

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)			
Restaurant Associates, LLC		N/A			
STREET ADDRESS		CROSS STREETS	ZIP CODE		
111 8th Ave., 4th and 5th floors		W 15th St. and 9th Ave.	10011		
OWNER <i>(Attach a list of all the people that will be associated/listed with the license)</i>	NAME:	Please see attached rider	ATTORNEY/ REPRESENTAIVE	NAME:	Lindsey Farina, Esq.
	PHONE:			PHONE:	732-727-5030
	EMAIL:			EMAIL:	sskene@skenelawfirm.com
MANAGER	NAME:	TBD	LANDLORD	NAME:	Google, Inc.
	PHONE:			PHONE:	212-565-0000
	EMAIL:			EMAIL:	
APPLICATION TYPE (<input checked="" type="checkbox"/> <i>Liquor License</i> <input type="checkbox"/> <i>Unenclosed Sidewalk Cafe</i>)					
<input type="radio"/> New	Has applicant owned or managed a similar business?		YES	NO	
	What is/was the name and address of establishment?				
	What were the dates applicant was involved with this former premise?				
<input type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?				
	Is applicant making any alterations or operational changes?		YES	NO	
	<i>If alterations or operational changes are being made, please describe/list all changes.</i>				
<input checked="" type="radio"/> Alteration	What is the current license # and expiration date?		1293672, 8/31/2020		
	<i>Please list/describe the nature of all the changes and attach the plans:</i> including a currently unlicensed area of the 5th floor as part of licensed premises with add'l bar				
METHOD OF OPERATION					
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider		<input type="radio"/> Beer & Cider		<input type="radio"/> Wine/Beer & Cider
ESTABLISHMENT TYPE	<input type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input checked="" type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization – Members Only)				
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?			YES	NO	No. Applicant will file 30 days upon providing Standardized Notice-- June 1, 2020
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.			YES	NO	Yes. Please see attached
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.			YES	NO	No
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?			YES	NO	Yes

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* <i>(Indoor Only)</i>	Operation	***Note all catered events will vary based on client need, but the latest time an event will conclude is 12AM.						
	Kitchen	varies	varies	varies	varies	varies		
	Music	N/A						
If you plan to have music, what type(s)? (Circle all that apply)		N/A	BACKGROUND	LIVE MUSIC	DJ	JUKE BOX	KARAOKE	

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	4th fl- 1,465 5th fl- 843	4th fl - 1,044 5th fl - 407	varies per event	varies per event	0	2	0
OUTSIDE <i>(Other than sidewalk café)</i>	N/A						
SIDEWALK CAFÉ	N/A						

How many floors are there? What is the capacity for each floor?	17 floors total. However, applicant is only licensing floors 4 and 5	
How frequently will the owner(s) be at the establishment?	Applicant principals oversee all businesses nationwide, however, a manager will be present at all operating hours.	
Will there be dancing?	YES	NO
Will applicant have bottle or table service for beverage alcohol?	YES	NO
Will you be hosting private; promotional or corporate events?	YES	NO
Will outside promoters be used on a regular basis? If yes please describe.	YES	NO
Will you have a security plan? If, yes please attach.	YES	NO
Will security plan be implemented?	YES	NO
Will State certified security personnel be used?	YES	NO
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO
Will applicant be using delivery bicycles? If yes, how many?	YES	NO
Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?	YES	NO
Where will delivery bicycles be stored during the day when not in use?	N/A	

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	Yes, West Chelsea
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	YES	NO	Yes
Is a Public Assembly permit required?	YES	NO	Yes
Are your plans filed with DOB?	YES	NO	Yes

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	Please see attached rider	
	# 2		
	# 3		
	# 4		
	# 5		
Please provide dates when applicant met with the groups listed above.	5/4/2020 via e-mail		
Who was your contact person at each group you met with?	Please see attached rider		
When did applicant post the notice that was provided?	5/4/2020		
Where did applicant post the notice that was provided?	At front entrance of establishment		
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	YES	NO	Yes, Stuart Gonsuron 337-256-0828
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	YES	NO	Yes

BUILDING DESIGN			
State the name and type of business previously located in the space.	Google corporate office		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	Yes, currently licensed by Restaurant Associates, LLC
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	No
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	YES	NO	Yes
Is the entrance ADA Compliant?	YES	NO	Yes
Do you plan any changes to the existing façade? If yes, please describe.	YES	NO	No
Will applicant have a vestibule within the establishment?	YES	NO	No
Will applicant use a storm enclosure?	YES	NO	No
Will applicant agree not to place any items or obstructions on the sidewalk, for example, sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	Yes
Will applicant comply with the NYC noise code?	YES	NO	Yes, see attached.
Will the establishment have any of the following: (circle all that apply)	FRENCH DOORS		GARAGE DOORS
	WINDOWS THAT CAN BE OPENED		
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	YES	NO	N/A
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	YES	NO	N/A
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	NO	N/A
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	YES	NO	N/A
Will the kitchen exhaust system extend to the roof?	YES	NO	No
Will the establishment have an illuminated sign?	YES	NO	No
Will the establishment have a canopy extending over the sidewalk?	YES	NO	No
Where will the air conditioner be located? What type is it?	Central air located on roof		
When was the air conditioner installed?	Unknown		

OUTDOOR ITEMS - OTHER THEN SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	Yes
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck or gazebo? If yes, which one(s)?	YES	NO	No
Are the floorplans for the outdoor space(s) included?	YES	NO	N/A
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	N/A
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s)?	YES	NO	N/A
Will there be no amplified music, as per the law?	YES	NO	N/A
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	N/A
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	N/A
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	N/A
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	N/A
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A

OUTDOOR ITEMS – SIDEWALK CAFÉ

Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	Yes
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	No
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	No
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	N/A
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	N/A
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	N/A
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk cafe?	YES	NO	N/A
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	N/A
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	N/A
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	N/A
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	N/A
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	N/A
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	N/A
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	N/A
Will applicant use umbrellas?	YES	NO	N/A
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?	YES	NO	N/A

ADDITIONAL STIPULATIONS: (Office Use Only)

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Manhattan Community Board 4 (MCB4) recommends:
(MCB4's recommendation is based on a vote taken at its
6/3/2020 full board meeting, with 44 members voting in favor
of the recommendation, 0 members opposed, 2 members
abstaining and 3 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of operation

