

THE  
ADDISON



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## Welcome to The Addison

The Addison is a refined sports lounge designed as a modern living room in the heart of Midtown New York.

Rooted in the warmth of a classic Irish bar, the space blends rich woods, gold accents, and cinematic lighting, reflecting a place where tradition, ambition, and modern life intersect, blurring the line between classic and contemporary culture.

The Addison feels familiar, yet unexpected. A place to disconnect from the city. A home for gathering, where drinks are shared and games are watched.

A bar with soul, where old-world glamour meets modern confidence, polished yet playful, intimate yet vibrant, and unmistakably New York.

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## MAIN BAR

CAPACITY: 125 STANDING | 50 SEATED

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# LIBRARY

CAPACITY: 35 STANDING | 18 SEATED

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BACK DINING HALL

CAPACITY: 30 STANDING | 50 SEATED



# Open Bar

2 HOUR MINIMUM

## STANDARD

\$30 Per Person Per Hour

### BEER

Seasonal Selections

### WINE

Prosecco, Rosé, White, Red

### LIQUOR

Vodka - ALB Vodka

Gin - Beefeater, Bombay Sapphire  
Ford's Dry Gin, Gray Whale

Tequila - Espalón Blanco & Repo  
Milagro, Flecha Azul,  
Cazadores Blanco

Mezcal - 400 Conejos

Whiskey - Dewards, Wild Turkey  
Monkey Shoulder,  
Hudson Bourbon Great Jones

Rum - Bacardi Spiced & Superior  
Captain Morgan, Goslings,  
Mount Gay, Smith & Cross

Other - Bushmills, Teeling, Branson  
Cognac, Beer and Wine

## PREMIUM

\$45 Per Person Per Hour

### BEER

Seasonal Selections

### WINE

Prosecco, Rosé, White, Red

### LIQUOR

Vodka - Ketel One, Titos, Grey Goose  
Belvedere

Gin - Bar Hill, Bar Hill Reserved Tom Cat,  
Tanqueray, Tanqueray 10, Hendricks

Tequila - Casamigos Blanco & Repo, Codigo  
Blanco & Repo, Herradura Silver,  
Repo & Ultra Anejo, Don Julio Blanco  
& Resposado, Patron Cristalano, Repo  
and Silver, Tequila Ocho Blanco

Mezcal - Del Maguey Vida, Illegal Joven,  
Montelobos, Piedra Almas, Del Maguey Pechuga

Whiskey - Glenlivet 12, Angel's Envy Rye, Basil Hayden,  
Bulleit, Jack Daniels, Jameson, Johnnie Walker  
Black Label, Knob Creek Bourbon, Lagavulin,  
Makers Mark, Talisker 10, Whistle Pig Piggyback  
Whistle Pig Rye 6yr. Woodford Reserve,  
Bruichladdich Port Charlude, Glenlivet 15, Oban 14  
Whistle Pig Straight Rye 10yr.

Rum - Bacardi 8, Malibu Rum, Plateray  
Pineapple, Diplomatico Reserva, Ron  
Zacapa 23, Santa Teresa 1796

Other - Green Spot, Hibiki Harmony Japanese Whiskey,  
D'Usse VSOP, Remy Martin VSOP, El Gubernador  
Pisco Reservado, Pierre Ferrand

## Beer & Wine Only Open Bar

2 Hours: \$45 Total Per Person | 3 Hours: \$60 Total Per Person

Includes: All soft drinks

Includes: All beer brands ( (Corona, Blue Moon, Lagunitas IPA, High Noon, Heineken)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon



# Signature Cocktails

\$5 PER PERSON PER HOUR UPGRADE  
(CHOOSE 3 ITEMS)

The Addison Martini

Last Word

Clover Club

Siesta

Whiskey Smash

Sazerac

Strawberry Rosé Spritz

Raspberry Velvet Mule

Watermelon Breeze

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# CURATED COCKTAIL EXPERIENCES

Mixology reimaged, one glass at a time.

