



THE UNION LEAGUE CLUB

PENTHOUSE ON PARK & ROOF TOP TERRACE CATERING GUIDE





The Union League Club presents our recently renovated Penthouse on Park. A unique event space with beautiful views of some of midtown Manhattan's architectural gems, including the Empire State Building & the Chrysler Building.

The Penthouse can be used as a romantic weekend getaway, a relaxing small business gathering or an outdoor dinner reception - the possibilities are endless.

Our dedicated staff, culinary team and event planners look forward to helping you plan and execute your next affair at the Penthouse on Park.

Kelly Baratta, Director of Catering, Kmcgrath@UnionLeagueClub.org

Russell Rosenberg, Executive Chef, Rosenberg@UnionLeagueClub.org



THE UNION LEAGUE CLUB

COCKTAIL RECEPTION

Passed Hors d'oeuvres

- Truffle Chicken Salad in Braised Carrot Cup \$25.00 per dozen
Crispy Chicken & Waffle with Maple Chili Aioli
Chicken Negamaki - *Teryaki Sauce & Scallions*
Marinated Chicken Satay with Cilantro Dressing
Hand Made Pigs in a Blanket
Croque Monsieur
Lamb & Eggplant Skewers with Yogurt-Mint Dressing
Beef Tartar on Gaufrettes Chip
Beef Negamaki - *Teryaki Sauce & Scallions*
Beef Carpaccio & Asparagus Crostini
Grapes with Goat Cheese & Pistachio (Vegetarian)
Eggplant & Fire Roasted Pepper Crostini (Vegetarian)
Sweet Potato Sushi (Vegetarian)
Mini Eggplant Parmigiana (Vegetarian)
Spinach & Feta Spanakopita (Vegetarian)
Chilled Pea Soup Shooter (Vegetarian)
Watermelon & Aged Balsamic (Vegetarian)
Goat Cheese & Sweet Potato Crostini (Vegetarian)
Vietnamese Vegetable & Yuzu Rolls (Vegetarian)

- NZ Baby Lamb Chops with Mint-Basil Pesto \$30.00 per dozen
Artichoke & Greek Shrimp Salad
Tuna Poke on Plantain Chip
Smoke Salmon on Corn Cake
King Salmon Ceviche with Mango & Pineapple
California Roll - *Cucumber, Crab Meat & Avocado*
Lobster Salad on Jicama with Jalapeño Cream



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COCKTAIL RECEPTION

Platters

Hummus with Assorted Vegetables, Yogurt Crackers & Marinated Olives	\$10.00 per person
Crudit� - Assorted Vegetables with Honey Dijon or Tzatziki Dips	\$12.00 per person
Buffalo Chicken Wings with Blue Cheese & Celery Stalks	\$15.00 per dozen
Asian Style Chicken Wings with Scallions & Peanuts	\$15.00 per dozen
Artisinal Charcuterie with Mustards, Cornichons & Assorted Breads	\$20.00 per person
Cheeseburger Sliders with Roma Tomato & Cornichon	\$25.00 per dozen
Three Foot Hero (Bronx Bomber or Great American)	\$20.00 per foot
Finger Sandwiches - Cucumber & Watercress, Ham, Brie & Fig Jam, Chicken Salad	\$25.00 per dozen
ULC Jumbo Lump Crab Cakes with Remoulade Sauce & Marinated Cucumbers	\$50.00 per dozen

Artisinal Cheeseboard

\$14.00 per person

Assorted Hard, Semi Soft & Soft Cheeses
Crackers, Cranberry Bread, Dried Fruits & Nuts

Raw Bar

Littleneck Clams on the Half Shell	\$20.00 per dozen
Chilled Jumbo Shrimp	\$35.00 per dozen
East & West Coast Oysters	\$40.00 per dozen
Chilled Lobster	Market Price

**served with Cocktail Sauce, Cucumber Salsa, Mignonette, Lemon & Horseradish*

Assorted Dry Bar Snacks

\$10.00 per bowl

Fresh Popped Popcorn, Assorted Nuts or Pretzels

Dessert

Assorted Haagan Dazs Bars	\$10.00 per person
Cookie Platter - Chocolate Chip Cookies, Brownies, Biscottis, Short Bread & Madelines	\$12.00 per person
Seasonal Fruit Platter	\$15.00 per person
Assorted House Made Cakes & Pies	\$18.00 per person

**Includes Coffee & Tea Service*



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DINNER

(20 Person Minimum for Buffet Service)

