

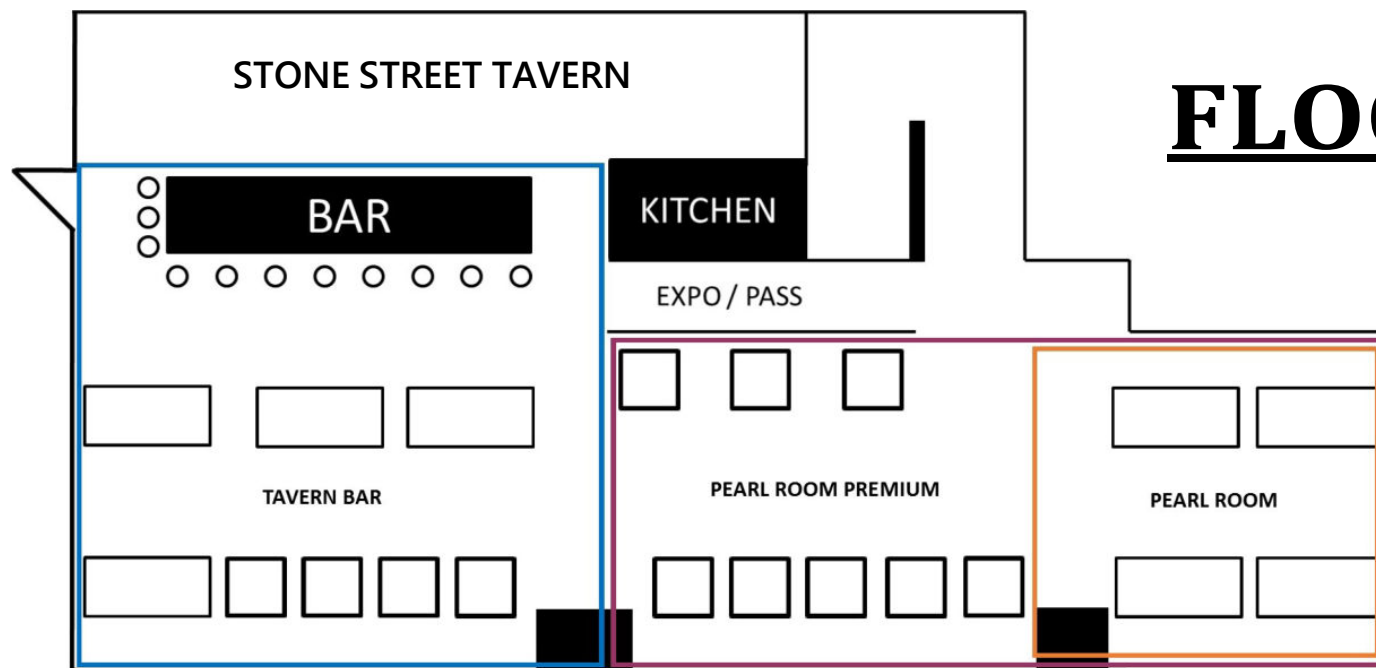
HISTORY

Landmarked in 1996, Historic Stone Street is an ideal place to eat, drink, and celebrate. Historic Stone Street has a history dating back to the first European settlers. Notably, it was the first paved street in New Amsterdam recorded in 1658. First called High Street by the Dutch and then Duke Street by the English, it was finally named Stone Street in 1794 to honor its place in history as the first paved street. Being a part of colonial history, Historic Stone Street has seen the likes of Ben Franklin, George Washington, and Alexander Hamilton. Today Historic Stone Street is the only place in N.Y.C. where you can eat & drink on a city street. We honor our history by pairing warm hospitality and delicious food and drink. We would love the opportunity to host your next event on Historic Stone Street at Stone Street Tavern!

OUR SPACE

Equally inviting to locals, visitors and people who work downtown, Stone Street Tavern is the perfect place to host your event. We are known for friendly service, delicious food, and flowing drinks. Able to accommodate groups up to 150 people, we to deliver customized events and customer service that will exceed your expectations.

A unique experience to New York City in itself, Stone Street is closed to traffic so that all along the street guests can eat, drink, celebrate, and enjoy the experience of being a real part of N.Y.C history.



