

the WOLFE

EVENTS PACKAGE





BEVERAGE PACKAGES

PACKAGES PRICED PER GUEST

SHOTS AND SUPER PREMIUM BRANDS ARE NOT INCLUDED IN ANY BAR PACKAGE
ALL LIQUOR, WINES, DRAFT BEER BRANDS ARE SUBJECT TO AVAILABILITY AND MAY CHANGE AT ANY TIME

PRICES BELOW DO NOT INCLUDE TAX, GRATUITY, OR 4.5% ADMINISTRATIVE FEE

TO RECEIVE PRICING FOR FULL VENUE BUYOUT, PLEASE CONTACT INFO@THEWOLFENYC.COM

OPEN BAR

	2 HOURS	3 HOURS
PREMIUM	55	65
STANDARD	45	55
BEER & WINE	35	45

FULL PREMIUM OPEN BAR

PREMIUM LIQUORS

GREY GOOSE
HENDRICKS
BULLEIT
JOHNNY WALKER BLACK
DON JULIO

RED AND WHITE WINES

PINOT GRIGIO
CHARDONNAY
SAUVIGNON BLANC
CABERNET
MALBEC
PINOT NOIR

BEER AND OTHER

ALL DRAFT, BOTTLED BEERS,
SOFT DRINKS, JUICES AND
REDBULL

STANDARD OPEN BAR

HOUSE LIQUORS
HAPPY HOUR BEER AND WINE
ASSORTED BOTTLED BEERS
SOFT DRINKS
JUICES



TRAY PASSED HORS D'OEUVRES

(V) VEGETARIAN
(VG) VEGAN
(GF) GLUTEN FREE
(N) CONTAINS NUTS
(*) DOES NOT APPLY
TO 20 PIECES PER PLATTER

TWO HOURS OF FIVE REPLENISHED PASSED HORS D'OEUVRES PER PERSON 45
THREE HOURS OF FIVE REPLENISHED PASSED HORS D'OEUVRES PER PERSON 65
PRICES BELOW DO NOT INCLUDE TAX, GRATUITY, OR 4.5% ADMINISTRATIVE FEE

* GUACAMOLE

garden salsa, tortilla chips (V, VG, GF)

* ROASTED RED PEPPER HUMMUS

warm pita, seasonal vegetables (V, VG)

* FARMERS MARKET CRUDITE

creamy avocado ranch dip (V, GF)

* CHEESE & CHARCUTERIE BOARD

assorted cure meats, farm cheese, olives

(20 PIECES PER PLATTER)

VEGETABLE SPRING ROLLS

chili crunch dip (V, VG)

EVERYTHING SPICED PIGS IN A BLANKET

robust beer mustard

MAC 'N CHEESE BITES

spicy triple cheese (V)

BUFFALO CHICKEN TAQUITOS

ranch dressing (GF)

MARGHERITA FLATBREAD

mozzarella, tomato, basil (V)

MINI VEGETABLE QUESADILLA

tabasco crema (V)

ARTICHOKE & GOAT CHEESE CROQUETTES

hot honey, pistachios (V)

CHERRY CHIPOTLE WINGS

smoked blue cheese (GF)

BABY SMASH BURGERS

triple cheese, special sauce

STICKY TOFU

hoisin ginger glaze (V, VG)

DEILED EGGS

black truffle, parmigiano (V, GF)

BAVARIAN PRETZEL BITES

guinness grain mustard (V, VG)

BRUSSELS SPROUTS SKEWERS

peanut sauce (V, VG, N)

PLANT BASED MEATBALLS

tomato, vegan cream cheese (V, VG, GF)

AHI TUNA TARTAR WONTONS

cucumber, sriracha aioli (GF)

CHICKEN SCHNITZEL SLIDERS

arugula, roast tomato, miso cream

NY STRIP STEAK SKEWERS

walnut gremolata (GF, N)

SWEET TOOTH

CINNAMON SUGAR CRONUT HOLES

chocolate chili ganache (V)

BUTTER TOFFEE CAKE

salted caramel, cream (V)



HORS D'OEUVRES PLATTER MENU

20 PIECES PER PLATTER

PRICES BELOW DO NOT INCLUDE TAX, GRATUITY, OR 4.5% ADMINISTRATIVE FEE

(V) VEGETARIAN
(VG) VEGAN
(GF) GLUTEN FREE
(N) CONTAINS NUTS
(*) DOES NOT APPLY
TO 20 PIECES PER PLATTER

* GUACAMOLE 55
garden salsa, tortilla chips (v, VG, GF)

* ROASTED RED PEPPER HUMMUS 55
warm pita, seasonal vegetables (v, VG)

* FARMERS MARKET CRUDITE 60
creamy avocado ranch dip (v, GF)

* CHEESE & CHARCUTERIE BOARD 80
assorted cure meats, farm cheese, olives

(20 PIECES PER PLATTER)

