Catering - Weddings - Events
Inside Park at St. Bart's
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About Us

Inside Park at St. Bart’s is a convenient location in the heart of Midtown Manhattan to make all of your special events a dream come true.

American cuisine restaurant’s design pays a deep respect to the look and details of the Great Hall that it has replaced, as well as to the comforts and pleasures of contemporary diners. Intricate Byzantine-like decorative stenciling, true to the immense room’s original colors, motifs, and craftsmanship, have been painstakingly replicated on the soaring 30-foot ceiling, as well as on the walls, overhanging balcony, and border around the raised dining gallery that is lit by original Great Hall hanging fixtures. Simple, but elegant, 15-foot-high yellow and white stained glass windows remain as beautiful elements of the 86-year old room.
General Event Venue

- Our Inside Park Catering Department will work with you to create a menu that’s perfect for your event.
- Additional costs may apply for dietary restrictions
  - Vegetarian/Vegan meals are available upon request
  - We require 7 business days notice prior to the event
- All alcoholic beverage sales & service are regulated by the State of New York Liquor Commission.
  - Inside Park at St. Bart’s, as licensee, is responsible for the administration of these regulations.
  - No alcoholic beverages may be brought into the event facilities from outside sources unless approved prior to event, food and beverage may not be taken off premises.
- Guarantee minimum of 100 guests for a Friday, Saturday, or Sunday night until 11:00pm
- The Great Hall accommodates:
  - 75 guests seated with dance floor
  - 160 guests without a dance floor
Weddings
Your perfect day deserves the perfect plan. Bring your vision and your wedding planner, and immerse yourself in full bliss at Inside Park at St. Bart’s. Set in beautiful tradition alongside St. Bart’s Church, Inside Park has endless possibilities for outdoor terrace weddings and those inside our Great Hall. Let your creativity and design run wild and plan the wedding of your dreams while our catering team compliments accordingly.

Let’s get planning!
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Catering

Menu Options

Buffet Menu: $150.00 per person
Plated Menu: $180.00 per person

Dual Plate: $210.00 per person
Child Meal: $50.00 per child (3-12 years old)

Bars range from $65.00 - $105.00
Vendor Meals

Chef’s Choice
Presented after Guests are served: $65.00

22% Service Charge & 8.875% Sales Tax applicable to all pricing
Wedding Coordination

Confirmation & Payments

- Site visits must be coordinated & conducted with a representative of the Catering and Events Team at Inside Park at St. Bart’s.

- All items brought in by the event party must be removed the same day. We cannot accept shipments prior to the event. We also cannot accept the responsibility for holding on to or sending any materials back to the client.

Additional

The Inside Park at St. Bart’s Staff

- Is responsible for the venue, set-up & food service for your event
- Is Not responsible for programs, ceremony processions & timing, reception time-line details, place cards, escort cards, seating charts, gifts or favors

- Your event’s date is not confirmed until Inside Park at St. Bart’s receives a signed contract and 100% of the site fee.
- A payment of 50% of the expenses is due no later than 6 months prior to your event.
- The remaining balance and guaranteed guest count is due no later than 7 business days prior to your event.
- If any changes occur less than 7 business days before the event, payment for these changes is due immediately.
Wedding Vendor Logistics

- All vendors must be an approved vendor by Sodexo.
- Vendor drop off and pick up is coordinated by Inside Park at St. Bart’s Catering & Events staff.
- A vendor list must be provided 30 days prior to the event date.
- All vendors must provide a COI which fits the standards of the venue.
- Vendors will have access to venue 3 hours prior to the start of the event.
- If a client chooses to go outside our preferred vendor list, a $1,500.00 fee will be charged.

Audio & Visual
- Existing lighting outside on the Terrace and inside The Great Hall is limited.
- For additional lighting packages, please contact our exclusive AV vendor - Stark Production Group.

