

## PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

Located in the heart of the theatre district, Feinstein's/54 Below evokes the ambiance of a classic 1920s New York supper club with "the intimacy of a large living room" (The New York Times). This elegant space can provide the setting for unforgettable events, with classic American cuisine and live music. Menus may be tailored especially for your event by Chef Lynn Bound.

### Room Information:

#### Seating Capacities:

Main Floor: 110

Banquets: 27

Bar: 13

**Total: 150**

Elevator Access

Menu by Chef Lynn Bound

Full Bar

### Rental Rates:

Rental Rates are inclusive of AV Equipment, Tech Staff and Front and Back of House Labor.

Rental Rates do not include the cost of Food and Beverage.

Half Night Rental\*: \$5,500

Full Night Rental: \$10,000

Daytime Rental (with food service): \$5,000

Daytime Rental (no food service): \$750/hour\*\*

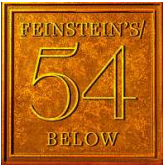
*\*Half night rental hours are 5:00 pm – 8:30 pm or 9:00pm – 11:00 pm;*

*Looking for a post-theatre cocktail, midnight snack, or space for a talkback with Broadway Cast members? Feinstein's/54 Below is also available for LATE NIGHT rentals beginning most evenings at 11:30 pm.*

Alesia Lawson  
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### Included in Rental:

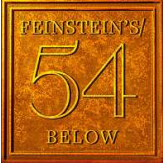
- All Front of House and Back of House Labor
- Sound and Light Board Operator
- One (1) Steinway Baby Grand Piano
- One (1) Fender Hot Rod Deluxe Guitar Amp
- One (1) Harke kick back Bass Amp w/ DI
- One (1) Yamaha Oak Custom Drum Kit \*(no cymbals)
- Two (2) Sennheiser Wireless Mics
- Twelve (12) Various Wired Vocal and Audio Mics
- Six (6) Chairs/Stools
- Dressing Room w/ Steamer, Mirror & Bathroom
- Twelve (12) Music Stands w/ Lights

### Additional Event Information:

- Depending on the total number of guests and final event needs, rental fees for china, stemware and serving equipment may be assessed.
- Feinstein's/54 Below will provide all in house tables and chairs, white cotton napkins, and silver for the event
- Unless otherwise noted, no special decorations will be provided. However, flower arrangements, specialty linens and other decor are available for an additional charge.
- Rental Rates include all set-up, security and clean up staff for the event.
- Rental Rates are retained by the House and are not distributed to the staff.
- The Gratuity is entirely for Feinstein's/54 Below service staff; the House does not retain any portion of it.

### Confirming Your Event:

A signed contract and 50% deposit are required to reserve a date for your special event. The final balance is due one week prior to the event, based on the guaranteed number of guests. An additional 50% surcharge per person will be incurred for additional guests added after this time period. Billing for additional guests is due at the conclusion of the event.



## PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

### Entertainment

Whether you are looking for a Broadway star, jazz trio, pianist, or 1970's disco band, Feinstein's/54 Below is happy to provide the assistance of our Programming Department to find the perfect entertainment to accompany your daytime or evening event. Entertainment costs vary by performer.

#### **Past Feinstein's/54 Below Artists include:**

Liz Callaway  
Darlene Love  
The Broadway Boys  
Christine Andreas  
Darius DeHaas  
Eden Espinosa  
Julia Murney  
Tituss Burgess  
Lea DeLaria  
Faith Prince & Jason Graae  
Marin Mazzie  
....and many more!

