



**THE BARN  
ON THE HUDSON**



*Four Seasons*  
**BALLROOM**



# NEW YORK BOTANICAL GARDEN



THE *Twelve* CLUB

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SIGNATURE VENUES @ NYBP ORCHARD PARK

# THE BARN ON THE HUDSON

*Truly the most unique celebration space anywhere in Western New York, Signature Celebrations @ NYBP has actually built a gorgeous full-size reclaimed wood barn inside our beautiful Lodge in Orchard Park. Serene & casual, yet glamorous with a laid-back and chic vibe, The Barn on the Hudson, complete with its sprawling timber beams and crystal chandeliers is THE perfect place to celebrate glorious weddings, corporate events, galas or celebrations of any kind. With rolling barnwood doors, its signature Hudson bar, hand hewn timbers from the woods of the Hudson Valley, and reclaimed wooden barnwood walls, there isn't a more premier spot to celebrate with friends and family. The Barn on the Hudson's roll-up carriage door provides a personal view of the grounds and gazebo from your private outdoor terrace, which is perfect for ceremonies or pictures. This truly unique and very special spot will make your event the talk of the town.*

*Square Footage: 2,700*

*Venue Capacity: 160*



# NEW YORK BOTANICAL GARDEN

*Celebrate in this airy, delightful space that will transport your guests to an al fresco outdoor courtyard...even though they are in a private space undeterred by the seasons or elements! Bistro lights, antique fountains, our signature celebration tree and the breathtaking glowing candle walls all make this the garden atrium of choice for signature celebrations. Floor to ceiling windows provide groups of 50 – 135 a one-of-a-kind airy space where guests can gather for parties or corporate events along with a private floor two terrace overlooking the grounds below. This most beautiful part of this premier destination brewery is a truly unique private space where your guests will feel like they've been transported to the famous Botanical Gardens in New York City.*

*Square Footage: 1,900*

*Venue Capacity: 135*

# Four Seasons

## **BALLROOM**

*Designed to re-create the famous iconic ballrooms of New York City in its hey-day, this breathtaking room is the crowning jewel of the celebration spaces at NYBP. With the iconic light fixtures, whitewashed brick walls, and striking décor, this room is truly exquisite and sure to impress. Groups of 75- 125 can enjoy gourmet dinners, mingle with market stations and award-winning craft beer and cocktails at your gorgeous, private Four Seasons Bar, or wander onto your exclusive private terrace to enjoy the evening and the exquisite company.*

*You won't find a rival to this glorious celebration destination anywhere. Cheers!*

*Square Footage: 1,825*

*Venue Capacity: 125*



# THE *Twelve* CLUB

*Who wouldn't want to celebrate in this glorious octagonal space, complete with a beautiful reclaimed wood ceiling that stretches to heights of 35ft? With stone walls, and a 6' hanging candle lantern, this room takes celebrations to new heights! This private space with sumptuous dining options and award-winning beer, cocktails, and bourbons is perfect for any kind of celebration, from corporate parties, to sports' viewing parties, to after event dinners for visiting on-air personalities, national performers or visiting teams. Join us in this gorgeous relaxing unique space that is absolutely perfect. Mic drop.*

*Square Footage: 820*

*Venue Capacity: 55*

## EVENT MINIMUMS & ROOM RENTAL FEES

### Event Minimums (a)

<b>Event Space</b>	<b>Brunch/Lunch Mon-Fri (b)</b>	<b>Brunch/Lunch Sat-Sun (b)</b>	<b>Dinner Mon-Thu</b>	<b>Dinner Fri-Sun</b>
New York Botanical Garden	<b>\$2,500</b>	<b>\$4,000</b>	<b>\$4,300</b>	<b>\$8,500</b>
The Barn on The Hudson	<b>\$3,500</b>	<b>\$5,500</b>	<b>\$6,000</b>	<b>\$10,000</b>
Four Seasons Ballroom	<b>\$2,500</b>	<b>\$4,000</b>	<b>\$4,300</b>	<b>\$8,500</b>
Four Seasons Ballroom + 1 Room	<b>\$6,000</b>	<b>\$9,500</b>	<b>\$10,300</b>	<b>\$18,000</b>
Entire Floor Two	<b>\$8,500</b>	<b>\$13,200</b>	<b>\$14,500</b>	<b>\$27,000</b>
The Twelve Club	<b>\$2,100</b>	<b>\$3,000</b>	<b>\$3,300</b>	<b>\$4,500</b>

