

*Updated 1.27.2022



Dramatic Hall

CUISINE & HOSPITALITY

our VENUE

*Dramatic Hall
900 Main Street, 3rd Fl
Peekskill, NY 10566*

*(914) 320 -3500
dramatichallpeekskill@gmail.com*

about US

Our in-house culinary staff are the original creators of Iron Vine, founded in 2015 (Peekskill, NY). In 2016, a sister restaurant, Kurzhals Coffee, was created and is now Dramatic's Hall's exclusive caterer. Our warm, professional staff will customize your menu for your special day and can accommodate a variety of cuisines, such as Italian, American, Latino, Mediterranean, etc. We are also happy to accommodate for vegetarian/vegan guests, as well as gluten-free and other dietary restriction or allergies. Please visit Dramatic Hall on "The Knot" to see our reviews and testimonies!

our SERVICES

- *Historic space inspired by the Industrial Era of Peekskill*
- *Tailored seasonal menus featuring fresh, locally-sourced ingredients*
- *Accommodating and experienced staff*





Dramatic Hall

CUISINE & HOSPITALITY

Base Price, \$90 pp includes:
(for minimum of 50 guests)

1. Two Passed Canapes for Cocktail Hour
2. Six Item Buffet Service *or*
Two Course Plated Dinner Service *or*
Family Style Dinner Service *or*
Cocktail Style Reception*
**(includes 10-12 passed apps total and station)*
3. Selection of Red and White Wine and
Two Domestic Beers
4. Plates, Glassware, and Flatware
5. Cake Cutting Ceremony and Service
6. Soft Drinks, Coffee & Tea Service

Add Ons:

- Additional Passed Appetizer + \$3pp
- Additional Dish + \$2 - \$8pp
- Dessert MP
- Champagne Toast + \$3pp
- Signature Cocktails + \$10pp
- **Five Hour Deluxe Open Bar + \$35 pp**

Red and White Wine, Selection of Two Domestic Beers

Offerings include but are not limited to: Titos Vodka, Tanqueray, Makers Mark, Jack Daniels, Espolon Tequila, Bacardi, Captain Morgan, Malibu

Fees:

- 25% Service Fee
Service Fee covers wages for bartenders, servers, bussers, and food runners. Gratuity is not included. Recommended gratuity is \$30-50 per staff member if you are truly happy with the level of service. Staff size will fluctuate with number of guests.
- 3 % COVID 19 Hazard Pay
**Additional costs may be incurred to comply with NYS guidelines for large gatherings (i.e. testing)*
- 8.375% New York State Tax Rate



Dramatic Hall Catering

Contract & Timeline

DEPOSIT

A **\$2500 flat fee** is required for catering and is **due at your tasting**. Please note this is a separate payment to your site fee at Dramatic Hall.

BALANCE

The balance for your event is due no later than **30 days** prior to your event. If balance is not paid in full before your event, Dramatic Hall LLC reserves the right to cancel your event. Late payment is subject to late fee (\$300). Balance may be mailed to our billing office at:

Dramatic Hall LLC
149 Grand Street
White Plains, NY
10601

PAYMENT TENDERS

Payment may be made by personal or certified check or cash. At this time we are not accepting credit cards.

CANCELLATIONS & REFUNDS

If for any reason you are unhappy with our services **after your food tasting**, your deposit will be fully refundable or may be used toward your beverage package. If your event for any reason is cancelled according to the terms of your Dramatic Hall contract, we reserve the right to keep 30% of your deposit and will refund the remaining 70%.

SIGNATURE OF AGREEMENT

By signing this document, I acknowledge the terms of payment and the conditions that follow.

PRINT NAME

SIGNATURE

DATE

PRINT NAME

SIGNATURE

DATE

Vegetarian & Vegan

Family Style Dinner

Veg = Vegetarian, V = Vegan, GF = Gluten Free

Passed Appetizers

(Choose two, +\$2pp for each additional appetizer)

Roasted Garlic & Heirloom Tomato Tarts (V)

Scallion Ginger Egg Salad Toasts (Veg)

Guacamole on Tostones (V, GF)

Grilled Herbed Zucchini & Squash Kebabs (V, GF)

Chipotle Carrot Bruschetta with Cilantro Lime Yogurt

Sesame Sriracha Tofu on Rice Cracker (V, GF)

Stuffed Bella Mushrooms with Sundried Tomato

Parmesan and Sunflower Seeds (Veg)

Lemon Poppyseed Mini Scones (Veg)

Fried Cauliflower Tacos with Pico and Avocado (V, GF)

Tahini Glazed Sweet Potato Tarts (V)

*Black Bean & Habanero Jack Cheese Empanadas with
Salsa Verde (Veg)*

Family Style Entrees

House Salad (V)

*Earth Tone Farms mixed greens, honey poppy seed
dressing*

Roasted Portabello Mushroom

*Stuffed with fried cauliflower over a parsnip puree with
black and white sesame seeds and tahini*

Beet and Candied Walnut (V, GF)

Stuffed Sweet Potatoes

with spicy harissa

Penne Vodka (Veg)

with Ciliegine mozzarella and fresh basil

Wild Rice (V,GF)

*with toasted almonds and caramelized onions with
garlic tahini*

Young Adult Reception

Passed Appetizer & Buffet Style Dinner

Veg = Vegetarian, V = Vegan, GF = Gluten Free

Base Price for a Young Adult Reception is \$40 per person

Includes: two passed appetizers, six item buffet, two mocktails, soft drinks, coffee and tea.

