

# BRYANT PARK grill

private events

25 W 40TH STREET, NYC | 212 206 8815

# A WELCOME CLASSIC

# Elegant, inviting, fun & magical...

Parisian-style dining situated behind the **landmark** New York Public Library,

Bryant Park serves as a **stunning backdrop** for Bryant Park Grill.

The restaurant's **sophisticated** dining room is perfect for a **business lunch** or romantic dining.





Enjoy a **festive party** under our heated holiday **tent** in the winter, while seasonal **patio & roof dining** is sure to make your summer evenings **magical.** Choose from our extensive whiskey selection or sip classic cocktails at the **rooftop bar**. The **Garden** and **Café** offer alfresco dining in a delightful and **unexpected oasis** at the center of the world's most spectacular city.



OF BRYANT PARK

BRYANT PARK grill

# Sample

# CORPORATE EVENT timeline

#### 5:30 pm

guests arriving passed signature cocktail, mocktail, & wine garden & rooftop bar open

5:30 pm - 7:00 pm

passed hors d'oeuvres

6:00 pm

stations open

6:30 pm

dessert stations open

8:00 pm

event concludes

8:00 pm - 9:00 pm

breakdown & load out



Click on video image to see a private event... Then click HERE to watch another.











# COCKTAIL RECEPTION hors d'oeuvres

### cold

sashimi tuna taco gf

petite new england lobster roll

mini steak frites peppered filet mignon & chipotle aioli served on a potato chip

mini chicken waldorf salad served on an endive petal gf

vegetarian sushi fresh ginger & wasabi soy vg, gf

scallop & shrimp ceviche on cucumber rounds gf

prosciutto & fresh melon topped with mascarpone cheese gf

deviled eggs with bacon crumble gf

watermelon & feta skewers gf, v

#### hot

mini angus burger melt with onions, lettuce, micro greens & cornichon on a petite brioche mini chicken & waffle homemade purple coleslaw louisiana crab cake with creole remoulade potato latkes served with american sturgeon caviar & sour cream portobello & zucchini frites served with romesco & pesto sauce v asian marinated beef satay soy-ginger scallion sauce gf memphis pulled pork bbq with coleslaw on a brioche bun arborio rice & mozzarella fritters v popcorn sesame chicken with hot & sour sauce

click here to view complete menu



## stations

pasta station gluten free pasta available

select two

rigatoni v

handmade mozzarella, fresh ricotta, parmigiano cheese

grilled shrimp orecchiette

creamy vine ripened tomato sauce

campanelli v

with mushroom cream sauce

strozzapreti carbonara

crisps of prosciutto, english peas, garlic virgin olive oil

farfalle

grilled chicken breast, fresh peas, spinach, sundried tomatoes, fresh herbs & pesto

penne alla vodka

with pancetta

five cheese ravioli v

with asparagus & cherry tomatoes in a creamy pesto sauce

wild mushroom ravioli v\*

grilled artichoke, cherry tomatoes, spinach, edamame, truffle oil, parmesan broth v

accompaniments

select one

caesar or mixed green salad gf, vg artisanal bread & assorted grissini v imported parmesan reggiano v carving

select two

salmon en croûte

mushroom duxelles & dill butter sauce

marinated skirt steak gf

smoky pepper sauce

charcoal grilled new york strip steak gf green peppercorn sauce

smoked filet of beef gf

wild mushroom demi glaze & freshly grated horseradish cream

seared bbq filet mignon gf

grilled pineapple & corn relish, chipotle aioli

sides

select two

grilled portobello mushrooms & asparagus gf, vg
bpg chopped steakhouse salad gf
platters of asian style green beans v
truffle parmesan fries v
roasted potatoes gf, v

assorted roll & bread display included





# **DINNER MENU**

# appetizer

#### burrata mozzarella & heirloom tomatoes

petite mixed herbs, basic leaves, drizzle of tuscan olive oil gf, v

#### main course

#### grilled angus filet mignon

roasted fingerling potatoes, sauteed spinach, baby carrots, wild mushrooms, au jus, truffle essence gf

