

EVENT KIT



SPECIAL EVENTS
CORPORATE
AFFAIRS
CATERING
LARGE BOOKED
PARTIES
COMEDY

THE STAND
RESTAURANT & COMEDY CLUB

ABOUT US

The Stand is the perfect venue for your next Special Event. We welcome all types of occasions and have top tier staff to make it the best it can be. Here you will find many of NYC's most engaging options for planning your next corporate or family event and important celebrations. We are a hospitality driven company that specializes in curating affairs to remember.

Our internal staff includes:

- • Events Manager
- • Chef Harold Villarosa
- • Bar Chef Christian Orlando
- • Industry Best Comedy Talent Bookers
- • Floral Arrangements
- • Beverage Sponsorships Outreach

What we provide is creative Food & Beverage, exciting entertainment, and multiple options for large and small events.

THE STAND
RESTAURANT & COMEDY CLUB

ROOMS



Upstairs Bar Area

Seated : 13

Receptions : 55

ROOMS



Front Dining Area

Seated : 55

Receptions : 100 combined w/ Bar

ROOMS



Main Dining Room

Seated : 60

Receptions : 75

ROOMS



Entire Dinning

Seated : 120

Receptions : 75/250 combined with upstairs

6 of 18

THE STAND
RESTAURANT & COMEDY CLUB

ROOMS



PDR/Upstairs Showroom

Seated : 45

Receptions : 60

Auditorium-style seating: 50



ROOMS



Main Showroom

Seated : 130

Receptions : 150

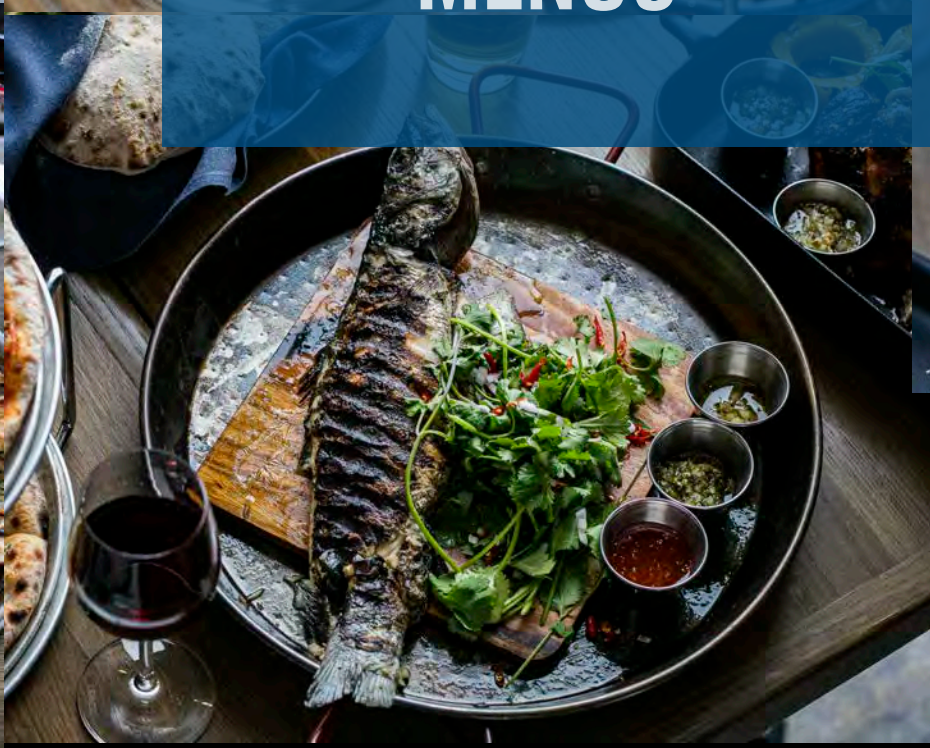
8 of 18

THE STAND

RESTAURANT & COMEDY CLUB



MENUS



THE STAND
RESTAURANT & COMEDY CLUB

Menus: Seated

For all buyouts you are encouraged to customize at any part of the experience. Please let us know how you wish to add personal flair and styling to any of your events!

Our Menus change seasonally and according to availability.