Denial Approval

CB4 REPRESENTATIVES



Nelly Gonzalez
CB4 Assistant District Manager



Frank Holozubiec
CB4 BLP Committee Co-Chair



~~Yoni Dolner~~ Burt Lazarin
CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE



Jennifer L. McConnell,
EVP, Secretary & Gen. Counsel

PRINT NAME OF APPLICANT



~~5/4/2020~~

May 12, 2020

DATE

**RIDER TO LIQUOR LICENSE STIPULATIONS APPLICATION
OWNERSHIP INFORMATION**

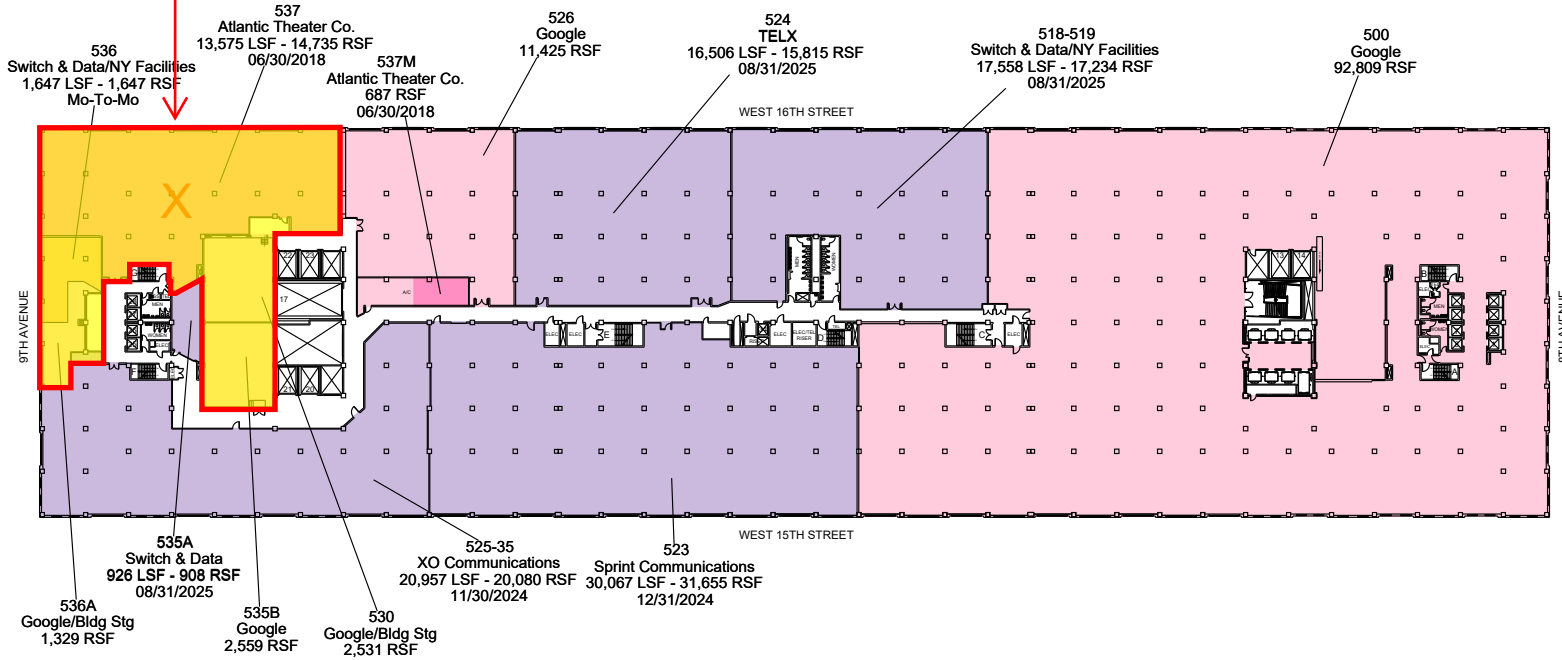
Names of Officers and Directors	Title
Adrian L. Meredith	President & CFO
C. Palmer Brown	EVP
Jennifer L. McConnell	Executive Vice President, Secretary & General Counsel
Daniel M. Thomas	Assistant Treasurer
John Forrest	Treasurer
Richard J. Rossitch	Assistant Secretary
Deborah K. Delano	Assistant Secretary
Kristin E. Briotte	Assistant Secretary
Restaurant Associates, Inc.	100% Shareholder

Lease Expiration

- Expired Lease**
15,422 SF 7.23%
- Month To Month**
1,647 SF 0.77%
- 2023-2025**
85,691 SF 40.15%
- Google Occupied**
110,653 SF 51.85%

this area to be updated

X- area in which bar may be placed

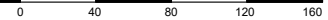


111 Eighth Avenue



Floor 5

Prepared by PlanData Systems Corp.
March 2018



**RIDER TO LIQUOR LICENSE STIPULATION APPLICATION
SECURITY PLAN**

Security is available 24 hours per day. The applicant will host private, corporate events only. As such, all guests will be Google employees and their registered guests. All guests will be chaperoned to catered areas. All guests will gain building access with their Google badges. Servers will be trained in the responsible service of alcoholic beverages. All patrons will be ID'd and monitored for intoxication. Servers will refuse service to any such patrons.

Proximity Report for Location:

May 4, 2020

111 8 Ave, New York, NY, 10011

* This report is for informational purposes only in aid of identifying establishments potentially subject to 500 and 200 foot rules. Distances are approximated using industry standard GIS techniques and do not reflect actual distances between points of entry. The NYS Liquor Authority makes no representation as to the accuracy of the information and disclaims any liability for errors.

