

BLACK TAP

CRAFT BURGERS & BEER

45 W 35TH STREET, NEW YORK, NY 10001

EVENT PACKAGES

EVENTS@BLACKTAPNYC.COM

CAN I KICK IT? YES YOU CAN!

One of our sweet spots at Black Tap is hosting over-the-top events. With throwback hits, our signature downtown New York street style, and a menu that goes beyond our award-winning burgers and CrazyShake® milkshakes to the perfect mix of beers and killer cocktails, we definitely don't disappoint. Each unique space is available to host any and all parties from a celebratory event, to an intimate gathering, to a corporate affair. We can accommodate groups of many sizes and offer a wide variety of event packages.

EVENTS@BLACKTAPNYC.COM



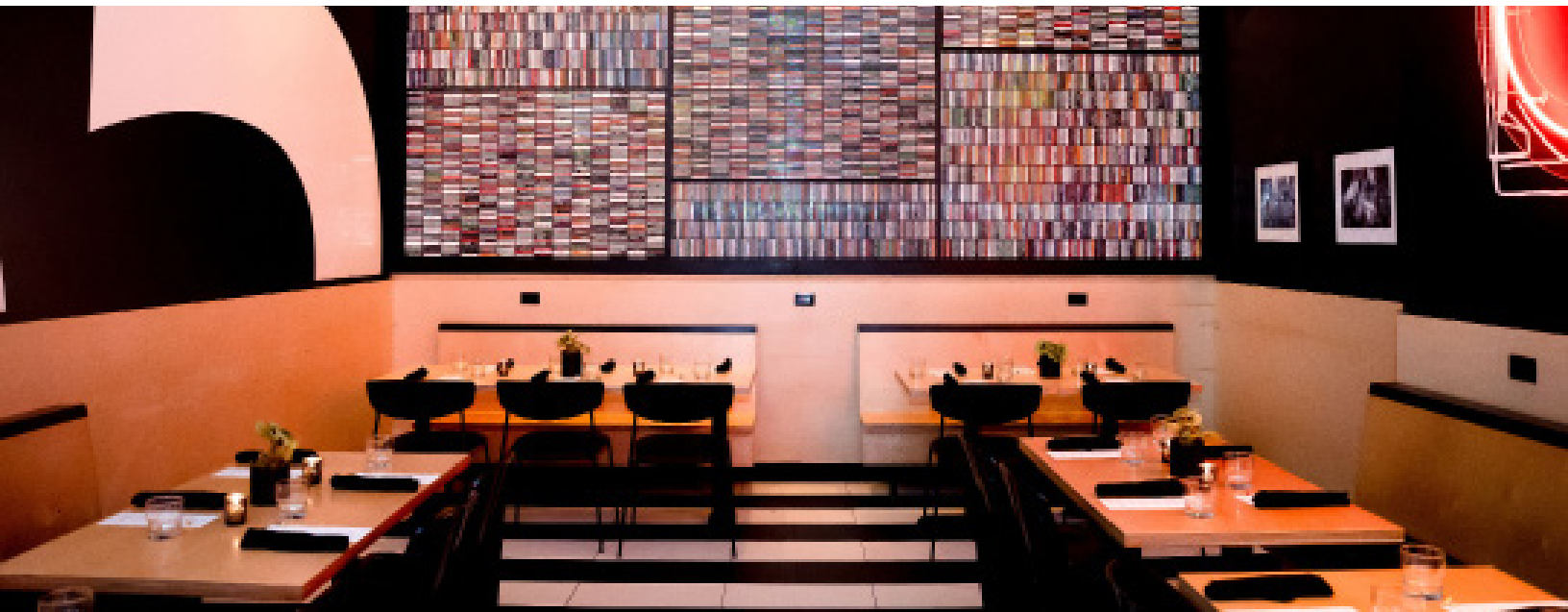
SPACES: CASSETTE ROOM

Just beyond the shake bar of our 35th Street location, the Cassette Room is our semi-private space perfectly suited for group dining, social celebrations, and small business dinners.

