



63 West 38th Street
New York, NY 10018
Refinery Hotel



(646) 846-9063

Seated 30
Cocktail Style 70



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

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

www.winniesnyc.com

EVENTS AS UNFORGETTABLE AS NEW YORK CITY

Winnie's Jazz Bar is the heartbeat and soul of New York City's Garment District & Bryant Park neighborhood and features local live music. Located within Refinery Hotel, Winnie's Jazz Bar is an intimate space that focuses on bespoke cocktails from world-class mixologists and offers an extensive American Whiskey and Scotch selections. Winnie's Jazz Bar pays homage to the entrepreneurial spirit and glamour of a bygone era when women and men wore fashionable hats and style was refined and elegant. Winnie's namesake, Winifred T. McDonald operated a cafe and "tea salon" in the 1920s & '30s to service the fashionable 5th Avenue crowd that was inhabiting and shopping in the thriving Garment District.

Winnie's Jazz Bar hosts nightly jazz performances and the experience is tailored, sophisticated, and unique – just like Winnie herself!

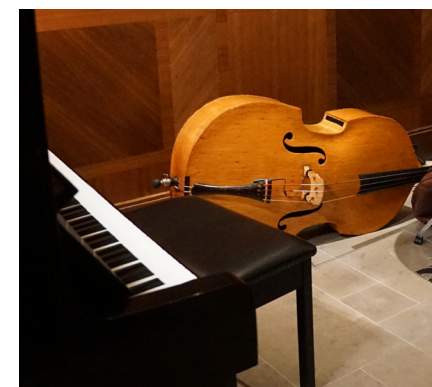
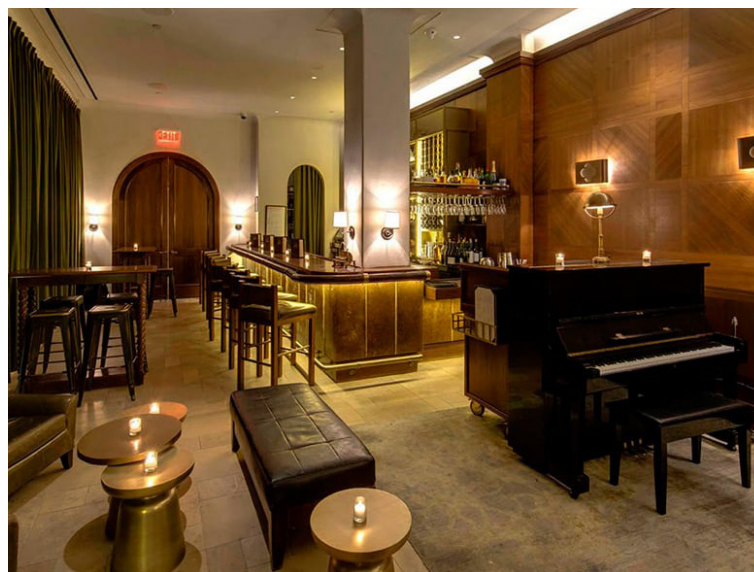
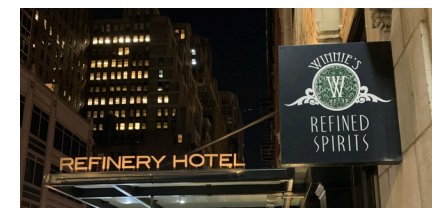






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EVENT PACKAGES

THE DUKE COCKTAIL & RECEPTION DISPLAY | \$150 PER GUEST

DRINKS

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

ANTIPASTI, BREADS, & SPREADS

PASSED HORS D'OEUVRES your choice of four items served for one and a half hours

THE ELLA COCKTAIL RECEPTION | \$125 PER GUEST

DRINKS

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

PASSED HORS D'OEUVRES your choice of four items served for one and a half hours



UPGRADES

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

CHEESE +12 per guest / three aged artisan cheeses, grapes, preserves, crackers

FRESH FRUIT +8 per guest / seasonal fresh cuts





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OPEN BAR PACKAGES

TIER ONE two hours: \$70 PER GUEST | three hours: \$90 PER GUEST

SELECT 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, Bombay Sapphire, Bacardi, Cazadores, Milagro, Illegal Mezcal, Jim Beam Bourbon, Great Jones Bourbon/Rye, Makers Mark Bourbon, Jack Daniels, Jameson) *brands subject to availability

