

# Ace Hotel Brooklyn

HOLIDAY COCKTAIL RECEPTION

# VENUES

The Garden 660 sq ft | 50 Cocktail

The Garden is lobby level with built in bar and touches of greenery - perfect for intimate holiday gatherings.



The Stoop 1,930 sq ft | 200 Cocktail

The Stoop is a generous pre-function space with a built in bar and touches of holiday decor.



The Atrium 2,650 sq ft | 250 Cocktail

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A high-ceilinged event space perfect for large holiday dinners, cocktail parties or dancing.

The Studio 1,674 sq ft | 160 cocktail

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Adaptable for small to medium holiday events, the Studio is also perfect for cocktail hour before heading into the Atrium for larger groups.



# HOLIDAY EVENT PACKAGES

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## **SILVER** **\$80**

Three Hour Beer And Wine Bar  
Three Passed Canapes  
One Passed Slider

## **GOLD** **\$125**

Three Hour Beer And Wine Bar  
Four Passed Canapes (2 hours)  
Two Passed Sliders + Fries (2 hours)  
Choice of One Grazing Station

## **PLATINUM** **\$175**

Three Hour Beer And Wine Bar  
Four Passed Canapes  
Two Passed Sliders + Fries  
Choice of Two Grazing Stations  
Dinner Station (90 Minutes)

*Dinner Station Served With Carroll Gardens Greens Salad, Yukon Mashed Potatoes and Chef's Choice Seasonal Vegetable Side*

Choice of One Protein  
Choice of One Pasta

## **PACKAGES INCLUDE:**

Food and Bar Service of Choice  
In-house Furniture  
Flatware, China and Glassware  
Bartenders & Servers  
Dedicated Event Manager  
Choice of Holiday Linens

Silver and Gold Packages food service is two hours. Minimum 50 attendees. Per person rate subject to 20% service charge, 5% admin fee and 8.875% tax

# CANAPÉS

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## VEGAN SPRING ROLLS gf vegan

Bean Sprouts, Pickled Roots, Maitake, Yuzu Sambal Vinaigrette

## CAULIFLOWER ARANCINI veg

Gruyere, Roasted Garlic Aioli

## TUNA POKE gf

Ponzu, Cucumber, Crispy Rice

## POTATO CROQUETTES veg

Gruyère And Chive

## PIGGIES SMALLS

Sausage In Puff Pastry, Everything Bagel Spice, Dijonnaise

## MUSHROOM CROSTINI veg

Duxel Cremini, Crispy Maitake, Mascarpone, Chive

## PASTRAMI BRISKET TOASTIES

Soda Bread, Pickled Cabbage, Deli Sauce, Kosher Pickle

## SMOKED SALMON MOUSSE gf

Everything Bagel Latke, Pickled Shallots, Salmon Roe, Dill

## BEEF RIBEYE TARTARE

Preserved Egg Yolk, Caper, Cornichon, Brioche

## MINI MAINE CRAB CAKES

Old Bay Remoulade, Celery Cress

## CHICKEN KOFTA SATAY gf

Black Sesame, Thai Peanut Sauce

## HEIRLOOM BRUSCHETTA CROSTINI vegan



# SLIDERS

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## AMERICAN CHEESEBURGER

Pat Lafrieda Beef, Sharp Cheddar, Deli Sauce,  
Kosher Pick, Potato Roll

## SHRIMP ROLL

Summer Shrimp Salad, Remoulade, Bibb  
Lettuce, Buttered Tavern Roll

## FRENCH DIP

Twelve Hour Slow Roasted Brisket, Arugula,  
Pickled Red Onion, Horseradish Cream Sauce

## BBQ JACKFRUIT veg

Bánh Mi Slaw, Martin's Roll

## SPICY FRIED CHICKEN

Pickles, Martin's Roll

## FALAFEL vegan

Herb Salad, Red Onion, White Sauce, Pita

## BBQ PULLED PORK

Bánh Mi Slaw, House Pickle, Martin's Roll

## CHICKEN MEATBALL MARINARA

Basil, Mozzarella, San Marzano Tomato





# GRAZING STATIONS

*Add-on Pricing Available*

## SEASONAL CRUDITÉ

Seasonal Market Vegetables

*Choice of Two Dips | Hummus, Beet Hummus, Cumin Coriander Dip, Muhammara, Taramasalata, Baba Ganoush, Buffalo-Ranch, Caramelized Onion Dip, Bleu Cheese*

## CHEESE & FRESH SEASONAL FRUIT

Preserves, Spiced Nuts, Honey, Toasted Bread

## CHARCUTERIE

Prosciutto, Bresaola, Calabrese, Soppressata, Domestic and Imported Cheeses, Cornichon, Dijon, Toasted Bread

## SHELLFISH TOWER + \$55 pp

East & West Coast Oysters, King Crab, Lobster Tail, Shrimp Cocktail



Per person rate subject to 20% service charge, 5% admin fee and 8.875% tax

# DINNER STATIONS

*Add-on Options Available*

## SALAD

### CARROLL'S GARDEN GREENS gf vegan

Butter Lettuce, Gem, Baby Spinach, Shaved Radish, Heirloom Tomato, Cucumber, Herb Vinaigrette

## PASTAS

### GEMELLI BOLOGNESE veg

Pecorino Romano, Basil

### BUCATINI CARBONARA veg

Seasonal Root Vegetables, Pecorino Romano, Lemon Zest

### PENNE ALLA VODKA veg

Sun Dried Tomato Pecorino, Basil

### CAMPANELLE PESTO

Lardon, Lemon Zest, Pecorino, Pistachio-Arugula Pesto

### CACIO E PEPE veg

Bucatini, Parmesan Black Pepper Sauce

## PROTEINS

### SMOKED PASTRAMI BRISKET gf

Twelve Hour Smoked Pastrami Served With Deli Sauce And Pickled Cabbage

### PORCHETTA gf

Six Hour Roasted Pork Belly Roulade Marinated In Italian Salsa Verde

### PRIME RIB gf

Four Hour Boneless Roasted Prime Rib Served With Horseradish Cream Sauce And Veal Demi

