

Name of applicant(s):
555 Broadway Location LLC

Trade name (DBA):
Convene

Premises address:
555 Broadway, Second Floor, New York, NY 10012

Cross Streets and other addresses used for building/premise:

Spring Street and Prince Street

CONTACT INFORMATION:

Principal(s) Name(s):
Ryan Simonetti

Office or Home Address: [REDACTED]

City, State, Zip: [REDACTED]

Telephone #: [REDACTED] email : [REDACTED]

Landlord Name / Contact:
Scholastic 557 Broadway, LLC

Landlord's Telephone and Fax: _____

NAMES OF ALL PRINCIPAL(s):

NAMES / LOCATIONS OF PAST / CURRENT LICENSES HELD

Briefly describe the proposed operation (i.e. "We are a family restaurant that will focus on..."):

Corporate meetings and events

WHAT TYPE(S) OF LICENSE(S) ARE YOU APPLYING FOR (MARK ALL THAT APPLY):

☒ a new liquor license (☐ Restaurant ☐ Tavern / On premise liquor ☒ Other)

☐ an UPGRADE of an existing Liquor License an

☐ ALTERATION of an existing Liquor License a

☐ TRANSFER of an existing Liquor License

☐ a HOTEL Liquor License

☐ a DCA CABARET License

☒ a CATERING / CABARET Liquor License

☐ a BEER and WINE License

☐ a RENEWAL of an existing Liquor License

☐ an OFF-PREMISE License (retail)

☐ OTHER : _____

If upgrade, alteration, or transfer, please describe specific nature of changes:

(Please include physical or operational changes including hours, services, occupancy, ownership, etc.)

If this is for a new application, please list previous use of location for the last 5 years:

Scholastic Corporation educational publisher.

Is any license under the ABC Law currently active at this location? ☐ yes ☒ no

If yes, what is the name of current / previous licensee, license # and expiration date: _____

Have any other licenses under the ABC Law been in effect in the last 10 years at this location?

☐ yes ☒ no

If yes, please list DBA names and dates of operation:

PREMISES:

By what right does the applicant have possession of the premises?

☐ Own ☒ Lease ☐ Sub-lease ☐ Binding Contract to acquire real property ☐ other: _____

Type of Building: ☐ Residential ☒ Commercial ☐ Mixed (Res/Com) ☐ Other: _____

Number of floor: 12 _____ Year Built : Around 1900 _____

Describe neighboring buildings:

Retail and residential buildings _____

Zoning Designation: M1-5B _____

Zoning Overlay or Special Designation (applicable) Yes _____

Block and Lot Number: 4 9 8 - 0 0 1 1 _ / _____

Does the premise occupy more than one building, zoning lot, tax lot or more than one floor? ☐ yes ☐ no

Is the premise located in a historic district? ☒ yes ☐ no

(if yes, have all exterior changes or changes governed by the Landmarks Preservation Commission (LPC) been approved by the LPC? ☐ yes ☐ no, please explain : Not applicable _____

Will any outside area or sidewalk café be used for the sale or consumption of alcoholic beverages? (including sidewalk, roof and yard space) ☒ no ☐ yes : explain _____

What is the proposed Occupancy? up to 448 _____

Does the premise currently have a valid Certificate of Occupancy (C of O) and all appropriate permits?

☐ no ☒ yes

If yes, what is the maximum occupancy for the premises? 448 _____

If yes, what is the use group for the premises? Use Group 6 _____

If yes, is proposed occupancy permitted? ☒ yes ☐ no, explain : _____

If your occupancy is 75 or greater, do you plan to apply for Public Assembly permit? ☒ yes ☐ no

Do you plan to file for changes to the Certificate of Occupancy? ☒ yes ☐ no
(if yes, please provide copy of application to the NYC DOB)

Will the façade or signage be changed from what currently exist at the premise? ☒ no ☐ yes

(if yes, please describe: _____

INTERIOR OF PREMISES:

What is the total licensed square footage of the premises? 32,000_____

If more than one floor, please specify square footage by floors: **N / A** _____

If there is a sidewalk café, rear yard, rooftop, or outside space, what is the square footage of the area?

N/A _____

If more than one floor, what is the access between floors? N/A _____

How many entrances are there? 1 _____ How many exits? 1 _____ How many bathrooms ? 5 _____

Is there access to other parts of the building? ____ no **X** ____ yes, explain: Shared elevator and staircase ____

OVERALL SEATING INFORMATION:

Total number of tables? **Varies** Total table seats? Varies

Total number of bars? 1 _____ Total bar seats? 0 _____

Total number of "other" seats? **V a r i e s** please explain : **Varies by meeting/event**

Total OVERALL number of seats in Premises : **Varies by meeting/event**

BARS:

How many *stand-up bars / bar seats are being applied for on the premises? Bars 1 Seats 0

How many service bars are being applied for on the premises? **O** _____

Any food counters? **X** no _____ yes, describe : _____

For Alterations and Upgrades:

Please describe all current and existing bars / bar seats and specific changes: N/A _____

* A stand-up bar is any bar or counter (whether seating or not) over which a member of the public can order, pay for and receive food and alcoholic beverages.

PROPOSED METHOD OF OPERATION:

What type of establishment will this be? (check all that apply)

____ Bar ____ Bar & Food ____ Restaurant ____ Club/ Cabaret ____ Hotel ____ **X** Other: Meetings and events ____

What are the Hours of Operation?

