Manhattan Community Board 4

NYS Liquor License/DOT Dining Out Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME	DOING BUSINESS AS (DBA)	
261 11th Location LLC	The Mallory	
STREET ADDRESS	**CROSS STREETS**	**ZIP CODE**
261 11th Avenue, New York, NY	27th & 28th Streets	10001

Applicant *(Attach a list of all individuals that will be listed/associated with the license)*	**NAME:**	Ryan Simonetti	**ATTORNEY/ REPRESENTATIVE**	**NAME:**	Elke Hofmann, Esq.
	PHONE:	609-203-6083		**PHONE:**	212-487-9100
	EMAIL:	abeardslee@convene.com		**EMAIL:**	licensing@eahlaw.com
MANAGER	**NAME:**	To be determined	**LANDLORD**	**NAME:**	Terminal Fee Owner LP
	PHONE:			**PHONE:**	212-433-4103
	EMAIL:			**EMAIL:**	amy.wasserman@columbia.reit

APPLICATION TYPE (X *New York State Liquor License* ___ *Dept. of Transportation Dining Out)*

⊗ **New**	Has applicant owned or managed a similar business?	**YES**	**NO**	
	What is/was the name and address of establishment?	The applicant is a subsidiary of Sentry Centers Holding, which operates a number of business conferences centers doing business as Convene in New York and elsewhere. See attached list.		
	What were the dates applicant was involved with this former premise?			
○ **Corp Change/Class Change/Method of Operation Change/Removal**	What is the license # and expiration date?			
	Is applicant making any alterations or operational changes?	**YES**	**NO**	
	If alterations or operational changes are being made, please describe/list all changes.			
○ **Alteration**	What is the current license # and expiration date?			
	Please list/describe the nature of all the changes and attach the plans:			

METHOD OF OPERATION

TYPE OF ALCOHOL	⊗ Liquor/Wine/Beer & Cider	○ Beer & Cider	○ Wine/Beer & Cider
ESTABLISHMENT TYPE	○ Restaurant ○ Cabaret ○ Night Club ○ Hotel ○ Bar/Tavern ⊗ Catering Establishment		
	○ Adult Entertainment ○ Wine Bar ○ Dance Club ○ Sports Bar ○ Club (Fraternal Organization – Members Only)		

Has applicant filed with the SLA? If yes, when? If no, when does applicant plan to file?	**YES**	**NO**	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 foot radius of the establishment and the Public Interest Statement.	**YES**	**NO**	See attached
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship within a 200 foot radius of the establishment.	**YES**	**NO**	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	**YES**	**NO**	

Property	License / Permit	ID/Serial Number	License Type
International Place	Liquor License	Purchase In Progress	All Alcohol License
101 Greenwich Street	Liquor License	1307352	CT246 (Catering Establishment)
101 Park Ave	Liquor License	1281440	CT246 (Catering Establishment)
117 W. 46th Street	Liquor License	1306318	CT246 (Catering Establishment)
237 Park Ave	Liquor License	1295810	CT246 (Catering Establishment)
75 Rockefeller Plaza	Liquor License	1309808	Restaurant OP252 Onsite restaurant could not be separately licensed; see attached memo
Etc. Venues 810 7th LLC	Liquor License	6037468	CT246 (Catering Establishment)
360 Madison Ave	Liquor License	1321821	CT246 (Catering Establishment)
601 Lexington Ave	Liquor License	1338357	CT246 (Catering Establishment)
Park Avenue Tower	Liquor License	6031795	OP252
5 Times Square Location LLC	Liquor License (5th Floor)	Temporary Permit 6012601. Full Liquor License In Progress	Temporary Retail Permit; Original filing handled by Alissa Yohey on behalf of the landlord
5 Times Square Location LLC	Liquor License (4th Floor)	Temporary Permit 0524-24-04109. Endorsement Application being submitted to remove Dinex and add 5 Times Square Location LLC	Temporary Retail Permit; Original filing handled by Alissa Yohey on behalf of the landlord
One Liberty Plaza	Liquor License	1314015	Tavern (Limited food) OP252
530 5th Avenue	Liquor License	1317724	CT246 (Catering Establishment)
225 Liberty	Liquor License	1322181	CT246 (Catering Establishment)
1221 Avenue of Americas	Liquor License	6029584	CT246 (Catering Establishment)
Hudson Yards Location	Liquor License	0524-25-15582 (Temporary Retail Permit)	CT246 (Catering Establishment)
1201 Wilson Blvd.	Liquor License	96147	Retail License; Caterer
600 14th St. NW (Hamilton)	Liquor License	128072	Tavern License
311 West Monroe - City of Chicago	Liquor License	2671111, 2671113, 2671115, 2671117, 2671118 and 2712186	Consumption on Premises-Incidental Activity (COP) and Catering Liquor License
311 West Monroe - State of	Liquor License	1A-1143155	Retail Combined
333 N. Green - City of	Liquor License	2796750, 2796751	Consumption on Premises-Incidental
333 N. Green - State of	Liquor License	1A-1150001	Retail On-Premises
233 S. Wacker (Willis) -	Liquor License	2900727	Consumption on Premises-Incidental
233 S. Wacker (Willis) -	Liquor License	1A-1154504	Retail On-Premises
100 Stockton	Liquor License	47-648989	47 - ON-SALE GENERAL EATING PLACE

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

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS of Operation	Indoors	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am
	Outdoors	N/A	N/A	N/A	N/A	N/A	N/A	N/A
	Kitchen	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am
	Music (indoors)	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am	8am-1am

If yes, what type(s)? (Circle all that apply)	BACKGROUND	LIVE MUSIC	DJ	JUKE BOX	KARAOKE

OCCUPANCY

	Capacity Pursuant to Certificate of Occupancy	Maximum Occupancy (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	1215		varies*	varies*	0	2	0	
OUTSIDE *(Rooftop/Rear Yard/Patio/Terrace /Garden; within the premises)*	N/A	N/A	N/A	N/A	N/A	N/A	N/A	
DOT Dining Out: Sidewalk Cafe			N/A	N/A	*Note: as this is a catering establishment, the layout will vary, be flexible, depending on the nature of the event/conference.			
DOT Dining Out: Roadway			N/A	N/A				

How frequently will the owner(s) be at the establishment?	Periodically		
Will there be dancing?	YES	NO	
Will applicant have bottle or table service for alcohol beverages other than wine?	YES	NO	
Will applicant 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 applicant have a security plan? If yes, please attach.	YES	NO	
Will security plan be implemented?	YES	NO	Security company will be engaged for events as necessary.
Will State certified security personnel be used?	YES	NO	
Will New York Nightlife Association and NYPD Best Practices be followed?	YES	NO	
Does applicant agree to notify MCB4 prior to making changes to its method of operation?	YES	NO	
Will applicant be using delivery bicycles? If yes, how many? Please describe where delivery bicycles will be parked when picking up deliveries?	YES	NO	

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly marked with the name as described by NYC Law?	YES	NO	N/A
Where will applicants' own delivery bicycles be parked when not making deliveries?	N/A		
If applicant is using third party delivery service, where will third party delivery bicycles park?	N/A		
Where will applicant store its garbage containers when not in use?	On premises		
Where will applicant lay out garbage containers and at what time?	Throughout day and end of business day		

LOCATION & ZONING

Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	NO	West Chelsea
Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection?	YES	NO	
Is a Public Assembly permit required?	YES	NO	
Are your plans filed with DOB?	YES	NO	
What is the zoning designation for this location?	M2-4		

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**	See attached (emails sent to organizations on the list provided by CB4)
	# 2	
	# 3	
	# 4	
	# 5	

When did applicant post the notice that was provided?	09/15/2025		
Where did applicant post the notice that was provided?	Main entrance		
Please provide dates when applicant met with the groups listed above.	Email sent to organizations		
Who was your contact person at each group you met with?	As per CB4 list		
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	YES	NO	Allan Beardslee 609-213-6083
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	YES	NO	Available via our website under job postings.

convene

September 15, 2025

COMMUNITY BOARD #4,
MANHATTAN COMMUNITY/BLOCK ASSOCIATION

Re: Liquor License Application for 261 11th Location LLC

To Whom It May Concern:

This letter is to inform you of our recent liquor license application for our new operations located at 261 11th Avenue, New York, NY 10001. We are a global lifestyle hospitality company that designs and manages premium meetings, events, and flexible office spaces. At this new location, we will be offering a beautiful space for premium events; please see our website for reference and additional information beyond what is provided here in this letter.

We would also like to present the reasons why we believe the presence of 261 11th Location LLC (the "Premises") will be beneficial to the local community.

We are committed to positively contributing to the local community by supporting various local businesses and community events. We assure the community and the State Liquor Authority (SLA) that the Premises will be well-managed and a benefit to the area. The Premises will offer an upscale location for events, consistent with other locations of Convene operated throughout the city.

We respectfully request your support for our onsite liquor license application. If you have any questions, please do not hesitate to reach out to Allan Beardslee (Convene Vice President, Procurement & Operational Excellence) directly at abeardslee@convene.com or to join us at the Community Board hearing once scheduled.

Best Regards,

Ryan Simonetti
CEO

MULTIPLE SPACES/FLOORS BREAKDOWN								
Space/Floor	**Description/ Use of Space**	**Capacity**	**Hours**	**# of Tables**	**# of Seats**	**# of Service-Only Bars**	**# of Stand-Up Bars/Seats at Bar**	**Music**
Floors 1-3	Event Space		8am-1am	Varies*	Varies*	0	1	Varies
				*Note: as this is a catering establishment, layouts will vary based on event/conference.				

BUILDING DESIGN				
State the name and type of business previously located in the space.	Event space			
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	NO	unknown	
Do you plan any changes to the existing façade? If yes, please describe.	YES	**NO**		
Has the applicant/owner(s) read MCB4 ADA Guidelines Memo?	**YES**	NO		
Is the entrance ADA Compliant?	**YES**	NO		
Do you plan any changes to the existing façade? If yes, please describe.	YES	**NO**		
Will applicant have a vestibule within the establishment?	**YES**	NO		
Will applicant use a storm enclosure?	YES	**NO**		
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	N/A	
Will applicant comply with the NYC noise code?	**YES**	NO		
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 p.m. Friday and Saturday and 10 p.m. 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**		
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		
Will the kitchen exhaust system extend to the roof?	YES	**NO**	Vents exit through the side via the louvers	
Will the establishment have an illuminated sign?	YES	**NO**		
Will the establishment have a pole-supporting canopy extending over the sidewalk?	YES	**NO**		
Where will the air conditioner be located? What type is it?	* The landlord maintains the energy recovery ventilator (ERV) system and tenant does not have information/access.			
When was the air conditioner installed?				

OUTDOOR PRIVATE PROPERTY – *ROOFTOP, REAR YARD, TERRACE*			
Has the applicant/owner(s) read MCB4 Rear Yard Rooftop Policy?	YES	NO	N/A
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo? If yes, which one(s)?	YES	NO	N/A
Are the floorplans for the outdoor space(s) included?	YES	NO	N/A
Will applicant close and vacate the outdoor space(s) by 11 p.m. on Friday & Saturday and 10 p.m. 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 prohibit patrons from drinking 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

DEPARTMENT OF TRANSPORATION DINING OUT: SIDEWALK			
Has the applicant read MCB4 Sidewalk Café Policy?	YES	NO	N/A
Will applicant be applying for sidewalk seating now or in the future?	YES	NO	
If you answered no to the question above, jump to the next page			
Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will applicant agree to abide by all applicable fire codes, including not blocking fire escapes?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	
Will the café have a 3 foot-wide serving aisle running the entire length of the sidewalk seating?	YES	NO	
Will the sidewalk seating have a platform?	YES	NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will the sidewalk seating block subway grate, utility hardware or Siamese water connection?	YES	NO	
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?			

DEPARTMENT OF TRANSPORATION DINING OUT: ROADWAY			
Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
If you answered no to the question above, jump to the next page			
Will the roadway structure extend on top of the curb or pedestrian refuge? By how much?	YES	NO	
Will the roadway structure have an ADA compliant ramp (not in the bike lane)?	YES	NO	
Will the roadway structure extend in the striped zone along the bike lane? By how much?	YES	NO	
Will the electric wires be brought over at the roof level?	YES	NO	
Will applicant dismantle and dispose of a shed that is no longer in use, along with its furniture?	YES	NO	
Will there be no music or amplifies sound in any outdoor seating, as per law?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will the Outdoor Dining Sidewalk & Roadway provide no standing space for drinking or smoking?	YES	NO	
Will the service and consumption of alcohol in the Outdoor Dining Sidewalk/Roadway only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

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

To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

Manhattan Community Board 4 (MCB4) recommends: *(MCB4's recommendation is based on a vote taken at its 12/3/25 full board meeting, with 47 members voting in favor of the recommendation, 0 members opposed, 0 members abstaining and 0 present but not eligible)*	☒ Denial unless all stipulations agreed to by applicant/owner are part of the method of operation ○ Denial ○ Approval

