



SPECIAL EVENTS

EVENTS AT THE CROWN

Events at The Crown combine newly built facilities, modern design, creative menus, amazing views and exceptional service for a truly memorable experience. From our gallery curated by nearby Museum of Chinese in America, to the 5,000 sq. ft. outdoor terrace, to our intimate boardroom, The Crown truly captures the essence of New York.

- Private boardroom perfect for intimate meetings, advisory boards and executive interviews.
- 5,000 sq. ft. outdoor terrace overlooking Manhattan Bridge: ideal for receptions, product launches and fashion shows.
- 21st floor rooftop bar has indoor and outdoor space available for private day or evening use.
- Floor-to-ceiling windows in all spaces allows for natural light and unobstructed views of NYC.
- All spaces are film-shoot friendly.
- On-site conference services support your every need.
- Ask about our complete meeting packages.



BEVERAGE PACKAGES

Additional Selections May Be Added At An Extra Cost

COLD BEVERAGE PACKAGE

\$20 FOR 1 HOUR PER PERSON

Assorted sodas, juices, bottled flat & sparkling water

HOT BEVERAGE PACKAGE

\$20 FOR 1 HOUR PER PERSON

Regular & Decaf Coffee, Assorted Teas, Soft Drinks, Bottled Flat & Sparkling Water

BEER & WINE PACKAGE

\$70 FOR 2 HOUR OPEN BAR

PER PERSON

+\$10 FOR EACH ADDITIONAL HOUR PER

R PERSON

White wine, red wine, sparkling

Domestic, imported, craft beer

SELECT BEVERAGE PACKAGE

\$85 FOR 2 HOUR OPEN BAR

PER PERSON

+\$15 FOR EACH ADDITIONAL HOUR PER PERSON

Finlandia vodka, bombay gin, bacardi rum, casamigos blanco tequila, dewars scotch

whiskey, old forester bourbon

One and one cocktails

White wine, red wine, sparkling

Domestic, imported, craft beer

PREMIUM BEVERAGE PACKAGE

\$100 FOR 2 HOUR OPEN BAR

PER PERSON

+\$20 FOR EACH ADDITIONAL HOUR PER PERSON

Grey goose vodka, bombay sapphire gin,

bacardi rum, casamigos blanco & reposado

tequila, johnnie walker black, glenlivet 12 yr,

woodford reserve bourbon

Classic cocktails

White wine, red wine, sparkling

Domestic, imported, craft beer

****Shots not included in packages**

All prices are subject to change. Administrative Fee: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.*

PASSED OPTIONS

PASSED HORS D'OEUVRES

\$30 PER PERSON / PER HOUR
CHOICE OF 6

VEGETARIAN

Mushroom Tartlet

fontina cheese, crème fraîche

Fig Crostini

whipped ricotta, basil, lemon zest

Macaroni & Cheese Cones

artisanal blend of cheeses

Nosh Chip

white bean hummus, feta, tomato

Truffle Grilled Cheese

black truffles, gruyere, fontina cheese

Tostada

guacamole, aleppo pepper

Vegetable Spring Roll

sweet & sour sauce

Mini Black Bean Quesadilla

lime crema

SEAFOOD

Crispy Tuna Tartar Tacos

ponzu, avocado, crispy corn tortilla shell

Smoked Salmon

marbled rye toasts, dill cream cheese

Caviar Oyster +\$3pp

blood orange

Petite Lobster Roll

japanese mayo

Crab Cake

old bay aioli

Shrimp Chorizo Flatbread Bites

cauliflower crust, chili oil

California Roll

crab meat, avocado, cucumber

NON-VEGETARIAN

Beef Sliders

caramelized onion aioli

Fried Chicken Sliders

kohlrabi slaw

Chicken Tinga Empanadas

crema

Chicken & Waffle Cones

buttermilk fried chicken, cheddar waffle, maple

butter syrup

Bacon Wrapped Dates

bleu cheese

Ham & Cheese Croquettes

red pepper marmalade

Pork Belly Lettuce Cup Confit

sweet soy glaze

All prices are subject to change. Administrative Fee*: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.

STATIONARY PLATTERS

Cheese & Charcuterie Board \$300

*artisanal cheese, charcuterie,
accompaniments
serves 25 people*

Sushi Roll Platter \$350

*assortment of sushi rolls
150 pieces*

Sushi Roll & Sushi Nigiri Platter \$500

*assortment of sushi rolls & sushi nigiri
170 pieces*

Chips and Guac \$85

*toasted pepitas, blue corn tortilla chips
serves 10 people*

Petite Lobster Roll \$150

*japanese mayo
25 pieces*

Crudite \$100

*seasonal vegetables, assortment of
dipping sauces
serves 15 people*

Beef Sliders \$125

*caramelized onion aioli
25 pieces*

Fried Chicken Sliders \$125

*kohlrabi slaw
25 pieces*

Franks in a Blanket \$75

*dijon mustard, ketchup
serves 10 people*

Pretzel Bites \$75

*dijon mustard, beer cheese
serves 10 people*

Wraps \$75

*turkey & brie or veggie
25 pieces*

Grilled Cheese \$100

*smoked mozzarella, gruyere
Optional add on: Black Truffle \$10
25 pieces*



All prices are subject to change. Administrative Fee*: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.

