

**E&E GRILL HOUSE**  
RESTAURANT & BAR



**E&E GRILL HOUSE**<sup>®</sup>  
RESTAURANT & BAR

THE BEST MUSICAL OF THIS CENTURY  
BEN BRANTLEY NEW YORK

**MEETING & SPECIAL EVENT PACKAGES**  
GENUINE NEIGHBORHOOD RESTAURANT  
IN THE HEART OF TIMES SQUARE

AVAILABLE  
FOR IN  
HOUSE  
EVENTS &  
MEETINGS

# **THANK YOU FOR CONSIDERING E&E GRILL HOUSE FOR YOUR MEETINGS AND SPECIAL EVENTS.**

E&E Grill House welcomes small parties and larger group events and meetings. We have a proven track record of executing corporate meetings and events, christenings, baby showers, fundraisers, weddings, birthdays, bar and bat mitzvahs, and other celebrations.

We know that one size does not fit all in event planning. Let our experienced team work with you to customize your next event.

**FOR ALL INQUIRIES OR TO TOUR THE SPACE, CONTACT OUR  
EVENTS DEPARTMENT AT [EVENTS@EEGRILLHOUSE.COM](mailto:EVENTS@EEGRILLHOUSE.COM) OR 212-453-5813.**





## **FIREPLACE ROOM**

**CAPACITY: SEATED 45 / STANDING 60**





## **MAIN DINING ROOM**

**CAPACITY: SEATED 85 / STANDING 100**  
**(INCLUDES FIREPLACE ROOM)**



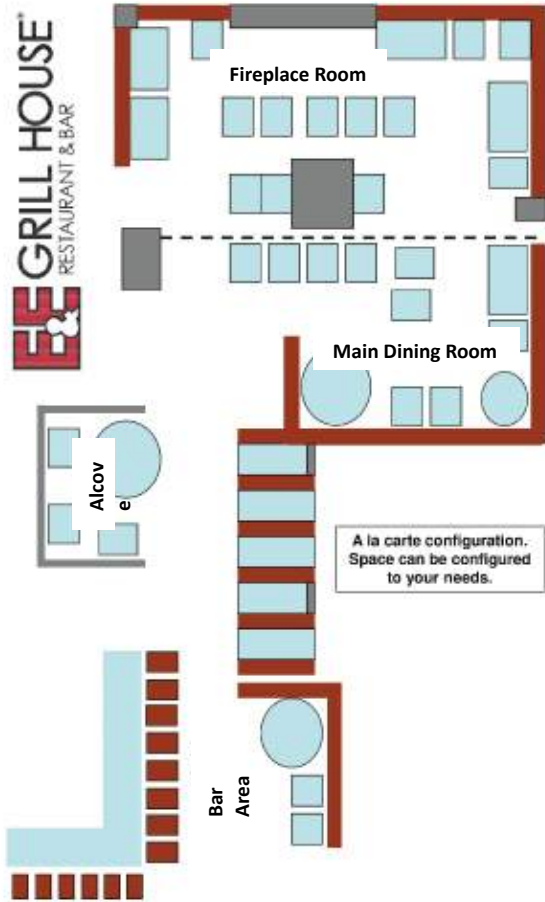


# **PENTHOUSE & ROOFTOP**

**IN THE PEARL HOTEL**

**CAPACITY: SEATED 40 / STANDING 60**





# SPACES & CAPACITIES

## ALCOVE

Seated 12

## BAR AREA

Standing 30

## FIREPLACE ROOM

Seated 45 / Standing 60

