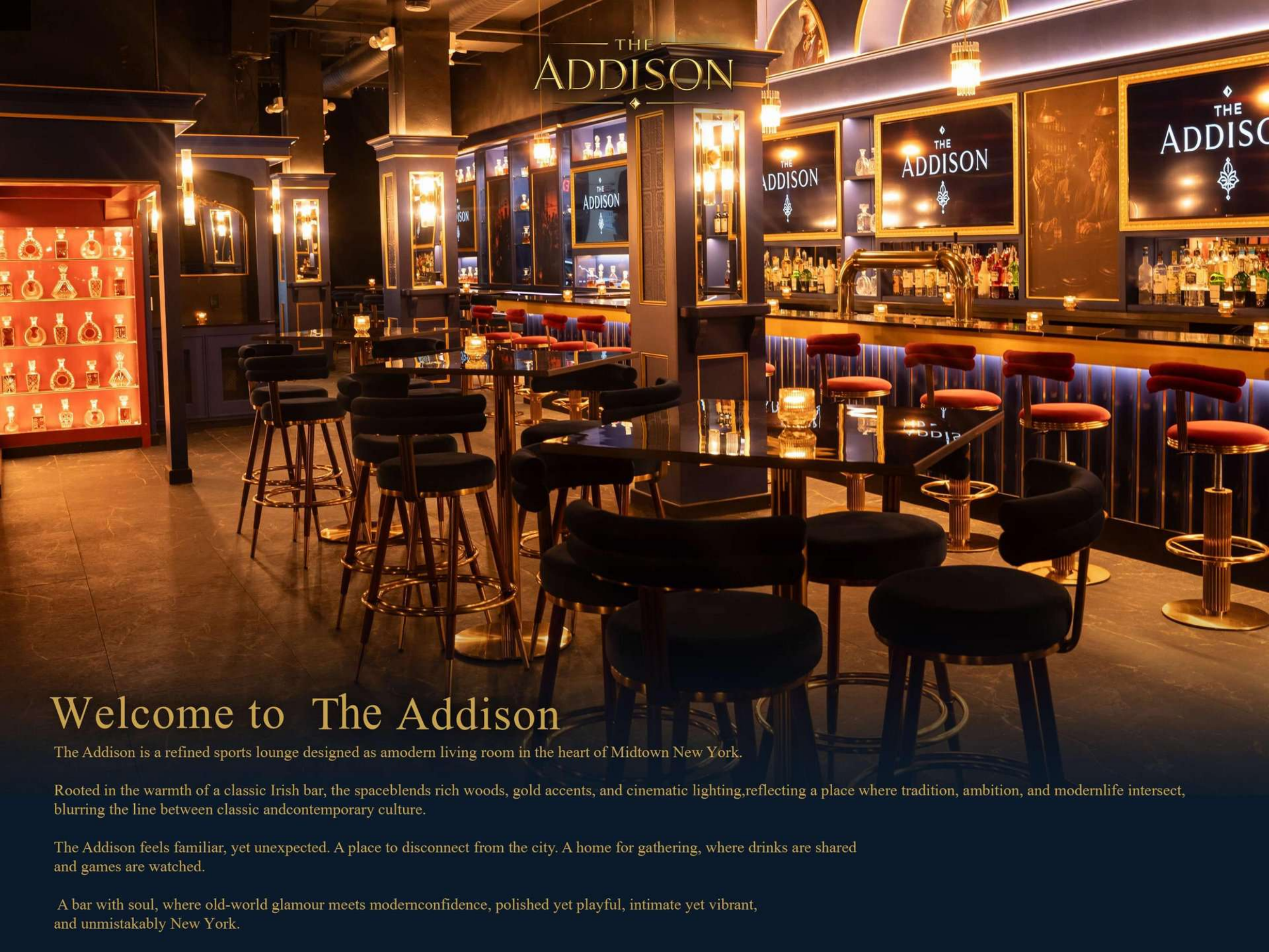


THE  
ADDISON



THE  
ADDISON



The image shows the interior of 'The Addison' bar. The space is dimly lit with warm, golden light from pendant lamps and backlit shelves. On the left, a tall display cabinet is filled with various bottles of liquor. The bar area is in the center and right, with a curved bar counter and several high-top stools with red seats. The walls are dark, and the bar has a classic, sophisticated feel. The name 'THE ADDISON' is prominently displayed in gold lettering at the top center and on the bar's backlit panels.

