



BANQUET PACKAGE



129 West 28th street
Manhattan, Ny 10001
646-484-4346 (Banquet division)
646-484-4330 (Restaurant)

PRIVATE BOOKING AGREEMENT

DATE:
DAY:
TIME:
LOCATION:
GUESTS:
COMPANY:
CONTACT:
PHONE:
FAX:
E-MAIL:
ROOM MINIMUM :
GUARANTEE:

(guarantee is the minimum charge that will be applied to event bill. However, if you do not meet the minimum through food and beverage consumption, the balance is due upon completion of your event. If it is determined that you do not meet the minimum ahead of time, we reserve the right to accommodate you and your guests in another area of the restaurant or lounge)

PRICE PP:
FOOD:
BEVERAGE:
SET UP FEE: \$100.00
TAX: 8.875%
SERVICE: 20%
TOTAL:
DEPOSIT: \$500.00
BALANCE:
(due on day of event)

SPECIAL REQUESTS:
(Any and all special requests not specified in this agreement must be approved in writing prior to the date of the event. Scheduled start times are critical to other booked events. Any deviation from contract start times must be approved by Café B)

Cancellation Clause; Cancellation of this event without 7 days notice, will result in the loss of the deposit. Cancellation anytime after the 7 days notice, will result in the loss of the deposit and 50% of the guarantee.

Guarantee of guest count is due on or before _____. This number will be considered as the guest count guarantee, not subject to reduction. If actual guest count the night of the event exceeds the guarantee, client will be charged for actual number of guests served. If actual guest count is less than guarantee, you will be charged for the guarantee count.

Once we receive this contract, our banquet manager will work with you to finalize the details of your event.

Please enter your credit card information below. Only the deposit will be charged to hold the date and location for your event. Customer understands any and all cancellation fees will also be charged to credit card below if such fees are incurred.

CC # _____
CC TYPE _____
Exp ___/___ Name _____

I acknowledge that I have read and understand this agreement and accept this contract and all its stipulations, and agree to comply with the same.

(Customer Signature) (Date)

(Café' B) Erika Macleod (Date)

Looking forward to serving you! Please see attached menu and sign where indicated. Any changes to menu must be done in writing and with approval of Café B.



BANQUET BAR MENU SELECTIONS

STANDARD

Open Bar House Wines, Beers and Soft Drinks \$24.00 per person first hour
each additional hour \$12.00

DELUXE

Open Bar Select Wines, Beers, Soft Drinks, Mixed Drinks and Martinis \$32.00 per person first hour
each additional \$18.00

PREMIUM

Open Bar Select Wines, Beers, Soft Drinks, Mixed Drinks, Martinis, Top Shelf Cordials \$40.00 per person first hour
each additional \$22.00



**Hors d'oeuvre selection
(Served in platters of 25 pieces)**

- Mini Caprese Mozzarella, Tomato Skewers with Balsamic Glaze \$75.00
- Bruschetta Assortment (Broccoli, Tomato, Mushroom) \$30.00
- Jumbo Asparagus Wrapped in Prosciutto \$75.00
- Arancini di Riso with Taleggio Cheese \$50.00
- Mini Meatballs with Ricotta and Tomato Sauce \$55.00
- Ricotta Tartlet with Shaved Truffle and Honey \$50.00
- Cornmeal Chicken with Honey Mustard Dipping Sauce \$52.00
- Grilled Mini Lamb Chops with Mint Preserve \$102.00
- Mini Gazpacho with Lobster \$125.00

**Hors d'oeuvre selection
(Served in hand-passed style 25 pieces)**

- Mini Quiche Lorraine \$40.00
- Kobe Pigs in a Blanket \$85.00
- Spanakopita Spinach and Cheese \$48.00
- Little Neck Clams Casino \$65.00
- Jumbo Lump Crab Cake with Guacamole \$90.00
- Shrimp with Avocados Mousse \$85.00



Banquet menu sample

(Groups of 10 or More)

\$35 per person

(taxes, 20 % gratuity, room fees, drinks not included)

APPETIZER

Choice of:

Organic mixed green with cherry tomato, shaved carrots and balsamic dressing

Or

Caesar salad with focaccia croutons, shaved parmesan cheese

TASTING

Shrimp bisque

MAIN COURSE

Choice of:

Homemade Potato Gnocchi with tomato sauce and fresh mozzarella

Or

Roasted Salmon with grilled vegetables

Or

Sautéed Chicken Scaloppini with mushroom sauce

DESSERT

Panna Cotta with strawberry sauce



Banquet menu sample

(Groups of 10 or More)

\$45 per person

(taxes, 20 % gratuity, room fees, drinks not included)

APPETIZER

Choice of:

Organic mixed green with cherry tomato, shaved parmesan cheese with lemon dressing

Or

Fresh mozzarella, roma tomatoes, extra virgin olive oil and balsamic reduction salad

PASTA

Penne Pasta with spicy tomato sauce

MAIN COURSE

Choice of:

Sautéed branzino filet with lemon capers, cherry tomato served with spinach

Or

Sautéed Chicken Scaloppine with marsala wine and mushrooms, Yukon mashed potato

Or

Grilled skirt steak with water-crest salad and home fries

DESSERT

Panna Cotta with strawberry sauce



Banquet menu sample

(Groups of 10 or More)

\$55 per person

(Taxes, 20 % gratuity, room fees, drinks not included)

FAMILY STYLE

Crispy Calamari with spicy marinara sauce

APPETIZER

Caprese salad

Or

Beef Carpaccio with arugula salad, shaved parmesan cheese and truffle oil

TASTING

Risotto with porcini mushrooms

MAIN COURSE

Roasted Salmon with curry sauce and couscous

OR

Chicken Scaloppine with lemon capers, white wine sauce and truffle mashed potatoes

OR

Marinated Skirt steak with roasted potatoes and spinach

DESSERT

Tiramisu

Or

Panna Cotta



Banquet menu sample

(Groups of 10 or More)

\$65 per person

(taxes, 20 % gratuity, room fees, drinks not included)

APPETIZER

Tomato, cucumbers, onion salad with tomato vinaigrette and sesame crusted shrimp
Or

Red and yellow beet salad with French green beans, goat cheese and balsamic reduction

TASTING

Risotto with porcini mushroom
&
Seafood ravioli with lobster bisque

MAIN COURSE

7 oz New York Steak with green peppercorn sauce and roasted potatoes
OR

Branzino filet with Prosecco wine sauce, black truffle and oven cherry tomatoes
OR

Chicken topped with prosciutto, fontina cheese and white wine herbs sauce

DESSERT

Tiramisu
OR

Chocolatissimo with strawberry sauce



Banquet menu sample

(Groups of 10 or More)

\$80 per person

(taxes, 20 % gratuity, room fees, drinks not included)

APPETIZER

Warm Portobello Mushroom and burrata with truffle oil and balsamic reduction

Or

Shrimp wrapped in bacon over sautéed spinach and roasted walnuts

SALAD

Tomato, cucumber, onion salad with tomato vinaigrette and toasted Tuscan bread

TASTING

Cheese ravioli with mushroom sauce and truffle emulsion

Or

Penne with lobster and lobster bisque

MAIN COURSE

8oz Filet Mignon with Barolo red wine sauce and truffle mashed potatoes

OR

Basil crusted Pan seared Chilean Sea bass with Pesto sauce, potatoes and green beans

OR

Chicken Scaloppine with Porcini Mushrooms and Truffle Oil

DESSERT

Chocolatissimo

Or

Lemon tart with fresh blueberries



CORPORATE MENUS



MEETING BUFFETS

Exclusive of 8.875% sales tax and 20% Service Charge

BREAKFAST

\$20/person

Assorted Breakfast Baked Goods with Butter, Preserves & Cream Cheese
Scrambled Eggs
Roasted Sausage
Crispy Organic Bacon
Pancakes with Syrup
Oatmeal with Fruit, Cinnamon & Brown Sugar Toppings
Assorted Cold Cereals
Assorted Fresh Juices
Brewed Regular and Decaffeinated Coffee
Assorted Teas

LUNCH

\$34/person

Basket of Assorted Breads
Caesar Salad with Focaccia Croutons
Mixed Green Salad with Cherry Tomatoes
Caprese Salad (fresh mozzarella, tomatoes, basil)
Italian Meat Platter (prosciutto, salami, etc.)
Pan-seared Salmon with curry sauce
Penne Pasta with arrabbiata sauce and grilled chicken
Chicken Medallions in a Lemon Prosecco, Capers, served with Sautéed Spinach



BREAK SERVICE MENU

Coffee, Tea and Brewed Decaffeinated Coffee **\$26 /gal**

Assorted Soft Drinks and Mineral Water **\$4 /can**

Assorted Mini Pastries **\$29 /doz**

Sliced Fresh Fruits and Mix Berries **\$29 /platter**
(Platter serves approx. 4 ppl)

Assorted Cookies and Brownies **\$32 /dz**

Assorted Salami, Ham, Tuna Salad and Vegetarian Tea Sandwiches **\$34 /dz**

Vegetable Crudités

\$36

Carrots, Celery, Cucumber and Peppers
w/ Blue Cheese Dipping Sauce



Visit our Sky B Rooftop Lounge

