

The Lowell

NEW YORK

THE PEMBROKE ROOM BANQUET EVENTS



SERVICES & PACKAGES

prices do not include applicable taxes and gratuities

◇ENGLISH AFTERNOON TEA◇

CLASSIC AFTERNOON TEA SERVICE

\$75 PER GUEST

Selection of Three Teas by Dammann Frères
Traditional Homemade Scones with Assorted Spreads
Seasonal English Tea Sandwiches
Seasonal Pastries

ROYAL AFTERNOON TEA SERVICE

\$95 PER GUEST

One Glass of Champagne or Signature Champagne Cocktail
Selection of Three Teas by Dammann Frères
Traditional Homemade Scones with Assorted Spreads
Seasonal English Tea Sandwiches
Seasonal Pastries

LOWELL IMPERIAL TEA SERVICE

\$135 PER GUEST

Caviar Service with Toast Points, Blinis, and Condiments
One Glass of Champagne
Selection of Three Teas by Dammann Frères
Traditional Homemade Scones with Assorted Spreads
Seasonal English Tea Sandwiches
Seasonal Pastries

◇BRUNCH OR LUNCH◇

THREE-COURSE LUNCH OR BRUNCH MENU \$135 PER GUEST

Standard Pre-fixe Menu with One Appetizer, One Entrée, and One Dessert per Guest
Assorted Breads or Brunch Pastries
Soft Beverages

LUNCH OR BRUNCH BUFFET \$135 PER GUEST

Food Station Service
Assorted Breads or Brunch Pastries
Soft Beverages
Selection of 2 Appetizers
Selection of 3 Entrees
Selection of 2 Desserts

Additional Appetizer Options at \$18 per Guest
Additional Entrée Options at \$35 per Guest

◇COCKTAILS & DINNER◇

THREE-COURSE DINNER MENU

\$160 PER GUEST

Standard Pre-fixe Menu with One Appetizer, One Entrée, and One Dessert per Guest
Assorted Breads, Soft Beverages

DINNER BUFFET

\$160 PER GUEST

Food Station Service
Assorted Breads
Soft Beverages
Selection of 2 Appetizers
Selection of 3 Entrees
Selection of 2 Desserts

RECEPTION & DINNER PACKAGE

\$250 PER GUEST

Standard Pre-fixe Menu with One Appetizer, One Entrée, and One Dessert per Guest
Assorted Breads or Brunch Pastries
One Hour Reception with Hors D'oeuvres Service *Selection of Two Hot and Two Cold Items*
One Hour Classic Open Bar Service *\$45 per Person per Additional Hour*

RECEPTION & FOOD STATION PACKAGE

\$175 PER GUEST

Selection of One Self Service Food Station from Menu
Two Hour Reception with Hors D'oeuvres Service *Selection of Two Hot and Two Cold Items*
Two Hour Classic Open Bar Service *\$45 per Person per Additional Hour*

RECEPTION & CLASSIC OPEN BAR PACKAGE

\$150 PER GUEST

Two Hour Reception with Hors D'oeuvres Service *Selection of Two Hot and Two Cold Items*
Two Hour Classic Open Bar Service *\$30 per Person per Additional Hour*

Additional Appetizer Options at \$18 per Guest

Additional Entrée Options at \$35 per Guest

◇SERVICE ADDITIONS◇

CLASSIC BAR SERVICE

\$65 PER PERSON

Two Hours of Open Bar Service
One House Red Wine, One House White Wine, & Choice of Prosecco or Cava Rose
OR Bottomless Mimosas & Bloody Mary's
\$30 per Person per Additional Hour

PREMIUM BAR SERVICE

\$95 PER PERSON

Two Hours of Open Bar Service
Selection of Three Premium Liquors
One House Red Wine, One House White Wine, & Choice of Prosecco or Cava Rose
\$45 per Person per Additional Hour

HORS D'OEUVRES SERVICE

\$45 PER PERSON

One Hour Reception with Passed Canapes and Hors D'oeuvres
Selection of Two Hot Items & Two Cold Items
\$10 per Person per Additional Hors D'oeuvre

FOOD & BEVERAGE MENUS

◇BRUNCH & LUNCH◇

◇BEVERAGES◇

Freshly Squeezed Orange and Grapefruit Juice
Illy Coffee & Selection of Dammann Frères Tea

◇APPETIZERS◇

Kale Salad
with Pine Nuts, Currants & Parmesan

Caprese Salad
with Mozzarella di Bufala, Balsamic Glaze, & Fresh Basil

Caesar Salad
with House Made Caesar Dressing, Croutons, & Shaved Parmesan

Smoked Salmon Platter
with Red Onions, Capers, Olive Oil, & Fresh Lemon

Yogurt & Granola Parfait

Sliced Fruit Platter

◇ENTRÉES◇

Scrambled Eggs
with a Choice of Bacon, Breakfast Sausage or Chicken Apple Sausage

