

# Events

AT

**CITY WINERY**  
NEW YORK CITY



# WELCOME TO THE NEW HOME OF *City Winery New York*

*Our waterfront venue, just steps from Chelsea Market and the Highline, has two floors with 15,000 square feet of event space, floor to ceiling windows, and river and sunset views. City Winery New York offers fully-customizable event space for events from 20 to 1,000 guests.*

## ***THE VENUE***

Two Floors, 8 event spaces  
Front door drop-off access  
Tables, chairs, china, flatware, napkins  
Riedel stemware  
Professional Event Staff

## ***CURATED CULINARY EXPERIENCES***

In-house winery featuring award-winning City Winery wines  
Full premium bar and international wine list  
Full-service craft coffee and espresso bar  
Fully customizable culinary menus

## ***PRODUCTION***

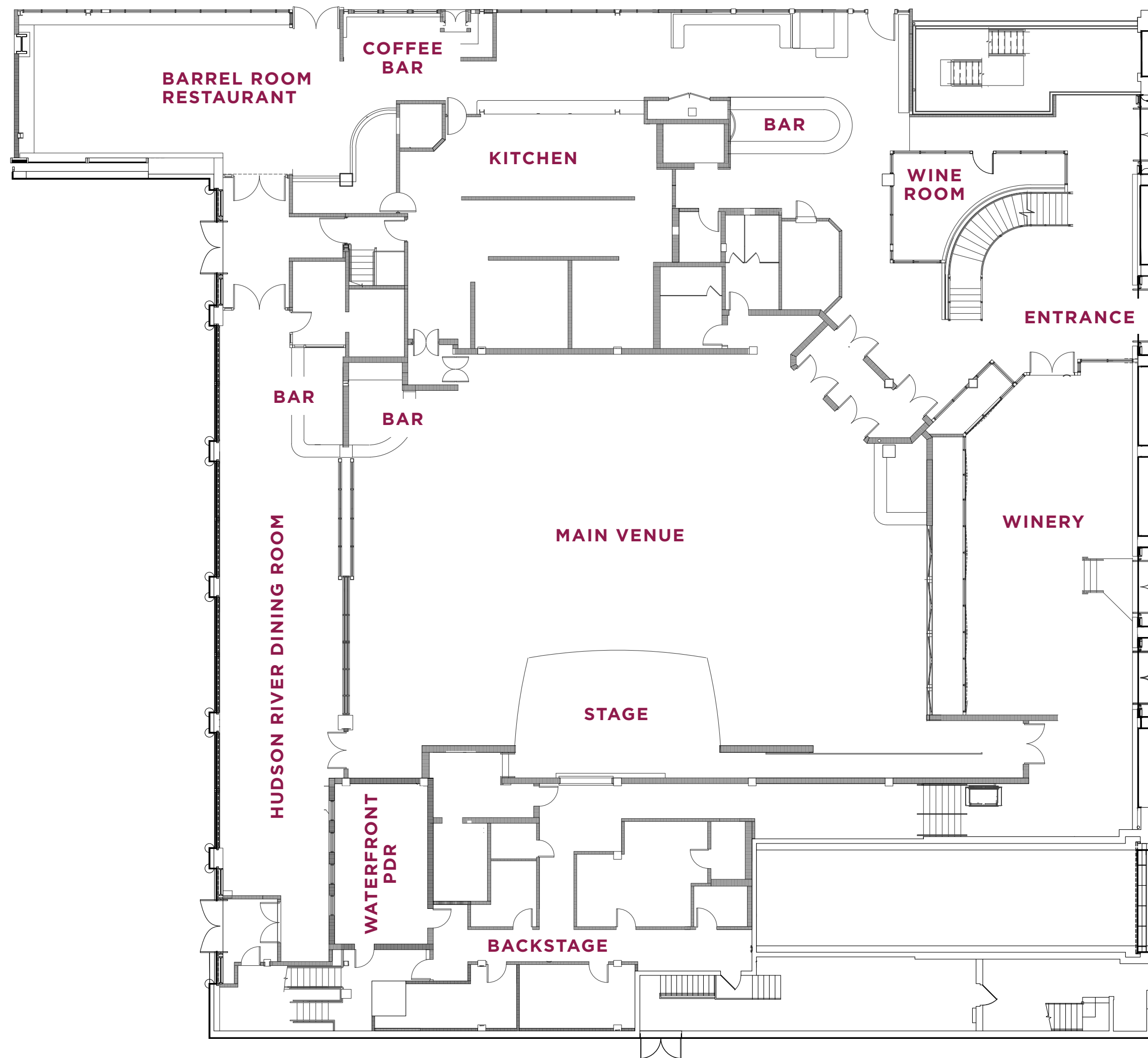
Permanent and removable staging  
VIP | Talent management  
Green Rooms and Hospitality services  
Loading Dock  
State-of-the-art Audio Visual service