*All artist fees vary by performer.*

*This list is non-inclusive; the above performers are subject to availability.*



# PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

## Open Bar Packages

**One Hour Standard Open Bar** ..... \$25 per guest

*Includes House Liquor, Sweet and Dry Vermouth, Pinot Grigio, Sangiovese, Blanc de Blanc, Draft Beers, Coke, Diet Coke, Sprite, Ginger Ale, Juices: Orange, Grapefruit, Cranberry, Pineapple, Sparkling & Flat Water*

Each Additional Hour ..... \$18 per guest

**One Hour Upgraded Open Bar** ..... \$30 per guest

*Includes Premium and House Liquor, Full Selection of Cordials and Liqueurs, Pinot Grigio, Chardonnay, Sangiovese and Malbec, Prosecco, Draft Beers, Coke, Diet Coke, Sprite, Ginger Ale, Juices: Orange, Grapefruit, Cranberry, Pineapple, Sparkling & Flat Water*

Each Additional Hour ..... \$20 per guest

**One Hour Premium Open Bar** ..... \$40 per guest

*Includes Top-Shelf Scotch, Whiskeys and Bourbons, Premium and House Liquor, Full Selection of Cordials and Liqueurs, Pinot Grigio, Chardonnay, Sangiovese and Malbec, Prosecco, Draft Beers, Coke, Diet Coke, Sprite, Ginger Ale, Juices: Orange, Grapefruit, Cranberry, Pineapple, Sparkling & Flat Water*

Each Additional Hour ..... \$30 per guest

**One Hour Wine, Beer and Soda Only** ..... \$20 per guest

Each Additional Hour ..... \$10 per guest

**One Hour Premium Wine, Beer and Soda Only** ..... \$25 per guest

Each Additional Hour.....\$15 per guest



## PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

### Featured Premium Cocktails

*Enhancement Fee of \$5 per guest*

Make your event extra special by offering a signature cocktail to be passed and featured at the bar. Select from the list below or work with our mixologists create a unique cocktail for your event.

#### House Cocktails:

##### **54 Below Manhattan**

McKenzie Rye, Dolin Rouge Vermouth, Grand Marnier, Angostura Bitters

##### **French 54**

Perry's Tot Gin, St. Germain Elderflower, Zardetto Prosecco, Lime

##### **The Broken Heart**

Hendrick's Gin, Muddled Cucumber, Aperol, Lime

#### Seasonal Cocktails:

##### **Summer Thyme**

Tito's Vodka, Muddled Strawberries, Thyme Syrup, Pineapple, Green Chartreuse, HighDef Riesling, Lime

##### **Watermelon Daiquiri**

Watermelon infused Flor de Caña Rum and Velvet Falernum, Lime

##### **Basil Kir**

Benvolio Pinot Grigio, St. Germain, Basil Syrup, Lime, Soda

Unique Cocktails: Our Head Bartender, Andrzej Zabicki, will create an original cocktail just for your event. Original recipes including house-made infused liquors and elegant garnishes.

### Signature Cocktail Stations

*Enhancement Fee of \$10 per guest*

Impress your guests with a specialty station of made-to-order cocktails. Fresh ingredients are offered alongside unique and house-made infusions with original cocktail recipes.

#### **Margarita Station (also available as a Mojito Station)**

**Liquors and Liqueurs:** Select Tequilas, Jalapeño Infused Tequila, Cointreau, Grand Marnier, St. Germain, Mezcal

**Juices:** Lime, Lemon, Orange, Pineapple, Grapefruit **Syrups:** Simple, Ginger, Chili, Cinnamon

**Fresh Fruit and Garnishes:** Mixed Berries, Watermelon, Cucumber, Limes, Salt Rim

#### **Drops and Cosmos Station**

**Liquors and Liqueurs:** Vodka, Gin, Silver Tequila, Chambord, Cointreau, St. Germain, Domain de Canton Ginger, Apricot, Rose, Infused Liquors of your Choice

**Juices:** Lime, Lemon, Pineapple, Pomegranate, Cranberry **Syrups:** Simple, Cinnamon, Cherry, Basil

**Fresh Fruit and Garnishes:** Brandied Cherries, Pomegranate, Rosemary, Lemons, Limes, Sugar Rim

#### **Hot Chocolate Station**

**Liquors and Liqueurs:** Tequila, Sambuca, Kahlua, Bailey's, Jameson, Godiva

**Mix-ins and Garnishes:** Cinnamon Stick, Orange, Coffee Beans, Brandied Cherries, Candy Canes, Whipped Cream, Chocolate Pearls, Marshmallows

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## PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