FLOOR PLAN

PEARL ROOM

25 SEATED 35 STANDING

PEARL ROOM PREMIUM

50 SEATED 60 STANDING

TAVERN BAR

30 SEATED 60 STANDING

ENTIRE INDOOR SPACE

75 SEATED 120 STANDING

ENTIRE SPACE WITH PATIO

75 SEATED 150 STANDING

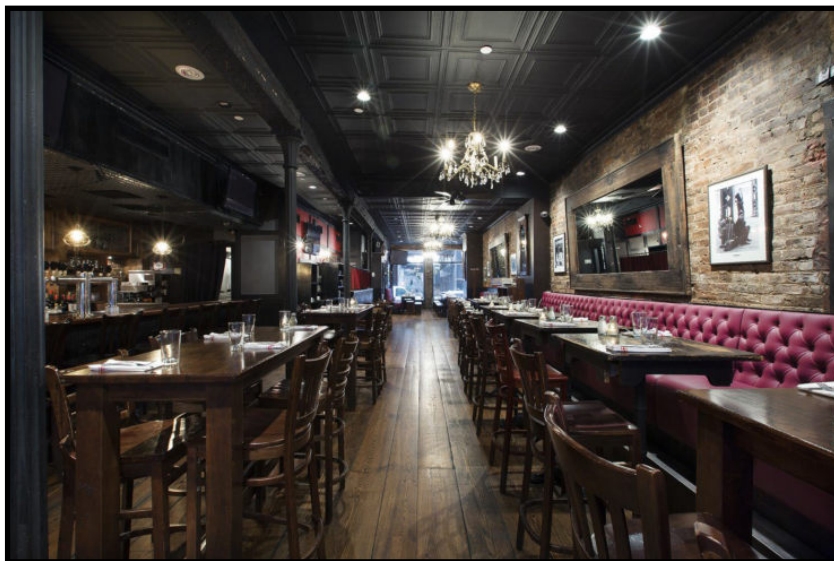
PICTURES



PEARL ROOM



TAVERN BAR



OPEN BAR PACKAGES

ULTRA OPEN BAR

2 HOURS \$95
3 HOURS \$115

Select Craft Beers, Red, White, Sparkling, and Rose Wines.

All House Spirits available for basic cocktails and mixed drinks.

The Ultra package includes top-shelf brands featuring Grey Goose, Nolets, Casamigos, Knob Creek, Woodford, Johnny Walker, Macallan, Glenlivet

PREMIUM OPEN BAR

2 HOURS \$75
3 HOURS \$95

Select Craft Beers, Red, White, Sparkling, and Rose Wines.

All House Spirits available for basic cocktails and mixed drinks.

The Premium package includes mid-level brands featuring Tito's, Ketel, Tanqueray, Bombay, Bacardi, Espolon, Bulleit, Jack Daniels, Jameson, Dewars

BASIC OPEN BAR

2 HOURS \$55
3 HOURS \$75

Select Craft Beers, Red, White, Sparkling, and Rose Wines.

All House Spirits available for basic cocktails and mixed drinks.

WINE & BEER OPEN BAR

2 HOURS \$50
3 HOURS \$65

Select Craft Beers, Red, White, Sparkling, and Rose Wines

Per person price does not include tax (8.875%), tip (20%), or administrative charge (3.5%)
Open bar is for the participation of the entire party.
Minimum guaranteed guest count is 10.
All packages exclude most single malt scotches and there are NO SHOTS.



