



PRIVATE
EVENTS

HOTEL ON
RIVINGTON



OPEN BAR

THE BASICS

\$55 PER PERSON
ADDITIONAL HOUR \$25/PP

BEER

PERONI | STELLA ARTOIS
GREENPORT IPA | MONTAUK PILSNER

WINE

BODVAR *ROSE*
BREAD & BUTTER *PROSECCO*
LE RIME *PINOT GRIGIO*
PAUL BUSSIE *SAUVIGNON BLANC*
EL NOVEL PERSEGUIDOR *MALBEC*
LUCIANO *CHIANTI*

STANDARD

\$65 PER PERSON
ADDITIONAL HOUR \$30/PP

BEER

PERONI | STELLA ARTOIS
GREENPORT IPA | MONTAUK PILSNER

WINE

BODVAR *ROSE*
BREAD & BUTTER *PROSECCO*
LE RIME *PINOT GRIGIO*
PAUL BUSSIE *SAUVIGNON BLANC*
EXCELSIOR *CHARDONNAY*
ELOUAN *PINOT NOIR*
EL NOVEL PERSEGUIDOR *MALBEC*
LUCIANO *CHIANTI*

LIQUOR

SKYY VODKA
WILD TURKEY
MILAGRO
BACARDI
JACK DANIELS
DAMRAK
OLD OVERHOLT RYE

PREMIUM

\$80 PER PERSON
ADDITIONAL HOUR \$40/PP

BEER

PERONI | STELLA ARTOIS
GREENPORT IPA | MONTAUK PILSNER
WOLFFER DRY ROSE

WINE

ROSE BODVAR ROSE

WHITE

CHARDONNAY *FANTINEL, FRIULI*
PECORINO *CANTINA FRENTANA*
PINOT GRIGIO *LE RIME, TOSCANA*
GAVI DI GAVI *VILLA ROSA, PIEMONTE*

RED

MONTEPULCIANO | BARBERA D'ALBA
NERO D'AVOLA | CHIANTI CLASSICO

LIQUOR

TITO'S | GREY GOOSE
BOMBAY | WOODFORD
SAILOR JERRY | MAKER'S MARK
DON JULIO BLANCO

TOP SHELF

\$90 PER PERSON | ADDITIONAL HOUR \$45/PP

BEER

ALL SELECTIONS

LIQUOR

TITO'S
HENDRICK'S
J.W. BLACK
KETEL ONE
MACALLAN 12
APPLETON STATE
BOMBAY SAPPHIRE
LAPHROAIG 10
WOODFORD RESERVE

WINE

COMPLETE WINE-BY-THE-GLASS LIST

ROSE BODVAR ROSE | **CHAMPAGNE** TATTINGER *FRANCE*

WHITE

CHARDONNAY *FANTINEL, FRIULI*
PECORINO *CANTINA FRENTANA*
PINOT GRIGIO *LE RIME, TOSCANA*
GAVI DI GAVI *VILLA ROSA, PIEMONTE*

RED

NERO D'AVOLA
BARBERA D'ALBA
MONTEPULCIANO
CHIANTI CLASSICO, NEBBIOLO

PASSED HOR D'OEUVRES

THREE HOURS | FIVE CHOICES \$70 PP
ADDITIONAL HOUR \$30 PP | ADDITIONAL ITEM \$15 PP

SEAFOOD

CRAB CAKES
TUNA POKE
TUNA TARTARE
SHRIMP COZY ROLLS
LOBSTER BISQUE BOULE
BACON WRAPPED SCALLOPS

VEGETARIAN

SPRING ROLLS
PORCINI ARANCINI
ARTICHOKE CROSTINI
FRENCH ONION SOUP BOULE
BLACK TRUFFLE GRILLED CHEESE
PORCHETTA FINGERLING POTATO SKINS