Display/Decoration
- Inside Park at St. Bart’s Catering Manager must approve all displays, decorations, & installations.
- Displays cannot disrupt the venue and/or St. Bart’s Church during public hours.
- Certain items are not permitted on premises of Inside Park at St. Bart’s and St. Bart’s Church, and/or sidewalks around perimeter of 50th and Park Ave.
- The following items are NOT permitted: Sparklers, Balloons, Confetti, Glitter, Tossing of Rice, Sporting Balls, Riding Toys of any kind, Tiki Torches, Bouncy Castles (ONLY permitted on Terrace), Candles inside Tent. Animals including the release of doves or butterflies are ONLY permitted on Terrace.
Catering

Included In All

Cocktail Hour
Choice of Six Passed Hor D’oeuvres

Champagne Toast, Rustic Bread, Coffee & Tea, Chef’s Signature Petit Fours, House Linens & Napkins

Catering Manager, Bartenders, Captain & Servers

Farmstead Table Includes

Seasonal Cheeses & Crackers, Selection of Salumeria Biellese Charcuterie
House Pickles, Jug Wine Mustard, Marinated Olives, Seasonal Crudité Hummus, Whipped Ricotta, Charred Sweet Peppers, Grilled Flatbreads, Grapes, Figs, Raisins on the Vine, Spiced Nuts
Catering Options

PASSED HOR D’OEUVRES (winter/summer noted)

- Grilled Grass Fed Beef Sliders, Smoked Onion Remoulade
- Petit Lamb Chops, House Made Tzatziki (gf)
- Classic Shrimp Cocktail (gf)
- Blistered Cranberry Crostini with Whipped Ricotta (v)
- Crispy Vegetable Spring Rolls, Sweet Chili Dipping Sauce (v)
- French Onion Soup Bowl (v)
- Spiced Potato Pastry, Cilantro-Mint Chutney (v)
- Tuna Niçoise Canape (gf)
- Smoked Salmon, Caviar and Crème Fraiche, Potato Wafer (gf)
- Jerk Chicken Satay with Mango Chutney (gf)
- Grilled Flatbread with Fava Bean, Cucumber, & Fresh Burrata (v)
- Figs with Bacon and Smoked Chile (gf)
- Steak Frite Bites, Sweet Potato, Red Onion Jam (gf)
PASSED HOR D’OEUVRES (winter/summer noted)

- Magret Duck Crostini with Apricot & Cherry Chutney
- Braised Short Rib, Wrapped in Bacon (gf)
- Manchego, Fig, Marcona Almond Crostini (v)
- Pan Seared Scallop, Citrus Glaze (gf)
- Grilled Filet Crostini with Caramelized Onion & Horseradish Cream
- Truffle Risotto Croquette, Truffle Oil (v)
- Mini Truffle French Fries with IP Aioli (gf,v)
- Crispy East Side Potato Pancakes, Sour Cream & Chives (gf,v)
- Retro Franks Wrapped in Puffed Pastry, Herbed Mustard Dipping Sauce
- Persimmon Bruschetta, Chevre, Ricotta, Golden Honey, Toasted Hazelnuts (gf,v)
  * available until March
- Shrimp & Mojito Shooter (gf)
  * summer
- Chicken Satay with Thai Curry Drizzle (gf)
Buffet

Includes 1.5 Hour Buffet

Plated Salad

Please Select ONE of the Following

Signature Salad (gf,v)
Arugula, Chevre, Candied Walnuts, Blistered Cranberries, Aged Balsamic Vinaigrette

Burrata and Fig (gf,v)
Mixed Greens, Pomegranates, Merlot Vinaigrette

Classic Caesar (v)
Hearts of Romaine, Herbed Croutons, Parmesan Cheese

Baby Wedge (gf)
Mini Iceberg Wedge, Smoked Bacon, Crumbled Stilton, Grape Tomatoes with Balsamic Glaze

Entrée

Please Select TWO of the Following

Rosemary Chicken, Baby Carrots, Endive, Natural Jus (gl)
Herb Roasted Chicken Marsala (gf)
Scottish Salmon, Sautéed Leeks, Saffron Beurre Blanc
Sage Rubbed Pork Loin (gf)
Roast Tenderloin of Beef, Shallot Sauce (gf)
Braised Beef Short Ribs (boneless) (gf)
Gnocchi with Sage Butter and Parmesan (v)
Rigatoni with Lemon Chile Pesto and Grated Egg (v)
Orecchiette with Squash, Chiles, and Hazelnuts (v)

Accompaniments (Please Select TWO of the Following)

Seasonal Vegetables, Garlic Mashed Potatoes, Truffle Potato Dauphinoise, Fresh Cavatelli, Israeli Couscous with Fine Herbs, Haricots Verts Amandine, Baby Carrots with Cardamom Butter, Jasmine Rice with Ginger and Lemon Grass, Risotto with Herb Pesto
Plated & Dual Plate

Plated Option- Please Select ONE of the Following
Dual Option- Please Select TWO of the Following

