



EVENTS MENU

9 Maiden Lane
(646) 682 - 7577

www.themalthousefidi.com

THE MALT HOUSE

YOUR EVENT, YOUR SPACE

CUSTOMIZE ANY SPACE TO SUIT YOUR NEEDS

GRAND MAIN BAR



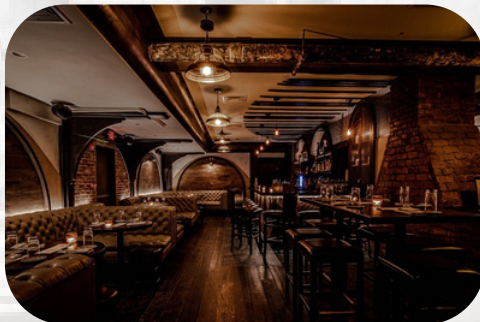
SEMI-PRIVATE
COCKTAILS & DINING
DIRECT BAR ACCESS
BRIGHT BAY WINDOWS
STANDING: 50 | SEATED: 20

MEZZANINE



SEMI-PRIVATE
COCKTAILS & DINING
STANDING: 30 | SEATED: 18

VOLSTEAD



PRIVATE OR SEMI-PRIVATE
COCKTAILS, DINING & DANCING
PRIVATE BAR, DEDICATED STAFF
HD VISUAL DISPLAY, WIRELESS
MICROPHONE, PERSONAL MUSIC
BUTTON TUFTED LEATHER COUCHES
STANDING: 150 | SEATED: 80

BOARDROOM



PRIVATE
COCKTAILS, MEETINGS & CORPORATE DINING
DEDICATED STAFF
HD VISUAL DISPLAY, PERSONAL MUSIC
BUTTON TUFTED LEATHER COUCHES
STANDING: 40 | SEATED: 30

UNDER THE MEZZ

SEMI-PRIVATE
COCKTAILS & DINING
STANDING: 25 | SEATED: 20

ENTIRE VENUE

COCKTAILS, DINING OR DANCING
(2) PRIVATE BARS, DEDICATED STAFF
HD VISUAL DISPLAY, WIRELESS MICROPHONE
VENUE SUPPORTS DJ/LIVE MUSIC
STANDING: 350 | SEATED: 150

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THE MALT HOUSE

OPEN BAR PACKAGES

PRICED PER PERSON PLUS TAX, GRATUITY & ADMIN FEE
TWO-HOUR MINIMUM | 72 HOUR NOTICE REQUIRED

BARLEY & GRAPE

ALL CRAFT BEERS, WINES,
NON-ALCOHOLIC BEVERAGES
2 Hours — \$55 | Additional Hours — \$25

BARLEY, GRAPE & SPIRITS

ALL CRAFT BEERS, WINES,
HOUSE SPIRITS, NON-ALCOHOLIC BEVERAGES
2 Hours — \$75 | Additional Hours — \$30

BARLEY, GRAPE, PREMIUM SPIRITS & COCKTAILS

ALL CRAFT BEERS, WINES, PREMIUM SPIRITS,
SPECIALTY COCKTAILS, NON-ALCOHOLIC BEVERAGES
2 Hours — \$95 | Additional Hours — \$40

PREMIUM SPIRITS INCLUDED

FEATURING A CURATED SELECTION OF PREMIUM BRANDS, INCLUDING:

ABSOLUT	BACARDI	BASIL HAYDEN	BOMBAY SAPPHIRE
BULLEIT	CASAMIGOS	DIPLOMÁTICO	DON JULIO
ESPOLÒN	GREY GOOSE	HENDRICK'S	HENNESSY
JACK DANIEL'S	JAMESON	KETEL ONE	KNOB CREEK
MAKER'S MARK	PATRÓN	TANQUERAY	TITO'S

SELECTIONS MAY VARY BASED ON AVAILABILITY
SHOTS AND TOP-SHELF LIQUOR NOT INCLUDED

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THE MALT HOUSE

THE SOCIAL MENU

A CURATED EVENT EXPERIENCE FOR SHARING, GRAZING AND GATHERING, WITH CONTINUOUS REPLENISHMENT FOR 2 HOURS
72 HOUR NOTICE REQUIRED