Seated Menu

Apps

Cesar Salad
romaine hearts, brioche croutons, lemon, anchovy
Hummus
whipped feta, sunflower seeds, honey, house baked pita
Brick Oven Pizzas
spicy pepperoni, margherita, white burrata
Crispy Artichoke
lemon yoghurt, hot honey
Spareribs
black garlic XO sauce, pickled veg
Crab Fried Rice
palapa condiment,

Entrées

Parpardelle
brick oven roasted 'shrooms & vegetables,
Bar Steak
onion rings, béarnaise sauce
Market Fish
seasonal garnish
Rotisserie 1/2 Chicken
garlic mojo, chimichurri, sweet tamarind sauce, roasted delicata squash

Sides

Brick Oven Roasted Baby Carrots w za'atar labneh
Crispy Brussel Sprouts w bacon lardons
Brick Oven Roasted Foraged Mushrooms
Crispy Marble Potatoes w poultry drippings

Dessert

Choco-Genache Layer Cake
w raspberry sauce
Carrot Cake
w vanilla bean cream cheese frosting
Spiced Apple Bread Pudding
w brown sugar rum sauce a la mode
S'mores Cup
cinnamon marshmallow, chocolate mousse, chocolate crumble

Menus- Party

PASSED ITEMS or STATIONED HORS D'OEUVRES

Mac and cheese

Pan con tomate

Mini veg samosa w curry mayo

Mini burgers w cheese on a Martins roll

Mini Carolina style pulled pork w/ red cabbage slaw

Inasal Chicken bbq (Filipino style)

Fried Spring Rolls w atchara

Mini Grill Cheese (5 cheese) w tarragon mustard

Mixed grill veg skewers

DISPLAYS

Market Vegetable Crudité
Parmesan dipping sauce

Hummus
whipped feta, sunflower seeds, honey, house baked pita

Brick Oven Pizzas
spicy pepperoni, margherita, white burrata

Rotisserie/Grill Carving Station
Chicken, Pork Shoulder, Turkey, Lamb Leg, Chateaubriand

Aligote Potatoes
Crispy Brussel Sprouts w bacon lardons

Raw Bar Plateau
oysters, octopus ceviche, stone crab claws,
shrimp cocktail, saffron aioli, mignonette, cocktail sauce

Tomahawk Steaks
foie gras demi sauce

Broiled Lobster
coconut beurre blanc

Dessert

Choco-Genache Layer Cake
w raspberry sauce

Carrot Cake
w vanilla bean cream cheese frosting

Spiced Apple Bread Pudding
w brown sugar rum sauce a la mode

S'mores Cup
cinnamon marshmallow, chocolate mousse, chocolate crumble

Menus- Breakfast/Brunch

Baby Showers, large afternoon groups, corporate breakfasts, or special occasions. Come share some daytime service with us.

Our Menus change seasonally and according to availability.

BREAKFAST BITES ON PLATTERS

Seasonal Fruit

maple-mint dressing

Veggie Frittata

red pepper, green pepper, red onion mushroom, saffron aioli

Patatas Bravas

fried chipped potato, lemon crema

Olive & Rosemary Focaccia

lemon butter, balsamic-olive oil

BEC Pizza

bacon, egg, cheese white pizza

OPTIONAL BRUNCH DRINK PACKAGE

Basic Tier

Mimosas, Prosecco, Select Red & White Wine, Select Draft

Upper Tier

Everything included in basic tier plus
choice of two (2) Brunch Cocktails and Bellinis

12 of 18

DISPLAYS

Cesar Salad

romaine hearts, brioche croutons, parmesan, lemon, anchovy

Buttermilk Fried Chicken w/ Johnny Cakes
hot honey

Nutella Brioche French Toast

banana, Nutella, whipped cream, toasted hazelnuts

Seasonal Vegetable Frittata

The Stand Sides

home fries, chorizo, slab bacon

Raw Bar Plateau

oysters, octopus ceviche, stone crab claws,
shrimp cocktail, saffron aioli, mignonette, cocktail sauce

Coffee Service

La Colombe Roasters

Drip Coffee Blend

creamers, raw sugar cubes

Espresso Bar

Espresso

Cappuccino

Latté

Cortado

Macchiato

Assorted Teas

THE STAND

RESTAURANT & COMEDY CLUB

Menus- Drinks

OPEN BAR

Our spirit portfolio is an assemblage of curated craft and artisan spirits, liqueurs and digestifs. We specialize in an extensive whiskey list and all packages include call brands up to premium and aged spirits.

1st Tier Bar Package

Premium well open bar , mixers, juices & garnish, select beer draft and bottles/cans select wine.

2nd Tier

everything in 1st tier plus:
Specialty Cocktails
Mocktails
Sparkling

3rd Tier

everything in 2nd tier including:
aged scotches, digestifs, liqueurs, ultra premium spirits



THE STAND

RESTAURANT & COMEDY CLUB

14 of 18

DRINKS / FALL

THE STAND



@thestandnyc
116 E 16TH ST NEW YORK

THE COCKTAILS

15

The Red Light

Vodka / Hibiscus / Lemongrass / Ginger / Lemon

Green Room

Gin / Elderflower / Green Chartreuse / Honeydew Lime

Two Timer

Bourbon / PX Sherry / Black Tea / Ginger / Bitters

Ya Mama So...