*(a) An Event Minimum is the all-encompassing amount charged for an event, exclusive of the administrative surcharge and applicable state and local sales tax.*

*(b) Event end time cannot be later than 2pm*

### Room Rental Fee

<b>Event Space</b>	<b>Brunch/Lunch Mon-Fri</b>	<b>Brunch/Lunch Sat-Sun</b>	<b>Dinner Mon-Thu</b>	<b>Dinner Fri-Sun</b>
New York Botanical Garden	<b>\$500</b>	<b>\$500</b>	<b>\$500</b>	<b>\$1,500</b>
The Barn on The Hudson	<b>\$500</b>	<b>\$700</b>	<b>\$700</b>	<b>\$2,000</b>
Four Seasons Ballroom	<b>\$500</b>	<b>\$500</b>	<b>\$500</b>	<b>\$1,500</b>
New Yorker Ballroom + 1 Room	<b>\$800</b>	<b>\$1,200</b>	<b>\$1,200</b>	<b>\$3,500</b>
Entire Floor Two	<b>\$1,200</b>	<b>\$1,700</b>	<b>\$1,700</b>	<b>\$5,000</b>
The Twelve Club	<b>\$350</b>	<b>\$400</b>	<b>\$400</b>	<b>\$700</b>

## SIGNATURE PLATED EVENT MENU



Our Executive Chef and his team will provide 4 different exquisite options for your guests to choose from. Guests will be served a fresh plated salad or soup, followed by a gourmet main dish, accompanied by an exquisite side and perfectly cooked vegetable accompaniment, chosen to pair with the season.

For events with a start of 11am – 2pm end time, we also are pleased to offer a plated Brunch or Lunch which is perfect for Bridal Showers, Baby Showers, or afternoon celebrations.

### Autumn Plated Menu



#### Choice of one of the following distinctive First Dishes:

##### Autumn Poached Pear Salad

*Wine poached pears, candied walnuts, bleu cheese crumbles, apple cider vinaigrette*

##### Butternut Squash Bisque

*Crème fraiche and toasted pumpkin seeds*

##### Harvest Wedge

*Crisp romaine, toybox heirloom tomatoes, focaccia croutons, bleu cheese*

#### Choice of two of the following Entrees:

##### Tenderloin of Beef with bleu cheese butter (+6)

*With haricot-vert and mascarpone mash*

##### Chili Glazed Salmon

*Cilantro lime farro, smoked bean and corn salad, avocado, lime crema*

##### IPA BBQ Roasted Chicken

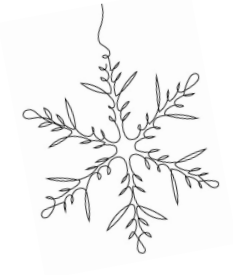
*Herb roasted marble potatoes, autumn root vegetables, house Destination IPA BBQ*

##### Filet of Beet

*Charred rainbow baby carrots, minted pea pureé, forest truffle mushrooms*



# Winter Plated Menu



## Choice of one of the following distinctive First Dishes:

Celebration Bisque

*Winter vegetables in a creamy savory broth*

Rustic Poached Pear Salad

*Spinach, bleu cheese and pear salad served with cheese crisps*

Winter Classic Caesar

*House made croutons and shaved Italian parmesano*

## Choice of two of the following Entrees:

Filet Mignon (+6)

