



SOCIAL

ATELIER BALLROOM' S AWARD-WINNING CULINARY TEAM CRAFTS YOUR CULINARY DREAMS INTO AN EXQUISITE REALITY LEAVING GUESTS WITH LIFETIME MEMORIES.

SEASONAL INGREDIENTS AND CUTTING-EDGE OFFERINGS METICULOUSLY TAILORED BY OUR EXPERIENCED CHEF TO YOUR UNIQUE TASTES CREATES A MENU THAT IS UNIQUELY YOU.

OUR TALENTED TEAM WILL GUIDE YOUR GUESTS ON AN UNFORGETTABLE TASTING JOURNEY ALL WHILE TOASTING YOUR EFFORTLESSLY ELEGANT EVENT WITH THE TIMELESS VIEWS OF THE MANHATTAN SKYLINE ACROSS THE ICONIC HUDSON RIVER.

To receive a proposal please select your menu items so we may quote your event. Our team would love to assist in menu planning if any guidance is needed. All pricing is based on guest count and event details.

THE Atelier BALLROOM

OPEN BAR PACKAGES

BAR PACKAGE

WINE AND BEER

WINE

Selection Of Red & White Wine

BEER

All domestic and imported
Draft and Bottle Beers

PRICING

3 Hours

4 Hours

PLATINUM PACKAGES

WINE, BEER AND SPIRITS

Grey Goose, Ketel One, Bacardi, Bombay Sapphire, Makers Mark,
Jack Daniels, Johnnie Walker Black, Patron Silver, Dewar's Scotch
(excludes shots and all Single Malt Scotch)

3 Hours | 4 Hours

ADDITIONAL COSTS

24% Service Charge | 6.875% New Jersey State Sales Tax | Maître D Fee \$500

**25-person minimum for all open bar packages. Soft drinks and juices are included. *
Prices subject to change. Sales tax and gratuity are not included*

THE
Atelier
BALLROOM

❧ PASSED HORS
D'OEUVRES ❧

COLD

Tuna Tartare, Avocado, Ponzu, Cilantro
Mini Shrimp Cocktail Cups
Beef Tenderloin Crostini's, Caramelized Onion, Blue Cheese
Melon & Prosciutto Di Parma
Roasted Beets and Yogurt Cucumber Cups
Any Sushi Cut Roll



HOT

Mini Crab Cakes with Chipotle Tartar Sauce
Lobster Mac & Cheese Bites
Chicken Skewers, Tzatziki Sauce Mushroom, Caramelized Onion, Gruyere Tartlets
Baked Brie with Apple Chutney/ Phyllo cup
Bacon Truffle Mini Grilled Cheese Bites
Vegetable Spring Rolls



PRICING · 1 hour
(per person)

Choice of 8

Soft Drinks, Juices, Coffee and Tea Included.
Prices subject to change. Sales tax and gratuity are not included

THE Atelier BALLROOM

LUNCH OR DINNER • BUFFET •

STATION 1

(Choose 2)

Caesar Salad
House Greens
Spinach and Artichoke Dip



STATION 2

(Choose 2)

Roasted Chicken Breast
seasonal preparation

Pesto Crusted Salmon

Mac and Cheese
with bacon and herb crust

Penne A la Vodka

Flat Iron Steak

Crispy Wings
Buffalo, Teriyaki, Bourbon BBQ, or Plain

Vegetarian pasta

3rd Entree Choice \$6pp additional charge

STATION 3

(Choose 2)

Seasonal Vegetable medley
Whipped Potatoes
Pub Fries
Tater Tots



STATION 4

Mini Assorted desserts

FAMILY STYLE

APPETIZERS

Served Family Style to Share

(Choose 2)

House Greens
Caesar
Spinach Dip
Mussels Pot

MAIN COURSE

Served Family Style to Share

(Choose 2)

Roasted Chicken Breast
seasonal preparation

Salmon (basil crusted)

Margherita Pizza

Flat Iron Steak

Seasonal Ravioli

SIDES

Served Family Style to Share

(Choose 2)

Yukon Gold Whipped Potato
Pub Fries
Mac and Cheese
Grilled Asparagus
Sautéed Spinach

DESSERTS

Assorted Pastries

Soft Drinks, Juices, Coffee and Tea Included.

Prices subject to change. Sales tax and gratuity are not included

THE
Atelier
BALLROOM

3 COURSE PRIX FIXE MENU

APPETIZERS

(Choose 1)

House Greens

Caesar

Soup of the Day



MAIN COURSE

(Choose 2)

NY STRIP STEAK 12 OZ SAUTÉED SPINACH, PEPPER CORN CREAM SAUCE
Pub fries, watercress

PAN SEARED SALMON

Yukon potato, braised baby fennel, confit tomato, wild mushrooms,
beurre blanc

PRESSED YOUNG CHICKEN "POUSSIN"

Roasted cauliflower puree, braised leeks, wild mushrooms, pomegranate jus

SEASONAL RAVIOLI



DESSERT

Chef's Choice

Soft Drinks, Juices, Coffee and Tea Included.

Prices subject to change. Sales tax and gratuity are not included

PARTY PLATTERS

SEASONAL FRUIT PLATTER

A seasonal selection of fresh fruit.

Serves 25 | Serves 50

CRUDITES PLATTER

A Seasonal selection of fresh vegetables.

Serves 25 | Serves 50

ASSORTED CHEESE PLATTER

Chef's choice of Artisanal cheese with fresh
dried fruits & Carr's crackers.

Serves 25 | Serves 50

CHARCUTERIE PLATTER

Chef's choice of cured meats with cornichons
& country sliced baguettes.

Serves 25 | Serves 50

SUSHI PLATTER

Chef's choice of assorted rolls

Serves 25 | Serves 50

ATELIER & CO PLATTER

Calamari, pork sliders, mini hot dogs, margherita pizza,
chicken skewers.

Serves 25 | Serves 50

VEGETABLE PLATTER

Shishito peppers, guacamole and chips, veggie burgers,
margherita or arugula pizza.

Serves 25 | Serves 50



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