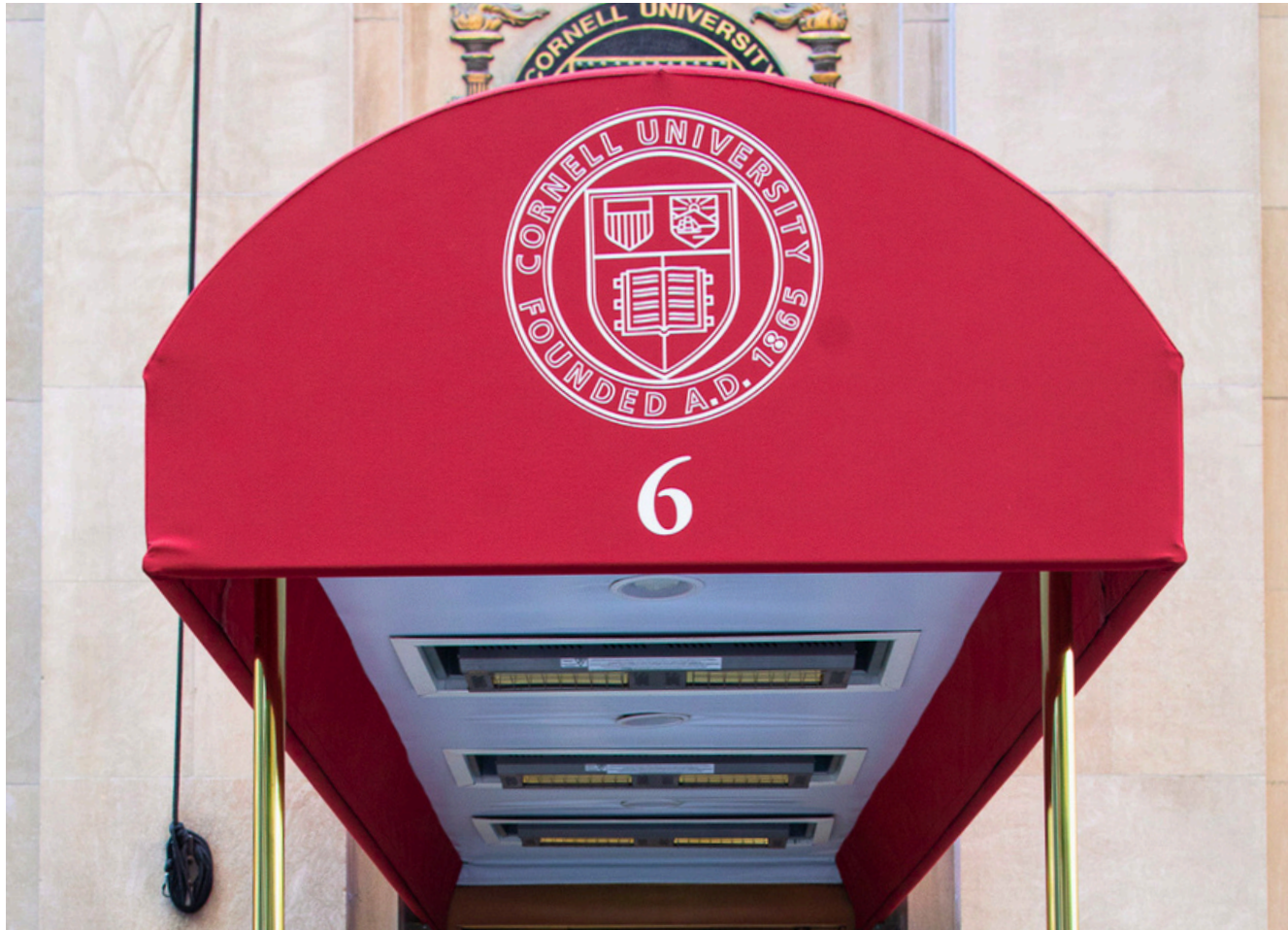


THE CORNELL CLUB
NEW YORK



Welcome to The Cornell Club-New York
Private Dining Menus

Spring/Summer 2025

THE CORNELL CLUB

NEW YORK

Available Rooms



Beebe Lake

Capacity up to 20 people



Cascadilla Room

Capacity up to 20 people



Fall Creek

Capacity up to 60 people



Ivy Room

Capacity up to 109 people



A.D. White Room

Capacity up to 60 people

All Private Events are subject to a room rental fee in addition to a food and beverage minimum per person.

