

TAVERN 29



Centrally located off world-renown Park Avenue, Tavern29 is the ideal destination for any occasion.

Corporate events to holiday soirees, birthday and engagement parties to weekend brunch celebrations!

Tavern 29 is the perfect place.

Enjoy the ambiance of any of our three distinct floors including our Rooftop Garden. Fully staffed with some of the city's most knowledgeable and friendly servers and bartenders, the elegance and charm of this 19th century converted townhouse is the perfect blend of comfort and class.

OPEN BAR

| All Packages Include Soda, Juice, Coffee & Tea |

CRAFT BEER

2 HOURS \$40 | 3 HOURS \$50 | 4 HOURS \$65
select draft, bottled & canned beers

WINE & BEER

2 HOURS \$45 | 3 HOURS \$55 | 4 HOURS \$65
select draft, bottled & canned beers
select red, white & sparkling wines

CALL

2 HOURS \$50 | 3 HOURS \$60 | 4 HOURS \$70
house vodka, house gin
house rum, house tequila
house irish whiskey, house bourbon
house scotch-whiskey
select red, white & sparkling wines
select draft, bottled & canned beers

PREMIUM

2 HOURS \$55 | 3 HOURS \$75 | 4 HOURS \$95
tito's vodka, tanqueray gin
captain morgan spiced rum
casadores tequila, jameson irish whiskey
jack daniel's, elijah craig bourbon, bulleit
rye, dewar's single malt scotch
select red, white & sparkling wines
full craft beer selection
(1) specialty cocktail

ULTRA

2 HOURS \$65 | 3 HOURS \$90 | 4 HOURS \$115
grey goose vodka, bombay sapphire gin
patron tequila, bacardi 8 rum, elijah craig
bourbon, bulleit rye, jameson irish whiskey
johnny walker black scotch
select red, white & sparkling wines
full craft beer selection
(2) specialty cocktails



Priced per person. Prices do not include tax
gratuity or admin charge.

Open bar is for the participation of the entire party.

Minimum guaranteed guest count is 15 persons.

Excludes: Single Malt Scotch & Whiskey
Shots, Neat or Up Cocktails, and Energy Drinks

Products subject to availability.

PLATTERS

| All Platters Serve 25 Guests |

CRUDITES & HUMMUS 110

Seasonal Vegetables, Roasted Red Pepper Hummus
Bleu Cheese, House-Made Ranch, Toasted Pita

MEZZE PLATTER 140

hummus, baba ghanoush, grape leaves, artichokes,
fresh vegetables, olives, pita

ARTISANAL CHEESE BOARD 115

Sliced Ciabatta, Fresh Seasonal Fruit

CHARCUTURIE 125

Cured Meats, House-Made Grain Mustard

TUSCAN ANTIPASTI PLATTER 130

Fresh Mozzarella, Prosciutto, Soppressata
Artichoke Hearts, Roasted Red Peppers, Olives
Heirloom Tomatoes

ASIAN PLATTER 110

Chicken Satay with Spicy Peanut Sauce
Pork Pot Stickers with Ginger Soy Sauce
Vegetable Spring Rolls with Thai Chili Sauce

SPINACH & ARTICHOKE DIP 100

Toasted Pita

BUFFALO CHICKEN DIP 115

House-Made Corn Tortilla Chips

HOT WINGS 140**

Buffalo Sauce, Bleu Cheese, Celery, Carrots

STICKY WINGS 140**

Honey Sriracha Sauce, Green Onions
Bleu Cheese, Celery, Carrots

CLASSIC MAC & CHEESE 100

Three Cheese Blend, Cavatelli Pasta, Bread Crumbs
+10 add Truffle Oil

FRY PLATTER 75

Original, Sweet, Parmesan Truffle

KOBE BEEF & PULLED PORK SLIDERS 155*

King's Hawaiian Rolls

GUACAMOLE AND PICO DE GALLO MP

House-Made Corn Tortilla Chips

SEARED STEAK NACHOS 85

House-Made Corn Tortilla Chips, Guacamole
Cheese Sauce, Jalapenos, Pickled Red Onion