#### mediterranean branzino

creamy polenta, caponata vegetables, watercress beurre blanc gf

# silent vegetarian option also available

#### wild mushroom ravioli v

grilled artichokes, cherry tomatoes, spinach, and edamame in a parmesan broth

### petite sweets

vegetarian and vegan options can be accommodated

granny smith & jack daniels apple pie v

valrhona blackout chocolate mousse v

chocolate dipped cheesecake lollipops gf, v

sweet & salty trio v caramel popcorn gf, chocolate-dipped pretzels & peanut brittle gf

caramel panna cotta gf with popcorn whipped cream & chocolate cigarette

french macarons lemon lime, blackberry merlot, & triple berry gf

fresh berry tarts v

### coffee & tea service

We strive to use locally sourced products and sustainably caught seafood whenever possible. The Restaurant may make reasonable substitutions to the menus when product availability or menus change. Client will be notified of such changes in advance of the Event.

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## HOLIDAY MENU

For the holidays, we off both classic buffets and stations menus.

## stations selections

anitpastos, plant-based, pasta, seafood, carving, asian, sushi, spanish tapas, mexican fiesta, sliders, nantucket picnic, party in the park, bpg wings, southern, and petite desserts.

# sample buffet

#### salads

three leaves baby kale, arugula, lollo rosso, asian pear, imported gorgonzola, apple cider reduction v, gf wheatberry salad mixed grains, dried fruit & nuts v

#### pasta (gluten free pasta available)

**baked penne** blistered cherry tomatoes, asparagus, coach farm goat cheese cream sauce v **shiitake mushroom ravioli** pomodoro sauce, shaved pecorino cheese v **orecchiette & shrimp** light tomato dill cream sauce

#### main

grilled atlantic salmon lemon beurre blanc organic miso crusted day boat cod lemongrass & ginger sauce grilled lemon chicken lemon, capers, blistered cherry tomatoes & rosemary charcoal grilled new york steak beef au jus & green peppercorn sauce, horseradish gf smoked filet of beef wild mushroom demi glaze & horseradish gf

#### sides

roasted new potatoes with rosemary and parsley gf mashed sweet potato gf

#### petite desserts display

blackout chocolate mousse cake v
red velvet cupcakes with vanilla cream icing v
granny smith & jack daniels apple pie v
triple berry french macarons gf
chocolate glazed french vanilla cream puffs v
gingerbread bundt cakes with cream cheese icing v
selection of homemade holiday cookies & confections v

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# BAR PACKAGE deluxe open bar

## liquor

grey goose vodka ketel one vodka tito's vodka grey goose le citron vodka bombay sapphire gin hendrick's gin casamigos blanco tequila casamigos reposado tequila bacardi silver rum maker's mark bourbon widow jane bourbon great jones bourbon sagamore rye aperol jack daniels whiskey suntory japanese whiskey toki jameson irish whiskey dewar's 12yr scotch aberfeldy 12yr single malt scotch

#### wine

(selection of one white wine & one red wine, with rose & prosecco included)

#### white

franciscan chardonnay, california prophecy pinot grigio, italy matua sauvignon blanc, new zealand

#### red

j pinot noir, california bonterra organic, cabernet sauvignon, california

#### rosé

gérard bertrand côte des roses, france

#### sparkling

la marca prosecco, italy

#### beer

#### bottled

abita light corona lagunitas ipa heineken everyday ark ale

#### draft

(only available for grill dining room parties) six point crisp pilsner blue moon white ale sierra nevada hazy ipa

### hard seltzer

high noon hard seltzer

## soft drinks

sparkling mineral water, sodas, juices



## SIGNATURE COCKTAILS

A short-list of our specialty drinks...