*Bechamel sauce, mashed potatoes and fresh green bean casserole*

Montreal Salmon

*Creamy polenta and sauteed asparagus*

Winter Roasted Chicken

*Garlic whipped potatoes and cornbread stuffing*

Blackened Cauliflower Steak

*Chef's Seasonal Accompaniments*



# Springtime Plated Menu



## Choice of one of the following distinctive First Dishes:

Springtime in NY Salad

*Delightful farm to table salad with champagne vinaigrette*

Ale Infused Mexican Tortilla Soup

Beer Project Caesar

*Crisp Romaine, house made croutons and shaved Italian parmesano*



Choice of two of the following Entrees:

Filet Mignon (+6)  
*Lemon orzo and fresh spring vegetables*

Caribbean Salmon  
*Pineapple macadamia rice and Huli Huli roasted carrots*

Tender Spring Roast Chicken  
*Basmati rice, peas and carrots, and tender asparagus*

Grilled fresh Cauliflower Steak  
*Pea and feta salad*

## Summer Plated Menu

Choice of one of the following distinctive First Dishes:

Summer Corn Chowder

Farm to Table Chef Salad  
Spinach, bleu cheese and Florida oranges with white balsamic vinaigrette

Beer Project Caesar  
*Crisp Romaine, house made croutons and shaved Italian parmesano*

Choice of two of the following Entrees:

Filet Mignon (+6)  
*Salt potatoes and fresh summer vegetable medley*

Grilled Salmon  
*White wine sauce, creamy polenta, and blistered tomatoes*

Roasted Chicken  
*Garlic smashed potatoes, summer green beans and pine nuts*

Grilled Summer Beet Filet  
*Roast garlic sauce and Mexican street corn*



**Pricing:**

*\$55 per person*

Classic Celebration Charcuterie Board with cheeses, crackers, and fruits  
Seasonal gourmet plated dinner

*\$65 per person*

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,  
spreadable cheeses, dips, and jams, fruits & nuts  
3 stationary appetizers (choose from list on page 13)  
Seasonal gourmet plated dinner

*\$75 per person*

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,  
spreadable cheeses, dips, and jams, fruits & nuts  
4 passed appetizers (choose from list on page 13)  
Champagne toast with dinner  
Seasonal gourmet plated dinner



## GOURMET MARKET TABLES

Select between our delicious seasonal grazing stations where your guests can mingle and enjoy our Chef's fresh Market Tables that enhance your afternoon lunch or brunch, corporate event, or evening of celebration.

Pizza & Wings Market Table

*Choice of three flatbreads from the following selections:*

Mushroom, gruyere and truffle oil

Classic Buffalo Style – cup and char pepperoni and shredded mozzarella

The Roma – fresh Buffalo mozzarella, Roma tomatoes and fresh basil

The Chic Vegetarian – caramelized onions, roasted red peppers, sauteed baby bella mushrooms,  
and pine nuts

Buffalo Style Wings- choice of sauces, ranch and blue cheese, carrots and celery (+3pp)

Slider Market Table

*Choice of three mini-gourmet sandwiches from the following selections:*

Beef on Weck Sliders  
Turkey Pesto Minis  
Nashville Hot Chicken Sliders  
Vegetarian Antipasto Sliders with fresh house vegan pesto mayo  
Buffalo Chicken Sliders  
Crabcake Sliders (+3 pp)  
Fillet Mignon Sliders with whiskey horseradish sauce (+4 pp)

The Stuffed Potato Market Table

*Choice of 4 sweet delights from the following. All are accompanied by the classic toppings of sour cream, ketchup, shredded cheddar, and of course, the Belgian French Fry cones to enjoy as you mingle!*

Classic Fresh Cut Fries  
Loaded Tots  
House-made chips  
Potato Skins  
Truffle Fries

The NYBP Cantina Market Table

Braised Pulled Pork  
Beef Carne Asada  
Seasoned Ground Beef  
Lettuce, tomato, cilantro  
Shredded cheddar  
Cotija Crumbles  
Medley of taco and hot sauces  
NYBP's famous fresh Hatch Chili Queso  
Flour taco wraps and corn taco shells

