

EVENT PACKAGES

BAR PACKAGES

WINE, BEER, SPARKLING & THE HUGO SPECIALTY COCKTAIL: \$32 PER GUEST, PER HOUR

STANDARD BAR

\$45 PER GUEST, PER HOUR

Includes: Standard Spirits, Wine, Sparkling Wine, Beer, & One Specialty Cocktail

Standard Spirits

Vodka | Titos
Gin | Beefeater
Tequila | Olmeca Altos Blanco
Mezcal | Vida
Bourbon | Woodinville
Rum | Bacardi Superior
Scotch | Johnnie Walker Black Label

Standard Wines

Sparkling | René Briand, Blanc de Blancs, FR
White | Chardonnay, Château de Mirande, FR
Red | Malbec, Terrazas Altos de Plata, AR
Rosé | Whispering Angel, Château d’Esclans, FR

Beers

Amstel Light
Lagunitas IPA
Victoria
Bitburger
Stella
N/A Athletic Mexican Beer
Montauk Wave Chaser (Draft)

PREMIUM BAR

\$50 PER GUEST, PER HOUR

Includes: Premium Spirits, Wine, Sparkling Wine, Beer, & Two Specialty Cocktails

Premium Spirits

Vodka | Ketel One
Gin | Tanqueray
Tequila | Código 1530 Blanco, Don Julio Reposado
Mezcal | Agua Mágica
Bourbon | Bulleit
Rum | Havana Club Añejo, Bacardi Añejo Cuatro
Scotch | Glenlivet 12 Year

Premium Wines

Sparkling | René Briand, Blanc de Blancs, FR
Sparkling Rosé | René Briand Rosé, FR
White | Pinot Grigio, Livio Felluga, Friuli, IT
Red | Burgundy, Château de Bellevue, FR
Rosé | Whispering Angel, Château d’Esclans, FR

Beers

Amstel Light
Lagunitas IPA
Victoria
Bitburger
Stella
N/A Athletic Mexican Beer
Montauk Wave Chaser (Draft)

PLATIUM BAR

\$60 PER GUEST, PER HOUR

Includes: Platinum Spirits, Sparkling, Wine, Beer & Two Specialty Cocktails

Platinum Spirits

Vodka | Grey Goose
Gin | Hendricks
Tequila | Codigo 1530 Anejo
Mezcal | Codigo 1530 Mezcal
Bourbon | Woodford Reserve
Rum | Diplomatico Reserva
Scotch | Macallan 12 yr.

Platinum Wines

Champagne | Moët & Chandon Impérial, FR
Sparkling | René Briand, Blanc de Blancs, FR
Sparkling Rosé | René Briand Rosé, FR
White | Sancerre, French Blonde, La Gemiére, FR
Red | Pinot Noir, Flowers, Sonoma Coast, CA
Rosé | Chateau Minuty, Rose Et Or. FR

Beers

Amstel Light
Lagunitas IPA
Victoria
Bitburger
Stella
N/A Athletic Mexican Beer
Montauk Wave Chaser (Draft)

A minimum of 2 hours required per beverage package. A minimum guest count of 10 required for all event beverage packages.

A 17% event service. fee and 8.875% NYS sales tax will apply to all events.

*Spirits, beer, and wines are subject to change.

EVENT COCKTAILS

SPECIALTY COCKTAILS

The Hugo

St. Germain Elderflower, Rene Briand Blanc De Blancs, Lime, Mint

Lavendar Fields

Monkey 47 Gin, Butterfly Pea, Lavender, Lemon, Maraschino, Lemon Bitters

Static Sunset

Bombay Sapphire, Rhubarb, Aperol, Lemon

Sun & Fire

Agua Magica Mezcal, Giffard Mangué, Honey, Lemon, Hellfire Bitters

Fiery Kernel

Volcan Reposado, Agave, Nixta Licor De Elote, Lima, Pacilla

Sunset Chaser

René Briand Rosé, Aperol, Strawberry, Hibiscus, Lemon

CLASSIC COCKTAILS

Martini

Vodka or Gin, Dry Vermouth, Dirty, Olives or Lemon Twist

Negroni

Gin, Campari, Sweet Vermouth

Manhattan

Rye, Sweet Vermouth, Angostura Bitters

Hugo's Margarita

Tequila. Lime, Cointreau D'orange Liqueur

PLATINUM COCKTAILS – Available only with the Platinum Bar Package

Oaxacan Sting

Codigo 1530 Mezcal, Antica Formula, Cacao, Chile De Arbol Tincture, Pamplemousse

Oro

Don Julio 1942, Volcan XA, Amontillado Sherry, Vida, Aromatic Bitters

Hugo's Martini

Belvedere, Botanist Gin, Fino Sherry, Italicus Rosolio Di Bergamotto, Avocado Oil