# THE ADDISON

## Welcome to The Addison

The Addison is a refined sports lounge designed as a modern living room in the heart of Midtown New York.

Rooted in the warmth of a classic Irish bar, the space blends rich woods, gold accents, and cinematic lighting, reflecting a place where tradition, ambition, and modern life intersect, blurring the line between classic and contemporary culture.

The Addison feels familiar, yet unexpected. A place to disconnect from the city. A home for gathering, where drinks are shared and games are watched.

A bar with soul, where old-world glamour meets modern confidence, polished yet playful, intimate yet vibrant, and unmistakably New York.



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MAIN BAR

CAPACITY: 125 STANDING | 50 SEATED





## LIBRARY

CAPACITY: 35 STANDING | 18 SEATED



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# THE ADDISON



BACK DINING HALL  
CAPACITY: 30 STANDING | 50 SEATED



# Open Bar

2 HOUR MINIMUM

## STANDARD

\$30 Per Person Per Hour

### BEER

Seasonal Selections

### WINE

Prosecco, Rosé, White, Red

### LIQUOR

- Vodka - ALB Vodka
- Gin - Beefeater, Bombay Sapphire  
Ford's Dry Gin, Gray Whale
- Tequila - Espalon Blanco & Repo  
Milagro, Flecha Azul,  
Cazadores Blanco
- Mezcal - 400 Conejos
- Whiskey - Dewards, Wild Turkey  
Monkey Shoulder,  
Hudson Bourbon Great Jones
- Rum - Bacardi Spiced & Superior  
Captain Morgan, Goslings,  
Mount Gay, Smith & Cross
- Other - Bushmills, Teeling, Branson  
Cognac, Beer and Wine

## PREMIUM

\$45 Per Person Per Hour

### BEER

Seasonal Selections

### WINE

Prosecco, Rosé, White, Red

### LIQUOR

- Vodka - Ketel One, Titos, Grey Goose  
Belvedere
- Gin - Bar Hill, Bar Hill Reserved Tom Cat,  
Tanqueray, Tanqueray 10, Hendricks
- Tequila - Casamigos Blanco & Repo, Codigo  
Blanco & Repo, Herradura Silver,  
Repo & Ultra Anejo, Don Julio Blanco  
& Resposado, Patron Cristalano, Repo  
and Silver, Tequila Ocho Blanco
- Mezcal - Del Maguey Vida, Illegal Joven,  
Montelobos, Piedra Almas, Del Maguey Pechuga
- Whiskey - Glenlivet 12, Angel's Envy Rye, Basil Hayden,  
Bulleit, Jack Daniels, Jameson, Johnnie Walker  
Black Label, Knob Creek Bourbon, Lagavulin,  
Makers Mark, Talisker 10, Whistle Pig Piggyback  
Whistle Pig Rye 6yr. Woodford Reserve,  
Bruichladdich Port Charlode, Glenlivet 15, Oban 14  
Whistle Pig Straight Rye 10yr.
- Rum - Bacardi 8, Malibu Rum, Plateray  
Pineapple, Diplomatico Reserva, Ron  
Zacapa 23, Santa Teresa 1796
- Other - Green Spot, Hibiki Harmony Japanese Whiskey,  
D'Usse VSOP, Remy Martin VSOP, El Gubernador  
Pisco Reservado, Pierre Ferrand

## Beer & Wine Only Open Bar

2 Hours: \$45 Total Per Person | 3 Hours: \$60 Total Per Person

Includes: All soft drinks

Includes: All beer brands (Corona, Blue Moon, Lagunitas IPA, High Noon, Heineken)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

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# Signature Cocktails

\$5 PER PERSON PER HOUR UPGRADE  
(CHOOSE 3 ITEMS)

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## The Addison Martini

*Vodka and Gin, Dry Vermouth,  
Dash Orange Bitters, Lemon Twist*

## Last Word

*Gin, Herbal Notes, Green Chartreuse,  
M Maaraschino Liqueur, Lime Juice, Brandied Cherry*

## Clover Club

*Gin, Lemon Juice, Raspberry Syrup,  
Egg White, Raspberries*

## Siesta

*Blanco Tequila, Campari, Grapefruit Juice,  
Lime Juice, Bubbles, Grapefruit Peel*

## Whiskey Smash

*Bourbon, Lemon Wedge, Simple Syrup,  
Mint Leaves, Mint Sprig*

## Sazerac

*Absinthe, Rye Whiskey, Sugar Cube,  
Peychaud's Bitters, Lemon*

## Corpse Reviver

*Absinthe Rinse, London Dry Gin,  
Lillet Blanc, Orange Liqueur, Lemon Juice*

## Colletti Royale

*Reposado Tequila, Cointreau, St-Germain,  
Blood Orange Juice, Lime Juice, Orange Bitters,  
Rose Champagne, Blood Orange Wheel*



# CURATED COCKTAIL EXPERIENCES

Mixology reimaged, one glass at a time.