**\$6 to \$7 Per Person, Per Hour**

**\* 3-piece cocktail menu (Choose 3 items)**

**\* OR Build Your-Own Cocktail Menu (for cocktails not already listed on the cocktail menu)**

## Create Your Own Cocktail Experience

At The Speakeasy, the bar is yours. With our self-curated cocktail programs, clients can name their own cocktails and customize recipes, making every sip truly personal. Work directly with Saint's bar manager team to:

- Build a personalized cocktail list
- Match event themes and guest preferences

From timeless classics to inventive signatures, our mixologists will bring your vision to life — creating a one-of-a-kind drinking experience that's as unique as your night. — hand-select spirits, flavors, and garnishes that reflect your vision, whether it's for an intimate celebration or a full-scale private event.

The result: a one-of-a-kind drinking experience that's as unique as your night.

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# Pass Hors d'oeuvres

Service in Motion , Flavor in Every Bite

\$25 for 5 items, \$30 for 6 items & \$35 for 7 items Per Person Per Hour

## Vegetarian

### Deviled Eggs

dijon mustard, cajon seasoning, choosed scallions

### Spanakopita

crispy phyllo dough, feta cheese, spinach

### Figs-In-a-Blanket

honey glaze, goat cheese, sesame seeds

### Bruschetta

juicy tomato, basil, parmesan cheese

### Wild Mushroom Crostini

shiitake mushrooms, oyster mushrooms, thyme, parsley, ricotta cheese

### Caprese Skewers

fresh mozzarella, plum tomato, basil

### Grilled Veggie Skewers

seasonal grilled vegetables, balsamic drizzle

### Mini Grilled Cheese

served with tomato soup dip

### Mac n' Cheese Bites

four cheese sauce

### Vegan Crispy Rolls

shiitake mushroom, scallions, shredded veggies, sesame oil

### Vegatable Samosa

egg wrap, shiitake mushroom, carrots, peppers, onions

## Meat

### Chicken Salad Baskets

chopped pecans, apples, phyllo cups

### Chicken Skewers

roasted peppers, marinated onions

### Chicken Sausage Kebabs

homemade chicken sausage, grilled peppers and onions

### Chipotle Chicken Sliders

arugula, pickled onion, chipotle mayo

### Pulled Pork Rolls

sweet bbq pork, crispy rice paper

### Truffle Beef Sliders

100% angus beef, truffle oil, creamy parmesan

### Proiscuitto Shortbreads\*

brie cheese, italian proiscuitto.

