Queensyard

Events Deck

queensyard is Hudson Yard's premier destination for Modern American cuisine with an eye-popping view of the Vessel.

queensyard's decadent and ever-changing menu presents delicious dishes that dazzle the eyes.

20 Hudson Yards, Level 4, New York, NY
212.377.0780
https://www.queensyardnyc.com
IG: @queensyardnyc

Event Sales Manager: Rylee Doiron
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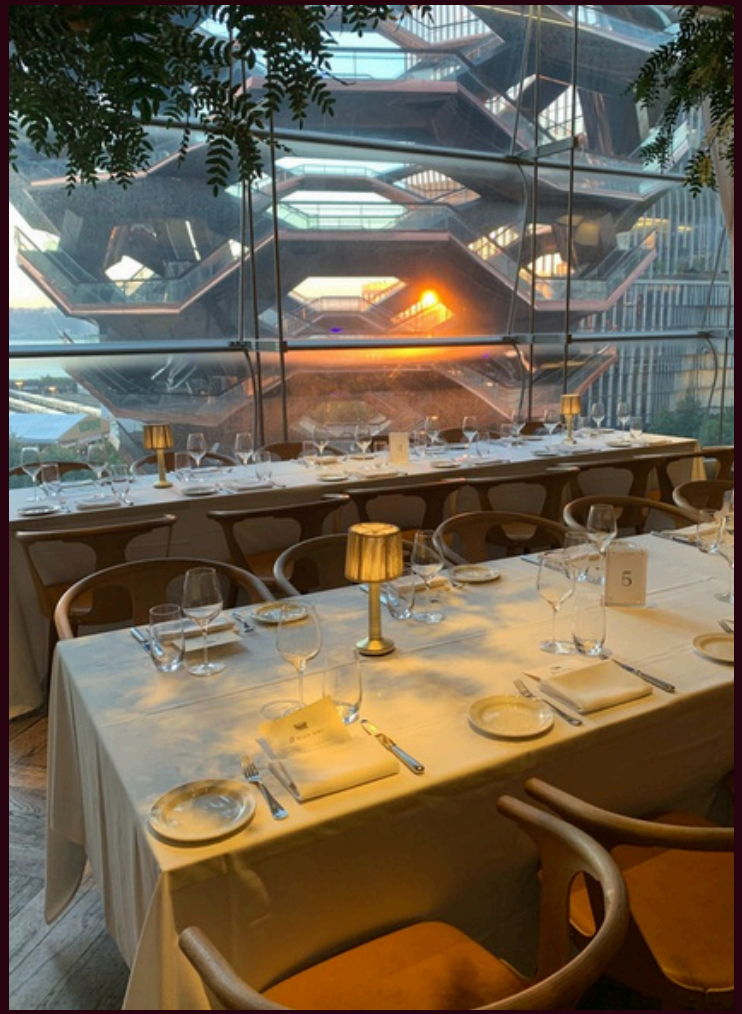
Spectacular Spaces Designed for Every Occasion



Private Dining Room | Seated up to 14 guests
The Garden | Seated up to 50 guests | Reception up to 65 guests
(please also inquire about semi-private spaces within The Garden)
Rose Room | Seated up to 26 guests | Reception up to 35 guests
Half Buyout | Seated up to 75 guests | Reception up to 125 guests
Full Buyout | Seated up to 125 guests | Reception up to 225 guests

Spaces Contracted Based on Food & Beverage Minimums

Dinner Packages

Each guest selects one appetizer, one entrée, and one dessert night of

Three-Course Plated | $90 per person
Three-Course Plated with Filet Option | $120 per person
Three-Course Plated With Boneless Strip | $130 per person
Four-Course Plated with Pasta Course | $110 per person
Four-Course Plated with Filet Option | $140 per person

Lunch Packages

Option 1 | $60 per person
Each guest selects from choice of two appetizers and three entrées
Option 2 | $85 per person
Each guest selects from choice of two appetizers, three entrées, and three desserts

Brunch Prix Fixe

Three-Course Plated | $80
Each guest selects from choice of two appetizers, three entrées, and three desserts

Passed Hors D'oeuvres

Half Hour Selection of Six | $25 per person
One Hour Selection of Six | $40 per person
Two Hour Selection of Six | $70 per person
Three Hour Selection of Six | $95 per person

Cold Options

Shrimp Cocktail (Pescatarian)
Tuna Tartare on Crispy Rice
Smashed Avocado on Crispy Rice
Crab & Cucumber Tart with Trout Roe
Summer Crudité Roll with Hoisin Mayo
Tomato & Mozzarella Skewer with Balsamic Drizzle
Prosciutto & Melon Skewer with Balsamic Drizzle

Hot Options

Truffle Arancini with Lemon Aioli
Pork & Chive Meatballs with Hoisin Mayo
BBQ Chicken Satay Skewers
Mini BLT Bites
Queensburger Sliders
Portobello Sliders (Vegetarian)
Coconut Shrimp Wanton
Mac and Cheese Croquette
Mini Croque Monsieur

Dessert Options

Vanilla Cream Puffs
Passion Fruit Meringue Tarts
Double Chocolate Tarts
Coconut Financiers

Add Ons

Bread & Butter for the Table | $9 Per Person
Housemade Bread, served with Marmite Butter

Cheese & Charcuterie Board | $125 (Serves 8-10)
3 Cheese (1 Hard, 1 Semi Hard, Goat Cheese or Blue Cheese)
& 2 Meat (Prosciutto and Salami), Crostini, Pizza Bianca, Olives, Cornichons, Mostarda

Mediterranean Board | $85 (Serves 8-10)
House-made Hummus, Pita Bread, Flatbread, Tzatziki and Fresh Vegetables, Mediterranean Salad - Cucumber, Tomato, Olives, Feta Cheese

Seafood Tower | $150 (serves 5-8)
Chefs Selection, includes Oysters, Shrimp, Market Tartare, Seafood Salad
+Add on Lobster Tail (+$125 per Board)
+Add on Crab Legs (+$125 per Board)

Open Bar (Per Hour)

Level 1: Beer & Wine | $35 Per Person
House Red, White, Rose, Sparkling, Sodas

Level 2: Beer, Wine, Spirts | $52 Per Person
House Red, White, Rose, Sparkling, Sodas, Select Liquors

Continue the tour of queensyard:

Instagram:
@queensyardnyc

3-D Walkthrough:
https://www.queensyardnyc.com/private-events/

We look forward to hosting you soon!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. There is a risk associated with consuming raw oysters. Selling price is subject to 18% service charge. 5% Administrative fee & 8.875% NY State Sales Tax. Please note, checks can only be split on up to 2 credit cards..