The Sweet Market Table

*Choice of 4 sweet delights from the following selections:*

Chocolate eclairs  
Cupcakes  
Chocolate Covered Strawberries  
Profiteroles  
Gourmet Assorted Cookies  
Seasonal Selection

**Market Table Pricing:**

*\$55 per person*

Classic Celebration Charcuterie Board with cheeses, crackers, and fruits  
Two Fresh Market Tables

*\$65 per person*

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,  
spreadable cheeses, dips, and jams, fruits & nuts  
Two Fresh Market Tables

*\$75 per person*

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,  
spreadable cheeses, dips, and jams, fruits & nuts  
3 passed appetizers (see list on Page 13 below)  
3 Market Tables

*\$85 per person*

Deluxe Celebration Charcuterie Board with cheeses, imported meats, crackers, hummus,  
spreadable cheeses, dips, and jams, fruits & nuts  
3 passed appetizers (see list on Page 13 below)  
4 Market Tables

## HORS D'OEUVRES PACKAGES

Choose seven (7) of the following appetizer options. Can be passed butler-styler or served stationary. Includes fourteen (14) appetizers per person (two appetizers of each selection per person).

Pirri Pirri Chicken Skewers  
Mushroom Arancini  
Lobster Cobbler  
Chicken Thai Peanut Satay  
Mini deep-dish cheese pizza  
Buffalo Chicken Spring Roll  
Cheese Mascarpone Tomato Arancini  
Petite Beef Wellington  
Vegetable Kale Dumpling  
Barbequed Pork on Mini Biscuit  
Zucchini Quinoa Fritter  
Mini Caramel Cheesecake  
Loaded Potato Skins  
Assorted Quiche  
Mac and Cheese Bites  
Bacon Wrapped Scallops  
Cocktail Beef Franks in a Puff Pastry  
Steak and Cheese Spring Rolls  
Toasted Raviolis  
Boneless Honey BBQ Chicken Bites  
Crab Rangoons  
Cheddar Pierogis  
Beef Vegetable Dumplings

### **Pricing:**

*\$45 per person*

Add an additional appetizer selection (2 pieces per selection per person) *\$6.50 per person*

## WEEKDAY/ WEEKEND CELEBRATIONS

### Plated Lunch / Brunch

Select two of the following first course choices:

- Pâtisserie Plate (mini muffin, baby croissant and jam)
- Cheese and fruit plate
- Ale Infused Mexican Tortilla Soup
- New York Caesar

Select two the following plated entrées:

- NYC Omelet
- Stuffed French Toast
- Chilled Lobster Salad
- Chicken Cordon Bleu Sandwich with warm chips
- Petit Filet Caesar with shaved parmesan and house-made croutons

Select one of the following desserts:

- New York Style Cheesecake
- Cannoli with chocolate drizzle

#### **Pricing:**

*\$50 per person*

Custom DIY "Bar Options:

**Premium Mimosa Bar** – Guests will love putting their unique spin on this classic Brunch cocktail with so many choices set up in a beautiful "market-style" presentation! Features Premium Sparkling Wine, Prosecco, fresh orange, pineapple & cranberry juices, strawberries, oranges, and limes and decorative straws for that final touch! \$20pp for 3 hours

**Outrageous Bloody Mary Bar** – Trending and ultra popular to today's Brunch guests. A beautiful DIY Bar stocked with House Bloody Mary mix, Tito's Vodka, choice of hot sauces, horseradish, celery, black and green olives cubed cheddar, pepperoncini, limes, and pepperoni! Delish! \$22pp for 3 hours



# CELEBRATION BAR PACKAGES

## Celebration Beer and Wine

Includes two NYBP Craft Brews, house wine, and soda

## Celebration Silver Bar

Includes two NYBP Craft Beers, house wine, house well spirits, mixers, and sodas



## Celebration Gold Bar

Includes four NYBP Craft Beers, Premium Wines, all mixers, non-alcoholic beverages and the following Premium spirits:

