

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



part of IGC Hospitality
www.igchospitality.com

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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 EMPIRE

cocktail reception + buffet

\$225++ PER GUEST

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR TIER 2 OPEN BAR

ANTIPASTI, BREADS, & SPREADS

CANAPES your choice of 6 items served for 1 hour

BUFFET served for 1 hour

THE BIG APPLE

cocktail reception

\$180++ PER GUEST

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR TIER 2 OPEN BAR

ANTIPASTI, BREADS, & SPREADS

CANAPES your choice of 6 items served for 1 hour

UPGRADES

CHARCUTERIE +12 per guest | 3 cured artisan meats, cornichon, mustard crostini

CHEESE +12 per guest | 3 aged artisan cheeses, grapes, preserves, crackers

FRESH FRUIT +8 per guest | seasonal fresh fruits



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OPEN BAR PACKAGES

BEER + WINE

2 hours: \$50 per guest | 3 hours: \$60 per guest

SELECT DRAFT + BOTTLED BEER / WINES BY THE GLASS

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

TIER 1

2 hours: \$70 per guest | 3 hours: \$90 per guest

SELECT DRAFT + BOTTLED BEER / DOMESTIC + IMPORTED WINES BY THE GLASS

select house red, white, rosé, + prosecco

PREMIUM LIQUORS

(includes items such as: Albany, Tito's, Spring 44, Bombay Sapphire, Bacardi, Cazadores, Milagro, Illegal Mezcal, Jim Beam Bourbon, Great Jones Bourbon/Rye, Makers Mark Bourbon, Jack Daniels, Jameson)

**brands subject to availability*

SELECT CLASSIC COCKTAILS INCLUDED: Old Fashioned, Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma

TIER 2

2 hours: \$80 per guest | 3 hours: \$100 per guest

SELECT DRAFT + BOTTLED BEER / DOMESTIC + IMPORTED WINES BY THE GLASS

select house red, white, rosé, + prosecco

TOP SHELF LIQUORS

(includes all Tier 1 liquors and 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 Fashioned, Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma

BRUNCH 2 hours: \$35 per guest

MIMOSAS - BLOODY MARYS - BELLINIS

MOCKTAIL BAR 2 hours: \$25 per guest | 3 hours: \$35 per guest

TWO HOUSE-CRAFTED MOCKTAILS, SOFT DRINKS, & JUICES

UPGRADES

Add Single Malt Scotch (12 Year) +25pp

Add Aged Tequila (Repo/Anejo : No Clase/1942) +25pp

Add Espresso Martinis +20pp

Add (1) house crafted mocktail +10pp

Add (1) signature cocktail +15pp

Add self serve coffee & tea +10pp



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RESERVATION PACKAGES

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

PAT DOWNTOWN PACKAGE \$395 (10-12 guests)

CHEESEBURGER SLIDER park sauce, american cheese, pickles (18 pieces)

ARANCINI RISOTTO BALLS basil tomato sauce (24 pieces)

FRIED CHICKEN SLIDER spicy aioli, slaw, bacon (18 pieces)

CAPRESE SKEWERS fresh mozzarella, grape tomatoes, cucumber, basil, balsamic glaze (24 pieces)

PAT MIDTOWN PACKAGE \$695 (15-20 guests)

CHEESEBURGER SLIDER park sauce, american cheese, pickles (24 pieces)

ARANCINI RISOTTO BALLS basil tomato sauce (36 pieces)

FRIED CHICKEN SLIDER spicy aioli, slaw, bacon (24 pieces)

MEATBALL SLIDER pomodoro sauce, parmesan (24 pieces)

CAPRESE SKEWERS fresh mozzarella, grape tomatoes, cucumber, basil, balsamic glaze (36 pieces)

FLATBREAD TIER margherita and pepperoni (1 tier)

PAT UPTOWN PACKAGE \$995 (25-30 guests)

CHEESEBURGER SLIDER park sauce, american cheese, pickles (36 pieces)

VEGETABLE SPRING ROLLS sweet chili sauce (48 pieces)