PLATTERS

Platters by the piece contain 24

Dips

Crudités & Chickpea Hummus 95

Assorted Vegetables

Jalapeño Guacamole & Salsa 130

House Tortilla Chips

Warm Spinach & Artichoke Dip 95

House Tortilla Chips

Spicy Queso Dip 85

House Tortilla Chips

Fried Things

Mozzarella Sticks & Arancini 120

House Marinara

Crispy Chicken Wings 115

Hot or Asian style

Veggie Spring Rolls & Dumplings 120

Sweet Chili Sauce, Dumpling Sauce

Coconut Shrimp 130

Sweet Chili Sauce

Comfort Foods

Pigs in a Blanket 105

Ketchup, Mustard

Classic Mac & Cheese 115

Roasted Garlic Bechamel, 3 Cheeses

Salads

Caprese Salad 95

Fresh Mozzarella, Beefsteak Tomatoes, Basil

Italian Pasta Salad 105

Bell Pepper, Cherry Tomato, Olive, Salami

Meats & Cheeses

Artisanal Cheese & Meat Board 120

Chef's Selection of Cheese, Meat, Fruit, Jam, Nuts

Italian Antipasti 115

Artichoke Hearts, Roasted Red Peppers

Olives, Prosciutto

Shrimp Cocktail 110

House Cocktail Sauce

Sandwiches & Wraps

Slider Duo 125

Kobe Beef & Pulled Pork, Hawaiian Rolls

Bite Sized BLT Sandwiches 115

Bite Sized Pesto Chicken Sandwiches 110

Caramelized Onion, Manchego Cheese, House Pesto

Bite Sized Fig & Manchego Grilled Cheese 115

Grilled Veggie Wrap 115

Grilled Vegetables, Manchego Cheese,
Nut-Free Pesto

Sweets

Black & White Cookie Platter 105

Rainbow Cookie Platter (2 weeks notice) 105

Hand Dipped Chocolate Covered Strawberries 125

Mini Cheesecake Bites 105

Mini Brownies 105

SMALL BITES

Choose Four (4) Small Bites: \$25/Per Person, Per Hour

Choose Six (6) Small Bites: \$35/Per Person, Per Hour

These items are passed

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VEG

Fig and Manchego Grilled Cheese

Fried Arancini

Vegetable Spring Rolls

Watermelon, Feta and Balsamic Bites

Caprese Skewers

Crostini: Wild Mushrooms, Herbed Goat Cheese

Crostini: Avocado, Heirloom Tomato, Salsa Verde

Vegetable Empanadas

MEAT

Chicken with Spicy Peanut Sauce

Kobe Beef Sliders

Crostini: Ricotta, Prosciutto and Fig Spread

Crostini: Hanger Steak, Caramelized Onions, Blue Cheese

Crispy Chicken Wings: Buffalo, BBQ, or Asian Style

Pigs in a Blanket

Prosciutto Wrapped Asparagus

Prosciutto Wrapped Melon

SEAFOOD

Tuna Tartar, House Wonton Crisps

Smoked Salmon, Dill Crème Fraîche on Pumpernickel

Miniature Maryland Crab Cakes

Coconut Shrimp

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· **Add Dessert:** \$4/Per Person, 1/2 Hour

· Black & White Cookie Platter 105

· Rainbow Cookie Platter (2 weeks notice) 105

· Hand Dipped Chocolate Covered Strawberries 125

· Mini Cheesecake Bites 105
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SEATED

LUNCH/DINNER \$55 PER PERSON

Minimum 15 Guests

STARTERS (Choose Two—Served Family Style)

Caesar Salad

Mixed Green Salad

Buttermilk Fried Calamari

Bangkok Brussels Sprouts

Cajun Chicken Quesadilla

MAINS (Choose Two-Served Individually Plated)

Pan Seared Salmon

Seasonal Vegetable, Garlic-Butter Sauce

Pesto Pasta

Grilled Chicken, Cherry Tomato, House Pesto

Classic Cheese Burger

Cheddar, Lettuce, Tomato, Onion, Pickle, Fries

Chicken Picatta

Capers, Lemon, White Wine

SIDES (Choose Two-Plated With Mains)

Fries

Sweet Potato Fries

Truffle Fries (+2 Per Person)