Coffee Rubbed Beef Tenderloin (gf)
Strip Steak - Chimichurri or Horseradish Cream
Rack of Veal - Wild Mushroom Reduction or Capricciosa (gf)
Broiled Lobster Tail with Sherry Butter (gf)
Colossal Shrimp Scampi (gf)
Chilean Sea Bass, Citrus Beurre Blanc (gf)
Braised Beef Short Rib Ravioli, Marsala Sauce
Filet Mignon, Béarnaise Sauce or Bordelaise Sauce
Sliced Pork Medallions, Smoked Bourbon Sauce (gf)
French Cut Chicken, Tarragon (gf)
Coq Au Vin (gf)

Accompaniments
Please Select 2 of the Following

Celeriac Puree (v)
Tri-Color Cauliflower (v, fg)
Pan Roasted Brussel Sprouts with Pancetta (gf)
Hearts of Palm Risotto (v)
Black Salt Asparagus (v, gf)
Pan Roasted Fingerling Potatoes (v, gf)
Garlic Parmesan Roasted Carrots (v, gf)
Creamed Spinach
Snap Peas with Meyer Lemon and Mint (v, gf)
Savory Coconut Rice (gf, v)
Parsnip Puree (v)
Specialty Add Ons
Specialty Add Ons

Hor D’ Oeuvres (Items priced per person, $7)

- Clams Oreganata,
- Oyster Rockefeller,
- Jumbo Coconut Shrimp,
- Duck Rillette Crostini,
- Plantain Crusted Prawn,
- Goat Cheese and Apricot Truffles,
- Broiled Oysters with Spinach and Brown Butter Hollandaise,
- Stuffed Mussels

Food Stations (Each station priced per person, $40)

- Antipasto Board
- Sliders (Choice of 2, served with Matchstick French Fries)
- NYC Street Cart
- For Five Coffee Bar
- Margarita Bar
- Caviar Bar (pricing subject to change)
- Ice Cream Sundae Bar
- Popcorn Bar
- Milk & Cookie Bar
- Sushi (price subject to change)
- Raw Bar (pricing subject to change)
Bar Packages

Top Shelf
Five Hours, $105 Per Person
(Includes Premium)

Grey Goose, Kettle One, Tito’s, Hendricks, Bombay Gin, Tanqueray, Brockman’s Gin, Bacardi, Captain Morgan Spiced, Malibu, Avion Silver, Don Julio Blanco, Johnnie Walker, Maker’s Mark, Crown Royal, Jameson, Four Roses, Bulleit, Dewars, Black Label, Deanston 12, Laphroaig 10, Macallan 12, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Sparkling Wine

Premium
Five Hours $85.00 Per Person

Grey Goose, Kettle One, Tito’s, Bombay Gin, Tanqueray, Brockman’s Gin, Bacardi, Captain Morgan Spiced, Malibu, Avion Silver, Jim Beam, Maker’s Mark, Crown Royal, Jameson, Dewars, Black Label, Deanston 12, Sauvignon Blanc, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Sparkling Wine

Beer, Wine, and Soda
Five Hours $65.00 Per Person

House Wines- Red, White, Sparkling, Stella Artois, Corona, Blue Point
Preferred Vendors

**Lighting & Audio Visual (Exclusive)**
Stark Production Group, 212-586-2744  emersyn@starkproductiongroup.com

**Wedding Planners, Corporate Planners, and Day of Coordinators**
MWD Lifestyles Events (Exclusive), 212-666-2537 info@mwdlifestyles.com
Blackhouse NYC, 212-213-4630 info@blackhousenyc.com
Little Red Bean Productions, 646-828-9001 littledribbeanproductions.com
Nancy Swiezy Events & Flowers, 917-355-0689 nancyswiezyevents@gmail.com

**Photography**
Uplift Photography jade@upliftphotography.com
Rob Martin Photography rob@robmartinstudio.com

**DJ and Bands**
DJ ShortKutz (Exclusive) contracted through venue
Acute Inflections 212-729-8372 courtney@acuteinflections.com
Scratch Events 844-219-2211 cberrios@scratch.com
Silver Arrow Band 720-937-5185 info@silverarrowband.com

*Tenting: Contracted Through Venue*
Contact Information

Get Started with Your Event Today!
Contact our Catering Manager

Crystal Daye
212-593-3333 ext. 101
Inside Park at St. Bart’s
325 Park Avenue
New York, NY 10022

Instagram: @insideparkny
Facebook: Inside Park @ St. Bart’s