### Steak Frites\*

ribeye steak, crispy fries

### Lamb Lollipops\*

mint yoghurt sauce

## Seafood

### Spicy Tuna Cucumber Bites

ahi tuna, spicy aioli, sesame, cucumber

### Tuna Tartar Spoons

ahi tuna, avocado, chives, shallots, creamy sriracha aoli

### Lettuce Wrap Salmon Tartar

salmon, mango, avocado, chives, sesame, iceberg lettuce

### Shrimp Ceviche Cups

shrimp, tomato, red onion, cilantro, lime

### Garlic Shrimp Skewers

shrimp, spiced garlic marinade

### Mini Red Snapper Tacos

beer battered red snapper, aqua chili sauce, red coleslaw

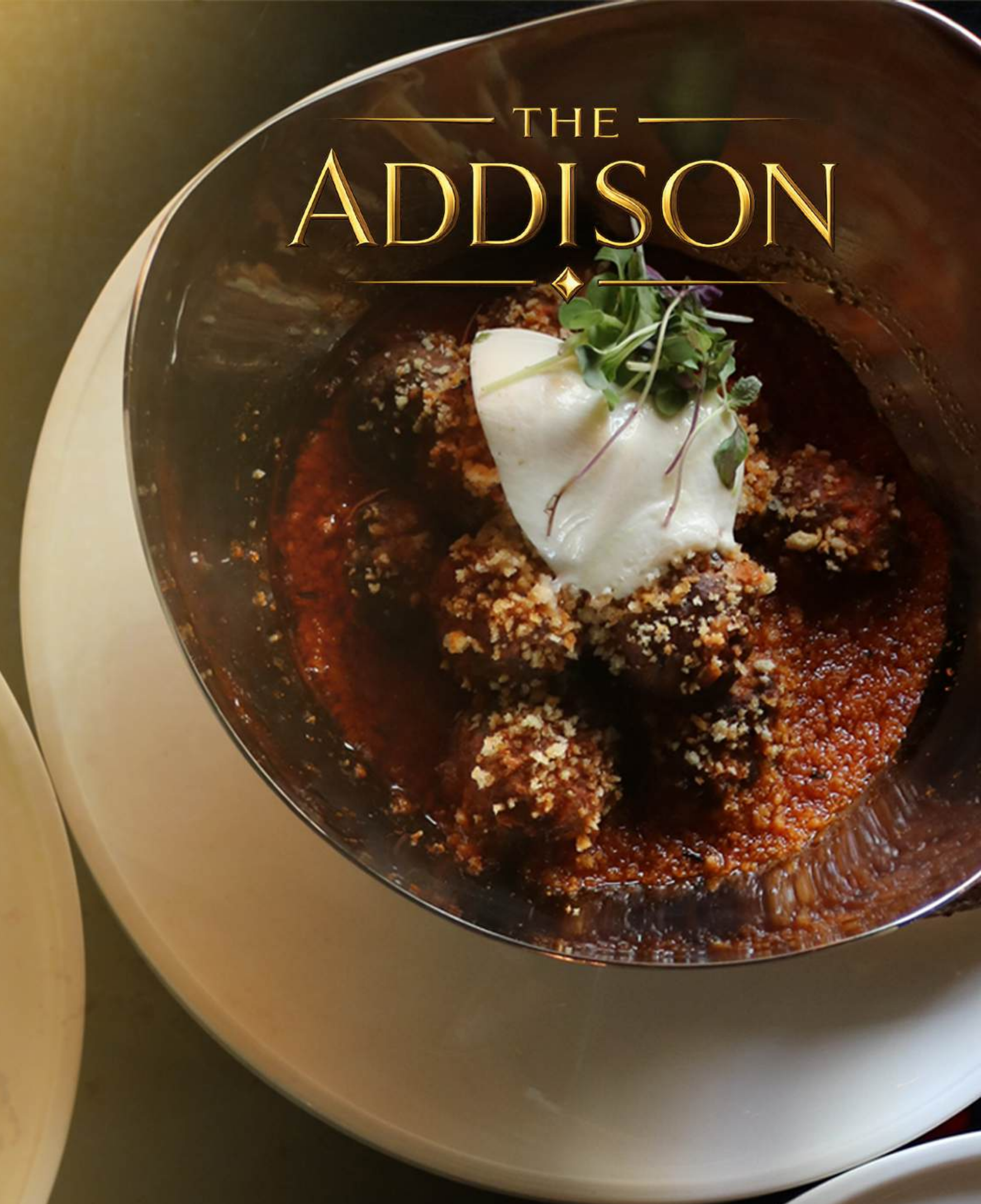
### Brochetas de Pescado

grilled swordfish, spiced chipotle drizzle

### Oysters and Caviar\*

fresh oysters, caviar, mignonette, chives

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# Food Stations

Flavor-Forward. Presentation-Perfect.

## HOT STATION

### Taco Station \$20 PP

Carne Asada, Carnitas, Sinaloa Shrimp, Crispy Fish, Seared Fish, Cactus, Black Bean and Sweet Potato, Mushroom.