Includes select classic cocktails such as: Old Fashioned, Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma

TIER TWO two hours: \$80 PER GUEST | three hours: \$100 PER GUEST

SELECT DRAFT & BOTTLED BEER

domestic and imported

WINES BY THE GLASS

select house red, white,
rosé, and prosecco

TOP SHELF LIQUORS

(includes all Tier 1 Premium Liquors + Ketel One, Grey Goose, Hendricks, Bacardi, Patron (Blanco & Reposado), Don Julio Blanco, Angel's Envy Bourbon, Hudson Bourbon, Bulleit Bourbon, JW Black, Bushmills) *brands subject to availability

Includes select classic cocktails such as: Old Fashioned, Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma

MOCKTAIL BAR two hours: \$25 PER GUEST | three hours: \$35 PER GUEST

TWO HOUSE-CRAFTED MOCKTAILS, SOFT DRINKS, & JUICES

BRUNCH two hours: \$35 PER GUEST

MIMOSAS

|

BLOODY MARYS

|

BELLINIS

UPGRADES

ADD SINGLE MALT SCOTCH (12 YEAR) +25PP

ADD AGED TEQUILA (REPO/AÑEJO: NO CLASE/1942) + 25PP

ADD ESPRESSO MARTINIS +20PP

ADD ONE HOUSE-CRAFTED MOCKTAIL +10PP

ADD ONE SIGNATURE COCKTAIL +15PP

ADD SELF SERVE COFFEE & TEA +10PP



Instagram Facebook [winniesjazzbar](#)

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RESERVATION PACKAGES

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

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

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber (one bowl)

FLATBREAD TIER (1 TIER) margherita - pepperoni - biana

BEEF SLIDERS american cheese, pickle, secret sauce (24 pieces)

FRIED CALAMARI fried jalapenos, tartar sauce, marinara sauce, lemons (one bowl)

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

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber (one bowl)

FLATBREAD TIER (1 TIER) margherita - pepperoni - biana

BEEF SLIDERS american cheese, pickle, secret sauce (36 pieces)

FRIED CALAMARI fried jalapenos, tartar sauce, marinara sauce, lemons (one bowl)

CHICKEN WINGS bbq and buffalo sauce, miso ranch (36 pieces)

SHISHITO PEPPERS ramen spiced, miso ranch (one bowl)

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

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber (two bowl)

FLATBREAD TIER (2 TIERS) margherita - pepperoni - biana

BUTTERMILK FRIED CHICKEN hot honey, slaw (48 pieces)

BEEF SLIDERS american cheese, pickle, secret sauce (48 pieces)

FRIED CALAMARI fried jalapenos, tartar sauce, marinara sauce, lemons (one bowl)

CHICKEN WINGS bbq and buffalo sauce, miso ranch (48 pieces)

SHISHITO PEPPERS ramen spiced, miso ranch (one bowl)

DISPLAY PLATTERS

UPGRADE YOUR PACKAGE WITH THESE
ELEVATED DISPLAY PLATTERS

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

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

CRUDITÉS +8 per guest / raw market vegetables, ranch

SEASONAL FRESH FRUIT CUTS +8 per guest



RECEPTION DISPLAY

\$50 PER GUEST | Served for one hour

AN ELEVATED DISPLAY OF BITE SIZED CRUDITÉS, GRILLED & MARINATED VEGETABLES, FRUIT, CHEESE, CHARCUTERIE, BREADS, AND SPREADS TO GRAZE AND STIMULATE YOUR APPETITE.