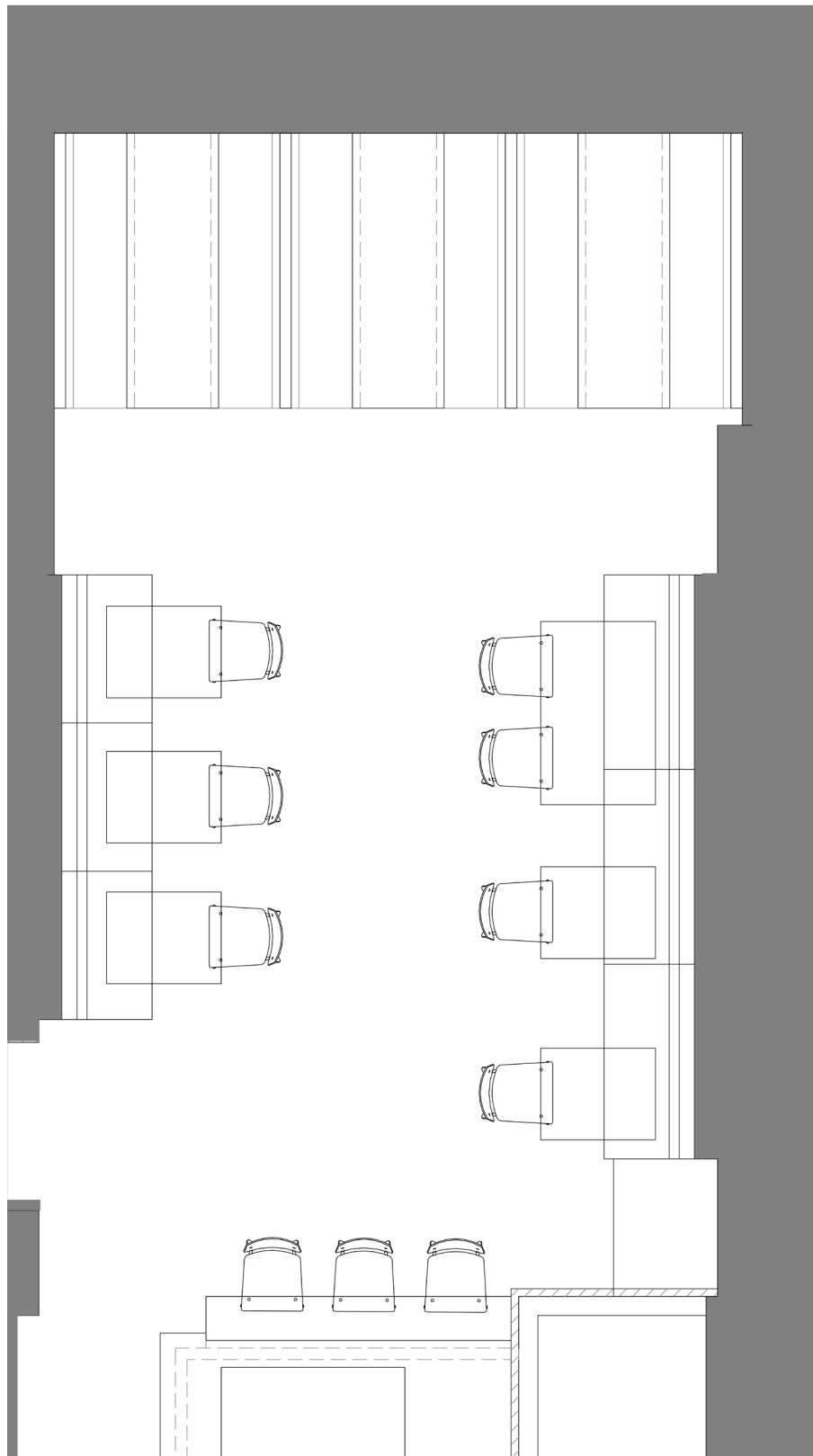
CAPACITIES

SEATED - 35

STANDING - 40



FLOOR PLAN: CASSETTE ROOM



SPACES: LOT 15 LOUNGE

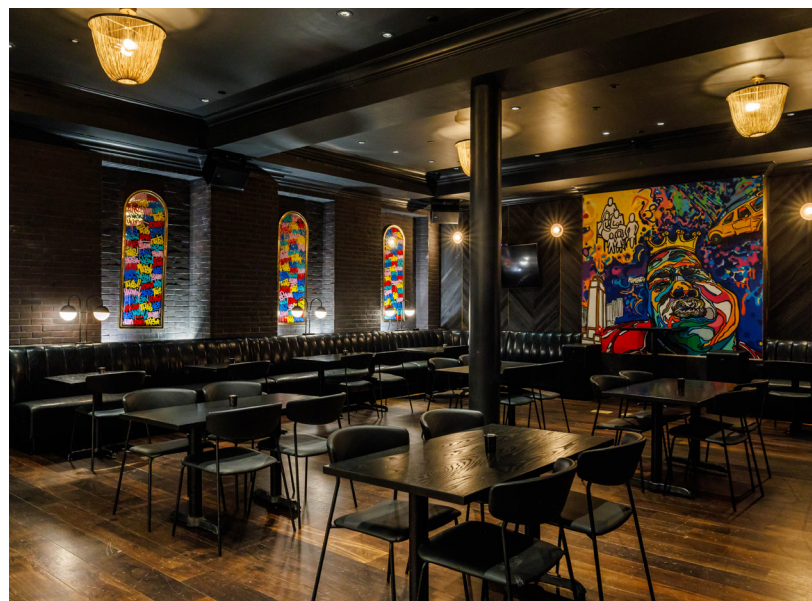
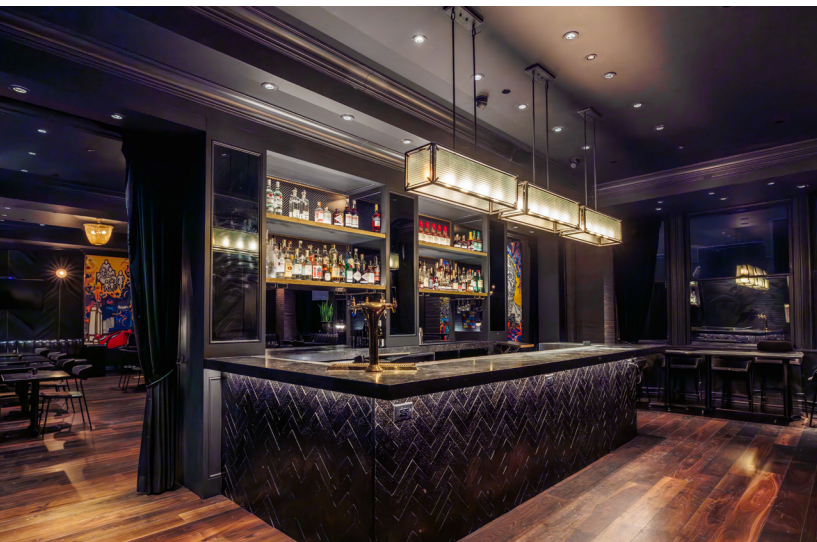
Tucked away in the back of our ground level, Lot 15 is a private room fully equipped with a dedicated bar, luxurious leather banquettes, and plenty of space for enhanced decor moments such as a photo booth, DJ, or Lounge VIP area. Lot 15 is great for cocktail parties, large format seated dinners, and special occasions. Area contains stationary perimeter banquettes.