Served with:

Corn Tortilla, Flour Tortilla (lettuce wraps available upon request)

Pico De Gallo, Cilantro, Crema, Salsa Rojo, Salsa Verde, Cotija Cheese

### French Fries Bar \$18 PP

Yukon Gold Fries, Sweet Potato Fries, Waffle Cut Fries, Oven Wedges

Spicy Mayo, Black Garlic Mayo, Ketchup, Guacamole, Salsa, Pico De Gallo, Shredded Cheese

### Mashed Potato Bar \$15 PP

Homemade Chili, Crumbled Bacon, Chopped Chives, Shredded Cheese, Olives, Crispy Onions, Sour Cream, Corn, Broccoli, Sauteed Mushrooms

### Flatbread Station \$20 PP

Pesto Sauce, Cherry Tomatoes, Fresh Basil, Mozzarella, Olives, Prosciutto, Gouda Cheese, Walnuts, Peaches, Blue Cheese Crumbles, Balsamic Glaze, Spicy Honey Drizzle, Arugula

### Mac n' Cheese Station \$17 PP

Chives, Tomatoes, Fried Onions, Sautéed Mushrooms, Bacon, Aged Gouda, Steamed Broccoli, Jalapeño, Fried Onions, Smoked Sausage

### Slider Bar \$19 PP

Angus Beef, Pulled Pork, Fried Chicken, Black Bean Cheese:

Cheddar, Mozzarella, Pepper Jack, Swiss

Sauces:

Mustard, Pickled Relish, Garlic Mayo, Pickled Jalapeno Peppers, Ketchup

Toppings:

Bacon Crumbles, Dill Pickle Chips, Tomato Slice, Avocado Slices, Lettuce Shreds, Sliced Onions

## COLD STATION

### Mezze Table \$15 PP

Hummus, Baba Ganoush, Spicy Feta, Tzatziki, Marinated Olives, Tabbouleh, Pickled Peppers and Grilled Pita Bread

### Cheese Table \$18 PP

Goat Cheese, Brie Cheese, Cheddar, Gouda, Parmesan, Manchego, Gorgonzola

Seasonal Fruit:

(strawberries/clementines/grapes/berries/apples/peaches/cherries)

Variety of Nuts:

(pecans, walnuts, almonds, pistachios)

Crisps:

(variety of crackers, pita chips and crostinis)

### Charcuterie Table \$24 PP

Prosciutto di Parma, Capocollo, Soppressata, Salami

Goat Cheese, Parmesan, Brie, Cheddar Cheese, Cornichons, Olives, Bacon Jam, Grapes, Three kinds of breads

### Crudité \$15 PP

Variety of Fresh Veggies:

Baby Corn, Baby Carrots, Broccoli, Cauliflower, Asparagus, Celery, Cherry Tomatoes, Bell Peppers, Green Beans, Shishito Peppers,

A Creamy Parmesan Dip, Ranch Dip and Greek Dip

### Oyster Bar \$24 PP

A Variety of East Coast and West Coast Oysters, Mignonette Sauce, Cocktail Sauce, Ginger - Soy Vinaigrette, Cucumber - Jalapeno Granita, Tobiko Caviar, Salmon Caviar

