



Townhouse

PRIVATE DINING & EVENTS

DINNER - SUMMER 2024

* MENUS MAY BE SUBJECT TO SEASONAL SELECTION AND PRICING UPDATES.

* ABOVE PRICES DO NOT INCLUDE CT TAX OR 23% GRATUITY, BOTH WILL BE APPLIED TO THE FINAL BILL.

* MENU SELECTIONS ARE TO BE THE SAME FOR ALL ATTENDEES UNLESS SPECIAL ARRANGEMENTS HAVE BEEN MADE. SELECTIONS MUST BE MADE NO LATER THAN 10 DAYS PRIOR TO THE EVENT DATE. ITEMS SELECTED AFTER THIS TIME WILL BE SUBJECT TO AVAILABILITY.



THE PENTHOUSE

Two grand staircases lead you from our Atrium to the Penthouse. The space features all of the amenities of the restaurant in a large, open, and private environment that can seat more than 100. This includes a full bar, wood-burning fireplace, private restrooms, and break-out rooms. With its neutral pallet, our upstairs even space allows you to make it entirely your own.

Seats up to 120 guests | up to 250 guests standing



THE ATRIUM

Located at the rear entrance is The Atrium, a two-story room featuring a candle lite central fireplace flanked by grand staircases that lead up to our main reception hall and event space. The Atrium is washed with natural light for daytime events, and intimately lit architectural details make for the perfect highlights during evening receptions.

Seats up to 30 guests | up to 40 guests standing



THE WINE ROOM

Located just off our main dining room, The Wine Room features seating for up to 24 in a completely private setting. Dark wood walls with bronze accents feature more than 2,000 curated bottles of global varietals, styles, and vintages.

Seats up to 24 guests



THE LIBRARY

Located off the front foyer and adjacent to the main dining room. This intimate room is perfect for a gathering of friends, family, or colleagues. The Library is the perfect space for a private lunch, dinner, or meeting.

Seated up to 16 guests



THE DINING ROOM

Our dining room is located just beyond our bar and foyer. It features an open layout that can be set and arranged to fit your party's needs. The dining room features a candle lit fireplace, and pops of color provided by contemporary artwork.

Seats up to 100 guests | up to 250 guests standing



THE BAR

Two sets of French doors anchor the wood-burning stone fireplace, paneled walls and a coffered ceiling washed in gray compliment a white marble bar with vibrant lighting. A wall of glass separates the bar from our dining room, providing openness and connectivity while offering privacy for your party.

Up to 50 guests standing

PASSED HORS D'OEUVRES

1 HOUR (select 6): \$28.00 pp
2 HOURS (select 8): \$38.00 pp
plus CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

COLD

poached asparagus & serrano ham

white gazpacho shooters chilled cucumber, cauliflower, ginger, roasted almonds, fried green pea crumble

salmon gravlax house cured salmon, dill, crème fraîche, toasted soda bread

beets spiced infused red beets, pomegranate seeds, citrus, drunk goat cheese, mint

watermelon oyster shooter lime & watermelon mignonette

heirloom bruschetta heirloom tomatoes, rosemary infused focaccia croutons, buffalo mozzarella

caesar salad cup baby romaine, homemade caesar dressing, parmesan cheese, focaccia crouton

antipasto skewer serrano ham, prosciutto, fennel salami, camembert, cornichon

mini avocado toast avocado cream, pickled quail egg yolk

mango octopus ceviche fresh mango, red onion, cilantro

HOT

lamb köfte tahini dressing, roasted eggplant, tzatziki sauce, mike's hot honey

spicy tuna tuna mousse, calabrian chilies, toasted sesame seeds, lemon aioli, crispy fried rice

pork belly bao bun, cucumber, cilantro, pineapple relish, spicy mayo, soy sauce reduction, sesame seeds

black risotto arancini

filet crostini caramelized onions, horseradish

mini graffiti eggplant yogurt sauce, pomegranate seeds, mikes hot honey, heirloom tomato

mini lobster rolls avocado, grapefruit, citrus vinaigrette

roasted patatas bravas duck fat roast potatoes, harissa, sour cream

brazilian cheese bread & pistachio mortadella tapioca bread, cream cheese

RECEPTION STATIONS

all prices below are subject to CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