For a personalized quote, please contact our Private Events department at

D.Salera@cornellclubnyc.com

Or A.Minick@cornellclubnyc.com

THE CORNELL CLUB

NEW YORK



Morning



Afternoon

Plated Lunch
Lunch Buffet
Breaks



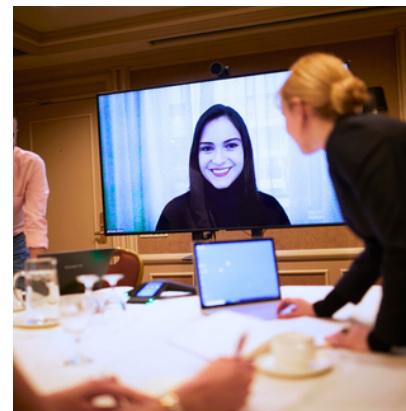
Evening

Plated Dinner
Dinner Buffet
Receptions



Beverage

Bar Packages



AV Rentals

THE CORNELL CLUB
NEW YORK

Breakfast Buffet

The Cornell Club Classic

Assorted Freshly Sliced Seasonal Fruit Platter,
Basket of Baked Muffins, Scones, Sliced Mini Ess-a-Bagels,
Seasonal Breakfast Bread, Jams, Butter, Cream Cheese
illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas,
Orange and Grapefruit Juice

\$50.00 per person

The Healthy Start Breakfast

Hearty Grain Muffins, Basket of Whole Fruit,
Breakfast Granola Bars, Basket of Hard Boiled Eggs
illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas,
Orange, Grapefruit and Tomato Juice

\$52.00 per person

The Semester Abroad Breakfast

Country Hams and Soft Bries, Mini Pain au Chocolate, Almond
Croissants, Danish Coffee Cake, Morning Biscotti,
Seasonal Wild Berries, Strawberries, and Country Jams
illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas,
Orange and Tomato Juice

\$58.00 per person

The Big Red All American

Basket of Baked Muffins, Sliced Mini Bagels,
Breakfast Bread, Fruit Preserves, Butter, and Cream Cheese,
Assorted Freshly Sliced Fruit Platter

(Please Select Three)

Scrambled Eggs with Fresh Herbs
Garden Mushrooms and Caramelized Onion Quiche
Home Fried Potatoes with Peppers and Onions
Hardwood Smoked Bacon
Turkey Sausage
Cinnamon Challah French Toast with New York Maple Syrup
Illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas,
Orange and Grapefruit Juice

\$65.00 per person

Please Let Your Planner Know of Guests with Severe Allergies

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

Breakfast Buffet Enhancements

Stations to Be Added to Breakfast Buffets

Bagel Express Station

Catskill Smoked Salmon Platter,
Beefsteak Tomatoes, Sliced Red Onions, Capers,
Freshly Baked Assorted Mini Ess-a Bagels,
Plain and Scallion Cream Cheese, Vegan 'Cream Cheese' Spread

\$22.00 per person

NY Deli Breakfast Sandwich Displays

-Hardwood Smoked Bacon, Scrambled Eggs, and Cheddar Cheese
on a Parisian Croissant
-Scrambled Egg Whites, Tofu, and Baby Spinach
in a Whole Wheat Wrap
-Open Faced Avocado Toast, Halved Cherry Tomatoes,
Cold Pressed Olive Oil
-Chicken and Apple Sausage, Fried Egg, and Gruyere Cheese
on a Country Biscuit

One Sandwich for \$11.00 per person

Two Sandwiches for \$16.00 per person

Omelet Station

Whole Eggs and Egg Whites, Caramelized Onions, Baby Spinach,
Blackforest Ham, Seasonal Wild Mushrooms, Holland Peppers,
Gruyere, and Cheddar Cheese

\$22.00 per person

Station Attendant Fee Applies and a minimum of 22 guests required

Yogurt Parfait Station

Vanilla Greek Yogurt, Club Granola, Seasonal Berries, Chia Seeds,
Toasted Coconut, and Local Honey

