

PATENT PENDING

4927



NYNY



PATENT COFFEE

49 W 27TH NEW YORK



ABOUT PATENT PENDING & THE LAB

Located in the cellar of the historic **Radiowave Building** in the NoMad neighborhood of Manhattan – where the visionary Nikola Tesla once called home and lab – **Patent** is a stylish concept that boasts two distinct identities. By day, Patent Coffee serves single-origin coffee, pastries and snacks; by night, imbibers pass through a hidden door to access Patent Pending, a discreet underground cocktail bar. Patent Pending & The Lab are a toast to Tesla and the countless others who think outside the box, **persevering against all odds**.

Dreamt up by Ryan McKenzie of 27 Tales Hospitality, the clandestine subterranean space was born out of McKenzie's desire to bring his passions to his home turf. The space, designed by Carpenter + Mason in collaboration with 27 Tales, and built by Cocozza Group, utilizes original basement arches, along with custom metalwork, dreamy lighting, expansive marble, as well as fresh greenery brought in daily from the nearby flower district. The entryway is also outfitted with a striking custom-made sign made up of channel letters (a nod to Patent's innovative former resident), the content of which changes from day to night.

In October 2020, Patent Pending expanded with the opening of **The Lab**, a 40-seat extension accessible through an archway at the back of the bar. The Lab is open for private events (expanding the space's total capacity to accommodate 100 guests) as well as standard seating, allowing additional space for Patent Pending's regulars and those in the know to imbibe. Patent Pending also offers **mixology classes and custom events**, ideal for educational teambuilding events and corporate parties.

"[Drink]... is the elixir of life." –Tesla

ABOUT PATENT COFFEE

Holding court during daylight hours, Patent Coffee offers specialty grab-and-go coffee, delicious pastries, cookies and chia parfaits in a petite, chic space outfitted with light wood and hand-cut marble. The beans come from a local Brooklyn-based purveyor that roasts each of their sustainably-sourced offerings individually to highlight their unique terroir.

Baristas craft seasonal specials which currently include a **Spiced Yam Cappuccino** (Housemade Spiced Yam Puree, Brown Sugar, Espresso, Oat Milk), **S'Mores Latte** (Housemade Cinnamon Chocolate Ganache, Espresso, Milk, Garnished with Toasted Marshmallow and Graham Cracker), and **Spicy Boy** (Mike's Hot Honey, Cayenne, Ginger, Espresso, Oat Milk). Patent Coffee also offers both regular and **spiked Apple Cider** as well as **Bone Broth**.





EVENTS & RESERVATIONS

We host events of all types and sizes. Whether it's for a birthday, a company holiday party, an album drop, an executive meeting, an engagement or wedding celebration - you name it and we will make it happen!

Event/Reservation types and headcount capacities:

- ★ Fully private events:
 - The LAB: For a headcount up to 45 guests for a very comfortable experience, or up to 55 maximum guests for a more snug experience.
 - Full Buyout: Recommended for headcounts over 50 guests. Absolute maximum headcount can be 100 guests.
- ★ Private Cocktail Making Classes: For any headcount 2 and over. You will be guided by our principal bartenders to learn how to make three bespoke cocktails and gain valuable knowledge on spirits and technique, such as shaking, stirring, and garnishing.
- ★ Prix Fix Reservation: For any headcount 1 and over. Each person would get a welcome sip, three drinks, and some small bites.
- ★ Custom Event: You may want to dedicate half of your event to a cocktail making class for all attendees, followed by an open-bar networking segment - we can remix for you!



EVENT PRICING

Pricing is determined based on the following details:

- ★ Headcount
- ★ Day of week
- ★ Duration of event
- ★ Whether you opt for open-bar (a set price per person, where there is no cap on how much you eat and drink) or an on-consumption cash bar on a single tab (an hourly minimum to hit).
- ★ Season of the event (holiday time is our busiest season; prices do increase).

Deposits or facility fees required to lock in your event:

- ★ For open-bar: 50% of the total price, which will go towards your final bill.
- ★ For on-consumption cash bar on a single tab: there is a facility fee required based on headcount, which is in addition to the total cost of your event.