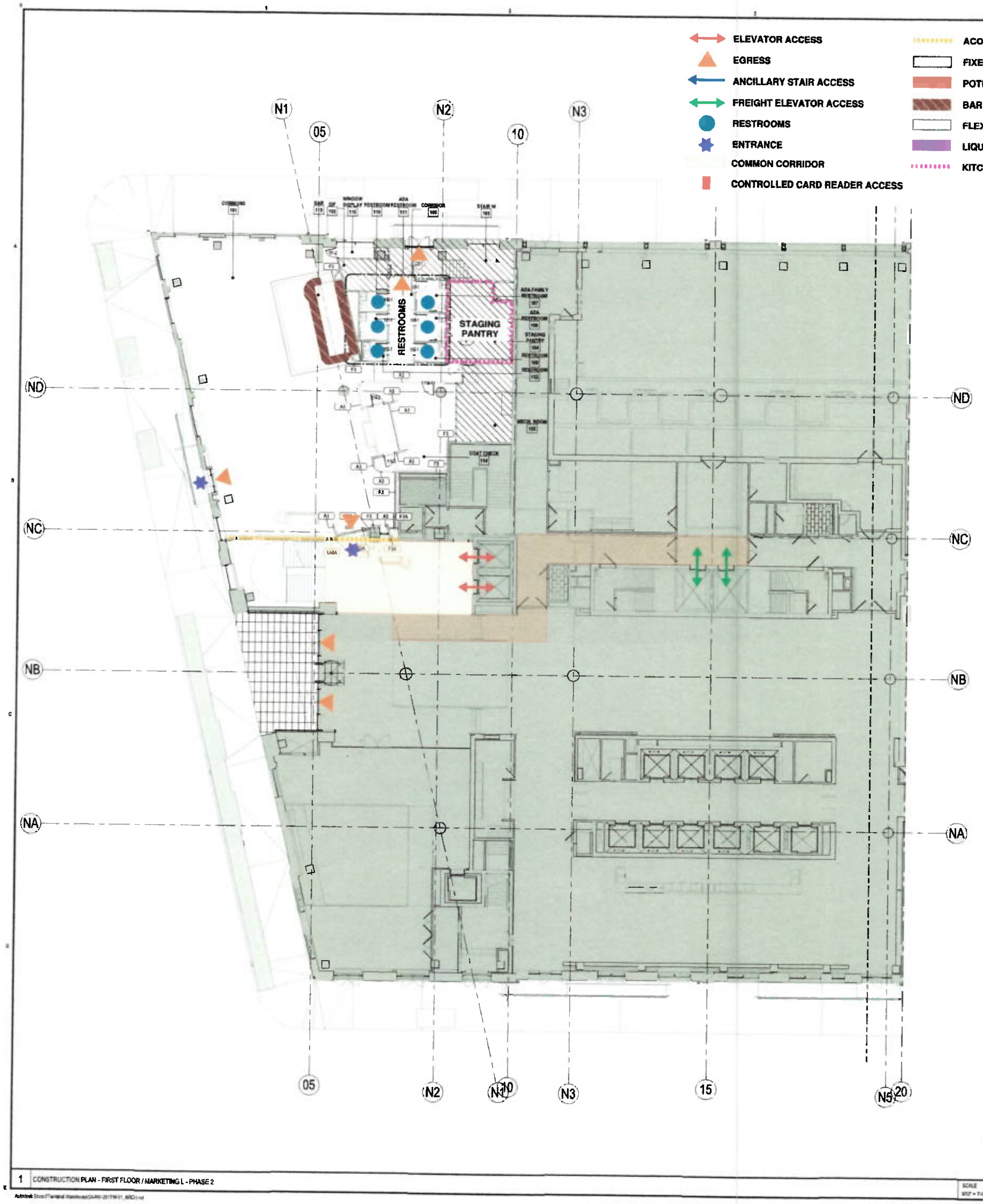
MCB4 REPRESENTATIVES

Nelly Gonzalez *MCB4 Assistant District Manager*	**Frank Holozubiec** *MCB4 BLP Committee Co-Chair*	**Wendy Gonzalez** *MCB4 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 representatives and applicant. These stipulations supersede any oral statements, representations, or prior iterations in connection with this application.

SIGN HERE →	Ryan Simonetti		9/15/2025
	PRINT NAME OF APPLICANT	**SIGNATURE OF APPLICANT**	**DATE**



LEGEND

PARTITION TAG

1 A3RS

SHEET NOTES

KEYNOTE TAG

D02

CONSTRUCTION KEY NOTES

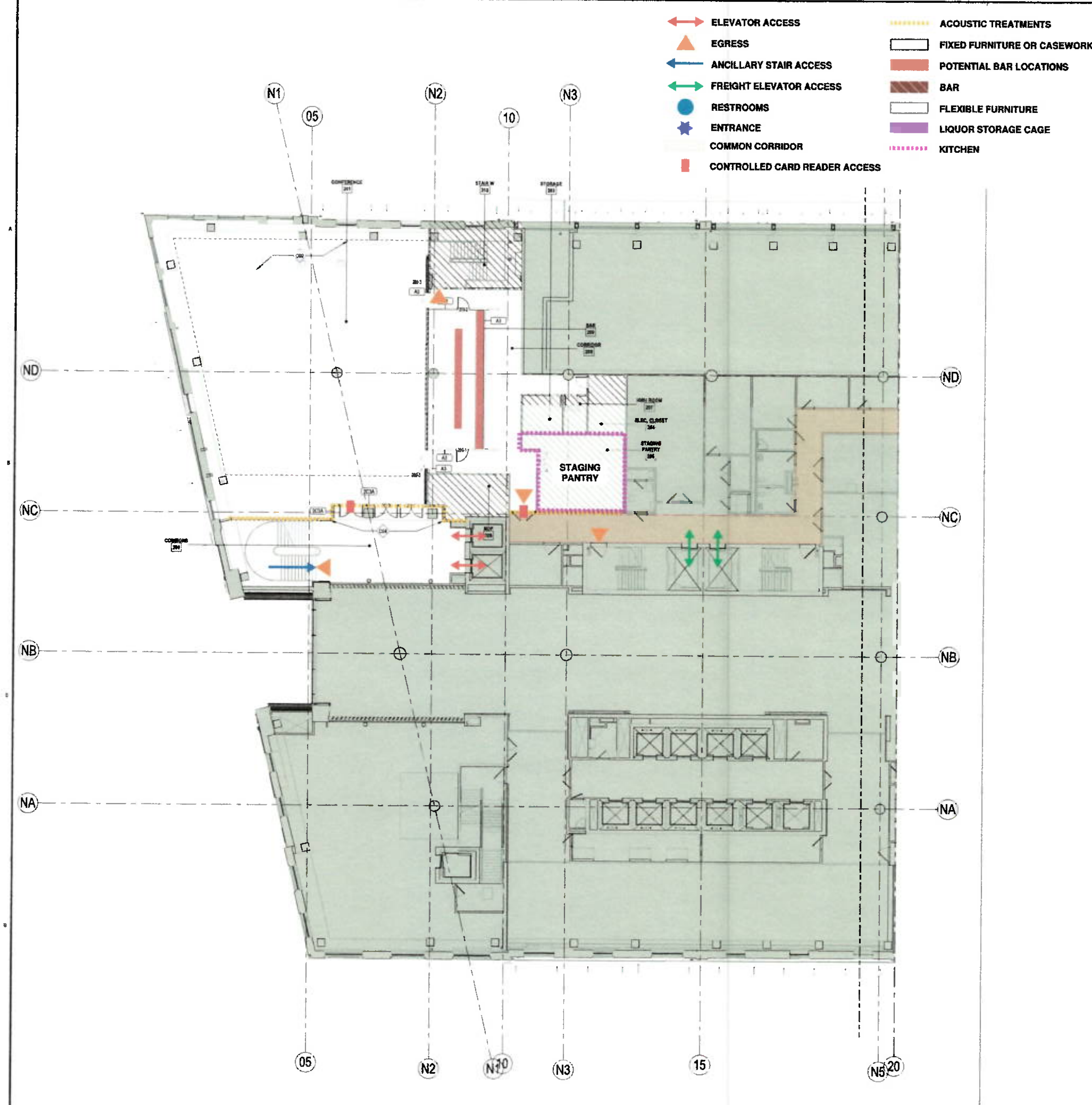
designrepublic

NOT FOR CONSTRUCTION

Project
CONVENE TERMINAL WAREHOUSE
261 11TH AVE

Drawing Title
FIRST FLOOR - CONSTRUCTION PLAN

A-111.00



1 CONSTRUCTION PLAN - SECOND FLOOR / MARKETING 2 - PHASE 2

LEGEND

PARTITION TAG

A3RS

SHEET NOTES

KEYNOTE TAG

D02

CONSTRUCTION KEY NOTES

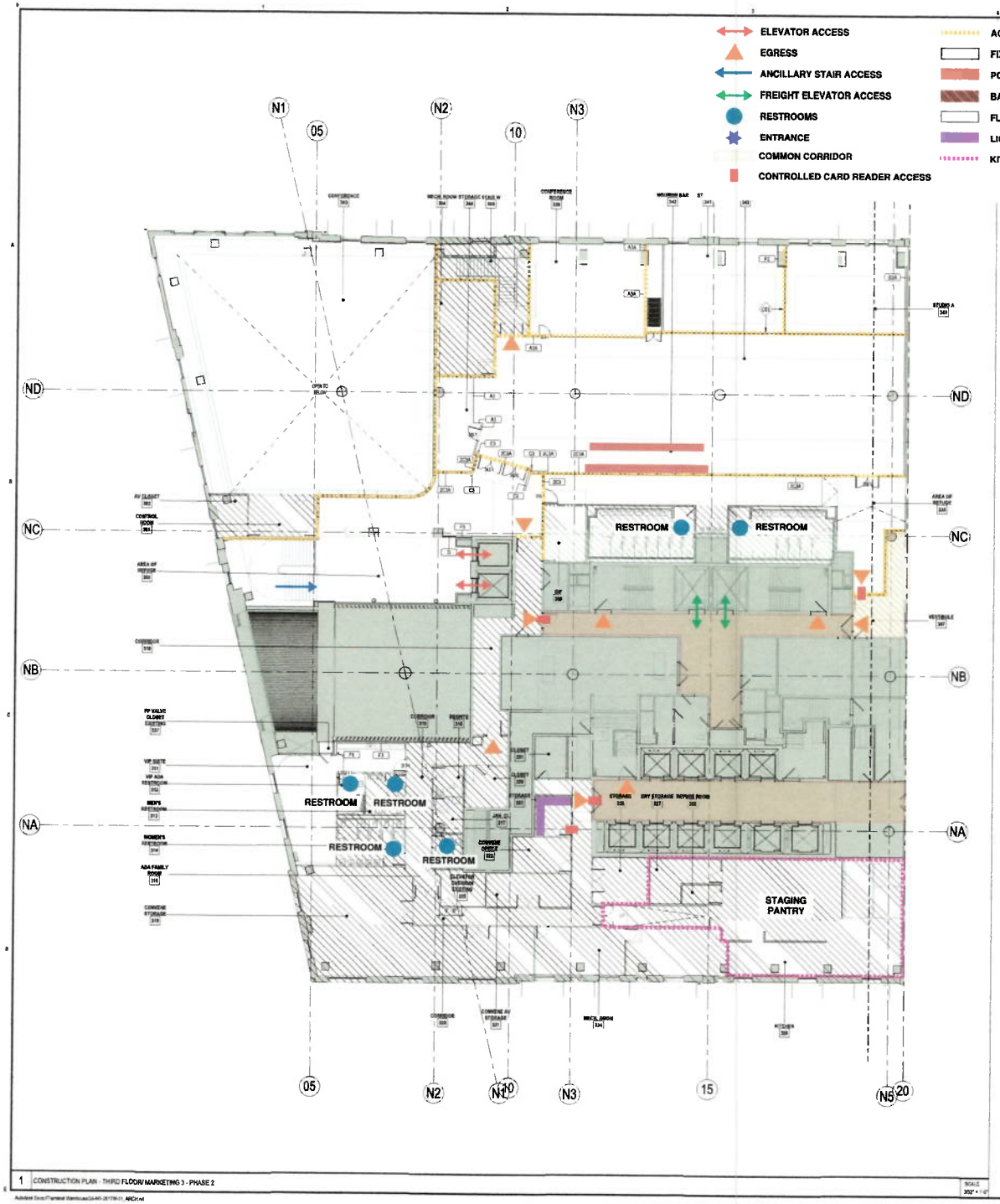
designrepublic

NOT FOR CONSTRUCTION

CONVENE TERMINAL WAREHOUSE
261 11TH AVE

SECOND FLOOR - CONSTRUCTION PLAN

A-112.00



1 CONSTRUCTION PLAN - THIRD FLOOR/ MARKETING 3 - PHASE 2

SCALE 3/32" = 1'-0"

LEGEND

AREAS NOT IN CONTRACT
EXISTING CONSTRUCTION TO REMAIN
INDICATES PHASE 1 SCOPE TO BE UNDER A SEPARATE APPLICATION
NEW PARTITION AND TYPE, REFER TO PARTITION SCHEDULE
INDICATES CENTERLINE
INDICATES BREAKLINE
1 HR. RATED PARTITION
2 HR. RATED PARTITION
INDICATES CLOUDED AREA OF REVISION, BULLETIN OR ADDENDUM
INDICATES REVISION NUMBER AND AREA OF REVISION, BULLETIN OR ADDENDUM

INDICATES MILLWORK BY GC
INDICATES NEW DOOR FRAME AND HARDWARE WITH 4" TYPICAL BETWEEN EDGE OF DOOR FRAME AND ADJACENT PARTITION, REFER TO DOOR SCHEDULE DRAWINGS
INDICATES DOOR TAG
INDICATES ROOM / SPACE
ALIGN
DIMENSION TAG
INDICATES ELEVATION
INDICATES CALLOUT TO ENLARGED / DETAIL PLAN
INDICATES EXISTING DOOR FRAME AND HARDWARE
INDICATES LEVEL
INDICATES LEVEL CHANGE

PARTITION TAG

"PARTITION LAYERS TO BE **TYPE X** GYPSUM WALLBOARD. SEE **PARTITION MODIFIERS** OTHERWISE.

"PARTITIONS TO BK. SLAB TO SLAB CONSTRUCTION SEE PARTITION HEIGHT IN PARTITION SCHEDULE FOR:
d = 6 INCHES ABOVE CEILING
p = HEIGHT IN INCHES FOR...LOW PARTITION

"INSULATION TO BE SPECIFIED AS SAFB : MINERAL WOOL TYPE MINIMUM 2.0 P.C.F. SEE PARTITION MODIFIERS S 2 ALL INSULATION IN ACOUSTIC PARTITIONS TO BE MINERAL WOOL.