\$12.00 per person

Gluten Free Bakery Items Available Upon Request

Please Let Your Planner Know of Guests with Severe Allergies

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

THE CORNELL CLUB
NEW YORK

Breaks

Available 10:30am-4:00pm

The Beebe Lake Break

Assorted Soft Drinks and Iced Tea,
illy Regular and Decaffeinated Coffee,
Harney & Sons Fine Teas, Sweeteners, Assorted Milks

\$12.00 per person

Central Park Summer Picnic Break

Strawberry Shortcake Parfaits, Madeleines, Bags of Kettle Chips,
Iced Coffee, Coffee, Iced Tea and Assorted Sodas

\$18.00 per person

The Midtown Meeting Break

Club Cookie Selection, Seasonal Whole Fruit Basket,
Artisanal Cheeses, Crackers and Sliced Baguettes,
Crudite Cups with Hummus
illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas,
Assorted Soft Drinks Club Fresh Brewed Iced Tea, Betty Buzz™
Sparkling Lemon|Lime and Ginger Beer

\$35.00 per person

At the Ballpark Break

Warm Pretzel Bites, Mini Hot dogs in Puff Pastry, Spicy Mustards
Fountain Coke and Diet Coke, Betty Buzz Ginger Beer

\$20.00 per person

Break Add On:

Club Lemonade Stand

Club made with Fresh Lemons
Lavender Simple Syrup, and Lemon Tea Cookies

\$10.00 per person

Spa and Wellness Refresh Break

Carrots and Celery Sticks, Lemon Hummus, Granola Bar Selection,
Seasonal Whole Fruit Basket, Herbal Tea Selection,
Club Green Iced Tea

\$14.00 per person

Please Let Your Planner Know of Guests with Severe Allergies

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

THE CORNELL CLUB
NEW YORK

The Geneva Buffet

\$68.00 per person | Minimum of 8 Guests

Please Select Three

Grilled Vegetable Wrap (Vegan)

Eggplant and Zucchini, Hummus Spread in Flour Wrap

Traditional Tuna Salad

Tomato Slice, Bibb Lettuce on Flaky Jumbo Croissant

Warm Caprese Panini (Vegetarian)

Mozzarella, Sliced Tomato, Arugula, Pesto on Focaccia Bread

Oven Roasted Turkey Breast

Heirloom Tomato, Gruyere, Lemon Basil Mayo on Sourdough

Chicken Caesar Wrap

Sliced Grilled Chicken, Shredded Parmesan and Caesar Dressing

NY Style Pastrami

Muenster Cheese, Smoked Mustard on Marble Rye

Black Forest Ham

Camembert, Fig Jam on Country Baguette

Roasted Ribeye

Horseradish Mayo, Arugula, on Ciabatta Roll

Dessert

Brownies, Blondies, Chocolate Chip and Oatmeal Cookies,
Seasonal Fruit Salad

illy Regular and Decaffeinated Coffee,

Harney & Sons Fine Teas, Assorted Soft Drinks, Iced Tea

Please Select Three Side Salads

Summer Picnic Potato Salad

Mozzarella, Cherry Tomatoes, Basil

Asian Cucumber and Toasted Sesame Oil Salad

Campanelle, Artichokes and Garden Pesto

Zucchini and Squash, Tri-colored Orzo, Shaved Goat Cheese

Fattoush Salad, Bulgar Wheat, Naan Croutons and Mint

Quinoa Salad, Roasted Corn, Lemon Olive Oil

Field Greens and White Balsamic Vinaigrette

The Club Deli Box Lunch:

-Select One Sandwich From List-

~Grilled Eggplant Sandwich (**V**) Available as Alternative~

Quinoa, Roasted Corn, Lemon Olive Oil

~ Piece of Seasonal Whole Fruit ~ Oatmeal Cookie ~

Packed To-Go with Utensils and Napkins

\$55 per person

Please Let Your Planner Know of Guests with Severe Allergies

If a Guest Requires a Gluten Free Sandwich Roll, Please Let Us Know in Advance

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

The Utica Hot Lunch Buffet

\$78.00 per person | Minimum of 18 Guests

Luncheon Rolls and Butter

Entrée Selections ~ (select 2 entrees)

