

# Events

AT

**CITY VINEYARD**  
BY  
**CITY WINERY**

HOST YOUR NEXT EVENT

# *Overlooking The Hudson River*

*Located on the Tribeca riverfront, City Vineyard is designed to accommodate a variety of events including corporate cocktail receptions, seated dinners, social events, and weddings from 20 to 550 guests.*

## **THE VENUE**

Curated Culinary Experiences

Award-Winning City Winery Wines

Full Premium Bar and International Wine List

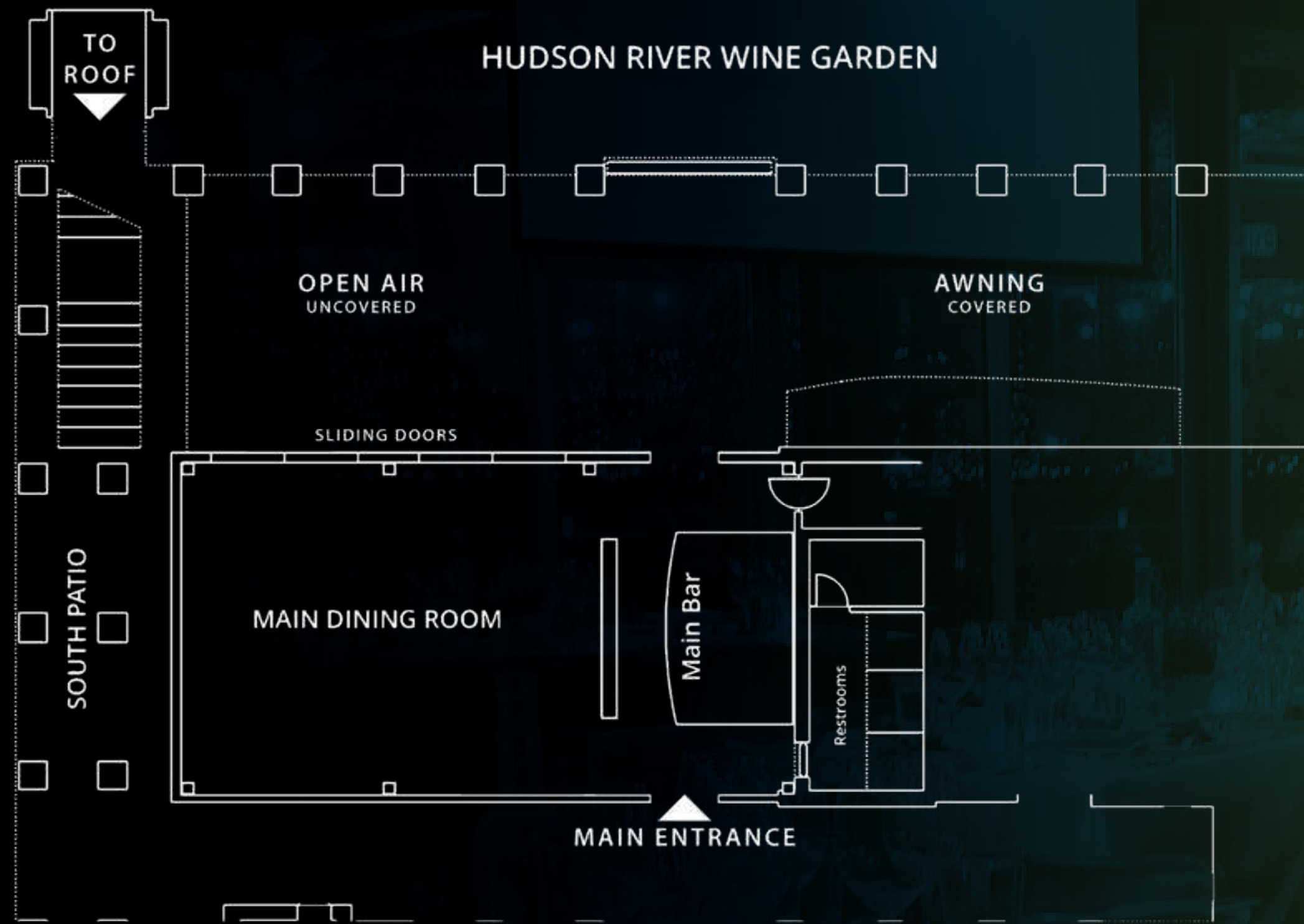
Access to City Vineyard's In-House Experts

Tables, Chairs, China, Linen, and Flatware

Removable Stage

Audio Visual Services

# River Level



## ***VENUE BUYOUT***

200 Seated / 550 Reception

Enjoy exclusive access to all of City Vineyard, including two floors of event space offering sweeping skyline, river and sunset views, highlighting our prime waterfront location.