SPIRIT-FREE

Butterfly Effect

Express Gin 0.0, Butterfly Pea, Lavender, Lemon, Perrier

Skyline Garden

Seedlip Garden, Cucumber, Lemon, Thyme, Elderflower Tonic

Golden Hour Spritz

Lyre's Italian Spritz, Orange Saccharum, Soda Water

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FOOD PACKAGES

HOT HORS D’OEUVRES - Passed

Vegetable Spring Rolls | Mango Sriracha

Truffle Mini Grilled Cheese | Parmesan, Sharp Cheddar, Provolone

Cheeseburger Sliders | Beef, NY Sharp Cheddar, Tomato, Pickle, Sriracha Aioli

Sesame Tofu Bites | Sesame Glaze

Stuffed Mushrooms | Onion, Parsley, Thyme, Panko, Parmesan

Thai Chicken Satay | Peanut Sauce

Tequila Shrimp Skewer | Sautéed Shrimp, Marinated in Tequila, Citrus

Mini Crab Cakes | Dill Lemon Rémolade

Vegetarian Falafel Bites | Tzatziki Sauce

Skirt Steak Crostini | Horseradish Sauce

ASSORTED MINI TACOS – Select Two - Passed

Tequila Marinated Grilled Chicken | Pineapple, Salsa, Crema, Cilantro

Pan Seared Mahi-Mahi | Citrus Mango Salsa, Avocado, Chipotle Lime Crema

Braised New York Steak | Roasted Tomato & Jalapeño Salsa, Red Onion, Cilantro, Cotija Cheese

Vegetarian | Asparagus, Mushroom, Zucchini, Avocado Purée, Pickled Red Onion, Cilantro

COLD HORS D’OEUVRES - Passed

Antipasto Skewer | Artichoke Heart, Salami, Mozzarella, Tomato, Olive

Tuna Tartare | Taro Crisps

Tomato Basil Bruschetta | Marinated Ripe Tomatoes, Fresh Basil, Garlic, Olive Oil

Whipped Ricotta & Fig Mini Toast | Sour Cherry Compote, Truffle Oil

Prosciutto & Melon Skewer | Sweet Assorted Melon Paired with Thinly Sliced Prosciutto

Plantain Crisp | Avocado, Lime, Chive

Greek Feta Skewer | Tomato, Cucumber, Feta, Kalamata Drizzle

Smoked Salmon Canapé | Cucumber Round, Dill Crème Fraîche

Mahi-Mahi Ceviche Tostado | Serrano Chile, Red Onion, Cilantro

Shrimp Cocktail | House Cocktail Sauce

CONFECTIONS - Passed

Chocolate Brownies | Rich Chocolate Brownie, Powdered Sugar

Chocolate Chip Cookies | Served with Mini Glass of Coconut Milk

Fresh Fruit Skewers | Chili Salt

New York Cheesecake | Classic Creamy Cheesecake

Flourless Chocolate Torte | Powdered Sugar

Orange Phyllo Cake | Orange Zest, Sauce d’Orange

Consuming raw or undercooked foods may increase your risk of foodborne illness. A minimum guest count of 10 is required for all event food packages.

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*Menu items are subject to change.