## MAIN DINING ROOM (INCLUDES FIREPLACE ROOM)

Seated 85 / Standing 100

## FULL BUY-OUT

Seated 120 / Standing 140

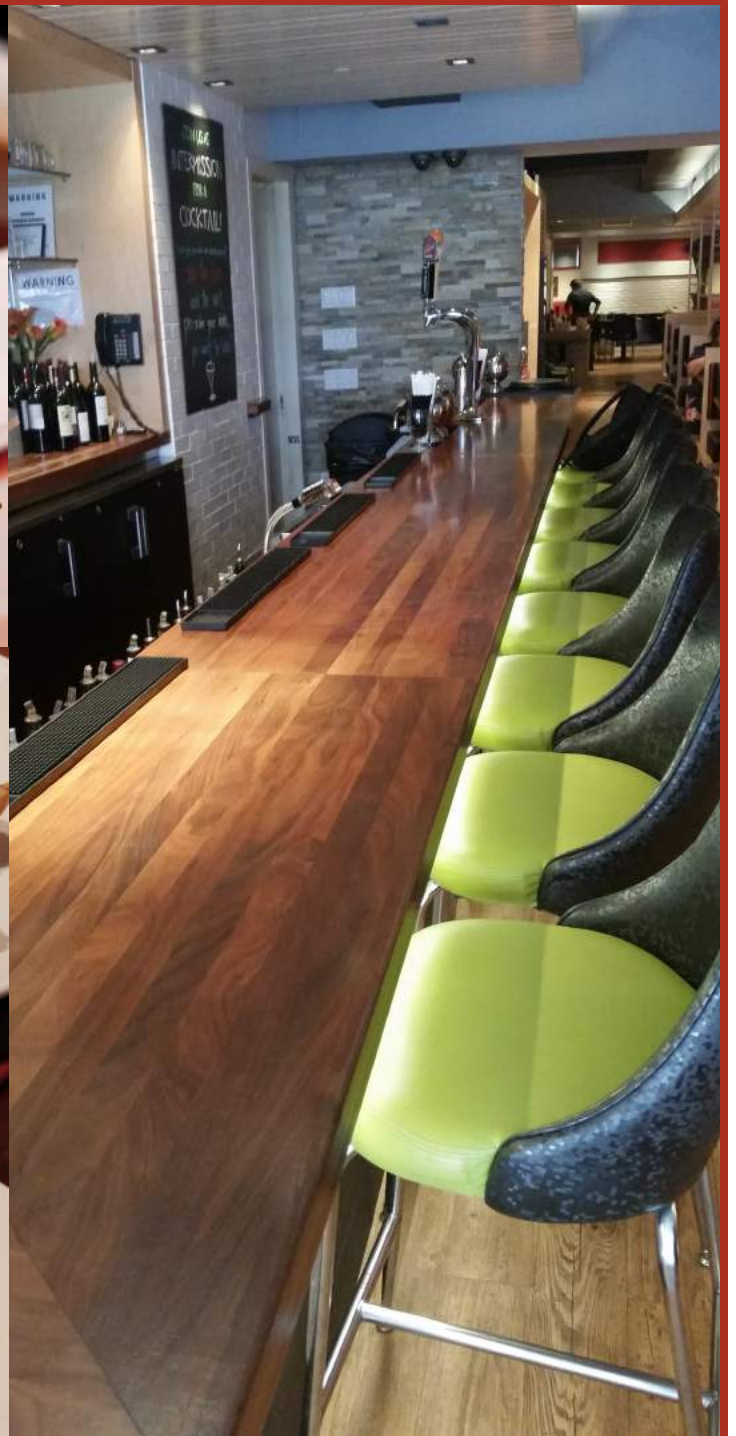
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## PENTHOUSE & ROOFTOP

Seated 40 / Standing 60

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# ENHANCE YOUR EVENT

At E&E Grill House the possibilities are endless. Upgrade and enhance your event with premium food and décor offerings including:

- Lobster Tails
- Lobster Cocktails
- Lobster Rolls
- Halibut
- Black Sea Bass
- Whole Branzino
- Raw Bar
- Cheese & Vegetable Platters
- Fresh Flowers
- Live Music

Complimentary  
**FRESH-BAKED BISCUITS &  
HONEY BUTTER**

when you book a prix fixe package.



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# PACKAGES & MENUS

All food and beverage offerings for meetings and special events are available for parties of 12 or more. **All our menus are priced per guest.** We can customize your event and take special requests with a minimum of one week notice. We will do everything we can to make your event a seamless and memorable occasion. Please do not hesitate to let us know about any special requests you may have or if there are options not shown that you would like to be made available.

## SPECIAL PRICING FOR TOUR GROUPS

Contact us for more details.