CHEESE QUESADILLA PLATTER 75*

Monterey Jack & Mozzarella Cheeses

CHICKEN QUESADILLA PLATTER 100*

Cajun Chicken, Monterey Jack, Mozzarella

BAKED SOFT PRETZELS 105

Cheese Sauce & Sweet Mustard

TACO PLATTERS

All Taco Platters Served with Soft Flour Tacos
Pico de Gallo & Sour Cream

25pcs. Per Platter

CHICKEN 120

PORK 120

STEAK 130

SHRIMP 115

VEGETABLE 110



* = 25 pcs. ** = 50pcs

SMALL BITES

| All Small Bites Available as Platters or Passed Hors D'Oeuvres |

VEG

CAPRESE SKEWERS 75

Baby Heirloom Tomato, Basil, Mozzarella

VEGETABLE EMPANADAS 95

Seasonal Roasted Vegetables

MINI GRILLED CHEESE & TOMATO SOUP 100

Cheddar Cheese, Tomato Soup Shooters

MAC & CHEESE BITES 110

Truffle Cheese Sauce

BRUSCHETTA 85

Tomato, Onions, Herbs, Crostini

ROASTED TOMATO & OLIVE CROSTINI 80

Herbed Goat Cheese Mousse

SPANAKOPITA 95

Spinach, Feta, Phyllo Dough

FISH

OYSTERS ON HALF SHELL M/P

Cocktail Sauce, Horseradish, Lemon

CHILLED SHRIMP COCKTAIL 145

Cocktail Sauce, Champagne Mignonette, Lemon

COCONUT SHRIMP 120

Thai Chili Sauce

MARYLAND CRAB CAKES 130

Sriracha Aioli, Fresh Lemon

ASSORTED SUSHI ROLLS 175

Spicy Tuna, Shrimp Tempura, California Salmon Cucumber

MEAT

BACON WRAPPED DATES 80

Champagne Vinegar, Crushed Red Pepper

PIGS IN A BLANKET 85

Whole Grain Mustard, Sriracha Ketchup

CHICKEN PARMESAN CROSTINI 95

Marinara, Mozzarella, Toasted Garlic Bread

SLICED STEAK CROSTINI 120

Marinated Steak, Warm Gorgonzola

ASSORTED FLATBREADS 100

Margherita, Pepperoni, Spinach & Ricotta

HARISSA CHICKEN SATAY 110

Coconut Sauce

BRAZILIAN STEAK SKEWERS 125

Chimichurri Sauce

MINI CHICKEN & WAFFLES 115

Bite-sized Fried Chicken, Buttermilk Waffles, Maple Syrup

SLIDER TRIO 150

Kobe, Pulled Pork, Organic Veggie

HONEY ROASTED TURKEY SLIDERS 135

Carved Turkey, Cornbread Stuffing, Cranberry Jam

SWEET TREATS

MINIATURE DOUGHNUTS 130

PARISIAN MACARONS 100

Assorted Flavors

CHEF'S DESSERT PLATTER 120

Assortment of Sweet Treats

MINIATURE CHEESECAKES 120

Assorted Flavors

FRESH FRUIT PLATTER 100

Fresh Seasonal Fruit & Berries

CHOCOLATE CHIP COOKIE PLATTER 45

STATIONS

| All Stations Serve 25 Guests |

CARVING

OVEN-ROASTED TURKEY 250

Served with home-made cranberry sauce
pan gravy, and warm dinner rolls

OVEN ROASTED HAM 250

Served with home-made cranberry sauce
pan gravy, and warm dinner rolls

ROAST BEEF 350

Served with rosemary jus, horseradish aioli
and warm dinner rolls

SLICED STEAK 400

Served with rosemary jus, horseradish aioli



PASTA

PASTA PRIMAVERA 110

Seasonal Vegetables, Light Tomato Sauce
(Vegetarian)

WILD MUSHROOM ORECCHIETTE 120

Light Truffle Cream Sauce (Vegetarian)