Sunday: Monday: Tuesday: Wednesday: Thursday: Friday: Saturday:

7AM to 12AM 7AM to 12AM 7AM to 12AM 7AM to 12AM 7AM to 12AM 7AM to 12AM 7AM to 12AM

Will the business employ a manager? ___ no X yes, name / experience if known : N/A at this time

Will there be security personnel? X ___ no ___ yes(if yes, what nights and how many?) _____

Do you have or plan to install French doors, accordion doors or windows that open? X no _ yes

If yes, please describe : _____

Will you have TV's ? ___ no X yes (how many?) TBD _____

Type of MUSIC / ENTERTAINMENT: ___ Live Music ___ Live DJ ___ Juke Box X Ipod / CDs ___ none

Expected Volume level: X ___ Background (quiet) ___ Entertainment level ___ Amplified Music
(check all that apply)

Do you have or plan to install soundproofing? ___ no X yes

IF YES, will you be using a professional sound engineer? **Y e s** ___

Please describe your sound system and sound proofing: Soundproofing and soundblocking _____

Will you be permitting: ___ promoted events ___ scheduled performances ___ outside promoters

___ any events at which a cover fee is charged? X private parties

Do you have plans to manage or address vehicular traffic and crowd control on the sidewalk caused by your establishment? X no ___ yes (if yes, please attach plans)

Will you be utilizing ___ ropes ___ movable barriers ___ other outside equipment (describe) _____

N/A _____

Are your premises within 200 feet of any school, church or place of worship? X no ___ yes

If there is a school, church or place of worship within 200 feet of your premises or on the same block, please submit a block plot diagram or area map showing its' location in proximity to your applicant premises (no larger than 8 ½ " x 11").

Indicate the distance in feet from the proposed premise:

Name of School / Church: N/A _____

Address: N/A _____ Distance: N/A _____

Name of School / Church: N/A _____

Address: N/A_____ Distance: N/A_____

Name of School / Church: N/A_____

Address: N/A_____ Distance: N/A_____

Please provide contact information for Residents / Community Board and confirm that if complaints are made you will address it immediately.

Contact Person: Allan Beardslee_____ Phone: _____

Address: _____

Email : _____

_____ submitted on
behalf of the applicant by:



Signature

Print or Type Name: Ryan Simonetti_____

Title: CEO_____

Thank you for your cooperation. Please return this questionnaire along with the other required documents as soon as you can. This will expedite your application and avoid any unnecessary delays. Use additional pages if necessary.



Community Board 2, Manhattan
SLA Licensing Committee
Carter Booth, Co-Chair
Robert Ely, Co-Chair

Spring-Summer Menu



convene



Breakfast

BASIC

Daily Fresh Juice **VG** | **GF**

Bagels **V**

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries **V**

Breakfast Porridge Pot **VG** | **GF**

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Watermelon, Pineapple,

Jicama, Chamoy, & Tajin **VG** | **GF**

Yogurt Selection With Granola **V** | **GF**

Breakfast Bowl **V**

Hard Boiled Eggs, Heirloom Salad Greens, Cucumbers, Radish, Feta Cream Cheese Spread, Bagel Chips, Lemon Oil, Herbs

VG Vegan | **V** Vegetarian | **DF** Dairy Free | **GF** Made Without Gluten

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

STANDARD

Chef's Selection of Two Fresh Juices **VG** | **GF**

Bagels **V**

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries **V**

Breakfast Porridge Pot **VG** | **GF**

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Watermelon, Pineapple,

Jicama, Chamoy, Tajin **VG** | **GF**

Yogurt Selection With Granola **V** | **GF**

Chef's Preparation of Eggs **GF** | **V**

Roasted Potato Vegetable Hash **VG** | **GF**

PREMIUM

Chef's Selection of Two Fresh Juices **VG** | **GF**

Bagels **V**

Cream Cheese, Jams, & Salted French Butter

Freshly Baked Pastries **V**

Breakfast Porridge Pot **VG** | **GF**

Seasonal Fresh Fruit, Micro Herbs, Seed Crunch

Smoked Salmon Breakfast Bowl

Hard Boiled Eggs, Heirloom Salad Greens, Cucumbers, Radish, Feta Cream Cheese Spread, Bagel Chips, Lemon Oil, Herbs, Smoked Salmon

Watermelon, Pineapple, Jicama, Chamoy, Tajin **VG** | **GF**

Yogurt Selection With Granola **V** | **GF**

Chef's Preparation of Eggs **GF** | **V**

Roasted Potato Vegetable Hash **VG** | **GF**

Choice of Artisan Bacon or Chicken Sausage

ENHANCEMENTS

Make it Your Own

SIDES

Bacon \$7pp

Pork or Chicken Sausage \$7pp

Turkey Bacon \$7pp

Avocado Toast \$7pp

FRESH FINDS

Green Juices \$6pp

Smoothie \$6pp

Seasonal Fruit \$6pp

Whole Local Organic Fruit \$6pp



Monday

LUNCH

ENHANCEMENTS

Make it Your Own

- Add Additional Salad \$15 pp
- Add Additional Sandwich \$15 pp
- Add Additional Entree \$20 pp
- Add Additional Dessert \$10 pp
- Kosher or Halal Lunch Menu M/P