### "Feinstein's/54 Below Prix-Fixe"

Two Courses - \$50 per Guest  
Three Courses - \$64 per Guest  
*Tax and Gratuity not included in price*

#### Fresh Rolls with Sweet Butter



#### Appetizer Choices

*Please Select One (1)*



#### Seasonal Soup Selection

**Hearts of Lettuce Salad** – Anchovy and Parmigiano Dressing

#### Entrée Choices

*Guests will have choice of:*

**Grilled Creekstone Filet Mignon** – Potato Gratin, Sautéed Brussels Sprouts and Crispy Onions

**Pan Seared Sea Scallops** – Shiitake Mushrooms, Parsnip Puree and Citrus

**Vegan Red Quinoa Pilaf** – Roasted Sweet Potatoes, Sautéed Chard, Hen of the Woods Mushrooms



#### Dessert Choices

*Please Select One (1)*



**Lemon Curd Cheesecake** – Vanilla Cheesecake, Lemon Curd, Blueberry Compote, Burnt Meringue

**Flourless Chocolate Cake** – Raspberry Cream, Raspberry Sauce, Housemade Meringue Gelato, Cocoa Nib Tuile

#### Sorry No Substitutions

*Coffee and Tea Upon Request*

*Specialized Dishes to Accommodate Dietary Restrictions Will be Determined by the Chef*

*Above Menu is Seasonal and Subject to Change*

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# PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

## Premium Dinner Menu

\$76 per Guest

Tax and Gratuity not included in this price

### Fresh Rolls with Sweet Butter

#### Appetizer Choices

*Please Select Two (2)*

#### Seasonal Soup Selection

**Mixed Greens Salad** – Dried Cherries, Goat Cheese, Honey Dijon Vinaigrette

**Hearts of Lettuce Salad** – Anchovy and Parmigiano Dressing

**Roasted Beet Salad** – Celery Root, Ricotta, Apples and Red Wine Vinaigrette

**Caesar Salad** – Romaine Hearts, Basil, Parmesan

**Lobster and Shrimp Cocktail** – Harissa and Carrot Yogurt

**Steak Tartare** – Toasted Baguette, Quail Egg

**Peekytoe Crab Fritters** – Avocado, Roasted Tomato Vinaigrette

#### Entrée Choices

*Please Select Three (3)*

**Espresso-Marinated Hangar Steak** – Pommes Frites

**Duck Confit Salad** – Frisée, Caramelized Grapefruit, Hazelnuts, Citrus Vinaigrette

**Pan-Seared Arctic Char** – Black Pepper and Lemon Spaetzle, Baby Artichokes, Olive Oil, Thyme Roasted Tomatoes

**Grilled Creekstone Filet Mignon** – Potato Gratin, Sautéed Brussels Sprouts and Crispy Onions

**Braised Short Rib** – Cauliflower, Creamy Polenta, Port Wine Sauce

**Farm-Raised Amish Chicken** – Buttered Parsnip, Sautéed Dandelion Greens

**Vegan Red Quinoa Pilaf** – Roasted Sweet Potatoes, Sautéed Chard,

Hen of the Woods Mushrooms

**Pan Seared Sea Scallops** – Shiitake Mushrooms, Parsnip Puree and Citrus

**Fettuccini Bolognese** – Shredded Parmigiano, Basil Oil

#### Dessert Choices

*Please Select Two (2)*

**Lemon Curd Cheesecake** – Vanilla Cheesecake, Blueberry Compote, Burnt Meringue

**Flourless Chocolate Cake** – Raspberry Cream, Housemade Meringue Gelato, Cocoa Nib Tuile

**Mango Profiteroles** – Mango Gelato, Pineapple Curd, Caramel Pretzels, White Hot Fudge

**Strawberry Shortcake** – Thyme Biscuit, Balsamic Strawberries and Sweet Cream

**Coconut Chocolate Pie** – Chocolate Pot de Crème, Coconut Mousse, Baked Coconut Meringue

**Farmstead Cheese Plate** – Almonds, Quince Paste

**Homemade Cookie Plate** – Daily Selection

**Gelato & Sorbet** – Seasonal Selection

*Coffee and Tea upon Request*

*Specialized Dishes to Accommodate Dietary Restrictions Will be Determined by the Chef*