1 A3RS

FIRE RATING (IF APPLICABLE)

PARTITION TYPE AND ASSEMBLY

TYPE	STH SIDE 1	STRUCTURE	STH SIDE 2
LAYERING BOTH SIDES OF MTL STUD			
A	1/2 YR	MTL STUD	1 LYR
B	1/2 YR	MTL STUD	1/2 YR
C	1/2 YR	MTL STUD	1/2 YR
LAYERING BOTH SIDES OF DOUBLE MTL STUD			
D	1/2 YR	(2) MTL STUD	1/2 YR
E	1/2 YR	(2) MTL STUD	1/2 YR
LAYERING ONE SIDE OF MTL STUD			
F	1/2 YR	MTL STUD	NONE
G	1/2 YR	MTL STUD	NONE
LAYERING ONE SIDE OF ADL HAT CHANNEL			
H	1/2 YR	HAT CHNL	NONE
APPLIED LAYERING			
L	1/2 YR	NONE	NONE
MASONRY			
M	NONE	CONCRETE	NONE
OFFICE FRONT PARTITION			
O	NONE	MTL EXTRUSION	NONE
LAYERING ONE SIDE OF CAVITY W/ LINER PANEL, OTHER SIDE			
S	1/2 YR	C-H STUD	LINER PNL

PARTITION MODIFIERS
A SOUND ATTENUATING ACOUSTIC BATTING
C CEMENT BOARD [SP]
G GREEN BOARD
L LEAD / RADIATION PROOF
P PLYWOOD [SP] SUBSTRATE
R REINFORCED / SECURITY
S SHOWN [FOR P.R. TYPES ONLY]
U PURPLE BOARD
Y CLASSIFIED

1 MODIFIERS ARE APPENDED AS NEEDED
2 REFER TO REMARKS FOR FURTHER INFORMATION
3 REFER TO WALL TRANSITION DETAILS FOR LAYERING AND FINISH INFORMATION
4 GRADE ABOVE PARTITION TYPE IS REFER TO SPECIALTY DETAILS FOR ADDITIONAL INFORMATION

FRAMING DEPTH
0 LAMINATED (BLANK)
5 6" HAT CHANNEL
1 1 5/8" STUD
2 2 1/2" STUD
3 3 5/8" STUD
4 4" STUD
6 6" STUD

PARTITION TYPE D
1 SINGLE GLAZED
2 DOUBLE GLAZED

REFER TO PARTITION SCHEDULE & SIMS TABLES FOR TYPES AND SHAPE

SHEET NOTES

1. REFER TO SHEETS G-001 & G-002 FOR ADDITIONAL GENERAL NOTES, SPECIFICATIONS AND INFORMATION RELATED TO THIS PROJECT.
2. REFER TO SHEET SERIES A-500 FOR PARTITION TYPES & DETAILS AND SHEET SERIES A-XXX FOR DOOR & HARDWARE SCHEDULES & DETAILS.
3. THE TERM 'PROVIDE' MEANS THE GENERAL CONTRACTOR IS TO FURNISH AND INSTALL THE MATERIALS REQUIRED TO COMPLETE THE REFERENCED SCOPE OF WORK UNLESS OTHERWISE NOTED.
4. ALL DIMENSIONS TAKEN TO FINISH FACE OF PARTITIONS UNLESS OTHERWISE NOTED.
5. DOORS TO BE LOCATED 4" FROM ADJACENT WALL UNLESS OTHERWISE NOTED OR DETAILED.
6. G.C. AND ITS TRADES SHALL FAMILIARIZE THEMSELVES WITH THE BUILDINGS CONSTRUCTION RULES AND REGULATIONS AS REQUIRED.
7. ALL COST ASSOCIATED WITH THIRD PARTY CONTROLLED INSPECTIONS SHALL BE THE G.C'S RESPONSIBILITY. G.C. IS TO COORDINATE AS REQUIRED.
8. PROVIDE BRACING SUPPORT TO STRUCTURAL DECK/BEAM AT 4'-0" O.C. AT ALL HEADERS AND SOFFITS. REFER TO DETAILS FOR ADDITIONAL FRAMING INFORMATION.
9. G.C. TO COORDINATE WITH ALL OTHER TENANTS FOR ANY WORK REQUIRED BEYOND THE TENANT SPACE. G.C. IS RESPONSIBLE FOR REPAIRING ANY CEILING AFFECTED BY THE SCOPE OF WORK.

KEYNOTE TAG

SYMBOL HERE HAS BEEN ENLARGED FOR CLARIFICATION

KEY PREFIX
A ALTERATIONS
C CONSTRUCTION
D DEMOLITION

D02

KEYNOTE SEQUENCE NUMBER 00 - 99 PER KEYNOTE KEY

VARIES. SEE PLANS

CONSTRUCTION KEY NOTES

CK1 MOVABLE PARTITION

designrepublic

DESIGN REPUBLIC PARTNERS ARCHITECTS LLP
841 MADISON AVENUE 11th FLOOR NEW YORK, NY 10021
TELEPHONE 646 747 3736 WWW.DESIGNREPUBLIC.US.COM
ARCHITECTURE PLANNING DESIGN

CLIENT/OWNER/TENANT
COMVENE
630 FIFTH AVENUE
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Ref. North

NO.	DESCRIPTION:	DATE:
C	PHASE 2 - 50 ARCH SET	10/23/2020
F	PHASE 2 - 50% CD ARCH SET	10/19/2020

NOT FOR CONSTRUCTION

Project
CONVENE TERMINAL WAREHOUSE
261 11TH AVE

Drawing Title
THIRD FLOOR - CONSTRUCTION PLAN

DOB NOW Job #
M01273488-I1

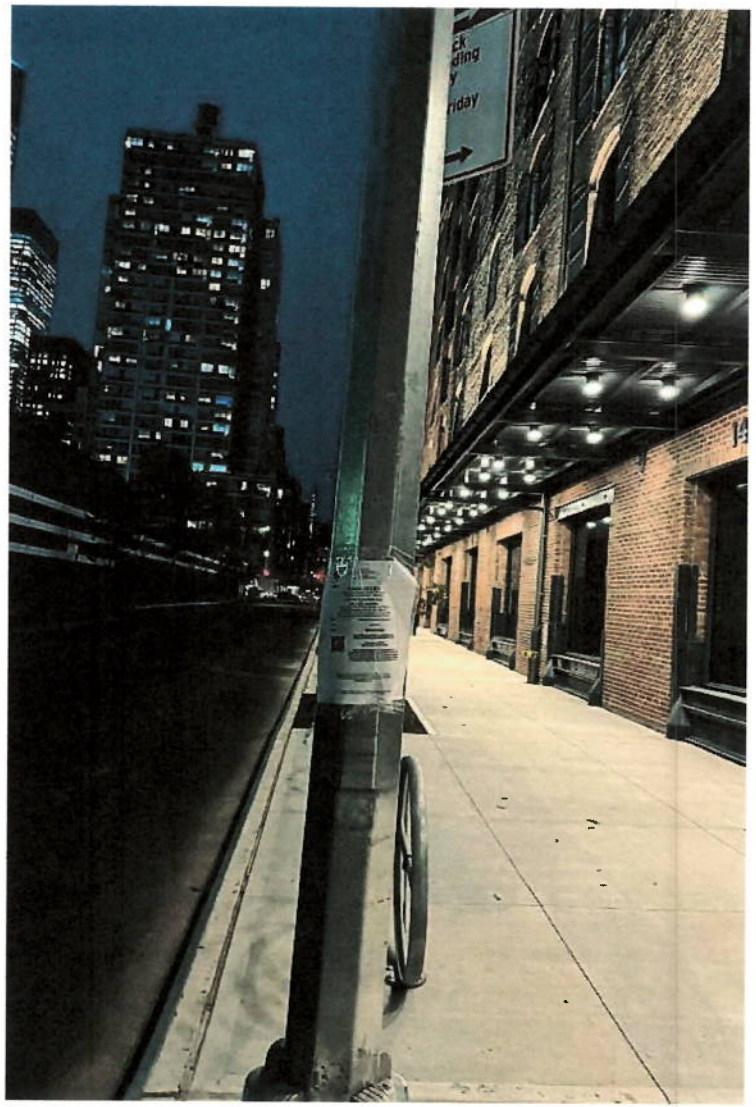
Seal

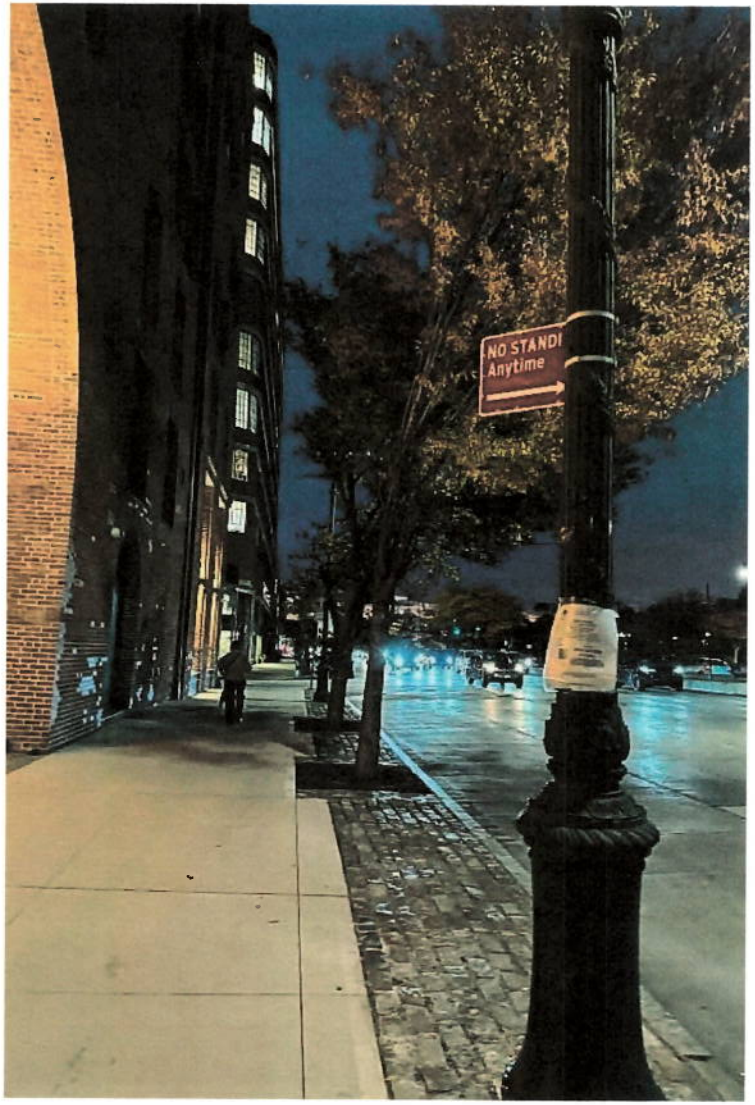
Date	10/23/2020
Scale	As indicated
Project No.	
Drawn By	Author
Checked By	Checker

Drawing No.
A-113.00

Sheet

261 11th Location, LLC
DBA: The Mallory
261 11th Avenue
New York, NY 10001





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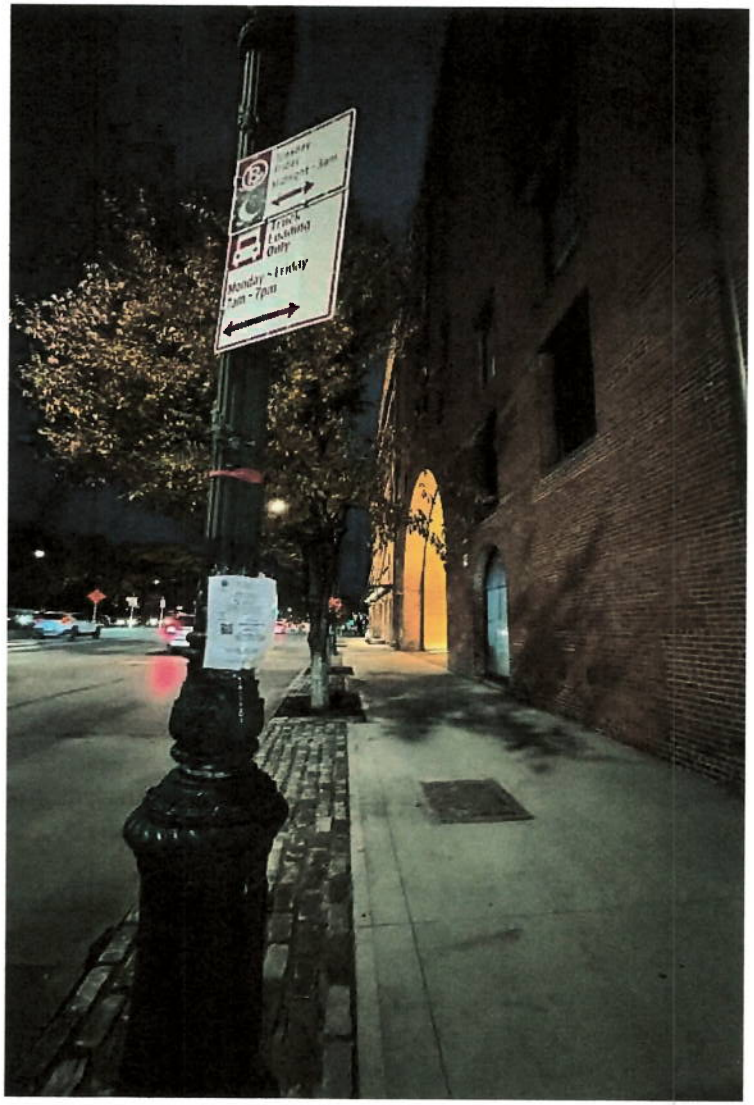