ULC Picnic

\$75.00 per person

Buttermilk Fried Chicken & Mustard Marinated Amish Chicken

Cole Slaw & Potato Salad

Roasted Corn & Tomato Salad

Watermelon Wedges

Sweet Biscuits

ULC All American BBQ

\$85.00 per person

Prime Beef Burgers, Chicken Burgers & All Beef Hot Dogs

Ahi Tuna Burgers & Zucchini & Lentil Burgers

Macaroni Salad, Cole Slaw, Potato Salad

Roasted Corn & Tomato Salad

Caesar Salad

ULC Southern Style BBQ

\$100.00 per person

Kansas City Style Brisket

St. Louis Baby Back Ribs

Jalapeno & Cheddar Corn Bread

BBQ Baked Beans with Burnt Ends

Cole Slaw & Black Eyed Pea Salad

ULC Steakhouse Dinner

\$150.00 per person

Grilled Whole Marinated Filet Mignon, Skirt & Sirloin Steaks

Steakhouse Potatoes, Creamed Spinach, Crispy Onions & Caesar Salad

Steakhouse Salad - Shrimp, Green Beans, Bacon, Tomatoes & Red Wine Vinaigrette

ULC Steak Sauce & Horseradish Cream

**Grilled Dry Aged Sirloin & Porterhouse Steaks available for \$20 per person charge*

Private Chef Dinner (Groups of 4-8)

\$200.00 per person*

Executive Chef, Russell Rosenberg and his staff, will craft a personalized four course dinner party menu and prepare the food right in the Penthouse kitchen.

**price dependant on menu selections*



THE UNION LEAGUE CLUB

BEVERAGE SERVICE

The Union League Club Provides Three Types of Beverage Service.

Waiter Service

For small groups of 10 people or less, waiters will take drink orders before and during a function. Each drink will be charged as consumed and added to the final bill.

Soft Drinks	\$ 6.00
Domestic Beer	\$ 9.00
Imported Beer	\$ 9.50
House Wine	\$10.00
Champagne	\$13.00
Cocktails	\$15.00

Open Bar

For groups of 10 people or more, a bar and bartender will be set up. There is a \$100 bartender fee and you will have an option of either being charged as consumed per drink at the above-mentioned prices, or being charged per person, per hour as listed below.

First Hour	\$30 per person
Each Hour thereafter	\$10 per person

Limited Bar

(Beverage menu is limited to Beer, Wine & Soft Drinks)

For groups of 10 or more people, a bar and bartender will be set up. There is a \$100 bartender fee and you will have an option of either being charged as consumed per drink at the above-mentioned prices, or being charged per person, per hour as listed below.

First Hour	\$22 per person
Each Hour thereafter	\$ 8 per person



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All Bars Include the following:

Soft Drinks

Canada Dry Club Soda, Coca Cola, Diet Coke, Sprite, Ginger Ale, Saratoga & Tonic Water

Beers

Budweiser, Bud Light & Heinekin

Additional Beers available upon request

House Wines

Chardonnay, MontGras, Chile

Sauvignon Blanc, Babich, Marlborough

Cabernet Sauvignon, Stone Cap, Washington

Pinot Noir, Ballard Lane, Central Coast California

Premium Liquors

Absolut Vodka, Smirnoff Vodka & Ketel One Vodka

Canadian Club Whiskey, Jack Daniels Whiskey, Dewers Whiskey, J&B Whiskey

Bacardi Silver Rum, Mount Gay Rum

Beefeater Gin & Campari Dubonnet



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WINE LIST

Sparkling Wine

Jaume Serra Cristalino Brut Rosa Cava, NV	\$ 38.00
La Marca, Prosecco, NV	\$ 42.00
Charles de Fère 'Reserve', Blanc de Blancs, Brut, NV	\$ 48.00
Roederer, Brut Estate, NV	\$ 75.00
Veuve Cliquot, Brut, NV	\$125.00

Chardonnay

Chardonnay, MontGras, Chile, 2014	\$ 38.00
Pouilly Fuisse, Louis Jadot, 2013	\$ 54.00
Chardonnay, Jordan, Russian River, 2013	\$ 68.00

Sauvignon Blanc

Sauvignon Blanc, Babich, Marlborough, 2014	\$ 38.00
Sancerre, Domaine Fournier, Les Belles Vignes, 2014	\$ 53.00

Pinot Grigio

Pinot Grigio, Gabbiano, 2014	\$ 38.00
Pinot Grigio, Santa Margherita, 2014	\$ 59.00

Rosé

Coeur Clémentine, Cotes de Provence, 2015	\$42.00
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Cabernet Sauvignon

Cabernet Sauvignon, Stone Cap, Washington, 2016	\$ 38.00
Cabernet Sauvignon, St. Francis, 2013	\$ 62.00
Cabernet Sauvignon, Mondavi, Napa, 2013	\$ 70.00

