

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



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

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

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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: 100

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

STATE

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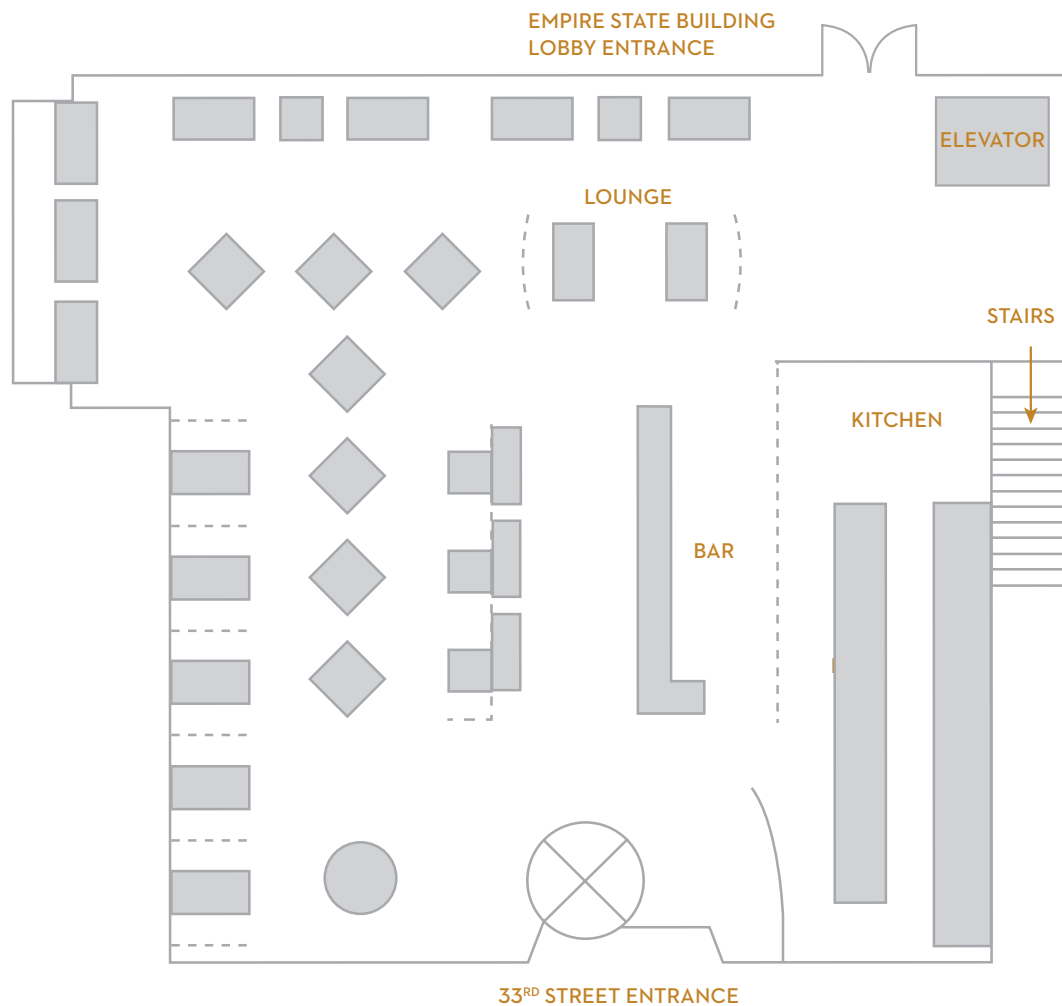
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ROOMS

