISHITOS citrus sea salt

PACKAGE 2 \$695 (15-20 guests)

SPINACH & ARTICHOKE ARANCINI saffron mayo, grana padano

HUMMUS pickle, chili, radish, cucumber

SHISHITOS citrus sea salt

FRIED CHICKEN SLIDER shredded cabbage, remoulade, hot honey

BEEF SLIDER american cheese, house sauce, pickles

GUACAMOLE & CHIPS pickle fresno, cilantro

PACKAGE 3 \$995 (25-30 guests)

SPINACH & ARTICHOKE ARANCINI saffron mayo, grana padano

HUMMUS pickle, chili, radish, cucumber

SHISHITOS citrus sea salt

FRIED CHICKEN SLIDER shredded cabbage, remoulade, hot honey

BEEF SLIDER american cheese, house sauce, pickles

GUACAMOLE & CHIPS pickle fresno, cilantro

QUINOA FALAFEL soft ricotta, mint, sweet peppers

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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

GRILLED PIQUILLO PEPPERS

MARINATED ARTICHOKEs olive oil, garlic, herbs

FETA olive oil, mint, fennel seeds

GRILLED ZUCCHINI olive oil, aleppo pepper

BREADS & SPREADS

ARTISAN BREADS grilled pita, focaccia, crackers

TZATZIKI yogurt, cucumber, garlic, lemon, herbs

HUMMUS chickpea, tahini, garlic, cumin, olive oil

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

PASSED HORS D'OEUVRES

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

SEAFOOD

LOBSTER SALAD rice crackers, radish

SALMON TARTARE avocado mousse, potato chips

SHRIMP SKEWERS preserved lemon sauce

SPICY TUNA ROLLS avocado, cucumber, rice

CRAB WONTONS miso duck sauce

MAHI MAHI CRISPY TACOS salsa verde, shredded cabbage

VEGETABLE

CHICKPEA SALAD crispy pita, cilantro

FOREST MUSHROOMS soft ricotta, truffle oil, toast

CHILLED TOMATO BASIL SALAD tarragon crème fraîche

CHICKEN FRIED MUSHROOM hoisin, scallions

BANG BANG CAULIFLOWER sweet chili

BANG BANG BROCCOLI peanut sauce

MEAT

HANGER STEAK chimichurri, aioli, pickled fresno

BBQ CHICKEN cippolini onions, shishitos

FLANK STEAK crispy garlic, tomato, balsamic reduction

DUCK BREAST confit shallots, spiced jam, rosemary focaccia

LAMB SHOULDER mint pesto, whipped goat cheese, pickled peppers

CHORIZO smashed avocado, soft feta, arugula

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STATIC STATIONS

served for one hour

our static stations are interactive stations attended by our team

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

BRUSSELS SPROUTS sweet & sour sauce

FINGERLINGS caramelized onions, parsley

ROASTED MKT VEGETABLES persillade sauce

GREEN BEANS garlic, shallot, lemon, almonds

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

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BUFFET

\$80 PER PERSON | one hour

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

HOUSE fennel, tomato, red wine, shallot vinaigrette

KALE CAESAR parmesan, croutons, radish, creamy caesar vinaigrette

ARUGULA red onion, parmesan, tomato, lemon vinaigrette

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

PASTA FARFALLE seasoned vegetables, basil pesto, grana padano

PENNE meatballs, crushed tomato, stracciatella

RIGATONI bolognese, soft ricotta, grana padano

CAMPANELLE cheesy pasta gratin, grana padano, pangrattato

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

FLANK STEAK romesco, grilled scallions, jus

PORK TENDERLOIN apple mustard, house rub

SKIRT STEAK salsa verde, anchovies, mint

FRENCHED CHICKEN BREAST lemon butter, cherry peppers

GRILLED CHICKEN BREAST chimichurri

FRIED CHICKEN fricassee sauce, fresh herbs

SEARED COD chimichurri, buerre fondue

SALMON green olive, crushed tomato, herb butter

PAN SEARED MAHI-MAHI lemon caper butter, sage

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

PAN ROASTED GREEN BEANS chili garlic sauce, scallions

ROASTED BABY CARROTS soy, butter, honey, chives

FRIED BRUSSELS SPROUTS sweet chili, fish sauce

DUCK FAT FINGERLING POTATOES lemon, soft herbs

**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, MUFFINS, & CORNBREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT

SMOKED SALMON tomato, red onion, capers

HOT

HANGOVER HASH

CHICKEN & WAFFLE hot honey

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

BACON

BEVERAGES

COFFEE & TEA

FRESH JUICES

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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

BREAKFAST BUFFET

\$60 PER PERSON | one hour

CONTINENTAL

ASSORTED PASTRIES, MUFFINS, & CORNBREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT

YOGURT BAR toppings and condiments

HOT

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

BACON

BREAKFAST SAUSAGE

BEVERAGES

COFFEE & TEA

FRESH JUICES

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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

FAMILY-STYLE DINNER

\$65++ PER PERSON

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

FOR THE TABLE

PULL APART BREAD whipped butter

FIRST please select 2

MEATBALLS crushed tomato, lemon, basil

HUMMUS pickled chili, roasted chickpeas, pita bread

BURRATA tomato jam, basil, charred bread

WHIPPED FETA pepita, dukka, shishos, hot honey, crusty bread

CRISPY FISH TACOS mahi mahi, avocado salsa, cilantro, radish

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

BRICK CHICKEN cherry peppers, lemon butter sauce, thyme

HANGER STEAK bordelaise sauce, herb butter

RISOTTO seasonal vegetables, grana padano, soft herbs

PAN SEARED SALMON lemon butter, tarragon, asparagus, capers

RIGATONI BOLOGNESE house-made pasta, soft ricotta, grana padano

DESSERT

COOKIES & CREAM salted caramel gelato

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FAMILY-STYLE BRUNCH

\$55++ PER PERSON

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

FOR THE TABLE

MINI PASTRIES, MUFFINS, & MINI BAGELS

SEASONAL FRUIT CUTS

MAINS please select 3

FRIED CHICKEN & WAFFLES hot honey, soft butter

FRITTATA seasonal vegetables, aged cheese, soft herbs

FRENCH TOAST berries, banana, maple syrup

HANGER STEAK bordelaise sauce, garlic herb butter

LUMACHE PASTA sweet italian sausage, peppers, arrabiata sauce, grana padano

SHORT RIB HASH sweet italian peppers, duck fat onions, potatoes

SIDES please select 2

BREAKFAST POTATOES

BREAKFAST SAUSAGES

BACON

MKT LETTUCES tomato, cucumbers, fennel, shallots, red wine vinaigrette

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DESSERT DISPLAYS & STATIONS

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 served for one hour

jars of candy and bags for guests to fill

S'MORES STATION \$18 PER PERSON served for one hour

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

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