COCKTAILS

At 4pm, the doors lock and things get a bit more surreptitious. To access **Patent Pending and The Lab** – a stunning cocktail cave and private event space that harken back to an erstwhile era – patrons buzz in at street level, traverse through the candle-lit coffee shop and slip through a concealed door. Once inside, expertly-crafted cocktails divided into five Teslian categories await. **Energy, Frequency, Vibration, Descent, and Legacy** bring the imbiber on a journey worthy of the storied space. The award-winning Nikola Tesla-esque sketchbook menu is the work of multiple artists and writers, and is an experience in itself.

Seasonal beverage highlights, served in both Patent Pending and The Lab, include a list of barrel-aged cocktails which add depth and balanced flavor to the bar's signature offerings. A number of Patent Pending's most popular cocktails have been aged in oak barrels for up to nine months, including **Odd Love** (*Rye, Spanish Brandy, Patent Coffee, Cherry, Walnut, Absinthe*), **Hit by a Taxi** (*Japanese Whisky, Armagnac, Sweet Vermouth, Pu'erh Tea, Curacao, Star Anise*) and the **Impossible Idea** (*Chichicapa Mezcal, Navazos Rum, Blackened Banana, Luxardo Maraschino, Oloroso Sherry, Nardini Amaro*).

To complement the cocktails, Patent Pending and The Lab offer a variety of upscale grilled cheese sandwiches and booze-friendly bites including an **Eggplant Grilled Cheese** (*Roasted eggplant, fresh mozzarella, tomato, and roasted garlic mayo on ciabatta*) and **Bacon Grilled Cheese** (*Muenster cheese and thick sliced bacon on sourdough*). To add a bit of sweetness to the menu, **boozy Limoncello Sherbet** and **Caramel Rum Gelato** will be available for dessert.

PATENT PENDING



PRIVATE EVENT FOOD MENU

Bites Options

OLIVES & CHEESE PLATE

SELECTION OF CHEESE, JAM, OLIVES & TOAST

CHARCUTERIE PLATE

SLICED MEATS, MUSTARD, TOAST & PICKLES

CRUDITÉS & BABA GHANOUSH

SELECTION OF RAW VEGGIES AND DIP (VEGAN)

GRILLED CHEESE

MIX OF MUENSTER AND CHEDDAR CHEESE
ON FRESH BREAD

DEVILED EGGS

HARDBOILED EGGS FILLED W/ MUSTARD,
HORSERADISH, GARLIC, OLD BAY

KOREAN FRIED CHICKEN

SANDWICH

ON A WARM POTATO BUN WITH SIDE OF PICKLES

Upgrade Option

LOBSTER BAO BUNS

FRESH LOBSTER SERVED ON A SOFT BAO BUN
WITH CRISPY LEMON AND ZESTY MAYO



FAQS

What if we have to cancel?

Sometimes plans change. If you need to cancel, we can fully refund your deposit or facility fee with a 1 week notice of your event. If cancellation occurs under 1 week of the event, you will receive an event credit.

How is payment taken for events?

We can take credit card information over the phone. For full buyouts, if bank wiring is the preferred method, we can accommodate.

Can outside vendors be brought into the venue without a charge (i.e. dj, photobooths, performers etc)?

Absolutely as long as you are in full control of setup and breakdown with no damage done to the space.

Is there a cost associated with individuals that have specific dietary restrictions that need to bring their own food to an event?

There is a \$15 plating fee per person who needs to bring outside food.

Can alterations be made to an event menu based on specific dietary restrictions?

For large parties, we will work with you and execute based on your specific needs.



CONTACT

Connect With Us:

Patent Pending Website: patentpendingnyc.com

Patent Coffee Website: drinkpatent.com

Phone: 212-869-4002

Private Events: patentpendingnyc.com/privateevents

Hours of Operation:

Patent Coffee: 9am - 4:00pm

Patent Pending & The Lab: 4pm - 2am Fri - Sat; 4pm - midnight Sun - Thurs

Instagram: [@patentpendingnyc](https://www.instagram.com/patentpendingnyc) + [@drinkpatent](https://www.instagram.com/drinkpatent)

For press inquiries, please contact RVD Communications at agencyofrecord@rachelvandolsen.com.