## ADDITIONAL OPTIONS

- Gluten-free and vegetarian options.
- Complimentary custom printed menus.
- Complimentary tablecloths.
- 50 inch TV and AV capabilities.



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# BRUNCH • PRIX FIXE - OPTION ONE \$24

\$30.93 all inclusive with tax & gratuity

## FIRST COURSE (Select one)

Green Salad – Mixed greens, balsamic vinaigrette  
Seasonal Soup

## THIRD COURSE

Seasonal Fresh Fruit Bowl

## SECOND COURSE (Select two)

Buttermilk Pancakes – Berry compote  
Buttermilk Biscuit Benedict – Poached eggs, hollandaise sauce, home fries  
Breakfast Sandwich – Egg, cheese, avocado, chipotle mayo, brioche. With choice of shoestring fries, sweet potato fries, or mixed greens.  
Eggs Any Style – Home fries, five grain toast  
All Kale Caesar – Grilled chicken breast, radish, pecorino Romano, anchovy vinaigrette

**TRY WITH** “Rehearsal” Beverage Package **\$4**

*\$5.16 all inclusive with tax & gratuity*

Unlimited coffee and tea for a two-hour duration.

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# BRUNCH • PRIX FIXE - OPTION TWO \$27

\$34.80 all inclusive with tax & gratuity

## FIRST COURSE (Select one)

Avocado Toast – Olive oil, lemon juice, pepper flakes  
Green Salad – Mixed greens, balsamic vinaigrette  
Seasonal Soup

## THIRD COURSE (Select one)

Seasonal Fresh Fruit Bowl  
Brownie Platter

## SECOND COURSE (Select two)

Steak and Eggs – NY Strip Steak, 2 eggs any style,  
home fries, five grain toast  
Brioche French Toast – Choco-hazelnut  
Buttermilk Biscuit Benedict – Poached eggs,  
spinach, hollandaise sauce, home fries  
Grill House Burger – Candied bacon, grilled onion,  
233 sauce  
All Kale Caesar – Grilled chicken breast, radish,  
pecorino Romano, anchovy vinaigrette

**TRY WITH “Matinee” Beverage Package \$15**

*\$19.33 all inclusive with tax & gratuity*

Unlimited mimosas, bloody marys, bellinis for a two-hour duration.

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# LUNCH • EXPRESS \$23

\$29.64 all inclusive with tax & gratuity

## EXECUTIVE EXPRESS

Soft Drink / Draft Beer / House Wine

(Select three)

Soy Sesame Salmon – Napa cabbage, carrot, scallion, cucumber, hazelnuts, crispy noodles, soy-sesame vinaigrette

All Kale Caesar – Grilled chicken breast, radish, pecorino Romano, anchovy vinaigrette

Cheeseburger, Chicken Sandwich, or Veggie Sandwich – Shoestring fries, sweet potato fries, or salad

Brownie

Monday – Friday

**SPECIAL OFFER**

**\$20.00**

\$25.78 all inclusive with  
tax & gratuity

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# LUNCH • PRIX FIXE - OPTION ONE \$27

\$34.80 all inclusive with tax & gratuity

## FIRST COURSE (Select one)

Green Salad - Mixed greens, balsamic vinaigrette  
Seasonal Soup

## THIRD COURSE (Select one)

Brownie Sundae - Ice cream, hot fudge, caramel,  
candied peanuts  
Key Lime Pie - Graham cracker crust, whipped cream

## SECOND COURSE (Select two)

NY Strip Chop – Grilled steak, greens, radicchio,  
bacon, blue cheese, hard-boiled egg, sherry vinaigrette  
Candied BLT – Shoestring fries, sweet potato fries,  
or salad  
Soy Sesame Salmon – Crispy noodles, cabbage,  
carrots, scallions, hazelnuts, cucumber,  
soy-sesame dressing  
All Kale Caesar – Grilled chicken breast, radish,  
pecorino Romano, anchovy vinaigrette  
Cheeseburger, Chicken Sandwich, or Veggie  
Sandwich – Shoestring fries, sweet potato fries,  
or salad

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# LUNCH • PRIX FIXE - OPTION TWO \$31

