



HIGH BAR

N Y C

346 W 40TH ST, NEW YORK, NY 10018

WWW.HIGHBARNEWYORK.COM



HIGH BAR
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ABOUT THE SPACE

High Bar is located on 40th Street, between 8th and 9th Avenues right in the heart of Hell's Kitchen. After a short elevator ride to the 37th floor, you will be greeted by 360 degree views of the New York City skyline, including the Hudson River, Statue of Liberty, Freedom Tower, Empire State Building and so much more!





AMENITIES

4 Wireless Mics

1 Projector Screen - 6 Foot x 6 Foot

HDMI Hook up

AV Tech - \$200/event

1 Podium - Black Acrylic

1 60" & 1 40" TV

USB Input for the TVs - Powerpoint + Logos for the TVs

Wifi Available

Music Zones - Inside and Outside

Turntables and Mixers on Site

\$300 for DJ

\$100 for Client to bring in their own DJ



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O P E N B A R P R I C I N G

HIGH BAR

WELL LIQUOR OPEN BAR
\$20 per hour per guest

STANDARD OPEN BAR (HOUSE LIQUORS)
\$25 per hour per guest

PREMIUM OPEN BAR (PREMIUM LIQUORS)
\$30 per hour per guest

TRANZIT RESTAURANT

BEER, WINE AND SODA OPEN BAR
\$15 per hour per guest

STANDARD OPEN BAR (HOUSE LIQUORS)
\$20 per hour per guest

PREMIUM OPEN BAR (PREMIUM LIQUORS)
\$25 per hour per guest



PER PLATTER PRICING AND ITEMS

Baby Stuffed Artichokes \$50

Fig & Goat Cheese Stars \$50

Steak & Cheese Spring Rolls \$50

Paella Bites \$50

Coconut Shrimp \$50

Mango Chutney

BBQ Spring Rolls \$50

Creamy Ranch Dip

Mini Venison Wellingtons \$50

Porcini Mushroom & Risotto Balls \$50

Manchengo & Quinces Tarts \$50

Shiitake & Leek Spring Rolls \$50

Sweetened Soy

Vegetarian Canapes \$50

Chef Selections

Twice Baked New Potato \$50

Chives, Cheddar & Sour Cream

Mini Crab Cakes \$75

lemon chive aioli, micro arugula

Green Chili Arepas \$50

Handmade Pepper Jack Cheese, Crema
& Cilantro Vegetarian/Gluten Free

Wagyu Bacon Cheeseburgers Sliders \$50

Honey BBQ Dipping Sauce

Peking Duck Ravioli \$50

Dusted with Japanese breadcrumb, sesame seeds
and served with hoison sauce)

Chicken Balti \$50

Yogurt Marinated Tossed with Garam Masala,
Green Chillies, Coriander & Mango Stuffed Inside Mini Pitas

Roasted Corn & Edamame Quesadilla \$50

Crispy Tortilla, Roasted Pablano Peppers, Sriracha Cream Vegetarian

Mini Chicken Parmesan Sub Sandwiches \$50

Thai Spiced Chicken Kefta \$50

On a Sugar Cane Skewer

Shrimp & Cilantro Spring Rolls \$50

Sweet Chili Sauce

Lamb Gyro Flatbreads \$50

Mini Flatbreads, Feta, Mint, Tzatziki Sauce

Mini Lobster Bisque Boule Crab \$75

Lemon Chive Aioli

Chicken Parmesan Bites \$50

Skewered Short Rib Wrapped in Bacon \$50

Michigan Cherry Demi



PASSED HORS D'OEUVRES

Mini Lobster Bisque Boule
Crab Cakes with Lemon Chive Aioli
Chicken Parmesan Bites
Skewered Short Rib Wrapped in Bacon, Michigan Cherry Demi
Baby Stuffed Artichokes
Fig & Goat Cheese Stars
Steak & Cheese Spring Rolls
Paella Bites
Coconut Shrimp with Mango Chutney
BBQ Pork Spring Rolls with Creamy Ranch Dip
Mini Venison Wellingtons
Porcini Mushroom & Risotto Balls
Manchengo & Quince Tarts
Shitake & Leek Spring Rolls with Sweetened Soy
Green Chili Arepas
Wagyu Bacon Cheeseburger Sliders
Peking Duck Ravioli
Chicken Balti
Roasted Corn and Edamame Quesadilla
Mini Chicken Parmesan Sub Sandwiches
Thai Spiced Chicken Kefta
Lamb Gyro Flatbreads
Shrimp & Cilantro Spring Rolls

For a selection of 5 passed: **\$25** First Hour **\$20** Every Additional Hour

For a selection of 6 passed: **\$30** First Hour **\$25** Every Additional Hour

For a selection of 8 passed: **\$40** First Hour **\$30** Every Additional Hour

*All food pricing would be based per guest.



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FOOD STATIONS

CHARCUTERIE STATION

- Smoked Duck Breast • Hot Soppressata • Imported Prosciutto • Country Pate • Sweet Copa • Chorizo
- Pickled Vegetables • Cornichons • Marinated Olives • Stone Ground Mustard • Assorted Fresh Baked Breads

ARTISINAL CHEESE

- Selection of Cow, Goat and Sheep's Milk Cheese • Red Bee Honey Comb
- Dried Fruits • Fresh Baked Breads • Assorted Crackers

FARM TO TABLE

- Freshly Picked Heirloom Greens • Sheep Milk Ricotta And Honey • Blood Orange Fennel Salad
- Ancient Grain Salad • Heirloom Carrots And Pomegranate • Asparagus And Ricotta Salata
- Niman Ranch Grilled Flank Steak

MEDITERRANEAN

- Hummus • Romesco • Babaganoush • Pickled Seasonal Vegetables
- Horiatiki Salad • Tabouleh • Falafel • Pita • Stuffed Grape leaves • Marinated Feta

THE TULUM

Taco: Chicken Pibil, Rajas, Crema, Radish, Cilantro

Taco: Snapper, Charred Pineapple Salsa, Lime Pickled Cabbage, Cotija Cheese

Empanadas: Saffron Rice, Black Beans, Plantains, Citrus Marinated Pork Carnitas

FRESCO ITALIAN

- Panzanella Salad • Tuscan Kale Caesar • Porchetta • Marinated Tomato on the Vine
- Margherita Flatbread • Hot Italian Sausage Flatbread • Chef Selection of Seasonal Pasta

PAN PACIFIC

- Assorted Dim Sum • Pork Belly Bao Buns • Wakame and Cucumber Salad • Green Papaya Salad
- Pork Char Siu • Coconut Sticky Rice • Edamame • Vegetable Stir-fry

RAW BAR

- Chilled Shrimp Cocktail • Little Neck Clams • East and West Coast Oysters • Snow Crab Claws
- King Crab Legs • Chilled Lobster • Bloody Mary Cocktail Sauce • Ginger Mignonette • Old Bay Remoulade

Raw Bar Station: \$100

All Other Stations: \$65

*All pricing is subject to NYC sales tax, admin fee, gratuity, and a 3% credit card authorization fee if using a credit card.