# year-round

#### cocktails

**garden paloma** tequila, grapefruit juice, pomegranate syrup & lime juice

**moscow** or **mezcal mule** (rentals needed to serve in copper mugs)

wild hibiscus flower sparkling wine & hibiscus syrup

fig martini vodka, apple cider, fig jam & lemon

**purple cloud** gin, st. germain, lime juice & soda water

**clover club** gin, dry vermouth, lemon juice, raspberry syrup & raspberry garnish

paper plane bourbon, amaro, aperol & lemon juice

## zero-proof drinks

**blackberry nojito** muddled blackberries, seltzer, mint & lime

**kentucky peach mule** ritual zero proof whiskey, peach puree, ginger beer & lime (rentals required to serve in copper mugs)

**pomegranate citrus sangria** pomegranate juice, orange juice, lemon juice, cayenne pepper & seltzer with fresh berries and citrus

i'm lit (not) seedlip spice, jalapeño syrup & lime

fever tree pink grapefruit

mint lime ricky mint, lime & club soda

**the baylock** grapefruit juice, lemon juice, honey syrup, seltzer & star anise garnish

# holiday

#### cocktails

**holiday mimosa** vanilla vodka, sparkling wine & cranberry juice

winter sangria martini grey goose l'orange vodka, st. germain & pomegranate juice

**autumn aperol spritz** aperol, prosecco, spiced apple cider, club soda & cinnamon stick garnish

**spiced cranberry paloma cocktail** tequila, cranberry juice, grapefruit juice, lime juice & spiced simple syrup

#### zero-proof drinks

**apple cider sangria** apple cider & sparkling water with cut apples and oranges

apple cider mule apple cider, ginger beer &
lime (rentals required to serve in copper mugs)

**holiday punch** white cranberry juice, orange juice, lemon juice & seltzer with cranberries & strawberries

click here to view complete menu

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# EVENT CAPACITIES & FLOOR PLANS

We are happy to discuss **different event flow options** based on the season, client's anticipated guest count and their unique vision.

**Tenting of the Rooftop Terrace** for events during warmer months is available upon request, at an additional charge. Our outdoor areas are enclosed at other times by the Restaurant.

# rooftop terrace

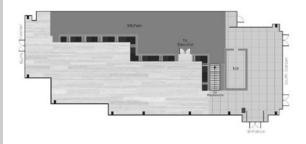




seated panel: 220 guests cocktail reception: 200 guests buffet reception: 150 guests

# grill dining room

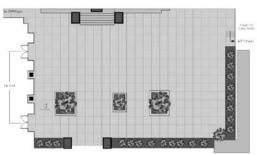




cocktail reception: 300 guests dinner with dancing: 150 guests dancing & desserts: 220 guests

# the south garden





seated panel: 200 guests cocktail reception: 350 guests dinner: 250 guests

# WE HAVE THE PERFECT SPACE FOR ALL YOUR EVENTS

# ROBERT



Situated atop The Museum of Arts and Design at Columbus Circle. Robert is a modern American restuarant offering breathtaking views of Central Park and Columbus Circle. Perfect for events, Robert celebrates design and beauty in both its decor and culinary delights. Guest will love dining on a menu created by Chef Gonzalo Colin while reveling in the beauty of the city.

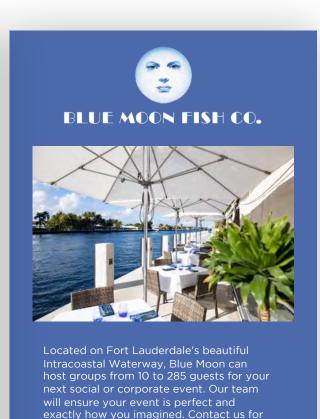
robertnyc.com





Newly renovated Sequoia provides an exquisite setting and the finest of American cuisine, perfect for your Special Event. Situated on the banks of the Potomac River in Washington, DC, it offers magnificent views of the Virginia skyline, the Kennedy Center, the Watergate Hotel, and the gentle Potomac River and its iconic bridges. Japanese artist Hitoshi Kuriyama has created a unique lighting installation, providing an illuminating backdrop for your Special Event.

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