GRILLED CHICKEN CAVATELLI 130

Spinach, Olive Oil, Parmesan, Basil

SPICY PENNE A LA VODKA BOLOGNESE 130



TACOS

TACO STATION 250

*Select two (2) : beef, chicken, pork, shrimp, fish, or
seasonal vegetables*

Served with tortillas, chips, salsa, pico de gallo
crema fresca, and guacamole

ULTIMATE TACO STATION 500

*Select four (4) : beef, chicken, pork, shrimp, fish,
or seasonal vegetables*

Served with tortillas, chips, salsa, pico de gallo
crema fresca, and guacamole



LUNCH PLATTERS

EACH TRAY HAS 25 PIECES

Includes Unlimited Soda
Juice, Tea, Coffee

CALIFORNIA CHICKEN SANDWICH 95

Cheddar Cheese, Bacon, Sriracha Aioli Lettuce,
Tomato Rosemary Ciabatta

ROASTED VEGETABLE & SWISS WRAP 70

Seasonal Vegetables, Fire Roasted Bell Peppers

CRISPY BUFFALO CHICKEN WRAP 90

Blue Cheese Aioli

PASTRAMI WRAP 100

Gruyere, Tomato & Avocado Relish

SMOKED SALMON WRAP 100

Cucumber, Dill Cream Cheese

SANDWICH TRIO 120

Assortment of Any Three

MIXED GREEN SALAD 75

House-Made Vinaigrette

CAESAR SALAD 85

Parmesan, Crouton, Anchovy

SPINACH & BOSC PEAR SALAD 95

Dried Cranberries, Walnuts, Goat Cheese
Balsamic Vinaigrette

FRESH FRUIT PLATTER 100

HEARTY PASTA SALAD 75

RED BLISS POTATO SALAD 75

FRY PLATTER 75

Original, Sweet, Parmesan Truffle

LUNCHEON

SEATED 35 PER PERSON

Available to parties of 10-40

Includes Unlimited Soda
Juice, Tea, Coffee

TO START

MARKET SALAD

House-Made Vinaigrette

KALE CAESAR SALAD

parmesan, croutons, anchovy

FRENCH ONION SOUP

house-made onion soup
topped with gruyere cheese & crostini

MAIN

THE TAVERN 29 BURGER

grilled sirloin burger topped with lettuce, tomato,
pickle, garlic aioli served on a brioche bun

BUTTERMILK FRIED CHICKEN SANDWICH

House battered chicken topped with piri-piri
hot honey, house pickles, and coleslaw

VEGGIE BURGER

house-made veggie burger topped with pepper jack,
garlic aioli, smashed avocado, lettuce & tomatoes
served on a potato roll

MUSHROOM PAPPARDELLE

house-made Pappardelle topped with creamy
mushroom ragú

FISH & CHIPS

tempura battered cod served along fries with tartar
sauce and sriracha aioli

SPINACH & RICOTTA FLATBREAD

sauteed spinach, ricotta, bechamel, parmesan

TO FINISH

LEMON TART

topped with fresh berries

CHOCOLATE CAKE

served a la mode

Available until 2:00 PM

Available until 2:00 PM

CLASSIC DINNER

SEATED 60 PER PERSON

BUFFET 55 PER PERSON

Includes Unlimited Soda
Juice, Tea, Coffee

TO START

(Choose One)

MARKET SALAD

House Made Vinaigrette

CAESAR SALAD

Parmesan, Croutons, Anchovy

MAIN

(Choose Three)

HERB ROASTED CHICKEN

Roasted Shallot, Au Jus

OVEN ROASTED FISH

Lemon-Caper Beurre Blanc
Roasted Potatoes, Seasonal Vegetables

SALT & PEPPER STRIP STEAK

Sautéed Mushroom, Onion

WILD MUSHROOM ORECCHIETTE

Light Truffle Cream Sauce
(Vegetarian)

PASTA PRIMAVERA

Seasonal Vegetables, Light Tomato Sauce
(Vegetarian)

TO FINISH

CARMEL APPLE PIE A'LA MODE

classic apple pie served with a caramel glaze
topped with vanilla ice cream

NY STYLE CHEESECAKE

classic NY-style cheesecake served with fresh fruit

*Above Entrees Served with Garlic & Onion Roasted Potatoes
Seasonal Vegetables & Warm Dinner Rolls*