This does not include the service fee (25%) and NYS Tax (8.375%)

**Please contact Kathleen for a quote if you require a bar package for adults.*

Passed Appetizers

(Choose two, +\$2pp for each additional appetizer)

Steak Bruschetta with Chimichurri Sauce

Mac N Cheese Bites (Veg)

Pigs in a Blanket

Beef Empanadas

Mini Avocado Toast (V)

Pizza Bagels (Veg)

Tacos:

Beef (GF), Chicken (GF), and

Cauliflower (V, GF)

Vegetable Crudite and Dip (+\$50)

Charcuterie Board, Meat and Cheese

**served with crackers and toasted baguettes*

Mocktails

Blackberry Vanilla Soda

*Housemade blackberry and vanilla syrup, seltzer,
mint garnish*

Mountain Mojito

*Housemade blood orange puree, fresh lime, agave,
mint*

Mango Mule

*Housemade honey syrup, mango puree, fresh lime,
ginger beer*

Pina Colada

Pineapple, coconut milk, maraschino

Buffet Entrees

Assorted Dinner Rolls & Ceremonial Challah

Cesar Salad

*Chopped romaine salad, herbed croutons, shaved
parmesan*

Rigatoni & Bolognese

Garlic Whipped Potatoes

New York Strip Steak

served with red wine reduction or chimichurri

Lemon Oregano Norwegian Salmon

Fresh oregano and lemon, crispy skin salmon



Passed Appetizer / Cocktail Style Reception

Veg = Vegetarian, V = Vegan, GF = Gluten Free

Passed Appetizers (Choose two, +\$2pp for each additional appetizer)

Caesar Salad Boats
Caprese Skewers (Veg)
Potato Skins (Veg available)
Pulled Pork Sliders with Slaw
Salmon Burger Sliders
Baco Wrapped Dates (GF)
Bacon Wrapped Scallops
Gambas Al Ajillo Skewers
Maple Walnut Sweet Potato Scones (Veg)
Buffalo Chicken Tarts
Mac N Cheese Bites (Veg)
Coconut Shrimp served with Sweet Chili Sauce
Grilled Cheese and Tomato Soup Shooters
Chicken/ Veg Dumplings with Ponzu Sauce
Sesame Chicken on Rice Cracker
Scallion Potato Pancakes with Herbed Crème Fraiche



Top: Five Tiered Gourmet Cheese Cake*
Bottom: Accompanying Cheese Board

Stations

(Uniformed Attendant for Service)

Southern Table

Rosemary and Garlic
Fried Chicken, Waffles, Mashed
Sweet Potatoes, Hot Maple Syrup

Italian Station

Garlic bread, Chianti Braised Short
Ribs, Penne Vodka topped with
Pancetta and Shaved Parmesan

**Tiered cheese wheel cake and board not included in base price. Price varies with season and cheese varieties, ask us for a quote!*

A Fall Plated Dinner Service

Veg = Vegetarian, V = Vegan, GF = Gluten Free

Passed Appetizers

Roasted Garlic and Heirloom Tomato Puff Pastry (Veg)

Garlic and Herb Artichokes (GF, V)

Stuffed Mushrooms
Sundried tomatoes, garlic, onion, and shaved pecorino

Steak Bruschetta

Whole grain mustard and horseradish with microgreens

Seasonal Cocktails

Pomegranate Margarita

Pomegranate, Fresh Lime, Espolon Tequila, Triple Sec.

Rum Old Fashioned

Dark rum, Angostura bitters, orange bitters, demerara syrup

Apple Cinnamon Hot Toddy

Black tea, maple syrup, bourbon, cinnamon & apple

First Course

Autumn Butternut Squash Salad

Earth Tone Farms mixed greens, honey poppy citrus dressing

Entrees (Choice of:)

New York Strip Steak (GF)

With herbed butter & garlic whipped potatoes

Braised Chicken Coq Au Vin (GF)

*Over parsnip puree with crispy shallots and fried
parsely*

Root Vegetable Pot Pie (Veg)

*Parsnips, celery root, onions, carrots, and celery in a
vegetable veloute*

Dessert

French Vanilla Panna Cotta

*Served with berries and housemade whipped
cream*

Wedding Cake Cutting and Service

Latino Inspired Buffet Dinner Service

Veg = Vegetarian, V = Vegan, GF = Gluten Free

Passed Appetizers

Tostone with Guacamole and Grilled Pineapple (GF, V)

Al Pastor Pork Tostada

Chicken & Beef Empanadas

Bacon Wrapped Dates Stuffed with Gorgonzola (GF)

Papa Rellenas

Cuban Sliders

Gambas Al Ajillo (Shrimp) Skewers

Signature Cocktails

Hers

Sangria

Red wine, Triple Sec, Apples, Pears,

Citrus

His

Mojito

Fresh mint, lime, rum, seltzer

Buffet Entrees

Roasted Fennel & Corn Salad

Red Snapper with Tomatillo Sauce

Mojo Pork

Grilled Garlic & Rosemary Chicken Thighs

Cilantro Rice & Cuban Black Beans

Sweet Plantains & Tostones

Roasted Vegetable Medley

Dessert

Flan

Wedding Cake Cutting and Service