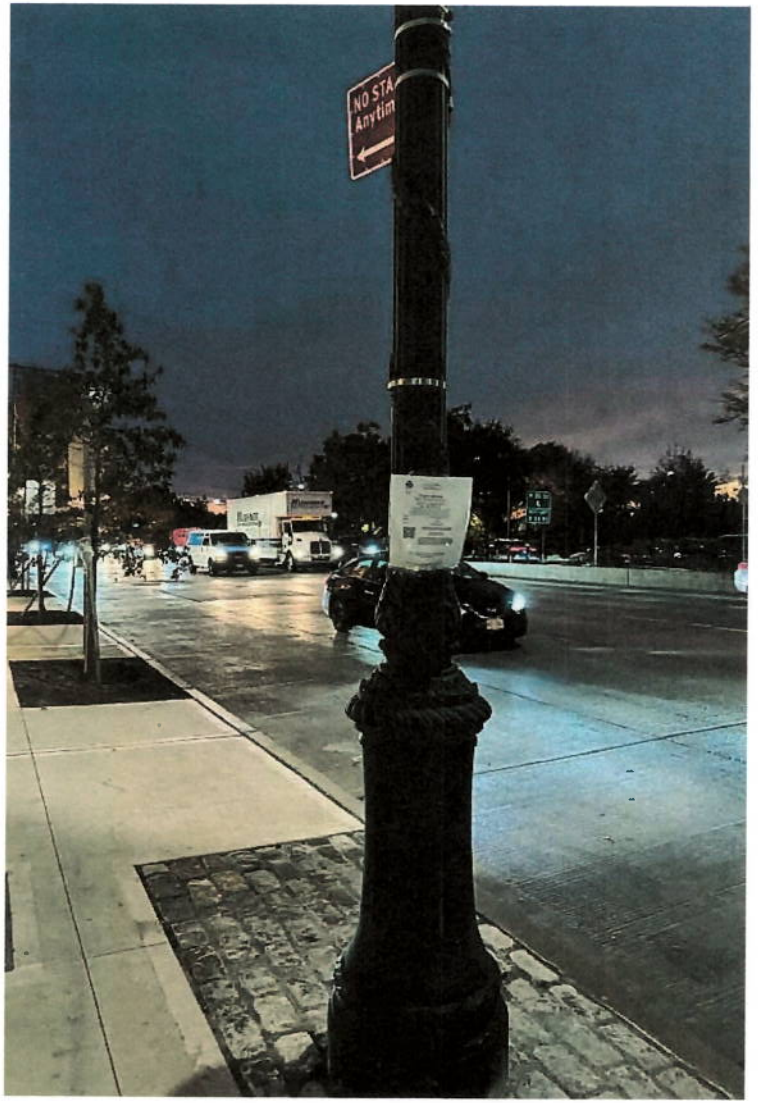

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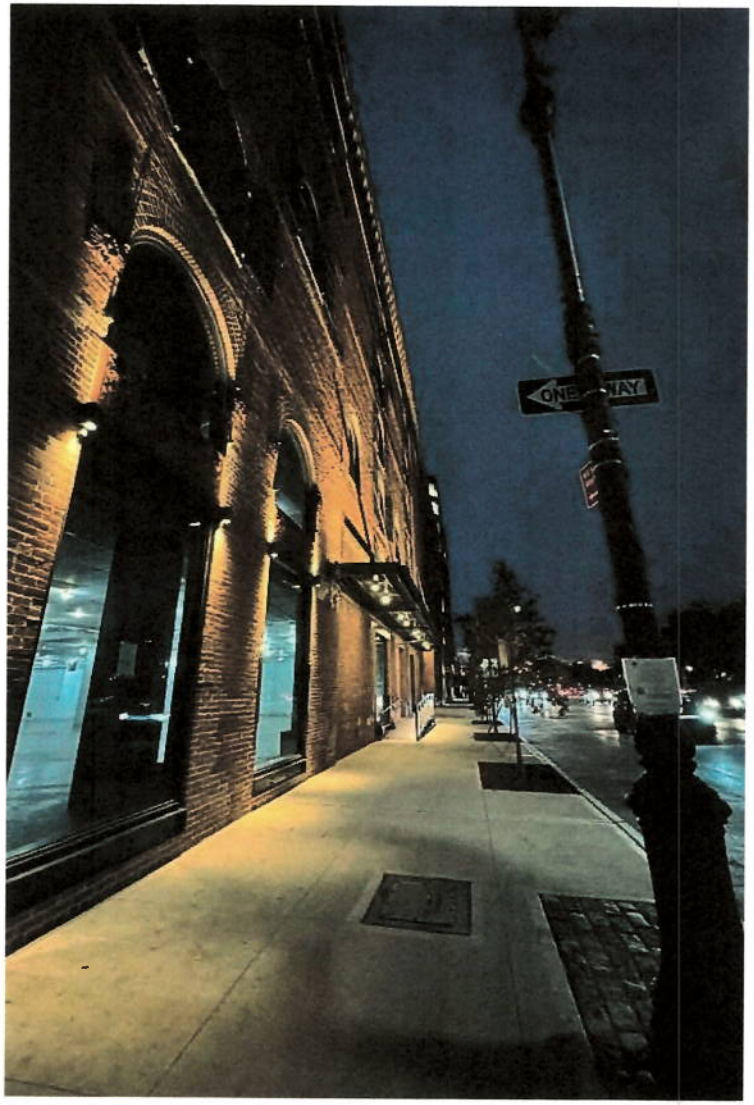

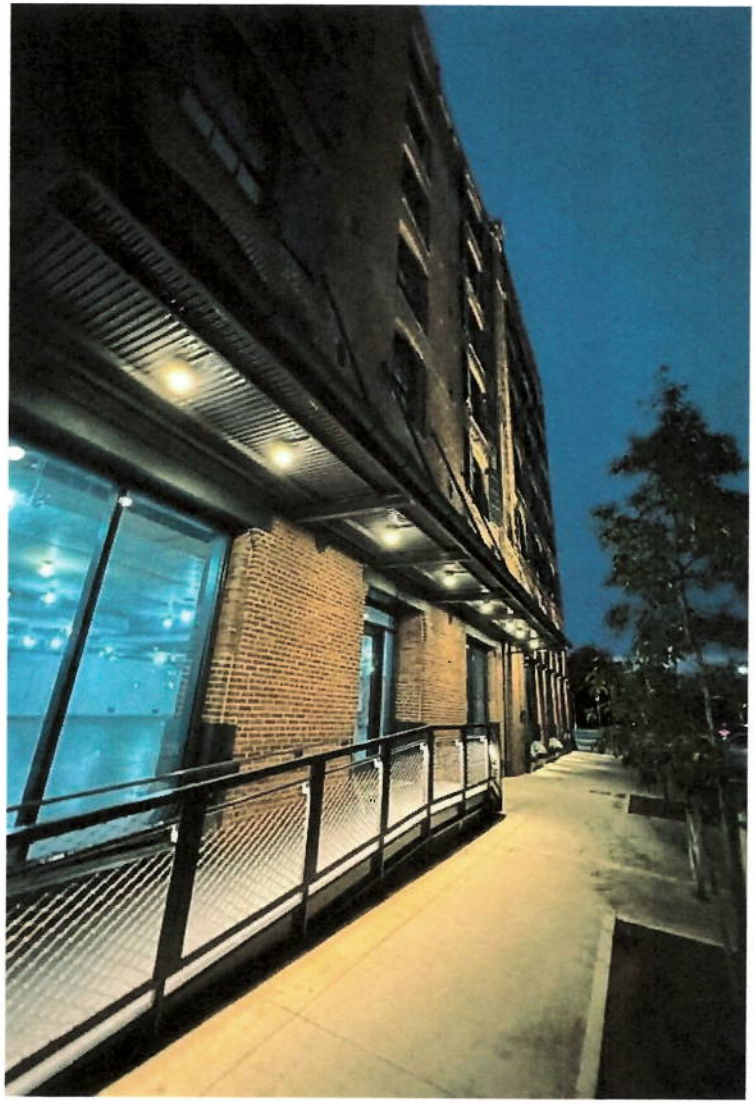

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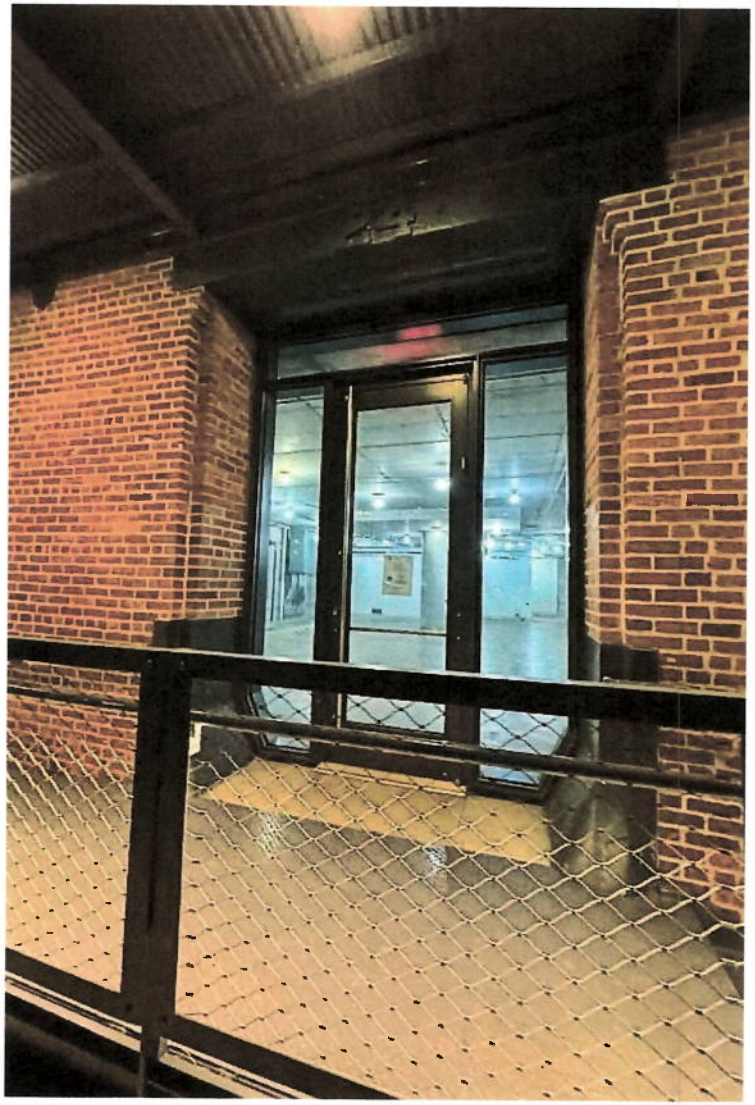
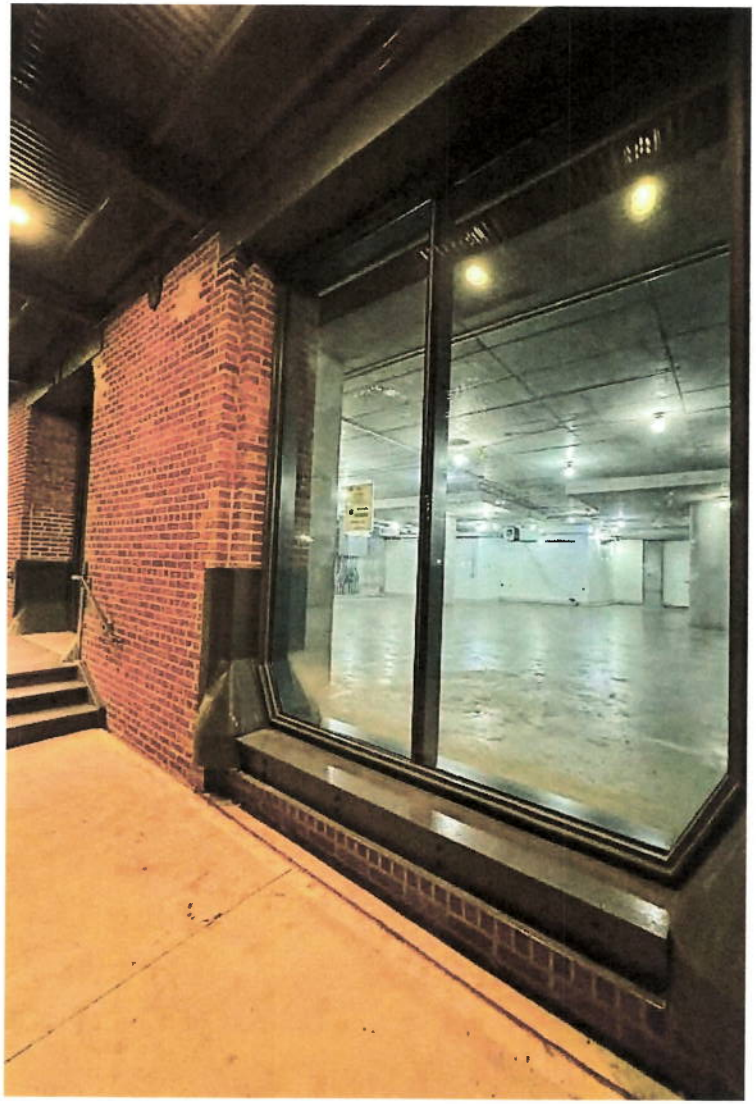
261 11th Avenue
New York, NY 10001





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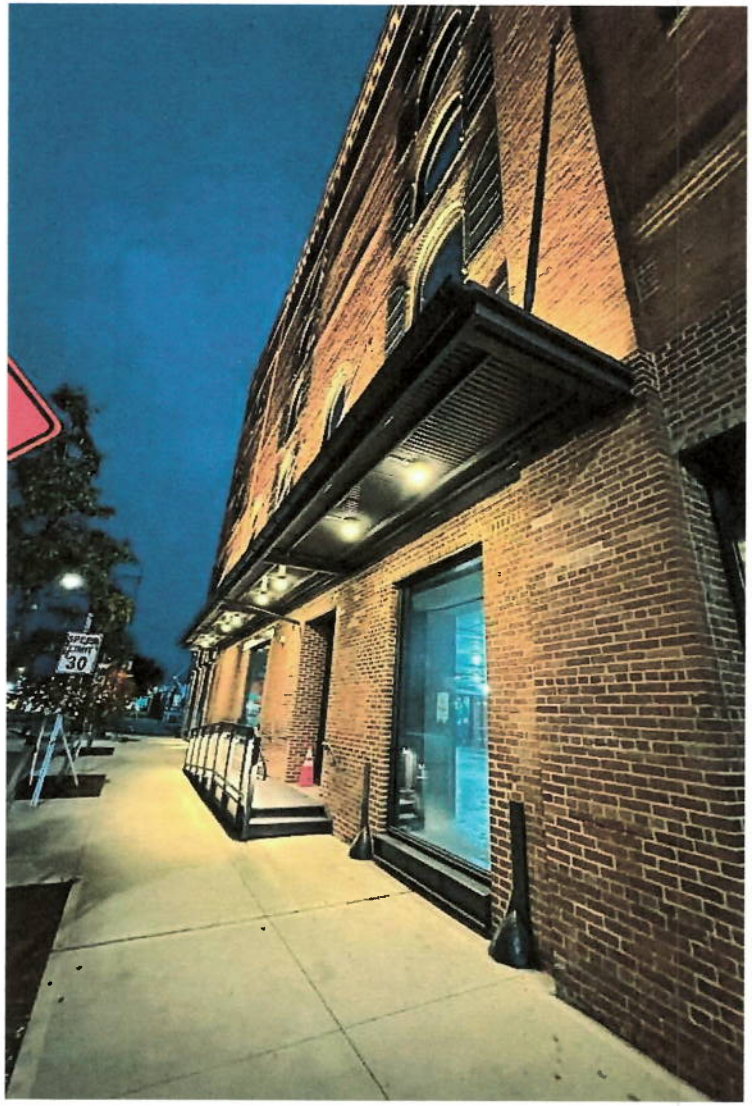