\$7 Per Person, Per Hour

\* 3-piece cocktail menu

\* OR Build Your-Own Cocktail Menu (for cocktails not already listed on the cocktail menu)

## Create Your Own Cocktail Experience

At The Speakeasy, the bar is yours. With our self-curated cocktail programs, clients can name their own cocktails and customize recipes, making every sip truly personal. Work directly with Saint's bar manager team to:

- Build a personalized cocktail list
- Match event themes and guest preferences

From timeless classics to inventive signatures, our mixologists will bring your vision to life — creating a one-of-a-kind drinking experience that's as unique as your night. — hand-select spirits, flavors, and garnishes that reflect your vision, whether it's for an intimate celebration or a full-scale private event.

The result: a one-of-a-kind drinking experience that's as unique as your night.

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# Pass Hors d'oeuvres

Service in Motion , Flavor in Every Bite

\$25 for 5 items, \$30 for 6 items & \$35 for 7 items Per Person Per Hour

## Vegetarian

### Deviled Eggs

dijon mustard, cajon seasoning,  
choooed scallions

### Spanakopita

crispy phyllo dough, feta cheese,  
spinach

### Figs-In-a-Blanket

honey glaze, goat cheese, sesame  
seeds

### Bruschetta

juicy tomato, basil, parmesan cheese

### Wild Mushroom Crostini

shiitake mushrooms, oyster  
mushrooms, thyme, parsley, ricotta  
cheese

### Caprese Skewers

fresh mozzarella, plum tomato, basil

### Grilled Veggie Skewers

seasonal grilled vegetables, balsamic  
drizzle

### Mini Grilled Cheese

served with tomato soup dip

### Mac n' Cheese Bites

four cheese sauce

### Vegan Crispy Rolls

shiitake mushroom, scallions,  
shredded veggies, sesame oil

### Vegatable Samosa

egg wrap, shiitake mushroom, carrots,  
peppers, onions

## Meat

### Chicken Salad Baskets

chopped pecans, apples, phyllo cups

### Chicken Skewers

roasted peppers, marinated onions

### Chicken Sausage Kebabs

homemade chicken sausage, grilled  
peppers and onions

### Chipotle Chicken Sliders

arugula, pickled onion, chipotle mayo

### Pulled Pork Rolls

sweet bbq pork, crispy rice paper

### Truffle Beef Sliders

100% angus beef, truffle oil, creamy  
parmesan

### Prosciutto Shortbreads\*

brie cheese, italian prosciutto.

