



**NEW YORK
BOTANICAL GARDEN**

the Bar on the Hudson

NEW YORKER
BALLROOM

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SIGNATURE VENUES

NEW YORK BOTANICAL GARDEN

Celebrate in this airy, delightful space, which reminds guests of an al fresco outdoor courtyard. Bistro lights, matching 6' antique fountains, our 15' celebration maple tree and the breathtaking glowing 40' candle wall all make this the room of choice for signature celebrations. Groups of 50 - 90 guests can gather for parties or corporate events that overlook the palm trees, and the evening fireworks. This most beautiful part of the 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: 1,500

Venue Capacity: 90



Barn on the Hudson

Serene, casual and delightful, with a boho chic vibe – our barn themed room with 7 rose gold chandeliers is the perfect place to celebrate barn weddings, informal corporate events, or delightful showers of any kind. With rolling barnwood doors, hand hewn timbers from the woods of the Hudson Valley, and reclaimed wooden walls, there isn't a cozier spot to party with friends and family. Evening parties come complete with a beautiful view of the fireworks from inside or outside on the terrace. This truly unique private spot will make your event that talk of the town.

Square Footage: 1,650

Venue Capacity: 110



NEW YORKER BALLROOM

Designed to re-create the famous Rainbow Room in Rockefeller Center at its hey-day in NYC, this breathtaking room is the crowing jewel of the celebration spaces at NYBP. With the iconic light fixtures, 16' ceiling dome softly lighting the gorgeous wood medallion dance floor underneath, the Swarovski crystal curtains, and art deco mirrors, this room is truly exquisite, and sure to impress. Groups of 75- 120 can enjoy gourmet dinners, or mingle with market stations and cocktails, before the lights go down for a 20 minute evening spectacular in the sky show complete with NYC soundtrack. You won't find a rival to this glorious celebration destination anywhere. Cheers!

Square Footage: 2,025
Venue Capacity: 120



VENUE CAPACITY FOR MULTIPLE ROOMS

New Yorker Ballroom + 1 other room: 210-230

Entire Floor 2 rental: 320

EVENT MINIMUMS & ROOM RENTAL FEES

Event Minimums (a)

Event Space	Brunch/Lunch Mon-Fri (b)	Brunch/Lunch Sat-Sun (b)	Dinner Mon-Thu	Dinner Fri-Sun
New York Botanical Garden	\$3,500	\$5,000	\$5,000	\$8,500
The Barn on The Hudson	\$3,500	\$5,000	\$5,000	\$8,500
New Yorker Ballroom	\$5,000	\$6,000	\$7,000	\$10,000
New Yorker Ballroom + 1 Room	\$7,500	\$10,000	\$10,000	\$18,000
Entire Floor Two	\$11,000	\$14,000	\$15,000	\$27,000

(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

Event Space	Brunch/Lunch Mon-Fri	Brunch/Lunch Sat-Sun	Dinner Mon-Thu	Dinner Fri-Sun
New York Botanical Garden	\$500	\$750	\$750	\$1,500
The Barn on The Hudson	\$500	\$750	\$750	\$1,500
New Yorker Ballroom	\$500	\$750	\$1,000	\$2,000
New Yorker Ballroom + 1 Room	\$1,000	\$1,500	\$1,750	\$3,500
Entire Floor Two	\$1,500	\$2,250	\$2,500	\$5,000

A signed contract and \$2,000 deposit (\$3,500 deposit for multi-room events) is also required in order to secure a date for your event.

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

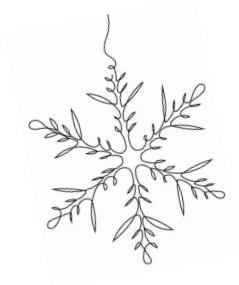
Herb roasted marble potatoes, autumn root vegetables, house Destination IPA BBQ

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 12)
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 12)
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:

Cream puffs
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 12 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 12 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
Chicken Thai Peanut Satay
Mini Deep-Dish Cheese Pizzas
Buffalo Chicken Egg Roll
Cheese Mascarpone Tomato Arancini
Petite Beef Wellington
Vegetable Dumpling
Barbequed Pork on Mini Biscuit
Mini Assorted Cheesecakes
Loaded Potato Skins
Assorted Quiche
Mac and Cheese Bites
Bacon Wrapped Scallops
Cocktail Beef Franks in a Puff Pastry
Korean Beef BBQ Spring Rolls
Toasted Raviolis
Boneless Honey BBQ Chicken Bites
Crab Rangoons
Cheddar Pierogis
Chicken Teriyaki Pot Sticker

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

11:00 - 30-minute Rosé Mingle* - guests can also enjoy a selection of wines, Craft Ales and Lagers

*can substitute Cosmos, Mimosas, or Bloody Mary's as signature drink

11:30 - Select one from the following first course choices:

Pâtisserie Plate (mini muffin, baby croissant and jam)

Ale Infused Mexican Tortilla Soup

Summer Corn Chowder

New York Caesar

11:45 - Guests can choose between the following gourmet options:

NYC Omelet

Chilled Lobster Salad

Chicken Cordon Bleu Sandwich with warm chips

Petit Filet Caesar with shaved parmesan and house-made croutons

12:30 -2:00 - Open bar with Craft Ales and Lagers, Giggle Water Hard Seltzer, wines and signature cocktail. *(The perfect time for presents and games!)*

Pricing:

\$80 per person

Includes 3-hour open bar featuring Craft Ales and Lagers, Giggle Water Hard Seltzer, wine, non-alcoholic beverages and signature cocktail, choice of first course and gourmet plated brunch or lunch entree

Upgrade to Silver open bar with well cocktails (+7pp)

Upgrade to Gold open bar with premier cocktails (+9pp)

Upgrade to Platinum open bar with premier cocktails (+11pp)



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
Water & Fountain Drinks	\$10	\$13	\$16	\$19	\$22
Celebration Beer & Wine	\$22	\$25	\$28	\$31	\$34
Celebration Silver Bar	\$29	\$32	\$35	\$38	\$41
Celebration Gold Bar	\$33	\$36	\$39	\$42	\$45
Celebration Platinum Bar (*)	\$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



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. 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) is required in order 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 this 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 Florida Division of Alcoholic Beverages and Tobacco 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. 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 their parents.

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.