VEGETABLE SPRING ROLLS 65
chili crunch dip (v, VG)

EVERYTHING SPICED PIGS IN A BLANKET 65
robust beer mustard

MAC 'N CHEESE BITES 80
spicy triple cheese (v)

BUFFALO CHICKEN TAQUITOS 85
ranch dressing (GF)

MARGHERITA FLATBREAD 65
mozzarella, tomato, basil (v)

MINI VEGETABLE QUESADILLA 65
tabasco crema (v)

ARTICHOKE & GOAT CHEESE CROQUETTES 85
hot honey, pistachios (v)

CHERRY CHIPOTLE WINGS 85
smoked blue cheese (GF)

BABY SMASH BURGERS 105
triple cheese, special sauce

STICKY TOFU 85
hoisin ginger glaze (v, GF)

DEVILED EGGS 75
black truffle, parmigiano (v, GF)

BAVARIAN PRETZEL BITES 65
guinness grain mustard (v, VG)

BRUSSELS SPROUTS SKEWERS 75
peanut sauce (v, VG, N)

PLANT BASED MEATBALLS 85
tomato, vegan cream cheese (v, VG, GF)

AHI TUNA TARTAR WONTONS 105
cucumber, sriracha aioli (GF)

CHICKEN SCHNITZEL SLIDERS 105
arugula, roast tomato, miso cream

NY STRIP STEAK SKEWERS 105
walnut gremolata (GF, N)

SWEET TOOTH

CINNAMON SUGAR CRONUT HOLES 85
chocolate chili ganache (v)

BUTTER TOFFEE CAKE 85
salted caramel, cream (v)



DINNER BUFFET

55 PER PERSON

BUFFET INCLUDES WARM DINNER ROLLS AND A CHOICE OF ONE SELECTION
PRICES BELOW DO NOT INCLUDE TAX, GRATUITY, OR 4.5% ADMINISTRATIVE FEE

SELECT ONE

MARKET GREENS SALAD

grape tomato, cucumber, red onion, goat cheese, raisins, almonds, lime vinaigrette

CLASSIC CAESAR

shaved grana padano, ciabatta croutons

BLACK KALE

chickpeas, roasted tomato, pumpkin seeds, parmesan, citrus vinaigrette

ROASTED BEET & HALLOUMI

orange, pistachio, fennel, arugula, honey dijon

SELECT ONE

GRUYERE CHICKEN BREAST

wild mushroom, roasted tomato, wine lemon sauce

CHICKEN SHAWARMA

thinly sliced chicken sauteed with white onions and traditional spices

EVERYTHING CRUSTED AHI TUNA add 5 pp

shishito peppers, sesame ginger slaw, wontons

SLICED NY STRIP SIRLOIN add 8 pp

chimichurri sauce

CRISPY CASHEW TOFU STIR FRY

sweet bell peppers, scallions, hoisin glaze

SELECT ONE

WILD MUSHROOM RAVIOLI

asiago cream sauce, toasted almonds

SWEET ITALIAN SAUSAGE RIGATONI

spinach, sun dried tomato, shaved grana padano

LINGUINE AGLIO E OLIO

kalamata olives, mushroom, oregano, truffle oil

PENNE PESTO

green peas, blistered tomato, mozzarella

CHIPOTLE MAC & CHEESE

mild spicy triple cheese, golden crumbs

SELECT ONE

BASMATI SCALLION RICE

CLASSIC MASHED POTATOES

CHARRED BRUSSEL SPROUTS

ROSEMARY ROASTED POTATOES

MEDITERRANEAN PEARL COUSCOUS

DESSERT add 5 pp

SELECT ONE

CINNAMON SUGAR CRONUT HOLES

chocolate chili ganache (v)

BUTTER TOFFEE CAKE

salted caramel, cream (v)



BREAKFAST BUFFET

40 PER PERSON

PRICES BELOW DO NOT INCLUDE TAX, GRATUITY, OR 4.5% ADMINISTRATIVE FEE

SELECT TWO

SHAKSHUKA
poached eggs, naan points

BACON SCRAMBLE
cheddar cheese, scallions

GREEN GODDESS SCRAMBLE
spinach, goat cheese, avocado

BANANA FOSTER PANCAKES
bourbon whipped cream

NUTELLA FRENCH TOAST
toasted almonds

GRANOLA FRUIT SALAD
plain yogurt

BUFFET TO INCLUDE

COUNTRY POTATOES
HONEY BUTTER WARM BISCUITS
TEA, COFFEE OR FRESH JUICE



FLOOR PLAN



AL FRESCO
CAPACITY: 40 people cocktail



FULL VENUE
CAPACITY: 100 people cocktail, 60 people seated



THE RIGHT STUFF LOUNGE
CAPACITY: 15 people cocktail, 10 people seated



VANITY CORNER
CAPACITY: 10 people

CONTACT US

646.876.1004

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