-Served in Silver Chafing Dishes

Chicken Piccata

Lemon and White Wine

Marinated and Grilled Chicken Breast

Summer Apricot Glaze

Penne alla Vodka

Peas and Prosciutto

Orecchiette Pasta (Vegetarian)

with Broccoli Rabe, Cannelini Beans, Toasted Breadcrumbs

Hidden Fjord Salmon

White Wine Mustard Beurre Blanc

Pan Seared Striped Bass

Heirloom Tomato and Nicoise Sauce

Chef's Choice of Seasonal Accompaniments

illy Regular and Decaffeinated Coffee,
Harney & Sons Fine Teas, Assorted Soft Drinks, Iced Tea

Please Select Three Side Salads

Zucchini and Orzo Salad

Shaved Goat Cheese

Poached Shrimp and Sugar Snap Peas

Miso-Lime Vinaigrette

Salad of Field Greens (Vegan, GF, DF)

Balsamic Vinaigrette, Heirloom Tomatoes, Cucumbers

Baby Gem Caesar Salad

Parmesan Croutons and Drizzled Dressing

Tomato and Mozzarella Platter

Fresh Basil

Quinoa Salad (Vegan, GF, DF)

Roasted Corn and Lemon Olive Oil

Dessert

Assortment of Mini Petit Fours, Blueberry and

Lavendar Panna Cotta

Seasonal Mixed Fruit and Berry Salad

Please Let Your Planner Know of Guests with Severe Allergies

If a Guest Requires a Gluten Free Meal, Please Let Us Know in Advance

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

THE CORNELL CLUB
NEW YORK

Plated Lunch

Your main course selection will determine your per person dinner price.

Please preselect (1) Appetizer, (1) Entree, (1) Dessert for your group,

two main courses offered will be charged at the higher priced entrée plus an \$5.00 per person surcharge.

APPETIZERS

Baby Gem Caesar Salad

Rustic Croutons, Shredded Parmesan

Farmers Market Greens

Grape Tomatoes, Shaved Carrots, Balsamic Vinaigrette,
Crispy Goat Cheese

Chilled Gazpacho (V, GF, DF)

Diced Avocado

Summer Garden Vegetable Terrine (V, GF)

Aged Balsamic

Crab Cake

Avocado Mousse, Micro Greens

Summer Melon and Proscuitto di Parma

Burrata and Drizzled Honey

Tuscan Kale Salad

Focaccia Croutons, Golden Raisins, Farmhouse Cheddar,
Marcona Almonds, White Balsamic Dressing

MAIN COURSE

Pan Roasted Branzino

Herb Emulsion, Spring Artichokes, Polenta - **\$70.00**

Hidden Fjord Salmon Fillet

White Wine Mustard Beurre Blanc, Baby Spinach - **\$70.00**

Grilled Swordfish Steak

Warm Tomato and Olive Sauce, Broccoli Rabe - **\$70.00**

Apricot Glazed French Cut Chicken Breast

Green Beans Almondine, Sweet Potato Dauphinoise - **\$70.00**

CONTINUED...

Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction

Individual Meals can be Accommodated in Advance

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

THE CORNELL CLUB

N E W Y O R K

MAIN COURSE - CONTINUED

Chicken Francese

White Wine, Meyer Lemon and Capers,
English Pea Risotto - **\$70.00**

Pork Chop Milanese

Baby Arugula and Burrata, Confit Cherry Tomatoes,
Walnut Pesto - **\$75.00**

Marinated and Grilled Flat Iron Steak

Rosemary Roasted Fingerling Potatoes,
Creamed Spinach - **\$72.00**

Roasted Beef Tenderloin

Truffled Mashed Potatoes,
Grilled Asparagus - **\$82.00**

Crispy Lions Mane Mushrooms (V, GF, DF, Nut Free)

Kimchee Fried Rice, Gojuchang Glaze - **\$70.00**

Dietary Key

V = Vegan

DF = Dairy Free

GF = Gluten Free

DESSERT

Chocolate Torta (GF)