ARTISAN CHEESE - \$24 per person

handcrafted local & imported cheeses
rustic breads, mango chutney, figs, plumegrante, apples, grapes, roasted nuts

CHARCUTERIE BOARD - \$28 per person

pistachio mortadella, trending alto adige, mountain prosciutto, fennel salami, spicy soppressata
local cheeses, rustic breads, mango chutney, figs, plumegrante, apples, grapes, roasted nuts

MEDITERRANEAN BOARD - \$28 per person

grilled lemon sardines
roasted eggplant, burrata & pomegranate
blistered heirloom tomatoes & yogurt
hummus, pita, olives, marinated feta cheese, preserved lemons

FARMERS MARKET CRUDITÉ - \$14 per person

local chilled vegetables
hummus, tzatziki, roasted pepper & feta dip, olive tapenade

PASTA - \$28 per person

cavatelli, 3-herb lemon pesto, blistered tomatoes, ricotta & lemon cream, preserved lemons
penne pomodoro, fresh basil
rigatoni cacio e pepe, pecorino romano, toasted black pepper, truffle oil, local farm mushrooms

NEW ENGLAND SEAFOOD - MP per person

shrimp cocktail horseradish cocktail sauce
oysters on the half, lime & watermelon mignonette
little necks on the half
jumbo lump crab cocktail
chilled maine lobster

PLATED DINNER - \$110.00 PER PERSON

plus CT Sales Tax & 23% Gratuity
(add pasta course + \$15 per person)

REQUIRED FOR 12 PERSONS OR MORE

appetizer: select two

heirloom panzanella heirloom tomatoes, homemade pesto, rosemary focaccia croutons, buffalo mozzarella
caesar romaine hearts, focaccia croutons, caper berries, white anchovies, 24-month aged parmigiano reggiano
watercress roasted caramelized fennel, toasted sesame seeds, lemon vinaigrette gf
beets spice infused red beets, pomegranate seeds, citrus, strawberries, mint, drunken goat cheese gf
fig & burrata black mission figs, burrata, prosciutto, asparagus, chianti reduction gf
white gazpacho chilled cucumber, cauliflower, ginger, roasted almonds, fried green pea crumble * gf
salmon gravlax house cured salmon, dill, crème fraîche, toasted soda bread
spicy tuna tuna mousse, calabrian chilies, toasted sesame seeds, lemon aioli, crispy fried rice
lamb köfte tahini dressing, roasted eggplant, tzatziki, pomegranate seeds, mike's hot honey gf
pork belly bao bun, cucumber, cilantro, pineapple relish, spicy mayo, soy sauce reduction, toasted sesame seeds

entrée: select three

bucatini 3-herb lemon pesto, blistered heirloom tomatoes, ricotta & lemon cream, preserved lemons
truffle cacio e pepe rigatoni pecorino romano, toasted black pepper corns, truffle oil, local farm mushrooms
scallops saffron mousse, warm 3-bean salad, japanese black potato mash gf
pan-seared branzino warm spring salad, lemon beurre blanc gf
salmon seaweed, sugar snap peas, edamame cream, soy sauce reduction, fried green peas, roasted nuts *
mango octopus grilled spanish octopus, black risotto, fresh mango, pickled ginger, lemon sauce gf
pan-seared duck honey roasted rainbow carrots, red wine reduction, yogurt sauce gf
lemon honey rotisserie cornish hen broccolini, baby cauliflower, carrots, haricot verts, preserved lemon gf
petite filet potato gratin, pan-seared asparagus, bordeaux reduction gf

dessert: select one

strudel star anise, cinnamon infused apples, hennessy & madagascar vanilla cream, creme anglaise
burnt basque cheesecake fresh mango, candied orange peels, gorgonzola cheese, chianti reduction
tiramisu coffee sponge cake, chocolate brownie, mascarpone cream, coffee jelly
fresh berries sweet cream gf
gelato vanilla, chocolate, hazelnut
sorbet mango, raspberry, lemon gf