## ***ACCESS TO CITY WINERY'S IN-HOUSE EXPERTS***

Winemakers  
Sommeliers  
Executive Chefs  
Technical Director  
Hospitality Event Director  
Programming Director



# River Level



## ***RIVER LEVEL BUYOUT***

450 Seated/ 675 Cocktail Reception

Celebrate in Urban Luxury with three distinct spaces. Our River Level is fully-customizable; the following rooms can be combined or each can be enjoyed on its own.

## ***MAIN VENUE***

350 Seated / 450 Reception

- State-of-the-art AV system
- Built in stage
- 2 full-service bars

## ***HUDSON RIVER DINING ROOM***

75 Seated / 100 Reception

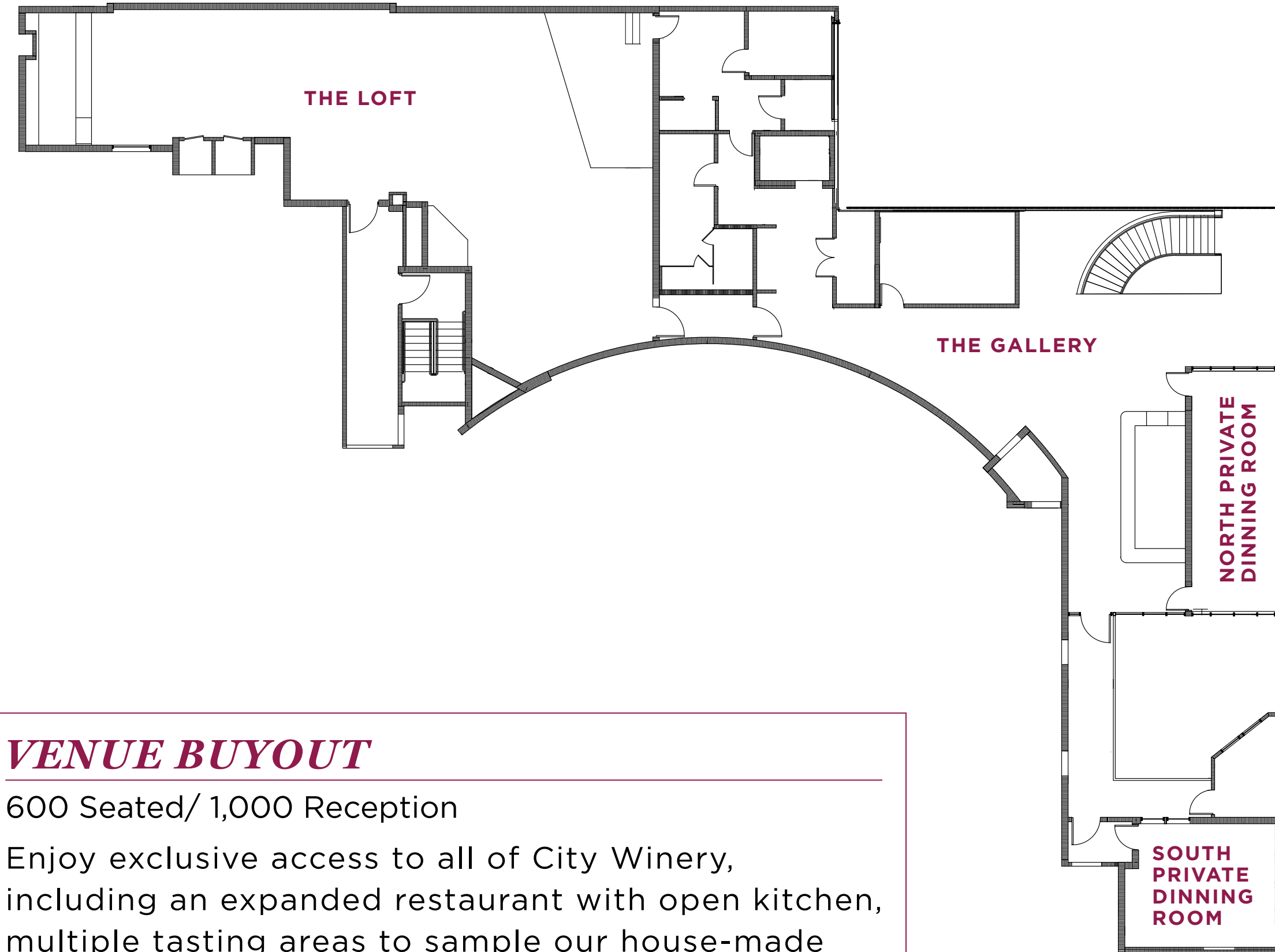
- Prime Hudson River and sunset views
- Floor-to-ceiling glass windows overlooking the Hudson River

