



STATE
— grill and bar —

SPECIAL EVENTS

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

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: 150
Standing Capacity: 200

Partial Buyouts Available on Request



BAR & LOUNGE

Host your after work happy hour or special celebrations with STATE Grill & Bar.

Standing Capacity: 75

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: 100

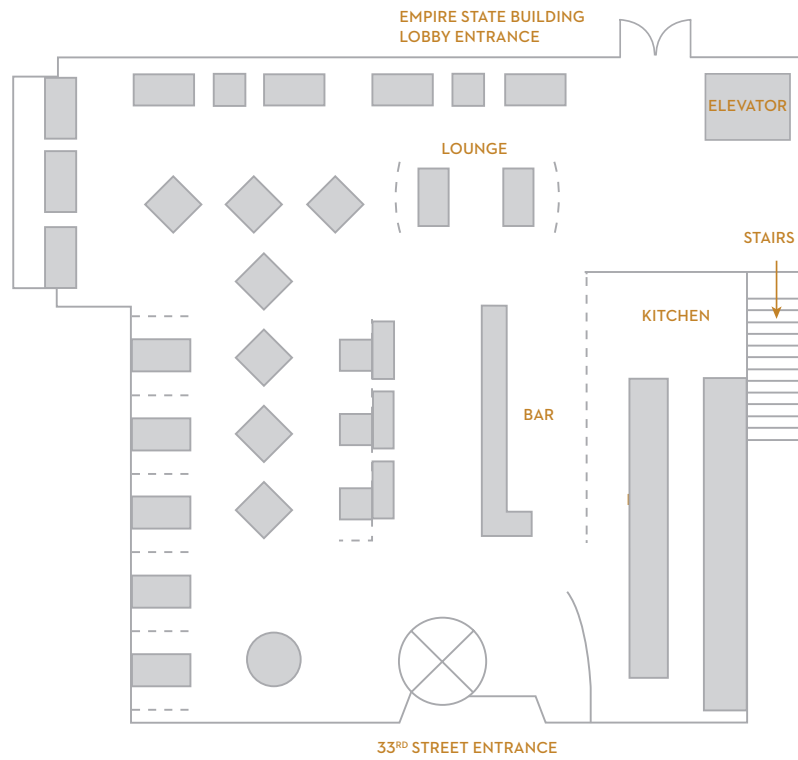


AMENITIES

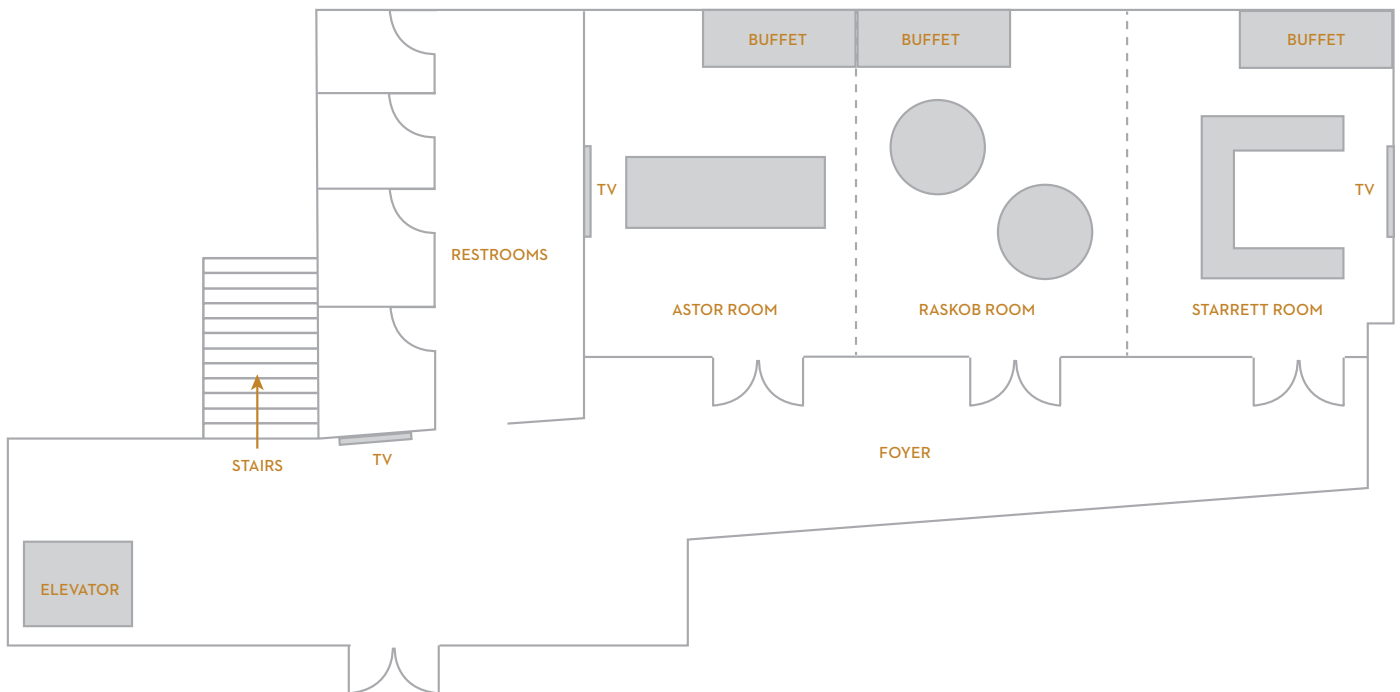
- Professional full-service on-premise catering and event management
- Complimentary audio/visual services include two wireless handheld microphones with a fully integrated ceiling speaker system, and two 90' smart screen TVs
- Centrally located to all major transportation
- Handicap accessible
- Foyer 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