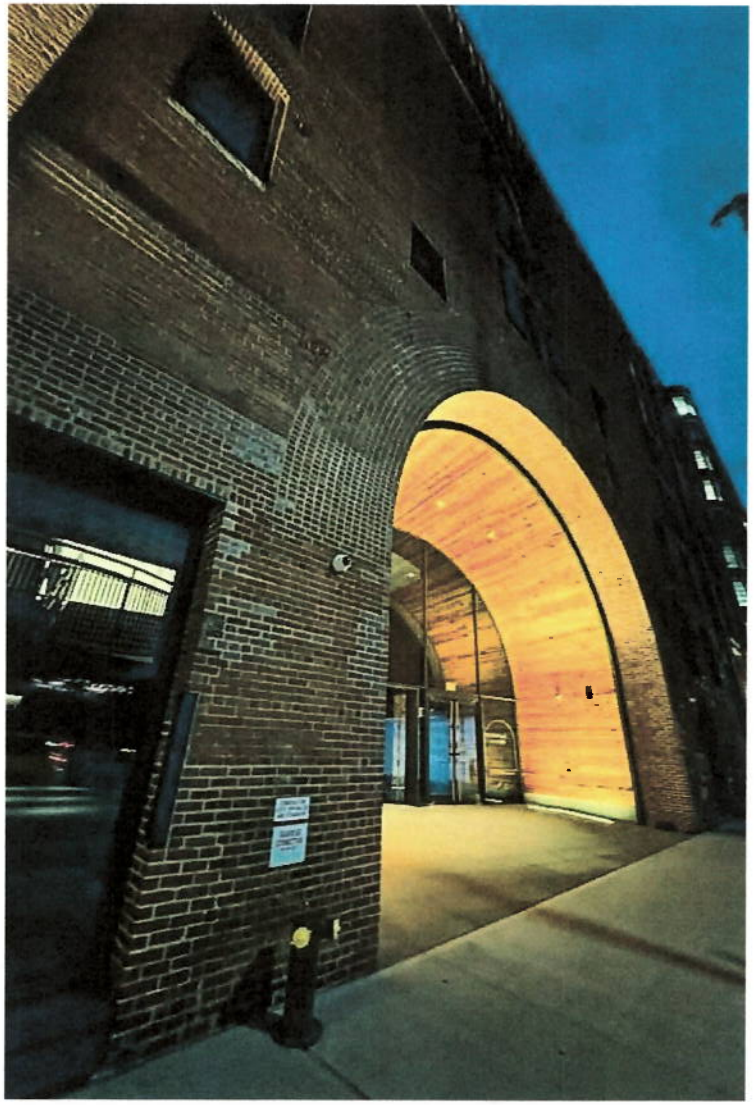

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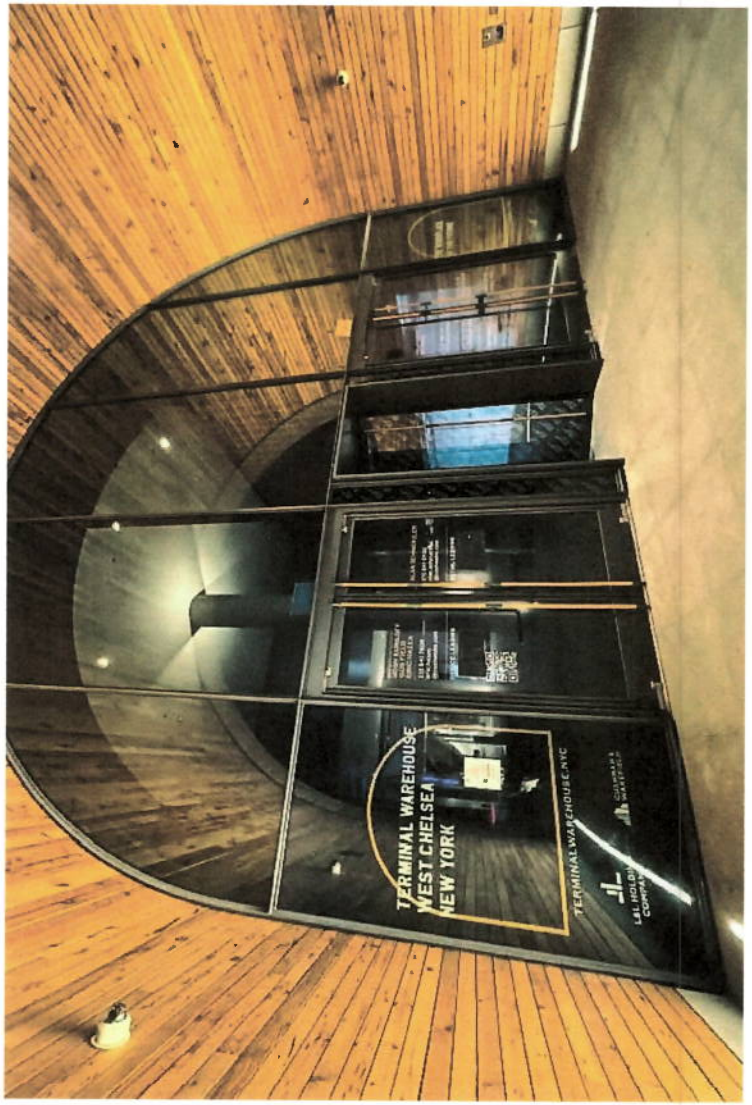

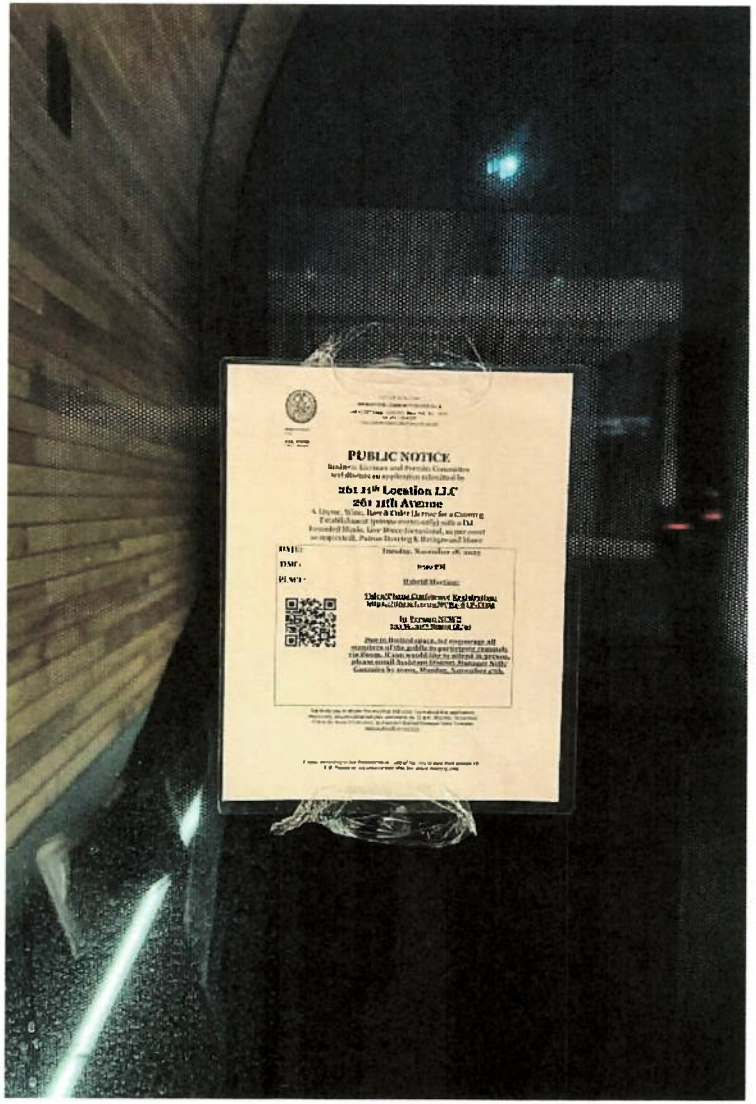

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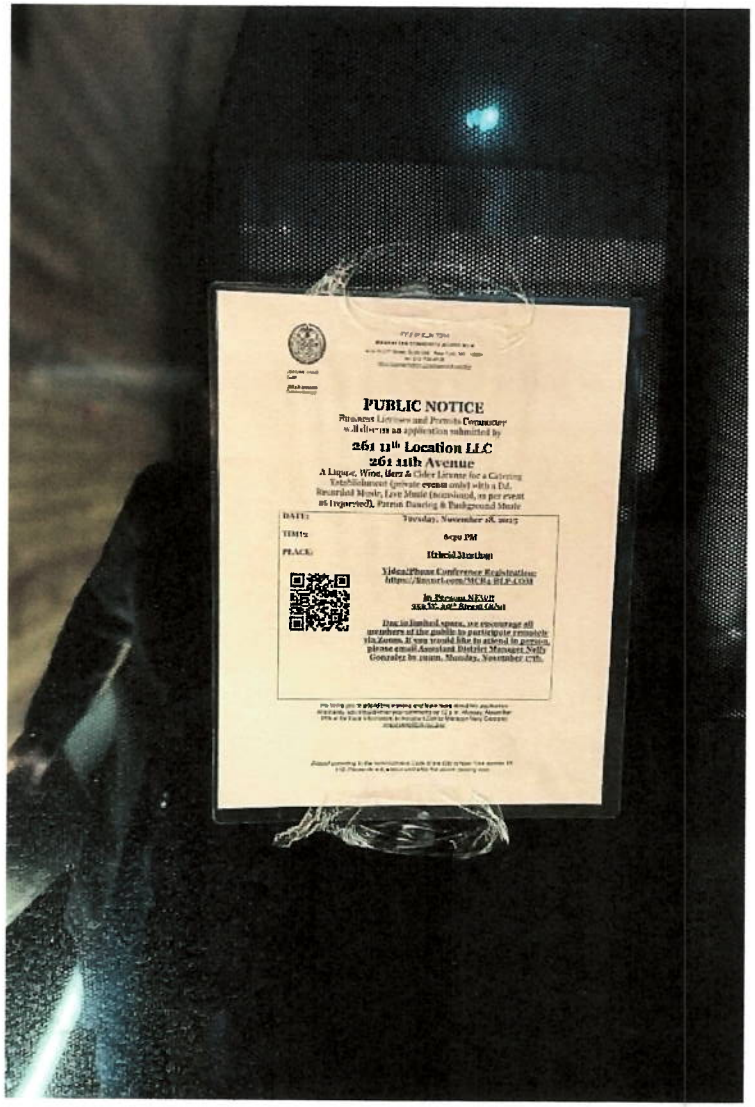

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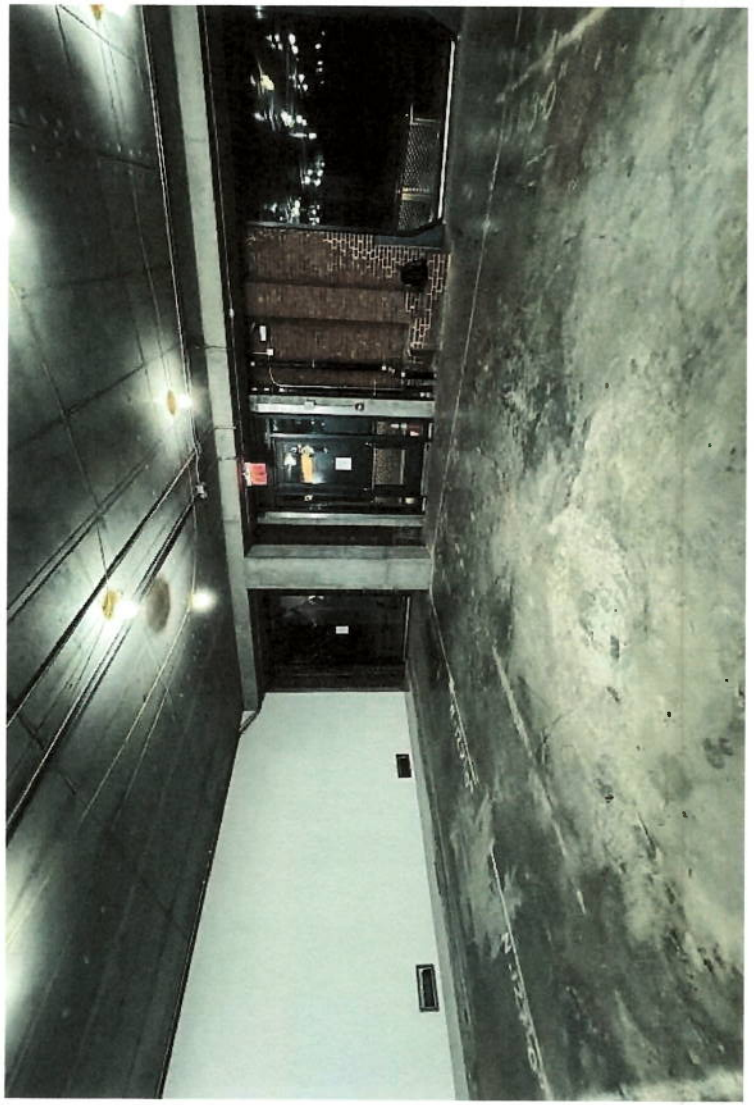

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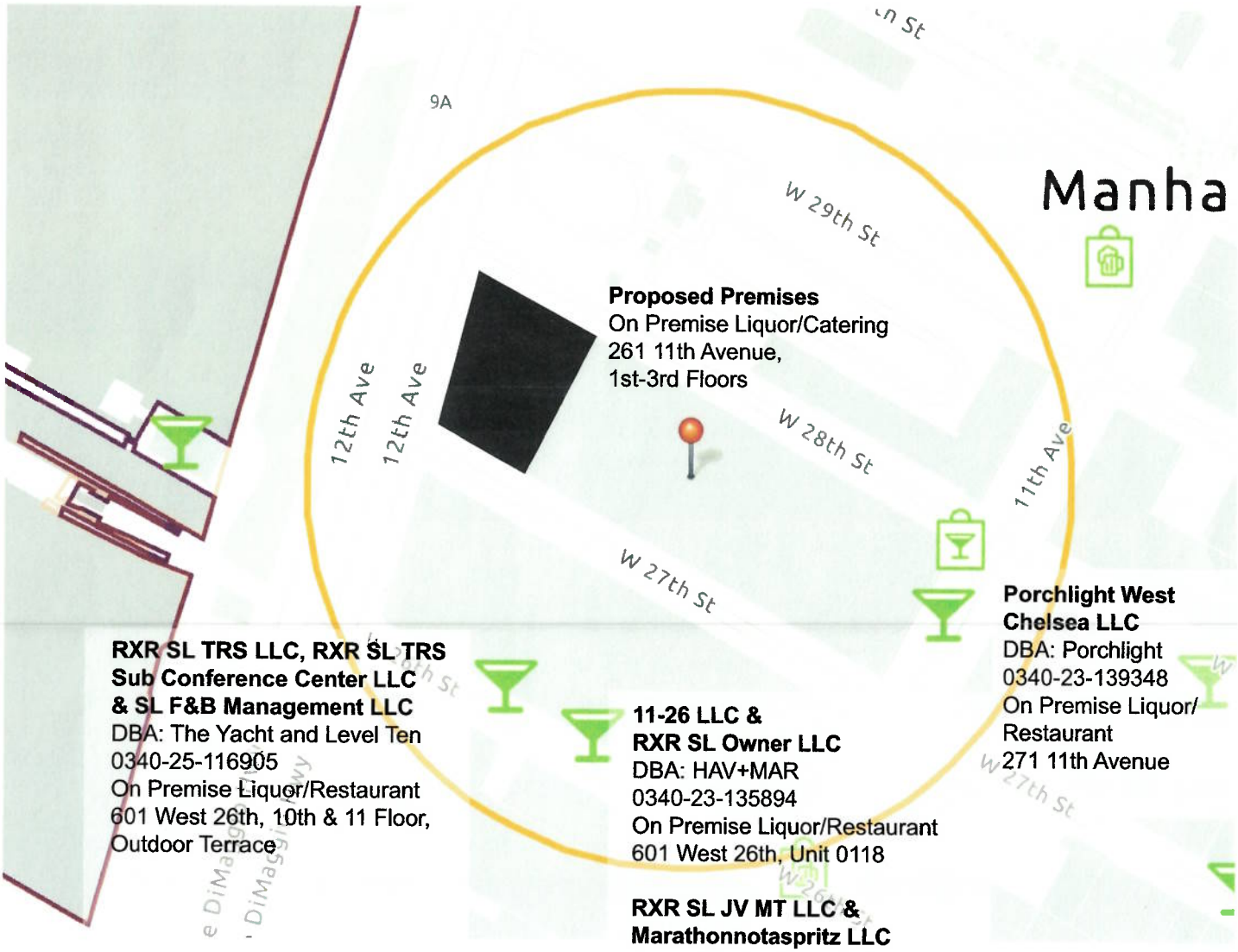
New York, New York 10001