ANTIPASTI

MARINATED OLIVES olive oil, garlic, herbs, lemon

MARINATED ARTICHOKEs olive oil, garlic, herbs

GRILLED PIQUILLO PEPPERS

CRUDITÉS raw market vegetables, ranch

FETA olive oil, mint, fennel seeds

GRILLED ZUCCHINI

MARINATED SUN-DRIED TOMATOES olive oil, thyme

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 BOARD three cured artisan meats, cornichon, mustard

CHEESE BOARD three aged artisan cheeses, grapes, preserves

SEASONAL FRESH FRUIT CUTS

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PASSED HORS D'OEUVRES

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

FROM THE SEA

SEARED TUNA garlic aioli, fresno, rice cracker

MARINATED SHRIMP SKEWERS garlic, chili, cilantro

HAMACHI CRUDO soy, yuzu, yukon potato chips

CRAB TOASTS garlic aioli, pumpernickel crostini

LOBSTER SALAD cabbage slaw, old bay mayo, pickled red onion, served in spoons

FROM THE GARDEN

BUFFALO CAULIFLOWER SKEWERS buffalo sauce, miso ranch

CARROT "LOX" everything whipped goat cheese, pumpernickel crostini

FRIED ARTICHOKEs basil pesto, mayo, parmesan

BUFFALO IMPOSSIBLE FRIED CHICKEN scallions (vegan)

TOFU SATAY SKEWERS thai curry tahini sauce, cilantro (vegan)

WATERMELON SKEWERS lime syrup, mint, spiced salt (vegan)

FROM THE LAND

SEARED DUCK BREAST spiced ricotta, fig jam, crostini

BBQ PULLED PORK sweet potato chip, slaw, chives, cheese



CHICKEN PIBIL pickled onion, lettuce, queso fresco, crispy tortilla

SEARED STEAK romesco, aioli, garlic chips, crostini

LAMB KOFTA bell pepper, sriracha, goat cheese

CHICKEN LIVER PATE crispy sage, crostini



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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 **HOUSE-MADE FOCACCIA** olive oil, balsamic

FIRST please select two

CREAMY SPINACH DIP naan bread, pita chips

FRIED CALAMARI passata sauce, aioli, fresnos, scallions, lemon

FLATBREADS house selection

MEZZE PLATTER heirloom baby carrots, zucchini, eggplant, asparagus, hummus, tzatziki, citrus olives, naan

SALAD

BABY ARUGULA, TOMATO, RED ONION, PEPITAS, PARMESAN

MAINS please select three, served with a chef selection of sides for the table

BRICK CHICKEN lemon butter sauce

SEARED TERIYAKI SALMON

GRILLED HANGER STEAK cowboy butter

PENNE PRIMAVERA seasonal vegetables, baby arugula, parmesan



GARDEN RISOTTO mushrooms, green peas, squash, zucchini, carrots, parmesan

WILD RICE BOWL (vegan) tofu, sesame seeds, shaved carrots, bell peppers, cabbages, kale, scallions, radishes, fresh cilantro, tahini-soy sauce

DESSERT

CHOCOLATE LAYER CAKE chocolate ganache, strawberries



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FAMILY-STYLE BRUNCH

\$65 PER GUEST | served family-style for the whole table, all menu choices must be pre-ordered

FOR THE TABLE MINI PASTRIES, MUFFINS, CORNBREAD, AND FRUIT CUPS

MAINS please select three

SCRAMBLED EGGS creme fraiche, chives

FRENCH TOAST berries, whipped cream

SMOKED SALMON BOARD tomato, red onion, cucumber, capers, cream cheese, lemon, plain bagel

AVOCADO TOAST smashed avocado, sun-dried tomato, toasted sourdough

WAFFLE WITH FRIED CHICKEN bacon butter, maple syrup

VEGETABLE FRITTATA market salad

SIDES please select two



BREAKFAST POTATOES

BREAKFAST SAUSAGES

BREAKFAST BACON

MARKET SALAD house dressing



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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 STATION \$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

self-serve coffee and tea station with to go cups +\$10 per guest



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