## ***BARREL ROOM***

40 Seated / 50 Reception

- Includes a tasting bar, wood oven, pizza bar and coffee bar
- Prime Hudson River views
- Floor-to-ceiling windows

# Mezzanine Level



## VENUE BUYOUT

600 Seated/ 1,000 Reception

Enjoy exclusive access to all of City Winery, including an expanded restaurant with open kitchen, multiple tasting areas to sample our house-made wine, a wood-fired pizza bar, and a full-service craft coffee and espresso bar. Floor-to-ceiling glass windows offer sweeping skyline, river and sunset views, highlighting our prime waterfront location.

## MEZZANINE LEVEL

150 Seated/ 225 Cocktail Reception

The Mezzanine level offers four intimate spaces with bar service and AV capabilities, perfect for smaller gatherings.

## THE LOFT

150 Seated / 175 Cocktail Reception

- Removable stage
- State-of-the-art AV
- Full-service bar
- Dedicated greenroom

## THE GALLERY

50 Cocktail Reception

- Full-service bar
- Rotating art created by Musicians

## PRIVATE DINING ROOMS *north & south*

20 Seated

Our two private dining rooms overlook our winery State-of-the-art AV



# Reception Menus

## PASSED HORS D'OEUVRES

\$35 per person per hour (select six)

**CURRY CAULIFLOWER** pomegranate, herb gremolata

**JERK CHICKEN SKEWERS**

**SPICY CHICKEN MEATBALLS**

**GRILLED STEAK CROSTINI** romesco, garlic chips

**ZUCCHINI FRIES** roasted tomato sauce

**BURRATA CROSTINI** spicy tomato jam, aged balsamic, micro basil

**VEGETABLE SPRING ROLLS**

**MARINATED GRILLED SHRIMP**

**MINI LOBSTER ROLLS**

## FLATBREAD STATION

\$20 per person (select three)

**MARGHERITA** san marzano tomato sauce, buffalo mozzarella, basil

**VEGETABLE** chef's Selection of seasonal vegetables

**PROSCIUTTO AND BURRATA** burrata, sliced prosciutto, red onion, black olive, fresh arugula, EVOO

**WILD MUSHROOM AND CHICKEN** roasted mushroom medley, caramelized onion, zucchini, pulled chicken, Gournay cheese, white truffle oil

**HOT HONEY** espositos sweet sausage, salumeria, bellise pepperoni, fresh mozzarella, mikes hot honey, and basil

## CHEESE & CHARCUTERIE

\$25 per person

chef's selection of cheese & meat, fresh fruit, roasted nuts, seasonal jam, & honey

## SLIDER STATION

\$25 per person (select three)

**CHEESEBURGER** roasted shallot aioli

**FRIED CHICKEN** pickle, honey mustard

**BBQ BEEF** jicama slaw

**PULLED PORK** grilled pineapple

**PORTOBELLO MUSHROOM** rosemary aioli

**CRAB CAKE** chipotle tartar

**GRILLED VEGGIE** pesto mayo

**GRILLED CHICKEN** brie, tomato jam

**BLT** applewood bacon, little gem, heirloom tomato

**MEATBALL** nonna's tomato sauce, mozzarella

## TAPAS STATION

\$35 per person (select four)