Luxardo Cherries, Vanilla Gelato

Peach and Berry Cobbler

Crumbled Granola Graham Crust, Vanilla Bean Ice Cream

I ♥ NY Cheesecake

Raspberry Coulis

Strawberry Shortcake

Creme Chantilly and Strawberry Rhubarb Compote

Key Lime Tart

Mango Aloha Sauce and Vanilla Scenterd Tuille

Italian Affogato

Illy Espresso Shot, Vanilla Gelato, Cantucci

Illy Regular and Decaffeinated Coffee

Harney & Sons Fine Teas

Offered and Poured Tableside

Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction

Individual Meals can be Accommodated in Advance

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

Utica Dinner Buffet

Minimum of 18 Guests

Dinner Rolls and Butter

Entrée Selections ~ (select 2 or 3 entrees)

Served in Silver Chafers:

Lemon and Rosemary French Cut Chicken Breast

Garden Herbs

Chicken Picata

Lemon and White Wine

Hidden Fjord Salmon

Whole Grain Mustard and White Wine Beurre Blanc

Pan Seared Striped Bass

Warm Tomato and Nicoise Olive Sauce

Medallions of Veal Marsala

Morels and Chanterelles, Marsala Wine Sauce

Garganelli Pasta

Spring Lamb Ragù

Pan Seared Cauliflower Steaks (V, DF, GF)

Chef's Choice of Seasonal Accompaniments

illy Regular and Decaffeinated Coffee,
Harney & Sons Fine Teas

Please Select Three Side Salads

Salad of Field Greens (V, GF, DF)

Tomatoes, Cucumbers, Balsamic Vinaigrette

Baby Gem Caesar Wedges

Croutons, Shredded Parmesan

Zucchini and Summer Squash

Orzo and Lemon Olive Oil

Tomato and Mozzarella Platter

Marinated, Grilled and Chilled Asparagus

Shrimp and Sugar Snap Peas

Miso-Lime Vinaigrette

Dessert

Assortment of Mini Petit Fours

Blueberry and Lavendar Panna Cotta

Seasonal Mixed Fruit and Berry Salad

Dinner Buffet with 2 Entrées Selected - \$90.00 per person

Dinner Buffet with 3 Entrées Selected - \$95.00 per person

Please Let Your Planner Know of Guests with Severe Allergies

Individual Meals can be Accommodated in Advance

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

Plated Dinner

Your main course selection will determine your per person dinner price.

**Please preselect (1) Appetizer, (1) Entree, (1) Dessert for your group,
two main courses offered will be charged at the higher priced entrée plus an \$8.00 per person surcharge.**

APPETIZERS

Grilled Baby Gem Lettuce and Caesar Dressing

Garlic Croutons, Parmesan Tuille

Arugula, Riesling Poached Peaches,

Point Reyes Blue Cheese Salad

Caramelized Walnuts and Champagne Vinaigrette

Tuna Tartare

Avocado Mousse, Wonton Chips

Prawns and Orzo Risotto

Grilled Gulf Prawns, Toasted Orzo, Lemon Essence, Herb Oil

Crab Cake

Jalapeño Creamed Corn, Smoked Onion Remoulade

Chilled Gazpacho (V, GF, DF)

Diced Avocado

Lobster Bisque

Sherry and Brandy

MAIN COURSE

Hidden Fjord Salmon Fillet

Whole Grain Mustard Beurre Blanc, Baby Spinach - **\$78.00**

Pan Seared Striped Bass

Heirloom Tomato and Nicoise Olive Sauce, Broccoli Rabe - **\$78.00**

Potato Crusted Halibut

Tri Colored Cauliflower and English Pea Puree - **\$78.00**

Chicken Marsala

Morels and Chanterelles, Truffle Risotto, Broccolini - **\$78.00**

Lemon and Rosemary French Cut Chicken Breast

Orzo Pilaf with Spring Vegetables, Asparagus, Sherry Jus - **\$78.00**

CONTINUED...

Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction

Individual Meals can be Accommodated in Advance

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

THE CORNELL CLUB

N E W Y O R K

Dietary Key

V = Vegan

DF = Dairy Free

GF = Gluten Free

MAIN COURSE - CONTINUED

Veal Chop Milanese

Arugula, Confit Cherry Tomatoes, Lemon Zest,
Walnut Pesto - **\$90.00**

Dry Aged New York Sirloin

Steak House Sauce, Baked Potato, Creamed Spinach - **\$90.00**

Roasted Rack of Spring Lamb

Lemon Roasted Potatoes, Dandelion Greens - **\$85.00**

Pan Seared Filet Mignon

Gratin Potatoes and Pencil Asparagus - **\$90.00**

Pan Seared Cauliflower Steak (V, GF, DF)

Parsnip Puree, Baby Carrots, - **\$75.00**

Crispy Lions Mane Mushrooms (V, GF, DF, Nut Free)

Kimchee Fried Rice, Gojuchang Glaze - **\$75.00**

Optional Fourth Course: Plated or Family Style

Hudson Valley Artisanal Cheeses

Cheeses, Champagne Grapes and Quince

\$12.00 per person

DESSERT

Warm Peach and Berry Cobbler

Crumbled Granola Graham Crust, Vanilla Bean Ice Cream

Earl Grey Crème Brulee

Shortbread Tea Cookie

Limoncello Tiramisu

Mascarpone, Lemon Zest

Chocolate Torta (GF)

Luxardo Cherries, Vanilla Gelato

I ♥ NY Cheesecake

Raspberry Coulis

Mixed Berry Tart

Honey Scented Whipped Cream

illy Regular and Decaffeinated Coffee

Harney & Sons Fine Teas

Offered and Poured Tableside

Please Let Your Planner Know in Advance if a Guest has a Severe Allergy or Dietary Restriction

Individual Meals can be Accommodated in Advance

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

THE CORNELL CLUB

N E W Y O R K

Reception

Hors D'Oeuvre Menu Assortment | Butler Passed by Club Waiters | Minimum of 15 Guests

Dietary Key

V = Vegan

DF = Dairy Free

GF = Gluten Free

Sea

Miniature Crab Cake, Smoked Remoulade

Tuna Tartare Cone, Spicy Avocado Creme

Miso Glazed Salmon Sate **(GF)**

Shrimp Scampi, Lemon White Wine Marinade **(GF)**

Lobster and Corn Fritter, Basil Mayo

Spicy Salmon over Crispy Rice, Wasabi Mayo **(GF)**

Mahi Mahi Tacos, Chipotle Aioli

Land

Miniature Beef Wellington

Marinated Beef and Scallion Negimaki, Tamari **(GF)**

Buttermilk Fried Chicken, Pink Peppercorn Sauce

Skewered Chicken Teriyaki, Black Sesame Seeds

Rosemary Lamb Chop with Tapenade Crust **(GF)** (addl. \$2 per person)

Filet Mignon, Horseradish Mayo on Crispy Crouton

Foie Gras Mousse in Profiterole, Sauternes and Sour Cherry Jam

Lamb Meatball with Harissa Yogurt Dip

Garden (Vegetarian Selections)

Wild Mushroom Tart

Ricotta Mousse, Tomato Jam, Garden Pesto, Focaccia Crouton

Shiitake Mushroom and Leek Spring Roll, Soy Ginger Sauce

Herb Scented Panisse, Artichoke Tapenade **(V, DF, GF, Nut free)**

Phyllo Wrapped Asparagus

"The Impossible"™ Meatball, San Marzano Tomato Sauce **(V, GF, DF)**

Watermelon and Feta Skewer, Backyard Mint **(GF)**

Select 4 Hors D'Oeuvres for 1 Hour - \$30.00 per person

Select 6 Hors D'Oeuvres for 2 Hours - \$45.00 per person

**Please Let Your Planner Know of Guests with Severe Allergies
Some hors d'oeuvres noted for dietary restrictive purposes**

Prices are Subject to 8.875% Sales Tax and 18% Service Charge

THE CORNELL CLUB
NEW YORK

Reception Enhancements

In Lieu of a Dinner Selection, a Minimum of Four Station Selections are Recommended for an Evening Event.

Displays and Stations are Presented for Two Hours.

All Stations and Reception Packages are based on a minimum of 15 guests.