FLOOR PLANS

MAIN DINING ROOM



LOWER CLUB LEVEL



ASTOR PACKAGE

available for groups of 10 or more

\$69 PER GUEST

FIRST COURSE

please select two from which your guests may choose

MIXED BABY GREENS cherry tomatoes, cucumbers, house vinaigrette  


MARKET SOUP

CLASSIC CAESAR romaine hearts, croutons, parmigiano reggiano dressing

SECOND COURSE

please select two from which your guests may choose

RIGATONI ALLA VODKA Calabrian chili, opal basil, pecorino 

CHICKEN PAILLARD arugula, pickled red onion, cherry tomatoes, fresno peppers, parmigiano reggiano 

SALMON A LA PLANCHA tahini romesco, baby bok choy 

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

DESSERT

please select two from which your guests may choose

BLACKOUT CAKE devil's food layer cake, chocolate custard, caramel gelato 

VANILLA PANNA COTTA seasonal fruit 

ASSORTED COOKIES chef's selection

SIGNATURE SIDES

available to add-on to any events package

\$6 PER GUEST

STATE MAC & CHEESE 

BABY CARROTS harissa honey 

BROCCOLINI 



HAND-CUT FRIES  

MASHED POTATOES  

ROSEMARY ROASTED POTATOES  

SAUTÉED SPINACH garlic  

\$6 per guest, per side

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

RASKOB PACKAGE

available for groups of 10 or more

\$79 PER GUEST

FIRST COURSE

please select two from which your guests may choose

MELON GAZPACHO

TOMATO BASIL SOUP 

MIXED BABY GREENS cherry tomatoes, cucumbers, house vinaigrette  

BURRATA AND GRILLED PEACHES arugula, extra virgin olive oil, vin cotto

CLASSIC CAESAR romaine hearts, croutons, parmigiano reggiano dressing

SECOND COURSE

please select two from which your guests may choose


HOUSEMADE GARGANELLI broccoli pesto, ricotta, basil, hazelnut 

RIGATONI ALLA VODKA Calabrian chili, opal basil, pecorino 


available with chicken or shrimp

ROASTED FARM CHICKEN pomme puree, salsa verde 

MEDITERRANEAN BRANZINO sautéed spinach, lemon, capers 

SALMON A LA PLANCHA tahini romesco, baby bok choy 

CIDER BRAISED BEEF SHORT RIBS polenta, cippolini onions 

STEAK FRITES sauce au poivre, hand-cut fries 

DESSERT

please select two from which your guests may choose

BLACKOUT CAKE devil's food layer cake, chocolate custard, caramel gelato 

VANILLA PANNA COTTA seasonal fruit 

STICKY TOFFEE PUDDING hazelnut ice cream 

CHEESECAKE sheep's milk ricotta, berry compote, pistachio crust

SIGNATURE SIDES

available to add-on to any events package

\$6 PER GUEST

STATE MAC & CHEESE 

BABY CARROTS harissa honey 




BROCCOLINI 

HAND-CUT FRIES  

MASHED POTATOES  

ROSEMARY ROASTED POTATOES  

SAUTÉED SPINACH garlic  

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

STARRETT PACKAGE

available for groups of 10 or more

\$89 PER GUEST

FIRST COURSE

please select two from which your guests may choose

MELON GAZPACHO

TOMATO BASIL SOUP (V) (GF)