### Steak Frites\*

ribeye steak, crispy fries

### Lamb Lollipops\*

mint yoghurt sauce

## Seafood

### Spicy Tuna Cucumber Bites

ahi tuna, spicy aioli, sesame,  
cucumber

### Tuna Tartar Spoons

ahi tuna, avocado, chives, shallots,  
creamy sriracha aoli

### Lettuce Wrap Salmon Tartar

salmon, mango, avocado, chives,  
sesame, iceberg lettuce

### Shrimp Ceviche Cups

shrimp, tomato, red onion, cilantro,  
lime

### Garlic Shrimp Skewers

shrimp, spiced garlic marinade

### Mini Red Snapper Tacos

beer battered red snapper, aqua chili  
sauce, red coleslaw

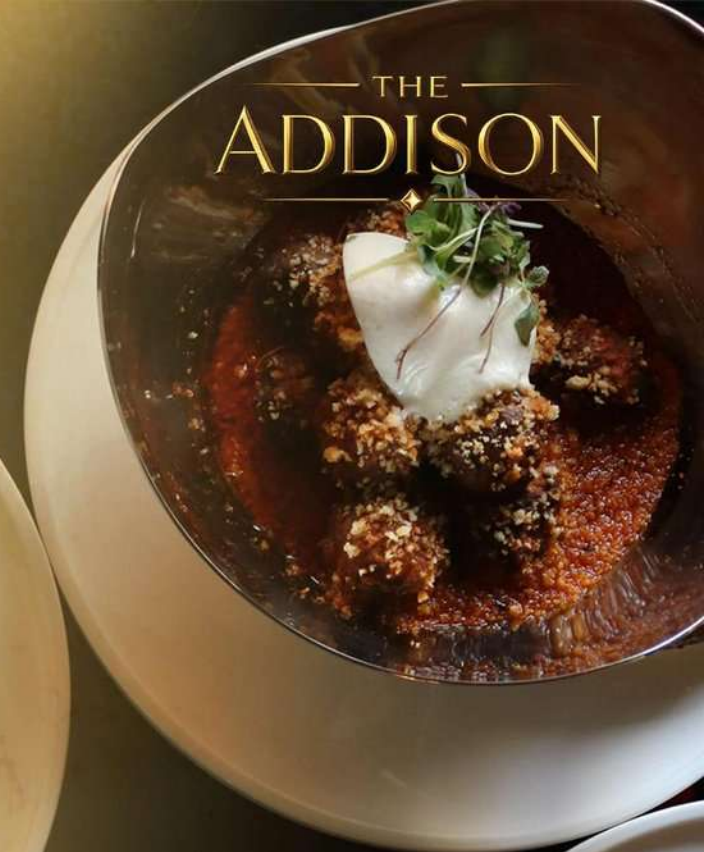
### Brochetas de Pescado

grilled swordfish, spiced chipotle  
drizzle

### Oysters and Caviar\*

fresh oysters, caviar, mignonette,  
chives

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# Food Stations

Flavor-Forward. Presentation-Perfect.

## HOT STATION

### Taco Station \$20 PP

Carne Asada, Carnitas, Sinaloa Shrimp, Crispy Fish, Seared Fish, Cactus, Black Bean and Sweet Potato, Mushroom.

Served with:

Corn Tortilla, Flour Tortilla (lettuce wraps available upon request)

Pico De Gallo, Cilantro, Crema, Salsa Rojo, Salsa Verde, Cotija Cheese

### French Fries Bar \$18 PP

Yukon Gold Fries, Sweet Potato Fries, Waffle Cut Fries, Oven Wedges

Spicy Mayo, Black Garlic Mayo, Ketchup, Guacamole, Salsa, Pico De Gallo, Shredded Cheese

### Mashed Potato Bar \$15 PP

Homemade Chili, Crumbled Bacon, Chopped Chives, Shredded Cheese, Olives, Crispy Onions, Sour Cream, Corn, Broccoli, Sauteed Mushrooms

### Flatbread Station \$20 PP

Pesto Sauce, Cherry Tomatoes, Fresh Basil, Mozzarella, Olives, Prosciutto, Gouda Cheese, Walnuts, Peaches, Blue Cheese Crumbles, Balsamic Glaze, Spicy Honey Drizzle, Arugula

### Mac n' Cheese Station \$17 PP

Chives, Tomatoes, Fried Onions, Sautéed Mushrooms, Bacon, Aged Gouda, Steamed Broccoli, Jalapeño, Fried Onions, Smoked Sausage

### Slider Bar \$19 PP

Angus Beef, Pulled Pork, Fried Chicken, Black Bean Cheese:

Cheddar, Mozzarella, Pepper Jack, Swiss

Sauces:

Mustard, Pickled Relish, Garlic Mayo, Pickled Jalapeno Peppers, Ketchup

Toppings:

Bacon Crumbles, Dill Pickle Chips, Tomato Slice, Avocado Slices, Lettuce Shreds, Sliced Onions

## COLD STATION

### Mezze Table \$15 PP

Hummus, Baba Ganoush, Spicy Feta, Tzatziki, Marinated Olives, Tabbouleh, Pickled Peppers and Grilled Pita Bread

### Charcuterie Table \$24 PP

Prosciutto di Parma, Capocollo, Soppressata, Salami  
Goat Cheese, Parmesan, Brie, Cheddar Cheese  
Cornichons, Olives, Bacon Jam, Grapes  
Three kinds of breads

### Cheese Table \$18 PP

Goat Cheese, Brie Cheese, Cheddar, Gouda, Parmesan, Manchego, Gorgonzola  
Seasonal Fruit:

(strawberries/clementines/grapes/berries/apples/peaches/cherries)

Variety of Nuts:

(pecans, walnuts, almonds, pistachios)

Crisps:

(variety of crackers, pita chips and crostinis)

### Crudité \$15 PP

Variety of Fresh Veggies:

Baby Corn, Baby Carrots, Broccoli, Cauliflower, Asparagus, Celery, Cherry Tomatoes, Bell Peppers, Green Beans, Shishito Peppers,

A Creamy Parmesan Dip, Ranch Dip and Greek Dip

### Oyster Bar \$24 PP

A Variety of East Coast and West Coast Oysters  
Mignonette Sauce, Cocktail Sauce, Ginger - Soy Vinaigrette, Cucumber - Jalapeno Granita  
Tobiko Caviar, Salmon Caviar

### Skewer Station \$22PP

choice of three

Garlic Shrimp Skewers

Grilled Chicken Skewers with Peppers

Eggplant Skewers

Zucchini and Pepper Skewers

Beef Kebab Skewers



# Platters

All Platters feed 7 people

|                    |       |
|--------------------|-------|
| General Platter    | \$120 |
| French Fries       | \$70  |
| Grilled Vegetables | \$100 |

|                   |       |
|-------------------|-------|
| Antipasto Platter | \$180 |
| Crudit  Platter   | \$70  |

|                            |       |
|----------------------------|-------|
| Caesar Salad               | \$70  |
| Greek Salad                | \$70  |
| Arugula & Strawberry Salad | \$100 |

## Cold Platters

**Crudit  Platter (veg)**  
Celery, cherry tomato, cucumbers, carrots, ranch/blue cheese dressing.

**Antipasto Platter**  
Cured meats, cheeses, marinated, vegetables, nuts, fruits.

**Greek Salad (veg)**  
Cucumbers, tomatoes, red onion, feta cheese.

**Caesar Salad (veg)**  
Romaine lettuce, bagel croutons, parmesan cheese.

**Arugula with  
Strawberries Salad (veg)**  
Red pickled onion, goat cheese.

## Hot Platters

**Chicken Wings**  
Bba, buffalo, lemon pepper, honey mustard

**Truffle Beef Sliders**

**Chipotle Chicken Sliders**

**Vegetable Sliders (veg)**

**Beer Battered Calamari**

**Grilled Vegetables (vg)**

**Truffled Fries (veg)**

**Garlic Sesame Tofu (vg)**

## Finger Food Platters

**Mac n' Cheese Bites (veg)**  
**Empanadas**  
(chicken, beef or veggie)

**Mini Shepard Pie**

**Antipasto Skewers**

**Deviled Eggs**

**Meatballs**

**Skewers**  
garlic shrimp, beef kebab, eggplant (vg), zucchini/peppers (vg), grilled chicken

**Stuffed Mushrooms (vg)**

**Vegan Shiitake Rolls (vg)**

**Vegetable Samosa (vg)**



# Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 1, \$65 Per Person (min. 20 ppl), includes 2 entrees + 2 sides

GUESTS CAN CHOOSE 2 SIDES

## A Choice of Poultry

Chicken Tinga  
Verde Chicken Enchiladas  
Chicken Flautas  
Spicy Chicken Taquitos

## A Choice of Fish

Salvador Style Branzino  
Gambas al Allajillo  
Veracruz Style Cod

## A Choice of Meat

Spanish Beef Stew  
Chimichurri Steak  
Pernil

## Vegetarian Choices

Vegetarian or Vegan Enchiladas

## A Choice of Salad

Caesar Salad  
White Bean Salad

## Sides

Maduros  
Spanish Rice  
Roasted Vegetables  
Black Beans

## A Choice of Dessert

NY Cheesecake  
Caramel Flan



# Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 2, \$75 Per Person (min. 20 ppl), includes 3 entrees + 2 sides

GUESTS CAN CHOOSE 3 SIDES

## A Choice of Poultry

Chicken Marsala  
Lemon Chicken  
Creamy Broccoli Chicken  
Chicken Enchiladas  
\*Duck Confit  
\*Chicken Cordon Blue

## A Choice of Fish

Branzino Filets  
Grilled Salmon  
Pan Seared Cod  
\*Pan Seared Halibut  
\*Sesame Tuna

## A Choice of Meat

Braised Short Rib  
Chimichurri Steak  
Moroccan Lamb Stew  
\*Grilled Ribeye  
\*Charred NY Strip