Closest Liquor Stores

Name	Address	Approx. Distance
HOME OF CHEERS CORP	188 90 8TH AVE	215 ft
MAHADEV INC	242 W 14TH ST	460 ft
MFR RETAILING LLC	249 W 13TH ST	635 ft
CHELSEA WINE COUNTRY INC	86 7TH AVENUE	825 ft
MANLEYS WINES & SPIRITS INC	35 8TH AVENUE	1065 ft
CHELSEA WINERY LTD	75 9TH AVENUE	1460 ft
HAYMARKET WINE LLC	19 LITTLE WEST 12TH ST	1505 ft
HOME OF CHEERS CORP	188 90 8TH AVE	285 ft
MAHADEV INC	242 W 14TH ST	580 ft
MFR RETAILING LLC	249 W 13TH ST	740 ft
CHELSEA WINE COUNTRY INC	86 7TH AVENUE	940 ft
MANLEYS WINES & SPIRITS INC	35 8TH AVENUE	1120 ft
CHELSEA WINERY LTD	75 9TH AVENUE	1340 ft
HAYMARKET WINE LLC	19 LITTLE WEST 12TH ST	1455 ft

Churches within 500 Feet

Name	Approx. Distance
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Schools within 500 Feet

Name	Address	Approx. Distance
IS 70 O. HENRY SCHOOL	333 W 17TH ST	360 ft
NYC LAB SCHOOL FOR COLLABORATI	333 W 17TH ST	360 ft
NYC MUSEUM SCHOOL	333 W 17TH ST	360 ft

On-Premise Licenses within 750 Feet

Name	Address	Approx. Distance
RESTAURANT ASSOCIATES LLC	111 8TH AVE	0 ft
RESTAURANT ASSOCIATES LLC	111 8TH AVE	0 ft
RESTAURANT ASSOCIATES LLC	111 8TH AVE	0 ft
RESTAURANT ASSOCIATES LLC	111 8TH AVE	0 ft
TUTTO BENE RESTAURANT INC	108 8TH AVENUE	110 ft
THANA CORP	114 8TH AVE	130 ft
GAUTENG LLC	116 8TH AVE	145 ft
SHARABI INC	258 W 15TH STREET	270 ft

Name	Address	Approx. Distance
ELECTRIC ROOM 16 LLC STRATEGIC DREAM LOUNGE LLC	355 W 16TH ST	450 ft
346 LOUNGE LLC & STRATEGIC DREAM ROOFTOP LLC	355 W 16TH STREET	455 ft
SAHARA DREAMS LLC, AVE REST LLC & STRATEGIC DREAM	355 W 16TH STREET	455 ft
PHILIPPE MP LLC	355 W 16TH ST	470 ft
CHIPOTLE MEXICAN GRILL OF COLORADO LLC	149 8TH AVE	485 ft
SILOM THAI INC	150 8TH AVE	490 ft
151 EIGHTH HOSPITALITY LLC	151 8TH AVE	500 ft
GREEN BROOKLYN LLC, THE	252 W 14TH ST	515 ft
245 WEST 14TH STREET TAVERN CORP	250 W 14TH ST	525 ft
HNJ NYC LLC	243 W 14TH ST	525 ft
248 HOSPITALITY GROUP LLC	248 W 14TH ST	530 ft
W 14 MARKET LLC	353 W 14TH ST	565 ft
LA NACIONAL CAFE LLC	239 W 14TH ST 1ST FL	565 ft
MAGNUMS IN PARIS LLC	158 8TH AVE	570 ft
J MANSO ENTERPRISES INC	239 W 14TH ST	575 ft
CAFE RETAMAR INC	245 W 16TH STREET	575 ft
BD STANHOPE LLC AND E&S HOTEL OWNERS INC AS MGR	369 W 16TH ST	580 ft
MEXICUE 160 8TH AVENUE LLC	160 8TH AVE	585 ft
FAYLOW CORP	240 W 14TH ST	590 ft
SKDL CORP	2162 68 8TH AVE	635 ft
161 8TH AVE RESTAURANT LLC	161 8TH AVE	665 ft
LDV 16 LLC	357 WEST 16TH ST	680 ft
RTC 18 CORP	166 8TH AVE	720 ft
TEAM MWB LLC	167 8TH AVENUE	735 ft

Pending Licenses within 750 Feet

Name	Address	Approx. Distance
PEANUT FACTORY LLC	104 8TH AVE	130 ft
CONDUIT NY 14TH ST INC, THE	241 W 14TH ST	545 ft
BON APPETIT MANAGEMENT COMPANY	249 W 17TH ST	555 ft
NOIR GROUP 16 LLC	357 W 16TH ST	680 ft

Unmapped licenses within zipcode of report location

Name	Address
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Catering at Google
Winter/Spring
NYC | 2020

Updated 1.10.20

Welcome

Great meetings and events drive collaboration and innovation. That's what Catering at Google is all about: fueling engagement and conversation with imaginative, inspiring food and refreshments.

Those offerings span several service levels, like simple coffee and tea for small meetings, light fares, for group sessions and specialty menus for receptions and sit-down meals. We can also leverage ambiance and custom elements to enrich the experience for your guests.

Explore this brochure for a taste of what we offer. If you'd like more information, we'd love to connect about how we can support your next meeting or event.

Cheers!
The Catering at Google Team



Table of contents

Explore a range of service offerings, from simple small bites to elaborate multicourse meals, and how to enhance the event experience with creativity-sparking customizations.

Service Offerings

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- [Social Gatherings and Receptions](#)
- [Beer, Wine, and Spirits](#)
- [Seasonal Menus](#)
- [Cafe Reservations](#)

[Helpful Tips](#)



Breakfast



Breakfast Packages

Feed minds and energize conversations with curated packages. Kick things off with breakfast service and encourage the day's momentum with inventive small bites and flavor-packed lunch and dinner options.

Conference Breakfast | 11.75 per person

Mini Bagels, Assorted Muffins and Croissants

Butter, Cream Cheese and Assorted Jams

Sliced Fruit

Orange Juice, Cranberry Juice, Coffee, Tea and Complimentary Spa Water

Healthy Breakfast | 12.00 per person

Assorted Berries, Regular & Low-Fat Yogurt, Regular & Low-Fat Granola, and Low-Fat Muffins

Toppings: Honey, Walnuts, Sunflower Seeds, Almonds, Hemp Seeds

Orange Juice, Cranberry Juice, Coffee, Tea and Complimentary Spa Water

Lean and Clean | 10.50 per person

Broccoli and Egg White Frittata, Turkey Bacon, and Black Bean Cakes

Fresh Fruit Salad

Complimentary Roasted Strawberries, Blueberries, Candied Sunflower Seeds, Mixed Greens, Creamy Poppy Seed

Orange Juice, Cranberry Juice, Coffee, Tea and Complimentary Spa Water



Breakfast Packages Cont...