Proposed Premises
On Premise Liquor/Catering
261 11th Avenue,
1st-3rd Floors

RXR SL TRS LLC, RXR SL TRS Sub Conference Center LLC & SL F&B Management LLC
DBA: The Yacht and Level Ten
0340-25-116905
On Premise Liquor/Restaurant
601 West 26th, 10th & 11 Floor, Outdoor Terrace

11-26 LLC & RXR SL Owner LLC
DBA: HAV+MAR
0340-23-135894
On Premise Liquor/Restaurant
601 West 26th, Unit 0118

RXR SL JV MT LLC & Marathonnotaspritz LLC
DBA: Olly Olly Market; Apres
0340-22-108334
On Premise Liquor/Restaurant
601 West 26th

Porchlight West Chelsea LLC
DBA: Porchlight
0340-23-139348
On Premise Liquor/ Restaurant
271 11th Avenue

261 11th Location LLC
[The Mallory]
261 11th Avenue, New York, New York 10001
500 Foot Statement

As of September 15, 2025, we have determined that there are four (4) other licensed premises within 500 feet of the proposed establishment. The purpose of this statement is to provide the State Liquor Authority ("SLA") with the reasons why we believe it is in the local community's best interests to have another licensed premises within 500 feet of four (4) other licensed premises.

There are many reasons why we (the applicant) believe that the presence of 261 11th Location LLC (the "Premises") in the Manhattan community is a benefit. Perhaps the greatest benefit and advantage that the Premises will bring to the local community is that of an economic nature. The employees at the Premises will be members of the local community. This is of immense benefit to the local community given the current economic climate. Further, the Premises will contribute sales tax dollars for New York State, and as a result, provides much needed income and revenue to New York County and New York State. Again, this is an immeasurable benefit to not only the community, but all residents of New York State during these difficult economic times.

Additionally, the Premises believes that it will positively contribute to the local community by supporting various local businesses and community events. The Premises looks forward to being present as part of the community for a long time to come. Additionally, the local community, as well as the SLA, can be assured that the premises will be well run, and will be a benefit to the local area, as opposed to a hindrance.

The Premises will have all necessary governmental licenses and permits for its operations. There are no ABC violations against the Applicant or the Premises, and there is no reported criminal activity at the Premises.

Lastly, we would note that the Premises is a premium events space serving an upscale menu, cocktails, beer and wine.

For all of the reasons stated above, we believe, that the benefits and advantages received by the Manhattan community from the Premises far outweigh any disadvantages there may be of having four (4) licensed establishments within five hundred (500) feet of each other. We therefore respectfully request that the on-premises liquor license application be approved.

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.

Proximity Report For:	
Location	**261 11th Ave, New York, New York, 10001**
Geocode	**Latitude: 40.75224** **longitude: -74.00619**
Report Generated On	**10/27/2025**

8 Closest Liquor Stores

Name	Address	Distance
MWC RETAIL LLC License ID: 0100-21-114276 Legacy Serial No.: 1278244	540 W 28th St SUITE A New York, New York 10001	360 ft
ADB&SAB LLC License ID: 0100-21-114205 Legacy Serial No.: 1287951	554 W 30TH ST AKA 312 11TH AVE NEW YORK, New York 10001	919 ft
DEATH AVE WINES CORP License ID: 0091-23-140044 Legacy Serial No.: 1339444	317 10TH AVE NEW YORK, New York 10001	1,257 ft
HUDSON YARDS LIQUORS INC License ID: 0100-23-124323 Legacy Serial No.: 1319647	557 C WEST 23RD ST NEW YORK, New York 10011	1,397 ft
ANA WINE AND LIQUORS LLC License ID: 0100-22-116749 Legacy Serial No.: 1336884	20 Hudson Yards Spc K01 A/KA 500 W 33RD ST New York, New York 10001	1,631 ft
MEENA SAMANI CORPORATION License ID: 0100-22-116891 Legacy Serial No.: 1273576	460 W 34TH ST STORE# 1 NEW YORK, New York 10001	2,289 ft
ALGA WINES & SPIRITS LTD License ID: 0100-22-118286 Legacy Serial No.: 1023563	221 9TH AVENUE NEW YORK, New York 10011	2,398 ft
WINE RHINO LLC License ID: 0100-23-126897 Legacy Serial No.: 1347836	140 10TH AVE NEW YORK, New York 10011	2,624 ft

Schools within 500 feet

Name	Address	Distance
No Schools within 500 feet		

Churches within 500 feet

Name	Distance
No Churches within 500 feet	

Pending On Premises Liquor Licenses within 750 feet		
Name	**Address**	**Distance**
No Active On Premises Liquor Licenses within 750 feet		

Active On Premises Liquor Licenses within 750 feet		
Name	**Address**	**Distance**
RXR SL JV MT LLC AND MARATHONNOTASPRITZ LLC License ID: 0340-22-108334 Legacy Serial No.: 1337493	601 W 26TH ST NEW YORK, New York 10001	351 ft
11-26 LLC AND RXR SL OWNER LLC License ID: 0340-23-135894 Legacy Serial No.: 1350113	601 W 26TH ST UNIT 0118 NEW YORK, New York 10001	351 ft
RXR SL TRS Sub LLC, RXR SL TRS Sub Conference Center LLC and SL F&B Management LLC License ID: 0340-25-116905 Legacy Serial No.: 6066583	601 W 26th St 10th Floor and 11th Floor Outdoor Terrace New York, NY 10001	356 ft
PORCHLIGHT WEST CHELSEA LLC License ID: 0340-23-139348 Legacy Serial No.: 1277794	271 11TH AVE NEW YORK, New York 10001	374 ft
PIER 66 MARITIME INC License ID: 0370-23-128600 Legacy Serial No.: 1112082	205 207 12TH AVE NEW YORK, New York 10001	663 ft
EAGLE OPEN KITCHEN LLC License ID: 0370-23-132837 Legacy Serial No.: 1116210	548-554 WEST 28TH ST NEW YORK, NY 10001	728 ft

New York City

Fall-Winter 2026 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

Oatmeal Bake (VG, GF)
Sunbutter, Apples, Dried Cherries, Pumpkin Seeds, Blueberry Maple Syrup

Yogurt Selection with Granola (V, GF)

Breakfast Bowl (V)
Hard Boiled Eggs, Heirloom Salad Greens, Winter Radish, Shaved Carrots, Roasted Garlic and Herb Cottage Cheese Spread, Bagel Chips, Lemon Oil, Herbs

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

Oatmeal Bake (VG, GF)
Sunbutter, Apples, Dried Cherries, Pumpkin Seeds, Blueberry Maple Syrup

Yogurt Selection with Granola (V, GF)

Chef's Selection of Eggs (V, GF)

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

Oatmeal Bake (VG, GF)
Sunbutter, Apples, Dried Cherries, Pumpkin Seeds, Blueberry Maple Syrup

Yogurt Selection with Granola (V, GF)

Breakfast Bowl
Smoked Salmon, Hard Boiled Eggs, Heirloom Salad Greens, Winter Radish, Shaved Carrots, Roasted Garlic and Herb Cottage Cheese Spread, Bagel Chips, Lemon Oil, Herbs

Chef's Selection of Eggs (V, GF)

Roasted Potato Vegetable Hash (VG, GF)

Choice of Artisan Bacon or Chicken Sausage (GF, DF)

Enhancements

Sides +$7 pp each

Artisan Bacon (GF, DF)
Pork Sausage (GF, DF)
Chicken Sausage (GF, DF)
Turkey Bacon (GF, DF)

Fresh Finds +$8 pp each

Locally sourced & fresh pressed juices

Green Juices (VG, GF)
Smoothie (VG, GF)
Seasonal Fruit (VG, GF)
Whole Local Organic Fruit (VG, GF)

For more options - see our Enhancement Menu

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

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.

convene

Monday

Basic

Salads & Bowls

Roasted Beets & Red Lentil Salad (VG, GF)*

Pickled Red Onion, Maple Kombucha Vinaigrette, Baby Kale, Winter Radish, Soft Herbs, Cara Cara Supremes

Sun Butter Soba Noodles with Tamari-Braised La Belle Farms Chicken (DF)

Marinated Shiitake Mushrooms, Kimchi, Carrots, Cucumbers, Wasabi Peas, Crispy Shallots, Honey Sun Butter Vinaigrette

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

Sandwiches

Halloumi Torta (V)

Marinated Halloumi, Pineapple & Cucumber Pico, Cilantro Aioli

Italian

Prosciutto Cotto, Salami, Pepperoni, Provolone Cheese, Spinach-Artichoke Spread, Cured Tomatoes, Pickled Peppers, Ciabatta

Dessert

Apple Crisp (V)

Standard

Salads & Bowls

Roasted Beets & Red Lentil Salad (VG, GF)*

Pickled Red Onion, Maple Kombucha Vinaigrette, Baby Kale, Winter Radish, Soft Herbs, Cara Cara Supremes

Sun Butter Soba Noodles with Tamari-Braised La Belle Farms Chicken (DF)

Marinated Shiitake Mushrooms, Kimchi, Carrots, Cucumbers, Wasabi Peas, Crispy Shallots, Honey Sun Butter Vinaigrette

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

Sandwiches

Halloumi Torta (V)

Marinated Halloumi, Pineapple & Cucumber Pico, Cilantro Aioli

Italian

Prosciutto Cotto, Salami, Pepperoni, Provolone Cheese, Spinach-Artichoke Spread, Cured Tomatoes, Pickled Peppers, Ciabatta

Hot Entrees

Roasted Salmon (GF, DF)

Braised Leeks & Fennel, Blood Orange Gastrique

Hot Side

Ras el Hanout Roasted Sweet Potatoes (VG, GF)

Dessert

Apple Crisp (V)

Premium

Salads & Bowls

Roasted Beets & Red Lentil Salad (VG, GF)*

Pickled Red Onion, Maple Kombucha Vinaigrette, Baby Kale, Winter Radish, Soft Herbs, Cara Cara Supremes

Sun Butter Soba Noodles with Tamari-Braised La Belle Farms Chicken (DF)

Marinated Shiitake Mushrooms, Kimchi, Carrots, Cucumbers, Wasabi Peas, Crispy Shallots, Honey Sun Butter Vinaigrette

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

Sandwiches

Halloumi Torta (V)

Marinated Halloumi, Pineapple & Cucumber Pico, Cilantro Aioli

Italian

Prosciutto Cotto, Salami, Pepperoni, Provolone Cheese, Spinach-Artichoke Spread, Cured Tomatoes, Pickled Peppers, Ciabatta

Hot Entrees

Roasted Salmon (GF, DF)

Braised Leeks & Fennel, Blood Orange Gastrique

Pomegranate Glazed Squash (VG, GF)

Cranberry Hominy, Wilted Spinach, Pepita Kanuchi

Hot Side

Ras el Hanout Roasted Sweet Potatoes (VG, GF)

Dessert

Apple Crisp (V)

White Chocolate Cranberry Cookie (V)

Included for Standard and Premium Only

AM Break

Grace Farms Pomegranate Iced Tea (VG, GF)

Brie and Cranberry Crostata (V)

Roasted Persimmon Coconut Parfait - Pumpkin Seed Brittle (VG, GF)

PM Break

Spiced Cider (VG, GF)

Cider Doughnuts (V)

For customization options - see our Enhancement Menu

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

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.

convene

Tuesday

Basic

Salads & Bowls

Winter Grain Bowl (VG, GF)*
Lacinato Kale, Quinoa, Spiced Sweet Potatoes, Pickled Kohlrabi, Sunflower Seeds, Charred Orange Vinaigrette

Steak Salad (GF)
Little Gem Lettuce, Pickled Onions, Black Bean Puree, Shaved Radish, Salsa Roja, Queso Fresco

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

Sandwiches

Roasted Squash Flatbread (V)
Calabrian Chili Whipped Brie, Baby Arugula, Lemon Oil

La Belle Farms Chicken Satay (DF)
Sunflower Satay, Little Gem Lettuce, Pickled Fresnos & Cucumbers, Sriracha Aioli, Baguette

Dessert

Passionfruit & Raspberry Cup (V, GF)

Included for Standard and Premium Only

AM Break

Grace Farms Tropical Green Iced Tea (VG, GF)

Passion Fruit Cheesecake Cannoli (V)

Caramelized Pineapple Skewers (VG, GF)

PM Break

Virgin Ginger Mojito (VG, GF)

Soft Pretzels - Whole Grain Mustard (V)

Standard

Salads & Bowls

Winter Grain Bowl (VG, GF)*
Lacinato Kale, Quinoa, Spiced Sweet Potatoes, Pickled Kohlrabi, Sunflower Seeds, Charred Orange Vinaigrette

Steak Salad (GF)
Little Gem Lettuce, Pickled Onions, Black Bean Puree, Shaved Radish, Salsa Roja, Queso Fresco

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

Sandwiches

Roasted Squash Flatbread (V)
Calabrian Chili Whipped Brie, Baby Arugula, Lemon Oil