COCKTAIL STATIONS

BASED ON 2 HOURS OF SERVICE

Artisanal Cheese & Charcuterie \$125 PP

*assorted cured meats &
cheeses, fruits, olives, seasonal
accompaniments, honey, variety of
crackers & artisanal local breads*

Mezze \$55 PP

*tzatziki, romanesco, tapenade, marinated
vegetables, feta cheese, olives, naan bread
& assorted crackers*

Dim Sum \$50 PP

*steamed pork belly bun, beef satay, pork
gyozas, shrimp dumplings, vegetable spring
rolls*

Sushi Station \$100PP

*sushi nigiri, sashimi & sushi rolls
optional add on: live chef \$500*

Taco Station \$65 PP

*choice of 2x proteins:
carne ssada, chicken tinga, jalapeño-lime
shrimp, cumin roasted mushrooms
served with accompaniments, rice, beans,
flour, corn tortilla*

BBQ Station \$75 PP Choice of 2x Proteins
*backyard BBQ chicken, pulled pork shoulder,
chicken wings, served with corn bread, coleslaw,
potato salad, macaroni salad & assorted BBQ
sauces*



Caviar & Champagne Station \$250 PP

Chef Attendant \$200

*caviar sampling & champagne served with
classic & not so classic caviar
accompaniments; including
blinis, fried chicken bites, caviar
worthy cheeses, assorted preparation of
potatoes & shellfish selection*

Raw Bar \$100 PP

*east coast oysters, gulf shrimp, littleneck
clams, jonah crab claws & accompaniments
optional add on: lobster tail + \$25 per person*

Iberico Ham Station \$125 PP

*expertly sliced authentic iberico ham served
with boquerones, croquettes, manchego
cheese, olives, bread accompaniments*

All prices are subject to change. Administrative Fee*: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.

DINNER

Additional Selections May Be Added At An Extra Cost

DINNER BUFFET

\$100 PER PERSON / BASED ON 2 HOURS

CHOOSE 1 SALAD + 2 ENTREES + 2 SIDES

SALADS

Market Salad

*baby gem lettuce, heirloom radishes, apples,
shallot-vinaigrette*

Caesar

romaine, kale, parmesan, croutons

Kale & Brussels

*kale, shaved brussels, pecorino, toasted
pistachio, mint*

SIDES

Grilled Asparagus

maldon sea salt

Seasonal Market Vegetables

Roasted Fingerling Potatoes

roasted in duck fat

ENTRÉES

Roasted Prime Rib

*whole filet mignon served with demi-glace
& french mustard*

Pan Seared Market Fish

*seasonal selection, pan roasted, served with
lemon-dill sauce*

Farro Bowl

*roasted beets, charred broccoli, avocado,
crispy shallots, creamy miso dressing*

Roasted Duck

*whole duck herb-roasted & served with
pan gravy*

Lo Mein

vegetable



All prices are subject to change. Administrative Fee: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.*

DESSERTS

PLATTERS

Mini Cupcakes \$125

40 pieces

Mini Doughnuts \$125

40 pieces

Macarons \$125

40 pieces

Fruit Platter \$150

whipped coconut dipping sauce

serves 25 people

Crepe Cakes \$175

serves 10-12 slices



PASSED

**\$20 PER PERSON/PER HOUR
CHOICE OF 3**

Mini Cupcakes

Mini Doughnuts

Cheesecake Bites

Cake Pops

Macarons

Fruit Skewers

Mini Mudslides

w/ alcohol, cookie straw

All prices are subject to change. Administrative Fee: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.*

LUNCH

Additional Selections May Be Added At An Extra Cost

LUNCH BUFFET

\$75 PER PERSON / BASED ON 2 HOURS;

CHOOSE 1 SALAD + 2 ENTRÉES + 2 SIDES

Includes Soft Drinks + Regular & Decaf Coffee

+ Assorted Teas

SALADS

Market Salad

*baby gem lettuce, heirloom radishes,
apples, shallot-vinaigrette*

Caesar

romaine, kale, parmesan, croutons

Kale & Brussels

*kale, shaved brussels, pecorino, toasted
pistachio, mint*

SIDES

Grilled Asparagus

maldon sea salt

Seasonal Market Vegetables

Roasted Fingerling Potatoes

roasted in duck fat & fresh herbs

ENTRÉES

Roasted Beef Tenderloin

*whole filet mignon served with
demiglace & french mustard*

Pan Seared Market Fish

*seasonal selection, pan roasted, served
with lemon-dill sauce*

Farro Bowl

*roasted beets, charred broccoli, avocado,
crispy shallots & creamy miso dressing*