### BEEF TENDERLOIN gf

Served With Bearnaise, Au Jus

### ROAST TURKEY

Three Hour Roasted Turkey Served With Stuffing And Gravy

### SEARED TUNA LOIN gf

Yellowfin Tuna Loin Seared To Medium-Rare



# DESSERTS, TAKEAWAYS & ADD-ONS

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## PASSED PASTRY TREATS

Choice of two desserts \$12 pp / 45 mins

MINI COOKIES

CHOCOLATE PECAN BITES gf

BLACK FOREST CAKE

S'MORES MACARONS gf

SEASONAL CREAM PUFF

BLUEBERRY CHEESECAKE BITES

MINI ICE CREAM BARS gf

Choice Of Vanilla, Chocolate, Snickers, Strawberry Mint,  
or Coffee Caramel

GLAZED MINI DONUTS

Chocolate, Raspberry Hibiscus, or Vanilla

## DIY DESSERT STATIONS

Sugar Cookie Decorating \$15 pp

Gingerbread House Station \$150 per house

## PASTRY TAKEAWAYS

Chocolate and Toffee Popcorn \$6 ea

Chocolate Chunk Cookie \$5 ea

Iced Holiday Sugar Cookie \$13 ea

## FESTIVE HOLIDAY BAR ADD-ONS

+ Hot Apple Cider \$10 pp

+ Hot Chocolate \$10 pp

+ Eggnog \$10 pp

Boozy Hot Cocoa Station \$20 pp

+ Choice Of Two: Milk, Dark Or White Peppermint Chocolate With Festive Toppings

# OPEN BAR PACKAGES

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## CLASSIC BAR | Upgrade Available + \$20 pp

Three Hour Open Bar Includes Beer, Wine, One Specialty Cocktail and The Following Spirits:

Spirits: Kaatskill Vodka, Bombay Gin, Plantation Rum, Goslings Rum, Arette Tequila, Los Vecinos Mezcal, Pierre Ferrand Curacao, Dewars Scotch, Jim Beam Bourbon, Old Overholt Rye, St. Germain, Campari, Aperol, Dolin Rouge And Dry Vermouth

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## DELUXE BAR | Upgrade Available + \$40 pp

Three Hour Open Bar Includes Beer, Wine, One Specialty Cocktail and The Following Spirits:

Spirits: All Classic Bar Spirits + Ketel One Vodka, Plymouth Gin, Smith & Cross Rum, Ocho Plata Tequila, Ilegal Joven Tequila, Ilegal Reposado, Johnnie Walker Black Label Scotch, Jameson Whiskey, Fort Hamilton Bourbon, Fort Hamilton Rye, Suntory Toki Whiskey, Fernet Branca

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## PREMIUM BAR | Upgrade Available + \$60 pp

Three Hour Open Bar Includes Beer, Wine, Two Specialty Cocktails and The Following Spirits:

Spirits: All Deluxe Bar Spirits + Grey Goose Vodka, Hendricks Gin, Diplomático Exclusiva Reserva Rum, 123 Tequila “Uno” Blanco, 123 Tequila “Dos” Reposado, 123 Tequila “Tres” Anejo, Laphroaig Scotch, Balvenie 12 YR Double Oak, Basil Hayden's Bourbon Whiskey, Hennessy Cognac, Fernet-Branca

## BAR EXTENSION PRICING

Priced Per Each Additional Hour Of Service

Beer and Wine Bar Extension | \$15 pp  
Classic Bar Extension | \$20 pp  
Deluxe Bar Extension | \$25 pp  
Premium Bar Extension | \$30 pp

Ace Hotel is the sole alcoholic beverage licensee on the hotel premises. As the licensee, the hotel is subject to the regulations of the State Alcohol Beverage Commission. Violation of these regulations may jeopardize this license. We request your cooperation in honoring Ace Hotel's policy of prohibiting alcoholic beverage from an outside source. All items listed are subject to change without notice, based on product availability.

# FAQs

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## **Does Ace Hotel Provide Staffing For The Events?**

Ace Hotel Brooklyn provides full service staff including servers, bartenders and food attendants.

## **Can I Bring Outside Food?**

All food served at functions associated with your events must be provided, prepared and served by ace.

## **What Do I Need From My Vendors?**

All of your hired vendors must provide certificates of insurance or COI's naming Ace Hotel Brooklyn as additional insured.

## **How Much Time Is Allowed For Set Up And Clean Up?**

Your rental includes two hours of set up and one hour of breakdown time. All vendor load in and load out times should be coordinated with Ace's onsite Event Team. We can be flexible depending on event space availability.

## **Should I Hire An Event Planner?**

We assist in the planning process as it relates to menu, staffing and setup. However, we do not provide day-of coordination. We require a day-of coordinator or planner to facilitate the details and execute your celebration and can recommend one for you.

## **Do You Have Decoration Restrictions?**

We do not allow confetti, glitter, sparklers or smoke machines. No decor or items can be nailed, screwed or otherwise attached to walls or floors. Any tape must be paint-friendly. Any decor And personal items from your event must be removed from the venue the same day. Excessive clean up fees may apply.

## **What Are Your Taxes And Fees?**

Sales Tax: 8.875%  
Service Charge: 20%  
Admin Fee: 5%