A M B R E A K

- Dutch Baby, Mascarpone, Stone Fruit Jam V
- Apricot Coconut Bites VG | GF
- Peach Iced Tea VG | GF

P M B R E A K

- Pickled Pepper Tea Sandwiches VG
- Iced Lavender Earl Grey Tea VG | GF

Included for Standard and Premium Only

BASIC

SALADS

Stone Fruit & Burrata* V | GF
Heirloom Tomato, Arugula, Baby Watercress, Olive Granola, Basil Vinaigrette
*+Stopp Add Flaked Salmon or Roasted Chicken (GF,DF)

Roasted Salmon Salad DF | GF
Marble Potatoes, Pickled Baby Beets, Haricots Vert, Arugula, Tarragon Vinaigrette

SANDWICHES

Yogurt Marinated Chicken
Pickled Mango, Spinach, Mint, Cilantro Yogurt

Glazed Cauliflower Wrap VG
Sweet Chili Cauliflower, Scallion Sesame Slaw, Cucumbers

DESSERT

Carrot Cake with Salted Caramel Chantilly V

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten
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STANDARD

SALADS

Stone Fruit & Burrata* V | GF
Heirloom Tomato, Arugula, Baby Watercress, Olive Granola, Basil Vinaigrette
*+Stopp Add Flaked Salmon or Roasted Chicken (GF,DF)

Roasted Salmon Salad DF | GF
Marble Potatoes, Pickled Baby Beets, Haricots Vert, Arugula, Tarragon Vinaigrette

SANDWICHES

Yogurt Marinated Chicken
Pickled Mango, Spinach, Mint, Cilantro Yogurt

Glazed Cauliflower Wrap VG
Sweet Chili Cauliflower, Scallion Sesame Slaw, Cucumbers

HOT ENTREES

Peach Glazed Pork Loin DF | GF
Corn, Green Pea & Peppadew Pepper Succotash, Peach Compote

Roasted Broccoli with Pickled Pepper Vinaigrette VG | GF

DESSERT

Carrot Cake with Salted Caramel Chantilly V

PREMIUM

SALADS

Stone Fruit & Burrata* V | GF
Heirloom Tomato, Arugula, Baby Watercress, Olive Granola, Basil Vinaigrette
*+Stopp Add Flaked Salmon or Roasted Chicken (GF,DF)

Roasted Salmon Salad DF | GF
Marble Potatoes, Pickled Baby Beets, Haricots Vert, Arugula, Tarragon Vinaigrette

SANDWICHES

Yogurt Marinated Chicken
Pickled Mango, Spinach, Mint, Cilantro Yogurt

Glazed Cauliflower Wrap VG
Sweet Chili Cauliflower, Scallion Sesame Slaw, Cucumbers

HOT ENTREES

Peach Glazed Pork Loin DF | GF
Corn, Green Pea & Peppadew Pepper Succotash, Peach Compote

Miso & Tahini Glazed Squash VG | GF
Baby Potatoes, Charred Eggplant Puree, Greens

Roasted Broccoli with Pickled Pepper Vinaigrette VG | GF

DESSERT

Carrot Cake with Salted Caramel Chantilly V
Seasonal Cookie V



BASIC

SALADS

Spring Vegetable Caesar* VG | GF

Breakfast Radish, English Peas, Haricots Vert,
Little Gem Lettuce, Vegan Black Pepper Dressing

**+\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)*

Kofta Lentil Bowl GF

Beef & Lamb Meatballs, Roasted
Broccolini, Pickled Carrots, Saffron
Yogurt, Spicy Cilantro Dressing

SANDWICHES

La Belle Farm Roasted Chicken

Red Pepper Relish, Mozzarella, Arugula,
Balsamic Aioli, Ciabatta

Nashville Broccolini & Mushroom V

Dill Pickle & Banana Pepper Cream Cheese, Ciabatta

DESSERT

Passion Fruit Curd, Mango Jelly,

Chantilly Cream V | GF

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

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STANDARD

SALADS

Spring Vegetable Caesar* VG | GF

Breakfast Radish, English Peas, Haricots Vert,
Little Gem Lettuce, Vegan Black Pepper Dressing

**+\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)*

Kofta Lentil Bowl GF

Beef & Lamb Meatballs, Roasted
Broccolini, Pickled Carrots, Saffron
Yogurt, Spicy Cilantro Dressing

SANDWICHES

La Belle Farm Roasted Chicken

Red Pepper Relish, Mozzarella, Arugula,
Balsamic Aioli, Ciabatta

Nashville Broccolini & Mushroom V

Dill Pickle & Banana Pepper Cream Cheese, Ciabatta

HOT ENTREES

Roasted Salmon DF | GF

Lemon & Roasted Garlic Green Beans,
Pickled Pepper Relish

Charred Cauliflower with Caper Relish VG | GF

DESSERT

Passion Fruit Curd, Mango Jelly,

Chantilly Cream V | GF

PREMIUM

SALADS

Spring Vegetable Caesar* VG | GF

Breakfast Radish, English Peas, Haricots Vert,
Little Gem Lettuce, Vegan Black Pepper Dressing

