

# STATE

— grill and bar —

Empire State Building  
21 West 33rd Street  
New York, NY 10118

stategrillesb.com

Ricki Stephens  
Catering & Event Sales Manager  
rstephens@patinagroup.com  
212 216 9659

Jon Badaracco  
General Manager  
jbadaracco@patinagroup.com  
212 216 9693



## SPECIAL EVENTS

Host your event at a landmark New York City destination, the Empire State Building.

STATE Grill and Bar offers a classic venue for business meetings, corporate entertaining, and personal celebrations in our four sophisticated spaces. The main floor welcomes guests to our elegant central bar, conveniently located between our intimate dining room and sleek open kitchen. Reached via private elevator, three versatile private event rooms are separated by custom-built, power-lift walls allowing for multiple room configurations.

“Sophisticated American cuisine and classic cocktails” - *Crain's*  
“Feels like being in a scene of the TV series ‘Mad Men’” - *Wall Street Journal*



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# FACT SHEET

## ADDRESS

**Empire State Building**  
**21 West 33rd Street**  
**New York, NY 10118**  
**Restaurant entrance between 5th and 6th Avenue on 33rd Street**

## MAIN PHONE

**212 916 9693**

## WEBSITE

**[www.stategrillesb.com](http://www.stategrillesb.com)**

## AMENITIES

- Professional full-service on-premise catering and event management
- **Complimentary audio/visual services include two wireless handheld microphones with a fully integrated ceiling speaker system, and two 90' smart screen tvs**
- Centrally located to all major transportation
- Handicap accessible
- Foyer adjacent to private event space available for registration and arrivals
- Private dining rooms are divisible in three for breakouts and separate events
- House tables, chairs, linens, custom menu cards, votive candles
- Dine Safe™ | Commitment to Care comprehensive program to help keep guests and employees safe and slow the spread of COVID-19

## CONTACT

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**General Manager**  
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## ROOMS



### MAIN DINING ROOM *Restaurant Buyout*

The main dining room features a balanced design of art deco and modern architecture. Guests can watch their food being prepared in the open kitchen by our chefs, who are inspired by the Empire State and its bounty of market ingredients.

**Seating Capacity: 80**

**Standing Capacity: 150**

*Partial Buyouts Available on Request*



### BAR & LOUNGE

Host an intimate gathering in our bar and lounge space. Indulge in light bites and hors d'oeuvre all while enjoying a signature cocktail, glass of wine or beer.