\$39.95 all inclusive with tax & gratuity

## FIRST COURSE (Select one)

Kale Salad – Whole grain mustard vinaigrette, radish, pecorino Romano  
Green Salad – Mixed greens, balsamic vinaigrette  
Seasonal Soup

## THIRD COURSE (Select one)

Brownie Sundae – Ice cream, hot fudge, caramel, candied peanuts  
Key Lime Pie – Graham cracker crust, whipped cream

## SECOND COURSE (Select three)

Grilled Pork Chop – Grill House sauce, shoestring fries, sweet potato fries, or seasonal vegetables  
Grilled Chicken – Herb butter with mashed Yukon Gold potatoes or seasonal vegetables  
Grilled Salmon – Lemon beurre blanc or Yuzu-ginger sauce with mashed Yukon Gold potatoes or seasonal vegetables  
Pasta Pomodoro – Garlic, cherry tomatoes, broccoli, olive oil

### TRY WITH “Broadway” Beverage Package \$24

*\$30.93 all inclusive with tax & gratuity*

Unlimited house red and white wines, draft beer for a two-hour duration.

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# LUNCH • PRIX FIXE - OPTION THREE \$39

\$50.26 all inclusive with tax & gratuity

## FIRST COURSE (Select three)

Chopped Salad – Candied bacon, tomatoes, blue cheese, roasted egg, buttermilk dressing  
Grill House Caesar Salad – Parmesan, croutons  
Kale Salad – Whole grain mustard vinaigrette, radish, pecorino romano  
Seasonal Soup

## THIRD COURSE (Select two)

Key Lime Pie – Graham cracker crust, whipped cream  
Brownie Sundae – Ice cream, hot fudge, caramel, candied peanuts  
Brown Butter Butterscotch Bread Pudding – Butterscotch custard, ice cream  
Triple Chocolate Mousse Cake (Gluten Free) – Whipped cream  
Berry Parfait – Nut seed crunch, Greek yogurt

## SECOND COURSE (Select four)

Filet Mignon or NY Strip – Grill sauce, shoestring fries, sweet potato fries, or seasonal vegetables  
Jumbo Lump Crab Cake – Napa cabbage, red onion slaw  
Grilled Chicken – Herb butter with mashed Yukon Gold potatoes or seasonal vegetables  
Grilled Salmon – Lemon beurre blanc or Yuzu-ginger sauce with mashed Yukon Gold potatoes or seasonal vegetables  
Grilled Tofu – Yuzu-ginger sauce, seasonal vegetables

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# DINNER • PRIX FIXE - OPTION ONE \$47

\$60.57 all inclusive with tax & gratuity

## FIRST COURSE (Select one)

Green Salad – Mixed greens, balsamic vinaigrette  
Seasonal Soup  
Premium Soup (+\$2 pp)

## THIRD COURSE (Select one)

Brownie Sundae – Ice cream, hot fudge, caramel, candied peanuts  
Key Lime Pie – Graham cracker crust, whipped cream

## SECOND COURSE (Select three)

Hanger Steak Frites – Shoestring fries, sweet potato fries, or seasonal vegetables  
Grilled Organic Chicken – Herb butter, seasonal vegetables, mashed Yukon Gold potatoes  
Grilled Mahi Mahi – Lemon beurre blanc or yuzu-ginger sauce, seasonal vegetables, mashed Yukon Gold potatoes  
Pasta Pomodoro – Garlic, cherry tomatoes, broccoli, olive oil

TRY WITH

**“Nominee” Beverage Package \$31**

*\$39.95 all inclusive with tax & gratuity*

Unlimited well drinks, house red and white wines, draft beer for a two-hour duration.

