

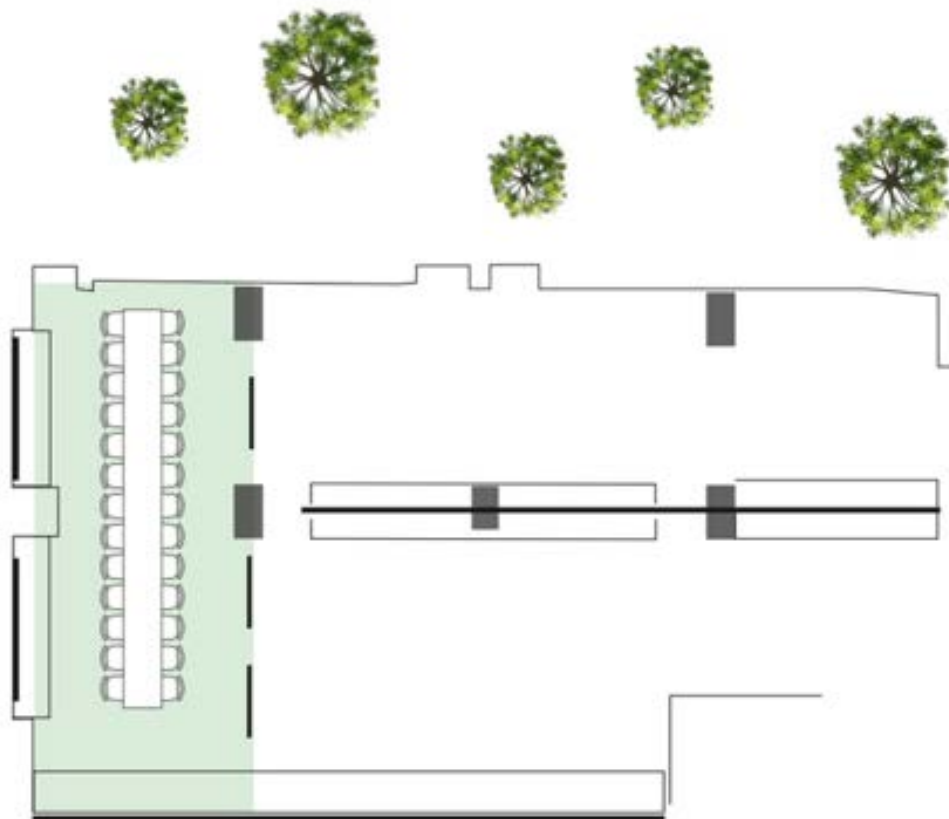


AMERICAN
BRASS



The Point

The Point is located in the southern-most space of the restaurant and can seat up to 30 guests. Dividers are set up to delineate this space from the rest of the restaurant.