Roasted Duck

*whole duck herb-roasted & served
with pan gravy*

Lo Mein

vegetable



All prices are subject to change. Administrative Fee: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.*

BRUNCH

Additional Selections May Be Added At An Extra Cost

BRUNCH BUFFET

\$75 PER PERSON/ BASED ON 2 HOURS;

3 ENTREES + 2 SIDES

*Includes Assorted Breakfast Pastries + Regular & Decaf
Coffee + Assorted Teas + Fresh Orange & Grapefruit juice*

ENTRÉES

Assorted Bagels Or Pastries

*plain & everything, butter, cream cheese &
assorted jams*

*optional add on: smoked salmon, tomato &
capers + \$10 per person*

Greek Yogurt & Granola

seasonal berries, local honey

Cage Free Scrambled Eggs

Smashed Avocado Toast

7 grain toast

Chicken Salad Sandwich

celery, avocado, aioli on a croissant

Quiche

lorraine, feta, spinach

Brioche French Toast

seasonal berries

SIDES

Bacon

Maple Sausage

Breakfast Potatoes

Seasonal Fruit

Market Salad



All prices are subject to change. Administrative Fee: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.*

BREAKFAST

Additional Selections May Be Added At An Extra Cost

CONTINENTAL BREAKFAST

\$45 PER PERSON / PER HOUR

Assorted Bagels

*plain & everything, butter,
cream cheese & assorted jams
optional add on: smoked salmon, tomato &
capers + \$10 per person*

Assorted Breakfast Pastries

scones, muffins, plain & chocolate croissants

Seasonal Fruit Salad

Included Beverages

*regular & decaf coffee, assorted gourmet
teas, orange & grapefruit juice*

AMERICAN BREAKFAST

\$55 PER PERSON / PER HOUR

Assorted Breakfast Pastries

*scones, muffins, plain & chocolate
croissants*

Cage Free Eggs

breakfast potatoes

Greek Yogurt & Granola

seasonal berries & local honey

Choice of one (1)

Smoked Bacon

Maple Sausage

Included Beverages

*regular & decaf coffee, assorted gourmet
teas, orange & grapefruit juice*



All prices are subject to change. Administrative Fee: Unless otherwise noted, if your event is a full buy-out (use of the entire venue), a 25% Administrative Fee will be added to your bill. For any other event, absent agreement otherwise, a 5% Administrative Fee will be added to your bill and a 20% gratuity (paid in full to any service team member working your event) will be applied as well. The Administrative Fee applied to your event, or any portion thereof, does not represent a tip or gratuity and is not distributed in whole or in part to any service employee who worked at your event. Rather, the Administrative Fee is retained by THE CROWN to offset administrative and operational costs associated with your event. The Administrative Fee is subject to 8.875% New York State Sales Tax. Service Staff are separately and fully compensated by the Company and tipping is not required nor expected. For events other than a complete buy-out, where a 20% gratuity is included, it is discretionary and you have the option of changing the gratuity at any time up to and through the end of your event.*

EVENT SPACES



THE CROWN

The Crown is located on the 21st floor of Hotel 50 Bowery. The 4,000 sq. ft. space features both an indoor bar and lounge as well as a private VIP Lounge, along with two outdoor terraces overlooking the Manhattan skyline, from the Financial District to Midtown - even the Brooklyn Bridge!

Our two outdoor Terraces offer incredible 300 degree views of Lower Manhattan and Midtown. Both terraces accept table reservations and can host semi- or private events.