**+\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)*

Kofta Lentil Bowl GF

Beef & Lamb Meatballs, Roasted
Broccolini, Pickled Carrots, Saffron
Yogurt, Spicy Cilantro Dressing

SANDWICHES

La Belle Farm Roasted Chicken

Red Pepper Relish, Mozzarella,
Arugula, Balsamic Aioli, Ciabatta

Nashville Broccolini & Mushroom V

Dill Pickle & Banana Pepper
Cream Cheese, Ciabatta

ENHANCEMENTS

Make it Your Own

Add Additional Salad \$15 pp

Add Additional Sandwich \$15 pp

Add Additional Entree \$20 pp

Add Additional Dessert \$10 pp

Kosher or Halal Lunch Menu M/P

A M B R E A K

Tomato Pie V

Roasted Tomatoes and

Jalapeño Cornbread Muffins VG | GF

Virgin Bloody Mary VG | GF

P M B R E A K

Cheese Cups - Olive, Dried Fruits GF | V

Basil & Prickly Pear Italian Soda VG | GF

Included for Standard and Premium Only

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Wednesday

LUNCH

ENHANCEMENTS

Make it Your Own

- Add Additional Salad \$15 pp
- Add Additional Sandwich \$15 pp
- Add Additional Entree \$20 pp
- Add Additional Dessert \$10 pp
- Kosher or Halal Lunch Menu M/P

AM BREAK

- Sunbutter Toast, Dates, Bananas, Black Salt VG
- Chocolate Honeycomb Bark GF|V
- Pineapple Coconut Smoothie VG|GF

PM BREAK

- Whipped Ricotta Tart V
- Cherry Lime Fizz VG|GF

Included for Standard and Premium Only

BASIC

SALADS

Asian Cucumber Salad* VG | GF
Heirloom Baby Carrots, Daikon, Sea Beans, Pickled Red Onion, Mizuna, Cilantro, Sesame Seeds, Ginger Vinaigrette
**\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)

Solterito Salad

GF
Herb Roasted Steak, Quinoa, Feta Cheese, Cherry Tomatoes, Green Beans, Strawberry, Mango, Roasted Corn, Herb Vinaigrette

SANDWICHES

Sumac & Black Pepper Salmon Crostini
Lemon Cucumbers, Dill & Chive Creme Fraiche, Pumpnickel Crostini

Vegan Mushroom BLAT

VG
Portobello "Bacon," Sun Dried Tomatoes, Little Gem Lettuce, Avocado Aioli

DESSERT

Blueberry Cream Puff V

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten

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PREMIUM

SALADS

Asian Cucumber Salad*

VG | GF
Heirloom Baby Carrots, Daikon, Sea Beans, Pickled Red Onion, Mizuna, Cilantro, Sesame Seeds, Ginger Vinaigrette
**\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)

Solterito Salad

GF
Herb Roasted Steak, Quinoa, Feta Cheese, Cherry Tomatoes, Green Beans, Strawberry, Mango, Roasted Corn, Herb Vinaigrette

SANDWICHES

Sumac & Black Pepper Salmon Crostini
Lemon Cucumbers, Dill & Chive Creme Fraiche, Pumpnickel Crostini

Vegan Mushroom BLAT

VG
Portobello "Bacon," Sun Dried Tomatoes, Little Gem Lettuce, Avocado Aioli

STANDARD

SALADS

Asian Cucumber Salad* VG | GF
Heirloom Baby Carrots, Daikon, Sea Beans, Pickled Red Onion, Mizuna, Cilantro, Sesame Seeds, Ginger Vinaigrette
**\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)

Solterito Salad

GF
Herb Roasted Steak, Quinoa, Feta Cheese, Cherry Tomatoes, Green Beans, Strawberry, Mango, Roasted Corn, Herb Vinaigrette

SANDWICHES

Sumac & Black Pepper Salmon Crostini
Lemon Cucumbers, Dill & Chive Creme Fraiche, Pumpnickel Crostini

Vegan Mushroom BLAT

VG
Portobello "Bacon," Sun Dried Tomatoes, Little Gem Lettuce, Avocado Aioli

HOT ENTREES

La Belle Farm Peruvian Roasted Chicken DF | GF
Aji Verde marinated French Cut Chicken Breast, Marble Potatoes, Baby Spinach

Miso Glazed Bok Choy VG | GF

DESSERT

Blueberry Cream Puff V

HOT ENTREES

La Belle Farm Peruvian Roasted Chicken DF | GF
Aji Verde marinated French Cut Chicken Breast, Marble Potatoes, Baby Spinach

Calabrian Chili Roasted Heirloom Squash VG | GF
Vegan Creamed Corn, Sun Dried Tomatoes, Crispy Shallots, Basil Pesto

Miso Glazed Bok Choy VG | GF

DESSERT

Blueberry Cream Puff V

Seasonal Cookie V



Thursday

LUNCH

ENHANCEMENTS

Make it Your Own

Add Additional Salad	\$15 pp
Add Additional Sandwich	\$15 pp
Add Additional Entree	\$20 pp
Add Additional Dessert	\$10 pp
Kosher or Halal Lunch Menu	M/P