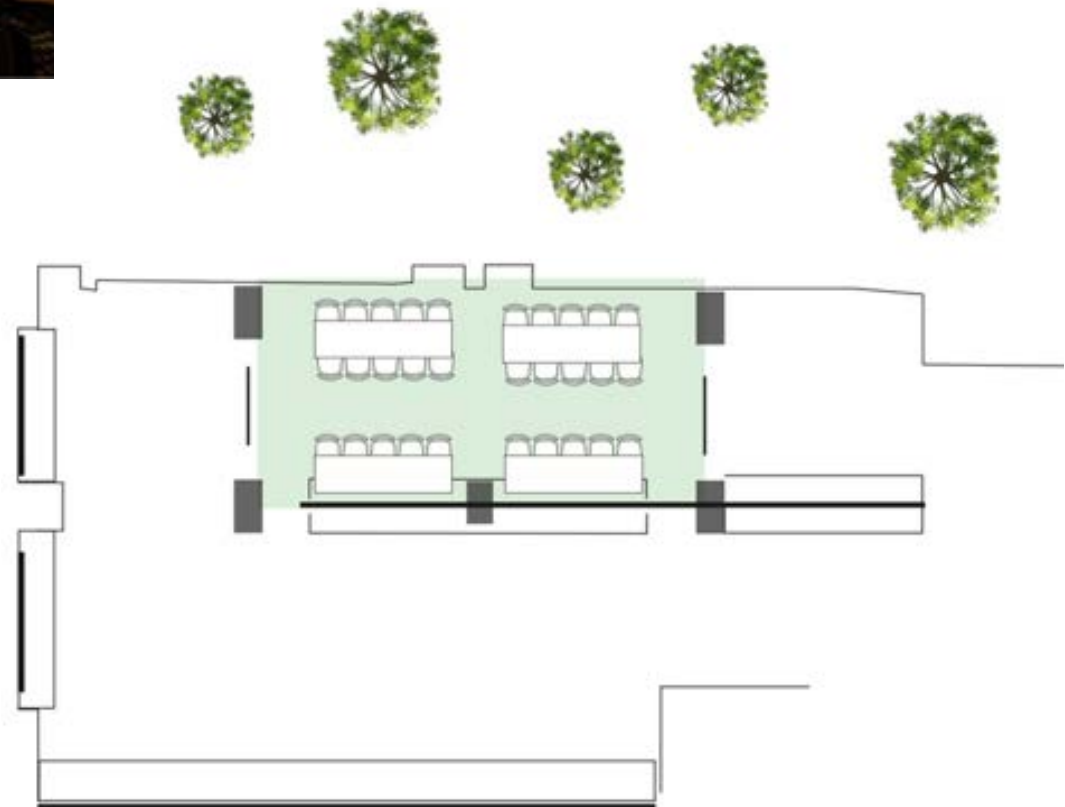
Here we have a prospective layout for the Point for up to 26 guests. If your party grows to be more than 26 we can do more than one table. The Point also has access to an outdoor area which can be added on to your event with us.



The Gantry

The Gantry is our space located closest to the windows and it can seat up to 40 guests. As seen in the photo, we set up our dividers to keep your space as private as possible. The Gantry will be a beautiful setting for your next event at American Brass,

Here we have a prospective layout for the Gantry set for 40 guests. This space can comfortably host your group from as little as 10 and to as many as 40 guests. If your party is larger than 40 guests we can add the "front" to the Gantry. Ask us about this option!.