## Vegetarian Choices

Cauliflower Steaks  
Vegetarian or Vegan Enchiladas  
Mushroom Steak

## Choice of Three Sides

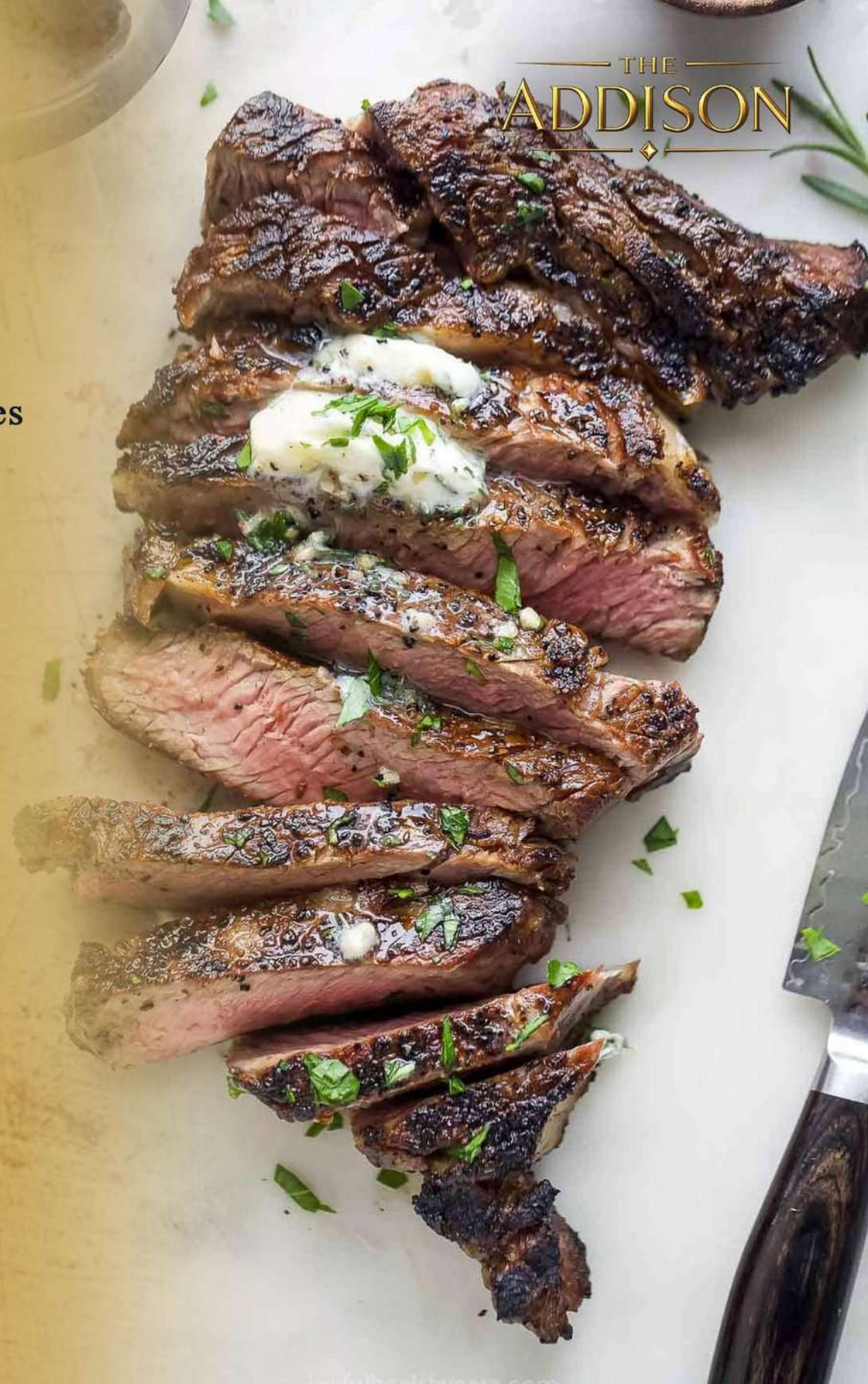
Mashed Potato  
Potato Wedges  
Spanish Rice  
Roasted Vegetables  
Couscous  
Buttered Macaroni  
\*Creamy Spinach  
\*Mexican Corn

## A Choice of Salad

Caesar Salad  
Greek Salad  
Arugula with Strawberries  
Watermelon Salad

## A Choice of Dessert

NY Cheesecake  
Double Chocolate Cake  
Seasonal Fruit  
\*Tiramisu  
\*Strawberry Short Cake



# Sweet Endings

Flavor-Forward , Presentation-Perfect

Dessert Platters feed 7–8 guests

Passed Dessert \$15 Per Person/Hour

(Guests can choose up to 4 options)