A M B R E A K

Coconut Mango Sago	VG GF
Guava and Cheese Danish	V
Rooibos Iced Tea	V

P M B R E A K

Crudite Cup	VG GF
Berry Hibiscus Spritz	VG GF

Included for Standard and Premium Only

BASIC

SALADS

- Veggie Grain Bowl*** VG | GF
Himalayan Red Rice, Stonefruit, Grilled
Artichoke Hearts, Charred Corn, Cucumbers,
Lacinato Kale, Herb Vinaigrette
***\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)*
- Mediterranean Salad** DF
Persian Cucumbers, Heirloom Tomatoes, Olives,
Little Gem Lettuce, Herb Roasted La Belle Farm
Chicken, Lavash Crouton, Parsley Lemon Vinaigrette

SANDWICHES

- Turkey Breast**
Herbed Feta Spread, Pickled Zucchini,
Romaine, Baguette
- Herb Marinated Halloumi** V
Cucumber, Tomato, Lettuce, Pickled Red
Onions, Tahini Garlic Sauce, Lavash

DESSERT

- Chocolate Tart** V

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

STANDARD

SALADS

- Veggie Grain Bowl*** VG | GF
Himalayan Red Rice, Stonefruit, Grilled
Artichoke Hearts, Charred Corn, Cucumbers,
Lacinato Kale, Herb Vinaigrette
***\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)*
- Mediterranean Salad** DF
Persian Cucumbers, Heirloom Tomatoes, Olives,
Little Gem Lettuce, Herb Roasted Chicken, Lavash
Crouton, Parsley Lemon Vinaigrette

SANDWICHES

- Turkey Breast**
Herbed Feta Spread, Pickled Zucchini,
Romaine, Baguette
- Herb Marinated Halloumi** V
Cucumber, Tomato, Lettuce, Pickled Red
Onions, Tahini Garlic Sauce, Lavash

HOT ENTREES

- Blackened Hanger Steak** GF | DF
Tomato Braised Black Eyed Peas, Greens,
Charred Scallion Chimichurri

Ratatouille VG | GF

DESSERT

- Chocolate Tart** V

PREMIUM

SALADS

- Veggie Grain Bowl*** VG | GF
Himalayan Red Rice, Stonefruit, Grilled Artichoke
Hearts, Charred Corn, Cucumbers, Lacinato Kale,
Herb Vinaigrette
***\$10pp Add Flaked Salmon or Roasted Chicken (GF,DF)*
- Mediterranean Salad** DF
Persian Cucumbers, Heirloom Tomatoes, Olives,
Little Gem Lettuce, Herb Roasted Chicken, Lavash
Crouton, Parsley Lemon Vinaigrette

SANDWICHES

- Turkey Breast**
Herbed Feta Spread, Pickled Zucchini, Romaine, Baguette
- Herb Marinated Halloumi** V
Cucumber, Tomato, Lettuce, Pickled Red
Onions, Tahini Garlic Sauce, Lavash

HOT ENTREES

- Blackened Hanger Steak** GF DF
Tomato Braised Black Eyed Peas, Greens,
Charred Scallion Chimichurri
- Jackfruit Carnitas** VG | GF
Pinto Beans, Cilantro Rice, Salsa Verde, Lime
"Crema", Tortilla Chips

Ratatouille VG | GF

DESSERT

- Chocolate Tart** V
- Seasonal Cookie** V



Friday

LUNCH

ENHANCEMENTS

Make it Your Own

- Add Additional Salad \$15 pp
- Add Additional Sandwich \$15 pp
- Add Additional Entree \$20 pp
- Add Additional Dessert \$10 pp
- Kosher or Halal Lunch Menu M/P

A M B R E A K

- Strawberry & Mozzarella Skewers GF | V
- Mixed Berry Tart V
- Goji Berry & Raspberry Cooler VG | GF

P M B R E A K

- S'mores V
- Grilled Lemonade VG | GF

Included for Standard and Premium Only

BASIC

SALADS

Broccoli Three-Ways* VG | GF
Roasted Broccoli Florets, Broccoli Hummus, Broccoli Cabbage Slaw, Pickled Fresno Chili, Tahini Sumac Vinaigrette
**\$1.00pp Add Flaked Salmon or Roasted Chicken (GF,DF)

Chilled Ramen Salad DF

Napa Cabbage, Shredded Carrot, Chili Roasted Eggplant, Edamame, Soy Braised Chicken, Scallion, Yuzu Vinaigrette

SANDWICHES

Thai Style Brisket DF

Pickled Vegetables, Cilantro, Mint, Basil, Sriracha Hoisin Aioli, Baguette

Mexican Street Corn Tartine V

Charred Corn, Cilantro Whipped Goat Cheese, Pickled Red Onion, Tomato and Radish Salsa

DESSERT

Raspberry Cream, Raspberry Jelly, Chantilly V

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

STANDARD

SALADS

Broccoli Three-Ways* VG | GF
Roasted Broccoli Florets, Broccoli Hummus, Broccoli Cabbage Slaw, Pickled Fresno Chili, Tahini Sumac Vinaigrette
**\$1.00pp Add Flaked Salmon or Roasted Chicken (GF,DF)

Chilled Ramen Salad

Napa Cabbage, Shredded Carrot, Chili Roasted Eggplant, Edamame, Soy Braised La Bell Farm Chicken, Scallion, Yuzu Vinaigrette

