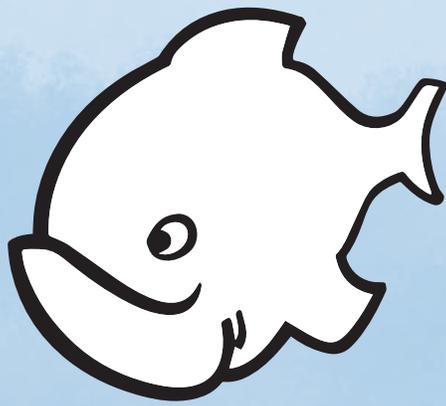


SEAMORE'S



PRIVATE EVENTS

BROOKFIELD PLACE



# OUR STORY

*BORN TO SATISFY. BUILT TO SUSTAIN*

Born from a love of New York fishing and the taste of fresh catch, Seamore's brings Montauk to your sidewalk.

Since our founding by Michael Chernow and Jay Wainwright on the corner of Broome and Mulberry, we've put the 'local' back into New York's seafood - keeping the vibes up and our menu fresh!

With sustainably sourced seaside favorites, healthy plates and classic fish tacos, you can feel good about your fish.

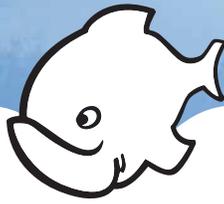
# GOOD VIBES ONLY

Providing a memorable guest experience is what we do best.

At Seamore's, summer is endless. Our welcoming and relaxed environment is reminiscent of California's iconic roadside taco stands, but reimaged with the shores of Montauk and East-Coast vibes in mind.

That, paired with our commitment to providing quality food and exemplary service makes Seamore's the perfect venue for your next event!





PRIVATE EVENTS

## BEVERAGES PACKAGES

### Tier 1: Beer, Wine & Soft Drink Open Bar

\$40 pp | 2 Hours of Service + \$15 for each additional hour

Seamore's selection of a house white, red, sparkling & rose wine.

Seamore's selection of draft and canned beers

Fountain soft drinks

### Tier 2: Well Open Bar

\$50 pp | 2 Hours of Service + \$20 for each additional hour

House Selection of Spirits, including:

Vodka, Gin, Rum, Tequila, Bourbon, Mezcal, Scotch & Modifiers

Seamore's selection of a house white, red, sparkling & rose wine

Seamore's selection of draft and canned beers

Fountain soft drinks

### Tier 3: Premium Open Bar

\$60 pp | 2 Hours of Service + \$25 for each additional hour

Premium Selection of Spirits including, but not limited to:

Tito's • Grey Goose • Tanqueray • Plymouth • Hendrick's • Casamigos  
Don Julio Silver • Illegal Joven Mezcal • Woodford Reserve • Jack Daniels

Jameson • Dewars • Johnny Walker Black • Macallan 12

and all cordials, digestifs & modifiers

**Selection of two** Seamore's Specialty Cocktails.

**Guest selection of four** wines from the Seamore's Wine List

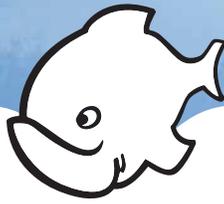
Seamore's selection of draft and canned beers

Fountain soft drinks

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\*Add additional wine options to any open bar  
\$5 pp / hr / selection

\*Add additional specialty cocktail options to Well or Premium Open Bar -  
\$5 pp / hr / selection



## LUNCH + DINNER PACKAGES

\$45 PP FAMILY-STYLE

Add an oyster course +\$10 pp

GENERAL TSO'S CAULIFLOWER (V)  
fried cauliflower, sweet and spicy sauce

TUNA POKE + CHIPS  
ponzu, sesame seeds, crispy shallot,  
avocado, scallion

GUACAMOLE + CHIPS (V)  
tomato, onion, cilantro

KALE + AVOCADO SALAD (V)  
walnuts, sweet potato, quinoa, honey-apple  
vinaigrette

LOBSTER MAC + CHEESE  
Maine lobster, rigatoni, three cheeses,  
breadcrumbs

BAJA CRISPY FISH TACOS  
avocado, cabbage, chipotle mayo, cilantro,  
corn tortillas

GRILLED SHRIMP TACOS  
salsa macha, avocado, lime crema, corn  
tortillas

SWEET POTATO FRIES



## SEAMORE'S AT SEA

Make your next lunch or brunch event extra special by hosting it aboard a 20th century schooner sailboat! Ventura is a classic Herreshoff sloop with an America's Cup pedigree. In 1919, she was commissioned to be built as a private duck hunting yacht for George Baker, the founder of Citibank and a prominent philanthropist. Measuring 70' in length, Ventura has ample seating for 25 guests, cabins below deck in original decor, and a full galley and water closet for guest needs.

Dockside Rental - \$300/hour

Sailing charters - \$1500/2 hours

Please inquire for a custom boat-friendly menu!



Selling price is subject to 18% service charge. 5% Administrative fee & 8.875% NY State Sales Tax. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. There is a risk associated with consuming raw oysters.