ELITE DINNER

SEATED 80 PER PERSON

BUFFET 70 PER PERSON

Includes Unlimited Soda
Juice, Tea, Coffee

TO START

(Choose One)

(Choose Two +10 Per Person)

MARKET SALAD

House Made Vinaigrette

SPINACH & BOSC PEAR SALAD

Dried Cranberries, Walnuts, Goat Cheese
Balsamic Vinaigrette

CHILLED SHRIMP COCKTAIL

MAIN

(Choose Three)

NEW YORK STRIP STEAK

Angus, Blue Cheese Butter

PAN SEARDED STRIPED BASS

Classic Béarnaise

WILD MUSHROOM ORECCHIETTE

Light Truffle Cream Sauce
(Vegetarian)

ROASTED BONE-IN CHICKEN BREAST

Garlic & Onion

CRAB-STUFFED FILET OF FISH

Lemon Beurre Blanc

TO FINISH

CARMEL APPLE PIE A'LA MODE

classic apple pie served with a caramel glaze
topped with vanilla ice cream

NY STYLE CHEESECAKE

classic NY-style cheesecake served with fresh fruit

*Above Entrees Served with Garlic & Onion Roasted Potatoes
Seasonal Vegetables & Warm Dinner Rolls*

BRUNCH BUFFET

HALF TRAYS SERVE 10-12
FULL TRAYS SERVE 20-24

EGGS

HALF TRAY/FULL TRAY

SCRAMBLED EGGS 50 / 85

EGG WHITE OMELETTE 75 / 100
Spinach, Goat Cheese, Fire-Roasted
Tomato Salsa

OMELETTE 65 / 120
Bacon and cheddar

GRIDDLE

TAVERN 29 FRENCH TOAST 65 / 105
Sweet Mascarpone
Seasonal Fruit Chutney

BUTTERMILK PANCAKES 55 / 95
Artisanal Butter & Maple Syrup

BLUEBERRY PANCAKES 65 / 105
Artisanal Butter & Maple Syrup

WAFFLES 75 / 110
Sugar Coated, Dulce de Leche
Whipped Cream & Powdered Sugar

BOWLS

FRESH FRUIT PLATTER 110
Seasonal Fruit & Berries

YOGURT PARFAIT BOWL 110
Vanilla Yogurt, Home-made Granola
Fresh fruit

SIDES

BACON 80 / 115
Maple Smoked

SAUSAGE 80 / 115
Pork & Herb

HOME FRIES 45 / 80

FRY PLATTER 40 / 75
Regular, Sweet, Parmesan Truffle

CORNBREAD MUFFINS 55 / 95

SEATED

SEATED 55 PER PERSON

Includes Unlimited Soda
Juice, Tea, Coffee

Unlimited Mimosa, Bloody Mary,
Bellini and Select Craft Beers

1.5-Hour Maximum Reservation

TO START

(Choose One)

BUFFALO CHICKEN DIP

served with bleu corn chips

HUMMUS PLATE

house made hummus served with carrots and pita
chips

HOT WINGS

10 wings, bleu cheese, celery & carrots

MAIN

(Choose Three)

BREAKFAST BURGER

bacon, fried egg, sautéed onions, hash browns
cheddar & chipotle mayo served on a brioche bun

CALIFORNIA CHICKEN SANDWICH

Cheddar Cheese, Bacon, Sriracha Aioli, Lettuce Tomato,
Rosemary Ciabatta

AVOCADO TOAST

smashed avocado, micro greens, poached eggs, hollan-
daise sauce served on whole wheat sourdough

BACON & CHEDDAR OMELET

bacon & cheddar served
with home fries or side salad

BRIOCHE FRENCH TOAST

served with sliced banana & chocolate chips

FRIED CHICKEN SANDWICH

buttermilk fried chicken, lettuce, tomato, avocado, ba-
con, cheddar & chipotle mayo
served on a brioche bun