ARANCINI RISOTTO BALLS basil tomato sauce (48 pieces)

FRIED CHICKEN SLIDER spicy aioli, slaw, bacon (36 pieces)

MEATBALL SLIDER pomodoro sauce, parmesan (36 pieces)

CAPRESE SKEWERS fresh mozzarella, grape tomatoes, cucumber, basil, balsamic glaze (36 pieces)

FLATBREAD TIER margherita and pepperoni (2 tier)

DISPLAY PLATTERS

UPGRADE YOUR PACKAGE WITH THESE ELEVATED DISPLAY PLATTERS & BOARDS

CHARCUTERIE +12 per guest / 3 cured artisan meats, cornichon, mustard crostini

CHEESE BOARD +12 per person / 3 aged artisan cheeses, grapes, preserves, crackers

CRUDITÉS +8 per person / raw market vegetables, ranch

SEASONAL FRESH FRUIT CUTS +8 per person



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RECEPTION DISPLAY

\$50 PER GUEST
served for 1 hour

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

ANTIPASTI

MARINATED OLIVES olive oil, garlic, herbs, lemon

CRUDITÉ'S raw market vegetables, ranch dressing

ROASTED PEPPERS

MARINATED ARTICHOKE'S 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 GUEST select 6 | \$40 PER GUEST select 8 | served for 1 hour

FROM THE SEA

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

FROM THE GARDEN

MINI ELOTE CUP 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

MINI QUINOA PATTY vegan avocado aioli, romaine lettuce, aleppo pepper (vegan)

FROM THE LAND

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

These are un-manned stations attended and replenished by our front of house team - served for 1 hour

SLIDERS \$25 PER GUEST, please select two | upgrade with fries or tater tots +10 PP

PULLED PORK
korean BBQ, scallions

BUTTERMILK FRIED CHICKEN
hot honey, slaw

CHEESEBURGER
american cheese, black pepper mayo, pickle

IMPOSSIBLE FRIED CHICKEN
hoisin, cucumber (vegan)

POTATO BAR \$25 PER GUEST

MASHED POTATOES WITH A SELECTION OF TOPPINGS
gravy, bacon, cheese, sour cream, served in edible waffle bowls

CRISPY TACOS \$25 PER GUEST, please select two

CHICKEN | **BEEF** | **POTATO** | **HAM & CHEESE**
salsa, cheese, cream, lime

PIZZA BAR \$25 PER GUEST, please select two

hand stretched and stone baked
MARGHERITA | **PROSCIUTTO** | **BUFFALO CHICKEN**

PASTA BAR \$25 PER GUEST, please select two sauces

penne pasta
VODKA SAUCE | **MARINARA** | **PESTO** | **GARLIC + BUTTER**



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CHEF STATIONS

These stations are manned and attended by a chef for an interactive experience served for 1 hour

CARVING \$35 PER GUEST please select two

PRIME RIB gravy, horseradish sauce

WHOLE ROASTED LEG OF LAMB salsa verde

CIDER BRINED TURKEY bread stuffing, gravy

ROASTED PORK apple jam, gravy

CARVING SIDES \$10 per guest, per item

ROASTED FINGERLING POTATOES

GREEN BEANS

ROASTED VEGETABLE MEDLEY

MASHED POTATOES

SUSHI \$65 PER GUEST | SERVED FOR THREE HOURS | MINIMUM OF 50 GUESTS

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

RAW BAR

STANDARD \$35 per guest

OYSTERS AND CHILLED SHRIMP

mignonette, tabasco, cocktail sauce, lemon

PREMIUM \$55 per guest

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

mignonette, tabasco, cocktail sauce, lemon

UPGRADE YOUR RAW BAR

mini lobster rolls +\$25 per guest

crispy tuna poke tacos +\$25 per guest

TACO CART \$35 PER GUEST please select two

CHICKEN

|

BEEF

|

PORK

|

MUSHROOM

corn tortillas - salsa, cheese, crema, lime

NYC STREET HOT DOGS \$35 PER GUEST

NATHAN'S BEEF HOT DOGS

martin's potato rolls, crispy onions, yellow mustard, ketchup



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LUNCH & DINNER BUFFET

\$85 PER GUEST | Attended by an event staff member
served for 1 hour

SALAD please select one | additional salads +\$12 per guest 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 guest 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 guest 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 beurre blanc

