



L'Adresse

RESTAURANT & BAR









Open Bar: (2 hour minimum)

Beer and Wine:

2 hours \$45

3 hours \$60

4 hours \$75

Standard:

2 hours \$60

3 hours \$80

4 hours \$100

Premium:

2 hours \$80

3 hours \$100

4 hours \$125

(Includes 2 specialty cocktails)

Beer & Wine Package

\$20 per person / per hour

Includes a curated selection of house wines and beers:

Wine Selection

Sparkling: GLERA, Amore di Amanti — Veneto, Italy

White: PINOT GRIGIO, Dipinti — Trentino-Alto Adige, Italy

Red: MALBEC, Andeluna Cellar — Mendoza, Argentina

Beer Selection

Montauk IPA

Meteor Pilsner

Standard Open Bar

\$30 per person / per hour

Includes everything from the Beer & Wine Package, plus a selection of house spirits and classic cocktails.

Spirits

Vodka: Breckenridge

Gin: Roku

Tequila: Mi Campo Blanco

Mezcal: Amaras Joven

Rum: El Dorado 3 Year

Bourbon: Bulleit

Rye: Rittenhouse

Classic Cocktails

Aperol Spritz – Aperol, Prosecco, soda

Old Fashioned – Bourbon, cane sugar, Angostura bitters

Gin & Tonic – Roku gin, tonic

Moscow Mule – Vodka, ginger beer, lime

Daiquiri – Rum, lime, simple syrup

Margarita – Tequila, triple sec, fresh lime

Premium Open Bar

\$45 per person / per hour
(Includes 2 specialty cocktails)

Elevate your event with premium spirits and signature craft cocktails

Premium Spirits

Vodka: Belvedere
Gin: The Botanist or Hendrick's
Tequila: Casamigos Blanco & Reposado
Mezcal: Casamigos Mezcal
Rum: Ron Diplomatico or Plantation 3 Stars
Bourbon: Woodford Reserve
Rye: WhistlePig

Wine Selection

Sparkling: GLERA, Ruggeri — Veneto, Italy
White: SAUVIGNON BLANC Domaine
Des Mazelles Loire Valley / France
Red: MERLOT, CABERNET FRANC Chateau Yon
Lavallade Saint-Emilion, Bordeaux / France

Beer Selection

Montauk IPA
Meteor Pilsner
Weihenstephaner lager

Signature Cocktails

Gold Rush – Bourbon, honey syrup, lemon juice
Espresso Martini – Vodka, espresso, coffee liqueur
Famous & Naked – Mezcal, Aperol, Strega, lime
Medicina Latina – Tequila, ginger, honey, lime, mezcal float
Elizabeth Old Fashioned – Bourbon, allspice dram,
chocolate bitters, orange
The Lady Day – Gin, fresh strawberry, lemon, orgeat, nutmeg

Top-Shelf / Custom Experience

\$90+ per person / per hour

An ultra-premium experience tailored to your taste, in collaboration with our beverage team.

Includes:

Top-shelf and rare spirits (e.g., Clase Azul, The Macallan, Monkey 47)
Champagne offerings (e.g., Veuve Clicquot, Billecart-Salmon)
Custom, mixologist-designed cocktails
Limited-edition or rare selections available upon request

Passed and Stationary Appetizers

(serves approx 15-20 guests \$175++)

Passed Apps Menu:

(By the hour)

2 hour passed apps:

(4 items)	\$60
(5 items)	\$70
(6 items)	\$80
(8 items)	\$90

Meat & Poultry

Teriyaki Chicken Skewers
Beef Skewers
Mini Truffle Burgers
Mini Lamb Kofta Skewers
Braised Short Rib Bites
Beef Tartare Bites
Salami Flatbread

Seafood

Spicy Tuna Crispy Rice Bites
Salmon Crispy Rice Bites
Crab Cake Bites
Seared Scallop Skewers
Shrimp Cocktail Shooters
Smoked Salmon Blini
Crispy calamari and baby shrimps

Vegetarian & Vegan

Mushroom Flatbread (V)
Ricotta Bruschetta (V)
Focaccia with Blue Cheese & Fig Jam (V)
Veggie Spring Roll (V)
Mushroom Arancini (V)
Mini Mozzarella Canapé (V)
Vegan Meatballs (VE)
Avocado Tartare (VE)
Sweet Potato Croquettes (V)

Desserts

Mini Cookie Tart

Mini Panna Cotta

Mini Cheesecake Parfait

Replenished Stations

(Upon request) (served with L'Adresse green salad and choice of 2 sides)