**PATATAS BRAVAS** smoked paprika aioli

**GARLIC SHRIMP** piquillo olive oil

**LAMB MEATBALL** whipped feta

**PORK SHOULDER** cauliflower puree, roasted apple

**SLICED STEAK** roasted potatoes, chimichurri

**SHRIMP & CHORIZO** white beans

**WATERMELON & GOAT CHEESE** arugula, lemon basil vinaigrette

**CURRY CAULIFLOWER** pomegranate, almonds, yogurt sauce



# Crush Menu

**\$95 PER PERSON** — menu includes soft drinks and iced teas

## FIRST COURSE

select one

**BURRATA** fresh fig, arugula, prosciutto, aged balsamic vinaigrette

**KALE CAESAR SALAD** **v** creamy caesar, housemade croutons, shaved parmesan, baby kale, cherry tomatoes

**MUSHROOM AND GOAT CHEESE RISOTTO BALLS** grilled porcini, portobello, arrabbiata, grated parmesan

**MODERN WEDGE** candied bacon, buttermilk dressing, blue cheese, hard egg cured, tomato, radish, chive

**BABY SPINACH SALAD** smoked bacon, chopped hard boiled egg, crispy onions, sweet onion vinaigrette

**MIXED LETTUCES SALAD** **v** heirloom radish, rainbow carrots, goat cheese, marcona almonds

**ROASTED MUSHROOM RAGOUT** grilled focaccia, madeira mushroom jus, burrata

### AVAILABLE SELECTION FOR AN ADDITIONAL \$8 PER PERSON

**LOBSTER COBB SALAD** baby bib lettuce, crispy pancetta, egg, heirloom tomato, tarragon ranch

**HAMACHI CRUDO** citrus oil, aleppo chili, kumquat

**STEAK TARTARE** classic tartare

## ENTRÉES

select two, City Winery to include a silent vegetarian option

**RATATOUILLE WITH BAKED POLENTA** roasted portabella mushrooms, broccolini, ratatouille vegetables, grated parmesan

**DECONSTRUCTED RAVIOLI** roasted butternut squash, prosciutto, apple, sage

**SEARED SALMON** charred lemon, beurre blanc, and broccolini

**ROASTED CHICKEN BREAST** polenta, wild mushroom, cippolini

**BRAISED BEEF SHORT RIB** hoisin-bourbon jus, whipped potatoes, carrots, ginger

**BRANZINO** parsnip puree, blood orange, fennel, arugula

**SPRING CHICKEN** mint and sweet pea puree, white wine poached carrots, and lemon gremolata

### AVAILABLE SELECTION FOR AN ADDITIONAL \$12 PER PERSON

**PACIFIC HALIBUT ALA NAGE** coconut lime risotto, mango relish

**HUDSON VALLEY ANGUS SIRLOIN** roasted rosemary, garlic potato

## DESSERT COURSE

select one

**DARK CHOCOLATE MOUSSE** mint whipped cream, cocoa- nib

**JR'S CLASSIC CHEESECAKE** grand marnier soaked luxardo cherries, whipped cream



# Seated Brunch Menu

**\$55 PER PERSON** — menu includes soft drinks and iced teas

## FIRST COURSE

select one

**YOGURT PARFAIT** honey, cashews, fresh fruit

**AVOCADO TOAST** whipped avocado, radish, alfalfa sprouts, pickled red onion, mixed green salad

**KALE CAESAR SALAD** creamy Caesar dressing, croutons, cherry tomatoes, parmesan

**STRAWBERRY SALAD** red onion, goat cheese, strawberry, lemon poppy vinaigrette

## SECOND COURSE

select two

**NUTELLE FRENCH TOAST** Nutella spread, fresh whipped cream, strawberry jam, fresh strawberry

**BLUEBERRY LEMON PANCAKES** lemon mascarpone, blueberry port jam

**SEASONAL FRITTATA** season preparation, breakfast potato

**TAYLOR HAM EGG AND CHEESE** brioche bun, American cheese, ketchup, over easy eggs, breakfast potato

**SHRIMP AND GRITS** creamy grits, Cajun shrimp, red pepper Romanesco

**SHORT RIB HASH** braised short rib, over easy eggs, hollandaises

**CITY WINERY BENEDICT** English muffin, slab bacon, poached egg, sriracha hollandaise





# Brunch Reception Stations

## CURED SALMON STATION

**\$35 per person**

| New York bagels, lox, cream cheese, grilled onions  
| capers, tomatoes, dill

## GRANOLA STATION

**\$15 per person**

| granola, fresh seasonal fruit, honey vanilla yogurt  
| assorted nuts

## FRENCH TOAST STATION

**\$20 per person**

| fresh seasonal fruit, whipped cream  
| assorted syrups, Nutella

## AVOCADO TOAST STATION

**\$30 per person**

| pickled red onion, alfalfa sprouts, chilled poached lobster,  
| corn, tomato, bacon, jalapeno, cheddar cheese





# Enhancements

## FAMILY STYLE SIDES

additional \$5 per person

| **CW BRUSSEL SPROUTS** v fried, molasses vinaigrette, feta

| **CW FRIES** herb-seasoned house fries

## FAMILY STYLE FLATBREADS

additional \$8 per person

| **MARGHERITA** san marzano tomato sauce, buffalo mozzarella, basil

| **VEGETABLE** v chef's selection of seasonal vegetables

| **PROSCIUTTO AND BURRATA** v burrata, sliced prosciutto, red onion, black olive, fresh arugula, EVOO

| **HOT HONEY** espositos sweet sausage, salumeria, bellise pepperoni, fresh mozzarella, mikes hot honey, and basil

