THE ALDERMAN



EVENTS DECK

The Alderman NYC is a tribute to the unparalleled history and tapestry of the city we love.

Our tavern-inspired fare takes beloved classics and infuses them with modern NYC craft and sensibilities. Offering impeccable dining for the discerning crowd. Come see us, where your dining experience is imbued with the matchless draw of New York City.







THE DINING ROOM

The Dining Room at The Alderman NYC is a luxe, versatile space adorned with sophisticated furnishings, custom tilework, and lavish leather banquets throughout. Perfect for large party occasions, celebrations, holidays and more. Book The Dining Room at The Alderman and make an unforgettable NYC memory in the heart of Times Square.



TOTAL SQUARE FEET: 1,275
SEATED CAPACITY: 75 guests total
STANDING CAPACITY: 125 guests total
(semi-private + buy-outs available)





THE BAR ROOM

The Bar Room at The Alderman NYC is a celebratory space, mixing art deco design flourishes with plush lounge & bar top seating. Invite your guests to gather and connect around the stunning center bar, with direct access to refreshments of all kinds. Book the Bar Room for an evening as electric as the city itself.


BACARDI
FACCIA BRUTTO
AMALFI

TOTAL SQUARE FEET: 1,875
SEATED CAPACITY: N/A
STANDING CAPACITY: 40
(semi-private only)





COLD PLATTERS

PREFERRED OPTION FOR COCKTAIL PARTIES

GUACAMOLE & CHIPS 140

grilled vegetable salsa, chimichurri, house fried tortilla chips

HUMMUS & CRUDITE 140

roasted garlic hummus, seasonal vegetables

MEZZE PLATTER 160

grilled sesamo, artichoke , mozzarella, giardiniera, marinated olives

CHEESE BOARD 160

stracciatella, smoked mozzarella, taleggio, pecorino, gorgonzola

CHARCUTERIE BOARD 160

genoa salami, sopresetta, mortadella, nduja, giardiniera, mostardo

HOT PLATTERS

PREFERRED OPTION FOR COCKTAIL PARTIES
SMALL PLATTER-20 PC. / LARGE PLATTER-40 PC.

FRENCH FRY PLATTER 75
fresh herbs, steakhouse aioli

CRISPY EGGPLANT SLIDERS 90/180
crispy eggplant sliders, baba ganoush

VEAL MEATBALL SLIDERS 95/190
veal meatball sliders, marinara, herb mascarpone

CHICKEN MILANESE SLIDERS 95/190
crispy chicken sliders with herb aioli

IMPOSSIBLE CHEESEBURGER SLIDERS 95/190
impossible sliders, vegan cheese, onions, pickles

CHEESEBURGER SLIDERS 95/190
cheeseburger sliders, american cheese, onions, pickles

DESSERT PLATTERS

PREFERRED OPTION FOR COCKTAIL PARTIES

FRUIT PLATE 85
seasonal fruits & berries

CHOCOLATE CHIP COOKIES 65/95
freshly baked chocolate chip cookies

CHOCOLATE COVERED STRAWBERRIES 135
chocolate covered strawberries with assorted toppings

MACAROONS 200
an assortment of macaroons

PETIT FOURS 250
a selection of seven different petit fours



PASSED HORS D'OEUVRES

ONLY AVAILABLE FOR A FULL BUY-OUT OF AN AFOREMENTIONED SPACE
2H DURATION · CHOICE OF 4 FOR $55/PP · CHOICE OF 6 FOR $60/PP
+$20/PP FOR EVERY ADDITIONAL HOUR

CHEESEBURGER SLIDERS

IMPOSSIBLE SLIDERS

SPICY FRIED CHICKEN SLIDERS

GRILLED STEAK AND VEGETABLE SKEWER W/ SALSA VERDE

MOROCCAN LAMB SKEWER W/ CILANTRO YOGURT

PIGS IN A BLANKET W/ MOSTARDO

CHICKEN YAKITORI SKEWER W/ GRILLED VEGETABLE RELISH

PETITE CRUDITÉ CUP, GREEN GODDESS

ARTICHOKE DIP CUP, RED ENDIVE

SUNDRIED TOMATO, MOZZARELLA, BALSAMIC AND BASIL CROSTINI

SPICED CAULIFLOWER, HUMMUS AND FRESH HERBS CROSTINI

BACON-WRAPPED SCALLOP W/ JAPANESE 7 SPICE (+$3/PP)

MINI CRAB CAKE W/ REMOULADE (+$4/PP)

ASSORTED PETIT FOUR DESSERTS (+$8/PP)





BREAKFAST

CONTINENTAL BREAKFAST 40/PP

fresh baked pastries, bagels, spreads & preserves, individual yogurt & granola cups, whole fruit bowl, fresh fruit & berry salad

AMERICAN BREAKFAST 45/PP

fresh baked pastries, bagels, spreads & preserves, individual yogurt & granola cups, citrus salad, fresh fruit & berry salad, scrambled eggs, thick cut bacon, assorted cereals and milks

HEALTHY BREAKFAST 55/PP

avocado toast w/ poached eggs, fire roasted tomatoes, individual yogurt & granola cups, coffee overnight oats cups, turkey or plant based bacon, scrambled eggs or egg whites citrus salad, fruit platter