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# DINNER • PRIX FIXE - OPTION TWO \$55

\$70.88 all inclusive with tax & gratuity

## FIRST COURSE (Select two)

Grill House Caesar Salad – Parmesan, croutons  
Kale Salad – Whole grain mustard vinaigrette, radish,  
pecorino Romano  
Green Salad – Mixed greens, balsamic vinaigrette  
Seasonal Soup  
Premium Soup (+\$2 pp)

## THIRD COURSE (Select two)

Key Lime Pie – Graham cracker crust, whipped cream  
Brownie Sundae – Ice cream, hot fudge, caramel, candied peanuts  
Triple Chocolate Mousse Cake (Gluten Free) – Whipped cream  
Brown Butter Butterscotch Bread Pudding – Butterscotch custard, ice cream

## SECOND COURSE (Select three)

New York Strip Steak – Grill sauce,  
seasonal vegetables, mashed Yukon Gold potatoes  
Smoked Pork Chop – Herb butter,  
seasonal vegetables, mashed Yukon Gold potatoes  
Grilled Chicken – Herb butter, seasonal vegetables,  
mashed Yukon Gold potatoes  
Grilled Salmon – Lemon beurre blanc or  
yuzu-ginger sauce, seasonal vegetables,  
mashed Yukon Gold potatoes  
Grilled Tofu – Yuzu-ginger sauce, seasonal vegetables

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# DINNER • PRIX FIXE - OPTION THREE \$65

\$83.77 all inclusive with tax & gratuity

## FIRST COURSE (Select two)

Chopped Salad - Candied bacon, tomatoes, blue cheese, roasted egg, buttermilk dressing  
Grill House Caesar Salad - Parmesan, croutons  
Kale Salad - Whole grain mustard vinaigrette, radish, pecorino Romano  
Seasonal Soup  
Premium Soup (+\$2 pp)

## THIRD COURSE (Select two)

Key Lime Pie – Graham cracker crust, whipped cream  
Brownie Sundae – Ice cream, hot fudge, caramel, candied peanuts  
Triple Chocolate Mousse Cake (Gluten Free) – Whipped cream  
Brown Butter Butterscotch Bread Pudding – Butterscotch custard, ice cream  
Berry Parfait – Nut seed crunch, Greek yogurt

## SECOND COURSE (Select four)

Filet Mignon - Grill sauce, seasonal vegetables, mashed Yukon Gold potatoes  
New Zealand Rack of Lamb - Grill sauce, seasonal vegetables, mashed Yukon Gold potatoes  
Grilled Chicken - Herb butter, seasonal vegetables, mashed Yukon Gold potatoes  
Jumbo Lump Crab Cake - Napa cabbage, red onion slaw  
Grilled Salmon - Lemon beurre blanc or yuzu-ginger sauce, seasonal vegetables, mashed Yukon Gold potatoes  
Grilled Tofu - Yuzu-ginger sauce, seasonal vegetables

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# DINNER • PRIX FIXE - OPTION FOUR \$77

\$99.23 all inclusive with tax & gratuity

## FIRST COURSE (Select three)

Grilled & Chilled Shrimp – Tomato horseradish, celery, cucumber  
Smoked Baby Beets – Arugula, goat cheese, fennel, pistachio  
Chopped Salad – Candied bacon, tomatoes, blue cheese, roasted egg, buttermilk dressing  
Grill House Caesar Salad – Parmesan, croutons  
Kale Salad – Whole grain mustard vinaigrette, radish, pecorino Romano  
Seasonal or Premium Soup

## THIRD COURSE (Select three)

Key Lime Pie – Graham cracker crust, whipped cream  
Brownie Sundae – Ice cream, hot fudge, caramel, candied peanuts  
Triple Chocolate Mousse Cake (Gluten Free) – Whipped cream  
Brown Butter Butterscotch Bread Pudding – Butterscotch custard, ice cream  
Berry Parfait – Nut seed crunch, Greek yogurt

## SECOND COURSE (Select four)

Seared Long Island Duck – Herb butter, seasonal vegetables, mashed Yukon Gold potatoes  
14 oz Bone-In Rib-Eye Steak – Grill sauce, seasonal vegetables, mashed Yukon Gold potatoes  
Jumbo Lump Crab Cake – Napa cabbage, red onion slaw  
New Zealand Rack of Lamb – Grill sauce, seasonal vegetables, mashed Yukon Gold potatoes  
Grilled Scottish Salmon – Lemon beurre blanc or yuzu-ginger sauce, seasonal vegetables, mashed Yukon Gold potatoes  
Grilled Tofu – Yuzu-ginger sauce, seasonal vegetables  
Pasta Pomodoro – Garlic, cherry tomatoes, broccoli, olive oil

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## BEVERAGE PACKAGES

All of our open bar packages are priced per guest and include unlimited drinks based on a two-hour event or meeting duration.