**Standing Capacity: 75**

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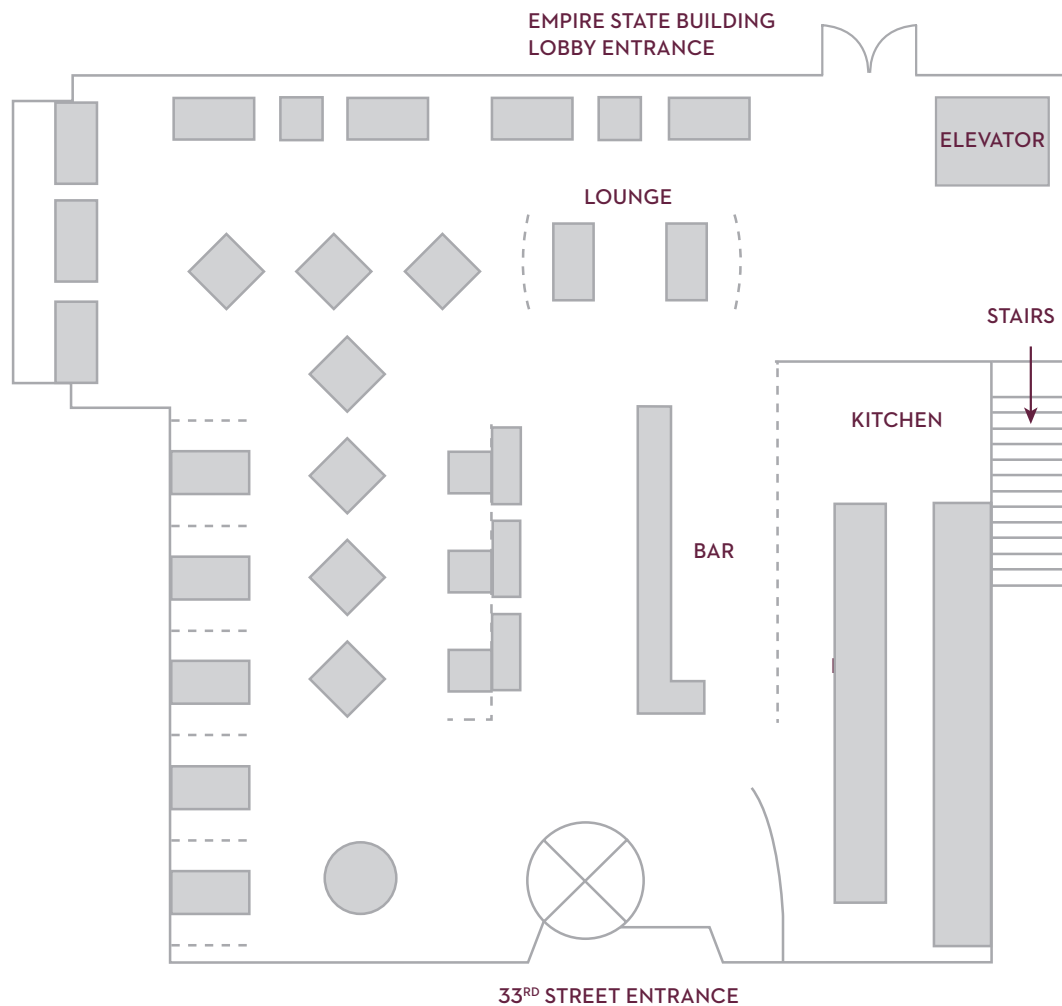
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# ROOMS

## MAIN DINING ROOM





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## ROOMS

### PRIVATE DINING ROOMS

Named after the original owner of the land, the investor, and the contractor for the Empire State Building, the Astor, Raskob and Starrett Rooms are located on the concourse level and offer exceptional private dining experiences. Separated by custom-built powerlift walls, the space allows for multiple room configurations for a variety of occasions, complete with state of the art audio visual equipment.

#### One Private Dining Room

(Astor, Raskob or Starrett)

**Seating Capacity: 20**

**Standing Capacity: 25**

#### Two Private Dining Rooms

(Astor/Raskob or Starrett/Raskob)

**Seating Capacity: 40**

**Standing Capacity: 50**

#### Three Private Dining Rooms

(Astor, Raskob and Starrett)