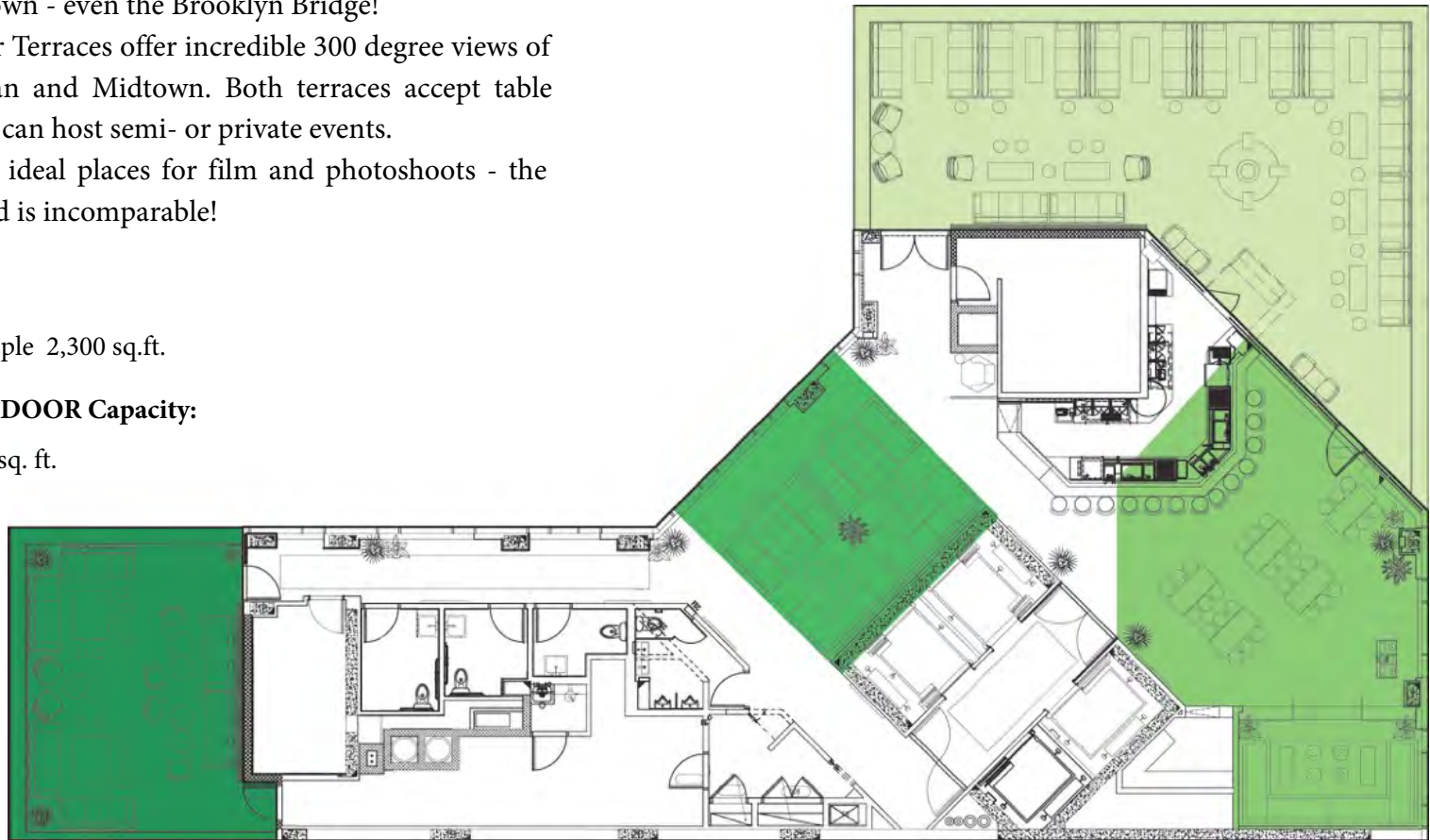
The terraces are ideal places for film and photoshoots - the NYC background is incomparable!

INDOOR

Capacity: 150 People 2,300 sq.ft.

INDOOR + OUTDOOR Capacity:

250 People 4,000 sq. ft.



INDOOR BREEZEWAY

Capacity: 30 People 500 sq.ft.



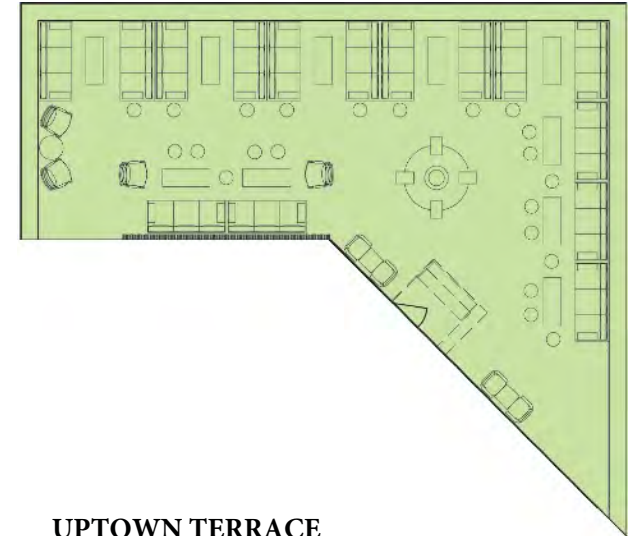
INDOOR LOUNGE

Capacity: 55 People 1,200 sq.ft.



DOWNTOWN TERRACE

Capacity: 40 People 500 sq.ft.



UPTOWN TERRACE

Capacity: 55 People 1,200 sq.ft.