Breakfast Sandwiches | 12.50 per person

Egg White, Roasted Red Pepper and Charred Cherry Tomato,
Whole Wheat Wrap

Bacon, Egg and Cheddar Cheese Croissant
Egg White Arugula and Asparagus Pita bread

Orange Juice, Cranberry Juice, Coffee, Tea and Complimentary
Spa Water

Hot Breakfast | 13.75 per person

Scrambled Eggs | Turkey Sausage | Roasted Sweet Potatoes
with Caramelized Onions

Whole Wheat English Muffin with Butter & Jelly

Fresh Fruit Salad

Complimentary Roasted Strawberries, Blueberries, Candied
Sunflower Seeds, Mixed Greens, Creamy Poppy Seed

Orange Juice, Cranberry Juice, Coffee, Tea & Complimentary Spa
Water



Breakfast A la Carte

Enhance a curated package or be creative and build your own amazing breakfast experience.

- Sliced Fruit | 3.35
- Whole Fruit | 2.05
- Assorted Berries | 3.65
- Breakfast Smoothies | 3.65
- Yogurt Parfaits | 4.65
- Build Your Own Yogurt Parfait Bar | 6.65
- Build Your Own Avocado Toast | 6.35
- Breakfast Basket | 5.15
- Assorted Mini Bagels, Cream Cheese and Butter | 4.35
- Scones and Pound Cake | 3.15
- Smoked Salmon Platter With Mini Bagels (10 person minimum) | 15.65
- Smoked Salmon Platter (10 person minimum) | 11.65
- Steel Cut Oatmeal with Dried Fruits and Garniture | 4.15
- Egg White Arugula and Asparagus Flatbread | 3.65
- Bacon, Egg and Cheese Croissant | 3.65
- Sweet Potato Hash and Caramelized Onions | 3.15
- Cauliflower Hash | 3.15
- Bacon | 3.65
- Turkey Sausage | 2.15
- Veggie sausage Patty | 2.15
- Scrambled Eggs | 3.65
- Egg Whites | 3.65
- Tofu Scramble | 3.65
- Hard Boiled Eggs | 1.65



Breaks and Snacks

Sustain your creative mind by fueling all day long. Break menus have been curated to ensure that you and your guests have the best choices available and to keep you focused on your objectives. You will also find a variety of items to help build your own custom energy “charging” station.

Fresh Fruit | 5.65 per person

Sliced Fresh Fruit Platter
Mixed Berry Bowl and Seasonal
Selection of Hand Fruits
Complimentary Fruit Spa Water

Fresh Veggies & Dips | 4.65 per person

Assorted Fresh Vegetables
Roasted Garlic Hummus, Spinach Dip
and Complimentary Spa Water

Power Break | 6.65 per person

Trail Mix, Granola Bars and Protein
Bars, Fresh Berries and Bananas
and Complimentary Spa Water

Chips and Dip | 8.15 per person

Tortilla Chips
Tomato Chipotle Salsa and Guacamole
Pita Chips, Spinach Dip and Hummus
and Complimentary Spa Water

Afternoon Tea | 10.85 per person

Scones and Pound Cake with a Selection of
Fruit Jams and Clotted Cream.
Assorted Tea Sandwiches,
A Selection of Harney & Sons Teas and
Complimentary Spa Water

Ice Cream Social | 10.15 per person

Vanilla and Chocolate Ice Cream with
Caramel Sauce, Hot Fudge and Chocolate
Sauce
Fresh Berries, Dried Fruits, M&M's and
Cookie Crumble. Chantilly Cream and
Maraschino Cherries
Complimentary Spa Water
*Vegan Ice Cream Available upon Request

A la Carte

Sliced Fruit | 3.35
Whole Fruit | 2.10
Assorted Berries | 3.60
Smoothies | 3.60
Yogurt Parfaits | 4.60
BYO Yogurt Parfait Bar | 6.60
Vegetable Crudite with Roasted Garlic
Hummus | 4.60
Artisanal Cheeses, Water Crackers and
Baguette | 10.90
Assorted Charcuterie | 7.40
Scones and Pound Cake | 3.15
Assorted Cookies and Brownies | 2.90
Mini Cupcakes | 4.10
Dessert of the Day | 4.15
Assorted Micro Kitchen Snacks | 7.15

Prices based per person

Hydration



Hydration

Staying hydrated is important to your overall, good health. It helps maintain your temperature, remove waste from your body, and lubricate your joints.

Spa Water | 2.55 per person

Orange Juice | 2.60 per person

Cranberry Juice | 2.60 per person

Coffee and Tea Service | 4.10 per person
Toby's Coffee and Assorted Harney & Sons Tea

Hot Chocolate Station | 3.95 per person
Hot Chocolate with Whipped Cream, Marshmallows and Chocolate Chips

Hot Apple Cider | 3.95 per person

Canned Soft Drinks | 1.85 each
Coke, Diet Coke, Sprite



Lunch and Dinner



Lunch Packages

All packages include cookies and brownies, spa water and fresh whole fruit.

Sandwich Option #1 | 19.60 Per Person

Choice of three Sandwiches and two Salads

Sandwich Option #2 | 17.15 Per Person

Choice of two Sandwiches and one Salad

Salads

Quinoa, Fennel and Currant, Cider Vinaigrette

Chili Lime Cucumber and Salted Watermelon with Mint & Basil

Chopped Salad with Blue Cheese Dressing

Google NYC Kale and Avocado

Mesclun, Lentils and Shaved Baby Vegetables, Orange Cumin Vinaigrette

Parsley and Lemon Couscous

Sandwiches

Turkey and Cheddar with Bibb Lettuce, Heirloom Tomatoes on a Pretzel Roll

Turkey Club, Honey Black Pepper Dressing

Pressed Chicken Breast and Cheddar, Herbal Mayonnaise on Ciabatta

Jerk Chicken, Pineapple Slaw Wrap

Buffalo Cauliflower Pita with Ranch Style Tzatziki

Eggplant and Smoked Mozzarella, Roasted Tomato Spread

Green Apple, Brie, Caramelized Onions, Pesto, on Baguette

Roasted Squash and Asparagus Wheat Wrap with Red Pepper Hummus

Banh Mi, Pickled Carrots, Cucumber on Whole Grain

Roast Beef and Cheddar on Whole Grain Bread, Horseradish Cream and Red Onion

Tuna Salad, Mesclun, Tomato in Pita



Lunch and Dinner Packages

All packages include our seasonal sliced fresh fruit, dessert of the day and spa water

Monday - Italian Buffet | 24 per person

(*Add Rigatoni and Cauliflower al Forno, Capers and Sage for an additional cost)

Chicken Paillard with Roasted Cherry Tomatoes, Basil and Grana Padano | Oven Roasted Bass with Eggplant Caponata | Broccoli Rabe with Lemon & Garlic | Penne Arrabbiata | Tomato, Mozzarella, and Basil Salad | Caesar Salad with Herb Croutons

