

The Lowell

NEW YORK

The Pembroke Room Lunch, Brunch, Dinner & Cocktails



The Pembroke Room

Maximum Capacity: 56 seated in the room

Three Course Lunch or Brunch Menu at \$110 per person including:

- ◆ Standard pre-fixe menu with one appetizer, one entrée, and one dessert: starting at \$110 per guest plus applicable tax and gratuity
- ◆ Assorted Breads
- ◆ Soft Drinks
- ◆ Additional Appetizer Options at \$18 Per Guest
- ◆ Additional Entrée Options at \$25 Per Guest.

Brunch & Lunch Buffet at \$110.00 per person including:

- ◆ Food station service available
- ◆ Maximum Capacity of 40 seated guests
- ◆ Assorted Breads & Pastries
- ◆ Soft Beverage Station
- ◆ 2 Choices of Appetizers
- ◆ 3 Choices of Entrées
- ◆ 2 Choices of Desserts

Lunch & Brunch Menu

The Pembroke Room

Beverages:

- ◆ Freshly squeezed juices
- ◆ Illy Coffee & Damman Freres Tea
- ◆ *Bottomless Mimosas & Bloody Mary's available for additional \$30.00 Per Person.

Appetizers:

- ◆ Kale Salad with Pine Nuts, Currants & Parmesan
- ◆ Beefsteak Tomato & Buffalo Mozzarella Salad with Balsamic Glaze
- ◆ Caesar Salad
- ◆ Smoked Salmon Platter
- ◆ Yogurt & Granola Parfait
- ◆ Sliced Fruit Platter
- ◆ *Additional appetizers available at \$18.00 each

Entrées:

- ◆ Scrambled Eggs with a Choice of Bacon, Breakfast Sausage or Chicken Apple Sausage
- ◆ Egg Frittata
- ◆ Old Fashioned Buttermilk Pancakes with Vermont Maple Syrup (*Gluten free option available*)
- ◆ Eggs Benedict (*Gluten free option available*)
- ◆ Eggs Florentine (*Gluten free option available*)
- ◆ Lump Crab Cake
- ◆ Flank Steak with Chimichurri
- ◆ Herb Crusted Salmon
- ◆ Oven Roasted Chicken
- ◆ *Additional entrées available at \$25.00 each

Desserts:

- ◆ Signature New York Cheesecake with Strawberry Coulis
- ◆ Apple Galette a La Mode
- ◆ Chocolate Molten Lava Cake
- ◆ *Additional desserts available at \$18.00 each

THE PEMBROKE ROOM

Cocktails & Dinner

The Pembroke Room

Maximum Capacity: 56 seated in the room

Three Course Dinner Menu at \$140 per person:

- ◆ Standard pre-fixe menu with one appetizer, one entrée, and one dessert: \$140 per guest
- ◆ Appetizer & Dessert options available at \$18 per guest
- ◆ Additional Entrée Options Available at \$25 Per Guest.

One Hour Reception with Canapés and Three Course Dinner Menu at \$220 per person:

- ◆ Three Course Dinner package for \$140 per person,
- ◆ Hors d'oeuvres service with four choices at \$35 per person,
- ◆ Premium bar, charged hourly at \$45 per guest

Wine and beverage selection:

3 Hour Classic Bar Package \$50 Per Person

- ◆ 1 Red Wine Domaine Petite Perriere Pinot Noir
- ◆ 1 White Wine Domaine Petite Perriere Sauvignon
- ◆ 1 Choice of Cava Bubbly Rosé or Prosecco
- ◆ **Each additional hour will be \$20.00 per person*

3 Hour Premium Bar Package \$80 Per Person

- ◆ 1 Red Wine Domaine Petite Perriere Pinot Noir
- ◆ 1 White Wine Domaine Petite Perriere Sauvignon
- ◆ 1 Choice of Cava Bubbly Rosé or Prosecco
- ◆ 3 Choices of Selected Spirits
- ◆ *Each additional hour will be \$34.00 per person*