Egg Frittata

Old Fashioned Buttermilk Pancakes
with Vermont Maple Syrup

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

◇DINNER & COCKTAILS◇

◇BEVERAGES◇

Large Selection of Teas, Flavored Iced Teas, Coffees, and Soft Drinks
Signature Cocktails & Mocktails

The Best Varieties of Wines Available from The Foothills of Sonoma
to the Finest Vineyards of Burgundy & Bordeaux
Most Current Wine Selection Available on Request

◇HORS D'OEUVRES◇

SERVED COLD

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

SERVED HOT

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

◇APPETIZERS◇

Minestrone Soup

Cream of Asparagus Soup

Potato Leek Soup

Seasonal Organic Greens
with Sherry or Lemon Vinaigrette

Herb Goat Cheese and Arugula Salad
with Croutons, Served with Balsamic Vinaigrette

Caesar Salad
with House Made Caesar Dressing, Croutons, & Shaved Parmesan

Caprese Salad
with Mozzarella di Buffalo, Balsamic Glaze, & Fresh Basil

Beet Salad with Goat Cheese
with House Made Sherry Vinaigrette

Spinach Salad
with Walnuts, Bleu Cheese Crumbles & Sherry Vinaigrette

Classic Shrimp Cocktail with Tanqueray Cocktail Sauce

Smoked Salmon Platter
with Red Onions, Capers, Olive Oil, & Fresh Lemon

Wild Mushroom & Asparagus Risotto

Grilled Green Asparagus
with Prosciutto di Parma & Shaved Parmesan

Beef Carpaccio
with Roquette - Horseradish Cream

Spinach Salad
with Walnuts, Bleu Cheese Crumbles & Sherry Vinaigrette

◇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

BEEF, PORK, & LAMB

Roasted Beef Tenderloin with Bordelaise Sauce

Nebraskan Grass-Fed Sirloin Steak with Wild Mushroom Demi-Glace

Grilled Filet Mignon with Gosset Mustard Sauce

Colorado Baby Rack of Lamb with Rosemary Lamb Jus

Seared Veal Medallions

POULTRY

Roasted Free Range Chicken Breast with Lemon Thyme Jus

Pan Seared Duck Breast with a Lingonberry Brandy Reduction

PASTA

Seasonal Ravioli

Fettuccini with Smoked Chicken and Marcona Almonds
in Brandy Cream Sauce

Penne 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

◇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

◇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

◇FOOD STATIONS◇

Cheese and Fruit Station

Includes Chef's Selection of Cheeses with Fruit & Assorted Breads & Crackers

Mediterranean Station

Asian Dumpling Station

Sushi and Sashimi

Vegetarian

Seafood (additional \$50 per person)

Room Rental Fee

\$2,000

Min Food & Beverage Consumption

\$3,000

Set Up Fee

\$150

Seating Capacity

56 seated guests – 65 standing guests

Additional Seating Capacities

Buffet.....40 guests

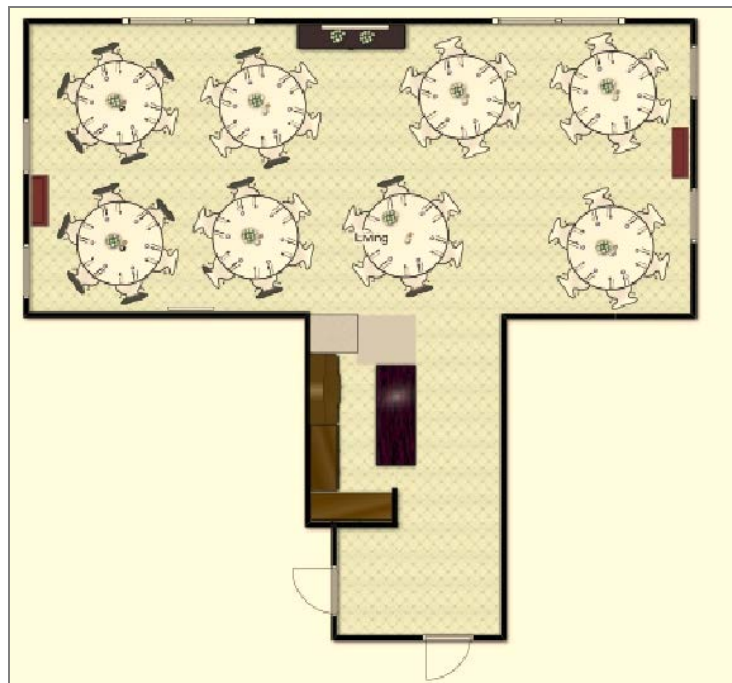
Classroom.....36 guests

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 8.875%

Additions

A fee will be applied to guests who bring their own beverages. If a cake is brought from outside, there will be a \$10.00 per person slicing fee. There is a corkage fee of \$60.00 per bottle + tax & gratuity applicable based on retail value. Please refer to the Banquet and Catering Contract

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.