**Seating Capacity: 60**

**Standing Capacity: 120**



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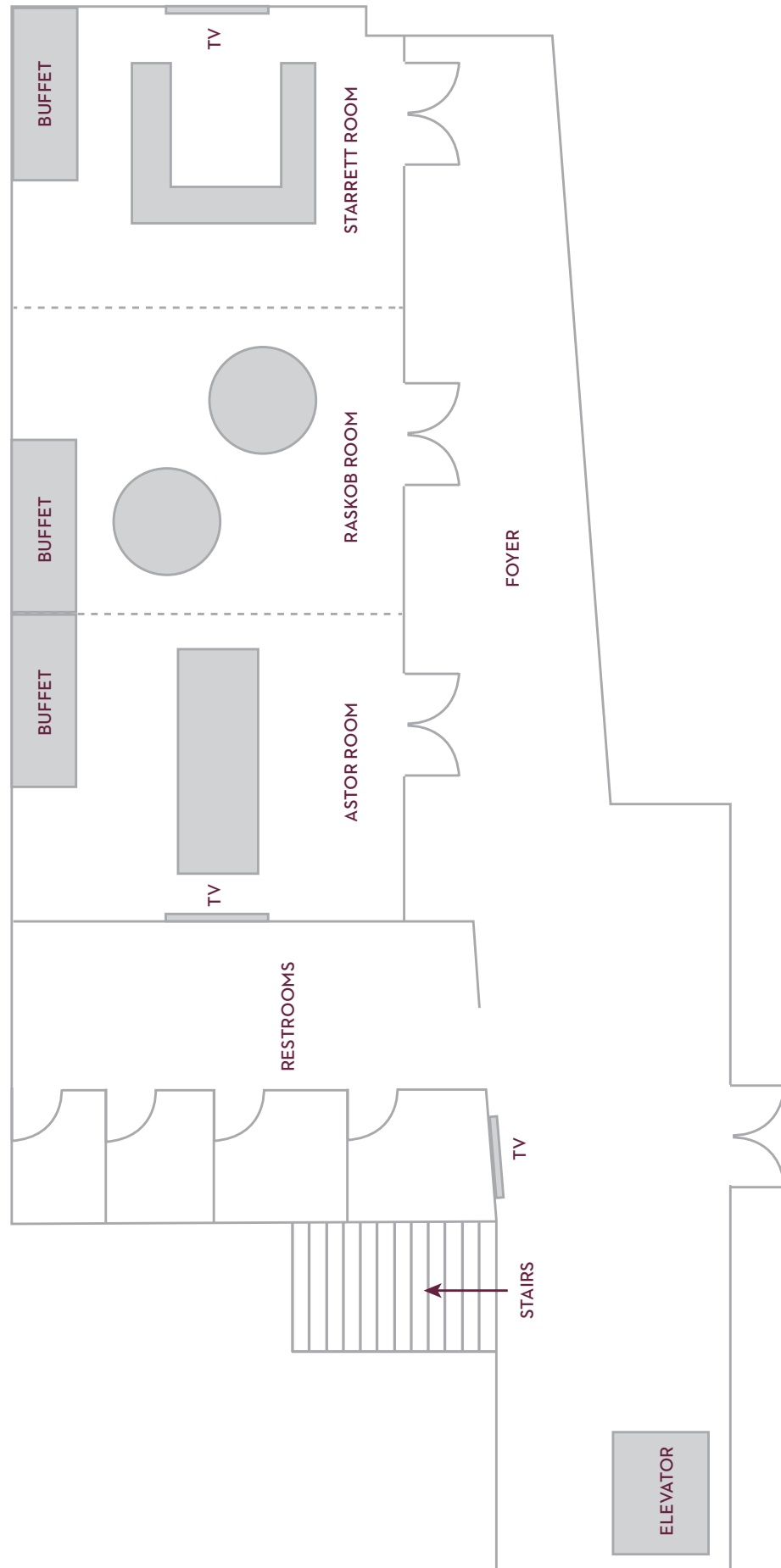
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# ROOMS