Tuesday - Taqueria Buffet | 24 per person

Chicken Carnitas, Beef Carnitas and Seitan Carnitas | Soft Flour Tortillas and Hard Shell Corn Tortillas | Arroz Verde and Stewed Black Beans | Tortilla Chips and Guacamole | Pico de Gallo, Smoked Pepper Salsa Roja, Lettuce, Cotija Cheese and Sour Cream

Wednesday - The Far East | 24 per person

Braised Chicken in Lemongrass Coconut Milk | Shiitake Mushroom Mapo Tofu | Farro with Young Ginger and Bird Chilies | Stir Fried Broccolini with Szechuan Peppercorn | Steamed Shishito Peppers with Sesame and Chili-Garlic | Sesame Marinated Cucumber Salad

Lunch and Dinner Packages

All packages include our seasonal sliced fresh fruit, dessert of the day and Spa Water

Thursday - Green Market | 24 per person

*(*Replace Steak or Chicken with Bronzino for an additional cost of \$9:00)*

Roasted Chicken with Preserved Lemon and Oregano | Grilled Marinated Flank Steak with Charred Baby Tomatoes, Shallot Confit and Leeks | Market Cauliflower with Golden Raisins, Capers and Curry Oil | Steamed Asparagus with Thyme Vinaigrette | Baby Greens, Shaved Fennel and Lemon Vinaigrette

Friday - Mediterranean Buffet | 24 per person

Roasted Market Fish with Preserved Lemon, Oregano and Ligurian Olive Oil | Chicken Calvi with Green Olives and Sherry Vinegar | Roasted Heirloom Carrots with Goat Cheese and Almond Dressing | Eggplant Zaalouk with Tomatoes and Herbs | Swiss Chard Greek Salad with Cucumber, Feta Cheese, Olives, Tomato, and Shallot Vinaigrette



A la Carte Enhancements

Customize or enhance your event with this great selection of items
10 person minimum

Build Your Own Salad | 11.10

(minimum 20)

Selection of Greens and Dressings, Vegetables and Grains,
Grilled Chicken, Cheese, Assorted Dry and Crunchy Toppings

Additional Composed Salad | 9.00

Quinoa, Fennel and Currant Salad with Cider Vinaigrette

Chili Lime Cucumber and Salted Watermelon with Mint and
Basil

Chopped Salad with Blue Cheese

Google NY Salad with Kale and Avocado

Mesclun Salad with Lentils, Shaved
Baby Vegetables and Orange Cumin Vinaigrette

Parsley and Lemon Couscous Salad

Peach and Tomato Salad with Goat Cheese

Roasted Butternut Squash, Dried Cherries, Barley and
Pumpkin Seeds

Artisanal Cheeses with Crackers & Baguette | 10.90

Assorted Charcuterie | 7.40

Vegetable Crudite with Roasted Garlic Hummus | 4.60

Black Bean Veggie Burger | 4.60

Google Signature Beef Burgers | 5.62

Prices are based per person

Start A Party

Party Snacks

10 person minimum

Vegetable Crudite | 5.60 per person

Assorted Fresh Vegetables
Roasted Garlic Hummus, Spinach Dip and Complimentary Spa Water

Chips and Dip | 8.60 per person

Tortilla Chips
Tomato Chipotle Salsa and Guacamole
Pita Chips, Spinach Dip and Hummus and Complimentary Spa Water

Pizza Party | 11.10 per person

(maximum 60)
Choice of three:
Sopressata, Fennel, Pickled Peppers, Arugula and Mozzarella
House Made Hudson Valley Sweet Sausage, Tomato & Fresh Mozzarella
Ricotta Salata, Kale, Broccoli Rabe, Garlic and Lemon
Wild Mushroom, Fresh Tomato and Mozzarella
Traditional Margherita
Grilled Vegetable Pie with Fresh Tomato and Mozzarella

Google Grill | 19.60 per person

Google Signature Burger | Garden Veggie Burger | Caramelized Cauliflower and Chicken Burger, Spicy Tomato Jam | Lettuce, Sliced Tomatoes, Cheese | Purple Cabbage Slaw

NYC Hot Dog Cart | 18.60 per person

All Beef Hot Dog | Bratwurst | Veggie Dog | Spicy Chili | Cheddar Cheese | Sauerkraut | NYC Onions | Relish | Caramelized Onions | Pickled Jalapenos | Coleslaw

NYC Falafel Cart | 20.10 per person

Naan | Falafel | Chicken Shawarma | Lamb Gyro | Yellow Rice | Lettuce/Tomato/Onion | White & Red Sauce | Hummus | Baba Ganoush | Tzatziki

Street Fair | 19.10 per person

Sausage and Peppers | Chopped Cheese Sandwiches | Vegetable Kebabs | Grilled Corn on the Cob-Elotes | Mozz Arepas | Funnel Cake | Lemonade

Delicatessen | 21.10 per person

Pastrami, Ham, and Turkey | Chopped Liver | Egg Salad | Sauerkraut | Coleslaw | Potato Salad | Swiss Cheese | 1000 Island | Assorted Breads

Enhancements

Artisanal Cheeses, Water Crackers and Baguette | 10.90

Vegetable Crudite with Roasted Garlic Hummus | 4.60

Assorted Charcuterie | 7.40

Google Signature Mini Beef Slider | 5.15

Google Mini Black Bean Slider | 5.15

Spicy Buffalo Chicken Wings | 5.15

Sweet and Spicy Garlic Chicken Wings | 5.15

Sweet Potato Skins with Tinga Chicken, Brussels Sprouts and Lime Yogurt | 4.15

Social Gatherings and Receptions



Social Gathering and Reception Packages

*48 hours advance notice and a 10 person minimum is required.

Create an environment that sparks guests' creativity. This is just a taste of the elements that can be tailored to your event or meeting; please contact your Catering Manager to discuss how we can customize the experience to your business and event needs.

