



Special Event Request Form

Thank you for considering E&E Grill House for your next special event. To arrange any of the packages offered, the event must be booked in advance and is subject to availability.

Kindly complete this form and email it to info@eegrillhouse.com or fax it to 1-917-338-3509 to begin the booking process. We will be in touch shortly afterward to confirm the details.

Alternatively, please feel free to contact:
Jessica Radtke, Special Events Coordinator, at 1-212-505-9909.

We look forward to hosting you, your friends, family and colleagues.

Name/Purpose of Event: _____

Primary Contact

Name: _____

Phone: _____

Email: _____

Booking Information

Date of Event: _____

Time of Event: _____

Number of Guests: _____

Special Requests

Special Event Packages

Special Event Menu Option One: \$44.00 per guest*

Special Event Menu Option Two: \$56.00 per guest

Special Event Menu Option Three: \$68.00 per guest

*Option One is not available pre-theatre on Friday & Saturday nights or during peak holiday season.

Kindly note the following:

- Dinner packages include soft drinks, coffee & tea.
- Please see our pricing for beer, wine & cocktail packages on page 6.
- Pricing *does not* include New York State Sales tax + 20% gratuity, which will be added.
- Receipt of this form does not guarantee availability.
- All group reservations require signature and a 50% non-refundable deposit.
- You will be charged for the minimum number of guests as written on the contract.
- Menu items are subject to availability.
- Some of our menus feature seasonal items; your event coordinator will update you on any menu changes.
- We offer gluten-free and vegetarian options.
- Each party has the option to receive a custom printed menu.
- White tablecloths are available at your request.
- E&E Grill House's prix fixe menu is not available for large parties.
- Parties of 12 or more require a contract.
- Room rental fees will be applied to groups of 40 or more.

Special Event Menus

For parties of 12 or more

OPTION ONE

(\$44 per person)

FIRST COURSE

Choice of:

Mixed Greens Salad

sherry vinaigrette

Kale Salad

whole grain mustard vinaigrette, pecorino romano

SECOND COURSE

Choice of:

Hanger Steak

grill sauce, grilled broccolini, mashed potatoes

Roasted Organic Half Chicken

dark mushroom jus, mashed potatoes

Market Ravioli

Chef's selection

THIRD COURSE

Choice of:

Brownie Sundae

ice cream, hot fudge, caramel, candied peanuts

Key Lime Pie

graham cracker crust, toasted meringue

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OPTION TWO

(\$56 per person)

FIRST COURSE

Choice of:

Grilled Caesar

parmesan, croutons

Kale Salad

whole grain mustard vinaigrette, pecorino romano

SECOND COURSE

Choice of:

New York Strip Steak

grill sauce, grilled broccolini, mashed potatoes

Roasted Organic Half Chicken

dark mushroom jus, mashed potatoes

Scottish Salmon

smoked béarnaise sauce, grilled asparagus

THIRD COURSE

Choice of:

Brownie Sundae

ice cream, hot fudge, caramel, candied peanuts

Caramelized White Chocolate Bread Pudding

caramel sauce

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OPTION THREE

(\$68 per person)

FIRST COURSE

Choice of:

Grilled Caesar

parmesan, croutons

Chopped Salad

candied bacon, tomatoes, roaring 40's blue cheese, egg, buttermilk dressing

SECOND COURSE

Choice of:

Filet Mignon

grill sauce, grilled broccolini, mashed potatoes

Roasted Organic Half Chicken

dark mushroom jus, mashed potatoes

Pan-Seared Diver Scallops

corn, bacon, jalapeño, summer truffle

Prime Bone-In Rib-Eye Steak

grill sauce, grilled broccolini, mashed potatoes

THIRD COURSE

Choice of 2 desserts:

Key Lime Pie

graham cracker crust, toasted meringue

Chocolate Mocha Heaven

pistachio crust, pistachio ice cream

Mixed Berry Parfait

granola, organic yogurt

Birthday Cake

velvet chocolate cake, cream cheese frosting, sprinkle ice cream

Caramelized White Chocolate Bread Pudding

caramel sauce

Cocktail Reception

Option A

Half Dining Room (40 guests maximum)
1.5 hours (\$700) | 3 hours (\$1,200)

Option B

Full Dining Room (100 guests maximum)
1.5 hours (\$1,800) | 3 hours (\$3,500)

Option C

Restaurant Buyout (140 guests maximum)
3 hours (\$5,000)

*Friday & Saturday events will include an additional 20% charge.

Canapés

Grilled Bacon

sherry vinaigrette, savoy cabbage (\$4 per person)

Mushroom Ravioli

parmesan cheese (\$3 per person)

Grilled Steak

blue cheese brulee (\$5 per person)

Sautéed Shrimp

white wine, garlic, roasted tomatoes
(\$4 per person)

Fried Cheese Ravioli

spicy tomato sauce (\$3 per person)

Beef Tartare

dijon, capers, shallots (\$3 per person)

Chicken Skewers

peanut sauce, berbere (\$3 per person)

Grilled Mussels

chorizo, oven roasted tomato
(\$5 per person)

Beverage Packages

E&E Non-Alcoholic Selection

soft drinks, coffee, tea
1.5 hours (\$7 per person) | 3 hours (\$10 per person)

E&E Seasonal Selection

house red, house white, draft beer
1.5 hours (\$20 per person) | 3 hours (\$30 per person)

E&E Deluxe Selection

well drinks, house red, house white, draft beer
1.5 hours (\$30 per person) | 3 hours (\$40 per person)

E&E Premium Selection

top shelf drinks, select red, select white, Prosecco, draft beer
1.5 hours (\$40 per person) | 3 hours (\$50 per person)

Banquet Platters

Size and quantity of platters are determined by the number of guests in the party.

Mixed Greens Salad

banyuls vinaigrette, tomato, cucumber (\$3 per person)

Vegetable Crudite

assorted seasonal vegetables with your choice of herb buttermilk or herb yogurt dipping sauce (\$4 per person)

Fruit Platter

assorted seasonal fruits (\$4 per person)

Kale Salad

Tuscan kale, whole grain mustard vinaigrette, radish, pecorino romano (\$4 per person)

Caprese Pasta Salad

penne or whole wheat penne pasta, buffalo mozzarella, tomato, basil, balsamic dressing (\$5 per person)

Turkey & Avocado Sandwiches

five grain bread, smoked turkey, herb mustard, avocado, tomato, watercress (\$5 per person)

Grilled Mushroom Sandwiches

grilled maitake mushroom, tomato, confit, arugula, herbed goat cheese on miche (\$5 per person)

Sliced Steak Sandwiches

French roll, grilled steak, horseradish aioli, caramelized onion (\$6 per person)

Cheese Plate

Chef's selection of artisan cheeses (1 hard, 1 soft, 1 blue), fruit chutney, crostini (\$7 per person)

Shrimp Cocktail

poached and chilled ruby red shrimp, spiced tomato sauce, cucumber, celery (\$7 per person)