THE SPREAD

4 SELECTIONS – \$40 PER PERSON
6 SELECTIONS – \$60 PER PERSON
PLUS TAX, GRATUITY & ADMIN FEE

GUACAMOLE, CRUDITÉ & CHIPS

house-made with avocado, jalapeño, cilantro, lime, tomato & onion,
served with corn tortilla chips & seasonal vegetables

CAPRESE BITES

cucumber, tomato & burrata skewers
drizzled with balsamic glaze

SALMON BITES

fresh salmon crudo with ponzu,
corn, mango & fish roe
over crispy rice paper

CRAB ROLLS

lump crab salad wrapped in
romaine lettuce with garlic aioli & roe

AVOCADO BRUSCHETTA

toasted crostini with smashed
avocado, corn & vegan cheese

BEEF SLIDERS

mini beef sliders with lettuce,
secret sauce, tomato & pickle

CHICKEN SLIDERS

crispy buffalo chicken sliders with
pickle, lettuce, béchamel & blue
cheese

STUFFED MUSHROOMS

baked cremini mushrooms stuffed
with root vegetables & chimichurri

FRICKLES

crispy beer-mustard breaded pickles
served with horseradish aioli

LOADED BOATS

fried baked potato skins loaded with
cheese, bacon, sour cream & chives

CHICKEN SKEWERS

chimichurri-marinated chicken,
peppers, onion & pineapple

CHICKEN EGG ROLLS

crispy egg roll filled with buffalo
chicken, white cheddar & cream
cheese with blue cheese dressing

MAC 'N' CHEESE SQUARES

breaded, fried cavatappi squares
with a four-cheese sauce

MINI SHEPHERD'S PIE

lamb shepherd's pie baked with a
puff pastry top, served with bone
marrow mash

DUCK DUCK ROLLS

duck bacon, Korean BBQ, red
cabbage, avocado, green goddess
aioli, chives, brioche

STEAK BRUSCHETTA

grilled skirt steak with
horseradish aioli & whiskey onions

CHEESE CURDS

white cheddar,
panko fried, marinara

CHICKEN BITES

fried dark-meat chicken
with sriracha dressing

TAVERN WINGS

fried wings with carrots & celery,
ranch dressing on the side
Buffalo or hot honey bourbon

THE CLASSIC

\$20 PER PERSON
PLUS TAX, GRATUITY & ADMIN FEE

GUACAMOLE, CRUDITÉ & CHIPS
CHICKEN BITES
CHEESE CURDS

THE SWEETS

\$12 PER PERSON
PLUS TAX, GRATUITY & ADMIN FEE

ASSORTED MINI DESSERTS
a curated assortment of bite-sized sweets

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THE MALT HOUSE

PRIX-FIXE MENU

ALL COURSES SERVED INDIVIDUALLY PLATED
\$95/PER PERSON PLUS TAX, GRATUITY & ADMIN FEE
72 HOUR NOTICE REQUIRED

APPETIZER

CHOICE OF ONE

BONE BROTH

FRENCH ONION SOUP

French onion & beef marrow with French baguette,
provolone, Swiss & Parmesan cheese

VEGAN KALE CAESAR

romaine and baby kale with cherry tomato, radish,
olive-herbed croutons & Parmesan cheese

CRAB ROLLS

crab salad, green goddess, lettuce & red roe

ENTRÉE

CHOICE OF ONE

SPICY RIGATONI

rigatoni tossed in spicy vodka sauce,
Parmesan cheese & garlic crostini

BRAISED SHORT RIB

braised short rib, spinach mash & broccoli

CHICKEN UNDER A BRICK

pan-roasted half chicken with sautéed spinach,
spiced mash & creamed mushroom sauce

BRANZINO

grilled branzino with saffron rice,
roasted tomato & cucumber basil vinegar

DESSERT

CHOICE OF ONE

BOURBON CHEESE CAKE

cream cheese, bourbon, topped with
whipped cream, strawberry & chocolate

GUINNESS TAVERN CAKE

chocolate, espresso, rum, mixed berries,
topped with buttercream frosting

STRAWBERRY SHORTCAKE

yellow sponge cake, fresh strawberries
topped with whipped cream

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**THANK YOU FOR CHOOSING
THE MALT HOUSE!**

We look forward to celebrating with you!

**BOOK YOUR
EVENT**



**FOLLOW US
ON INSTAGRAM**



Email: hello@themalhousefidi.com

Phone: (646) 682 - 7577

Website: www.themalhousefidi.com