SANDWICHES

Thai Style Brisket DF

Pickled Vegetables, Cilantro, Mint, Basil, Sriracha Hoisin Aioli, Baguette

Mexican Street Corn Tartine V

Charred Corn, Cilantro Whipped Goat Cheese, Pickled Red Onion, Tomato and Radish Salsa

HOT ENTREES

Golden Snapper DF | GF

Tomato & Hominy Stew, Citrus Cabbage Slaw

Blistered String Beans with Tamari, Chili, & Crispy Shallots VG | GF

DESSERT

Raspberry Cream, Raspberry Jelly, Chantilly V

PREMIUM

SALADS

Broccoli Three-Ways* VG | GF

Roasted Broccoli Florets, Broccoli Hummus, Broccoli Cabbage Slaw, Pickled Fresno Chili, Tahini Sumac Vinaigrette
**\$1.00pp Add Flaked Salmon or Roasted Chicken (GF,DF)

Chilled Ramen Salad

Napa Cabbage, Shredded Carrot, Chili Roasted Eggplant, Edamame, Soy Braised Chicken, Scallion, Yuzu Vinaigrette

SANDWICHES

Thai Style Brisket DF

Pickled Vegetables, Cilantro, Mint, Basil, Sriracha Hoisin Aioli, Baguette

Mexican Street Corn Tartine V

Charred Corn, Cilantro Whipped Goat Cheese, Pickled Red Onion, Tomato and Radish Salsa

HOT ENTREES

Golden Snapper DF | GF

Tomato & Hominy Stew, Citrus Cabbage Slaw

Harissa Cauliflower VG

Coconut Aji Blanco, Spiced Chickpea, Green Oil

Blistered String Beans with Tamari, Chili, & Crispy Shallots VG | GF

DESSERT

Raspberry Cream, Raspberry Jelly, Chantilly V

Seasonal Cookie V

NEW YORK MEETINGS

Enhancements

SINGLE DISH CUSTOMIZATION

\$5 per person

FULL MENU CUSTOMIZATION

\$15 per person per meal

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

BREAKFAST ENHANCEMENTS

MAINS + \$13 pp each

- Egg White Frittata V | GF
- Breakfast Burrito w/Salsa & Guacamole V
- Wild Mushroom & Truffle Tofu Scramble VG | GF
- Baked French Toast V
- Oatmeal with Toppings GF
- Salmon Lox with Capers & Dill DF | GF + \$16 pp
- Kosher/Halal + \$60 pp

FRESH FINDS + \$6 pp each

- Green Juices VG | GF
- Smoothie VG | GF
- Seasonal Fruit VG | GF

SIDES + \$7 pp each

- Bacon DF | GF
- Pork Sausage DF | GF
- Turkey Bacon DF | GF
- Chicken Sausage
- Avocado Toast V

LUNCH ENHANCEMENTS

SOUPS & SALADS

- Field Green Salad VG | GF \$10 pp
- Chef's Daily Soup \$10 pp
- Add Additional Salad \$15 pp

SANDWICHES & ENTREE

- Add Additional Sandwich \$15 pp
- Add Additional Entree \$20 pp
- Kosher/Halal Lunch Menu M/P
- Full Plant Based Menu \$6 pp

SWEETS

- Add Additional Dessert \$10 pp
- Freshly Baked Eclairs V \$10 pp
- Brownie Tartlets V \$10 pp
- Custom Birthday/Celebration Cake* V M/P
- Customized Cookies/Cupcakes* V M/P

BREAK ENHANCEMENTS

SPECIALTY
BEVERAGES + \$6 pp each

- Agua Frescas VG | GF
- Seasonal Lemonade VG | GF
- Mango Lassi V | GF

SAVORY + \$9 pp each

- Pan Con Tomato with Manchego V
- Savory Tart V

**requires 5 days advance notice*

SWEET + \$8 pp each

- S'mores Bites V
- Sweet Cream Choux Bun V
- BlissBomb Mini Donuts VG | GF
- DEPARTING TREATS* + \$10 pp each
- Seasonal Chocolate Bark V
- Chef Made Flavored Popcorn V | GF
- Hakan Chocolate Bonbons V | GF
- Hakan Chocolate Customized Sculpture V | GF

NEW YORK RECEPTION

Packages

ENHANCEMENTS

Make it Your Own

BEVERAGES

Champagne Toast \$14 pp

Sparkling Cider Toast \$5 pp

Alcohol Free Cocktail \$8 pp

Add Specialty Cocktail \$16 pp

FOOD

Add a Selection of 4 Hors D'Oeuvres \$60 pp

Add One Additional Hors D'Oeuvre \$16 pp

Add One Board \$12 pp

VG Vegan | V Vegetarian | DF Dairy Free | GF Made Without Gluten
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your Convene Event Production Manager of any allergies.