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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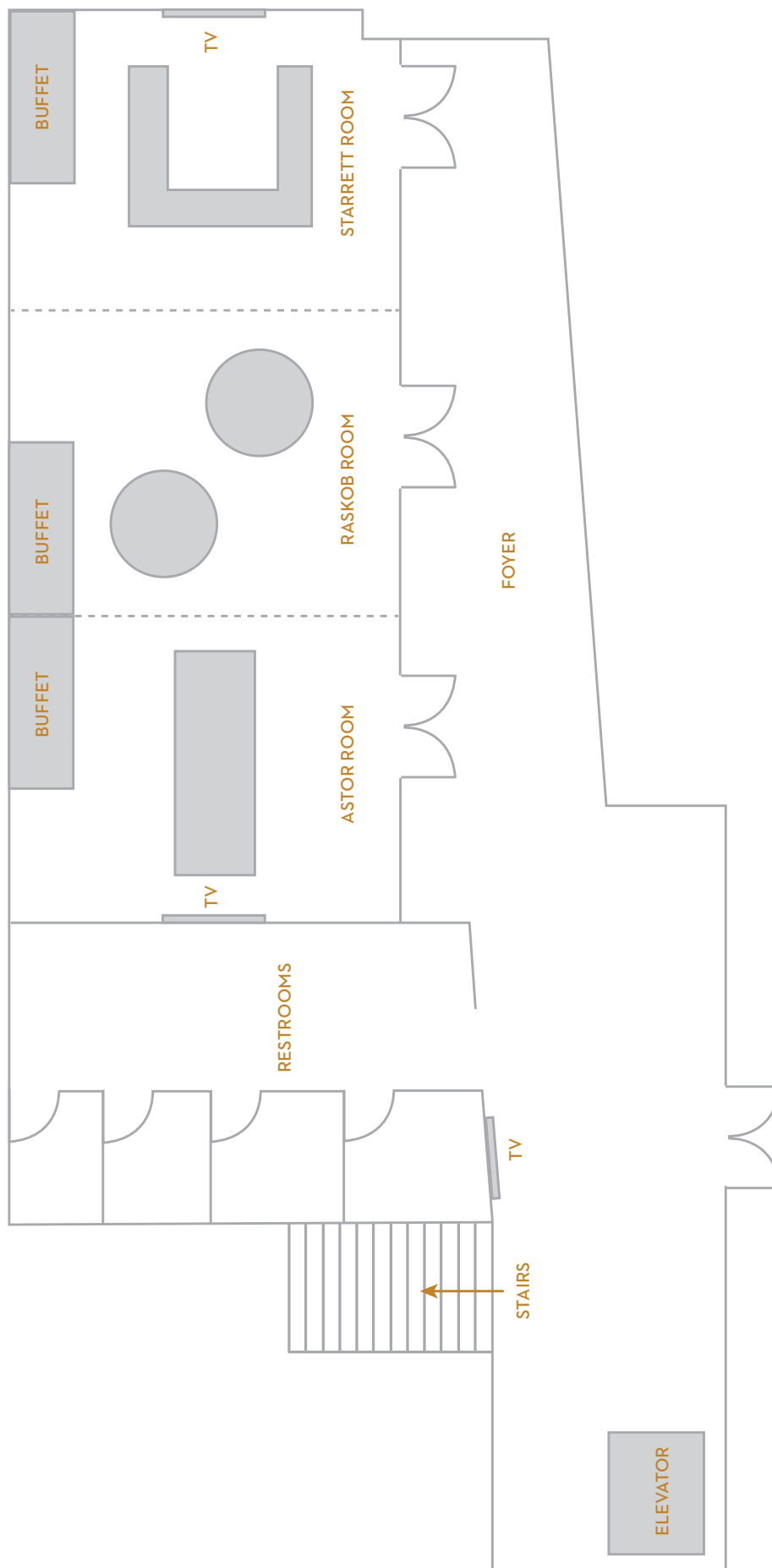
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ROOMS

LOWER CONCOURSE LEVEL



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MENUS





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SUNUS MENUS

ASTOR PACKAGE

available for groups of 10 or more

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, housemade croutons, parmigiano reggiano dressing

SECOND COURSE

please select two from which your guests may choose

HOUSEMADE PASTA confit tomatoes, ricotta, basil 

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

SALMON ALA PLANCHA 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 devil's food layer cake, chocolate custard, ice cream 

VANILLA PANNA COTTA seasonal fruit 

ASSORTED COOKIES chef's selection

\$69 PER GUEST

SIGNATURE SIDES

available to add-on to any events package

STATE MAC & CHEESE 

BABY CARROTS herb butter  

MARKET VEGETABLES  




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.



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SUNSHINE MENUS

RASKOB PACKAGE

available for groups of 10 or more

FIRST COURSE

please select two from which your guests may choose

SHRIMP BISQUE

BURRATA heirloom tomatoes, arugula, basil (V)

CLASSIC CAESAR romaine hearts, housemade croutons, parmigiano reggiano dressing

SECOND COURSE

please select two from which your guests may choose

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

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

MEDITERRANEAN BRANZINO sautéed spinach, lemon, capers (GF)

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

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

DESSERT (V)

please select two from which your guests may choose

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

VANILLA PANNA COTTA seasonal fruit

STICKY TOFFEE PUDDING ice cream

\$79 PER GUEST

SIGNATURE SIDES

available to add-on to any events package

STATE MAC & CHEESE (V)

BABY CARROTS herb butter (V, GF)

MARKET VEGETABLES (V, GF)

HAND-CUT FRIES (VG, GF)

MASHED POTATOES (V, GF)

ROSEMARY ROASTED POTATOES (VG, GF)

SAUTÉED SPINACH garlic (VG, GF)