Rum / Charred Pineapple / Banana/ Bitters

One Liner

Mazcal / Orange / Cucumber / Jalapeno / Lime

Chai One On

Reposado Tequila / Ancho / Chai / Mango / Honey / Lemon

Mama Bear

Aperol / Coconut / Lemongrass / Lime / Pineapple / IPA

Shipwrecked

Dark Rum / Light Rum / Sassafras / Pecan / Ginger / Pineapple / Lime

Dirty Harold

Gin / Vodka / Olive Oil / Rosemary / Thyme / Salt

3rd Avenue

Bourbon / Five Spice / Apple / Honey / Lemon

The Heckler

Whisky / Pineapple / Citrus / Spice / Clarified Milk

BOOZE FREE

Mango Lassi

Chili / Lime / Pineapple

Sassafras

Pecan / Ginger / Lime / Pineapple

THE WINE

SPARKLING

Brut Prosecco 11 / 50
Jelo, NV, Italy

Brut Sparkling 14 / 65
Sparkling Pointe, 2015 North Fork, Long Island

ROSÉ

Côte de Provence 12 / 55
Hecht & Bannier, 2018 France

WHITE

Vinho Verde 11 / 35
Vidigal, 2018 Portugal

Sauvignon Blanc 12 / 55
Greywacke, 2018 Marlborough, NZ

Pinot Grigio 11 / 50
Elena Walch 'Selezione' 2018, Italy

Dry Furmint 12 / 55
Royal Tokaji, 'The Oddity' 2015, Hungary

RED

Zweigelt 11 / 35
Forstreiter, 2015 Austria

Pinot Noir 12 / 55
Stadlmann 'Classic' 2016 Austria

Mencia 12 / 55
Dominio de Tares 'Baltos Bierzo', 2014 Spain

Dolcetto d'Alba 10 / 48
Rocche dei Manzoni 'La Matinera', 2015 Italy

THE BEER - DRAFT

Guinness 6
Irish Dry Stout, 4.2% abv, Ireland

Radeberger 8
Pilsner, 4.8% abv, Radeberg, DE

Founder's All Day IPA 7
India Pale Ale 4.7% abv, Detroit

Cigar City Jai Alai 9
India Pale Ale, 7.5% abv, Tampa, FL

Ithaca Flower Power 8
India Pale Ale, 7.5% abv, New York

Sierra Nevada Pale Ale 8
Pale Ale 5.6% abv, California

Hofbräuhaus Oktoberfest 7
6.3% abv, Munich, DE

Bell's Oberon 8
Wheat Ale, 5.8% abv, Michigan

Delirium Tremens 12
Belgian Strong Ale, 8.5% abv, Belgium

Coors Light 6
Pale Lager 4.2% abv, Colorado

Austin Eastciders 7
Dry Cider, 5.0% abv, Austin, TX

THE BOTTLES / CANS

Brooklyn Bel Air Sour 7
5.8% abv, Brooklyn 12oz

Monopolio Lager 8
5.0% abv, Pennsylvania 12oz

Heineken Lager 8
5.0% abv, Netherlands 12oz

Narraganset Lager 7
5.0% abv, Rhode Island 16oz

Five Boroughs Hoppy Lager 7
6.0% abv, NY 12oz

Montauk Pumpkin Ale 7
5.7% abv, NY 12oz

Montauk Wave Chaser IPA 7
6.4% abv, NY 12oz

Collective Arts Life in the Clouds NE IPA 12
6.1% abv, Ontario 16oz

Westmalle Tripel 12
9.5% abv, Belgium, 11.2oz

Chimay Grand Reserve, Strong Ale 18
9.0% abv, Belgium 11.2oz

Delirium Nocturnum 24
8.5% abv, Belgium 9.4oz

White Claw Hard Seltzer 8
Natural Flavors, 5.0%

WE SOURCE OUR INGREDIENTS LOCALLY

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness
* Please notify your server of any food allergies when placing your order



AV Equipment List

- **Show lighting on two (2) separate stages**
- **Live PA System on two (2) stages**
- **Four (4) Zone Speaker System**
- **Four (4) Monitor Speakers**
- **DJ Plug Inputs**
- **Sound Mixer**
- **Sound & Video Recording capabilities**
- **Two (2) Digital Projectors w/ Screens**
- **Digital Display Monitors / TVs**
- **Six (6) Mics wireless and stands**

Comedy Talent List

We can safely say that we are the only Special Event venue in NYC where you can hire a la carte Comedy and Comics to roast or perform your party. Special Events at The Stand will give you access to world class talent bookings

Please review our current lineups on our website:

[The Stand Line Up](#)

Special Event- Inquires

ADELE CAROLLO

adele@thestandgroup.com

Hours of Operation

Lunch Monday-Friday	11am- 4pm
Dinner Monday-Sunday	5pm- 12am
Bar Monday-Sunday	5pm- 2am
Brunch Sat/Sun	11am- 4pm
Comedy Shows Monday-Sunday	7pm- 11pm