FARMER'S SALAD

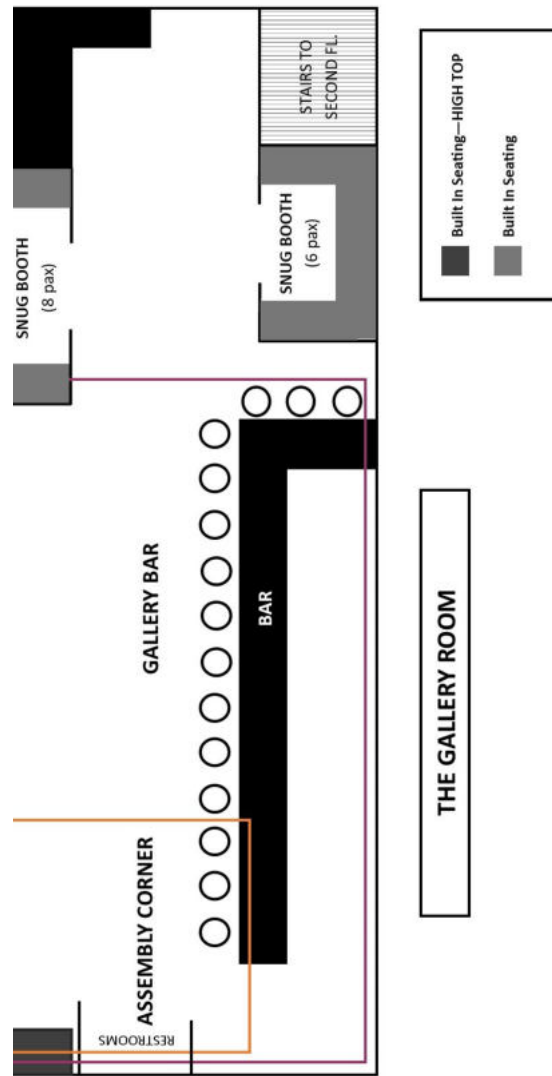
avocado, goat cheese, cranberries, red onion, cucum-
ber, mixed greens & walnuts served with
balsamic vinaigrette