### Skewer Station \$22PP

choice of three

Garlic Shrimp Skewers

Grilled Chicken Skewers with Peppers

Eggplant Skewers

Zucchini and Pepper Skewers

Beef Kebab Skewers



# Platters

All Platters feed 7 people

General Platter \$120  
French Fries \$70  
Grilled Vegetables \$100

Antipasto Platter \$180  
Crudit  Platter \$70

Caesar Salad \$70  
Greek Salad \$70  
Arugula & Strawberry Salad \$100

## Cold Platters

**Crudit  Platter (veg)**  
Celery, cherry tomato, cucumbers, carrots, ranch/blue cheese dressing.

**Antipasto Platter**  
Cured meats, cheeses, marinated, vegetables, nuts, fruits.

**Greek Salad (veg)**  
Cucumbers, tomatoes, red onion, feta cheese.

**Caesar Salad (veg)**  
Romaine lettuce, bagel croutons, parmesan cheese.

**Arugula with Strawberries Salad (veg)**  
Red pickled onion, goat cheese.

## Hot Platters

**Chicken Wings**  
Bba, buffalo, lemon pepper, honey mustard

**Truffle Beef Sliders**

**Chipotle Chicken Sliders**

**Vegetable Sliders (veg)**

**Beer Battered Calamari**

**Grilled Vegetables (vg)**

**Truffled Fries (veg)**

**Garlic Sesame Tofu (vg)**

## Finger Food Platters

**Mac n' Cheese Bites (veg)**

**Empanadas**  
(chicken, beef or veggie)

**Mini Shepard Pie**

**Antipasto Skewers**

**Deviled Eggs**

**Meatballs**

**Skewers**  
garlic shrimp, beef kebab, eggplant (vg), zucchini/peppers (vg), grilled chicken

**Stuffed Mushrooms (vg)**

**Vegan Shiitake Rolls (vg)**

**Vegetable Samosa (vg)**



# Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 1, \$65 Per Person (min. 20 ppl), includes 2 entrees + 2 sides

GUESTS CAN CHOOSE 2 SIDES

## A Choice of Poultry

Chicken Tinga  
Verde Chicken Enchiladas  
Chicken Flautas  
Spicy Chicken Taquitos

## A Choice of Fish

Salvador Style Branzino  
Gambas al Allajillo  
Veracruz Style Cod

## A Choice of Meat

Spanish Beef Stew  
Chimichurri Steak  
Pernil

## Vegetarian Choices

Vegetarian or Vegan Enchiladas

## A Choice of Salad

Caesar Salad  
White Bean Salad

## Sides

Maduros  
Spanish Rice  
Roasted Vegetables  
Black Beans

## A Choice of Dessert

NY Cheesecake  
Caramel Flan



# Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 2, \$75 Per Person (min. 20 ppl), includes 3 entrees + 2 sides

GUESTS CAN CHOOSE 3 SIDES

## A Choice of Poultry

Chicken Marsala  
Lemon Chicken  
Creamy Broccoli Chicken  
Chicken Enchiladas  
\*Duck Confit  
\*Chicken Cordon Blue

## A Choice of Fish

Branzino Filets  
Grilled Salmon  
Pan Seared Cod  
\*Pan Seared Halibut  
\*Sesame Tuna

## A Choice of Meat

Braised Short Rib  
Chimichurri Steak  
Moroccan Lamb Stew  
\*Grilled Ribeye  
\*Charred NY Strip