\$6 per guest, per side

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

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SUNSHINE



STARRETT PACKAGE

available for groups of 10 or more

FIRST COURSE

please select two from which your guests may choose

CLASSIC CAESAR romaine hearts, housemade croutons, parmigiano reggiano dressing

MIXED BABY GREENS 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 broccoli pesto, ricotta, basil, hazelnut 

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

SALMON A LA PLANCHA 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 devil's food layer cake, chocolate custard, ice cream 

STICKY TOFFEE PUDDING ice cream 

NY STYLE CHEESECAKE fresh berry compote

CHEFS SEASONAL DESSERT

\$89 PER GUEST

SIGNATURE SIDES

available to add-on to any events package

STATE MAC & CHEESE 

BABY CARROTS herb butter  

MARKET VEGETABLES  




HAND-CUT FRIES  

MASHED POTATOES  

ROSEMARY ROASTED POTATOES  

SAUTÉED SPINACH garlic  

\$6 per guest, per side

 vegan  vegetarian  made without gluten

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RECEPTION MENU

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HORS D'OEUVRES

tray-passed or stationary

VEGETABLE FRITTER

WILD MUSHROOM PURSES

RICOTTA CROSTINI seasonal vegetables

GRILLED PIMENTO CHEESE SANDWICHES

CHICKEN & MUSHROOM SPRING ROLLS chili-mint sauce

SKEWERED CHICKEN sweet chili sauce

SALMON TARTARE wasabi mayo, sesame oil, soy sauce

CRISPY CRAB CAKES coriander aioli

PEPPER-CRUSTED BEEF arugula pesto, tomato, boursin cheese

LOBSTER MAC & CHEESE BITES

CHEESEBURGER SLIDERS cheddar cheese, brioche roll

JUMBO GRILLED SHRIMP tomato vinaigrette, chili oil

PIGS IN A BLANKET house made mustard

GRILLED BEEF SKEWERS hoisin bbq

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)

NYC EXPERIENCE \$35 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

 **VG** vegan  **V** vegetarian  made without gluten

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SUNSHINE

RECEPTION MENU (CONTINUED)

A LA CARTE RECEPTION STATIONS

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

RECEPTION STATIONS

Station is for 1 1/2 hours with an attendant and an additional fee

ANTIPASTI \$38 per guest

SALUMI E FROMAGGI prosciutto di parma, finocchiona, hot coppa ham, 18 month aged parmigiano-reggiano, fontina d'aosta, fior di latte mozzarella

SICILIAN EGGPLANT CAPONATA VERDURE wood oven-roasted brussels sprouts and cauliflower pine nuts, golden raisins

ARANCINI meat ragout, mozzarella-filled fried risotto balls, marinara sauce

MARINATED OLIVES lemon, herbs

ARTISANAL PASTA \$42 per guest

PENNE CAPRESE marinara, fior di latte mozzarella

ORECCHIETTE italian sausage, broccoli rabe, pecorino

RISOTTO wild mushroom, pecorino

RIGATONI GIGANTE braised short rib sauce

SOUTHERN STATION \$45 per guest

served with butter, honey, hot sauce, and pickled green tomatoes

POPCORN BUTTERMILK FRIED CHICKEN white and dark meat chicken in a buttermilk batter

COUNTRY HAM AND BUTTERMILK BISCUITS pepper jelly sauce

HEIRLOOM TOMATO AND CORNBREAD PAZANELLA cucumber, basil

MACARONI AND CHEESE vermont cheddar cheese sauce

SHRIMP N' GRITS CAKES

STREET TACOS \$36 per guest

GRILLED HAKE cabbage slaw, tamarind aioli

CARNITAS peppers, onions, salsa verde

KOREAN KALBI RIB kimchee

EMPANADAS spinach & cheese

TOSTONES & HOUSEMADE GUACAMOLE

NEW YORK APPETIZING \$36 per guest

served with apple sauce, market pickles, caper berries

SMOKED SALMON crème fraîche, NY bagels

SMOKED WHITE FISH SALAD

BROOKLYN CURED PASTRAMI MINIS marble rye and sauerkraut

POTATO KNISH, CHICKEN LIVER CROSTINI

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

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SUNSHINE MENUS

RECEPTION MENU (CONTINUED)

RECEPTION STATIONS

SPANISH TAPAS \$36 per guest

ALBONDIGAS lamb meatballs, mint yogurt

PA AMB TOMAQUET catalan tomato bread

BLISTERED SHISHITO PEPPERS EMPANADAS spice chicken rajas

PAELLA DE MARISCO shrimp, clams, mussels, saffron rice

CARVING STATION \$58 per guest

select two, additional items 8. supplement hand-carved roasts accompanied by assorted sides and hearth-baked breads