Tito's	Captain Morgan's	Tanqueray
Bacardi	Milagro	Jack Daniel's
Dewar's	Bailey's	Peach Schnapps

## Platinum Bar Package

Includes four NYBP Craft Beers, Premium Wines, all mixers, non-alcoholic beverages and the following Premium spirits (in addition to the Gold Bar options above):

Ketel One	Johnnie Walker Black	Patron
Bulleit Bourbon	Crown Royal	Southern Crown
Dewar's	Canadian Club	Peach Schnapps



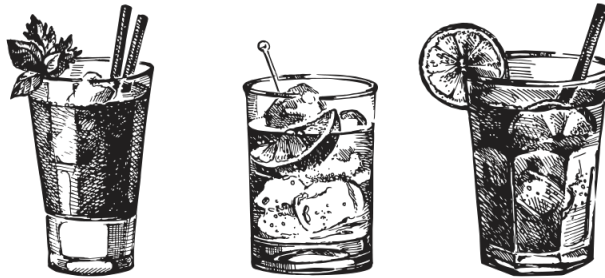
## CELEBRATION BAR PACKAGES (continued)

	1 Hour	2 Hours	3 Hours	4 Hours	5 Hours
<b>Water &amp; Fountain Drinks</b>	\$10	\$13	\$16	\$19	\$22
<b>Celebration Beer &amp; Wine</b>	\$22	\$25	\$28	\$31	\$34
<b>Celebration Silver Bar</b>	\$29	\$32	\$35	\$38	\$41
<b>Celebration Gold Bar</b>	\$33	\$36	\$39	\$42	\$45
<b>Celebration Platinum Bar (*)</b>	\$38	\$41	\$44	\$47	\$50

*\* Platinum Bar Package includes a Signature Drink. We will work with you to personalize a specialty cocktail to help commemorate your special event.*

*All bar packages include craft beer selections from our flagship menu.*

*For a complete list of craft beer choices or other lists of what's included in each package, please contact our CEO.*





## À LA CARTE MENU

**Coffee and Tea** – 100% Arabica coffee and tea selections **\$7pp**

**Park Avenue Champagne Toast** – Champagne toast **\$7pp**

**Fresh Fruit Platter** – a selection of seasonal fruit & berries paired with fresh whipped cream (25 ppl) **\$125**

**Biergarten Bavarian Pretzel Bar** – A wall of bavarian pretzels hung on pegs for your guests to photograph, and then indulge! Served with three dipping sauces: mustard, queso, and our famous pub sauce **\$8pp**

**Children's Plated Dinner (see below)**

For all packages, children aged 2 – 10 **\$25**



## CHILDREN'S PLATED DINNER

*Choose two for your guests. Includes fountain drinks & water.*

**Statue of Liberty**

Hamburger with french fries

**Empire State**

Kids portion of our house mac & cheese

**Little Italy**

Pint-sized NY style cheese pizza

**Bronx Zoo**

Grilled chicken sandwich and french fries

**Central Park**

Fresh breaded chicken tenders with french fries

**Brooklyn Bridge**

Grilled cheese sandwich with french fries



## LATE NIGHT SNACKS

*Choose one for \$10/pp or two for \$15/pp*

**Deep Fried Oreos**

**Mini Donut Board**

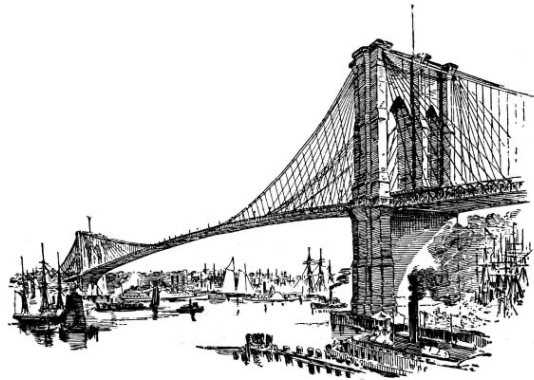
**Mini Grilled Cheese Sandwiches**

**Cheese or Cheese & Pepperoni Pizzas**

**French Fry Baskets**

**Mini Pretzel Board with Dipping Sauces**

**Mini Espresso Martinis**



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## UNIQUE CELEBRATION ADD-ONS