Seafood tower	Lamb	NY Strip Steak	Chilean Sea bass
Atlantic salmon	Grilled tuna	Seafood paella	Ribeye steak
Roasted chicken	Lambrack	Vegan meatballs	

Prix-fixe Menu 1:

\$95 per person (excluding tax and gratuity)

Dinner

STARTER

to share

CRISPY CALAMARI & BABY SHRIMP

lettuce, sweet chili mayo sauce, lime

MEZZE (V)

hummus, muhammara , cucumber, baby carrot, celery sticks, mini pita

MUSHROOM FLATBREAD & TRUFFLES (V)

grilled naan, truffle mushrooms pâté, asiago, seasonal mushrooms

ENTRÉES

choice of one

ATLANTIC SALMON & GREEN VEGETABLES

broccolini, asparagus, Parmigiano Reggiano, beurre blanc, red caviar

BLACK TRUFFLE GNOCCHI (V)

truffle sauce, Parmigiano Reggiano, chives, shaved truffles

ROASTED CHICKEN & PARSNIP PURÉE

mushrooms, spinach, baby carrots, black truffle sauce

DESSERTS

choice of one

CHOCOLATE ENVY

chocolate and almond cake, caramel dark
chocolate mousse, gianduja, feuillantine

SMETANNYK (V)

layered sour cream cake

Includes shared appetizers, individual main courses, individual
desserts Drinks charged based on consumption.

*(V) VEGETARIAN

*(VE) VEGAN

*(GF) GLUTEN FREE

Prix-fixe Menu 2:

\$125 per person (excluding tax and gratuity)

Dinner

STARTER

to share

CRISPY CALAMARI & BABY SHRIMP

lettuce, sweet chili mayo sauce, lime

MEZZE (V)

hummus, muhammara, cucumber, baby carrot, celery sticks, mini pita

TRUFFLE MUSHROOM FLATBREAD (V)

grilled naan, truffle mushrooms pâté, asiago, seasonal mushrooms

ENTRÉES

choice of one

ATLANTIC SALMON & GREEN VEGETABLES

broccolini, asparagus, Parmigiano Reggiano, beurre blanc, red caviar

BLACK TRUFFLE GNOCCHI (V)

truffle sauce, Parmigiano Reggiano, chives, shaved truffles

ROASTED CHICKEN & PARSNIP PURÉE

mushrooms, spinach, baby carrots, black truffle sauce

DESSERTS

choice of one

CHOCOLATE ENVY

chocolate and almond cake, caramel dark
chocolate mousse, gianduja, feuillantine

SMETANNYK (V)

layered sour cream cake

Includes shared appetizers, individual main courses, individual desserts. Two drinks per guest (signature cocktails, house wines, beers, non-alcoholic beverages, coffees, and teas)

*(V) VEGETARIAN

*(VE) VEGAN

*(GF) GLUTEN FREE

Prix-fixe Menu 3:

\$155 per person (excluding tax and gratuity)

Dinner

STARTER

to share

SPICY TUNA CRISPY RICE

yellowfin tuna, sriracha mayo, chives

RICOTTA BRUSCHETTA (V)

pesto, tomatoes capers, balsamico

TRUFFLE MUSHROOM FLATBREAD (V)

grilled naan, truffle mushrooms pâté, asiago, seasonal mushrooms

ENTRÉES

choice of one

SEARED SEA SCALLOPS

cauliflower truffle purée, brown butter hazelnuts, vincotto

BLACK TRUFFLE GNOCCHI (V)

truffle sauce, Parmigiano Reggiano, chives, shaved truffles

ROASTED CHICKEN & PARSNIP PURÉE

mushrooms, spinach, baby carrots, black truffle sauce

STEAK CUT

12oz NY Strip

choice of: Truffle Fries or Roasted

Veggies or Brussel Sprouts

choice of: green peppercorn or bone marrow béarnaise sauce

DESSERTS

choice of one

CHOCOLATE ENVY

chocolate and almond cake, caramel dark
chocolate mousse, gianduja, feuillatine

SMETANNYK (V)

layered sour cream cake

Includes shared appetizers, an individual main course (with a steak option), individual desserts. Two drinks per guest (signature cocktails, house wines, beers, non-alcoholic beverages, coffees, and teas)

*(V) VEGETARIAN

*(VE) VEGAN

*(GF) GLUTEN FREE

Prix-fixe Menu 4:

\$175 per person (excluding tax and gratuity)