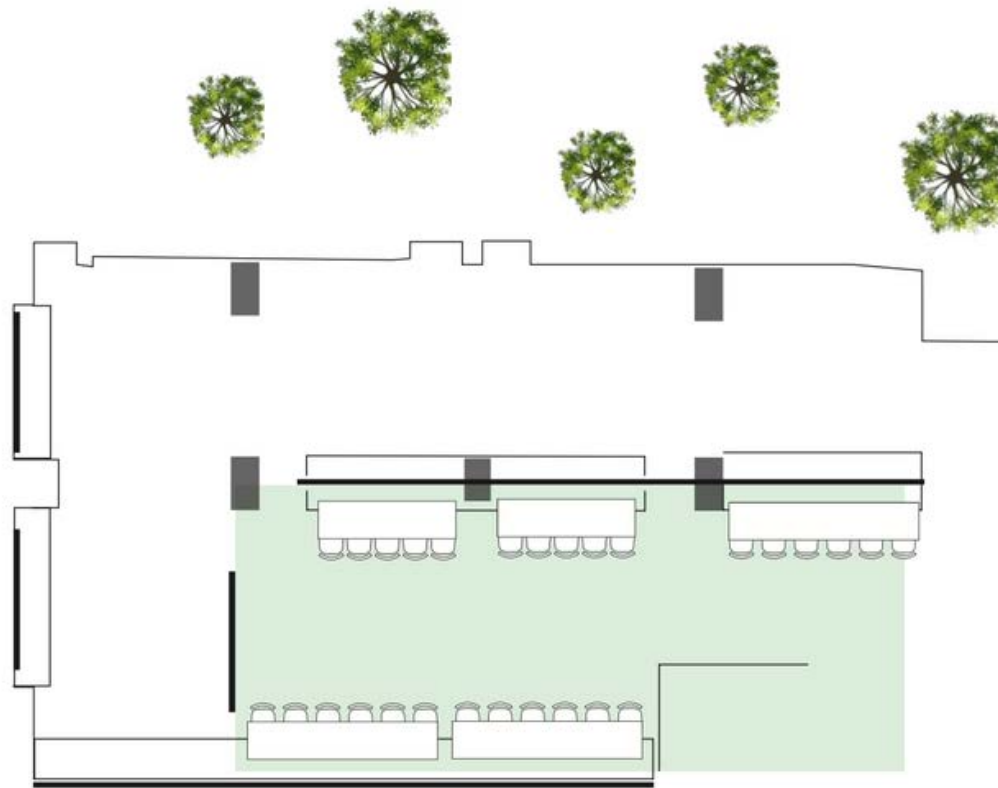
The Cove

If you and your guests are looking to enjoy the magnificent waterfront views American Brass has to offer with nothing between you, our outdoor Cove is the perfect space for you. The Cove can seat up to 24 guests and not only do you have a great view of the LIC gantries, but the skyline view is one of the best in the City. If the weather does not work in our favor for your event, we will always have a backup space indoors ready to accomodate your party.



The Boulevard

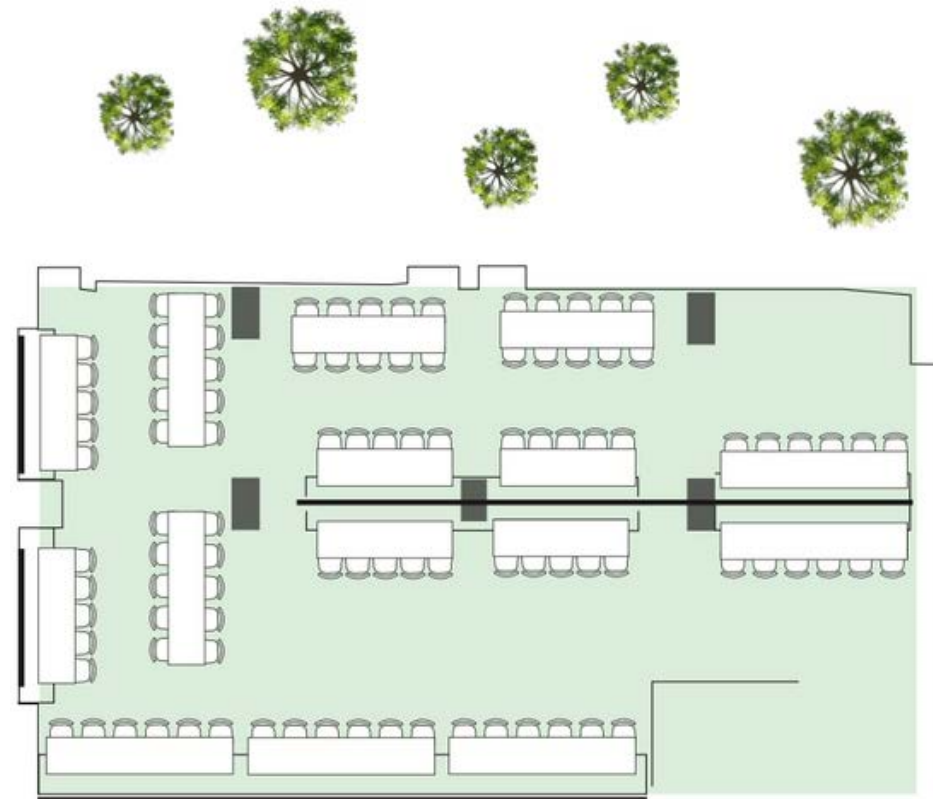
The Boulevard is located further away from the windows, but is one of the largest spaces in the restaurant. With a capacity of up to 60, the Boulevard is the perfect location for your next celebration!



If your party is going to be larger than 60 guests, we have the ability to book the "Boulevard Point" which can seat up to 80 guests. This space is the Point and the Boulevard space combined making your event take up about 75 % of our Main Dining Room. If your party will be this large inquire about the Boulevard Point!

Full Restaurant Buyouts

If you would like to host a reception, party for up to 150, or a fully private event, a Full Restaurant Buyout is the best thing for you. This will close the entire restaurant for your event. Full Buyouts can go for up to 4 hours. With a buyout you can bring in your own DJ or band, create a dance floor, bring in performers - the possibilities are endless!