Buffet Style Displays:

Served in Individual Cups:

Whipped Hummus, Skewered Pistachio Falafel, Baked Naan Chip (V)

\$10.00 per person

Two Jumbo Chilled Shrimp, Classic Cocktail Sauce, Lemon Wedge

\$12.00 per person

Domestic, Upstate and Local Cheeses

Country Grapes, Quince and Chutneys, Honeycomb,

Salted Marcona Almonds, Rosemary Flatbreads, Crackers,

Walnut Raisin Bread

\$16.00 per person

Mediterranean Kebab Station- select two skewers

Grilled Shrimp ~ Grilled Lamb ~ Marinated Chicken ~ Lion's Mane Sate (V)

Served with Naan Bread, Za'atar Spiced Hummus,

Harissa Yogurt Dip, Spicy Tahini

\$20.00 per person

Montauk Clambake Station

Mini Lobster Rolls, Fried Cod Fish & Chips with Lemon, Tartar Sauce

Local Summer Corn on the Cob

\$28.00 per person

Italian Riviera Pasta Station- select two pastas

Garganelli with Spring Lamb Ragu ~ Wild Mushroom **Ravioli**, Truffle Cream Sauce ~ Fresh **Penne**, Tomato Filets, Garden Basil (V) ~**Farfalle** with Salmon, Dill and Lemon Cream, ~ **Paccheri** with Vodka Sauce, Prosciutto and Peas ~ Served with Baskets of Crostini and Breadstick

\$20.00 per person

Gluten Free pasta available

Union Square Market Table (vegetarian)

Heirloom Carrots and Celery Stalks, Baby Radishes, Asparagus Spears, Garden Red and Yellow Pear Tomatoes, Cucumber Slices, Pretzel Sticks, Taro and Beet Chips, Herbed Flatbreads,

Creamy Hemp Seed Dip, Green Goddess Dip, Romesco Sauce

\$16.00 per person

Club Charcuterie

Imported and Domestic Cured and Air Dried Charcuterie,

Terrines and Pates, Olives, Cornichons, Grissini Focaccia Crisps

\$16.00 per person

Summer in the South Barbecue Station

Chicken Lollipop Mini Drumettes,

Pulled Pork Sliders on Mini Potato Rolls, Hush Puppies

\$18.00 per person

Reception Enhancements *(continued)*

Carving Stations: *Based on a Minimum of 25 Guests*

All Carving Stations Require a Carving Attendant Fee of \$100 per hour, and can only be selected when accompanying additional reception selections and stations.

Roast Leg of Lamb

Hemp Seed Pesto, Rosemary Focaccia

\$16.00 per person

Traditional Slow Roasted Pernil

Salsa Verde, Sweet Plantains

\$18.00 per person

New York Style Pastrami

Marble Rye and Pumpernickel, Golden Mustards

\$14.00 per person

Catskill Smoked Salmon and Dill & Vodka Cured Gravlax

Lemon Tarragon Creme Fraiche, Blinis

\$18.00 per person

Marinated Sirloin Steak and Portabello Mushroom

Steak house sauce, Parmesan Garlic Bread

\$22.00 per person

After Meal Suggestions *Based on a Minimum of 25 Guests*

Dessert Displays and Stations are Presented for One Hour

Café e Te Bar

illy Regular and Decaffeinated Coffee, Harney & Sons Fine Teas
Hazelnut and French Vanilla Syrups

Whipped Cream, Rock Sugar, Chocolate Shavings, Cinnamon Sticks

\$16.00 per person

Summer Cobbler Bar

Duo of Seasonal Fruit and Berry Cobblers

Whipped Cream, Raspberry Sauce, Vanilla Bourbon Sauce

\$16.00 per person

Iced Tea and Lemon Picnic Dessert Station

Lemon Mascarpone Pound Cake, Lemon Bars, Lemon Drop Sorbet
Club Iced Tea, Iced Green Tea

\$18.00 per person

Assorted Petit Four Display

Passion Fruit and Mango ~ Raspberry and White Chocolate ~
Espresso and Chocolate

\$16.00 per person

THE CORNELL CLUB

NEW YORK

Assorted Dry Bar Snacks
\$20 per bowl | per 10 guests

Beverage Service

Wine Service with seated lunch or dinner

House Chardonnay and Cabernet Sauvignon ~ Chateau Souverain, Banfi ~ \$45.00 per bottle on consumption

or please ask for our curated private dining wine list

For Groups of 15 guests or more, a bar with a bartender will be set up in the room. A \$100.00/hour Bar Set Up fee will apply to Premium Open Bar Events.