**Silent Disco** (*prices available upon request*)

**Casino Night** (*prices available upon request*)

**Themed Viewing Parties** (*prices available upon request*)

**DJ Packages** (*prices available upon request*)

**Guided beer tasting of four craft beers** (\$15/pp)

**Individual Beer Taster** (+3pp) or **Mini Cocktail** (+4pp)



## THE FINE PRINT

Our New York Beer Project CEO (Cool Events Organizer) must receive the exact number of guests you are guaranteeing for an event by 12:00 pm, 14 days prior to the event. At this point, the final headcount cannot be reduced. If no count is received, then the number of guests originally given on the banquet event order will constitute the final headcount. If the final headcount is significantly less than your original headcount, New York Beer Project reserves the right to move the event to a room better suited to the event size.

### Event Duration:

NYBP events provide for three hours use of your booked space, and four hours in the case of a wedding (this duration excludes a separately booked ceremony). The cost to enjoy your space for additional time is \$300 for an additional one-half hour and \$500 for an additional hour (for each of The Barn, Four Seasons Ballroom, NY Botanical Garden Room) and \$200 for an additional one-half hour and \$350 for an additional hour (The Twelve Club). These costs are separate from and in addition to any food or beverage packages or a la carte items purchased.

### Payment:

**Deposit, Interim & Final Payment:** A signed contract and \$2,000 deposit (\$3,500 deposit for multi-room events and \$750 for The Twelve Club events) is required to secure a date for your event. Notwithstanding certain cancellations (see “Cancellations” below), all deposits are non-refundable. 50% of your anticipated total balance (less previous payments made) is due 30 days prior to the event (60 days prior for multi-room events). The remaining balance of your event is due fourteen (14) days prior (30 days prior for multi-room events) to the date of the event in the form of a check, cash or credit card. Additional charges on site will be invoiced and are payable in full on the night of the event.

**Event Minimum:** The Event Minimum is the all-encompassing amount charged for an event (food, beverage, room rentals, add-ons), exclusive of the administrative surcharge and applicable state and local sales tax. The client must meet the Event Minimum shown on the contract, even if the ultimate guest count of the event decreases the total pre-tax spending amount below such minimum. In this case, the client shall increase food, beverage and other spending to reach the Event Minimum. If the Event Minimum is still not met after revising or adding additional food and beverages options, the room rental fee will be increased by the amount needed to satisfy the Event Minimum shown

on the contract.

**Prices:** All quotations are subject to change without notice due to market fluctuations and proportionate increases in cost of food, beverages, commodity prices, labor or taxes. Prices will be confirmed when a nonrefundable deposit is received and a contract is signed.

**Tax & Administrative Charge:** A mandatory 18% administrative charge will be added to all prices quoted for food, beverage and room rental and ceremony fee. The administrative charge is for administration of the banquet, special function, or package deal, and it is used to cover event operating and administrative fees including but not limited to laundry expenses, facility maintenance, walk-throughs, floorplan design, dishwashing and client meetings. It is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. In addition to the administrative charge, all prices quoted are subject to current State and local sales tax.

#### Food and Beverage Policies:

**Outside Food:** With the exception of a celebratory cake (\$2 pp additional charge), and in accordance with our insurance policies, no outside food of any kind may be brought into NYBP. Unless prior arrangement has been made by our CEO, NYBP reserves the right to confiscate food or beverages that are in violation of this policy. All food and beverage provided by NYBP must be consumed within the time frame of the event. Taking home leftover food or beverages from a private event is prohibited.