SUMMER TASTING MENU

AVAILABLE FOR UP TO 20 PERSONS

\$135.00 PER PERSON

plus CT Sales Tax & 23% Gratuity

amuse bouche

white gazpacho

chilled cucumber, cauliflower, ginger, roasted almonds, fried green pea crumble * gf

one

spicy tuna

tuna mousse, calabrian chilies, toasted sesame seeds, lemon aioli, crispy fried rice

two

truffle cacio e pepe rigatoni

pecorino romano, toasted black pepper corns, truffle oil, local farm mushrooms

three

scallops

saffron mousse, warm 3-bean salad, japanese black potato mash gf

four

petite filet

potato gratin, pan-seared asparagus, bordeaux reduction gf

five

tiramisu

coffee sponge cake, chocolate brownie, mascarpone cream, coffee jelly

WINE PAIRING AVAILABLE UPON REQUEST

must be organized prior to the event date

SUMMER TASTING MENU

AVAILABLE FOR UP TO 20 PERSONS

\$160.00 PER PERSON

plus CT Sales Tax & 23% Gratuity

amuse bouche

white gazpacho

chilled cucumber, cauliflower, ginger, roasted almonds, fried green pea crumble * gf

one

watermelon oysters

lime & watermelon mignonette

two

spicy tuna

tuna mousse, calabrian chilies, toasted sesame seeds, lemon aioli, crispy fried rice

three

duo of pasta truffle cacio e pepe rigatoni - bucatini 3-herb lemon pesto

four

scallops

saffron mousse, warm 3-bean salad, japanese black potato mash gf

five

petite filet

potato gratin, pan-seared asparagus, bordeaux reduction gf

six

artisan local cheeses

honey, fig, roasted nuts, crackers, rustic bread

seven

tiramisu

coffee sponge cake, chocolate brownie, mascarpone cream, coffee jelly

WINE PAIRING AVAILABLE UPON REQUEST

must be organized prior to the event date

DINNER BUFFET - \$110.00 PER PERSON

plus CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

appetizer: select two

heirloom panzanella heirloom tomatoes, homemade pesto, rosemary focaccia croutons, buffalo mozzarella
caesar romaine hearts, focaccia croutons, caper berries, white anchovies, 24-month aged parmigiano reggiano
beets spice infused red beets, pomegranate seeds, citrus, strawberries, mint, drunken goat cheese gf
gazpacho chilled cucumber, cauliflower, ginger, roasted almonds, fried green pea crumble * gf
cavatelli 3-herb lemon pesto, blistered heirloom tomatoes, ricotta & lemon cream, preserved lemons
salmon seaweed, sugar snap peas, edamame cream, soy sauce reduction, fried green peas, roasted nuts *
lemon honey rotisserie cornish hen broccolini, baby cauliflower, carrots, haricot verts, preserved lemon gf
petite filet potato gratin, pan-seared asparagus, bordeaux reduction gf

dessert: select two

strudel star anise, cinnamon infused apples, hennessy & madagascar vanilla cream, creme anglaise
burnt basque cheesecake fresh mango, candied orange peels, gorgonzola cheese, chianti reduction
chocolate brownie mascarpone cream
fresh berries sweet cream gf

BEVERAGE PACKAGES

REQUIRED FOR 40 PERSONS OR MORE

all prices below are subject to CT Sales Tax & 23% Gratuity

BEER, WINE & SOFT DRINKS - \$25 per person first hour / \$8 per person each additional hour

sommelier selected wines - imported & domestic beers - assorted soft drinks

STANDARD BAR - \$29 per person first hour / \$10 per person each additional hour

tito's vodka, bacardi rum, captain morgan, tanqueray gin, altos tequila blanco, dewars white label, jim beam bourbon, seagram's 7, johnnie walker red, canadian club

sommelier selected wines - imported & domestic beers - assorted soft drinks

PREMIUM BAR - \$39 per person first hour / \$10 per person each additional hour

tito's handmade, ketel one & grey goose vodkas, bacardi rum, captain morgan, hendricks gin, bombay sapphire gin, johnnie walker black, jack daniels, crown royal, dewars white label, bulleit bourbon, bulleit rye, jameson, casamigos blanco & reposado tequila,

sommelier selected wines - imported & domestic beers - assorted soft drinks

SPARKLING WINE BAR - \$20 per person first hour / \$8 per person each additional hour

sommelier selected sparkling wine - fresh pressed juices, orange, grapefruit, peach, pear - assorted soft drinks