## ***RIVER LEVEL BUYOUT***

200 Seated/ 350 Reception

Celebrate in Urban Luxury with four distinct spaces. Our venue is fully-customizable; the following rooms can be combined or each can be enjoyed on its own.

## ***MAIN DINING ROOM***

80 Seated / 120 Reception

Our glass enclosed Main Dining Room surrounds guests with expansive views of the Hudson River, Freedom Tower, and incredible metro area skylines. With full state of the art in-house A/V, the main dining room is an ideal location for formal dinners, corporate events, weddings and holiday parties.

## ***HUDSON RIVER WINE GARDEN (covered)***

70 Seated / 80 Reception

Adjacent to the main dining room, the Hudson River Wine Garden offers sprawling outdoors space with its own private, fully-functioning bar and unmatched views of the Hudson River and its skyline. With two sixty-five TVs, and flexibility to be set up for cocktails, lounge style, or with formal seating. During the winter it is fully enclosed and heated, and throughout the year an awning protects from inclement weather.

## ***HUDSON RIVER WINE GARDEN (uncovered)***

40 Seated / 50 Reception

Perfect for informal dinners and happy hours, the uncovered area of our Hudson River Wine Garden offers the same stunning river views and direct access to the Pier.

## ***SOUTH PATIO***

20 Seated / 40 Reception

For more intimate gatherings, The Patio offers both partially-covered and open outdoors space. Guests will enjoy accessibility to The Hudson River Greenway and a stunning Freedom Tower backdrop.

# The Rooftop



## ***ROOFTOP BUYOUT***

200 Reception

Our uncovered rooftop features two separate event spaces. The rooftop is fully-customizable; the following spaces can be combined or each can be enjoyed on its own.

## ***ROOFTOP OVERLOOK***

40 Seated / 50 Reception

Perfect for informal dinners and happy hours, the rooftop overlook offers stunning views of the Hudson River, sunsets, and uptown Manhattan. The Overlook offers its own private entrance & restroom.

## ***SOUTH ROOFTOP***

140 Reception

Ascend to unparalleled views of New York City on our South rooftop with extraordinary sights in every direction, renowned food and beverage, private bars, mesmerizing Hudson River sunsets and stunning city night lights.

# Passed Hors D'Oeuvres



One hour \$35 per person

select six:

**JERK CHICKEN SKEWERS**  
mango glaze

**GRILLED STEAK CROSTINI**  
horseradish cream

**MINI LAMB SLIDER**  
tzatziki, tomato

**PULLED PORK SLIDERS**  
grilled pineapple salsa

**ZUCCHINI FRIES**  
roasted tomato sauce

**CAPRESE SALAD SKEWERS**  
fresh mozzarella, basil oil, sea salt

**ARANCINI**  
fried rice balls, tomato sauce

**MUSHROOM & HERB BRUSCHETTA**

**VEGETABLE SPRING ROLL**

**MAC & CHEESE BITES**

**TUNA TARTARE**  
avocado, mango, wasabi tobiko

**MARINATED GRILLED SHRIMP**  
avocado

**MINI LOBSTER ROLLS**

**POTATO KNISH**

**MUSHROOM & POTATO KNISH**

**SPANAKOPITA**

**ASPARAGUS BRU KEISH**

**BEEF TERYIAKI**

**SHRIMP CEVICHE**

**COCONUT SHRIMP**  
sweet chili sauce

**SCALLOPS & BACON**

**RATATOUILLE**  
cucumbers

**TOMATO BRUSCHETTA**  
cucumbers

# Reception Stations



## Mediterranean Station

\$25 per person

tzatziki, hummus,  
babaganoush, grilled pita,  
Chef's selection of  
Mediterranean salads

## Cheese, Charcuterie,

\$25 per person

chef's selection of cured  
meat & cheese

## Slider Station

\$25 per person

select three:

- CHEESEBURGER  
white cheddar, roasted shallot,  
tomato aioli
- FRIED CHICKEN  
pickle, honey mustard
- BBQ BEEF  
jicama slaw
- PULLED PORK  
grilled pineapple salsa
- PORTOBELLO MUSHROOM  
rosemary aioli
- GRILLED VEGGIE  
pesto mayo
- CRABCAKE  
chipotle tartar
- GRILLED CHICKEN  
brie, tomato jam
- BLT  
applewood smoked bacon,  
lettuce, tomato, wasabi mayo
- CHICKEN PARMESEAN  
tomato sauce, mozzarella
- BUFFALO CHICKEN  
hot sauce, blue cheese
- MEATBALL  
tomato sauce, mozzarella

## Small Plate Station

\$36 per person

select four:

- BRANZINO  
herb lemon, spinach and quinoa
- LOBSTER RAVIOLI  
vodka sauce
- SALMON TERIYAKI  
wasabi-mashed potatoes
- GARLIC SHRIMP  
piquillo pepper salad
- SLICED STEAK  
fingerling potatoes, chimichurri
- HONEY ROASTED  
SPAGHETTI SQUASH  
cranberries, nutmeg
- BRUSSELS SPROUTS  
honey, truffle oil, sea salt
- PATATAS BRAVAS  
smoked paprika aioli
- CURRY CAULIFLOWER  
pomegranate, almonds,  
yogurt sauce
- MUSHROOM RAVIOLI  
cream sauce
- SWEEDISH MEATBALLS
- BROCCOLI  
garlic chips

## Pasta Station

\$25 per person

served with caesar salad & garlic bread

select two:

- SPINACH & CHEESE RAVIOLI  
vodka sauce
- CHEESE TORTELLINI  
pesto
- TRADITIONAL BAKED ZITI
- PENNE BOLOGNESE
- SHRIMP FETUCCINI  
broccoli, sun-dried tomato,  
baby shrimp
- MAC N' CHEESE
- PENNE PRIMAVERA

\*gf pasta available, if requested

## Asian Inspired Station

\$30 per person

select four:

- CHICKEN LO MEIN
- VEGETABLE LO MEIN
- FRIED RICE
- BEEF & BROCCOLI
- VEGETABLE STIR FRY
- VEGETABLE SPRING ROLL
- CHICKEN GYOZA

# Reception Stations

## Dinner Station

\$55 per person  
served with mixed green salad

### PROTEIN

select two:

PORK LOIN  
apple chutney

BEEF TENDERLOIN (+12pp)  
red wine sauce

SIRLOIN STEAK (+12pp)

SMOKED HAM

TURKEY  
cranberry sauce,  
mustard, gravy

BABY BBQ RIBS

SMOKED BBQ BEEF  
BRISKET

CEDAR PLANK  
ROASTED SALMON  
yogurt dill sauce

COLD SMOKED  
SALMON PLATTER

B&W SESAME  
AHI TUNA (+12pp)

RACK OF LAMB (+12pp)

### SAUCES

chimichurri, horseradish  
cream

### SIDES

select two:

MASHED POTATOES

FINGERLING POTATOES

WILD RICE

ISRAELI COUSCOUS

BABY CARROTS

BRUSSELS SPROUTS

GARLIC ROASTED  
BROCCOLI

ROASTED SEASONAL  
VEGETABLES

ROASTED SWEET POTATO  
cinnamon

RED BLISS POTATOES

## Taco Station

\$30 per person

SLOW COOKED CHICKEN, BEEF,  
AND MIXED VEGETABLES  
served with cheese, guacamole,  
pico de gallo, onions, lime, sour  
cream, cilantro, corn tortillas

## Raw Bar

\$45 per person

ASSORTED OYSTERS  
housemade mignonette

CLAMS

SHRIMP COCKTAIL  
cognac cocktail sauce

## Dessert Station

\$15 per person

CHEF'S SELECTION  
OF MINI DESSERTS



# Seated Menus

## SEATED BRUNCH MENU

\$70 per person

### For The Table

served family style

assorted mini pastries or  
seasonal sliced fruit platter

### Appetizer

select two for choice of

AVOCADO TOAST

shrimp ceviche, avocado,  
house salad

FRENCH TOAST

mixed berries

GRANOLA BOWL

organic granola, fresh berries,  
greek yogurt, manuka honey

KALE CAESAR SALAD

shaved parmesan, croutons,  
house-made caesar dressing

TUNA TARTARE

avocado, mango,  
wasabi tobiko, crostini

### Entrees

select three for choice of

SMOKED SALMON PLATTER

smoked salmon, everything bagel,  
cream cheese, tomato, cucumbers,  
capers, onion