Merlot

Merlot, Mirassou, California, 2014	\$ 38.00
Merlot, St. Francis, Sonoma County, 2013	\$ 58.00

Pinot Noir

Pinot Noir, Ballard Lane, Central Coast California, 2014	\$ 38.00
Pinot Noir, Domaine Carneros, Napa, 2012	\$ 65.00



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PENTHOUSE DINING PRICING

In budgeting for your function, you should be aware of the components that will make up the final bill:

- Room Rental
- Food
- Beverage
- 8.875% New York State Sales Tax
- 5.875% New York City Room Tax
- New York City Occupancy Tax at \$2.00 per room
- New York State Unit Tax at \$1.50 per room
- 20% Administrative Fee

Room Rental Charge

Member Rate: \$900

Guest Rate: \$1,200

Food & Beverage

Food & Beverages will be billed at menu prices quoted, multiplied by the guaranteed or actual attendance, whichever is greater.

Weekend Service

The Union League Club is pleased to provide Saturday Service by Special Request. The event host is responsible for covering the costs associated with weekend openings. The charge for weekend service is a \$1,000 flat fee.

Flowers & Specialty Linens

Flowers & Specialty Linens can be ordered through a vendor of your choice or through the club's preferred vendor with the Catering Department with additional charges.

Administrative Fee

There will be an administrative fee (not distributed and non-discretionary) of 10% for Member Events and 20% for Guest Events of all food and beverage revenues added to your bill.

Gratuities

In lieu of tipping, we would be pleased to accept your contribution to the Staff Fund at the Accounting Office. The Staff Fund is distributed annually to all of the employees who make your event possible.



THE UNION LEAGUE CLUB

PENTHOUSE POLICIES

The Union League Club seeks to provide a sanctuary from urban life. Our rules are designed to promote traditional standards of decorum and to maintain a sense of oasis in the Clubhouse.

Capacity

There is a mandatory 65 person maximum capacity for the Penthouse & Rooftop Terrace venue. The renter is responsible for keeping count of occupancy and ensuring that no more than 65 persons are occupying this venue at any given time. There are no exceptions.

Dress Code

Appropriate Casual Attire is permitted in the Penthouse on Park and Rooftop Terrace. Members and guests are expected to dress in a manner respectful of the membership and the Club. Collared shirts are required for men and jeans and trousers must be in good condition. On Saturdays and Sundays from Memorial Day Weekend through the last weekend in September, members may wear dress (e.g. Bermuda Style) or golf shorts in the Clubhouse. Members are responsible, at all times, for ensuring their guests are aware of and comply with the Club's dress code.

Menu Selections

The Club needs your menu selection at least ten days prior to the event. Please notify the Club of any special dietary requests with at least 72 hours notice.

Guarantee

To facilitate staffing and purchasing, the Club requires an estimate of the number of guests at least one week prior to the function. The guarantee (minimum to be charged) is due by 11:00 am three business days prior to your function. The Club can guarantee accomodation for up to a 5% increase after your guarantee if given. If no guarantee is provided, your initial estimate will be considered accurate. Your bill will be based on your guaranteed number or actual attendance, whichever is greater.

Cancellation

Cancellation of a scheduled event may result in a penalty to off set any expense or lost opportunity incurred by the club. The penalty for cancelling any rooftop functions within **twenty one days** of the scheduled event will be the sum of the room rental charge plus 35% of the estimated menu charge.



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Weather

The Union League Club is pleased to provide the Ground Floor Art Gallery as an alternative venue option in the case of inclement weather conditions. The Club is also happy to reschedule your event to a mutually agreeable date, when possible. The club in its sole discretion, will determine weather related cancellations.

Press

No representative of the press or new photographer on assignment is permitted in the Clubhouse without the express prior approval of the Club Secretary. No approvals within 72 hours of the event.

Deliveries

All deliveries must be prearranged through the Catering Department. All packages and equipment must be delivered to the service entrance. Packages are to be clearly marked with the event name, date and location. Equipment must be removed immediately after the function unless other arrangements have been made with the Banquet Manager. The Union League Club may not be held responsible for the shipment of safekeeping of visitor equipment or packages. The client is responsible for arranging pick-up of any boxes left for outgoing mail.

Responsibility

The sponsor and host assume full responsibility for their guests and any outside service staff or vendor. The club assumes no responsibility for outside vendors' equipment. All workers will abide by the rules and policies of The Union League Club. The event sponsor assumes full financial responsibility for the event.

Updated 6.16.16 AMW



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