CAPACITIES

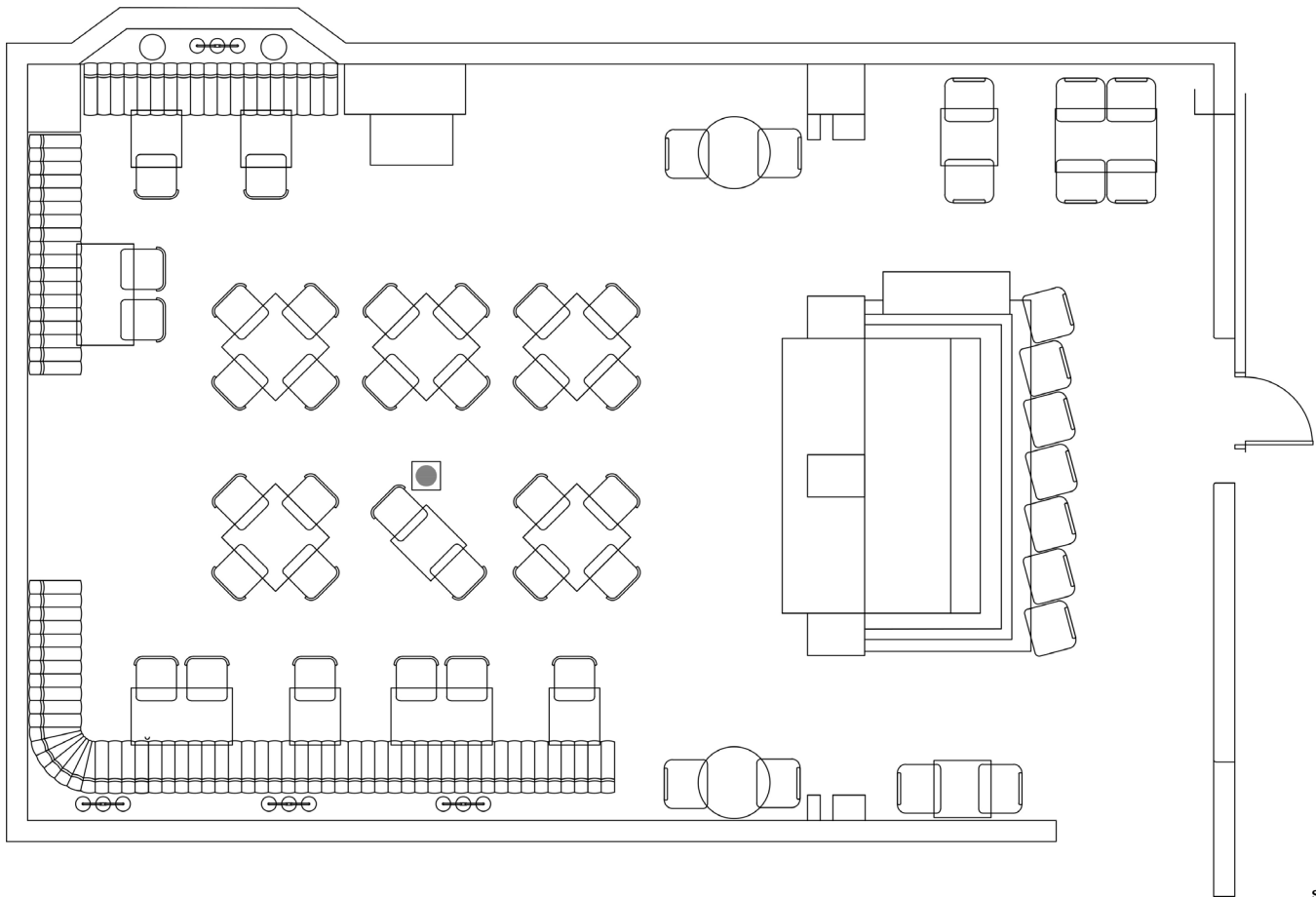
STANDING - 100 (max capacity for buyout)

SEATED - 85 MAX

BUYOUT OF LOUNGE REQUIRES A MINIMUM OF 40 GUESTS AND 2 WEEKS ADVANCE NOTICE



FLOOR PLAN: LOT 15 LOUNGE



SEATING LAYOUT

1/4"=1'-0"

SPACES: BLACK TAP BUYOUT

For large events in need of multiple rooms, or a larger venue, Black Tap's main restaurant dining room and Lot 15 is considered "the entire venue" and is ideal for weddings, corporate gatherings, and social celebrations.