## LOWER CONCOURSE LEVEL





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## MENUS





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SUNUS

## ASTOR PACKAGE

### FIRST COURSE

*please select two from which your guests may choose*

**MIXED BABY GREENS** (V) (GF) cherry tomatoes, cucumbers, house vinaigrette

**MARKET SOUP** (V)

**CLASSIC CAESAR** romaine hearts, housemade croutons, parmigiano reggiano dressing

### SECOND COURSE

*please select two from which your guests may choose*

**HOUSEMADE PASTA** (V) confit tomatoes, ricotta, basil

**CHICKEN PAILLARD** (GF) arugula, pickled red onion, cherry tomatoes, fresno peppers, parmigiano reggiano

**SALMON ALA PLANCHA** (GF) brussel sprouts, ginger, sesame, miso

**CHICKEN CHOP CHOP SALAD** napa cabbage, cashews, sesame-ginger vinaigrette

**STATE BURGER** cabot cheddar cheese, roasted tomato, STATE pickles, hand-cut fries

### DESSERT

*please select two from which your guests may choose*

**BLACKOUT CAKE** (V) devil's food layer cake, chocolate custard, vanilla ice cream

**VANILLA PANNA COTTA** (V) seasonal fruit

**ASSORTED COOKIES** chef's selection

**\$58 PER GUEST**

## SIGNATURE SIDES

*available to add-on to any events package*

**STATE MAC & CHEESE** (V)

**BABY CARROTS** (V) (GF) herb butter

**MARKET VEGETABLES** (V) (GF)

**HAND-CUT FRIES** (V) (GF)

**MASHED POTATOES** (V) (GF)

**ROSEMARY ROASTED POTATOES** (V) (GF)

**SAUTÉED SPINACH** (V) (GF) garlic

*\$6 per guest, per side*

*Astor Package can be Plated only.*

**VG** vegan    **(V)** vegetarian    **(GF)** made without gluten

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SUNSHINE

## RASKOB PACKAGE

### FIRST COURSE

*please select two from which your guests may choose*

**SHRIMP BISQUE** (V)

**BURRATA** (V) heirloom tomatoes, arugula, basil

**CLASSIC CAESAR** romaine hearts, housemade croutons, parmigiano reggiano dressing

### SECOND COURSE

*please select two from which your guests may choose*

**HOUSEMADE GARGANELLI** (V) broccoli pesto, ricotta, basil, hazelnut

**ROASTED FARM CHICKEN** (GF) yukon gold potatoes, green onions, salsa verde

**MEDITERRANEAN BRANZINO** (GF) sautéed spinach, lemon, capers

**BRAISED BEEF SHORT RIBS** (GF) garlic mashed potatoes, baby carrots, caramelized onion

**STEAK FRITES** (GF) chimichurri sauce, hand-cut fries

### DESSERT (V)

*please select two from which your guests may choose*

**BLACKOUT CAKE** devil's food layer cake, chocolate custard, vanilla ice cream

**VANILLA PANNA COTTA** seasonal fruit

**STICKY TOFFEE PUDDING** honeycrisp apples, caramel ice cream

**\$68 PER GUEST**

## SIGNATURE SIDES

*available to add-on to any events package*

**STATE MAC & CHEESE** (V)

**BABY CARROTS** (V) (GF) herb butter

**MARKET VEGETABLES** (V) (GF)

**HAND-CUT FRIES** (V) (GF)

**MASHED POTATOES** (V) (GF)

**ROSEMARY ROASTED POTATOES** (V) (GF)

**SAUTÉED SPINACH** (V) (GF) garlic

*\$6 per guest, per side*

*Raskob Package can be Buffet Style or Plated. Please speak with our Sales Manager for more information*