## Vegetarian Choices

Cauliflower Steaks  
Vegetarian or Vegan Enchiladas  
Mushroom Steak

## Choice of Three Sides

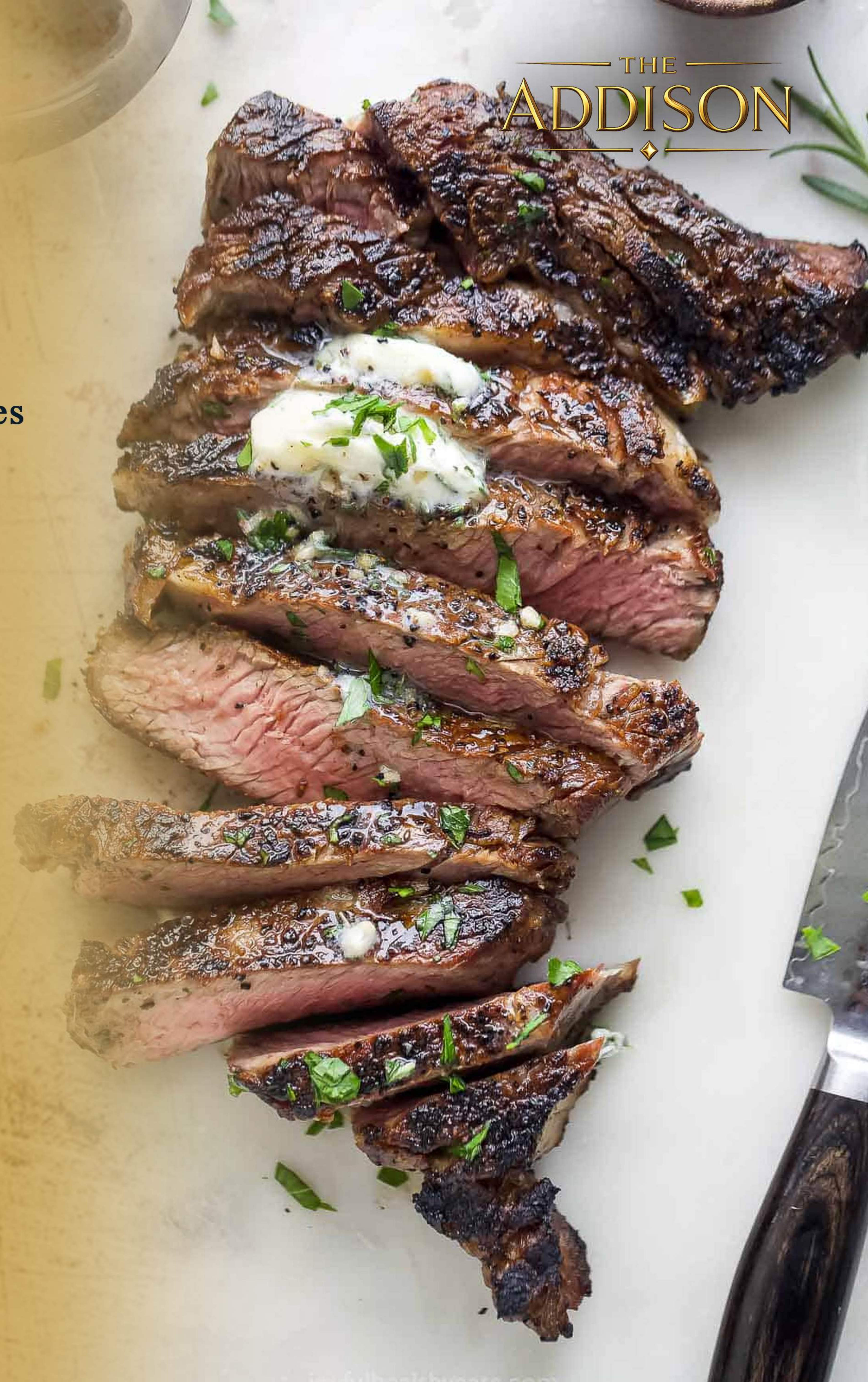
Mashed Potato  
Potato Wedges  
Spanish Rice  
Roasted Vegetables  
Couscous  
Buttered Macaroni  
\*Creamy Spinach  
\*Mexican Corn

## A Choice of Salad

Caesar Salad  
Greek Salad  
Arugula with Strawberries  
Watermelon Salad

## A Choice of Dessert

NY Cheesecake  
Double Chocolate Cake  
Seasonal Fruit  
\*Tiramisu  
\*Strawberry Short Cake



# Sweet Endings

Flavor-Forward , Presentation-Perfect

Dessert Platters feed 7–8 guests

Passed Dessert \$15 Per Person/Hour

(Guests can choose up to 4 options)