THE PEMBROKE ROOM

Cocktails & Dinner Menu

Cold Canapés

- ◆ Smoked Salmon on Pumpernickel with Dilled Cream Cheese
- ◆ Seasonal Melon with Prosciutto & Mint
- ◆ Grilled Asparagus Wrapped in Smoked Duck Breast or Prosciutto
- ◆ Beef Tartar on Gaufrette Chips
- ◆ Goat Cheese & Tomato Bruschetta
- ◆ Cucumber Cups Filled with a Choice of Tuna or Salmon Tartar
- ◆ Caviar Potato Chips with Crème Fraiche & Chives
- ◆ Foie Gras Mousse on Toasted Brioche with Fig Purée
- ◆ Chicken Corn Muffin

Hors D'Oeuvres

- ◆ Mini Assorted Quiche
- ◆ Vol Au Vent with Maine Lobster
- ◆ Oriental Spring Rolls with Sweet Chili Garlic Sauce
- ◆ Vegetable Pot-Stickers with Ponzu Dipping Sauce
- ◆ Thai Chicken Satay
- ◆ Beef or Chicken Empanadas with Parsley Lemon Sauce
- ◆ Crispy Samosas with Spinach & Feta Cheese
- ◆ New England Mini Crab Cakes with Chili Aioli
- ◆ Sautéed Sea Scallops Wrapped in Applewood Smoked Bacon

Appetizer Selections:

- ◆ Classic Shrimp Cocktail with Tanqueray Cocktail Sauce
- ◆ Beet Salad with Goat Cheese
- ◆ Artisan Smoked Salmon Plate with Onions & Capers and Lemon Oil
- ◆ Wild Mushroom & Asparagus Risotto
- ◆ Grilled Green Asparagus with Prosciutto di Parma & Shaved Parmesan
- ◆ Beef Carpaccio with Roquette & Horseradish Cream
- ◆ Minestrone Soup
- ◆ Cream of Asparagus
- ◆ Potato Leek
- ◆ Spinach Salad with Walnuts, Bleu Cheese Crumbles & Sherry Vinaigrette
- ◆ Seasonal Organic Greens with Sherry or Lemon Vinaigrette
- ◆ Herb Goat Cheese with Crouton & Arugula Salad. Served with Balsamic Vinaigrette
- ◆ Classic Caesar Salad
- ◆ Caprese Salad with Vine Ripened Tomato & Bocconcini Mozzarella

Sides

- ◆ White Bean Tomato Stew
- ◆ Warm Quinoa Salad with Roasted Vegetables
- ◆ Succotash with Corn, Peas, Mushrooms, Tomatoes & Fingerling Potatoes
- ◆ Mashed Potatoes
- ◆ Potatoes au Gratin
- ◆ Grilled Asparagus
- ◆ Sautéed or Creamed Spinach
- ◆ Ratatouille Stuffed Pepper
- ◆ Fresh Fettuccini with Garlic Aioli

Entrees – Seafood

- ◆ Pan Seared Arctic Char Meunière with Capers & Marcona Almonds
- ◆ Miso Glazed Salmon or Red Snapper
- ◆ Oven Roasted Striped Bass served with Barolo Wine Sauce
- ◆ Grilled Wild Alaskan Salmon with Caviar Beurre Blanc
- ◆ Mediterranean Branzino

Entrees – Beef, Pork & Lamb

- ◆ Roasted Beef Tenderloin with Bordelaise Sauce
- ◆ Nebraskan Grass-Fed Sirloin Steak with a Wild Mushroom Demi-Glace
- ◆ Grilled Filet Mignon with Gosset Mustard Sauce
- ◆ Colorado Baby Rack of Lamb with Rosemary Lamb Jus
- ◆ Seared Veal Medallions

Entrees – Poultry

- ◆ Roasted Free Range Chicken Breast with Lemon Thyme Jus
- ◆ Pan Seared Duck Breast with a Lingonberry Brandy Reduction

Entrees – Pasta

- ◆ Fettuccini with Smoked Chicken and Marcona Almonds in Brandy Cream Sauce
- ◆ Seasonal Ravioli
- ◆ Penne Pasta with Wild Mushroom, Seasonal Squash & Asparagus tossed in Fresh Cherry Tomato Sauce
- ◆ Maine Lobster with Piquillo Peppers & Arugula in Lobster Cream Sauce