### “Rehearsal” Selection **\$4 PER GUEST**

\$5.16 all inclusive with tax & gratuity

Coffee and tea

### “Off-Broadway” Selection **\$7 PER GUEST**

\$9.02 all inclusive with tax & gratuity

Coffee, tea, juice, soft drinks, mocktails

### “Matinee” Selection **\$15 PER GUEST**

\$19.33 all inclusive with tax & gratuity

Mimosas, bloody marys, bellinis

### “Broadway” Selection **\$24 PER GUEST**

\$30.93 all inclusive with tax & gratuity

House red and white wines, draft beer

### “Tony Nominee” Selection **\$31 PER GUEST**

\$39.95 all inclusive with tax & gratuity

Well drinks, house red and white wines, draft beer

### “Award Winner” Selection **\$41 PER GUEST**

\$52.84 all inclusive with tax & gratuity

Call and premium brand liquors, select red and white wines, Prosecco, draft beer & pre-selected bottled beer

## ON CONSUMPTION

Beverages can also be charged *on consumption* where all drinks are recorded on the bill for the event and paid for at the close of the event. *On consumption* availability is at the discretion of E&E Grill House.

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## PASSED APPETIZERS

**Tomato Basil Mozzarella Kebab** –  
Balsamic glaze

**Grilled Vegetable Sandwiches** –  
Grilled vegetables, tomato, confit, arugula,  
herbed goat cheese on whole grain bread

**Avocado Toast** – Olive oil, lemon juice,  
pepper flakes, multi-grain bread

**Turkey & Avocado Sandwiches** –  
Multi-grain bread, smoked turkey, herb mustard,  
avocado, tomato, watercress

**Risotto Croquettes** – Breadcrumbs, parmesan

**Vegetarian Spring Rolls**

**Veggie Quesadilla** – Chipotle goat cheese, cheddar,  
tomatillo sauce

**Pigs in a Blanket** – 233 sauce

**Grilled Bacon** – Frisee, aioli

**Grilled Chicken Quesadilla** – Chipotle goat  
cheese, cheddar, tomatillo sauce

### CHOICE OF 3 \$ 18 PER GUEST

*\$23.20 all inclusive with tax & gratuity*

### CHOICE OF 5 \$ 25 PER GUEST

*\$32.22 all inclusive with tax & gratuity*

**Grilled Chicken Skewers** – Peanut sauce, berbere

**Buttermilk Fried Chicken Bites** – Honey Dijon or  
buffalo bleu cheese

**Grilled Steak** – Caramelized onions

**New Zealand Lamb Lollipop** (+\$2 pp) –  
Mint demi glaze

**Sliced Steak Sandwiches** (+\$2 pp) – Baguette,  
horseradish aioli, caramelized onion

**Salmon Sliders** (+\$2 pp) – Avocado, arugula

**Sautéed Shrimp** (+\$2 pp) – White wine, garlic,  
roasted tomatoes

**Crab Cake** (+\$2 pp) – Napa cabbage, red onion slaw

**Jumbo Shrimp Cocktail** (+\$2 pp) – Poached &  
chilled shrimp, spiced tomato sauce, cucumber, celery

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# COLD PLATTER APPETIZERS

## PER GUEST

### **\$5 PLATTERS**

\$6.44 all inclusive  
with tax & gratuity

**Crudite** – Seasonal vegetables with choice of herb buttermilk or herb yogurt dipping sauce

**Kale Salad** – Tuscan kale, mustard vinaigrette, radish, pecorino Romano

**Mixed Green Salad** – Mixed greens, tomato, cucumber, balsamic vinaigrette

### **\$6 PLATTERS**

\$7.73 all inclusive  
with tax & gratuity

**Tomato Basil Mozzarella Kebab** – Balsamic glaze

**Pasta Pomodoro** – Garlic, cherry tomatoes, broccoli, olive oil

**Grilled Vegetable Sandwiches** – Grilled vegetables, tomato, confit, arugula,  
herbed goat cheese on whole grain bread