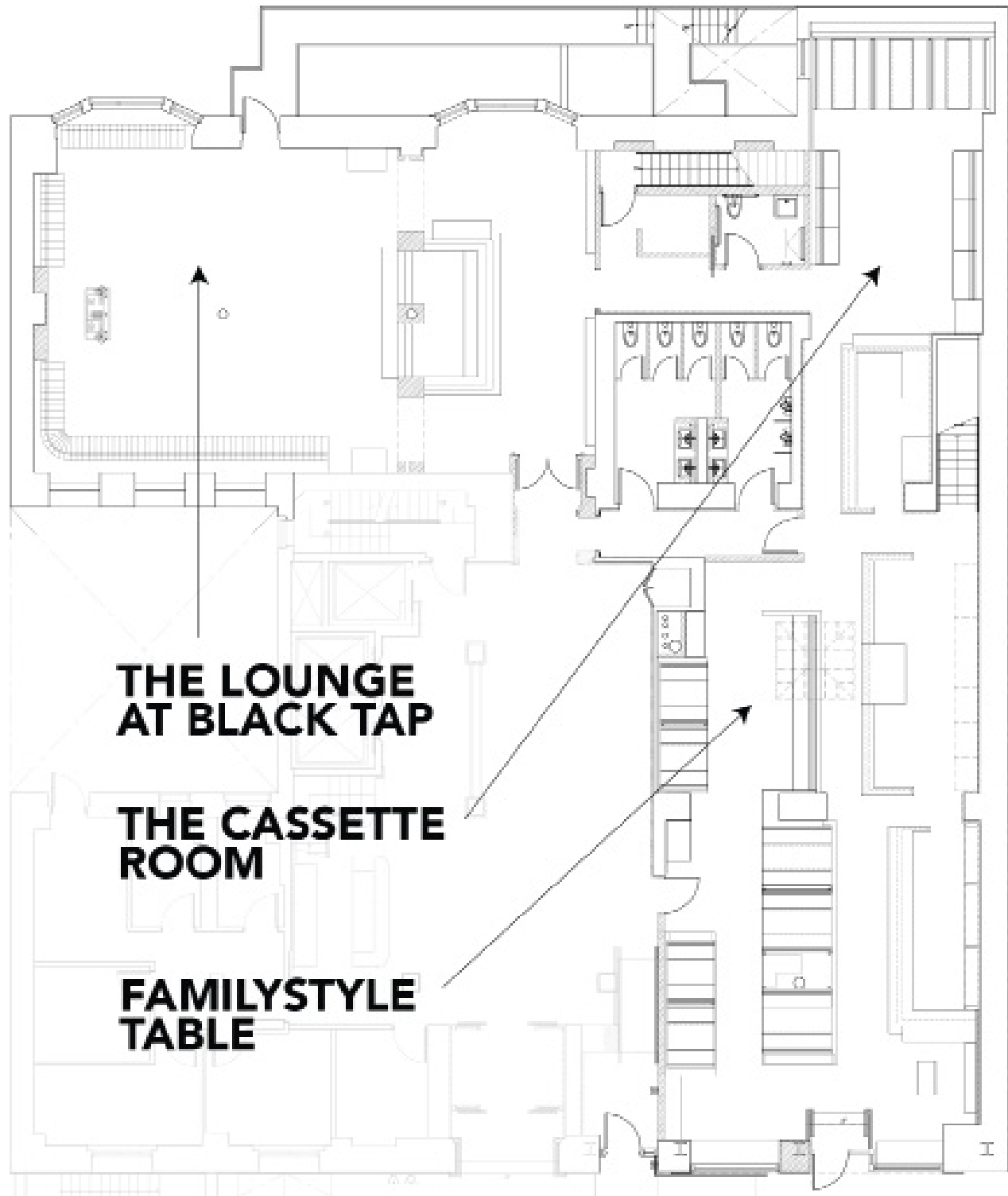
CAPACITIES - ENTIRE GROUND LEVEL

COCKTAIL RECEPTION - UP TO 200 GUESTS

(seating varies based on with/without bar seats, stationary banquettes, and booths)