PRIVATE DINING MENU

DIINER

STARTERS ENTREES DESSERTS

SOURDOUGH FOCACCIA

whipped ricotta, rosemary salt
add bread course for \$3 per person

CRISPY CALAMARI

pasilla chile remoulade, grilled lime

HEIRLOOM BEETS SALAD

cara cara orange, pistachio green goddess

TUNA TARTARE

sesame salt, puffed rice, miso, lime

FRIED BRUSSELS SPROUTS

fresno chile, asian pear, mint

MARKET GREENS SALAD

blue cheese, honeycrisp apples, almonds

LITTLE GEM CAESAR

tahini, croutons, parmigiano-reggiano

MEATBALLS

beef meatballs, vodka sauce, ricotta

STEAK FRITES

NY Strip steak, chile-herb butter, hand cut fries

\$13 per person supplement

ROAST CHICKEN "CASSOULET"

haricot coco beans, smoked bacon, chicken sausage

ATLANTIC SALMON

romanesco cauliflower, wild mushrooms, verjus

WILD MUSHROOM TAGLIATELLE

madeira, porcini butter

FARFALLE PROSCIUTTO

prosciutto, arugula, broccolini

BRANZINO

potatoes, arugula, confit shallots, artichoke soubise

SIGNATURE CARROT CAKE

cream cheese frosting, roasted pecans,
carrot jam

BANANA PUDDING

vanilla custard, wafer crumb, whipped cream

SALTED CARAMEL SUNDAE

fudge brownie, vanilla chantilly,

golden peanut brittle

GIMME S'MORE

rich chocolate pudding, crisp graham cracker,
toasted marshmallow fluff

*dishes are subject to change based on current menu

BRONZE

\$50 MENU / TWO COURSES

YOU CHOOSE ONE SALAD
individually plated for guests

YOU CHOOSE TWO ENTREES
guests will select

ADD A SLICE OF CARROT CAKE
for \$5 per person

SILVER

\$60 MENU / THREE COURSES

YOU CHOOSE TWO STARTERS
served family style

YOU CHOOSE THREE ENTREES
served family style

YOU CHOOSE TWO DESSERTS
served family style

GOLD

\$80 MENU / THREE COURSES

YOU CHOOSE THREE STARTERS
served family style

YOU CHOOSE THREE ENTREES
guests will select

YOU CHOOSE THREE DESSERTS
served family style

\$10 off any beverage package
per person

PLATINUM

\$100 MENU / THREE COURSES

BREAD SERVICE
includes house made focaccia

YOU CHOOSE FOUR STARTERS
guests will select

YOU CHOOSE FOUR ENTREES
guests will select

YOU CHOOSE THREE DESSERTS
guests will select

\$15 off any beverage package
per person

PRIVATE DINING MENU

BRUNCH

\$40 MENU / TWO COURSES
YOU CHOOSE ONE STARTER
served family style

YOU CHOOSE THREE ENTREES
guests will select

YOU CHOOSE TWO SIDES
shared family style

STARTERS

OUR SIGNATURE PASTRY BASKET

seasonal jam & whipped butter

AVOCADO TOAST

everything spiced sourdough, whipped ricotta, pepitas

LITTLE GEM CAESAR

rtahini, croutons, parmigiano-reggiano

ENTREES

MARKET GREENS SALAD

blue cheese, honeycrisp apples, marcona almonds

OMELETTE

baby arugula, wild mushroom, local white cheddar

SMOKED SALMON BENEDICT

crispy potato pancake, bernaise, green salad

\$3 per person supplement

WHOLE GRAIN SALAD

roasted brussels sprouts, honey nut squash, herb-cauliflower puree, poached egg

FRENCH TOAST

apple jam, cinnamon-sugar whipped cream, brown-butter streusel

LUNCH

\$55 MENU / TWO COURSES
YOU CHOOSE ONE STARTER
served family style

YOU CHOOSE THREE ENTREES
guests will select

YOU CHOOSE TWO SIDES
shared family style

STARTERS

LITTLE GEM CAESAR

rtahini, croutons, parmigiano-reggiano

SHRIMP COCKTAIL

gribiche, cocktail sauce, lemon