FOOD PACKAGES

COCKTAIL RECEPTION STATIONS

CHARCUTERIE BOARD

Half Board | Serves Up To 20 Guests \$460, Large Board | Serves Up To 40 Guests \$860

Chef’s Curated Selection of Artisanal Cheeses, Cured Meats, and Refined Accompaniments

FLATBREADS

Select Two | Serves Up To 30 Guests \$220

Burrata | Prosciutto di Parma, Arugula

Calabria | Salami, Caramelized Onion, Cheddar, Roasted Red Peppers

Bosco | Wild Mushrooms, Truffle, Fontina

Margherita | Tomato Sauce, Cherry Tomatoes, Mozzarella, Fresh Basil

PASTA STATION - \$45 PER PERSON

Cacio E Pepe | Bucatini, Pecorino Romano, Cracked Black Pepper

Truffle Ravioli | Black Truffle Ravioli, Parmesan Cream Sauce, Shaved Black Truffle, Chives

Penne Alla Vodka | Penne, Vodka Sauce, Parmesan

Create Your Own

Pastas | Spaghetti, Penne, Rigatoni, Macaroni, Bucatini

Sauces | Marinara, Bolognese, Arrabiatta, Pesto

CARVING STATION WITH CHEF - \$150 PER PERSON FOR 2 HOURS

Served With Artisanal Breads, Chimichurri, Horseradish, Crème Fraîche, Roasted Au Jus

CHOICE OF

Slow Roasted Salmon \$55pp

Roasted Chicken \$50pp

Slow Roasted Pork Loin \$60pp

Herb Roasted Rack of Lamb \$65pp

Marinated Sirloin Steak \$60pp

Filet Mignon \$70pp

Slow Roasted Prime Rib \$80pp

SIDES – Select Two

Roasted Potatoes

Garlic Mashed Potatoes

Roasted Seasoned Vegetables

Green Beans with Almonds

Wild Rice Pilaf

Macaroni & Cheese

PREMIUM PROSCIUTTO STATION - ADDITIONAL \$75 PER PERSON

Served With Manchego, Fresh Mozzarella, Brie, Toasted Baguette Slices, Artisanal

Crackers, Fresh Figs, Grapes, Assorted Berries, Honey, Jam, Balsamic Glaze

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STATIONED PLATTERS

NON-REPLENISHED | ALL PLATTERS SERVE 15-20 GUESTS

HOT PLATTERS

House Cut Fries | Ketchup, Honey Mustard, Truffle Aioli \$70

Sweet Potato Fries | Ketchup, Honey Mustard \$80

Zucchini Fries | Ketchup, Honey Mustard \$85

Spinach Artichoke Dip | Served with Pita \$150

Vegetable Spring Rolls | Mango Sriracha \$130

Truffle Mini Grilled Cheese | Parmesan, NY Sharp Cheddar, Provolone \$120

Cheeseburger Sliders | Beef, NY Sharp Cheddar, Tomato, Pickle, Sriracha Aioli \$185

Sesame Tofu Bites | Sesame Glaze \$140

Stuffed Mushrooms | Onion, Parsley, Thyme, Panko, Parmesan \$130

Thai Chicken Satay | Peanut Sauce \$140

Tequila Shrimp Skewer | Sautéed Shrimp, Marinated in Tequila, Citrus \$150

Mini Crab Cakes | Dill Lemon Rémooulade \$150

Vegetarian Falafel Bites | Tzatziki Sauce \$120

Skirt Steak Crostini | Horseradish Sauce \$180

Assorted Mini Tacos | Select Two \$180

COLD PLATTERS

Hummus & Crudité | Served with Pita \$120

Guacamole & Salsa | Served with Chips \$140

Antipasto Skewer | Artichoke Heart, Salami, Mozzarella, Tomato, Olive \$100

Tuna Tartare | Taro Crisps \$160

Tomato Basil Bruschetta | Marinated Ripe Tomatoes, Fresh Basil, Garlic, Olive Oil \$90

Whipped Ricotta & Fig Mini Toast | Sour Cherry Compote, Truffle Oil \$130

Prosciutto & Melon Skewer | Sweet Assorted Melon Paired with Thinly Sliced Prosciutto \$120

Plantain Crisp | Avocado, Lime, Chive \$120

Greek Feta Skewer | Tomato, Cucumber, Feta, Kalamata Drizzle \$120

Smoked Salmon Canapé | Cucumber Round, Dill Crème Fraîche \$150

Mahi-Mahi Ceviche Tostado | Serrano Chile, Red Onion, Cilantro \$160

Shrimp Cocktail | House Cocktail Sauce \$160

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For more information:
Contact: Events@hotelhugony.com