Roasted Seasonal Vegetables

Grilled Asparagus

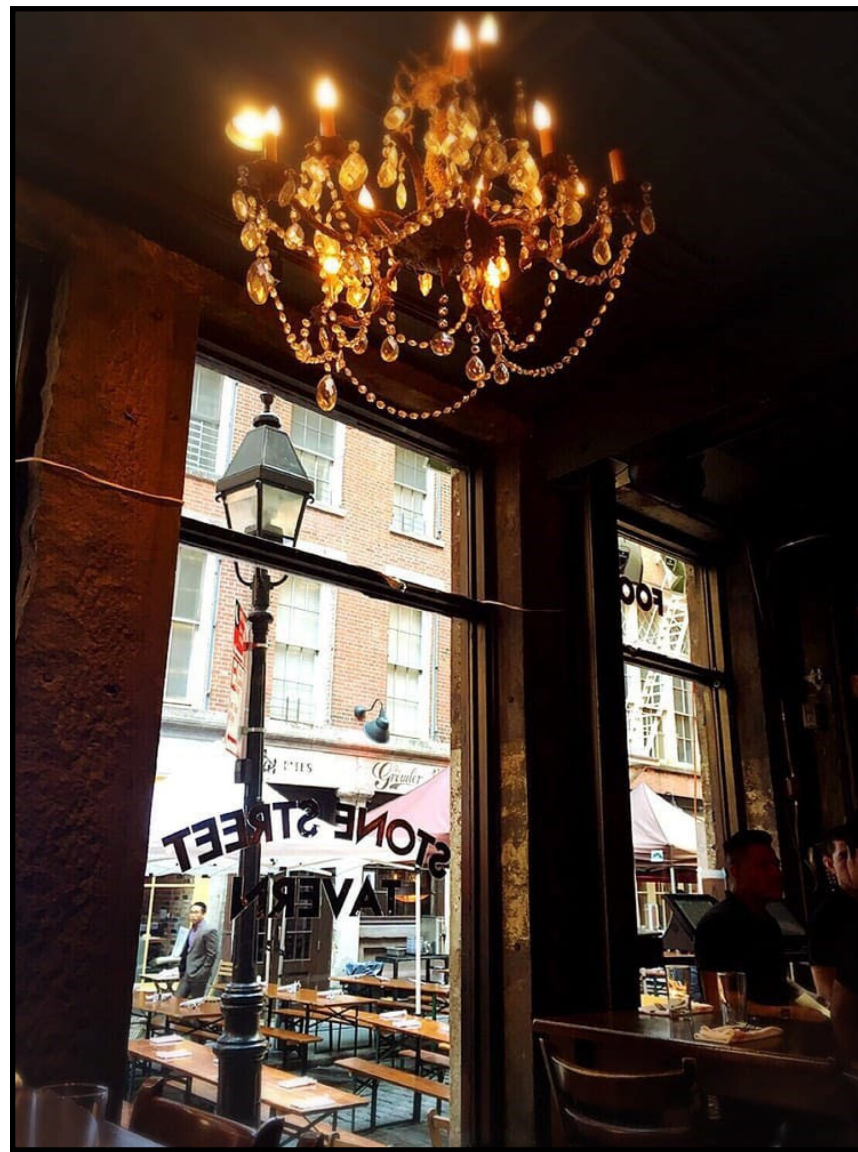
Roasted Fingerling Potatoes

Additional Side: +2.00/Per Person

DESSERT

See Page 5.

Hand Dipped Chocolate Strawberries +2 Per Person



BUFFET

Minimum 15 Guests

LUNCH

\$60 PER PERSON

SALAD

(Choose One)

- Caesar Salad
- Mixed Green Salad

MAINS

(Choose Two)

Add Third Option: +5 per person

- Mac & Cheese
- Lobster Mac & Cheese *(+5 Per Person)*
- Chicken Pesto Pasta: *Cherry Tomato, House Pesto*
- Fried Chicken Parmesan
- Kobe Beef Sliders
- Pasta Primavera
- Bite Sized BLT Sandwiches
- Bite Sized Pesto Chicken Sandwiches: caramelized Onion, Manchego Cheese, House Pesto

SIDES

(Choose Two)

- Hand-Cut Fries
 - Grilled Asparagus
 - Seasonal Vegetables
 - Roasted Fingerling Potato
 - Truffle Fries
- (+2 per person)*

BRUNCH

\$60 PER PERSON

SALAD

(Choose One)

- Caesar Salad
- Mixed Green Salad
- Fresh Seasonal Fruit

MAINS

(Choose Two)

Add Third Option: +5 per person

- Scrambled Eggs & Cheese
- Garden Vegetable Frittata
- Scrambled Egg Whites: Tomato, Asparagus, Green Apple, Manchego
- Almond Crusted French Toast
- Buttermilk Waffles

SIDES

(Choose Two)

- Smoked Bacon
- Breakfast Sausage
- Hash Browns
- Assorted Muffins

DESSERT

(Choose Two)

- Black & White Cookie Platter
- Rainbow Cookie Platter (2 weeks notice)
- Mini Cheesecake Bites
- Mini Brownies

DINNER

\$65 PER PERSON

SALAD

(Choose One)

- Caesar Salad
- Mixed Green Salad

MAINS

(Choose Three)

Add Fourth Option: +5 per person

- Mac & Cheese
- Lobster Mac & Cheese *(+5 Per Person)*
- Chicken Pesto Pasta: *Cherry Tomato, House Pesto*
- Fried Chicken Parmesan
- Pan Seared Salmon, Lemon Wine Sauce
- Grilled Hanger Steak, Chimichurri
- Pasta Primavera
- Bite Sized Pesto Chicken Sandwiches: caramelized Onion, Manchego Cheese, House Pesto

SIDES

(Choose Two)

- Asparagus
- Seasonal Vegetables
- Roasted Fingerling Potato
- Grilled Zucchini & Squash

DESSERT

(Choose 2)

- Black & White Cookie Platter
- Rainbow Cookie Platter (2 weeks notice)
- Mini Cheesecake Bites
- Mini Brownies

