

SPECIAL 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 9pm – 11:00 pm;
Feinstein's/54 Below is available for full night rentals at an additional fee*

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 pm.

SPECIAL EVENTS AT FEINSTEIN'S / 54 BELOW

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.

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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.

SPECIAL EVENTS AT FEINSTEIN'S / 54 BELOW

Open Bar Packages

One Hour Standard Open Bar \$25 per guest

Includes House Liquor, Pinot Grigio, Sangiovese, Sparkling Wine, Draft Beers, Coke, Diet Coke, Sprite, Ginger Ale, Sparkling & Flat Water

Each Additional Hour \$18 per guest

One Hour Premium Open Bar \$30 per guest

Includes Premium and House Liquor, Pinot Grigio, Chardonnay, Sangiovese and Malbec, Sparkling Wine, Draft Beers, Coke, Diet Coke, Sprite, Ginger Ale, Sparkling & Flat Water

Each Additional Hour \$20 per guest

One Hour Ultra-Premium Open Bar \$40 per guest

Includes Top-Shelf Scotch, Whiskeys and Bourbons, Premium and House Liquor, Pinot Grigio, Chardonnay, Sangiovese and Malbec, Sparkling Wine, Draft Beers, Coke, Diet Coke, Sprite, Ginger Ale, 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

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Bar Enhancement Packages

Specialty cocktails come with an enhancement fee of \$7 per guest.

Select one of the following:

Mexican Ginger Snap ~ House-infused Jalapeño Tequila, Grand Marnier, Ginger Syrup, Lime

Jardinaire ~ Muddled Cucumber and Jalapeño, Hendricks, St. Germain, Basil Syrup, Lime

Vodka Palmer ~ House-infused Tea Vodka, Lemon Juice, Simple Syrup

Garden Greyhound ~ Titos Vodka, Fresh Grapefruit Juice, Basil Syrup.

Marquis ~ Red Wine, Grand Marnier, Orange Juice, Lime Juice, Prosecco

Penicillin ~ Dewars, Lemon Juice, Ginger Syrup, Honey Syrup, Balcones Brimstone

Supperclub Margarita ~ El Jimador anejo, Muddled Blackberries, Cointreau, Lime Juice, Soda.



We are also happy to offer the services of Feinstein's/54 Below's Beverage Director who can work with you to create specialty cocktails or assist with wine pairings for your event.

Alesia Lawson
Director of Special Events

212-302-5559 x 114

alawson@54below.com

SPECIAL EVENTS AT FEINSTEIN'S / 54 BELOW

"Feinstein's/54 Below Prix-Fixe"

Two Course - \$50 per Guest

Three Course - \$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)



Pumpkin Cheesecake – Marshmallow Cream, Cranberry Compote, Gingersnap Crumbs

Flourless Chocolate Cake – Pomegranate Sabayon, Baked Chocolate Meringue

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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SPECIAL 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

Steak Tartare – Toasted Baguette, Quail Egg

Peekytoe Crab – 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

King Ora Salmon – Toasted Farro, Marinated Tomato and Zucchini, Coriander Vinaigrette

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)

Pumpkin Cheesecake – Marshmallow Cream, Cranberry Compote, Gingersnap Crumbs

Flourless Chocolate Cake – Pomegranate Sabayon, Baked Chocolate Meringue

Caramel Profiteroles – Vanilla Gelato, Salted Maple Caramel Sauce, Popcorn, Salt

Almond Orange Cake – Vanilla Crème Fraiche, Orange Honey Sauce, Saffron Sabayon

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

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SPECIAL 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)

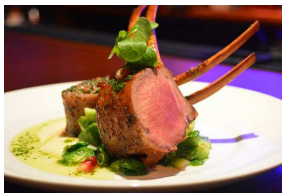


Seasonal Soup Selection

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

King Ora Salmon – Toasted Farro, Marinated Tomato and Zucchini, Coriander Vinaigrette

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)

Pumpkin Cheesecake – Marshmallow Cream, Cranberry Compote, Gingersnap Crumbs

Flourless Chocolate Cake – Pomegranate Sabayon, Baked Chocolate Meringue

Homemade Cookie Plate – Daily Selection

Gelato & Sorbet – Seasonal Selection



Coffee and Tea Upon Request

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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



SPECIAL 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 Halfshell

Littleneck Clams – on the Halfshell

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

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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 Bernaise 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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