



# Townhouse

## PRIVATE DINING & EVENTS

LUNCH - 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*

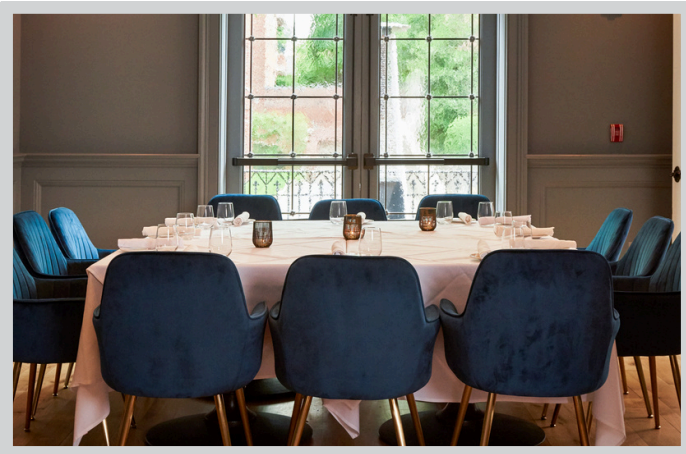


### THE WINE ROOM

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 LUNCH - \$65.00 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  
*lemon thyme chicken* summer salad 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 \*  
*short rib* burger portuguese roll, heirloom tomato, lettuce, aged cheddar, onion jam  
*pan-seared duck* honey roasted rainbow carrots, red wine reduction, yogurt sauce 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

**LUNCH BUFFET - \$65.00 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  
*white 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  
*lemon thyme chicken* summer salad gf  
*salmon seaweed*, sugar snap peas, edamame cream, soy sauce reduction, fried green peas, roasted nuts \*

**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](mailto:info@banchetflowers.com) | [banchetflowers.com](http://banchetflowers.com)

Something Special Flowers | Lisa Salley | 203.637.7556 | [somethingspecialinog@yahoo.com](mailto:somethingspecialinog@yahoo.com)

Winston Flowers | Selby Brown | 617.989.6242 | [sbrown@winstonflowers.com](mailto:sbrown@winstonflowers.com) | [winstonflowers.com](http://winstonflowers.com)

### BAKERIES:

Just Desserts by Jess | Jessica Minisci | 914.424.8611 | [justdesserts87@aol.com](mailto:justdesserts87@aol.com) | [justdessertsbyjess.com](http://justdessertsbyjess.com)

Aux Delices | Franz Boughner | 203.326.4540 x. 115 | [fboughner@auxdelicesfoods.com](mailto:fboughner@auxdelicesfoods.com) | [auxdelicesfoods.com](http://auxdelicesfoods.com)

Sweet Lisa's Exquisite Cakes | Lisa | 203.869.9545 | [info@sweetlisas.com](mailto:info@sweetlisas.com) | [sweetlisas.com](http://sweetlisas.com)

### DESSERT TABLES:

Divine Party Display | Francine Pellegrino | 516.523.9035 | [divinepartydisplay@gmail.com](mailto:divinepartydisplay@gmail.com)

### ENTERTAINMENT:

ET Events | Debbie Rosmarin | 866.865.3535 x.3 | [debbie@etevents.com](mailto:debbie@etevents.com) | [etevents.com](http://etevents.com)

Untouchable Events | David Sharky | 212.924.6299 | [david@untouchableevents.com](mailto:david@untouchableevents.com) | [untouchableevents.com](http://untouchableevents.com)

EP Event Group | Nick Michaels | 914.774.0888 | [ncdjconnection@aol.com](mailto:ncdjconnection@aol.com) | [epeventgroup.com](http://epeventgroup.com)

M Communications | Alex McKeever | 203.348.2100 | [amckeever@mcommunications.com](mailto:amckeever@mcommunications.com) | [mcommunications.com](http://mcommunications.com)

### EVENT PLANNING & DESIGN:

Event Design Studio NY | Daniel Joyner | 914.374.8232 | [daniel@eventdesignstudiony.com](mailto:daniel@eventdesignstudiony.com) | [eventdesignstudiony.com](http://eventdesignstudiony.com)

Lissy Carr Events | Lissy Carr | 917.297.1758 | [lissy@lissycarrevents.com](mailto:lissy@lissycarrevents.com) | [lissycarrevents.com](http://lissycarrevents.com)

Ella Events | Chava Drizin | [@ellaeventsny](https://www.instagram.com/ellaeventsny)

Smith Party Rentals | 203.869.9315 | [smithpartyrentals.com](http://smithpartyrentals.com)

BDazzled Events | 914.708.7907 | Bebe | [info@bdazzledevents.com](mailto:info@bdazzledevents.com) | [bdazzledevents.com](http://bdazzledevents.com)

Events by Gayle | Gayle Shulman-Fox | 203.864.5084 | [gayle@eventsbygayle.com](mailto:gayle@eventsbygayle.com) | [eventsbygayle.com](http://eventsbygayle.com)

### BALLOONS:

East Putnam Variety | Rob | 203.869.8789 | [epvballoons.com](http://epvballoons.com)

### INVITATIONS & STATIONARY:

MDRN Design House | Njomeza Rugova | [info@mdrndesignhouse.com](mailto:info@mdrndesignhouse.com) | [mdrndesignhouse.com](http://mdrndesignhouse.com)

### PHOTOGRAPHER:

Melani Lust Photographer | Melani Lust | 203.454.5878 | [ml@melanilustphotography.com](mailto:ml@melanilustphotography.com) | [melanilustphotography.com](http://melanilustphotography.com)

Chad Kraus | Chad Kraus | 917.532.3478 | [chaddavidkraus@gmail.com](mailto:chaddavidkraus@gmail.com) | [chadkraus.com](http://chadkraus.com)

### KOSHER:

Six Thirteen | Adam | Phone: 203.614.8777 | [catering@613restaurant.com](mailto:catering@613restaurant.com) | [613restaurant.com](http://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 of 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.

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