Build Your Own Taco | 19.15 per person

(minimum 20)

Lamb Barbacoa, Tinga Poblana Puerco, Chipotle Stewed Chicken | Braised Chili Walnuts, Achiote Spiced Carrots, Chili Roasted Sweet Potatoes | Salsa Borracha, Minced Onion, Cilantro, Queso Fresco, Poblano Salsa, Shaved Radish, Chipotle Date Yogurt and Pickled Jalapeño

Build Your Own Mac & Cheese Bar | 15.85

(minimum 20)

(*additional labor charges may apply)

Pomodoro, Vegetable Toppings, Grilled Chicken, Fresh Herbs, Mozzarella and Grana Padano Cheeses, Choice of Dried Pastas

Raw Bar | 18.35 per person

(minimum 20)

Poached Gulf Shrimp | Wellfleet Oysters | Littleneck Clams and Prince Edward Island Steamed Mussels | Traditional and French Cocktail Sauces | Mignonette and Lemon



Social Gathering and Stationary Reception Packages

Selection of 4 | 18.15 Per Person

A Selection of Two Cold and Two Hot Hors d'Oeuvres for 2 hours of Service
Additional butler and culinary charges apply to passed service.
(Minimum Quantity Is: 10)

Selection of 6 | 27.15 per person

A Selection of Three Cold and Three Hot Hors d'Oeuvres.
Additional butler and culinary charges apply to passed service.
(Minimum Quantity Is: 20)

Selection of 8 | 36.15 per person

A Selection of Four Cold and Four Hot Hors d'Oeuvres
Additional butler and culinary charges apply to passed service.
(Minimum Quantity Is: 40)

Cold Hors d`Oeuvres Stationary

Jonah Crab Claws with Harissa Aioli | Charred Beef Carpaccio, Crispy Capers and Herbs | Banh Mi Slider, Pickled Veggies, Spicy Mayo | Wild Mushroom Pate, Pickled Shallot, Radish | Grapefruit and Seafood Ceviche | Melon y Jamon | Chili-Garlic Cauliflower with Fresh Mint | Maine Mussel Escabeche | Herbed Salmon Tartare Crostini

Hot Hors d`Oeuvres Stationary

Charred Carrots with Za'atar and Labne | Cider & Five Spice Steamed Pork Buns | Grilled Asparagus with Gribiche | Jalapeno Hush Puppies, Maple Butter | Steamed Scallop Dumplings, Chili Oil | Chipotle Grilled Shrimp w/ Avocado Aioli | Tarte Flambee | Lamb Shawarma Kebab with Cumin Yogurt | Mint Spiced Beef and Mushroom Kafta, Lime tzatziki sauce | Mini Chicken Tostadas w/ Avocado Crema



Social Gathering and Passed Reception Packages

Selection of 4 | 18.15 Per Person

A Selection of Two Cold and Two Hot Hors d'Oeuvres for 2 hours of Service

Additional butler and culinary charges apply to passed service.

(Minimum Quantity Is: 10)

Selection of 6 | 27.15 per person

A Selection of Three Cold and Three Hot Hors d'Oeuvres.

Additional butler and culinary charges apply to passed service.

(Minimum Quantity Is: 20)

Selection of 8 | 36.15 per person

A Selection of Four Cold and Four Hot Hors d'Oeuvres

Additional butler and culinary charges apply to passed service.

(Minimum Quantity Is: 40)

Cold Hors d`Oeuvres Passed

Beet Tartare with Pickled Mustard Seeds | Tuna Tartare with Ginger | Greek Salad Skewers | Spaghetti Squash Cacio e Pepe, Garlic Toast | Smoked Salmon, Cucumber Canape | Tuna and Mango Poke | Smoked Trout Rillettes, Herb Salad, Brioche | Belgian Endive with Curried Crab | Beef Tartare, Bearnaise, Crostini | Chicken Liver Crostini | Mini Caviar Pie | Impossible Tartare

Hot Hors d`Oeuvres Passed

Mini Crab Cakes with Mustard Aioli | Warm Burrata, Tomato Confit, Focaccia, Basil

Barbecue Eggplant with Miso Glaze | Black Rice and Spinach Arancini | Paella Croquette | Cashew Chicken/Beef Satay | Fried Chicken and Mini Waffle | Mini Short Rib and Brie Tarts | Sweet Potatoes and Beef Croquettes, Watercress Aioli | Japanese Grilled Chicken Meatballs | Lamb in a Wool Coat | Chipotle Grilled Shrimp w/ Avocado Aioli | Crispy Goat Cheese with Jalapeno Jam



Social Gathering and Reception A la Carte

These items are intended to build your own reception package or to enhance a package

Artisanal Cheeses, Water Crackers and Baguette | 10.75

Vegetable Crudite with Roasted Garlic Hummus | 4.50

Assorted Charcuterie | 9.00

Google Signature Mini Beef Slider | 4.75

Google Signature Mini Veggie Slider | 4.75

Spicy Buffalo Chicken Wings | 5.00

Sweet and Spicy Garlic Chicken Wings | 5.00

Sweet Potato Skins with Tinga Chicken, Brussels Sprouts and Lime Yogurt | 4.00

Caprese Stuffed Mushrooms | 4.00

Grilled Chicken Paillard with Roasted Tomato, Basil and Grana Padano | 4.00

American Sturgeon Caviar | 34.50

Steamed Crab Legs | 25.75

Steamed Local Lobsters | 17.25

Prices are based per person



Beer, Wine and Spirits



Beer, Wine, and Spirits

Pricing based on a two hour event. Additional labor will apply

Beer and Wine Bar | 16.50 per person

Blue Moon Seasonal | Brooklyn Lager | Toast Pale Ale | White Wine:
Lyric Chardonnay | Red Wine: Lyric Pinot Noir | Assorted Soda |
Water

Full Bar | 19.50 per person

Absolut Vodka | Bacardi Rum | Beefeater Gin | Sauza Tequila |
Maker's Mark Bourbon Whiskey | Dewars White Label | Blue Moon
Seasonal | Brooklyn Lager | Toast Pale Ale | White Wine: Lyric
Chardonnay | Red Wine: Lyric Pinot Noir | Juices | Mixers |
Assorted Soda | Water



Beer, Wine, and Spirits

Pricing based on a two hour event. Additional labor will apply

Assorted Beers | 42.00 per case

24 bottles per case

Sam Adams Seasonal | Brooklyn Lager | Coney Island IPA | Captain Lawrence | Toast

Sparkling

Nino Franco Prosecco Rustico | 16.50 per bottle

Martinelli's Sparkling Apple Cider | 9.50 per bottle

Wine Keg

Eco-Friendly Solution to Wine

Serving kegged wine reduces our carbon footprint by up to 96%.

There is less spoilage, increased open shelf life from days to months.