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

BURRATA AND GRILLED PEACHES arugula, extra virgin olive oil, vin cotto

CLASSIC CAESAR romaine hearts, croutons, parmigiano reggiano dressing

JUMBO LUMP CRAB CAKE herb salad, coriander aioli

SHRIMP COCKTAIL fresh horseradish, cocktail sauce, lemon

SECOND COURSE

please select two from which your guests may choose

TRUFFLE LOBSTER RISOTTO parmigiano reggiano, lemon

NEW YORK STRIP STEAK foie gras butter, hen of the woods mushroom

CIDER BRAISED BEEF SHORT RIBS polenta, cipolini onions (GF)

STEAK FRITES sauce au poivre, hand-cut fries (GF)

RIGATONI ALLA VODKA Calabrian chili, opal basil, pecorino (V)

available with chicken or shrimp

MEDITERRANEAN BRANZINO sautéed spinach, lemon, capers (GF)

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

ROASTED FARM CHICKEN pomme puree, salsa verde (GF)

SALMON A LA PLANCHA tahini romesco, baby boy choy (GF)

DESSERT

please select two from which your guests may choose

STRAWBERRY SHORTCAKE SEMIFREDO Harry's berries, elderflower

BLACKOUT CAKE devil's food layer cake, chocolate custard, caramel gelato (V)

STICKY TOFFEE PUDDING hazelnut ice cream (V)

CHEESECAKE sheep's milk ricotta, berry compote, pistachio crust

SIGNATURE SIDES

available to add-on to any events package

\$6 PER GUEST

STATE MAC & CHEESE (V)

BABY CARROTS harissa honey (V)

BROCCOLINI (V)

HAND-CUT FRIES (VG) (GF)

MASHED POTATOES (V) (GF)

ROSEMARY ROASTED POTATOES (VG) (GF)

SAUTÉED SPINACH garlic (VG) (GF)

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

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

PRIVATE DINING BUFFET PACKAGES

BROADWAY PACKAGE

select one salad, two entrées, and one side dish includes housemade cookies & brownies

\$68 PER GUEST

STARTERS

CLASSIC CAESAR romaine hearts, croutons, parmigiano reggiano dressing

MIXED BABY GREENS cherry tomatoes, cucumbers, house vinaigrette  

ENTRÉES


HERB-MARINATED FARM CHICKEN 

BUTTERMILK FRIED CHICKEN BREAST

SCOTTISH SALMON lemon, thyme 

CIDER GLAZED PORK TENDERLOIN

NEW YORK STRIP STEAK served sliced, au jus

HOUSEMADE PASTA  chef's choice of locally sourced seasonal vegetables

EGGPLANT PARMESAN 

SIDE DISHES

Additional side dishes can be added to any package for \$6 per guest

MASHED POTATOES  

ROASTED YUKON GOLD POTATOES  

STATE MAC & CHEESE 

MARKET SEASONAL VEGETABLES chef's selection  

CRISPY BRUSSEL SPROUTS 

MAPLE GLAZED BABY CARROTS 

BROCCOLINI 

DESSERTS



Additional desserts can be added to any package for \$8 per guest

CHEF'S SEASONAL DESSERT

HOUSEMADE COOKIES & BROWNIES

MINI BROOKLYN BLACKOUT CAKES

FRESH FRUIT PLATTER

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.