CALAMARI

pasilla chile remoulade, grilled lime

ENTREES

CRISPY CHICKEN SANDWICH

creamy slaw, pickle, spicy honey, sesame bun

DRY-AGED CHEESEBURGER

bacon jam, mild cheddar, dijonaise, pickles, sesame bun

MARKET GREENS SALAD

blue cheese, honeycrisp apples, marcona almonds

ATLANTIC SALMON

romanesco cauliflower, wild mushroom, verjus

WILD MUSHROOM TAGLIATELLE

madeira, porcini butter

STEAK FRITES

NY strip, hand cut fries, chile-herb butter

\$13 per person supplement

SIDES

APPLEWOOD SMOKED BACON
TRUFFLE FRIES
DUCK FAT HASHBROWNS
MAC & CHEESE

BRUNCH DRINK PACKAGE

\$30 PACKAGE / 2 HOURS

UNLIMITED HOUSE WINE
house red, white, and sparkling

UNLIMITED BEER
american brass IPA and Stella

UNLIMITED BRUNCH COCKTAILS
host selects 2

BRUNCH WINE PACKAGE

\$20 PACKAGE / 2 HOURS

UNLIMITED HOUSE WINE
house red, white, and sparkling

UNLIMITED BEER
american brass IPA and Stella

PRIVATE DINING MENU

PASSED CANAPÉS

HOT

AMERICAN BRASS SLIDERS

bacon jam, house made pickles, aioli, cheddar

NASHVILLE HOT CHICKEN SLIDERS

house made pickles, iceberg, creamy ranch, sesame bun

CRISPY POTATO PANCAKE

whipped creme fraiche, caviar, chervil

SMOKED SALMON FRITTERS

roasted garlic aioli

SHRIMP TEMPURA

pasilla chile remoulade

BEETROOT "TARTARE"

candied orange, pistachio "tuile", tahini

GANTRY PLATTER

six oysters, shrimp cocktail.....\$39

CHRYSLER PLATTER

12 oysters, shrimp cocktail, salmon tartare.....\$73

EMPIRE PLATTER

1.5 lb maine lobster, 12 oysters, shrimp cocktail,
salmon tartare.....\$98

CENTER BOARD

standard charcuterie board for 5.....\$35

BRASS BOARD

premium charcuterie board for 5.....\$63

COLD

MINI LOBSTER ROLLS

dijonaisse, toasted brioche, celery

CROSTINI

camembert, fig marmalade, smoked prosciutto

WAGYU STEAK TARTARE

smoked egg yolk, sourdough crisp, cornichon

CITRUS-CURED HAMACHI

Jasmine rice, mirin, yuzu-kosho

TUNA TACO

mexican chile, avocado mousse, radish

DESSERT CANAPÉS \$13PP/HR.....

BITES

brownies or blondies

ITALIAN COOKIES

assorted flavors

FRENCH MACARONS

choice of passion fruit, strawberry or pistachio

MINI CUPCAKES

choice of carrot, chocolate mousse, chocolate-
peanut butter, lemon, red velvet, or coconut

MINI TARTLETS

choice of lemon curd with berries, dark chocolate-
caramel, key lime, or s'mores

DESSERT SHOOTERS

choice of chocolate mousse, tiramisu, strawberry
cheesecake, or espresso mousse

PRICING

PASSED CANAPÉS

SELECTION OF 3.....

30 min.....\$18 pp 1.5 hours.....\$32 pp

1 hour.....\$24 pp 2 hours.....\$40 pp

SELECTION OF 5.....

30 min.....\$24 pp 1.5 hours.....\$48 pp

1 hour.....\$34 pp 2 hours.....\$60 pp

PRIVATE DINING MENU

BUFFETS AND STATIONS

SALADS

HEIRLOOM BEETS SALAD

cara cara orange, pistachio green goddess

\$3 per person supplement

MARKET GREENS SALAD

changes seasonally

LITTLE GEM CAESAR

tahini, croutons, parmigiano-reggiano

\$10 PER PERSON / HOUR

APPETIZERS

CRISPY CALAMARI

pasilla chile remoulade, grilled lime

MEATBALLS

house made vodka sauce, parmesan

FRIED BRUSSELS SPROUTS

fresno chile, asian pear, mint

\$13 PER PERSON / HOUR

SIDES

CARROTS

BROCCOLINI

FINGERLING POTATOES

\$8 PER PERSON / HOUR

PASTAS RIGATONI OR FARFALLE.....