**Avocado Toast** – Olive oil, lemon juice, pepper flakes, multi-grain bread

### **\$8 PLATTERS**

\$10.31 all inclusive  
with tax & gratuity

**Fruit Platter** – Assorted seasonal fruits

**Cheese Plate** – Chef's selection of three artisan cheeses with fruit chutney and crostini

**Turkey & Avocado Sandwiches** – Multi-grain bread, smoked turkey, herb mustard, avocado,  
tomato, watercress

**Jumbo Shrimp Cocktail** (+\$2 pp) – Poached & chilled shrimp, spiced tomato sauce,  
cucumber, celery

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# HOT PLATTER APPETIZERS

## PER GUEST

### **\$5 PLATTERS**

\$6.44 all inclusive  
with tax & gratuity

**Risotto Croquettes** – Breadcrumbs, parmesan

**Mac & Cheese** – Jack, cheddar, asiago

**Vegetarian Spring Rolls**

**Veggie Quesadilla** – Chipotle goat cheese, cheddar, tomatillo sauce

**Pigs in a Blanket** – 233 sauce

### **\$6 PLATTERS**

\$7.73 all inclusive  
with tax & gratuity

**Grilled Bacon** – Frisee, aioli

**Grilled Chicken Quesadilla** – Chipotle goat cheese, cheddar, tomatillo sauce

**Grilled Chicken Skewers** – Peanut sauce, berbere

**Buttermilk Fried Chicken Bites** – Honey Dijon or buffalo bleu cheese

### **\$8 PLATTERS**

\$10.31 all inclusive  
with tax & gratuity

**Grilled Steak** – Caramelized onions

**New Zealand Lamb Lollipop** (+\$2 pp) – Mint demi glace

**Sliced Steak Sandwiches** – Baguette, grilled steak, horseradish aioli, caramelized onion

**Salmon Sliders** – Avocado, arugula

**Sautéed Shrimp** – White wine, garlic, roasted tomatoes

**Crab Cake** (+\$2 pp) – Napa cabbage, red onion slaw

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## SAMPLE COCKTAIL RECEPTIONS

Whether it's for a post-matinee reception or as an addition to your prix-fixe meal, try one of our beverage packages. Here are a few of our most popular cocktail reception combinations and pricing per guest without tax and gratuity included.

	Per Guest	With "Broadway" Open Bar (\$24)	With "Tony Nominee" Open Bar (\$31)	With "Award Winner" Open Bar (\$38)
Cheese Plate & Crudite Platter	\$13	\$37	\$44	\$51
Shrimp Cocktail & Sliced Steak Sandwiches Platter	\$16	\$40	\$47	\$54
Passed Appetizers (Choice of 3)	\$18	\$42	\$49	\$56
Passed Appetizers (Choice of 5)	\$25	\$49	\$56	\$63

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## SAMPLE PACKAGES & PRICING

To make it as easy as possible to understand all of your options for booking a private event or meeting at E&E Grill House, we've created a quick reference chart for some of our most popular packages based on the number of guests. Pricing does not include tax and gratuity.

	Per Guest	12 Guests	50 Guests	100 Guests
Brunch – Option One	\$24	\$288	\$1,200	\$2,400
Lunch – Option One	\$27	\$324	\$1,250	\$2,700
Prix Fixe Dinner – Option One	\$47	\$720	\$2,350	\$4,700
Cocktail Reception – Passed Appetizers (Choice of 5) with “Broadway” Open Bar	\$49	\$588	\$2,450	\$4,900

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## MINIMUM GUARANTEES

A minimum guarantee is the minimum amount a party of 12 or more is required to spend on food and beverage in order to use the event or meeting space for up to three hours. **Lunch and breakfast events or meetings are not subject to minimum guarantees.**

### **ALCOVE**

\$500

### **BAR AREA**

\$500

### **FIREPLACE ROOM**

\$3,000

### **MAIN DINING ROOM**

\$5,000

### **FULL BUY-OUT**

\$10,000 (Up to four hours)

Conference room and penthouse  
space in The Pearl Hotel are  
subject to rental fees.

Please inquire for more information.

Pre-Theatre, Friday, Saturday and Holiday  
Season events may be subject to additional fees.