Less trash and the kegs themselves are made with recycled materials that can be reused. Also in-line chilling, does not waste energy running refrigerators or ice makers.



Fun with Spirits

Mixology | 80.00 per person

A great Team Building exercise that is the perfect way to bring teams together while having fun learning the history, art and craft of mixology. This interactive setting allows guest to use local & seasonal ingredients to create mocktails and cocktails from experienced bartenders. Drinks ranging from classic, to fun, unique and even seasonal.

Muddling Station | 15.00 per person

A cool interactive station where guest can create amazing flavored waters. From Sparkling to Still Waters with additives such as fruits, vegetables and herbs.

Signature Cocktails / Non-Alcohol Mocktail | 6.00 per person

Whether you're planning a cocktail party, marketing event, or a gala, the bar tends to be the most popular place at any event. With tips from mixologists, the most popular cocktail recipes and ingredients, we have the scoop on the latest cocktail trends.



Seasonal Menus



Seasonal Menus | Winter (December-February)

Holiday Celebration Buffet | \$29.00 per person

Roasted Rib Eye of Beef with Red Wine Sauce | Pan Roasted Trout with Bearnaise Sauce and Shaved Asparagus | Herb Roasted Fingerling Potatoes with Grain Mustard | Roasted Brussels Sprouts with Roasted Garlic | Bacon and Walnut Green Beans | Bulgur Wheat with Maple Butternut Squash and Country Ham | Traditional Caesar Salad | Seasonal Sliced Fresh Fruit | Mini Apple Pies and Mini Pumpkin Pies | Signature Wasted Bar | Spa Water

Gastro Pub | \$25.50 per person

Smoked Game Hens | Porter Braised Beef Short Ribs | Roasted Cauliflower Steaks with Raisin Caper and Hazelnut Dressing | Crispy New Potatoes with Winter Herbs | Maple Glazed Baby Carrots | Pear and Shaved Brussels Sprout Salad with Gorgonzola | Quinoa Salad with Roasted Squash, Dried Cranberries and Pecans | Signature Wasted Bar | Seasonal Sliced Fresh Fruit | Dessert of the Day | Spa Water

Winter Chef's Dinner Tasting Menu | \$42.00 per person

Series of Amuse Bouche for the Table Winter Citrus Carpaccio, Espelette, Mozzarella Foam, Olive Oil Fried Greens and Herbs | Mushroom Soup, Parmesan Custard, Black Lentils, King Trumpet, Tarragon Pesto | Pan Seared Diver Scallops, Caramelized Parsnip, Candied Hazelnut, Thyme | Tallow Confit Beef Brisket, Red Cabbage Mustard, Beef Jus, Tokyo Turnip | "Winter in the Countryside" Crispy Smoked Vanilla Meringue, White Chocolate Cream, Burnt Sugar Tuile, Evergreen "Snow", Coconut Swiss Meringue

Served by Attendants at tableside (serves 6-30)



Seasonal Menus | Spring (March-May)

Spring Festival Buffet | \$31.00 per person

Slow Baked Honey Glazed Beef Brisket | Baked Branzino with Lemon Gefilte Fish Vinaigrette | Traditional Tsimas with Dried Fruits | Potato Kugel | Traditional Noodle Kugel | Charoset | Matzo Ball Soup | Green Bean Almondine | Apple Cider Glazed Baby Carrots | Coconut Macarons & Flourless Chocolate Tart | Seasonal Sliced Fresh Fruit | Signature Wasted Bar | Spa Water

Equinox Feast | \$23.75 per person

Fennel and Garlic Roasted Pork Loin | Pan Seared Mediterranean Sea Bass, Spring Onion Vinaigrette | Sauteed Snap Peas with Fava Beans | Asparagus and Pearl Onions | Whipped Carrot Puree with Toasted Cumin | Warm Quinoa with Rainbow Chard & Green Beans Shaved Radish and Arugula Salad with Goat Cheese & Parsley Mint Vinaigrette | Spiralized Zucchini "Noodle" Salad with Spinach Pesto & Fines Herbs | Signature Wasted Bar | Seasonal Sliced Fresh Fruit | Dessert of the Day | Spa Water

Chef's Dinner Tasting Menu | \$35.00 per person

Series of Amuse Bouche for the Table | Shaved Fennel and Fuyu Persimmon Salad, Green Apple, Shaved Chestnuts, Parsley, Chive Blossom, Persimmon Vinaigrette | Warm Pea Soup, Minted Milk Foam, Crab, Lemon | Marinated Mackerel and Quinoa Roulade, Tarragon Aioli, Tomato & Strawberry Broth, Nasturtium | Spring Lamb Sous Vide, Spiced Eggplant Puree, Black Olive Caramel and Goat Cheese Emulsion, Baby Lettuce | Chocolate Parfait, Yogurt Sorbet, Gingerbread Crisp, Coriander, Passion Fruit

Served by Attendants at tableside (serves 6-30)



Seasonal Menus | Summer (June-August)

4th of July | 26.00 per person

Beef Burger Sliders, All Beef Hot Dogs, Lobster Rolls | Potato Chips with Ranch Dressing
Baked Beans, Coleslaw, Potato Salad and Traditional Caesar Salad | Signature Wasted Ba
| Cornbread | Cookies, Brownies | Seasonal Sliced Fresh Fruit | Lemonade, Spa Water

Grill & Chill | 23.75 per person

Pesto Rubbed Chicken Thighs | Crispy Pork Belly with Sweet Corn & Jalapeno Relish |
Summer Beans with Olive Tapenade | Parmesan Polenta Cakes with Basil Chimichurri &
Blistered Tomatoes | Grilled Summer Squash with Pistachio Dressing | Watermelon &
Tomato Salad with Red Wine Vinaigrette | Roasted Beet Salad with Strawberries,
Watercress, Basil & White Balsamic Dressing | Signature Wasted Ba | Seasonal Sliced
Fresh Fruit | Dessert of the Day | Spa Water

Out of the Office | 21.00 per person

Balsamic Grilled Flank Steak | Slow Baked Snapper with Charred Lemon & Rosemary |
Charred Corn Salad, Pickled Chiles, Cotija & Lime Zest | Grilled Zucchini with Red Pepper
Chutney | Provencal Vegetable Tian | Green Bean, Bell Pepper & Jicama Slaw | Grilled
Peach Salad with Prosciutto & Fresh Mozzarella | Signature Wasted Bar | Seasonal Sliced
Fresh Fruit | Dessert of the Day | Spa Water

