



PORTER HOUSE BAR AND GRILL CAN ACCOMMODATE A VARIETY OF SPECIAL EVENTS, FROM SMALL PERSONAL GATHERINGS TO LARGE SOPHISTICATED AFFAIRS. THE VINTAGE ROOM CAN BE USED FULLY (ACCOMMODATING UP TO 66 GUESTS) OR DIVIDED INTO TWO PRIVATE SPACES (VINTAGE ROOM NORTH AND VINTAGE ROOM SOUTH), IDEAL FOR MORE INTIMATE EVENTS AND OCCASIONS. FOR GALA EVENTS IT'S ALSO POSSIBLE TO BOOK THE ENTIRE RESTAURANT. BECAUSE PORTER HOUSE BAR AND GRILL YORK IS OPEN FOR LUNCH AND DINNER SEVEN DAYS A WEEK, EVENTS REQUIRING THE MAIN DINING ROOM ARE ACCOMMODATED ON A LIMITED BASIS, WITH COST AND AVAILABILITY ARRANGED ACCORDINGLY. THE COMFORTABLE ROOM, THE GRACIOUS STAFF AND THE TOP-QUALITY FARE GUARANTEE AN EXPERIENCE TO BE REMEMBERED.

PORTER HOUSE BAR AND GRILL
10 COLUMBUS CIRCLE, 4TH FLOOR
NEW YORK, NY 10019
212.823.9477

PORTER HOUSE

BAR AND GRILL

• COCKTAIL RECEPTION •

COMPLIMENTARY HOUSE MADE KETTLE CHIPS & MIXED NUTS
INCLUDED FOR ALL COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

90 MINUTES / (INCLUDES 5 HOT AND 5 COLD)

2 HOURS / (INCLUDES 6 HOT AND 6 COLD)

HOT

MINI JUMBO LUMP CRAB CAKES
GRILLED FILET MIGNON TIPS
MEDITERRANEAN STYLE CHICKEN SOUVLAKI
WILD MUSHROOM ARANCINI
ALL BEEF PIGS IN BLANKET
FLORENTINE QUICHE TARTS
COCONUT SHRIMP / *Mango Glaze*
MINI BEEF SLIDERS / *Cheddar Cheese*

COLD

SMOKED SALMON ON BLACK BREAD / *Crème Fraiche & Caviar*
CELERY STICKS FILLED WITH TRUFFLED GOAT CHEESE
HAND-CHOPPED BEEF FILET TARTARE
SCALLOP CEVICHE / *Pepper Vodka Dressing*
FRESH MOZZARELLA & TOMATO WITH PESTO ON SKEWERS
PARMA PROSCIUTTO ON ASPARAGUS SPEARS
SLICED STEAK ON CROSTINI / *Horseradish Sauce*
TOMATO AND BASIL BRUSCHETTA

STATIONARY PLATTERS

MIXED VEGETABLE CRUDITÉS / *Dijon and Blue Cheese Dips Shrimp Cocktail*
OYSTERS ON THE HALF SHELL
CHILLED SEAFOOD DISPLAY
The Freshest Oysters, Clams, Shrimp, Crab and Lobster with Traditional Sauces and Garnish
CHARCUTERIE DISPLAY
A Selection of Cured Italian Meats with Marinated Olives & Cornichons
ARTISANAL CHEESE DISPLAY
Imported Cheeses with Breads & Crackers, Dried Fruits & Nuts
SLICED FILET MIGNON / *Horseradish Sauce*
DESSERT STATION / *Pastries, cookies, tarts and brownies*

· THE VINTAGE ROOM CAPACITY ·

USED FULLY

MAXIMUM 75 GUESTS STANDING FOR A COCKTAIL RECEPTION

DIVIDED INTO VINTAGE ROOM NORTH & VINTAGE ROOM SOUTH

MAXIMUM 30 GUESTS STANDING FOR A COCKTAIL RECEPTION FOR EACH ROOM

FULL BUYOUT

MAXIMUM 320 GUESTS. MORE INFORMATION AVAILABLE UPON REQUEST.

ENTRANCE

ENTER THE TIME WARNER CENTER AT 60TH STREET AND BROADWAY OR 58TH STREET AND 8TH AVE.
PORTER HOUSE BAR AND GRILL IS LOCATED ON THE 4TH FLOOR OF THE TIME WARNER CENTER.
THE RESTAURANT IS HANDICAPPED ACCESSIBLE.

DELIVERIES

ALL DELIVERIES MUST BE APPROVED BY THE PRIVATE DINING DEPARTMENT AS THEY MUST BE SCHEDULED AHEAD OF TIME WITH THE TIME WARNER LOADING DOCK. PLEASE CONTACT THE PRIVATE DINING OFFICE AT LEAST 2 BUSINESS DAYS PRIOR TO YOUR EVENT DATE TO MAKE ARRANGEMENTS FOR DELIVERIES. PORTER HOUSE BAR AND GRILL WILL NOT BE RESPONSIBLE FOR ITEMS LOST OR LEFT AT THE RESTAURANT PRIOR TO OR UPON THE COMPLETION OF YOUR EVENT. THIS INCLUDES ITEMS LEFT IN COAT CHECK.

DÉCOR

PORTER HOUSE BAR AND GRILL WILL PROVIDE WHITE LINEN AND NAPKINS, AS WELL AS SIMPLE VOTIVE CANDLES. FOR ADDITIONAL DÉCOR, WE WORK EXCLUSIVELY WITH CHRISTINA & MARTIN CERCIELLO OF ELEGANT AFFAIRS WHO CAN PROVIDE EVERYTHING FROM SIMPLE TABLE ARRANGEMENTS TO A FULLY TRANSFORMED SPACE. FEEL FREE TO CONTACT THEM DIRECTLY AT 212.242.4585 OR EVENT4U@AOL.COM FOR MORE INFORMATION.

PARKING

58TH STREET (BET. 8TH/9TH) 212.582. 7110 OR 60TH STREET (BET. BROADWAY/9TH) 212.823.6199

*For more information or to request a contract, please contact Deena Krobot at 212.823.9477
or dkrobot@porterhousenyc.com*

We can accommodate many different set up requests in each of our rooms so please contact the private dining department for more information regarding the floor plan for your event.