BROWN-SUGAR BRINED HERITAGE TURKEY jalapeño-cheddar corn bread

FENNEL-POLLEN RUBBED RACK OF PORK garlic roasted russian fingerling potatoes

BLACK-PEPPER CRUSTED FILET OF BEEF gorgonzola cream

GAUCHO SIRLOIN STEAK bravas potatoes, guajillo chili sauce

RACK OF LAMB jeweled rice

PEKING-STYLE DUCK plum sauce

RAW BAR \$58 per guest

LITTLE NECK CLAMS

JUMBO GULF SHRIMP COCKTAIL

DIVER SCALLOP CECICHE

CHILE SPICED KING CRAB LEGS

OYSTERS (selection of east and west coast) horseradish, cocktail, cognac and mignonette sauces

DESSERT STATIONS

MINI DESSERTS \$13 per guest

CHEF'S SELECTION OF HOUSEMADE MINIATURE SWEETS




ASSORTED PETITE FOURS \$16 per guest

MINI BROOKLYN BLACKOUT CAKE

MINI NY STYLE CHEESECAKE BITES

MINI KEY LIME PIE

MINI GINGERBREAD CAKE with spiced pear

 **vegan**  **vegetarian**  **made without gluten**

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SUNSHINE

PRIVATE DINING BUFFET PACKAGES



BROADWAY PACKAGE

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

\$68 PER GUEST

STARTERS

CLASSIC CAESAR romaine hearts, housemade 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 

ASPARAGUS 

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**

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PRIVATE DINING BUFFET PACKAGES



5TH AVENUE PACKAGE

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

\$83 PER GUEST

STARTERS

CLASSIC CAESAR romaine hearts, housemade croutons, parmigiano reggiano dressing

MIXED BABY GREENS cherry tomatoes, cucumbers, house vinaigrette  

33RD STREET WALDORF SALAD new york apples and grapes, radicchio, blue cheese, walnuts, celery seeds  

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 (\$6 additional per guest)

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 

ASPARAGUS 

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

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SUNSHINE

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, housemade croutons, parmigiano reggiano dressing

MIXED BABY GREENS cherry tomatoes, cucumbers, house vinaigrette  

33RD STREET WALDORF SALAD new york apples and grapes, radicchio, blue cheese, walnuts, celery seeds  

BURRATA heirloom tomatoes, arugula, basil 

APPETIZERS

CRISPY CRAB CAKE herb salad, coriander aioli

JUMBO GRILLED SHRIMP carrot romesco, charred leeks

ROOT VEGETABLE BISQUE OR GAZPACHO 

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 asparagus, 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 

ASPARAGUS 

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

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SUNUS MENUS

BEVERAGE PACKAGES

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PREMIUM BAR SERVICE

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

2 hours \$40 per guest
3 hours \$60 per guest
4 hours \$80 per guest

WINE & BEER SERVICE

Includes Wine & Beer Service
Chardonnay, cabernet, 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

STILL & SPARKLING WATERS

1L bottle sparkling and still water \$10

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: ceylon and india orange pekoe | earl grey | Egyptian chamomile | english
breakfast hot cinnamon and spice | 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

 vegetarian

 made without gluten

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SUNSHINE MENUS

BREAKFAST MENUS

available for groups of 10 or more

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, jam

HOT BREAKFAST \$26 per guest

SCRAMBLED EGGS

BACON

BREAKFAST POTATOES

ASSORTED BAGELS AND CROISSANTS regular and vegetable cream cheese, jam

CLASSIC CONTINENTAL BREAKFAST \$22 per guest

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

SLICED FRUIT AND BERRIES

WELLNESS BREAKFAST \$24 per guest

SLICED FRUIT AND BERRIES

GREEK YOGURT

HARD-BOILED EGGS

AVOCADO TOAST contains sesame

EGG BITES FRITTATA \$22 per guest

Select 2

DOUBLE SMOKED BACON & GRUYERE

SEASONAL VEGETABLE

KALE & MUSHROOM

SERVED WITH HERBED BREAKFAST POTATOES

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

BREAKFAST WRAPS & SANDWICHES \$18 per guest

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

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

BREAKFAST PASTRIES \$15 per guest

assorted croissants, scones, muffins

ASSORTED BAGELS \$8 per guest

regular and vegetable cream cheese, jam

ALMOND BUTTER TOAST \$9 per guest

multigrain bread, honey, sea salt

AVOCADO TOAST \$12 per guest

whole-grain toast, avocado, contains sesame

FRESH SLICED FRUIT & BERRIES \$11 per guest

 vegetarian

 made without gluten

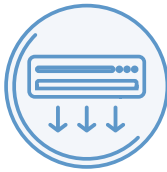
Pricing does not include 24% administration & service fee and 8.875% NY sales tax.

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

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