BASIC

\$ 4 9
(+39 pp per additional hour)

BEER

Barrier Brewing Company, MONEY, IPA
Talea Beer Co. Lite Lager
Downeast Seasonal Cider
Athletic Brewing Co. NA

WINE

Bertrand Sauvignon Blanc
Languedoc Rousillon, France, 2023
Outlier Pinot Noir
Lake County, USA, 2022
La Fete Cotes Du Rose
Provence, France, 2022

SOFT DRINKS

Assorted Sodas, Still & Sparkling Water

BAR SNACKS VG | GF

Vegetable Chips, Tortilla Chips,
House-made Salsa Roja & Salsa Verde
\$5pp to add Guacamole

NON-ALCOHOLIC

Offered in Standard & Premium Packages

NON 1 Salted Raspberry &
Chamomile Non Alcoholic Wine

NON 3 Toasted Cinnamon &
Yuzu Non Alcoholic Wine

NON 7 Stewed Cherry &
Coffee Non Alcoholic Wine
\$15pp to add Premium Spirits

STANDARD

\$ 7 9
(+59 pp per additional hour)

BEER

Barrier Brewing Company, MONEY, IPA
Talea Beer Co. Lite Lager
Downeast Seasonal Cider
Grimm Ales Weisse Hefeweissbier
Athletic Brewing Co. NA

WINE

Abrecht Cremant Brut
Alsace, France
Souleil Vin de Bonte Le Rouge
Loire Valley, France, N.V.
La Fete Cotes Du Rose
Provence, France, 2022
Elouan Chardonnay
Northwest Oregon, USA, N.V.
Outlier Pinot Noir
Lake County, USA, 2022
Bertrand Sauvignon Blanc
Languedoc Rousillon, France, 2023

SPIRITS

Community Spirit Co. Vodka
Dorothy Parker Gin
El Tequileno Platino
Jaywalk Straight Rye Whiskey
Planteray 3 Stars Rum
Speyburn 10 Single Malt Scotch
\$15pp to add Premium Spirits

SOFT DRINKS

Assorted Sodas, Still & Sparkling Water

BAR SNACKS VG | GF

Vegetable Chips, Tortilla Chips,
House-made Salsa Roja & Salsa Verde
\$5pp to add Guacamole
Selection of 2 Boards

PREMIUM

\$ 1 0 9
(+89 pp per additional hour)

BEER

Barrier Brewing Company, MONEY, IPA
Talea Beer Co. Lite Lager
Downeast Seasonal Cider
Grimm Ales Weisse Hefeweissbier
Athletic Brewing Co. NA
Bronx Brewery Summer Pale Ale

WINE

Abrecht Cremant Brut
Alsace, France
Souleil Vin de Bonte Le Rouge
Loire Valley, France, N.V.
La Fete Cotes Du Rose
Provence, France, 2022
Elouan Chardonnay
Northwest Oregon, USA, N.V.
Outlier Pinot Noir
Lake County, USA, 2022
Bertrand Sauvignon Blanc
Languedoc Rousillon, France, 2023

Vesevo Falanghina Beneventano
Campania, Italy, 2021

Threadcount Cabernet Sauvignon
Paso Robles, USA, N.V.

SPIRITS

Grey Goose Vodka
The Botanist Gin
Casamigos Tequila Blanco
Widow Jane American Oak Mash Rye
Laphroaig Single Malt Select Scotch
Appleton Estate Rum
Speyburn 10 Single Malt Scotch
SOFT DRINKS
Assorted Sodas, Still & Sparkling Water

BAR SNACKS VG | GF

Vegetable Chips, Tortilla Chips,
House-made Salsa Roja & Salsa Verde
\$5pp to add Guacamole
Selection of 2 Boards
Selection of 4 Passed Hors D'oeuvres

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NEW YORK RECEPTION Offerings

RECEPTION HORS D'OEUVRES

VEGETARIAN

- Asparagus Arancini with Lemon Sesame Aioli V
- Watermelon Skewer V | GF
- Black Bean & Avocado Taco with Mango Salsa VG | GF
- Stonefruit & Pepper Relish Bruschetta VG
- Crispy Black Bean Quinoa Cakes, Charred
- Pineapple Pico and Goat Cheese Crumble V | GF
- Hearts of Palm "Ceviche" VG | GF

POULTRY

- Mediterranean Chicken Meatballs,
- Herbs, Whipped Feta, Dill Fronds GF
- Gochujang and Black Pepper Glazed
- Chicken Skewer with Sesame Aioli DF | GF
- Nashville Chicken Slider, Herbed
- Creme Fraiche, White Bread

SEAFOOD

- Tuna Tataki DF | GF
- Smoked Salmon Blini with Salmon Caviar
- Crab Tostada DF
- Rockfish Yuzu Tartar in Sesame Cone DF
- Poached Shrimp with Avocado, Preserved Lemon, Louis Dressing DF | GF

BEEF

- Beef Skewer - Spicy Cilantro Pesto DF | GF
- Spicy Brisket, Sriracha Aioli, Crispy Pickle Chip
- Pastrami Grilled Cheese
- Eggplant and Merguez Lavash Cracker DF

DESSERT

- Seasonal Fruit Cream Puffs V
- Fruit Tart V

RECEPTION BOARDS

CHEESE BOARD V

- Selection of Domestic & Imported Cheese, Dried Fruits, Honeycomb, Seasonal Fruit Preserves, Assorted Crackers

CHARCUTERIE BOARD

- Selection of Meats and Pates, Whole Grain Mustard, Pickled Vegetables, Assorted Breads

FARM HOUSE BOARD V

- Fresh Market Vegetables, Coconut Tzatziki, Babaganoush, Roasted Tomato Hummus, Marinated Feta & Mixed Olives, Pita

SMOKED FISH BOARD

- Assorted Smoked Fishes, Hard Boiled Eggs, Capers, Pickled Red Onion, Creme Fraiche, Bagel Chips, Blinis

