

Thank you for inquiring about private events at

KINGS' CARRIAGE HOUSE

We host many special celebrations for our clients offering our elegant townhouse atmosphere, attentive service and exceptional food to create memorable dinner events!

Your guests will dine in one of our beautiful candlelit private rooms set just for you with our fine linens, custom personalized menus and house flowers...

- **THE WILLOW ROOM** is on the ground floor and seats **18-22 guests** .
Guests are seated at two round tables and one oblong table featuring an antique railroad bench.
- **THE MANDALAY ROOM** is our largest room and accommodates **24-32 guests**.
Guests are seated at round tables. This room is upstairs.
- **THE HUNT ROOM** is our most intimate room and seats **12-16 guests**.
This room features a large table that can seat up to 12 guests. With more than 12 guests, two round tables are used. This room is also upstairs
- **LARGER GROUPS** may use both rooms upstairs which will seat 40+ guests or utilize the entire building to seat 60+ guests. The capacities are larger for standing receptions.

Our dinner events include...

- **HORS D'OEUVRES RECEPTION** (30-45 minutes) with hors d'oeuvre menu, as detailed, butlered to your guests on silver trays
- Luxurious **THREE COURSE DINNER MENU**, as per your selections
- Wine selections may be made from our wine list featuring fine wines from all over the world. Wine and beverages are billed by consumption
- An optional all-inclusive three hour beverage service is available
- A cheese course with fruits biscuits and a nightcap of port may be added at an additional charge
- Sales Tax & 18% Service Charge is additional
- A deposit of one-half is due to confirm booking. Refund of this deposit will be honored only if cancellation is made 60 days prior to event.
- Flowers & table decorations are provided by KCH for your special event and remain the property of KCH, any losses will be charged accordingly.

starting at \$79.95 per person

sample menus follow...

251 EAST 82ND STREET, NEW YORK CITY 1028 212.734.5490

KINGS' CARRIAGE HOUSE

Hors D'oeuvres Selections

*AS YOUR GUESTS ARRIVE AT KCH
OUR WARM AND FESTIVE ATMOSPHERE WILL GREET THEM.
A STANDING RECEPTION WILL BEGIN YOUR GATHERING WITH
HORS D'OEUVRES BUTLERED BY OUR STAFF ON SILVER TRAYS.*

PINWHEELS OF OAK IRISH SMOKED SALMON
SPINACH, CAPERS & CREAM
TOASTED BRIOCHE

DUCK LIVER MOUSSE PATE
BROWN BREAD CROUTES
CORNICHON BEET RELISH

HOMEMADE POTATO GAUFRETTES
CRÈME FRAICHE & TROUT CAVIAR

GOAT CHEESE TARTELETTES
MANGO & TOMATO

PHYLLO PURSES
TRUFFLED WILD MUSHROOM RISOTTO

LEAFY BASKET OF ENDIVE, ASPARAGUS & FRENCH BEANS
PASSION FRUIT DIP

KINGS' CARRIAGE HOUSE

Dinner Selections

*A LUXURIOUS THREE COURSE SEATED DINNER IS SERVED AT CANDLELIT TABLES.
PLEASE CONSIDER THE MENU BELOW IN MAKING YOUR SELECTIONS FOR STARTER, MAIN COURSE AND DESSERT.*

STARTER / CHOOSE ONE

SPECIAL SOUP OF YOUR CHOICE

PORTOBELLO & GOAT CHEESE TERRINE
ROASTED ASPARAGUS & TRUFFLE OIL

FRISÉE SALAD & ROQUEFORT SALAD WITH POACHED PEAR & CANDIED PECANS

GRILLED PROSCUITTO WRAPPED QUAIL WITH CASSIS SAUCE
BACON SPINACH POTATO HASH *

TARTARE OF OAK SMOKED IRISH SALMON
CRISPY POTATO CAKE
CRÈME FRAICHE, TROUT CAVIAR & CHIVE OIL **

MAIN COURSE / CHOOSE TWO

GRILLED LOIN OF LAMB WITH MADEIRA JUS
CRUSHED FINGERLING POTATOES
CARAMELIZED BATONS OF CARROTS & PARSNIPS *

PAN ROASTED BREAST OF DUCK WITH CRANBERRY PEPPERCORN SAUCE
SWEET POTATO PUREE

ROASTED FILET OF PRIME AGED BEEF WITH ROASTED SHALLOT DEMI-GLACE
WILTED WATERCRESS & HORSERADISH POTATO PARCEL **

PAN SEARED WILD SALMON FILLET WITH PUMPKIN SEED CRUST
CIDER BUERRE BLANC & SAFFRON APPLE COMPOTE

ROASTED BREAST OF FREE RANGE ORGANIC CHICKEN
BACON RED WINE REDUCTION & CREAMED BRUSSELS SPROUTS

DESSERT COURSE / CHOOSE ONE

DARK BELGIAN CHOCOLATE GANACHE CAKE
ESPRESSO SAUCE & PISTACHIO WHITE CHOCOLATE BARK

MILLES CREPES TORTE WITH DUO OF RASPBERRY & ORANGE SAUCES

CRÈME BRULEE WITH CARAMELIZED POACHED PEAR

ROASTED PLUM & HAZELNUT TART WITH CINNAMON ICE CREAM

BLACKBERRY PEAR CRUMBLE WITH IRISH OATMEAL CRUST
GINGER CRÈME ANGLAISE

FOURTH COURSE / OPTIONAL

STILTON CHEESE WITH FRUITS & BISCUITS
NIGHTCAP OF PORT WINE
(\$ 10. ADDITIONAL PER PERSON)