La Belle Farms Chicken Satay (DF)
Sunflower Satay, Little Gem Lettuce, Pickled Fresnos & Cucumbers, Sriracha Aioli, Baguette

Hot Entrees

Red Wine Braised Lamb (GF)
Mashed Parsnips, Dates, Olives, Preserved Lemon Gremolata

Hot Side

Charred Eggplant with Zhug (VG, GF)

Dessert

Passionfruit & Raspberry Cup (V, GF)

For customization options – see our Enhancement Menu

Premium

Salads & Bowls

Winter Grain Bowl (VG, GF)*
Lacinato Kale, Quinoa, Spiced Sweet Potatoes, Pickled Kohlrabi, Sunflower Seeds, Charred Orange Vinaigrette

Steak Salad (GF)
Little Gem Lettuce, Pickled Onions, Black Bean Puree, Shaved Radish, Salsa Roja, Queso Fresco

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

Sandwiches

Roasted Squash Flatbread (V)
Calabrian Chili Whipped Brie, Baby Arugula, Lemon Oil

La Belle Farms Chicken Satay (DF)
Sunflower Satay, Little Gem Lettuce, Pickled Fresnos & Cucumbers, Sriracha Aioli, Baguette

Hot Entrees

Red Wine Braised Lamb (GF)
Mashed Parsnips, Dates, Olives, Preserved Lemon Gremolata

Sunchoke & Carrot Biryani (VG, GF)
Basmati Rice, Cilantro Mint Chutney, Coconut Yogurt

Hot Side

Charred Eggplant with Zhug (VG, GF)

Dessert

Passionfruit & Raspberry Cup (V, GF)

White Chocolate Cranberry Cookie (V)

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

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.

convene

Wednesday

Basic

Salads & Bowls

Brussel Sprouts & Pickled Cherries (V, GF)*

Baby Kale, Roasted Apples, Jasper Hill Farms Cheddar Crisp, English Mustard Vinaigrette

Green Goddess Salmon & Potato (GF, DF)

Pee-Wee Potatoes, Marinated Artichokes, Pickled Red Onions, Goat-Horn Peppers, Radish, Dill, Tarragon

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

Sandwiches

Shawarma Spiced Carrots (VG)

Pickled Daikon, Charred Red Onion, Shredded Cabbage, Tahini Coconut Yogurt, Whole Wheat Wrap

Roast Beef

Pickled Red Onion, Arugula, Chimichurri Aioli, Parker House Roll

Dessert

Cookies & Cream Puff (V)

Included for Standard and Premium Only

AM Break

Passion Colada Smoothie (VG, GF)

Yuzu & Mascarpone Crepe (V)

Papaya Kiwi Skewer (VG, GF)

PM Break

Rosemary Tangerine Spritz (VG, GF)

Cheese and Olive Cup (V, GF)

Standard

Salads & Bowls

Brussel Sprouts & Pickled Cherries (V, GF)*

Baby Kale, Roasted Apples, Jasper Hill Farms Cheddar Crisp, English Mustard Vinaigrette

Green Goddess Salmon & Potato (GF, DF)

Pee-Wee Potatoes, Marinated Artichokes, Pickled Red Onions, Goat-Horn Peppers, Radish, Dill, Tarragon

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

Sandwiches

Shawarma Spiced Carrots (VG)

Pickled Daikon, Charred Red Onion, Shredded Cabbage, Tahini Coconut Yogurt, Whole Wheat Wrap

Roast Beef

Pickled Red Onion, Arugula, Chimichurri Aioli, Parker House Roll

Hot Entrees

Yuzu Kosho Marinated French-Cut La Belle Farms Chicken Breast (GF, DF)

Miso Tahini Roasted White Boniato, Yuzu Glaze

Hot Side

Maple Sambal Glazed Butternut Squash (VG, GF)

Dessert

Cookies & Cream Puff (V)

For customization options – see our Enhancement Menu

Premium

Salads & Bowls

Brussel Sprouts & Pickled Cherries (V, GF)*

Baby Kale, Roasted Apples, Jasper Hill Farms Cheddar Crisp, English Mustard Vinaigrette

Green Goddess Salmon & Potato (GF, DF)

Pee-Wee Potatoes, Marinated Artichokes, Pickled Red Onions, Goat-Horn Peppers, Radish, Dill, Tarragon

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

Sandwiches

Shawarma Spiced Carrots (VG)

Pickled Daikon, Charred Red Onion, Shredded Cabbage, Tahini Coconut Yogurt, Whole Wheat Wrap

Roast Beef

Pickled Red Onion, Arugula, Chimichurri Aioli, Parker House Roll

Hot Entrees

Yuzu Kosho Marinated French-Cut La Belle Farms Chicken Breast (GF, DF)

Miso Tahini Roasted White Boniato, Yuzu Glaze

Mushroom Adobada (VG, GF)

Pinto Beans, Pickled Red Onions, Cilantro Crema

Hot Side

Maple Sambal Glazed Butternut Squash (VG, GF)

Dessert

Cookies & Cream Puff (V)

White Chocolate Cranberry Cookie (V)

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

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.

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Thursday

Basic

Salads & Bowls

Bitter Greens & Citrus (VG, GF)*

Heirloom Citrus, Shaved Fennel, Radicchio, Mint, Parsley, Shocked Red Onion, Poppy Seed Coconut Yogurt Dressing

La Belle Farms Moroccan Chicken Bowl (GF, DF)

Black Lentils, Arugula, Bell Peppers, Cucumber, Marinated Olives, Herb Oil

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

Sandwiches

Char Siu Cauliflower (VG)

Five-Spiced Pickled Carrots, Vegan Ginger Scallion Aioli, Cilantro, Baguette

Roast Turkey (DF)

Black Pepper Bacon, Romaine, Cherry Mustard, Whole Wheat Wrap

Dessert

Salted Caramel & Pumpkin Tart (V)

Included for Standard and Premium Only

AM Break

Carrot Ginger Juice (VG, GF)

Carrot Hummus Tart (VG, GF)

Sun Butter Chocolate Chip Energy Balls (VG, GF)

PM Break

Cherry Shirley Temple (VG, GF)

Crudite Cup (VG, GF)

Standard

Salads & Bowls

Bitter Greens & Citrus (VG, GF)*

Heirloom Citrus, Shaved Fennel, Radicchio, Mint, Parsley, Shocked Red Onion, Poppy Seed Coconut Yogurt Dressing

La Belle Farms Moroccan Chicken Bowl (GF, DF)

Black Lentils, Arugula, Bell Peppers, Cucumber, Marinated Olives, Herb Oil

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

Sandwiches

Char Siu Cauliflower (VG)

Five-Spiced Pickled Carrots, Vegan Ginger Scallion Aioli, Cilantro, Baguette

Roast Turkey (DF)

Black Pepper Bacon, Romaine, Cherry Mustard, Whole Wheat Wrap

Hot Entrees

Stout Braised Short Rib

Whipped Potatoes, Bitter Greens Salad, Demi-Glace

Hot Side

Charred Cauliflower with Pumpkin Seed Romesco (VG, GF)

Dessert

Salted Caramel & Pumpkin Tart (V)

For customization options – see our Enhancement Menu

Premium

Salads & Bowls

Bitter Greens & Citrus (VG, GF)*

Heirloom Citrus, Shaved Fennel, Radicchio, Mint, Parsley, Shocked Red Onion, Poppy Seed Coconut Yogurt Dressing

La Belle Farms Moroccan Chicken Bowl (GF, DF)

Black Lentils, Arugula, Bell Peppers, Cucumber, Marinated Olives, Herb Oil

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

Sandwiches

Char Siu Cauliflower (VG)

Five-Spiced Pickled Carrots, Vegan Ginger Scallion Aioli, Cilantro, Baguette

Roast Turkey (DF)

Black Pepper Bacon, Romaine, Cherry Mustard, Whole Wheat Wrap

Hot Entrees

Stout Braised Short Rib

Whipped Potatoes, Bitter Greens Salad, Demi

Espelette Spiced Eggplant (VG, GF)

Cauliflower "Pilaf," Roasted Carrots, Golden Raisins, Chermoula

Hot Side

Charred Cauliflower with Pumpkin Seed Romesco (VG, GF)

Dessert

Salted Caramel & Pumpkin Tart (V)

White Chocolate Cranberry Cookie (V)

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

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Friday

Basic

Salads & Bowls

Smokey & Spicy Cauliflower (VG, GF)* by goop & convene

Kale and Romaine, Crispy Chickpeas, Lemon Dill Marinated Cucumber, Tahini Lemon Vinaigrette

Rosemary Roasted Turkey (DF)

Farro, Baby Kale, Bloomed Cranberries, Roasted Carrots, Citrus Vinaigrette

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

Sandwiches

Celery Root Reuben (VG)

Pastrami Spice, Vegan Russian Dressing, Pickled Red Cabbage, Marble Rye

Fig & La Belle Farms Chicken

Clothbound Cheddar, Pickled Pear, Roasted Onions, Arugula, Focaccia

Dessert

Banoffee Pie (V)

Included for Standard and Premium Only

AM Break

Grace Farms Rooibos Chai Iced Tea (VG, GF)

Salty & Spicy Pumpkin Seed Bark (V, GF)

Salted Caramel Apple Tart (V)

PM Break

Pomegranate Citrus Spritz (VG, GF)

Pumpkin Chou Bun (V)

Standard

Salads & Bowls

Smokey & Spicy Cauliflower (VG, GF)* by goop & convene

Kale and Romaine, Crispy Chickpeas, Lemon Dill Marinated Cucumber, Tahini Lemon Vinaigrette

Rosemary Roasted Turkey (DF)

Farro, Baby Kale, Bloomed Cranberries, Roasted Carrots, Citrus Vinaigrette

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

Sandwiches

Celery Root Reuben (VG)

Pastrami Spice, Vegan Russian Dressing, Pickled Red Cabbage, Marble Rye

Fig & La Belle Farms Chicken

Clothbound Cheddar, Pickled Pear, Roasted Onions, Arugula, Focaccia

Hot Entrees

Seared Black Bass (GF)

Meyer Lemon Broccolini, Citron Beurre Blanc

Hot Side

Aleppo Roasted Carrots with Cilantro Chutney (VG, GF)

Dessert

Banoffee Pie (V)

Premium

Salads & Bowls

Smokey & Spicy Cauliflower (VG, GF)* by goop & convene

Kale and Romaine, Crispy Chickpeas, Lemon Dill Marinated Cucumber, Tahini Lemon Vinaigrette

Rosemary Roasted Turkey (DF)

Farro, Baby Kale, Bloomed Cranberries, Roasted Carrots, Citrus Vinaigrette

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

Sandwiches

Celery Root Reuben (VG)

Pastrami Spice, Vegan Russian Dressing, Pickled Red Cabbage, Marble Rye

Fig & La Belle Farms Chicken

Clothbound Cheddar, Pickled Pear, Roasted Onions, Arugula, Focaccia

Hot Entrees

Seared Black Bass (GF)

Meyer Lemon Broccolini, Citron Beurre Blanc

Spiced Squash (VG, GF)

Red Lentil Mulligatawny, Ginger, Scallion & Cilantro Herb Salad

Hot Side

Aleppo Roasted Carrots with Cilantro Chutney (VG, GF)

Dessert

Banoffee Pie (V)

White Chocolate Cranberry Cookie (V)

For customization options – see our Enhancement Menu

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

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Enhancements

Single Dish Customization	Full Menu Customization
$5 per person	$15 per person per meal

Breakfast Enhancements

Mains + $13 pp per item

Egg White Frittata (V, GF)

Breakfast Burrito with Salsa & Guacamole (V)

Wild Mushroom & Truffle Tofu Scramble (VG, GF)

Baked French Toast (V)

Oatmeal with Toppings (V)

Salmon Lox with Capers & Dill (GF, DF)
(+ Additional $3)

Fresh Finds + $8 pp per item

Locally sourced & fresh pressed juices

Green Juices (VG, GF)

Smoothie (VG, GF)

Whole Local Organic Fruit (VG, GF)

Sides + $7 pp per item

Artisan Bacon (GF, DF)

Pork Sausage (GF, DF)

Chicken Sausage (GF, DF)

Turkey Bacon (GF, DF)

Lunch Enhancements

Soups & Salads

Field Green Salad (VG, GF)	+$10 pp
Chef's Daily Soup	+$10 pp
Add Additional Salad	+$15 pp

Sandwiches & Entrees

Add Additional Sandwich	+$15 pp
Add Additional Entree	+$20 pp
Full Plant Based Menu	+$6 pp
Kosher/Halal Lunch Menu *Not included in F&B minimum*	M/P

Desserts

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

** Requires 5 days advance notice*

Break Enhancements

Speciality Beverages + $6 pp per item

Agua Frescas (VG, GF)

Seasonal Lemonade (VG, GF)

Mango Lassi (V, GF)

Savory Bites + $9 pp per item

Pan Con Tomate with Manchego (V)

Savory Tart (V)

Sweet Bites + $8 pp per item

S'mores Bites (V)

Sweet Cream Choux Bun (V)

BlissBomb Mini Donuts (VG, GF)

Departing Treats *

Seasonal Chocolate Bark (V)	+$10 pp
Chef Made Flavored Popcorn (V)	+$10 pp
Branded Cupcakes (V)**	M/P
Hakan Chocolate Bonbons**	M/P
Hakan Chocolate Customized Sculpture**	M/P

** Requires 5 days advance notice*

*** Speak with your Event Production Manager for customization information*

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

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Reception Packages

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Basic

$39 per person

(+$29 pp per additional hour)

Beer

Sloop Brewing Super Soft IPA

Greenport Harbor Brewing Black Duck Porter

Downeast Seasonal Cider

Athletic Brewing Co. NA

Wine

Albrecht Cremant Brut
Alsace, France, N.V.

La Fete Du Rose Blanc De Blanc
Provence, France, 2022

Outlier Pinot Noir
Lake County, USA, 2022

Soft Drinks

Assorted Sodas, Still & Sparkling Water

Bar Snack

Vegetable Chips, Tortilla Chips, House-made Salsa Roja & Salsa Verde (VG, GF)

+ $5 pp to add Guacamole

+ $15 pp to add Premium Spirits

Enhancements

Food

Add a Selection of 4 Hors D'Oeuvres	$60 pp
Add One Additional Hors D'Oeuvre	$16 pp
Add One Board	$15 pp

Beverages

Sparkling Wine Toast	$14 pp
Sparkling Cider Toast	$5 pp
Add Specialty Cocktail	$16 pp
Alcohol Free Cocktail	$8 pp
Zero Proof Mocktail Bar	$19 pp

One bartender required for every 50 guests - Bartender Fee will apply. Selections may be subject to change

Standard

$69 per person

(+$49 pp per additional hour)

Beer

Sloop Brewing Super Soft IPA

Talea Al Dente Italian Pilsner

Greenport Harbor Brewing Black Duck Porter

Downeast Seasonal Cider

Athletic Brewing Co. NA

Wine

Abrecht Cremant Brut
Alsace, France, N.V.