## CHEESE & CHARCUTERIE BOARD

additional \$15 per person

## FAMILY STYLE DESSERTS

additional \$8 per person

| **CHEF'S SELECTION** assorted petit fors





# Beverage Packages

## BEER & WINE PACKAGE

City Winery Red Wine, White Wine, Rosé Wine, Sparkling Wine  
Assorted Craft beer, Soft Drinks, and Juice

2 HOURS **\$50 per person**

3 HOURS **\$60 per person**

4 HOURS **\$70 per person**

## CLASSIC BEVERAGE PACKAGE

City Winery Red Wine, White Wine, Rosé Wine, Sparkling Wine  
Assorted Craft beer, Soft Drinks, and Juice

Ketel One Vodka, Citadelle Gin, Plantation White Rum, Bribon Blanco Tequila,  
Four Roses Bourbon, Teacher’s Scotch, Old Overholt Dry Rye

2 HOURS **\$60 per person**

3 HOURS **\$70 per person**

4 HOURS **\$80 per person**

## RESERVE BEVERAGE PACKAGE

City Winery Red Wine, White Wine, Rosé Wine, Sparkling Wine,  
Assorted Craft beer, Soft Drinks, and Juice

Titos Vodka, Bombay Sapphire Gin, Bacardi White Rum, Plantation Dark Rum,  
El Tesoro Tequila Blanco, Banhez Joven Mezcal, Knob Creek Bourbon,  
Knob Creek Rye, Monkey Shoulder Scotch, Pierre Ferrand 1840 Cognac

2 HOURS **\$70 per person**

3 HOURS **\$80 per person**

4 HOURS **\$90 per person**

## GRAND CRU BEVERAGE PACKAGE

City Winery Red Wine, White Wine, Rosé Wine, Sparkling Wine,  
Assorted Craft beer, Soft Drinks, and Juice

Grey Goose Vodka, Hendricks Gin, Bank Rum 5 Island,  
Banks Rum 7 Golden Age, Don Julio Blanco Tequila, Del Maguey Mezcal,  
Maker’s Mark Bourbon, Basil Hayden’s Dark Rye,  
Glenmorangie Scotch Single Malt 10 Year, Courvoisier Cognac VSOP

2 HOURS **\$80 per person**

3 HOURS **\$90 per person**

4 HOURS **\$100 per person**

## ENHANCEMENTS

### BOTTLED WATER UPGRADE (EXISTING BAR PACKAGE)

S. Pellegrino Sparklin Natural Mineral Water  
Aqua Panna Natural Mineral Water

### SIGNATURE COCKTAIL UPGRADE

Choice of 2 City Winery Signature Cocktails that match the  
bar package selections

### MOCKTAILS

Choice of 2 City Winery Signature Mocktails

### NON ALCOHOLIC BEVERAGE PACKAGE

Soft Drinks, Juice, Coffee, and Tea

\*additional taxes and fees may apply



# Wine Experiences

**WINE PROFESSIONAL** included with all wine experiences

## WINE PAIRING

**\$20 per person**

Tasting of 3 City Winery wines (3 oz pour each)  
paired with each course

## WINE AND FLATBREAD PAIRING

**\$75 per person**

**GUEST COUNT MINIMUM** 15 people

**HOURS** 60 minutes

Cheers with a glass of Sparkling Wine to kick off the event

Tasting of 5 City Winery wines paired with specifically  
crafted flatbreads served family style

## WINE AND CHEESE PAIRING

**\$80 per person**

**GUEST COUNT MINIMUM** 15 people

**HOURS** 60 minutes

Cheers with a glass of Sparkling Wine to kick off the event

Tasting of 5 City Winery wines paired with the chef's selection  
of Artisanal Cheese served family style

## THE BLENDING EXPERIENCE

**\$250 per person**

**GUEST COUNT MINIMUM** 15 people

**HOURS** 90 minutes

Begin with a Winery Tour and Sparkling Wine toast

Overview of the blending process and the wines that will be blended

Interactive Group Blending Experience  
(Groups of 4 people or Groups of 8 people)

Post-blending reception with City Winery wines,  
and 4 tray passed Hors D'Oeuvres

Prize for group that blends the best wine (determined by the winemaker)





*contact us*

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