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# PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

## Lunch Menu

\$42 per Guest

Tax and Gratuity not included in this price

### Fresh Rolls with Sweet Butter

### Appetizer Choices

*Please Select One (1)*

### Seasonal Soup Selection

**Mixed Greens Salad** – Dried Cherries, Goat Cheese, Honey Dijon Vinaigrette

**Bacon Macaroni and Cheese**– Truffle Oil

**Caesar Salad** – Romaine Hearts, Basil, Parmesan



### Entrée Choices

*Please Select Three (3)*

**Espresso-Marinated Hangar Steak** – Pommes Frites

**Duck Confit Salad** – Frisée, Caramelized Grapefruit, Hazelnuts, Citrus Vinaigrette

**Pan-Seared Arctic Char** – Black Pepper and Lemon Spaetzle, Baby Artichokes, Olive Oil, Thyme Roasted Tomatoes

**Feinstein's/54 Below Burger** – Tomato Concasse, Shoestring French Fries

**Braised Short Rib** – Cauliflower, Creamy Polenta, Port Wine Sauce

**Farm-Raised Amish Chicken** – Buttered Parsnip, Sautéed Dandelion Greens

**Vegan Red Quinoa Pilaf** – Roasted Sweet Potatoes, Sautéed Chard,

Hen of the Woods Mushrooms

**Fettuccini Bolognese** – Shredded Parmigiano, Basil Oil

### Dessert Choices

*Please Select Two (2)*

**Lemon Curd Cheesecake** – Vanilla Cheesecake, Lemon Curd, Blueberry Compote,

Burnt Meringue

**Flourless Chocolate Cake** – Raspberry Cream, Raspberry Sauce, Housemade Meringue Gelato, Cocoa Nib Tuile

**Homemade Cookie Plate** – Daily Selection

**Gelato & Sorbet** – Seasonal Selection



*Coffee and Tea upon Request*

*Specialized Dishes to Accommodate Dietary Restrictions Will be Determined by the Chef*

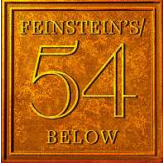
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### Light Cocktail Food Stations

Each Station \$8 per Guest

#### Cheese and Charcuterie Station

Selection of Local, Domestic and International Cheese

Prosciutto, Sopressata, Bresaola, Coppa

Quince Paste

Fresh Grapes

Marcona Almonds

Artisan Breads

Whole Grain Mustard

Cornichons and Pickled Onions

House Cured Olives



#### Crudités Station

Crisp Garden Vegetables

Smoked Blue Cheese

Red Pepper and Chevre Dips

#### Flatbread Station

Artisan Flatbreads

Homemade Hummus

Roasted Eggplant and Garlic

Yogurt with Dill

#### Fresh Guacamole Station

Made to Order

Assorted Housemade Tortilla Chips





# PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

## Food Stations

Each Station \$12 per Guest

### Salad Station

- Hearts of Lettuce Salad** – with Chianti Vinaigrette and Dill
- Quinoa Salad** – with Fennel, Apples, White Balsamic Vinaigrette
- Roasted Beet Salad** – Arugula, Aged Balsamic

### Ravioli and Meatball Station

*(Manned Station)*

- Ravioli with Ricotta Cheese** – Traditional Red Sauce
- Beef and Pork Ravioli** – with Basil and Parmigiano
- Lamb Meatballs** – Stuffed with Ricotta Salata and Spinach
- Chicken Meatballs** – with Garlic and Lemon Sauce
- Focaccia Bread, Grilled Bread and Flat Bread**



### Pasta Station

*(\$15 per guest due to portion sizes)*

- Ricotta Filled Ravioli** – English Peas, Mint, Pecorino
- Rigatoni** – Fennel Pork, Sausage Ragu
- Whole Wheat Penne Pasta** – Organic Tomato and Basil Sauce
- Focaccia Bread, Grilled Bread and Flat Bread**
- Marinated Olives** – Rosemary, Citrus and Chili