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# SUNSHINE

## STARRETT PACKAGE

### FIRST COURSE

*please select two from which your guests may choose*

**CLASSIC CAESAR** romaine hearts, housemade croutons, parmigiano reggiano dressing

**MIXED BABY GREENS** (V) (GF) cherry tomatoes, cucumbers, house vinaigrette

**BURRATA** heirloom tomatoes, arugula, basil

**CRISPY CRAB CAKE** herb salad, coriander aioli

**JUMBO GRILLED SHRIMP** carrot romesco, charred leeks

### SECOND COURSE

*please select two from which your guests may choose*

**HOUSEMADE GARGANELLI** (V) broccoli pesto, ricotta, basil, hazelnut

**ROASTED FARM CHICKEN** yukon gold potatoes, green onions, salsa verde

**SALMON A LA PLANCHA** (GF) brussel sprouts, ginger, sesame, miso

**BRAISED BEEF SHORT RIBS** garlic mashed potatoes, baby carrots, caramelized onion

**LOBSTER RISOTTO** asparagus, parmigiano reggiano, lemon

**NEW YORK STRIP STEAK** certified angus beef, peppercorn sauce, hand-cut fries

### DESSERT

*please select two from which your guests may choose*

**BLACKOUT CAKE** (V) devil's food layer cake, chocolate custard, vanilla ice cream

**STICKY TOFFEE PUDDING** (V) honeycrisp apples, caramel ice cream

**NY STYLE CHEESECAKE** fresh berry compote

**CHEFS SEASONAL DESSERT**

**\$78 PER GUEST**

## SIGNATURE SIDES

*available to add-on to any events package*

**STATE MAC & CHEESE** (V)

**BABY CARROTS** (V) (GF) herb butter

**MARKET VEGETABLES** (V) (GF)

**HAND-CUT FRIES** (V) (GF)

**MASHED POTATOES** (V) (GF)

**ROSEMARY ROASTED POTATOES** (V) (GF)

**SAUTÉED SPINACH** (V) (GF) garlic

*\$6 per guest, per side*

*Starrett Package can be Buffet Style or Plated. Please speak with our Sales Manager for more information*

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# MENUS

## RECEPTION MENU

### CHIPS & GUACAMOLE \$14 per guest

yellow and blue corn tortilla chips, housemade guacamole, roasted tomato salsa

### MEDITERRANEAN DIPS \$13 per guest

hummus, tzatziki, pita, crudite, mixed olives

### SPINACH & ARTICHOKE DIP \$15 per guest

tortilla chips, grilled breads

### LOCAL CHEESE & CHARCUTERIE

meat and cheese selection upon request

Select 3 for \$18 / Select 6 for \$32

### SKEWERS & SATAYS

chicken with chili-mint sauce, beef with hoisin bbq, shrimp with harissa aioli, chef's seasonal vegetables  
select 2 for \$16 / select 3 for \$18 / select 4 for \$20

### MINI DESSERTS \$13 per guest

chef's selection of housemade miniature sweets

### NYC EXPERIENCE \$30 per guest

sample the best NYC has to offer, with our homage to The Big Apple's most iconic casual fare

**SOFT PRETZEL BITES** honey dijon

**MINI KNISH** whole grain mustard

**MINI CONEY ISLAND HOT DOG** housemade relish

**MINI REUBENS** house-smoked brisket, pickled cabbage, swiss cheese

**STATE SLIDERS** dry-aged beef, cabot cheddar cheese, harissa aioli

## HORS D'OEUVRES

tray-passed or stationary

**VEGETABLE FRITTER** ① ②

**WILD MUSHROOM PURSES** ①

**GRILLED PIMENTO CHEESE SANDWICHES** ①

**CHICKEN & MUSHROOM SPRING ROLLS** chili-mint sauce

**SKEWERED CHICKEN** ② sweet chili sauce

**SALMON TARTARE** wasabi mayo, sesame oil, soy sauce

**CRISPY CRAB CAKES** ② coriander aioli

**PEPPER-CRUSTED BEEF** ② arugula pesto, tomato, boursin cheese

**LOBSTER MAC & CHEESE BITES**

**CHEESEBURGER SLIDERS** cheddar cheese, brioche roll

**JUMBO GRILLED SHRIMP** ② tomato vinaigrette, chili oil

**CRISPY RED CORN POLENTA FRIES** ① tomato chutney

**PIGS IN A BLANKET** house made mustard

**GRILLED BEEF SKEWERS** hoisin bbq

Pick 3 for \$25 for 1 Hour

Pick 4 for \$30 for 1 Hour

Pick 5 for \$35 for 1 Hour

(30 Min Pricing is available, please consult with Sales Manager for more information)

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# MENUS

## BEVERAGE PACKAGES

### PREMIUM BAR SERVICE

Includes Wine & Beer Service and the following premium brand liquors  
Grey Goose Vodka, Captain Morgan Rum, Patron and Chinaco Añejo Tequila, Johnnie Walker Black Scotch,  
Maker's Mark Bourbon, Bombay Sapphire Gin, Walker Red Scotch, Rough Rider Bourbon, Tanqueray Gin