For Groups of 75 guests or more, an additional bartender is staffed and the additional bartender fee applies.

Premium Open Bar

Titos, Aviation Gin, Cuervo 18 Reposado, Bacardi, Jack Daniels, Buffalo Trace, Johnny Walker Red, Sweet and Dry Vermouth, House Wine-Chardonnay and Cabernet Sauvignon, Heineken, Amstel Light, Goose Island IPA, Assorted Sodas and Voss Bottled Sparkling and Still Waters

For Beer, Wine, Water and Soda Service, a staffed waiter will offer and pour drinks to guests. Bartender fee is not applied.

Beer, Wine and Soda Station

House Wine-Chardonnay and Cabernet Sauvignon, Heineken, Amstel Light, Goose Island IPA, Assorted Sodas, Bottled Voss Sparkling and Still Waters

One Hour \$28.00 per person	Two Hours \$36.00 per person
Three Hours \$46.00 per person	Four Hours \$50.00 per person

One Hour \$34.00 per person	Two Hours \$44.00 per person
Three Hours \$54.00 per person	Four Hours \$60.00 per person

Waiter Service

For Group Events of 15 guests or less, waiters will take drink orders. Drinks will be charged as ordered at the prices below.

Premium Brand Cocktails	\$16.00
House Wine	\$14.00
Imported and Domestic Beers	\$9.00
Soft Drinks/Bottled Waters	\$4.00

All Prices are Subject to 8.875% Sales Tax and 18% Service Charge

Audio and Visual Equipment

Club Rental List

Please use your own laptop for an event presentation.

Please note that our staff is not permitted to handle or assist with personal av equipment.

Microphone and Sound System Use

Wired Microphone - \$125

Choice of: Wood Paneled Podium or Tabletop Lecturn

Handheld Wireless Microphone or Clip on Lapel Microphone - \$150

Ivy Room Only

Background Music - Cloudcover Connection - \$100

Ivy Room, Fall Creek, Library

CD Player or iPod Dock with Sound System - \$100

Projection

Projection Package:

Flat Screen Monitor (55" or 65") - \$100

Event host to provide laptop

9'x9' White Screen with LCD Projector - \$500

Ivy Room and Fall Creek Only

Additional Flat Screen Monitor and Splitter Cable Connections - \$100

Tele or Video Conferencing

For meetings with more than 1 telephone attendee, please arrange for a conference call with your preferred communications provider.

Desktop Phone with Speakerphone Option - \$45

For max of 8 on-site meeting attendees

Polycom HDX Conference Phone - \$100

Extension Speakers, Max of 35 on-site meeting attendees

Meeting Enhancements

Wireless Internet Fee - \$50

Wired Internet Network Connection - \$50/line

Flipchart Pad on Stand, Assorted Colored Markers - \$60

Whiteboard on Stand, Assorted Colored Markers - \$35

Power Strips, Charging Stations, Extension Cords - \$35/each

5"x8" Notepads and Pens - \$6/set

6" High Platform/Riser at Front of Room (4'/8') - \$200

Brass Easels for Posster Boards and Displays - \$25/each

Audio and Visual Equipment

Please use your own laptop for an event presentation.

Please note that our staff is not permitted to handle or assist with personal av equipment.

The Cornell Club does not employ audio/visual technicians.

For extensive audio/visual set up and for on-site technical support, please contact the Catering Department for suggested AV technicians to be hired to attend your event. We recommend hiring outside AV technicians to connect and oversee remote attendees, video conferences, and events intending to be webcasted.

Any AV technicians not suggested by The Club needs to be confirmed by the Catering Director 14 days prior to the event start date, and a Certificate of Insurance is required.

Testing of any Club audio/visual equipment for demonstration purposes prior to the day of use is half the listed rental fee.

Payment is required by credit card on day of testing.

Please notify the Events Department of any required audio or visual equipment at least 14 days in advance. Rental Fees will be applied to the event invoice. Any equipment not canceled within 72 hours will be charged to the event invoice.

**Outgoing Phone calls may be charged additionally and billed to the event invoice.*