## **Strawberry Compote Mini Cheesecakes**

Graham Crust, NY Style

## **Chocolate Lava Waffle Cone**

Graham Crust, NY Style

## **Mini Chocolate Chip Cookie Sandwich**

Buttercream

## **Orange Nutella Cookie Cups**

Sugar Cookie Dough

## **Strawberry Cheesecake Bites**

Cheesecake Filled Strawberries, Chocolate Drizzle

## **Mini S'mores**

Graham Crackers, Marshmallow, Chocolate

## **Fruit Cups**

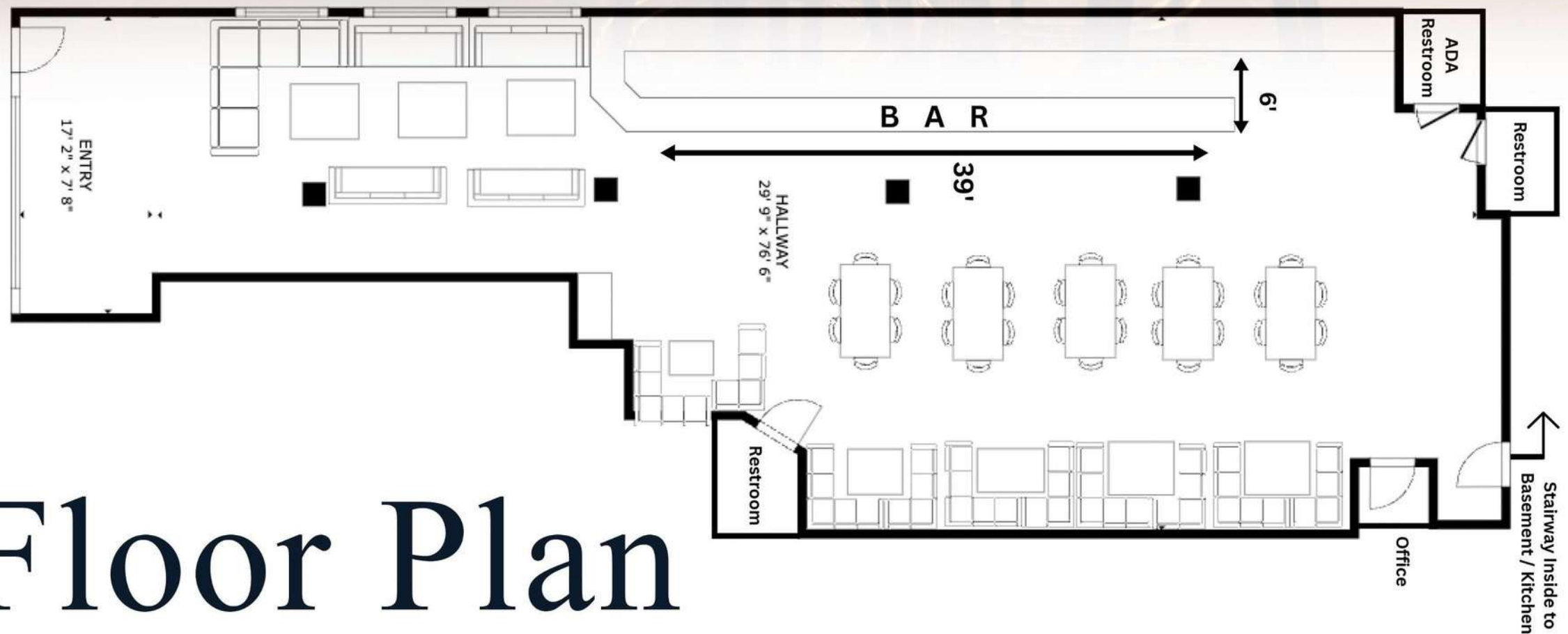
Assorted fruits, Ricotta Cream

## **Chocolate Mousse Cups**

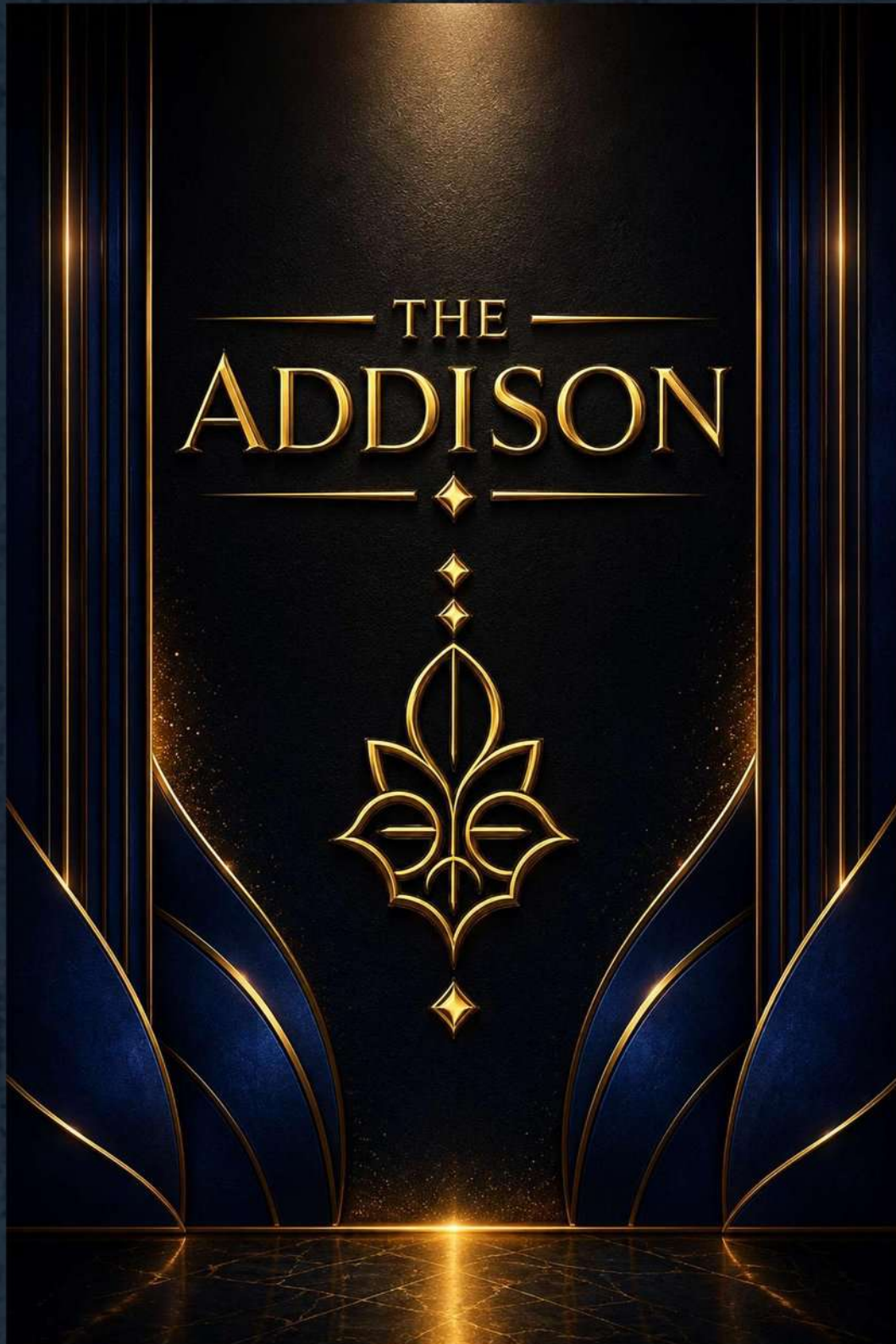
Whipped Cream, Raspberries

Dessert platters are available separately for **\$75 per platter**





# Floor Plan



## AV + Amenities

### Feature

### Details

Bar & Drinks

Full drink and specialty cocktails available with any food package

Catering

Flexible menus and open-bar options

Space & Capacity

~120 seated, up to 250 standing

Connectivity

Wi-Fi, conference-call, AV tools

Accessibility

ADA compliant,

Location & Parking

Midtown, street/paid parking, near subway

### Venue AV Includes:

- LED SCREEN P2.5 - 11.5ft X 4.10ft, 4K LED wall at the venue that can be used for sports, branding, or any content/videos
- LED lights, moving heads, bar uplighting customizable for any theme in bar area - hung up from overhead on our walls above the banquets. Can customize all lights through the burgundy wall
- Pioneer XDJ DJ Controller, RX3 controller
- JBL SRT Speakers
- 3 Wireless Mics, 2 Wired Mics
- Plug-in ready for Spotify playlist or Live DJ
- Color-changing bar lighting for branding or vibe adjustment
- HDMI access and tech support available

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