FLOOR PLAN: BLACK TAP RESTAURANT, CASSETTE ROOM AND LOT 15





PARTY PLATTERS

INCLUDES: ALL-AMERICAN BURGERS, BUTTERMILK FRIED CHICKEN TENDERS, FRIED MOZZ, IDAHO FRIES, AND SOFT DRINKS

PARTY ON THE FLY

for 10-15 guests

FRIENDS AND FAMILY

for 16-25 guests

BORDERLINE BASH

for 26-35 guests

AVAILABLE MONDAY - THURSDAY 11:30 AM - 3:00 PM



MENU PACKAGES

TAP IN PACKAGE

selection of: 2 appetizers, 3 entrées & 2 sides

FAMILY STYLE

IT'S A VIBE PACKAGE

selection of: 3 appetizers, 3 entrées & 2 sides

FAMILY STYLE

OFF-THE-HOOK PACKAGE

selection of: 2 appetizers, 3 entrées, 1 sides & 1 mini shake

FAMILY STYLE



DINNER PACKAGE MENU

Served Family or Reception Style ideal for Large Group Non-Private. Group Dining Package applies for parties of 14 and more. Seating are 2-hours. Please note: *Semi-Private & Private Dining, Reception Style Available and Food & Beverage Minimum Consumption Applies

APPETIZERS

HOT CHILI FRIED PICKLES hot chili oil, black garlic & chili seasoning, parsley, spiced buttermilk-dill

FRIED MOZZ smoky chipotle tomato sauce

KOREAN BBQ WINGS sweet & spicy bbq, scallion, sesame seeds, lime, served with house buttermilk-dill

TEXAS WINGS sweet bbq, scallion, house made buttermilk-dill

GUAC & CHIPS smashed avocado, pico de gallo, cilantro, scallion with salsa verde

IPA SHRIMP COCKTAIL chili cocktail sauce, limes, micro cilantro (+\$6 per person)

BUTTERMILK FRIED CHICKEN TENDERS served with house buttermilk-dill, korean bbq & lime honey mustard

SIDES

IDAHO FRIES

SWEET POTATO FRIES

CAESAR SALAD lettuce, shaved parmesan, croutons, side of caesar dressing

HOUSE SALAD lettuce, tomato, cucumber, pickled onions, house vinaigrette

CHEESE FRIES queso, parmesan, smoked bacon, scallion, sour cream & onion (+\$5 per person)

HOT CHILI FRIES hot chili oil, cayenne, kosher pickles, buttermilk dill, nashville hot sauce

TERIYAKI BROCCOLI ginger, garlic, sesame seeds, scallion

CRISPY BRUSSEL SPROUTS with sesame-tahini

CRAFT BURGERS, SANDWICHES OR SALADS

ALL BURGERS COOKED TO ONE TEMPERATURE OF CLIENT'S CHOICE, CUT IN HALF, AND SERVED EVENT STYLE

THE ALL-AMERICAN BURGER prime burger, american cheese, lettuce, tomato, special sauce

THE MEXICO CITY prime burger, pepper jack cheese, crispy onion ring, pickled jalapeños, chipotle mayo

THE TEXAN BURGER prime burger, bacon, aged cheddar, crispy onion ring, sweet baby ray's bbq, mayo

THE OLD FASHIONED BURGER prime burger, crimini mushrooms, swiss, caramelized onions, horseradish

THE BLACK BEAN BURGER black bean patty, salsa verde, pickled red onions, charred corn, cilantro, served on dave's vegan bun

THE WAGYU STEAKHOUSE BURGER 1/2 - pound wagyu beef, pepper jack cheese, crispy onions, ai sauce, roasted garlic mayo (+\$5 per person)

THE CHAMP 1/2 - pound wagyu beef, blue cheese, arugula, house buttermilk-dill

THE PESTO CHICKEN SANDWICH grilled chicken, pistachio pesto, provolone cheese, tomato bruschetta, red wine vinegar, arugula, shaved parmesan, roasted garlic aioli

CRISPY CHICKEN SANDWICH buttermilk coleslaw, cilantro, fresh lime, spicy mayo, korean bbq

HOT CHICKEN SANDWICH crispy chicken, hot chili oil, black garlic & chili seasoning, pickle chips, house buttermilk-dill, parsley

CRISPY CHICKEN CAESAR SALAD crispy chicken, lettuce, roasted tomato, moroccan spice, shaved parmesan, croutons, caesar dressing

HOUSE COBB SALAD lettuce, avocado, tomatoes, pickled onion, hard boiled egg, cucumber, bacon, olives, blue cheese, scallion, house buttermilk-dill

*8.875% Sales Tax & 5% Admin Fee, Gratuity & Beverage not included.