AVAILABLE UNTIL 2:30PM

OUR SPACES

THE GALLERY ROOM

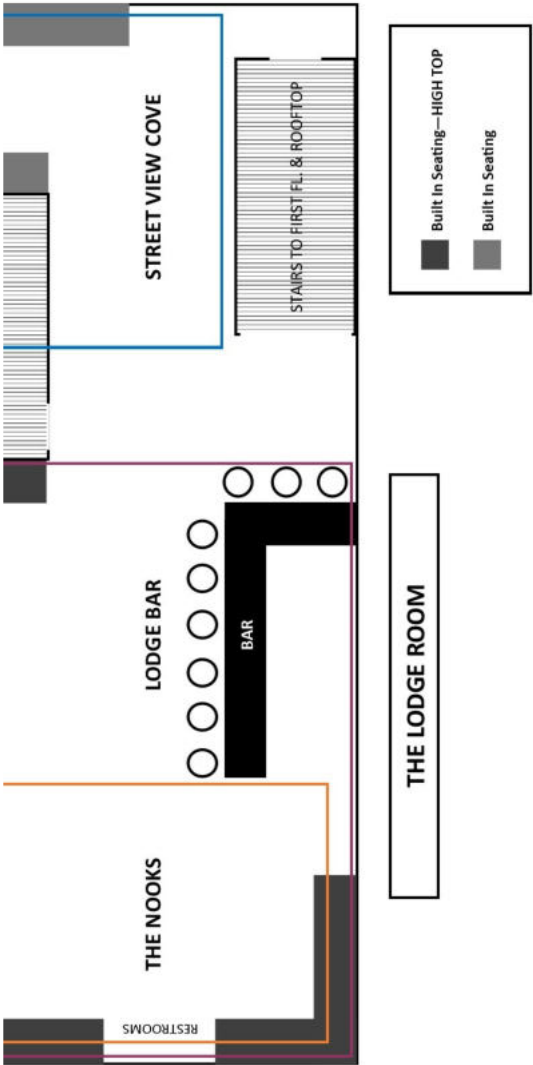
STANDING 100 SEATED 50 1st FL



OUR SPACES

THE LODGE ROOM

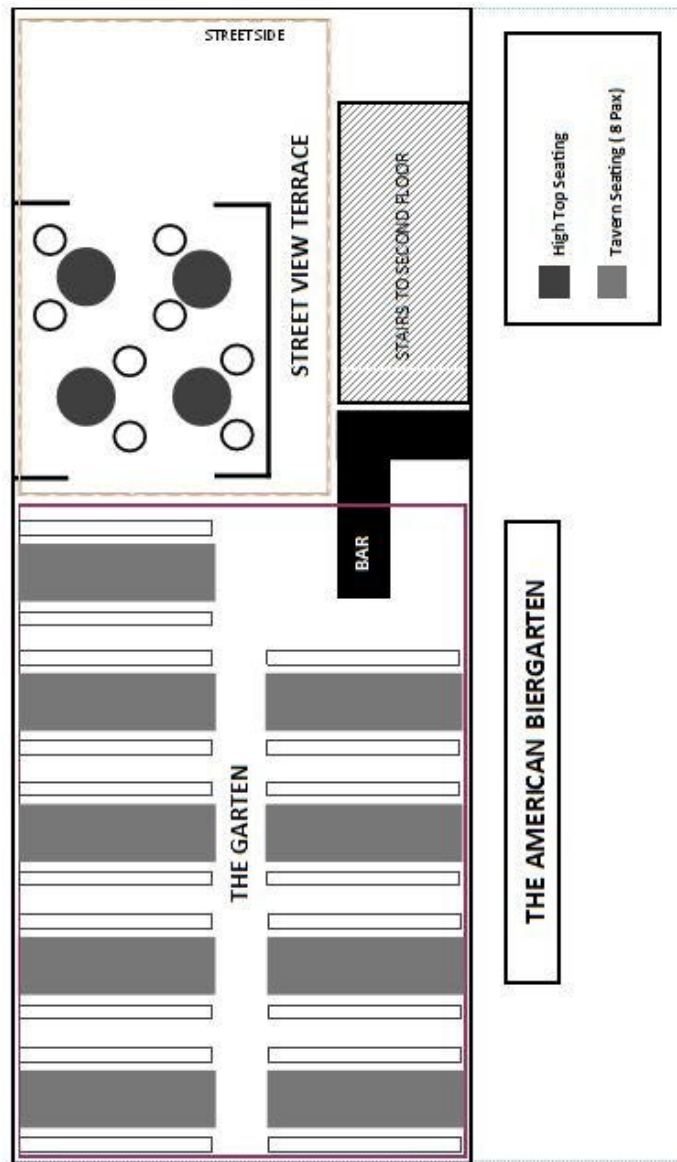
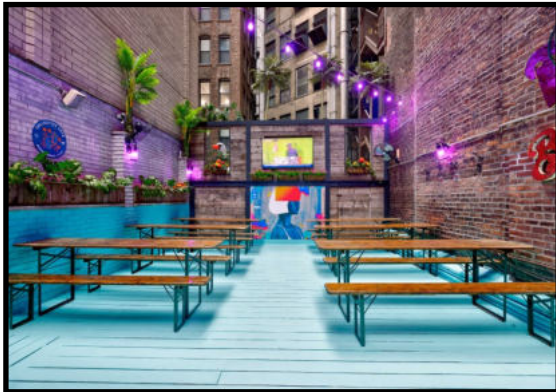
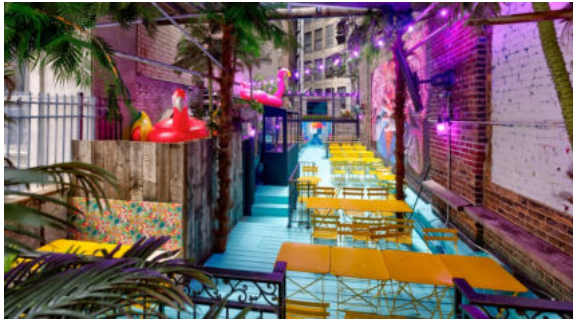
STANDING 120 SEATED 60 2nd FL



OUR SPACES

THE AMERICAN BIERGARTEN

STANDING 130 SEATED 100 ROOFTOP





STREET VIEW COVE

STANDING 30 SEATED 15 2nd FL



THE NOOKS

STANDING 40 SEATED 26 2nd FL



COCKTAILS
