



THE PORCH



Our indoor, Southern-inspired porch is available for small groups of family and friends. Feel like a VIP without a velvet rope in this elevated nook overlooking our main bar area, featuring comfy couches and rustic details.

NUMBER OF GUESTS

20 guests

PRICING

We do not charge a room fee for events. Please refer to the following food & beverage minimums.

January - November: \$1,100 December, 4:00 PM - 6:00 PM: \$1,100 December, 6:30 PM and later: \$1,500

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click <u>here</u>.

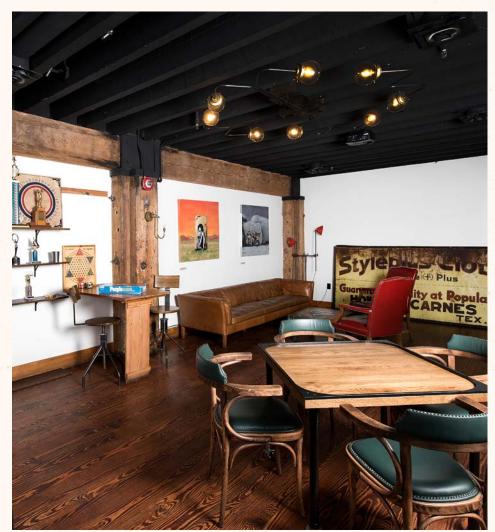
TIMING

Food and beverage minimums are based on an event length of two hours. Should you want a longer party, please inquire.





THE GAME ROOM



Our Game Room, a separate space within our bar, is perfect for kicking back with a larger group for your next private party, holiday gathering, or just-because celebration. The room comes fully equipped with your favorite board games, darts, playing cards, and other curiosities for your endless entertainment. The room also features a screen, projector, and separate sound system with Bluetooth connection.

NUMBER OF GUESTS

40 guests

PRICING

We do not charge a room fee for events. Please refer to the following food & beverage minimums.

January - November: \$1,500 December, 4:00 PM - 6:00 PM: \$1,500 December, 6:30 PM and later: \$2,000

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TIMINO

Food and beverage minimums are based on an event length of two hours. Should you want a longer party, please inquire.





THE WHOLE BAR



Reserve The Whole Bar and let the good times roll! Enjoy Porchlight's 19th century warehouse space, which balances industrial design with a healthy dose of warm Southern charm. Our team is at the ready to curate a custom experience, including flexible food and drink menus that highlight the best of Porchlight's inspired craft cocktails and comfort food.

NUMBER OF GUESTS

150 guests

PRICING

For custom pricing on a full restaurant buyout, please inquire <u>here</u>.

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TIMING

Reservation timing is flexible to accommodate your party's needs.







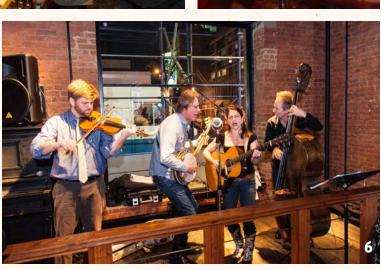














DRINK

WINE & BEER

- Selection of wines
- Seasonal drafts
- Bottled beers

per person, for two hours \$44 for a third hour (per person) + \$21

GETTING CLOSER

- Tried & True Cocktails
- Classic & Modern Classic cocktails
- 1:1s (house spirits and premium mixers)
- Seasonal craft drafts & canned beers
- All wines by the glass
- Non-alcoholic beverages

per person, for two hours \$58 for a third hour (per person) + \$26

NO HOLDS BARRED

- Selection of all specialty cocktails
- Spirits
- Wines
- Seasonal draft beers
- Non-alcoholic beverages

per person, for two hours \$72 for a third hour (per person) + \$33

TRIED & TRUE

Some of your favorites since day one

PENICHILLIN

Monkey Shoulder Blended Scotch, The Balvenie Doublewood 12, Ginger, Honey and Lemon

JALAPEÑO DIABLO

Jalapeño Infused Tequila, Ginger, Lime, Lejay Cassis and Soda

SEVEN & 7

Our secret blend of 7 whiskies mixed with housemade citrus soda — just like Grandpa used to make it

GUN METAL BLUE

Montelobos Mezcal, Blue Curação, Peach Brandy, Lime and Cinnamon

STORM'S BREWIN'

Hamilton Jamaican Gold Rum, Appleton Estate Rum, Grenadine, Passion Fruit, Lemon and Allspice

SALTY DOG

 $Vodka,\,Salted\,Grape fruit\,Cordial,\,Lime\,\,and\,\,Soda$

CLASSICS & MODERN

Canonized concoctions and new creations

LONG ISLAND ICED TEA

Vodka, Gin, Rum, Tequila, Grand Marnier, Housemade Cola and Angostura

BEE'S KNEES

Spring 44, Gin, Honey and Lemon

FROZEN STRAWBERRY NEGRONI

Bombay Dry Gin, Method Sweet Vermouth, Campari, Citrus, Ginger, Strawberry and Orange Bitters