PRIVATE DINING BUFFET PACKAGES

5TH AVENUE PACKAGE

select one salad, two entrées, and two side dishes includes housemade cookies & petit fours

\$83 PER GUEST

STARTERS

CLASSIC CAESAR romaine hearts, croutons, parmigiano reggiano dressing

MIXED BABY GREENS cherry tomatoes, cucumbers, house vinaigrette  

BURRATA AND GRILLED PEACHES arugula, extra virgin olive oil, vin cotto

BRUSSEL SPROUTS & PEAR SALAD ricotta salata, Meyer lemon olive oil

SEASONAL SOUP

ENTRÉES


HERB-MARINATED FARM CHICKEN 

BUTTERMILK FRIED CHICKEN BREAST

SCOTTISH SALMON lemon, thyme 

CIDER GLAZED PORK TENDERLOIN

NEW YORK STRIP STEAK served sliced, au jus

HOUSEMADE PASTA  chef's choice of locally sourced seasonal vegetables

EGGPLANT PARMESAN 

BRAISED BEEF SHORT RIB

SIDE DISHES

Additional side dishes can be added to any package for \$6 per guest

MASHED POTATOES  

ROASTED YUKON GOLD POTATOES  

STATE MAC & CHEESE 

MARKET SEASONAL VEGETABLES chef's selection  

CRISPY BRUSSEL SPROUTS 

MAPLE GLAZED BABY CARROTS 

BROCCOLINI 

DESSERTS




Additional desserts can be added to any package for \$8 per guest

CHEF'S SEASONAL DESSERT

HOUSEMADE COOKIES & BROWNIES

MINI BROOKLYN BLACKOUT CAKES

FRESH FRUIT PLATTER

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.



PRIVATE DINING BUFFET PACKAGES

EMPIRE PACKAGE

Welcome station- select one cheese & charcuterie or mediterranean dips
select one salad, one appetizer, three entrées, two sides, includes mini desserts

\$97 PER GUEST



SALADS

CLASSIC CAESAR romaine hearts, croutons, parmigiano reggiano dressing
MIXED BABY GREENS cherry tomatoes, cucumbers, house vinaigrette  
BURRATA AND GRILLED PEACHES arugula, evoo, vin cotto
BRUSSEL SPROUTS & PEAR SALAD ricotta salata, Meyer lemon olive oil

APPETIZERS











CRISPY CRAB CAKE herb salad, coriander aioli
MELON GAZPACHO
TOMATO BASIL SOUP

ENTRÉES

HERB-MARINATED FARM CHICKEN 
BUTTERMILK FRIED CHICKEN BREAST
SCOTTISH SALMON lemon, thyme 
CIDER GLAZED PORK TENDERLOIN
NEW YORK STRIP STEAK served sliced, au jus
HOUSEMADE PASTA  chef's choice of locally sourced seasonal vegetables
EGGPLANT PARMESAN 
BRAISED BEEF SHORT RIB
LOBSTER RISOTTO parmigiano reggiano, lemon

SIDE DISHES



Additional side dishes can be added to any package for \$6 per guest

MASHED POTATOES  
ROASTED YUKON GOLD POTATOES  
STATE MAC & CHEESE 
MARKET SEASONAL VEGETABLES chef's selection  
CRISPY BRUSSEL SPROUTS 
MAPLE GLAZED BABY CARROTS 
BROCCOLINI 

DESSERTS

Additional desserts can be added to any package for \$8 per guest

CHEF'S SEASONAL DESSERT
HOUSEMADE COOKIES & BROWNIES
MINI BROOKLYN BLACKOUT CAKES
FRESH FRUIT PLATTER

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.
Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

CURATED STATIONS

available for groups of 20 or more. Two stations for \$80, three stations for \$120

TASTE OF TOKYO

\$44 per guest

MINI SOBA NOODLES local mushrooms, shoyu, scallion
CRISPY RICE spicy tuna, yuzu
BEEF YAKITORI ginger, sesame
SHRIMP YAKITORI mandarin and chili glaze
CHICKEN KATSU SANDOS kewpie mayo, milk bread
BLISTERED SHISHITO PEPPERS furikake

SOUTHERN HOSPITALITY

\$44 per guest

served with housemade pickles, ranch dip, hot sauce

BUTTERMILK FRIED CHICKEN BITES
CRISPY CAJUN CAULIFLOWER BITES
MINI MAC AND CHEESE Jasper Hill Cheese
BBQ BEEF BRISKET SLIDERS potato roll, pickles
CAROLINA BLUE CORNBREAD hot honey butter

BITE OF ARTHUR AVENUE

\$44 per guest

Go your own way, select your pasta, sauce and toppings.