DESSERT PACKAGE MENU

MIXED MINI CAKE BITES

HOMEMADE CHOCOLATE CHIP COOKIES

HOMEMADE RED VELVET COOKIES

HOMEMADE BROWNIES

HOMEMADE TRES LECHE

PASSED HOR D'OEUVRES

Package ideal for networking events, happy hours. Recommended for 40 guests or more.

Please note: 8.875% NY Sales Tax, 5% Administrative Fee, Gratuity and Beverage not included.

SELECT 4 LIMITED 2 HOURS

KOREAN BBQ CAULIFLOWER sesame seeds, cilantro, house buttermilk-dill

CRISPY BRUSSEL SPROUTS with sesame-tahini

TRUFFLE MAC AND CHEESE CUPS white cheddar, italian breadcrumbs, truffle oil, fresh parmesan

NASHVILLE HOT FRIES chili oil, cayenne, kosher pickles, house buttermilk-dill, nashville hot sauce (+\$5 per person)

CHEESE FRIES queso, parmesan, smoked bacon, scallion, sour cream & onion (+\$5 per person)

SEARED TUNA english cucumber, pickled ginger aioli, wasabi caviar, curly scallions, chilli oil (+\$3 per person)

IPA SHRIMP shrimp cooked in IPA beer, served chilled with a spicy cocktail sauce, calamansi limes, cilantro (+\$6 per person)

CRISPY SHRIMP sweet chili lime sauce

BACON WRAPPED SHRIMP chipotle bbq sauce, cilantro, scallions

OLD FASHIONED SPRING ROLLS prime beef, caramelized onions, swiss, horseradish sauce

TEXAN SPRING ROLLS prime beef, applewood smoked bacon, aged cheddar, sweet baby ray's bbq

SRIRACHA CHICKEN SKEWERS cilantro, honey sriracha, scallions

BUTTERMILK FRIED CHICKEN TENDERS with house buttermilk-dill, korean bbq & lime honey mustard

LEVEL UP ENHANCEMENTS

SHRIMP COCKTAIL TOWERS

Small shrimp cocktail serves 8-12 guests

Large shrimp cocktail serves 13-20 guests

CRUDITÉ (VEGETABLE PLATTER)

Small crudité serves 8-12 guests

Large crudité serves 13-20 guests



BEVERAGE PACKAGES

All beverage packages are available for non-private & private group dining, as well as buy-out reservations.
Packages are limited for the first 2 hours only.
Please note: individual consumption options are available.

CLASSIC SODA PACKAGE

fountain soda, still & sparkling water, lemonade, iced tea

MINI CRAZYSHAKE® PACKAGE

mini crazyshake® milkshakes are 10oz

ADD ON: FOUNTAIN SODA

'SUP & SIP PACKAGE

fountain soda, still & sparkling water, lemonade & iced tea, house red wine, house white wine, draft & canned beer

HIP-HOP HYDRATION PACKAGE

fountain soda, still & sparkling water, lemonade & iced tea, house red & white wine, draft & canned beer, house vodka, gin, whiskey, scotch, rum, tequila

ADD ON: SPECIALTY COCKTAIL

ADD ON: MINI CRAZYSHAKE

ADD ON: CHAMPAGNE

BOTTOMS UP PACKAGE

fountain soda, still & sparkling water, lemonade & iced tea, house red & white wine, draft & canned beer, house vodka, gin, whiskey, scotch, rum, tequila, (2) black tap specialty cocktails, welcome champagne

*Please note: Any additional hour is \$25 per person
Menu pricing is exclusive of beverages, NY sales tax (8.875%), client-selected gratuity, and 5% administrative fee



**OUTDOOR EVENT?
INQUIRE ABOUT OUR ROOFTOP BAR
ATOP THE KIXBY HOTEL
OPEN NOW**

THE
Look up



BLACK TAP

CRAFT BURGERS & BEER