TRUFFLE FRIED RICE corn, peas, mushroom, soy, scallions (vegan)

SINGAPORE NOODLES curry, carrot, peppers, bean sprouts, garlic, onions, soy (vegan)

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

GRILLED ASPARAGUS

ROASTED CAULIFLOWER

MASHED POTATOES

CRISPY MARBLE POTATOES



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BRUNCH BUFFET

\$75 PER GUEST | attended by an event staff member
served for 1 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

BREAKFAST BACON

BEVERAGES

COFFEE & TEA

FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

OMELETTE STATION +\$35 PER GUEST

CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS
cheese, black forest ham, scallions, tomato, mushrooms, chives

WAFFLE BAR +\$30 PER GUEST

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

\$65 PER GUEST | attended by an event staff member served for 1 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

BREAKFAST BACON

BREAKFAST SAUSAGE

BEVERAGES

COFFEE & TEA

FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

OMELETTE STATION +\$35 PER GUEST

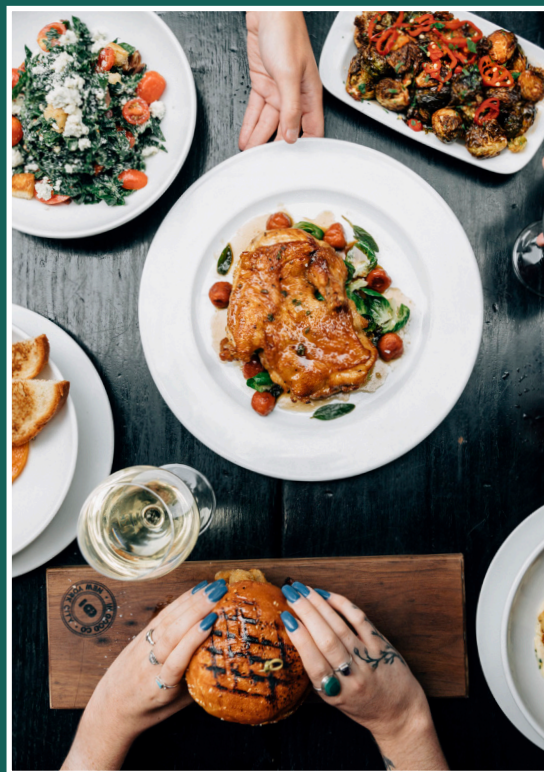
CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS

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

WAFFLE BAR +\$30 PER GUEST

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 LUNCH & DINNER

\$75 PER GUEST

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

FOR THE TABLE

GRILLED SOURDOUGH whipped butter

SALAD

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

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

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

CAULIFLOWER RISOTTO coconut milk, roasted fava beans, shaved fennel, cucumber, chipotle vegan aioli, toasted pumpkin seeds (vegan)

DESSERT

BROWN SUGAR CARAMEL CHEESECAKE



FAMILY-STYLE BRUNCH

\$65 PER GUEST

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 SAUSAGE

BREAKFAST BACON

MARKET SALAD

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DESSERTS

These are un-manned stations and displays replenished by our front of house staff

MACARONS & CHOCOLATE TRUFFLES \$15 PER GUEST

french macarons, artisan chocolates

COOKIES & BROWNIES \$15 PER GUEST

house-made chocolate chip cookies, chocolate brownies

PICK & MIX CANDY BAR \$18 PER GUEST

jars of candy and bags for guests to fill

S'MORES BOARD \$18 PER GUEST

marshmallow, graham crackers, Hershey's candy, Reese's candy

PLEASE INQUIRE ABOUT OUR BESPOKE GELATO PACKAGES
FOR GROUPS OF 50 OR MORE

NIGHT CAPS \$10 PER GUEST
COFFEE & TEA

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