





35th Street Hospitality is available for large party bookings and full venue buyouts, offering an intimate, immersive setting in one of the city's most distinctive cocktail destinations. With a glass ceiling that offers views of the Empire State Building and a capacity of up to 125 guests, it's an ideal backdrop for elevated brand launches, corporate gatherings, and social celebrations.





# BAR PACKAGES

All packages include a set selection of Premium Spirits, Mixed Drinks,  
House Selection of Beer, Wine, Soft Drinks & Juices.  
*Selections may vary based on availability.*

## SILVER

\$90 per guest / 2 hours  
+\$35 per additional hour

## SPIRIT SELECTION

**VODKA** – Belvedere, Ketel One, Tito’s

**TEQUILA** – Alacran, Olmeca Altos, Milagro

**GIN** – Bombay Sapphire, Tanqueray, Plymouth

**WHISKY** – Jack Daniel’s, Michter’s Small  
Batch Bourbon, Eagle Rare 10yr

**RUM** – Bacardi 8yr, Flor De Caña 12yr, Brugal





# PASSED CANAPÉS

Selection of 4 STANDARD items: 1 hour - \$50 per guest +\$30 for each additional hour

Selection of 6 STANDARD items: 1 hour - \$55 per guest +\$40 for each additional hour

## STANDARD

### EDAMAME HUMMUS

Tahini, olive oil, confit garlic, toasted sesame seeds, pita bread (V, NF)

### CHARRED BABY GEM

Citrus-dill crème emulsion, pine nuts (VG, AF, GF)

### CHARCUTERIE BOARD

Canapé Style – Chef's selection of cured meats, cheese, and accents (AF, NF)

### CRUDITÉ

Baby carrots, asparagus, cherry tomato, celery, endives, watermelon radish, dill crème fraîche (VG, AF, GF, NF)

### TRUFFLE POPCORN

Truffle salt, parmesan (VG, NF, AF)

### MINI CAPRESE SKEWERS

Bocconcini, cherry tomato, basil, balsamic glaze (VG, NF, AF, GF)

### VEGGIE TACO

Poblano peppers, cheese, corn, tostada (VG, NF, GF)

### SHRIMP TACO

Tequila butter, green salsa, tostada (NF, GF)

### CHICKEN TACO

Chipotle, tomato, tostada (NF, GF)

### BEEF TACO

Red salsa, cilantro, tostada (NF, GF, DF)

### PORK TACO

Pickled onions, red salsa, lime, tostada (NF, GF, DF)

### PROSCIUTTO, MELON & BALSAMIC SKEWER

Sweet and savory pairing with aged balsamic reduction (NF, AF, GF, DF)

### BRUSCHETTA CROSTINI

Tomato, basil, garlic, olive oil (V, NF)

### SHRIMP COCKTAIL

Horseradish, pernod pastis, celery, smoked maldon salt (NF, GF)

### GOAT CHEESE CROSTINI

Whipped goat cheese, honey, and fig (VG, NF, AF)

### BEEF SLIDER

Tomato jam, lettuce, caramelized onion (NF, DF)

### MINI DOG

Beef sausage, truffle aioli, caramelized shallots, shaved parmesan, chives (NF, DF)  
*add truffle +\$3*

### NORI-CRUSTED TUNA TARTARE

Puffed rice and nori cracker, cucumber, toasted sesame, soy (GF, NF, DF)

## PREMIUM

+\$11 per guest / per selection

### CAVIAR BLINI

Sturgeon caviar, gold flakes, crème fraîche, chives, shallots, fennel (NF)

### BEEF TENDERLOIN CARPACCIO

Toasted baguette, black truffle, parmesan cheese, arugula, lemon aioli (NF, AF)

### TRUFFLE LOBSTER ROLL

Brown buttered poached lobster, sturgeon caviar, black truffle, toasted brioche, fennel slaw (NF, AF)

### STEAK TARTARE

Beef tenderloin, maple buttered crostini, sturgeon caviar, smoked crème fraîche, chive emulsion, black truffle (NF)



## PASSED CANAPÉS PER PIECE

Charged per piece with a 20 piece minimum per item.

*\$4 / pc*

**EDAMAME HUMMUS**

**CHARRED BABY GEM**

*\$5 / pc*

**MINI CAPRESE SKEWERS**

*\$6 / pc*

**CRUDITÉ**

**TRUFFLE POPCORN**

**GOAT CHEESE CROSTINI**

**VEGGIE TACO**

**SWEET CORN**

*\$7 / pc*

**CHARCUTERIE BOARD**

**BRUSCHETTA CROSTINI**

**PROSCIUTTO, MELON &  
BALSAMIC SKEWER**

*\$8 / pc*

**BEEF SLIDER**

**MINI TRUFFLE DOG**

**CHICKEN TACO**

**PORK TACO**

**SHRIMP COCKTAIL**

**NORI-CRUSTED  
TUNA TARTARE**

*\$9 / pc*

**BEEF TACO**

**SHRIMP TACO**

*\$11 / pc*

**BEEF TENDERLOIN  
CARPACCIO**

**CAVIAR BLINI**

*\$17 / pc*

**TRUFFLE LOBSTER ROLL**

**STEAK TARTARE**



# PLATTERS

## CHARCUTERIE BOARD

**MEDIUM** \$165 (10–20 guests):

Chef's selection of 3 meats, crostinis, and 3 sides

**LARGE** \$220 (20–30 guests):

Chef's selection of 5 meats, crostinis, and 4 sides

## CHEESE BOARD

**MEDIUM** \$165 (10–20 guests):

Chef's selection of 3 cheeses, crostinis, and 3 sides

**LARGE** \$220 (20–30 guests):

Chef's selection of 5 cheeses, crostinis, and 4 sides

## CRUDITÉS PLATTER ASSORTED VEGETABLES WITH IN-HOUSE DIP

\$165 (20–30 guests):

Red Pepper, Snap Peas, Heirloom Carrots, Zucchini, Broccolini, Watermelon Radish, Endive, Cherry Tomatoes, and White Asparagus — served with Chickpea Hummus and Tzatziki Sauce.

## DESSERT

**CHEF'S SELECTION OF  
PETIT FOURS** 25 pieces / \$110



# VIRTUAL WORKSHOPS & TEAMBUILDING



## VIRTUAL WORKSHOPS

Elevate your next virtual event with a live mixology seminar hosted by a professional mixologist. Your guests will receive a complete cocktail kit including a selection of in-house bitters, infused syrups, along with all necessary ingredients and premium bar tools to create two cocktails during the session.



## TEAMBUILDING

Learn the basics of cocktail creation and the techniques for building a perfectly balanced drink. Then, face off against your co-workers in a fun competition to create a winning cocktail using signature infusions and bitters. An engaging and educational mixology seminar designed for team bonding.

*Inquire for additional information and pricing.*





# 35TH STREET HOSPITALITY

## CONTACT US

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