MEAT

CHICKEN SATAY
CHICKEN PARM BITES
PORK DUMPLINGS
WAGYU BEEF SLIDERS
WAGYU BEEF CROSTINI
WAGYU PIGS IN A BLANKET

DESSERT

THIRTY MINUTES | \$30 PP
SFOGLIATELLE
MINI CANNOLIS
MINI BROWNIES
LOLLIPOP CHEESE CAKE TRIO

STATION ADD-ON

ONE HOUR

CHEESE & SULAMI
\$20 PP

ANTIPASTO
\$25 PP
SALADS | SPREADS | OLIVES +

PASTA
\$30 PP
THREE PASTA OPTIONS

RAW BAR
\$50 PP
SHRIMP COCKTAIL | TUNA CRUDO | CLAMS



SEATED LUNCH

PRIX FIXE \$50 PP

FOR THE TABLE

BRUSCHETTA

FRITTO MISTRO

CITRUS AIOLI | SPICY MARINARA

BABY KALE CAESAR SALAD

CHOICE OF ENTREE

MARGHERITA PIZZA

CHEF'S SEASONAL PASTA

LINGUINE ALLA VONGOLE

WOOD FIRED CHICKEN BREAST

SEATED DINNER

TIER I

PRIX FIXE \$85 PP

PRESET CHOICE OF
1 APPETIZER, ENTREE & DESSERT

SALAD

ARUGULA | TUSCAN KALE

FRITTO MISTRO

CITRUS AIOLI | SPICY MARINARA

BURRATA E POMODORO

SCOTTISH SALMON

WOOD FIRED CHICKEN BREAST

SPAGHETTI & WAGYU MEATBALLS

TIER II

PRIX FIXE \$105 PP

PRESET CHOICE OF
2 APPETIZERS, 2 ENTREES & 1 DESSERT

SALAD

ARUGULA | TUSCAN KALE

TUNA TARTARE

HAMACHI CRUDO

BURRATA E POMODORO

FRITTO MISTRO

CITRUS AIOLI | SPICY MARINARA

SCOTTISH SALMON

SKIRT STEAK TAGLIATA

LINGUINE ALLE VONGOLE

WOOD FIRED CHICKEN BREAST

SPAGHETTI & WAGYU MEATBALLS

TIER III

PRIX FIXE \$135 PP

PRESET CHOICE OF
3 APPETIZERS, 3 ENTREES & 2 DESSERTS

SALAD

ARUGULA | FENNEL | TUSCAN KALE

TUNA TARTARE

HAMACHI CRUDO

BURRATA E POMODORO

SHISHITO PEPPERS

CITRUS AIOLI

FRITTO MISTRO

CITRUS AIOLI | SPICY MARINARA

6 OZ. FILET MIGNON

FILET OF BRANZINO

BUCATINI ALL'AMATRICIANA

GNOCCHI & BLACK TRUFFLE

WOOD FIRED CHICKEN BREAST

SALADS

CHOOSE TWO

ARUGULA

CHERRY TOMATOES | PECORINO
PISTACHIO | LEMON VINAIGRETTE

FENNEL

TAGGIASCA OLIVES | PARMIGIANO-REGGIANO
CAPERS | PROVOLONE | LEMON VINAIGRETTE

GARDEN

ICEBERG | SHAVED CARROTS
CHERRY TOMATOES | OIL & VINEGAR

BABY KALE CAESAR

VEGAN PARMESAN | HERB BREADCRUMBS

MAINS

CHOOSE TWO

ALL NATURAL CHICKEN BREAST
JUS & HERB

FILET OF SCOTTISH SALMON

ANGUS BEEF SKIRT STEAK

WHOLE BRANZINO

BUFFET MENU

CHOICE OF 2 SALADS, 1 PASTA, 2 MAIN & 2 SIDES \$125 PP

PASTA

CHOOSE ONE

PENNE ALLA VODKA

SAN MARZANO TOMATOES | CREAM | ONION

RIGATONI BOLOGNESE

WAGYU BEEF | SAN MARZANO TOMATOES

LINGUINE ALLE'VONGOLE

CLAMS | GARLIC | WHITE WINE | PARSLEY

SIDES

CHOOSE TWO

CARROTS WITH HOT HONEY

FINGERLING POTATOES

ITALIAN WHITE TRUFFLE | PARMIGIANO-REGGIANO

HARVEST SEASONAL MUSHROOMS

BRUSSEL SPROUTS