A SANDWICH LUNCH

CHOOSE 3 AT $40/PP · CHOOSE 4 AT $45/PP
SERVED WITH HERB SALAD, FRENCH FRIES

SESAMO B.L.T
thick cut bacon, lettuce, tomato, garlic aioli

CHICKEN CLUB
bacon, tomato, arugula, sesamo bread

CAPRESE SANDWICH
tomato, mozzarella, basil, balsamic, sesamo

CRISPY CHICKEN
herb aioli, tomato, arugula, brioche

CHEESEBURGER
american cheese, onion, pickle, ketchup, mustard

IMPOSSIBLE CHEESEBURGER
american cheese, onion, pickle, ketchup, mustard

GRILLED BROCCOLI RABE
roasted peppers, pesto, brioche

BUILD-A-BOWL LUNCH

$55/PP

BASE

seasonal greens
quinoa salad
farro salad
rice pilaf

MAIN

salmon
grilled chicken
veal meatball
fire-roasted skirt steak (+$12/PP)

VEGETABLES

cherry tomato salad
scandinavian cucumbers
marinated artichoke hearts
grilled rabini
2 seasonal grilled vegetables

SAUCES

stracciatella w/ calabrian chili
salsa verde

PASTA LUNCH

$60/PP

PASTA

seasonal vegetable orecchiette
fettuccinni
vodka sauce
grilled chicken
lasagna bolognese
pecorino romano

TOPPINGS

grated parmesan cheese
shaved pecorino romano
citrus gremolata
salsa verde

SIDES

house made focaccia
garlic bread
grilled sesamo
antipasti salad







LARGE GROUP DINING

$75/PP

TO START
(SHARED)

HOUSE GARLIC ROLLS | herb oil, whipped butter

ITALIAN PICKLES | gigante bean spread

APPETIZER
(CHOOSE ONE)

CAESAR SALAD | croutons, parmesan, cherry tomatoes

BEEF TARTARE | egg yolk, balsamic, za'atar cracker

BUTTERNUT SQUASH ARANCINI | herb stracciatella

APPLE & ENDIVE | green goddess, blue cheese, almonds

ENTREE
(SHARED)

CHATHAM COD | creamed spinach, sunflower sprouts

HALF CHICKEN | lemon, thyme, natural jus'

FLAT IRON STEAK | pole beans, eggplant, cipollini onions

CAULIFLOWER | castelvetrano olive, hazelnut, lemon

PAPPERDELLE PASTA | pomodoro sauce, parmesan

DESSERT

CHEFS SELECTION

LARGE GROUP DINING

$65/PP

TO START
(SHARED)

HOUSE GARLIC ROLLS | herb oil, whipped butter

ITALIAN PICKLES | gigante bean spread

APPETIZER
(CHOOSE ONE)

HERB SALAD | shaved spring vegetables, citrus vinaigrette

CAESAR SALAD | croutons, parmesan, cherry tomatoes

BUTTERNUT SQUASH ARANCINI | herb stracciatella

APPLE & ENDIVE | green goddess, blue cheese, almonds

ENTREE
(SHARED)

SALMON | honeynut squash, pomegranate, harissa yogurt

HALF CHICKEN | lemon, thyme, natural jus'

PORK SHOULDER STEAK | black lentils, salsa verde

CAULIFLOWER | castelvetrano olive, hazelnut, lemon

DESSERT

CHEFS SELECTION



BEVERAGE PACKAGES

ALL DAY N/A BEVERAGE
$30/PP

ASSORTED FLAVORS OF
SPARKLING WATER & SODAS

SPA WATER

FRESH JUICES

DRIP COFFEE

ARTISINAL TEAS

BEER BUCKETS
$60/BUCKET

ASSORTED BEER AND
HARD SELTZER

BEER & WINE OPEN BAR
(PRIVATE EVENTS ONLY)

$70/PP FOR 2 HOURS
(+$35 FOR EACH ADDITINAL HOUR)

FULL BEER LIST

HOUSE RED, WHITE, ROSE
& SPARKLING

BEVERAGE PACKAGES

(PRIVATE EVENTS ONLY)

STANDARD OPEN BAR

$80/PP FOR 2 HOURS
(+$40 FOR EACH ADDITINAL HOUR)

FULL BEER LIST

HOUSE RED, WHITE, ROSE & SPARKLING

DEL MAGUEY

ABSOLUT VODKA

BEEFEATER GIN

EL JIMADOR TEQUILA

BACARDI RUM

OLD FORESTER BOURBON

JACK DANIEL'S RYE

GLENMORANGIE SCOTCH

PREMIUM OPEN BAR

$90/PP FOR 2 HOURS
(+$44 FOR EACH ADDITINAL HOUR)

FULL BEER LIST

HOUSE RED, WHITE, ROSE & SPARKLING

TITO'S VODKA

GREY GOOSE VODKA

HENDRICK'S GIN

AVION TEQUILA

ANGEL'S ENVY BOURBON

GLENLIVET 12 SCOTCH

THANK YOU

FOR ADDITIONAL INFORMATION PLEASE CONTACT:

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