OLD FASHIONED

Rittenhouse Rye, Demerara, Angostura and Orange Bitters

MARGARITA

Pueblo Viejo Tequila, Cointreau and Lime

PORCHLIGHT MANHATTAN

Wild Turkey 101 Rye, Old Overholt Rye, Carpano Antica Formula, Cocchi Di Torino and Angostura

MOSCOW MULE

Vodka, Ginger, Lime and Soda



EAT

LIL SOMETHIN'

\$26 per person, per hour

SUGAR & SPICE POPCORN (V, GF)

ZAPP'S POTATO CHIPS (V, GF)

PIMENTO & FRIED SALTINES (V)

NIXTAMAL NACHOS & ARKANSAS CHEESE DIP (V)

SQAUSH & WHITE BEAN DIP WITH CRISP VEGETABLES (VGN, GF)

SMOKED CHEDDAR BISCUITS (V)

PLATTERS

Must be ordered at least three business days before your event.

SOUTHERN SPREAD \$240*

Chef's selection of local Cheeses and Meats, Apple Mustard, Fig Jam, Baguette & Gluten-Free Sea Salt Crackers. Feeds up to 15.

VEGETABLE PLATTER \$114

Spring Onion Dip, Buttermilk Ranch, Crisp Seasonal Vegetables. Feeds up to 15. $_{\rm (GF)}$

BISON BURGER SLIDERS \$87*

Pimento Cheese, Caramelized Onion, Lettuce, Tomato, Comeback Sauce, Brioche Bun (12 pieces)

CRISPY CHICKEN SLIDERS \$82

Hot Honey, Pickled Fresno Pepper Slaw, Trinity Remoulade, Brioche $(12\ \mathrm{pieces})$

FRIED OYSTER SLIDERS \$79

Pickle, Comeback Sauce, Pickled Fresno Pepper Sauce, Hawaiian Roll $(12\ \mathrm{pieces})$

MINI CRISPY SHRIMP PO'BOYS \$79

Lettuce, Tomato, Pickle, Comeback Sauce (12 pieces)

MINI TOFU BAHN MI LETTUCE WRAPS \$76

Fried Lemongrass Smoked Tofu, Pickled Vegetables, Ginger Hoisin Sauce, Basil & Cilantro (VGN, GF) (12 pieces)

FRIED EGGPLANT SLIDERS \$84

Mozzarella Cheese, Pepper Jelly, Roasted Garlic Basil Mayo, Brioche $\left(12\text{ pieces}\right)$

V – vegetarian, GF – gluten free, VGN – vegan

 $^*\mbox{Consuming raw}$ or undercooked meats, poultry, seafood, shell fish, or eggs may increase your risk of foodborne illness

SOMETHIN' MORE

\$38 per person, per hour

SUGAR & SPICE POPCORN (V, GF)

ZAPP'S POTATO CHIPS (V, GF)

PIMENTO & FRIED SALTINES (V)

NIXTAMAL NACHOS & ARKANSAS CHEESE DIP (V, GF)

SQUASH & WHITE BEAN DIP WITH CRISP VEGETABLES $(\mathrm{VGN},\,\mathrm{GF})$

SMOKED CHEDDAR BISCUITS (V)

HUSH PUPPIES (V, GF)

FIRECRACKER CHICKEN (GF)

SNACKS

À la carte snacks to add on

SUGAR & SPICE POPCORN \$6

ZAPP'S POTATO CHIPS \$5

WARM BOURBON BAR NUTS \$7

SMOKED OLIVES \$9

HOUSE SMOKED BEEF JERKY \$11



PRICING & TERMS

RESERVATION INFORMATION

We do not charge a room rental fee for any of our private or semi-private spaces. However, there is a food and beverage minimum required for your event. All costs (excluding 8.875% New York State Sales Tax and the Discretionary Gratuity Amount) associated with the food, beverage and labor for the Event have been accounted for in the final Event price.

You may choose to provide a Discretionary Gratuity Amount (for food and beverage charges only, exclusive of sales tax), which will be calculated as a percentage of the final Event price and added to the final bill upon the conclusion of the Event. Please inquire about pricing and please note prices are subject to change.

FOOD & BEVERAGE MINIMUMS

THE PORCH

January - November: \$1,100

December, 4:00 PM - 6:00 PM: \$1,100 December, 6:30 PM and later: \$1,500

THE GAME ROOM

January - November: \$1,500

December, 4:00 PM - 6:00 PM: \$1,500 December, 6:30 PM and later: \$2,000

THE WHOLE BAR

Please inquire with our team for pricing.

DEPOSITS & CANCELLATIONS

A 50% deposit is required to reserve event spaces. Your event is guaranteed once Porchlight has confirmed your deposit. Deposits are fully refundable for cancellations more than 14 days prior to the event date. Deposits will not be refunded for cancellations within 14 days of the contract event date, unless we are able to rebook your contracted room.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge, plus tax. Any charges for additional services or vendors coordinated by Porchlight will also be charged and are subject to a 8.875% New York State Sales Tax.