MEDITERRANEAN BOARD

- Lamb and Beef Kofta, Spiced Chicken Thighs, Falafel, Shredded Lettuce, Tomatoes, Tzatziki, Chili Sauce, Warm Pita

SUSHI BOARD

- Selection of Nigiri & Sushi Rolls
- + \$10 per person

BURRATA BOARD V

- Roasted Stonefruit, Oil Cured Sun Dried Tomatoes, Roasted Peppers, Crostini, Pesto, Balsamic Glaze

FLAT BREAD BOARD

- Roasted Mushroom, Cherry Tomatoes & Boccacini; Goat Cheese, Stone Fruit & Prosciutto

CEVICHE BOARD DF | GF

- Sea bass, Jalapeño & Mango; Tuna, Cucumber & Ponzu; Hearts of Palm, Bell Pepper & Avocado

DARK CHOCOLATE BOARD V

- Chocolate Bark, S'mores Chocolate Cups, Chocolate Cookies, & Chocolate Tarts



Dinner

BUFFET SERVICE

\$129 per person

Choice of:

2 Starters, 2 Entrees and 1 Dessert
Includes Assorted Breads and Butter.

STANDARD PLATED

\$159 per person

Choice of:

1 Starter, 1 Entree and 1 Dessert
Includes Assorted Breads and Butter, and Coffee/Tea Service.

PREMIUM PLATED

\$169 per person

Choice of:

1 Starter, 2 Entrees and 1 Dessert
Includes Assorted Breads and Butter, and Coffee/Tea Service.

VG Vegan | **V** Vegetarian | **DF** Dairy Free | **GF** Made Without Gluten

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STARTERS

- Market Field Greens** **VG** | **GF**
- Little Gem Wedge Caesar** **VG** | **GF**
Shaved Cauliflower, Pickled Grapes, Tahini Caesar Dressing
- Prosciutto Burrata** **GF**
Savory Macerated Strawberries, Baby Arugula, Sunflower Seeds, White Balsamic
- Panzanella Salad** **V**
Cherry Tomatoes, Sourdough Croutons, Marinated Artichokes, Bocconcini, Cucumber, Pickled Celery, Sumac Dressing
- Shaved Summer Squash** **V** | **GF**
Pecorino, Toasted Sunflower Seeds, Baby Arugula, Meyer Lemon Vinaigrette
- Classic Steakhouse Wedge** **GF**
Blue Cheese, Bacon Lardons, Pickled Onions, Cherry Tomatoes
- Shorn Fennel & Arugula** **V** | **GF**
Citrus Marinated Olives, Parmigiano, Roasted Red Pepper, Herb Vinaigrette
- Shaved Green & White Asparagus** **VG** | **GF**
Haricot Verts, Oven Cured Heirloom Cherry Tomatoes, Red Baby Gem Lettuce, Toasted Hemp Seed, Dijon Vinaigrette

ENTREES

- Cascatelli Pasta** **V**
Blistered Tomato, Cacio Cavallo Cheese, Basil, Extra Virgin Olive Oil
- French Cut Chicken Breast** **GF** | **DF**
Smashed Fingerling Potatoes, English Peas, Thumbelina Carrots, Parsley & Sunflower Seed Pesto
- Roasted Faroe Island Salmon**
Toasted Farro, Charred Broccolini, Radish, Herbed Yogurt
- Filet Mignon** **GF**
Fava Bean Puree, Roasted Maitake Mushrooms, Bordelaise, Crispy Garlic
- Braised Lamb Shank** **DF**
Spiced Tomato Ragout, Orzo, Charred Radicchio
- Seared Sea Bass** **GF**
Legumes & Grains, Grilled Artichokes, Heirloom Tomato Chutney
- Branzino** **DF**
Zucchini, Charred Cipollini Onions, Tomato Fregola, Basil Oil
- Cauliflower** **VG** | **GF**
Masala Tomato Ragu, Basmati Rice, Wilted Greens
- Trumpet Mushrooms** **VG** | **GF**
Panisse, Tahini Yogurt, Charred Scallion Oil, Herb Salad

ENHANCEMENTS

Make it Your Own

BEVERAGES

- Sparkling Wine Toast +\$10 pp
- Champagne Toast +\$14 pp
- Sparkling Cider Toast +\$5 pp
- Wine Service: +\$32 pp
1 Red, 1 White
- Curated 3 Course Wine Pairing +\$64 pp

FOOD ENHANCEMENTS

- Additional Starter +\$15 pp
- Additional Entree +\$25 pp
- Additional Dessert +\$10 pp

DESSERTS

- Pineapple Baba** **V**
Coconut Whipped Cream, Meringue
- Coconut Flan** **V**
Cherry Gastrique, Black Pepper Puffed Rice
- Flourless Chocolate Cake** **V** | **GF**
Berry Compote, Vanilla Chantilly
- Puffed Pastry** **V**
Seasonal Berries, Cocoa Whipped Cream
- Vanilla Pound Cake** **V**
Lemon Curd, Cardamom, Whipped Cream, Blackberry, Blueberry
- Olive Oil Cake** **V**
Blueberry Compote, Whipped Chocolate Ganache
- Lavender Honey Whipped Yogurt** **V**
Buttermilk Biscuit, Macerated Berries