All Entrees are served with a Choice of Side Dish

Desserts

- ◆ Chocolate Molten Lava Cake with Vanilla Ice Cream
- ◆ Apple Galette a La Mode
- ◆ Chocolate Mousse topped with Fresh Raspberries
- ◆ Seasonal Berries Marinated in Grand Marnier with Chantilly Cream
- ◆ New York Style Cheesecake with Strawberry Coulis
- ◆ Selections of Imported Artisan Cheeses Served with Sliced Seasonal Fruits and French Baguette

Capacity:

56 seated guests – 65 standing guests

Room Rental Fee

\$2,000

Min Food & Beverage Consumption

\$3,000

The Room Rental Fee Includes;

- Orchids throughout the Room
- White Table Cloths
- White Linen Napkins
- Soft Ambiance Music
- Fine China & Silverware
- Flickering Table Lamps
- 60” or 72” Round Tables
- Signature Pembroke Chairs or Cabaret Silver Chairs

Dimensions (L/W) 35ft x 18ft

Bar Dimensions (L/W) 20ft x 4ft

Seating Capacity

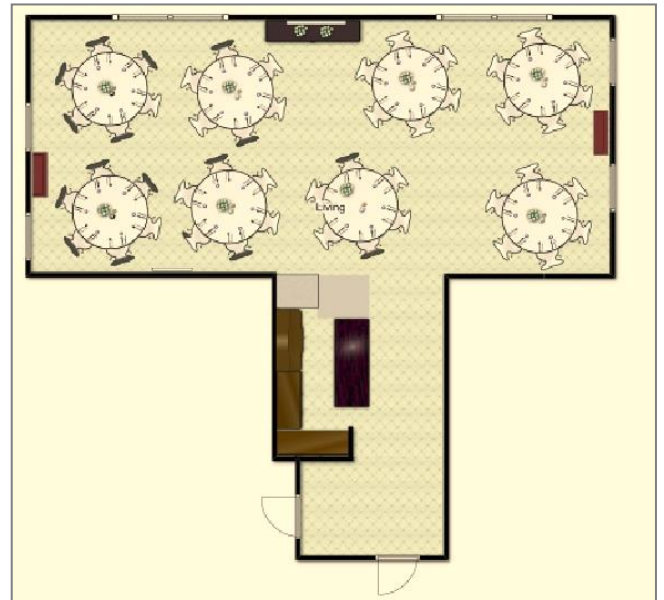
Classroom.....36 guests

Cabaret.....60 guests

Boardroom.....24 guests

Banquet.....56 guests

Reception.....70 guests



Terms & Conditions

The Lowell requires the final guarantee of attendants be communicated to the catering office no later than three business days prior to the date of your scheduled event.

If the guaranteed number is not provided, the billing will be for the greater of the following:

- (1) The number of persons for which the party was originally booked;
- (2) The number of persons in attendance.

Contract & Deposit

When received by the guest, the event contract must be signed and returned within 72 hours in order to reserve the function space. As soon as the credit card authorization form is received as well as the banquet agreement, a non-refundable deposit of 50% is charged to ensure that client reservation is secured.

Upon Receipt of the signed agreement and requested deposit, the reservation will be confirmed.

Cancellation

In the event the function needs to be cancelled, the hotel will need 72 hour notice for the cancellation. If not, 100 % of the total cost will be due. Cancellations received prior to the 72 hour period, the event will be subject to a 50% cancellation fee. This fee is charged to the client due to the reservation being held, from the contract signature date to the date of the cancellation.

Taxes

All Food and Beverage charges are subject to a 17% gratuity and a 5% administrative fee. The administrative fee is not gratuity. New York State Tax of 8.88%

Additions

A fee will be applied to guests who bring their own beverages
If a cake is brought from outside, there will be a \$6.00 per person slicing fee
There is a corkage fee of \$60.00 + tax & gratuity per bottle brought from the outside.

Please contact our Food and Beverage Team at 212-605-6825 or at fb@lowellhotel.com for information on rates, room availability and an appointment for a personal tour of our facilities.