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# TERMS & CONDITIONS

Parties of 12 or more require a contract. All group reservations require a signature and a 50% non-refundable deposit.

NY State sales tax and a suggested 20 % gratuity will be included the final bill.

You will be billed initially for the minimum number of guests as written on the contract. Final charges will be based on the actual number of attendees above the minimum. After contract is signed, if your number of attendees changes, you must notify E&E Grill House. You will be charged for the confirmed number of minimum guests on the contract.

Menu items are subject to availability.



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# PRESS & REVIEWS

// **A+ for E & E Grill House.** I have already raved about this restaurant to friends and will definitely return.”

// Combine a meat eater, a vegetarian and a first rate chef and you have a **laid back steak house with a flavor-driven menu.**”

// Featuring **outside-the-box** dishes, E&E Grill House puts **personal spins** on both the idea of the "grill" and what it means to be a Times Square restaurant.”

// **Darn-good steaks and seafood** are the headliners at this heart-of-Times-Square chophouse where a minimalist, modern setting and eager-to-please staffers set a delightful mood; throw in **tabs that won't break the bank**, and showgoers say this baby's got star potential. ”

The New York Times

NEW YORK

ZAGAT

tripadvisor®  
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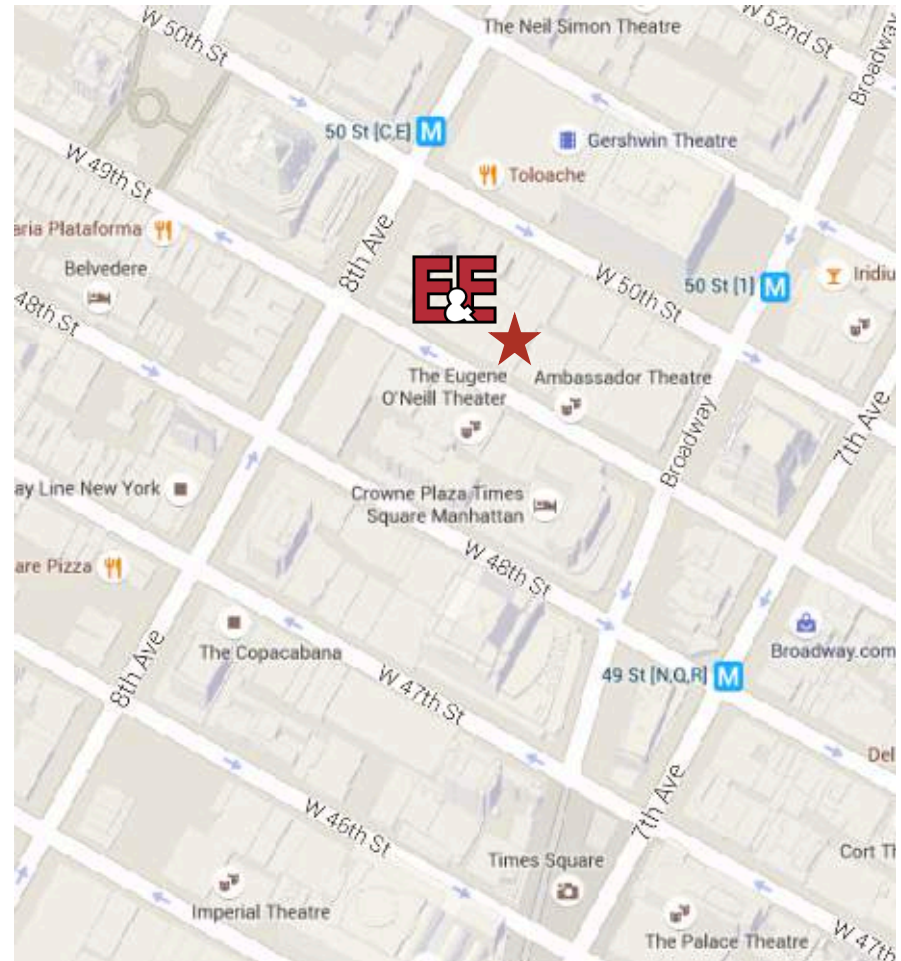
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