Served with fresh rosemary focaccia, Sicilian olives,
fresh parmigiano, fresh ciliegine mozzarella, pancetta, Calabrian chili
SFOGLINI NY MADE PASTAS cavatelli, rigatoni, and fusilli
HOUSEMADE SAUCES pomodoro, beef short rib ragu, roasted garlic cream

GASTRO PUB

\$44 per guest

Choice of two sliders

Served with Sir Kensington spicy mustard, ketchup, STATE sauce

SHROOM BURGER SLIDERS roasted tomato, mozzarella cheese
CLASSIC CHEESEBURGER SLIDER smoked cheddar, pickle
MINI TURKEY REUBENS barrel cured sauerkraut, swiss, marble rye
CHICKEN PARM SLIDER
TATER TOTS
FRESH BAVARIAN PRETZELS
CLOTHESLINE BACON

STREET TACOS

\$44 per guest

GRILLED HAKE cabbage slaw, tamarind aioli
CARNITAS peppers, onions, salsa verde
KOREAN KALBI RIB kimchee
MUSHROOMS A LA PLANCHA
TOSTONES & HOUSEMADE GUACAMOLE

DESSERTS

CANNOLI STATION

\$24 per person

hand-filled cannoli, assorted toppings and fillings
Artisanal toppings: Amarena cherries, pistachio, rainbow sprinkles, dark chocolate chips, amaretti cookies

ASSORTMENT OF MINI CAKES, TARTS, VIENNOISE

\$16 per person

ASSORTMENT PETIT FOURS

\$13 per person

housemade cookies, french macaron, brownies




SEASONAL FEATURES

ARTISINAL HOT DOG BAR \$22 per guest

Niman Ranch all beef hot dogs, brioche buns
Toppings: caramelized onions, pastrami bacon bits, cheese sauce,
red cabbage kraut, ketchup and mustard,
served with fingerling potato salad

LOBSTER ROLLS \$36 per guest

classic New England style with celery, tarragon and mayo served
with old bay chips

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

HORS D'OEUVRES


available for groups of 20 or more

TRAY-PASSED OR STATIONARY

Plant-Based

WILD MUSHROOM PURSES 

ARTICHOKE BEIGNET

BEET FALAFEL tomato chutney 

ASPARAGUS AND SWEET PEA CROSTINI ricotta, meyer lemon

Seafood & Chicken

CHICKEN & MUSHROOM SPRING ROLLS chili-mint sauce

CHICKEN SATAY  tahini-soy sauce

BLUE CORN EMPANADAS WITH CHICKEN

SALMON TARTARE cucumber cup

JUMP LUMP CRAB CAKES coriander aioli

LOBSTER MAC & CHEESE BITES

Beef

PEPPER-CRUSTED BEEF  arugula pesto, tomato, boursin cheese

BEEF YAKITORI yuzu kewpie

BEEF WELLINGTON horseradish cream

CHEESEBURGER SLIDERS cheddar cheese, pickle brioche roll

PIGS IN A BLANKET house made mustard




JUMBO GRILLED SHRIMP  harissa

Pick 3 for \$25 for 1 Hour | \$40 for 2 hours | \$55 for 3 hours

Pick 4 for \$30 for 1 Hour | \$55 for 2 hours | \$70 for 3 hours

Pick 5 for \$35 for 1 Hour | \$60 for 2 hours | \$85 for 3 hours

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

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

A LA CARTE RECEPTION STATIONS

available for groups of 20 or more.

BURRATA BAR \$28 per guest

served with rosemary crisps and ciabatta crostini

herb roasted tomatoes, wild arugula, marinated olives, fresh figs, balsamic onions, Prosciutto di Parma, artichokes hearts, arugula, vincotto, CA extra virgin olive, harissa hot honey

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 \$14 per guest

tortilla chips, grilled breads

LOCAL CHEESE & CHARCUTERIE Select 3 for \$18 | Select 6 for \$32

meat and cheese selection upon request

SKEWERS & SATAYS select 2 for \$16 | select 3 for \$18 | select 4 for \$20

chicken with chili-mint sauce, beef with hoisin bbq, shrimp with harissa aioli, chef's seasonal vegetables