BLOODY MARY BAR - \$20 per person first hour / \$8 per person each additional hour

tito's handmade vodka - house made bloody mary mix

assorted pickled vegetables, olives & celery

cured meat & cheese skewers

SPARKLING WINE & BLOODY MARY BAR - \$25 per person first hour / \$8 per person each additional hour

the best of both stations

Bottled Sparkling Water, Bottled Flat Water, Coffee, Herbal Tea, Cappuccino & Espresso are NOT included in any of the above beverage packages.

PREFERRED VENDORS

FLORISTS:

Banchet Flowers | Banchet | 203.622.5939 | info@banchetflowers.com | banchetflowers.com

Something Special Flowers | Lisa Salley | 203.637.7556 | somethingspecialinog@yahoo.com

Winston Flowers | Selby Brown | 617.989.6242 | sbrown@winstonflowers.com | winstonflowers.com

BAKERIES:

Just Desserts by Jess | Jessica Minisci | 914.424.8611 | justdesserts87@aol.com | justdessertsbyjess.com

Aux Delices | Franz Boughner | 203.326.4540 x. 115 | fboughner@auxdelicesfoods.com | auxdelicesfoods.com

Sweet Lisa's Exquisite Cakes | Lisa | 203.869.9545 | info@sweetlisas.com | sweetlisas.com

DESSERT TABLES:

Divine Party Display | Francine Pellegrino | 516.523.9035 | divinepartydisplay@gmail.com

ENTERTAINMENT:

ET Events | Debbie Rosmarin | 866.865.3535 x.3 | debbie@etevents.com | etevents.com

Untouchable Events | David Sharky | 212.924.6299 | david@untouchableevents.com | untouchableevents.com

EP Event Group | Nick Michaels | 914.774.0888 | ncdjconnection@aol.com | epeventgroup.com

M Communications | Alex McKeever | 203.348.2100 | amckeever@mcommunications.com | mcommunications.com

EVENT PLANNING & DESIGN:

Event Design Studio NY | Daniel Joyner | 914.374.8232 | daniel@eventdesignstudiony.com | eventdesignstudiony.com

Lissy Carr Events | Lissy Carr | 917.297.1758 | lissy@lissycarrevents.com | lissycarrevents.com

Ella Events | Chava Drizin | @ellaeventsny

Smith Party Rentals | 203.869.9315 | smithpartyrentals.com

BDazzled Events | 914.708.7907 | Bebe | info@bdazzledevents.com | bdazzledevents.com

Events by Gayle | Gayle Shulman-Fox | 203.864.5084 | gayle@eventsbygayle.com | eventsbygayle.com

BALLOONS:

East Putnam Variety | Rob | 203.869.8789 | epvballoons.com

INVITATIONS & STATIONARY:

MDRN Design House | Njomeza Rugova | info@mdrndesignhouse.com | mdrndesignhouse.com

PHOTOGRAPHER:

Melani Lust Photographer | Melani Lust | 203.454.5878 | ml@melanilustphotography.com | melanilustphotography.com

Chad Kraus | Chad Kraus | 917.532.3478 | chaddavidkraus@gmail.com | chadkraus.com

KOSHER:

Six Thirteen | Adam | Phone: 203.614.8777 | catering@613restaurant.com | 613restaurant.com

PRIVATE DINING & EVENT POLICIES

At Townhouse, we have assembled a well-seasoned, professional team to help you execute your event. Our chefs provide distinct and alluring culinary items that can be customized to the tastes and needs of your guests. We have comprehensive event planning services dedicated to you and your guests.