2 hours \$50 per guest

3 hours \$65 per guest

4 hours \$80 per guest

### CALL BAR SERVICE

Includes Wine & Beer Service and the following call brand liquors  
Tito's Handmade Vodka, Bacardi Rum, Maestro Dobel Silver Tequila, Johnnie  
Walker Red Scotch, Rough Rider Bourbon, Tanqueray Gin

2 hours \$40 per guest

3 hours \$55 per guest

4 hours \$70 per guest

### WINE & BEER SERVICE

Includes Wine & Beer Service and the following premium brand liquors  
Patina Chardonnay, Patina Merlot, beer, soda, juice

2 hours \$30 per guest

3 hours \$40 per guest

4 hours \$50 per guest

*Upgraded wine and beer selections available and priced on request*

### STILL & SPARKLING WATERS

1L bottle sparkling and still water \$10

## NON-ALCOHOLIC BEVERAGES

#### COFFEE SERVICE \$4.50 per guest

we offer Lavazza 100% Arabica Rainforest Alliance certified coffee

#### HOT TEA SERVICE \$4 per guest

Harney & Sons fine teas, including: ceylon and india orange pekoe | earl grey | Egyptian chamomile | english  
breakfast hot cinnamon and spice | Japanese sencha green | organic peppermint | decaffeinated black

#### HALF DAY BEVERAGE STATION \$12.50 per guest

regular coffee | decaf coffee | hot tea | orange juice | soda | bottled water

#### FULL DAY BEVERAGE STATION \$22.50 per guest

regular coffee | decaf coffee | hot tea | orange juice | soda | bottled water

🌱 vegetarian

🌾 made without gluten

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# SUNSHINE

## BREAKFAST MENUS

### FULL EXECUTIVE BREAKFAST \$34 per guest

SCRAMBLED EGGS

BACON

CHICKEN-APPLE SAUSAGE

BREAKFAST POTATOES

SLICED FRUIT AND BERRIES

ASSORTED BAGELS AND CROISSANTS regular and vegetable cream cheese, butter, jam

### HOT BREAKFAST \$26 per guest

SCRAMBLED EGGS

BACON

BREAKFAST POTATOES

ASSORTED BAGELS AND CROISSANTS regular and vegetable cream cheese, butter, jam

### CLASSIC CONTINENTAL BREAKFAST \$22 per guest

ASSORTED BREAKFAST PASTRIES AND BAGELS regular and vegetable cream cheese, butter, jam

SLICED FRUIT AND BERRIES

### WELLNESS BREAKFAST \$24 per guest

SLICED FRUIT AND BERRIES

GREEK YOGURT

HARD-BOILED EGGS

AVOCADO TOAST

### BISTRO BREAKFAST \$24 per guest

QUICHE or FRITTATA LYONNAISE

POTATOES

GARDEN SALAD

## ENHANCEMENTS

GREEK YOGURT PARFAITS \$8 per guest

house-made granola, jam, fresh berries

OVERNIGHT OATS \$10 per guest

rolled oats, almond milk, coconut, chia seeds, fresh pineapple

MINI BREAKFAST PASTRIES \$15 per guest

assorted mini croissants, scones, muffins

ASSORTED BAGELS \$8 per guest

regular and vegetable cream cheese, butter, jam

AVOCADO TOAST \$12 per guest

whole-grain toast, avocado, whole seed medley

FRESH SLICED FRUIT & BERRIES \$11 per guest

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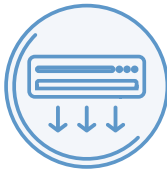
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## OUR TOP PRIORITY IS YOUR AIR QUALITY!



### ESRT has Always Focused on Safe, Healthy, Productive Buildings and Tenant Spaces.



- Filtration MERV 13 Standard
- Advance Active Air Purification



- Proactive Enhance Cleaning (green wherever possible and proven CDC approved disinfection for COVID-19)



- Demand Controlled Ventilation
- CO2 Monitoring
- Comprehensive Indoor Environmental Quality Monitoring



- NO/Low VOC Materials
- No Red List Materials