MINI DESSERTS \$13 per guest

chef's selection of housemade miniature sweets

SWEET TREATS \$9 per guest

strawberry shortcake trifles



banana pudding parfaits

SEASONAL HIGHLIGHTS

CHEESE AND CHARCUTERIE SELECTION

\$20 per guest

served with *The Bread Gal* crisps, ficelle, bread sticks, and fig jam
Truffle Kid aged goat cheese, Fromager d' Affinois double cream brie,
True Story local prosciutto

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

BEVERAGE PACKAGES

available for groups of 10 or more

PREMIUM BAR SERVICE

Includes Wine & Beer Service and the following premium brand liquors
Grey Goose Vodka, Captain Morgan Rum, Bacardi Silver Rum, Casa Noble Blanco Tequila, Johnnie Walker Black Scotch, Maker's Mark Bourbon, The Botanist Gin

2 hours \$50 per guest

3 hours \$75 per guest

4 hours \$100 per guest

CALL BAR SERVICE

Includes Wine & Beer Service and the following call brand liquors
Tito's Handmade Vodka, Bacardi Silver Rum, Tequila De La Gente, Johnnie Walker Red Scotch, Rebel Bourbon, Bombay Sapphire Gin

2 hours \$40 per guest

3 hours \$60 per guest

4 hours \$80 per guest

WINE & BEER SERVICE

Includes Wine & Beer Service
Sommelier's Selection of Premium Red and White Wines, beer, soda, juice

2 hours \$30 per guest

3 hours \$45 per guest

4 hours \$60 per guest

Upgraded wine and beer selections available and priced on request

NON-ALCOHOLIC BEVERAGES

COFFEE SERVICE \$5.50 per guest

we offer Lavazza 100% Arabica Rainforest Alliance certified coffee

HOT TEA SERVICE \$4 per guest

Harney & Sons fine teas, including: Earl Grey | Egyptian chamomile | English breakfast | Japanese sencha green
organic peppermint | decaffeinated black

BREWED IN-HOUSE \$4.50 per guest

Iced tea

HALF DAY BEVERAGE STATION \$14.50 per guest



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

FULL DAY BEVERAGE STATION \$24.50 per guest

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

STILL & SPARKLING WATERS

1L bottle sparkling and still water \$10

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.

BREAKFAST

BREAKFAST MENUS

10 guest minimum

POWER-UP \$24 per guest

beef bacon, chicken sausage patties, egg white bites with chive and aged cheddar, gluten free morning muffins

FULL EXECUTIVE BREAKFAST \$26 per guest

scrambled eggs, bacon, chicken-apple sausage, breakfast potatoes, fruit and berries, assorted bagels and croissants, regular and vegetable cream cheese, jam

HOT BREAKFAST \$18 per guest

scrambled eggs, bacon, breakfast potatoes, assorted bagels and croissants, regular and vegetable cream cheese, jam

CLASSIC CONTINENTAL BREAKFAST \$16 per guest

assorted breakfast pastries and bagels with regular and vegetable cream cheese, jam, fruit & berries

WELLNESS BREAKFAST \$17 per guest

fruit & berries, greek yogurt, hard-boiled eggs, avocado toast (contains sesame)

EGG BITES FRITTATA \$22 per guest

double smoked bacon & gruyere

kale & mushroom

served with herbed breakfast potatoes

(substitute with fresh fruit for an additional \$4 per person)

BREAKFAST WRAPS \$13 per guest

assortment of scrambled egg wraps and sandwiches, including bacon & cheddar cheese, ham & swiss cheese, and spinach, tomato & provolone cheese

(egg whites, add \$2 each)

BREAKFAST ENHANCEMENTS

GREEK YOGURT PARFAITS \$8 per guest

can be made vegan upon request

housemade granola, fresh fruit compote

BREAKFAST PASTRIES \$12 per guest

assorted croissants, scones, muffins

ASSORTED BAGELS \$7 per guest

regular and vegetable cream cheese, jam

AVOCADO TOAST \$12 per guest

whole-grain toast, avocado, contains sesame

ALMOND BUTTER TOAST \$8 per guest

multigrain bread, honey, sea salt

GLUTEN FREE MUFFINS \$8 per guest

FRESH FRUIT & BERRIES \$9 per guest

DONUTS




\$18/6 pieces

Strawberry sprinkle

Maple bacon

Blueberry jam

Lemon cream

 vegan  vegetarian  made without gluten

Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

Menu items subject to availability, restaurant reserves the right to substitute any of the above-mentioned items.