## Strawberry Compote Mini Cheesecakes

Graham Crust, NY Style

## Chocolate Lava Waffle Cone

Graham Crust, NY Style

## Mini Chocolate Chip Cookie Sandwich

Buttercream

## Orange Nutella Cookie Cups

Sugar Cookie Dough

## Strawberry Cheesecake Bites

Cheesecake Filled Strawberries, Chocolate Drizzle

## Mini S'mores

Graham Crackers, Marshmallow, Chocolate

## Fruit Cups

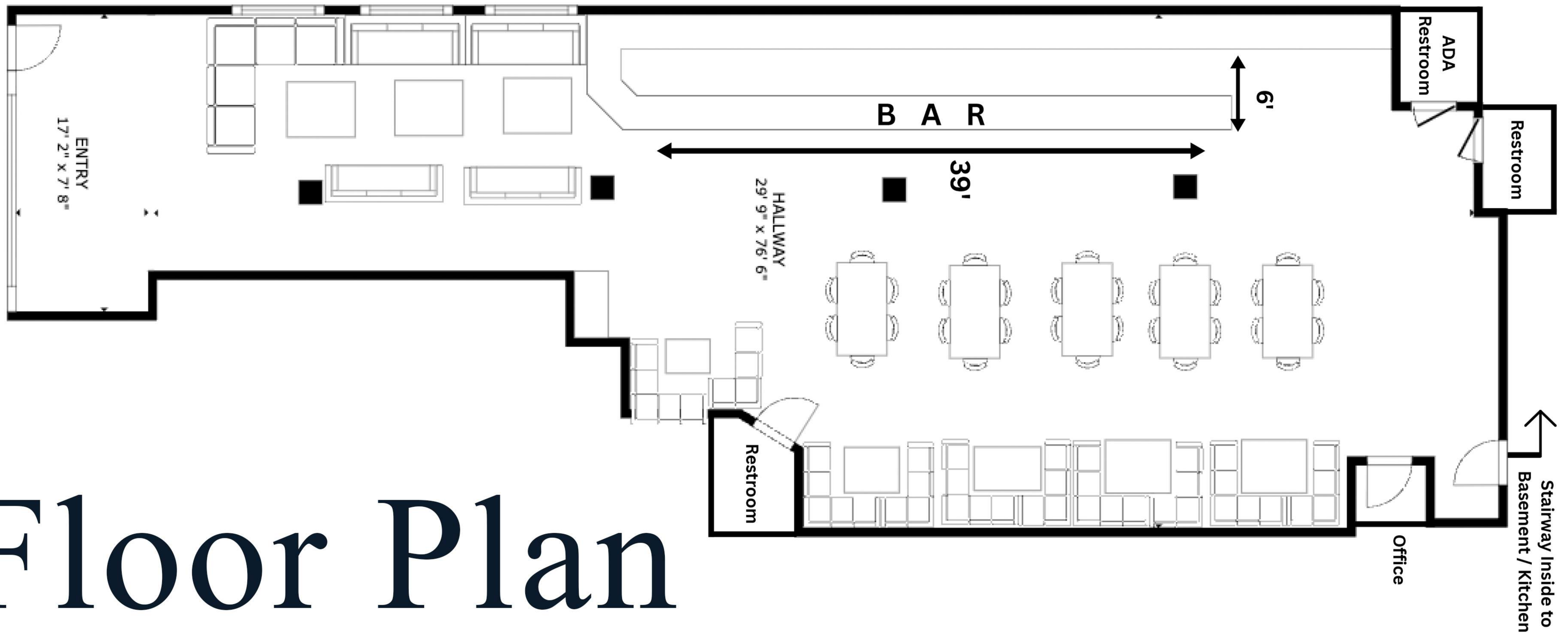
Assorted fruits, Ricotta Cream

## Chocolate Mousse Cups

Whipped Cream, Raspberries

Dessert platters are available separately for **\$75 per platter**





# Floor Plan

## AV + Amenities



### Feature

### Details

Bar & Drinks

Full bar, cocktails, espresso martinis

Catering

Flexible menus and open-bar options

Space & Capacity

~120 seated, up to 250 standing

Connectivity

Wi-Fi, conference-call, AV tools

Accessibility

ADA compliant, elevator access

Location & Parking

Midtown, street/paid parking, near subway

### Venue AV Includes:

- LED SCREEN P2.5 - 11.5ft X 4.10ft
- Full lighting system w/ programmable LED for dance floor & bar back
- Pioneer XDJ DJ Controller
- JBL SRT Speakers
- 3 Wireless Mics, 2 Wired Mics
- Plug-in ready for Spotify playlist or Live DJ
- Color-changing bar lighting for branding or vibe adjustment
- HDMI access and tech support available

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