BREAKFAST TACOS

scrambled eggs, bacon, pico de  
gallo, avocado-ranch

SHORT RIB TACOS

braised beef, jicama slaw,  
house bbq sauce

CRISPY CHICKEN SANDWICH

honey dijon, white cheddar,  
Belgian fries

LOBSTER ROLLS

Maine lobster, chilies, celery,  
mayo, brioche rolls

EGG WHITE

VEGETABLE FRITTATA  
arugula salad

QUICHE LORRAINE

## SEATED DINNER MENU

\$98 per person

### Appetizers

select one

KALE CAESAR SALAD  
shaved parmesan, croutons,  
house-made caesar dressing

BURRATA SALAD

steak tomato, baby arugula,  
balsamic pesto glaze

SPINACH SALAD

farro, roasted sweet potato,  
champagne vinaigrette

MIXED GREEN SALAD

roasted cauliflower, apricot,  
cherry tomato, white balsamic

MIXED GREEN  
& FENNEL SALAD

chopped mixed olives, roasted red  
pepper, tarragon vinaigrette

WALDORF SALAD

gem lettuce, roasted pear, spiced  
candied cashews, celery root,  
grapes, honey lemon vinaigrette

POACHED PEAR SALAD

ENHANCED OPTIONS

\*available at an additional  
\$10 per person

LOBSTER ARANCINI

vodka sauce, parmesan

SHRIMP COCKTAIL

cognac cocktail sauce

SESAME AHI TUNA

jicama salad

### Entrees

select two

\*selections required at least three  
weeks in advance\*

STUFFED HERB FRENCH  
CUT CHICKEN

mushrooms, granny smith apples,  
mixed vegetables, Israeli couscous,  
baby carrots, Madeira sauce

SEARED ATLANTIC SALMON

oyster mushroom,  
leeks, cauliflower puree,  
beurre blanc

GRILLED SALMON

wasabi mashed potatoes,  
sauteed bok choy, ginger glaze

BRANZINO

spinach and quinoa,  
lemon herb sauce

BRAISED SHORT RIB

red wine, garlic mashed potatoes,  
broccoli

ENHANCED OPTIONS

\*available at an additional  
\$12 per person

MISO CHILEAN SEA BASS

saffron yogurt sauce, broccoli,  
polenta cake

FILET MIGNON

fingerling potatoes, shitake  
mushroom jus, creamed spinach

STEAK FRITES

Belgian fries, herb butter

ROASTED DUCK

wild rice, julienne carrots, grilled  
leeks, orange sauce

PORK TENDERLOIN

garlic mashed potatoes,  
roasted apple sauce

VEGETARIAN OPTIONS

\*silent option included - not  
listed as choice select one

VINEYARD PASTA

broccoli, mushrooms,  
sun-dried tomato, goat cheese,  
herb cream sauce

CAULIFLOWER STEAK

brunoise vegetables,  
apricot tumeric jam

CARROT RISOTTO

black lentils

BBQ GRILLED TOFU

Napa cabbage slaw

### Dessert

select one

NEW YORK CHEESECAKE

TRIPLE CHOCOLATE CAKE

APPLE STRUDEL

vanilla sauce

STRAWBERRY APPLE COBBLER

GRENACHE S'MORE PIE

CHOCOLATE MOUSSE

\*Priced per person, unless otherwise noted.  
Local state tax and additional fees not included.  
Menu items are subject to change.  
The restaurant reserves the right to substitute menu items.