Dinner

STARTER

to share

SPICY TUNA CRISPY RICE

yellowfin tuna, sriracha mayo, chives

RICOTTA BRUSCHETTA (V)

pesto, tomatoes capers, balsamico

TRUFFLE MUSHROOM FLATBREAD (V)

grilled naan, truffle mushrooms pâté, asiago, seasonal mushrooms

ENTRÉES

choice of one

SEARED SEA SCALLOPS

cauliflower truffle purée, brown butter hazelnuts, vincotto

BLACK TRUFFLE GNOCCHI (V)

truffle sauce, Parmigiano Reggiano, chives, shaved truffles

ROASTED CHICKEN & PARSNIP PURÉE

mushrooms, spinach, baby carrots, black truffle sauce

STEAK CUT

12oz NY Strip

choice of: Truffle Fries or Roasted

Veggies or Brussel Sprouts

choice of: green peppercorn or bone marrow béarnaise sauce

DESSERTS

choice of one

CHOCOLATE ENVY

chocolate and almond cake, caramel dark

chocolate mousse, gianduja, feuillatine

SMETANNYK (V)

layered sour cream cake

Features more refined shared appetizers, an individual main course (with scallops and steak options), individual desserts. Two drinks per guest (signature cocktails, house wines, beers, non-alcoholic beverages, coffees, and teas)

*(V) VEGETARIAN

*(VE) VEGAN

*(GF) GLUTEN FREE

WINE BY THE GLASS

SPARKLING

GLERA

RUGGERI ARGEIO PROSECCO BRUT

Veneto / Italy

WHITE

CHENIN BLANC

DOMAINE LE CAPITAIN

Loire Valley / France

SAUVIGNON BLANC

DOMAINE DES MAZELLES

Loire Valley / France

CHARDONNAY

SIDURI

Oregon / United States

PINOT GRIGIO

DIPINTI

Trentino-Alto Adige / Italy

ROSE

GRENADE, CINSULT, SYRAH

CHATEAU DE L'ESCARILLE

Mediterranee / France

RED

MERLOT, CABERNET FRANC

CHATEAU YON LAVALLADE

Saint-Emilion, Bordeaux / France

PINOT NOIR

MAISON DU GRAND PRE

Burgundy / France

CABERNET SAUVIGNON

BONANNO

Napa valley, California/ United States

MALBEC

ANDELUNA CELLAR

Mendoza / Argentina

SANGIOVESE, MERLOT, CABERNET

SAUVIGNON TOLAINI AL PASSO

Toscana / Italy

COCKTAIL SELECTION

BRAMBLE

Gin, fresh lemon juice, blackberry, cane sugar

THE AIRMAIL

Roku gin, Violette liqueur, fresh lemon juice, cane sugar, Prosecco

VIOLETTE 75

Roku gin, Violette liqueur, fresh lemon juice, cane sugar, Prosecco

FAMOUS & NAKED

Amaras mezcal, Aperol, fresh lime juice, Strega liqueur

APEROL SUNSET

Tito's vodka, Aperol, fresh lemon juice, fresh grapefruit juice, cane sugar

THE PALMETTO

Tito's vodka, fresh lemon juice, apricot liqueur, orange liqueur

THE LADY DAY

Roku gin, fresh strawberry, fresh lemon juice, orgeat, nutmeg

MEDICINA LATINA

Blanco tequila, ginger, honey, fresh lime juice, mezcal

ELIZABETH OLD FASHIONED

Woodford bourbon, Elizabeth allspice dram, chocolate bitters, orange liquor

ELDER FASHION

Monkey 47 gin, St. Germain liqueur, orange bitters

COCONUT MARGARITA

Reposado tequila, Aperol, fresh lime juice, coconut milk, Cointreau

CHOCOLATE ESPRESSO MARTINI

Titos vodka, cane sugar, espresso, creme de cacao

Area and Capacity

Seated dinner	100 guests
Standing reception	175 guests
Seated tables and standing reception	75 guests seated 30 standing
Private room	18-20 guests
Semi private section/table	35 guests
Front Bar lounge	50 guests
AV Available	large TV/HDMI capabilities
Music Playlist	
DJ (equipment required)	

FLOORPLAN :

Events at L'Adresse

Our thoughtfully curated menu is a celebration of quality ingredients and bold, unforgettable flavors. By blending distinctive European influences with modern American techniques, we create a dining experience that's both innovative and comfortingly familiar. Every dish is crafted to satisfy a range of palates. Elevate your next event with exceptional cuisine that's sure to leave a lasting impression on every guest.

