

GREEN FIG @ YOTEL
EVENTS MENU
2021 | COVID-19 FRIENDLY



COVID POLICY

ALL PATRONS, PERFORMERS, MUSICIANS,
AND STAFF MUST PROVIDE VALID PROOF OF
VACCINATION FOR INDOOR EVENTS

THIS EXCLUDES THE OUTDOOR TERRACE.

ACCEPTABLE FORMS OF PROOF INCLUDE DIGITAL OR PHYSICAL
COPIES OF YOUR VACCINE CARD, THE NEW YORK STATE
EXCELSIOR PASS, OR NYC COVID SAFE APP.



FLOOR PLAN, MINIMUMS, & CAPACITY

SOCIAL DRINK & FOOD

2.5 HR | HOURLY OVERTIME RATE: +25% MIN SPEND / 30MIN

	CAPACITY	MIN. SPEND MON-THUR	MIN. SPEND TUES	MIN. SPEND FRI-SUN
EAST ROOFTOP	100	\$50/GUEST	2.5K	3.5K
TENTED WEST ROOFTOP	100	10K	10K	15K
MIDDLE ROOFTOP	175	25K	25K	40K



FOOD

PLATTERS

DESIGNED TO SHARED | 4-5 PEOPLE

TOMATO & MOZZERELLA	\$55
GARDEN TOMATO SLICES, FRESH BASIL, ITALIAN MONZERELLA	
CHIPS & GUACAMOLE	\$55
HOUSE-MADE MILD GUACAMOLE & CORN CHIPS	
CHEF'S FLATBREAD SELECTION (4)	\$60
ITALIANA (1), MARGARITA (2), & FLYIN' HAWAIIAN (1)	
FARM FRESH VEGETABLES	\$65
GARDEN VEGETABLES WITH BEET HUMMUS AND PITA	
FISH & "CHIPS"	\$75
FRIED WHITE FISH WITH PRESERVED LEMON REMOLAUD	
CRISPY CHICKEN SLIDERS (12)	\$75
POTATO ROLL, SPICY AND SWEET GOCHUJANG GLAZE, PICKLED PERSIAN CUCUMBER, COLESLAW	
MINI BEEF BURGERS (12)	\$80
WITH CHEESE, AIOLI, AND PICKLE	
BRAISED SHORT RIB BUNS (12)	\$80
AIOLI, PICKLED CUCUMBER & FRESNO CHILES, SCALLIONS	
ST. LOUIS PORK RIBS (15)	\$90
CHIPOTLE BBQ SAUCE, PISTACHIO DUKKAH, CILANTRO, SCALLIONS	
CHARCUTERIE & CHEESE	\$95
PROSCIUTTO, ITALIAN SALAMI, FRESH CHEF'S CHEESES	
ASSORTED SWEETS	\$85
CHOCOLATE BUDINO, & PECAN PIE	

MARKET TABLES

PRICED PER PERSON | MIN OF 30 PPL | 90MIN

BARBECUE	\$48
CHOOSE 2: STEAK, BURGER, BEYOND BURGER, HOT DOGS	
CHOOSE 2: CORN, PINEAPPLE, VEGETABLES	
INCLUDES PERSONAL CHEF ONLY IN ROOFTOP BBQ AREA	
MEXICAN	\$32
CHICKEN TACOS, NACHOS, GUACAMOLE, SOUR CREAM, PICO	
MEDITERRANEAN MARKET	\$34
CHICKEN SKEWERS, FALAFEL, MEZZE PLATTER (TZATZIKI, BEET HUMMUS, PITA BREAD, FRESH VEGETABLES)	
SEASIDE MARKET	\$38
FRIED CALAMARI, FISH & CHIPS, SOUTHERN COLESLAW	

PREFIX & BREAKFAST OPTIONS AVAILABLE

BARS

OPEN BARS

PER PERSON | 30 PERSON MIN

BEER & WINE

1 DOMESTIC BEER, 1 IMPORTED BEER,
2 HOUSE WHITES & 2 HOUSE REDS

ADDITIONAL COCKTAIL BAR

SEASONAL COCKTAILS ADDED TO YOUR OPEN BAR

1 HOUR | 2 HOUR | 3 HOUR

\$32 | \$52 | \$72 **STANDARD**

ADDITIONAL \$12 **PREMIUM**

SUCH AS ABSOLUT VODKA, ALTOS TEQUILA, SPRING 44 GIN, WILD TURKEY BOURBON, & CASTILLO, 1 WHITE WINE, 1 RED WINE, & BEER ASSORTMENT

SUCH AS ABSOLUT VODKA, GREY GOOSE VODKA, ALTOS TEQUILA, DON JULIO TEQUILA, CASTILLO RUM, BACARDI RUM, WILD TURKEY BOURBON, MAKERS BOURBON, JOHNNY WALKER BLACK WHISKEY, SPRING 44 GIN, TANQUERAY GIN, BULLEIT RYE WHISKEY, MACALLAN WHISKEY, 2 WHITE WINES, 2 RED WINES, 1 SPARKLING WINE, & SEASONAL BEERS

1 HOUR | 2 HOUR | 3 HOUR

\$46 | \$68 | \$88

\$52 | \$74 | \$94

TABLESIDE BARS

INSTAGRAM MOMENT

12 OF OUR SIGNATURE COCKTAILS INSIDE TIKI CUPS

\$432

KEGERATOR

PONY KEG OF SEASONAL DRAFT WHEAT BEER (60 BEERS)

\$360

MY E-BAR TAB

BAR TAB FOR YOUR GROUP TO ORDER FROM THEIR PHONES

\$MP

TOASTS

GLASS OF BUBBLES TO START (OR FINISH) YOUR EVENT

\$9/EACH

MY DRINK TICKET

PERSONALIZE YOUR DRINK NAME / TELL US THE HONOREE'S
CHOICE OF LIQUOR / OUR MIXOLOGIST WILL HANDLE THE REST

\$18/EACH