# Seated Menus

## ***BUFFET DINNER MENU***

\$85 per person

Select One Salad

Select Two Mains

Select Two Sides

### **Salads**

select one

**KALE CAESAR SALAD**  
shaved parmesan, croutons,  
housemade caesar dressing

**SPINACH SALAD**  
steak tomato, baby arugula,  
balsamic and pesto glaze

**MIXED GREEN SALAD**  
roasted cauliflower, apricot, cherry  
tomato, white balsamic

### **Mains**

select two

**BRAISED SHORT RIB**  
red wine

**GRILLED SALMON**  
ginger glaze

**SEARED ATLANTIC SALMON**  
beurre blanc

**HERB STUFFED FRENCH  
CUT CHICKEN**  
mushrooms

**CAULIFLOWER STEAK**  
gf, vgn, apricot tumeric jam

**BBQ GRILLED TOFU**  
gf, vgn

**CEDAR PLANK  
ROASTED SALMON**  
yogurt dill sauce

**B&W SESAME AHI TUNA (+12pp)**

**ROASTED SHRIMP**  
caper sauce

**HANGER STEAK**

### **Sides**

select two

**OYSTER MUSHROOMS**

**ROASTED CAULIFLOWER**

**WASABI MASHED  
POTATOES**

**GARLIC MASHED POTATOES**

**VINEYARD PASTA**

**ISRAELI COUSCOUS**  
broccolini, mushroom, sundried  
tomato, goat cheese

**GRILLED VEGETABLES**

**ROASTED BABY CARROTS**

**BRUSSELS SPROUTS**

feta, balsamic vinaigrette  
**KUNG PAO CAULIFLOWER**  
peanuts, celery, Fresno chilis



# Beverage Packages

## **BEER & WINE**

City Winery Red Wine, White Wine, Rose Wine, Sparkling Wine, Assorted Craft beer, Soft Drinks, and Juice

2 Hours: \$55 per person  
3 Hours: \$65 per person  
4 Hours: \$75 per person

## **CLASSIC**

City Winery Red Wine, White Wine, Rose Wine, Sparkling Wine, Assorted Craft beer, Soft Drinks, and Juice

Tito's Vodka, Gin Lane 1751, Small Batch London Dry Gin, Captain Morgan White Rum, Bribón Blanco Tequila, Jim Beam Kentucky Bourbon, Teacher's Scotch, Old Overholt Dry Rye

2 Hours: \$65 per person  
3 Hours: \$75 per person  
4 Hours: \$85 per person

## **RESERVE**

City Winery Red Wine, White Wine, Rose Wine, Sparkling Wine, Assorted Craft beer, Soft Drinks, and Juice

Ketel One Vodka, Tanqueray Gin, Bacardi White Rum, Captain Morgan Rum Spiced, Chamucos Blanco Tequila, Illegal Mezcal, Knob Creek Bourbon, Knob Creek Rye, Monkey Shoulder Scotch, Courvoisier Cognac VS

2 Hours: \$75 per person  
3 Hours: \$85 per person  
4 Hours: \$95 per person

## **GRAND CRU**

City Winery Red Wine, White Wine, Rose Wine, Sparkling Wine, Assorted Craft beer, Soft Drinks, and Juice

Grey Goose Vodka, Hendricks Gin, Bank Rum 5 Island, Banks Rum 7 Golden Age, Don Julio Blanco Tequila, Del Maguey Mezcal, Maker's Mark Bourbon, Basil Hayden's Dark Rye, Glenmorangie Scotch Single Malt 10 Year, Courvoisier Cognac VSOP

2 Hours: \$85 per person  
3 Hours: \$95 per person  
4 Hours: \$105 per person

## **SPECIALTY**

### **COCKTAIL UPGRADES**

+15 per person

**BLOOD ORANGE  
APEROL SPRITZ**  
Effen vodka, Aperol, blood orange puree, soda, CW pink bubbles

**ESPRESSO MARTINI**  
Tito's Vodka,  
Mr. Black Liqueur, Espresso

**CW BLOODY MARY**  
Effen vodka, toma original bloody mary, lemon, lime, olives

City Vineyard Crafted Cocktails  
(ask sales manager for list)  
**FROSE** (Summer only)  
based on availability (+4pp)

### **ZERO-PROOF**

### **MOCKTAIL UPGRADES**

+10 per person

**AMALFI SPRITZ**  
lyre's italian spritz, soda

**FIERY BUT PEACEFUL**  
ritual tequila alternative, spicy jalapeño syrup, lyre's orange sec, orange, lime, agave

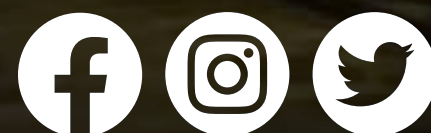


*contact us*

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