### Mixed Grill Station

*(Manned Station)*

- Carved Beef Option** – TBD *(May be accompanied with and additional surcharge)*
- Chicken Dish** – TBD by Chef Lynn Bound
- Seared Ora King Salmon** – Grilled Leeks, Saffron Broth

### Slider Station

- Hamburger Sliders on Petit Brioche Rolls**
- Crab Cake Sliders on Petit Brioche Rolls**
- BBQ Pulled Pork Sliders on Petit Brioche Rolls**
- Seasoned Potato Wedge**
- Remoulade Sauce**
- Sautéed Mushrooms**
- Cheddar and Blue Cheese**



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### Food Stations (cont'd)

Each Station \$12 per Guest

#### Pigs in a Blanket Station

*Assorted Pigs in a Blanket served with Assorted Mustards and Ketchups*

**Traditional Kosher Bite Size**

**Chicken Sausage Wrapped in Pastry – Carved at Station**

**Duck Sausage and Caramelized Onion**

**Bratwurst in Pretzel Blankets**

**New York Pickles in a Barrel**

#### Fajita Station

**Grilled Marinated Chicken or Flank Steak**

**Warm Flour Tortillas**

**Grilled Onions and Peppers**

**Grated Monterey Jack Cheese**

**Fresh Garden Salsa**

**Sour Cream**

**Guacamole**



#### Chilled Raw Bar

*(\$15 per Guest)*

**Kumamoto Oysters – on the Half-shell**

**Littleneck Clams – on the Half-shell**

**Jumbo Shrimp Cocktail**

**King Crab Legs**

**Fresh Lemon**

**Horseradish**

**Mignonette Sauce**

#### Passed or Stationary Desserts

**Mini Pumpkin Pie – with Marshmallow Cream**

**Apple Crostada – Bourbon Caramel**

**Vanilla Cupcakes – Filled with Coconut Cream**

**Housemade Chocolates and Truffles**

**Praline Shell – filled with Chocolate Cream**





# PRIVATE EVENTS AT FEINSTEIN'S / 54 BELOW

## Canapé Menu:

\$25/Guest per Hour  
Tax and Gratuity is additional



### Passed Canapés

Please select five (5)

### Savory (Cold)

- Caprese Skewers
- Wedge Salad – Prosciutto and Smoked Blue Cheese
- Roasted Beet Tartare – in Cucumber Cups
- Deviled Eggs
- Whipped Ricotta – on Grilled Bread with Slow Roasted Tomato
- Lobster Wrapped in Daikon Radish – with Pickled Ginger and Rosemary Dipping Sauce
- Cured Salmon – with Celery Hearts, Crème Fraiche and Caviar
- Scallop and Shrimp Ceviche
- Smoked Salmon – on Sweet Pea Pancake with Crème Fraiche and Caviar
- Steak Tartare – with Crispy Capers
- Foie Gras Mousse – on Potato Gaufrette with Raspberry Black Pepper Jam

### Savory (Hot)

- Caramelized Onion Tart
- Wild Mushroom Onion Tart
- Tortilla Espagnole
- Veggie Spring Rolls
- Wild Mushroom Arancini
- Gougeres
- Seasonal Soup Shooter
- Peekytoe Crab Cake – with Roasted Red Pepper Cream
- Oysters Rockefeller
- Lobster Roll
- Open Face BLT – with Apple Smoked Bacon
- Grilled Steak Tenderloin – with Pickled Cherries
- Duck Sopes – with Roasted Corn and Pickled Onions
- Meatballs – with Tomato Ragu
- Grilled Hanger Steak – with Béarnaise Sauce
- Short Rib Mini Tacos
- Petit Croque Monsieur

### Sweet

- Profiteroles – Vanilla Cream and Chocolate Sauce
- Chocolate Tart
- Champagne Apple Sorbet
- Crème Caramel
- Root Beer Float
- Apple Tart Tatin
- Homemade Cookies
- Churros and Chocolate Sauce
- Lemon Basil Tart
- Homemade Chocolates and Truffles



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