Summer Chef's Dinner Tasting Menu | 38.00 per person

Series of Amuse Bouche for the Table | Tomatoes in Textures: Tomato Plank, Cherry
Tomato Confit, Tomato Air, Black Olive Crisp, Basil Pudding, Olive Powder, Asparagus,
Nasturtium & Micro Basil | Chilled Corn Vichyssoise Maine Lobster Medallions, Creme
Fraiche, Baby Chives | Escabeche of Octopus Endive Emulsion, Chive Emulsion, Smoked
Eel Broth, Pickled Red Onion, Smoked Eel, Micro Cress | Crispy Suckling Pig, Chili Apricot
Confit, Sweet & Sour Beetroot, Compressed Celery & Natural Jus | Peach Melba, Vanilla
Ice Cream, Raspberry, Almond Tuile & Micro Tarragon

Served by Attendants at tableside (serves 6-30)



Seasonal Menus | Fall (September-November)

Gobble Gobble Google! | 28.50 per person

Herb Roasted Brined Turkey | Turkey Jus and Cranberry Compote | Cranberry Cornbread Stuffing | Pork Sausage Sage Stuffing | Traditional Mashed Potatoes | Whipped Sweet Potatoes with Maple and Walnut Streusel | Caramelized Cauliflower with Dried Fruits | Mini Pecan Pies, Mini Pumpkin Pies, Mini Apple Pies | Seasonal Sliced Fresh Fruit | Signature Wasted Bar | Spa Water

Autumn Trees | 26.50 per person

Striped Bass with Braised Fennel and Tomato Confit | Roasted Chicken Breast with Thyme and Cippolini Onions | Grilled Butternut Squash with Sage Chimichurri | Braised Kale with Garlic and Pickled Chilies | Warm Black Barley Salad with Parsley Pesto | Rosemary Roasted Apple and Arugula Salad with Cider Vinaigrette | Beetroot Salad with Beet Greens, Goat Cheese and Walnut Vinaigrette | Signature Wasted Bar | Seasonal Sliced Fresh Fruit | Dessert of the Day | Spa Water

Fall Chef's Dinner Tasting Menu | 36.00 per person

Series of Amuse Bouche for the Table | Salad of Autumn Fruits and Vegetables, Brussels Sprouts, Fennel, Carrots, Pumpkin-Cider Vinaigrette | Bulgur Wheat Risotto, Pumpkin Seeds, Vanilla Poached Pear Frisee | Butternut Squash Pave, Kale, Pecorino, Chives, Pomegranate | Smoked Duck Breast, Cauliflower, Quinoa, Almond | Cider Poached Heirloom Apple, Pain D`Epices, Cheddar Cheese Ice Cream, Granola, Milk Jam

Served by Attendants at tableside (serves 6-30)



Helpful Tips

Next steps, pro tips and key contacts



NYC Catering Contacts

NYC Catering Leadership

- **Nakimmie John**, Director of Catering
Nakimmie@google.com
- **Joseph Fontanals**, Executive Catering Chef
fontanals@google.com
- **Asia Seavers**, Catering Sales Manager
aseavers@google.com
- **Sayany Ortega**, Catering Sales Coordinator
Sayany@google.com
- **Email the Team**
nyccatering@google.com



Know your event food

To help you and your guests make the right choices for their individual needs, Catering is committed to listing ingredients and calling out the following 19 allergies, intolerances and sensitivities on our menus globally: milk, eggs, finfish, crustaceans, mollusks, peanuts, tree nuts, gluten, soy, celery, mustard seed, sesame seed, sulfur, lupin, buckwheat, monosodium glutamate (MSG), beef, pork and alcohol.

We strive to identify all of the ingredients that we are aware of in every dish we serve, but there's a chance food could be cross contaminated from the source or in the serverly, or that a processed food item could contain traces of unlisted ingredients. If you or your guests have a food allergy or intolerance, please let the Catering Manager know ahead of time and keep an eye out for common risks, triggers and cues so you and your guests can stay safe.

Raw or undercooked foods are noted on our menus as "Raw / Undercooked." Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

Check out our tips for making safe food choices by visiting [go/foodsafety](https://www.caterer.com/go/foodsafety). If you have any questions, please reach out to your Catering Manager.



Tips for ordering Catering

- Start the catering planning process by visiting go/GEMS to reserve the space as well as arrange delivery of any needed tables and cleanup services. A ten person minimum is preferred for all catered events.
- After you submit a ticket, your Catering Manager will follow up to help determine your specific meeting or event needs. If someone in your group has allergies or intolerances, please advise the catering team at this time.
- In addition, inform your Catering Manager of any needed assistance completing your catering order using our online system Catertrax at <https://googlecatering.catertrax.com>:
 - Get started by clicking on the desired site for your catering based on where your event is being held
 - Click "Sign In" in the upper right hand corner
 - Click "My Acct" and select "Create New Order"
 - You may make your menu selections within the food category you wish. Click view details and then place your order.
- Please keep your customer information current with your office location and phone number, in case we need to contact you.



Tips for seamless Catering

Cafe Reservations

- We want to make sure that all guests and Googlers are provided with food service. Cafes need to be notified of an event with an increased number of diners in order to prepare enough food and ensure a great dining experience for everyone on site. There is a cost associated with reservations for external guest. Cafe reservations are \$12.00 per external guest for breakfast or lunch.

Day-of Event or Meeting

- You will receive a brief email check-in the day before your event to confirm the details of your event.
- We are readily available when you're in a crunch: reach out at NYCCatering@google.com, or jump on the phone with us at 212-565-0008



Staffing and ambience

Staffing Services

Enhance your event with coat check attendants, wait staff, chefs and bartenders. We request 72 hours advance notice. Please contact your event coordinator for details.

Bar Services

A bartender is required at all events serving alcohol:

- We recommend one bartender per every 80 people at an event

Chefs' Fee

Served lunches and dinners as well as some buffets and receptions require on-site culinary services for events with 50 or more people. Please speak with your event coordinator to find what will best suit your event.

Wait Staff

Additional wait staff is required for events and receptions using china with more than 50 guests or those with compostable wares serving more than 150 guests. Our experienced event coordinators will help arrange the best solution for your event.



Thank you!

Thank you for considering Catering at Google. Our team is ready to step up to the plate to bring your guests an inspiring experience and delicious, dynamic food and refreshments. We can't wait to get started!