Our talented chefs have an array of reception ideas and can provide culinary expertise to complement your needs. We can design menus from a couple people to hundreds that range from sitting down to an a la carte reception, or grazing amongst creative stations.

TAXES AND SERVICE CHARGES

All prices for the above menus are subject to a 23% banquet service charge. A 7.35% sales tax will be added to the account for all food, beverage and miscellaneous fees (when applicable). Prices, service charge and taxes are subject to change at anytime, without notice.

MEAL GUARANTEES AND MINIMUM ATTENDANCE REQUIREMENTS

A firm meal guarantee ("Guarantee") of attendance is required for all private meal functions. Guarantees must be submitted to your Event Services Representative by 10AM EST as outlined below. Guarantee timing is based on Eastern Standard Time (EST).

DAY OF EVENT - GUARANTEE DUE BY:

Monday - Guarantee due by previous Thursday at 10AM EST
Tuesday - Guarantee due by previous Friday at 10AM EST
Wednesday - Guarantee due by previous Saturday at 10AM EST
Thursday - Guarantee due by previous Tuesday at 10AM EST
Friday - Guarantee due by previous Wednesday at 10AM EST
Saturday - Guarantee due by previous Thursday at 10AM EST
Sunday - Guarantee due by previous Thursday at 10AM EST

During the event, if the number of guests served is less than the Guarantee, the host is responsible for the number Guaranteed. If the number of guests served is greater than the Guarantee, the host is responsible for the total number if guests served.

Any special meal orders (vegetarian, Kosher, etc.) should be included with the final Meal Guarantee. Special pricing applies.

LABOR FEES AND ADDITIONAL MENU CHARGES

According to specific menu selections, the following additional fees may apply.

Chef, Chef Attendant, Carvers, for Food Stations:

\$125 per station, up to 2 hours | \$25 each additional hour | one (1) attendant per 100 guests

Additional labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following an event due to decor, damages or similar items.

PRICING

Food and Beverage menu prices cannot be guaranteed more than three (3) months in advance of the scheduled event date. All Food and Beverage prices are subject to change without notice.

BANQUET CHECKS

The function sponsor, host or authorized representative agrees that by signing the guest check for the services rendered at the end of the function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

PRIVATE DINING & EVENT POLICIES

FOOD AND BEVERAGE POLICY

Due to licensing requirements and quality control issues, all Food and Beverage to be served on the property must be supplied and prepared by the restaurant (unless approved by your Event Services Representative). If alcoholic beverages are served on the premises (or elsewhere under the provisions of our liquor license) we are required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated according to our discretion and consistent with the applicable state regulations.

Food and/or Beverage items remaining from a banquet meal may not be re-plated or saved during a subsequent planned break or meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party. Buffet meals are designed to last no more than two hours to preserve and ensure food quality.

A \$250 surcharge for brunch, lunch, and dinner buffets will be applied to groups of 30 or fewer guests.

Requests for special Food and Beverage items are welcomed. Special order items will likely be charged in their entirety per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu. Either contract in advance or at the time of meal service. Special meals will be charged at market price.

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

DISPLAYS, DECORATIONS, ENTERTAINMENT

All displays, exhibits, decorations, equipment, musicians, and entertainers must enter the restaurant via the designated loading area and must be picked up immediately following event. Delivery time must be coordinated with the restaurant in advance. Special ingress and egress, insurance and security requirements apply in the case of events with décor, sets, special lighting or special sound. Please consult with your Event Services Representative prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated responsible party and restaurant representative after dismantling. All applicable Fire Marshall approvals and permits are required in advance. Client is responsible for obtaining required ASCAP or BMI licenses for planned entertainment or music performances at event(s).

Information contained in this document is subject to change, without notice, at any time. Please contact us for details.

DANA CIFONE
DIRECTOR OF OPERATIONS & EVENTS

DC@TOWNHOUSEGREENWICH.COM
203.990.1050

TOWNHOUSEGREENWICH.COM
@TOWNHOUSEGREENWICH

