



BRUNCH

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

BRUNCH

BUFFET SERVICE

(Inclusive) · 3HOUR

CHEF'S CHOICE MORNING PASTRY BASKET

Mélange of Muffins, Seasonal Scones, & Pastries

SEASONAL FRUIT BASKET

Selection of Farmer's Market Fruits

NEW YORK BAGELS & LOX

Assorted Bagels Served with Whipped Pepper Cream Cheese, Capers, Shaved Red Onions & Organic Dill

COFFEE, TEA & JUICE BAR

Selection of house brewed regular, decaf coffee, herbal teas, orange juice & grapefruit juice

Choice of

HOUSE GREENS

Mixed Greens, Spiral Beets,
Rosemary Vinaigrette

- or -

CLASSIC CAESAR

Classic Caesar with Crispy
Parmesan Crostini

ENTRÉE

Choice of 3

BLUEBERRY BUTTERMILK PANCAKES

With Vanilla Butter

FRENCH TOAST

With Mascarpone and Maple-Vanilla Syrup

SCRAMBLED EGGS

Plain Lightly Fluffed with Pecorino Cheese

BRICK OVEN MARGHERITA PIZZA

Fresh Mozzarella, Margherita Sauce, Basil

BELGIAN WAFFLE

Strawberries · Blueberries · Raspberries
Vanilla Bean Whipped Cream · Powder Sugar
Warm Maple Syrup · Sliced Bananas
Nutella · White Chocolate Chips · Peanut Butter



SIDES

Choice of 3

Applewood Smoked Bacon

Chicken Apple Sausage

Fingerling Potatoes & Parmesan

Roasted Veggies



THE Atelier BALLROOM

STATION ENHANCEMENTS

(Optional)

FARM FRESH OMELETE BAR

Chef Attended Handmade Omelets Includes 5 Fillings

Bacon · Sautéed Mushrooms · Brie Cheese · Scallions · Italian Sausage
Parmesan Cheese · Bell Peppers · Caramelized Onion · White Cheddar
Sautéed Spinach · Grilled Corn · Diced Tomatoes



PARISIAN CREPE BAR

*Chef Attended Handmade Crepes Gluten Free Available On Request
Includes 4 Fillings*

Savory:

Bacon · Sautéed Mushrooms · Brie
Scallions · Italian Sausage · Parmesan

Sweet:

Strawberries · Vanilla Bean · Whipped Cream
Nutella Banana · Powdered Sugar · Blueberries



DIY PARFAIT/ ACAI STATION

Do It Yourself

Includes: House-Made Granola · Greek Yogurt · Lavender Scented Honey
Toasted Walnut · Almond · Fresh Seasonal Berries & Fruits

THE
Atelier
BALLROOM

ENTRÉE ENHANCEMENTS

(Optional)

Choice of 4

PESTO CRUSTED SALMON

FLAT IRON STEAK

PENNE VODKA

ROASTED CHICKEN

MAC & CHEESE

CRISPY CALAMARI

SEASONAL RAVIOLI

SEASONAL VEGETABLE MEDLEY



CARVING STATION

(Optional)

CHOICE OF 2

HERB-RUBBED ROASTED TURKEY BREAST
Paired with a Cranberry Balsamic Chutney

DIJON MAPLE GLAZED HAM
Cinnamon & Nutmeg

ROSEMARY & GARLIC ROAST BEEF

DESSERT

(Inclusive)

CHEF'S SIGNATURE SELECTION DESSERT PLATE
International Coffee, Espresso Cappuccino,
Decaffeinated Coffee and a Selection of Herbal Teas

THE
Atelier
BALLROOM

BEVERAGE PACKAGES

FRESH MIMOSA & BELLINI TASTING BAR

SPARKLING WINE MIXED WITH AN ASSORTMENT
OF SEASONAL FRESH FRUIT PUREES.
SERVED IN GLASS CARAFES

3HOUR



WINE & BEER

SELECTION OF RED & WHITE WINE
DRAFT AND BOTTLED BEER.

3HOUR

4HOUR



PREMIUM OPEN BAR

SELECTION OF PREMIUM LIQUOR
INCLUDING BEER & WINE.

3HOUR

4HOUR

ADDITIONAL COSTS

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