WILD MUSHROOM

madeira, porcini butter

PROSCIUTTO

arugula, broccolini, white wine sauce

MEATBALLS

house made vodka sauce, parmesan

\$15 PER PERSON / HOUR

MAINS

ATLANTIC SALMON

pan seared

CHICKEN

pan roasted

FLANK STEAK

grilled

\$10 per person supplement

\$20 PER PERSON / HOUR

DESSERTS

CHEF'S SELECTION

our executive pastry chef will send out a variety of desserts

\$10 PER PERSON / HOUR

.....BRUNCH.....

FRENCH TOAST

apple jam, cinnamon sugar whipped cream, brown butter streusel

\$15 PER PERSON / HOUR

DINNER BEVERAGE PACKAGES

BRONZE

\$35 Per Person / 3 Hours

UNLIMITED HOUSE WINE
house red, white, and sparkling

UNLIMITED BEER
Stella Artois, American Brass IPA

**ADD 1 HOUR OF
2 SIGNATURE COCKTAILS**
\$10 per person

SILVER

\$45 Per Person / 3 Hours

UNLIMITED PREMIUM WINE
premium red, white, and sparkling

UNLIMITED BEER
all beer on draft

**ADD 1 HOUR OF
2 SIGNATURE COCKTAILS**
\$10 per person

GOLD

\$70 Per Person / 3 Hours

UNLIMITED HOUSE WINE
house red, white, and sparkling

UNLIMITED BEER
all on draft

UNLIMITED SIGNATURE COCKTAILS
select 2 from the below list

**includes standard liquor and any
common call cocktails**

PLATINUM

\$100 Per Person / 3 Hours

UNLIMITED PREMIUM WINE
premium red, white, and sparkling

UNLIMITED BEER
all on draft

UNLIMITED SIGNATURE COCKTAILS
select 3 from the below list

**includes top shelf liquor and any
common call cocktails**

AMERICAN BRASS SIGNATURE COCKTAILS

*cocktails are subject to change based on current menu

LOST IN PROVENCE

gin, elderflower, lemon, rosé wine

SEASONAL SANGRIA

red wine sangria, spiced chai, cranberry, star anise

49TH AVENUE EXPRESS

vanilla vodka, cold brew coffee liqueur, espresso

THE DRINK WITH NO NAME

bourbon, peach nectar, orange, pineapple

SMOKING GUN

mezcal, pink grapefruit, lime, black sea salt

SWEET HEAT

blanco tequila, orange liqueur, strawberry, jalapeño, lime

BRASS FASHIONED

irish whiskey, bitters, orange twist

ANTIQUE RUM DROP

rum, antique herbal liqueur, orange, lemon, ginger beer



Cakes by Chef Ellen

If you are looking for a custom cake for your event, you can order your cake with American Brass. All of our cakes are made in house by our Executive Pastry Chef, Ellen Scariati. We offer a variety of cake flavors, fillings, toppings, etc. All cakes are made with the top most quality ingredients and of course lots of love. Chef Ellen can even design and decorate the cake to fit your event's aesthetic/theme! Don't forget to add a custom cake to your next American Brass event.



fLorEsta

If you are looking for a floral arrangements for your event, fLorEsta is a wonderful option. fLorEsta makes some of the best floral arrangements in the city and is located a couple of blocks away from American Brass. fLorEsta is a top rated florist not just in Long Island City but in all of New York working with venues such as Box House, Tavern on the Green and so many more. If you would like to work with Carlo and his team at fLorEsta, their contact info is below! Tell them American Brass sent you.

info@florestanyc.com // (347) 642.8108



About American Brass

A waterfront restaurant with a relaxed, upscale setting, American Brass is a New American restaurant with a local focus.

Located directly across from the historically preserved Long Island City Gantries, we are inspired to look to the future with our sustainable practices. Long Island City is fortunate to have many excellent breweries, and they are featured exclusively on our beer list. New York farms play a dominant role in sourcing our proteins and filling our pantry.

Designed by Molly Elizabeth, the chic space features seating for up to 150 guests inside and 100 guests outdoors with a view of Manhattan and Gantry State Park.