**Alcoholic Beverages:** NYBP holds a license granted by the New York State Liquor Authority and is held responsible for complying with its regulations. Therefore, guests are not allowed to bring in or remove alcoholic beverages from function areas. Guests under 21 years of age are prohibited from being served alcoholic beverages. NYBP and its employees reserve the right to refuse service of alcohol to individuals that abuse their consumption privileges or violate the law. In an effort to create a pleasurable experience for everyone, shots of liquor are prohibited from being served during open bars.

#### Miscellaneous:

**Décor:** We welcome you to bring in your own centerpieces, or stand-up decorations. Being a manufacturing facility, however, there are certain necessary restrictions. The affixing of tape, tacks, command hooks, pins, nails, etc. to any walls or equipment is prohibited. Due to the close proximity to the brewing equipment, we cannot allow any glitter, confetti or bubbles, boas, or feathers. You will be financially responsible for any and all damages resulting from careless decorating. No heavy equipment may be brought

into the facilities.

You are responsible for the complete set up and removal of your decorations. Additionally, you will need to coordinate with our CEO as to an approved setup time for these decorations; you will need to work around other NYBP private events and daily restaurant/brewery operations. For a fee agreed to ahead of time, NYBP will set up your decorations to your specifications.

**Security:** New York Beer Project will not assume responsibility for damage or loss of any materials or articles left on the premises either prior to, during or after a function.

**Audiovisual:** Our three event venues are equipped with a wide array of audio-visual equipment – large projector screen TVs with HDMI input, full audio system with an in-room audio jack, and a wireless microphone. Please prearrange rental of these resources in advance of your event.

**Noise:** Due to the open nature of our event spaces, please see our CEO regarding the DJ/band policy.

**Cancellations:** All deposits are non-refundable. If cancellation occurs 90 days or more before your event you are not responsible for any remaining balance. If cancellation occurs within 90 (and more than 14) days prior to the event, all monies paid are non-refundable, and you will be responsible for 50% of the estimated final bill. If cancellation occurs within 14 days prior to the event, all monies paid are non-refundable, and you will be responsible for 100% of the estimated final bill.

**Conduct & Damage:** NYBP reserves the right to refuse service and/or remove individuals from the premises who may jeopardize their safety, the safety of others, or are destructive to the property. All damages to our property and equipment incurred by you or your guests will be added to your bill. A \$300 cleanup fee will be assessed to your bill for excessive cleaning or use of prohibited items.

**Smoking Policy:** According to the law, smoking will not be permitted indoors, on the patio or in the beer garden. A \$300 fee per instance will be assessed to your bill for smoking in nonsmoking areas.

**Liabilities:** We are pleased you are considering the use of our banquet facilities. Please be assured we will do everything possible in the event of unforeseen circumstances. In any event, however, NYBP shall not be responsible for any failure to perform, which is attributed to federal, state, or municipal actions or regulations, fires, floods, hurricanes, tornadoes, blizzards, war, power outages, acts of God, or any other act that is out of control of NYBP. In the event of one of the above contingencies, if the patron wishes to

reschedule the event, and upon removal of such interruption, services shall be resumed at the specified date, time, and agreed upon rate.

**Wedding Ceremonies:** If you choose to celebrate your wedding ceremony at New York Beer Project, the cost to do so is \$2,000 for an indoor ceremony and \$3,000 for an outdoor ceremony. This fee includes set up and takedown of chairs, water station, audio setup with wireless microphone and recorded music input and day-of coordinator. The cost to have a wedding ceremony rehearsal at New York Beer Project is \$400 and occurs at 9am the day prior to the wedding. Attendees for the rehearsal may include the officiant, the couple and the parents of the couple.

**New York Beer Project Celebration Tasting Procedures:** New York Beer Project offers a complimentary tasting, for up to four guests, for wedding celebrations valued at or in excess of the room minimum fee, with a signed contract. The tasting is only for plated events – no tastings for Market table events are available. For Signature plated events, guests may choose trial size portions of 3 entrees. There are no tastings of salads or soups.

All tasting events take place Mondays, Tuesdays or Wednesdays at 3:00pm, and require an appointment made at least 4 weeks prior with a Signature Events @NYBP CEO.