La Fete Du Rose Blanc De Blanc
Provence, France, 2022

Outlier Pinot Noir
Lake County, USA, 2022

Felino Malbec
Mendoza, Argentina, 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

Soft Drinks

Assorted Sodas, Still & Sparkling Water

Bar Snack

Vegetable Chips, Tortilla Chips, House-made Salsa Roja & Salsa Verde (VG, GF)

$5pp to add Guacamole

Selection of 2 Boards *(Sushi Board++)*

+ $15 pp to add Premium Spirits

Non-Alcoholic Wine

Included in Basic, Standard, & Premium

NON 1 Salted Raspberry & Chamomile Non Alcoholic Wine

NON 3 Toasted Cinnamon & Yuzu Non Alcoholic Wine

NON 7 Stewed Cherry & Coffee Non Alcoholic Wine

Premium

$89 per person

(+$65 pp per additional hour)

Beer

Sloop Brewing Super Soft IPA

Talea Al Dente Italian Pilsner

Greenport Harbor Brewing Black Duck Porter

Downeast Seasonal Cider

Athletic Brewing Co. NA

Wine

Abrecht Cremant Brut
Alsace, France, N.V.

Araciel Albariño Haribach
Santa Maria Valley, CA, 2023

La Fete Du Rose Blanc De Blanc
Provence, France, 2022

Elouan Chardonnay
Northwest Oregon, USA, N.V.

Outlier Pinot Noir
Lake County, USA, 2022

Felino Malbec
Mendoza, Argentina, 2023

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 Snack

Vegetable Chips, Tortilla Chips, House-made Salsa Roja & Salsa Verde (VG, GF)

$5pp to add Guacamole

Selection of 2 Boards *(Sushi Board++)*

Selection of 4 Passed Hors D'Oeuvres

Speak to your Event Production Manager to add on or substitute a non-alcoholic cocktail package

Reception Offerings

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

Mediterranean Street Food Board
Lamb and Beef Kofta, Spiced Chicken Thighs, Falafel, Shredded Lettuce, Tomatoes, Tzatziki, Chili Sauce, Warm Pita

Sausage Board (DF)
Assorted Artisanal Sausages & Mustards, Roasted Vegetables, Assorted Pickles, Caramelized Onions

Flat Bread Board
Roasted Mushroom & Gruyere (V); Cherry Tomatoes & Bocconcini (V); Kale, Nduja, Hot Honey

Ceviche Board (GF, DF)
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

Standard & Premium Package – Select 2
Add one board to any package – $15 pp

Pretzel Board (V)
Assorted Soft and Hard Pretzels, Cherry Mostarda, Whole Grain Mustard, Pimento Cheese Dip, Chocolate Sunbutter Dip, Cinnamon Sugar Cream Cheese

Banh Mi Board
Pate, Lemongrass Chicken, Gochujang Mushrooms, Pickles, Sriracha Mayo, Cilantro, Mint, Thai Basil, Baguette

Sushi Board
Selection of Nigiri & Sushi Rolls
+ Additional $10 pp

Passed Hors D'Oeuvres

Vegetarian
Mini Spicy Baked Brie with Roasted Apples (V)

Grilled Artichoke Pincho - Chimichurri (VG)

Seared Sweet Potato - Black Bean and Roasted Pineapple Pico de Gallo, Cilantro Crema (VG, GF)

Mushroom Al Pastor Taco with Citrus Pico de Gallo (VG, GF)

Beet Falafel - Za'atar Tahini Yogurt (VG, GF)

"Everything Bagel" Deviled Egg (V, GF, DF)

Hearts of Palm "Ceviche" (VG, GF)

Potato Cakes - Spiced Apples (V, GF)

Quince & Halloumi Tartlet (V, GF)

Seafood
Tuna Tataki (GF, DF)

Smoked Salmon Blini with Salmon Caviar

Salmon Tartare in Sesame Cone

Poached Shrimp with Remoulade (GF, DF)

Poultry
Chinese Five Spice & Cherry Duck Confit, Rice Cracker (DF)

Gochujang and Black Pepper Glazed Chicken Skewer with Sesame Aioli (DF)

Meat
Maple Black Pepper Bacon Skewer (GF, DF)

Short Rib Grilled Cheese

Spicy Yuzu Beef Skewers (GF, DF)

Braised Lamb, Tzatziki, Pickled Red Onion, Pita Chip

Dessert
Seasonal Fruit Cream Puffs (V)

Fruit Tart (V)

Premium Package – Select 4
Add one hors d'oeuvre to any package – $ 16 pp

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

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Reception Enhancements

Buffet Stations & Live Experiences

Carving Station** + $54 pp
minimum of 30 people

Choice of 2:

- Fennel Citrus Pork Shoulder Shoulder (DF, GF)
- New York Sirloin with Black Pepper Bordelaise (DF, GF)
- Leg of Lamb with Port Wine Reduction (DF, GF)
- Miso Glazed Salmon (DF, GF)
- Gochujang Glazed Butternut Squash (VG, GF)

Served with Dinner Rolls (V)

Pasta Station + $44 pp

Choice of 2:

- Baked Ziti | Marinara Sauce, Basil, Cherry Tomatoes And Burrata Cheese (V)
- Ricotta Stuffed Shells With Creamy Fontina Sauce (V)
- Creamy Tuscan Chicken Linguine | Cream Sauce, Sundried Tomatoes, Spinach, Parmesan
- Chickpea Penne | Herbed Shitake Mushrooms, Oil Cured Tomatoes, Spinach With Marinara Sauce (VG, GF)

Served with Dinner Rolls (V)

Shrimp Cocktail Station + $44 pp

Poached Jumbo Shrimp, Cocktail Sauce, Saffron Aioli (GF, DF)

Mobile Oyster Shucker** + $49 pp
minimum of 50 people

Roving mobile oyster shucker with all the accompaniments (DF)

Parmigiano Wheel Pasta Station** + $45 pp
minimum of 50 people

Fresh Cracked Pepper, Pasta, Parmigiano Reggiano (V)
M/P for Winter Truffle Supplement

Live Peking Duck Carver** + $49 pp
minimum of 50 people

Peking Ducks Sliced, Sauced and Served on Bao Buns Live (DF)

Live Sushi Station** + $54 pp

Sushi Chefs Cutting Nigiri & Rolling Maki Live

Live Ice Cream Station M/P

Oddfellows Ice Cream

Cocktail Mixologist + $79 pp

Not included in F&B minimum

Requires one chef attendant per 75 people ($250 per attendant)

Specialty Beverages

Add Sparkling Wine Toast	+ $14 pp	Add Specialty Cocktail	+ $16 pp
Add Sparkling Cider Toast	+ $5 pp	Add Alcohol Free Cocktail	+ $8 pp
Bubble Bar	+ $34 pp	Zero Proof Mocktail Bar	+ $19 pp

Speak with your Event Production Manager for more details about available cocktails

Reception Package Enhancements

Add a Selection of 4 Hors D'Oeuvres	+ $60 pp	Add One Board	+ $15 pp
Add One Additional Hors D'Oeuvres	+ $16 pp		

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

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Buffet Dinner

Buffet Service

$129 per person

Includes assorted breads & butter
Choice of:

1 Starter | 2 Entrees (1 vegetarian & 1 protein)
1 Hot Side | 1 Dessert

Starters

Market Field Greens (VG, GF)
Green Goddess Vinaigrette

Winter Grain Salad (VG)
Quinoa, Farro, Poached Cranberries, Roasted Root Vegetables, Sweet Shallot Balsamic Vinaigrette

Vietnamese Chickpea Salad (VG, GF)
Pickled Cucumbers, Bean Sprouts, Carrots, Basil, Mint, Chili, Greens

Spicy & Sour Butternut Squash Salad (VG, GF)
Beluga Lentils, Arugula, Spiced Sunflower Seed Brittle, Lemon Vinaigrette

Pastrami Seasoned Baby Carrot Salad (VG, GF)
Spiced Carrots, Arugula, Frisee, Dijon Vinaigrette, Shaved Carrots, Carrot Puree

Roasted Brussel Sprout Salad (V, GF)
Pomegranate Seeds, Shaved Manchego, Verjus Vinaigrette

Pickled Cherries & Speck (DF, GF)
Arugula, Spiced Sunflower Seeds, Whole Grain Mustard Vinaigrette

Convene Caesar (V)
Romaine, Kale, Crispy Capers, Artisan Croutons, Parmigiano Frico

Entrees

Petit Filet (GF, DF)
Romesco Sauce, Patatas Bravas a Murro

Coq au Vin Blanc (GF)
Braised Chicken, Carrots, Wild Rice, Lemon, Tarragon

Miso Poached Red Snapper (GF, DF)
Ginger Scented Wilted Greens, Edamame, Shiitake Mushrooms

Vegan Cauliflower Gratin (VG)
Torchio Pasta, Cauliflower Bechamel, Butternut Squash, Leeks, Garlic Herb Crumb

Seared Sea Bass (GF)
Onion Soubise, Wilted Greens, Crispy Sunchokes, Charred Lemon Vinaigrette

Roasted Salmon (DF, GF)
Spiced Carrot Puree, Chermoula

Stir Fry of Mushrooms & Broccoli (VG, DF)
Roasted Wild Mushrooms, Broccolini, Jasmine Rice, Hoisin, Togarashi

Pipian Rojo Mole (VG, GF)
Roasted Butternut Squash, Black Beans & Rice, Pepitas

Turkey Provencal (GF)
Turkey Breast, White Wine, Tomato, Shallots, Green Olives, Dates, Herbed Polenta

Warm Spiced Squash (VG, GF)
Roasted Winter Squash, Braised Green Lentils, Mint Coconut Yogurt

Roasted Cauliflower Steaks (VG, GF)
Spiced & Roasted Cauliflower, Quinoa, Smoky Tomatoes, Spinach, Herbs, Shaved Fennel Salad

Hot Sides

Miso Glazed Bok Choy (VG, GF)

Blistered String Beans (VG, GF)
Tamari, Chili Oil, Crispy Shallots

Roasted Broccolini (VG, GF)
Pickled Pepper Vinaigrette

Charred Cauliflower (VG, GF)
Caper Relish

Roasted Baby Carrots (V, GF)
Labneh, Olive Granola

Orange & Dijon Glazed Parsnips (VG, GF)

Desserts

Angel Food Cake (V)
Citrus Marmalade

Old Fashioned Fruit Crumble (V)

Nutmeg & Cardamom Churros (V)
Creme Anglaise

Coconut Sticky Rice (VG, GF)
Mango, Sesame

Puffed Pastry, Poached Pears (V)
Spiced Whipped Cream

Salted Caramel Brownie Tartlets (V)

Classic Tiramisu (V)

Enhancements

Make it Your Own

Add Additional Starter	$15 pp
Add Additional Entree	$25 pp
Add Additional Hot Side	$12 pp
Add Additional Dessert	$10 pp

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

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Plated Dinner

Standard Plated $159 per person

Includes assorted breads & butter and coffee/tea service
Choice of:
1 Starter | 1 Entree | 1 Dessert

Premium Plated $169 per person

Includes assorted breads & butter, and coffee/tea service
Choice of:
1 Starter | 2 Entrees | 1 Dessert

Starters

Market Field Greens (VG, GF)
Green Goddess Vinaigrette

Little Gem Wedge Caesar (VG, GF)
Shaved Cauliflower, Pickled Grapes, Tahini Caesar Dressing

Honey Little Gem Lettuce (GF)
Pickled Pear, Point Reyes Blue Cheese, Caramelized Shallots, Verjus Vinaigrette

Goat Cheese Fonduta (V, GF)
Coconut Roasted Heirloom Beets, Mizuna, Sunflower Brittle, Cara Cara Vinaigrette

Honey Glazed Carrots (V, GF)
Labneh, Castelfranco, Olive Granola

Classic Steakhouse Wedge (GF)
Blue Cheese, Bacon Lardons, Pickled Onions, Cherry Tomatoes

Roasted & Shaved Brussel Sprouts (V, GF)
Pomegranate Arils, Shaved Manchego, Verjus Vinaigrette

Spicy & Sour Butternut Squash (VG, GF)
Beluga Lentils, Sunflower Brittle, Lemon Vinaigrette

Entrees

Whole Grain Trumpet Pasta (V)
Braised Leeks, Oyster Mushrooms, Pecorino Romano

French Cut La Belle Farms Chicken Breast (GF, DF)
Smashed Fingerling Potatoes, Thumbelina Carrots, Charred Ciopollini Onions, Caper Relish

Red Snapper (GF, DF)
Spiced Carrot Puree, Chermoula

Filet Mignon (GF)
Celeriac Puree, Roasted Maitake Mushrooms, Bordelaise, Crispy Garlic

Braised Lamb Shank (DF)
Cous Cous, Dates, Cavelstrano Olives, Charred Radicchio

Seared Sea Bass (GF)
Onion Soubise, Wilted Greens, Crispy Sunchokes, Charred Lemon Vinaigrette

Faroe Island Salmon (DF)
Celeriac Puree, Chioggia Beets, Pickled Grapes, Farro

Coffee-Braised Short Rib (GF)
Red Skinned Mashed Potato, Brussel Sprout Slaw

Cauliflower (VG, GF)
Masala Tomato Ragu, Basmati Rice, Wilted Greens

Trumpet Mushrooms (VG, GF)
Panisse, Tahini Yogurt, Charred Scallion Oil, Herb Salad

Heirloom Butternut Squash (VG, GF)
Polenta, Pipian Rojo Mole

Desserts

Pineapple Baba (V)
Coconut Whipped Cream, Meringue

Coconut Custard (VG, GF)
Buckwheat Sesame Tart, Caramelized Persimmon

Passionfruit Tart (V)
Creme Anglaise, Raspberry

S'mores Tart (V)
Graham Cracker Tart, Chocolate Ganache, Marshmallow Fluff

Puffed Pastry (V)
Poached Pears, Spiced 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

Enhancements

Make it Your Own

Food

Add Additional Starter	$15 pp
Add Additional Entree	$25 pp
Add Additional Dessert	$10 pp

Beverages

Sparkling Wine Toast	$14 pp
Sparkling Cider Toast	$5 pp
Wine Service (1 Red, 1 White)	$32 pp
Curated 3 Course Wine Pairing	$64 pp

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

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.

convene