

Cibar



Cibar has a maximum capacity of 100 people.



"ALWAYS DO SOBER WHAT YOU SAID
YOU'D DO DRUNK. THAT WILL TEACH YOU
TO KEEP YOUR MOUTH SHUT."

Ernest Hemingway



*maximum
of 100 people*



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Bar

All quotes are given per person
 MON-WED: MINIMUM OF 45 PEOPLE THURS-SUN: MINIMUM OF 65 PEOPLE

THE FOOD AND BEVERAGE TOTAL IS SUBJECT TO A 22% ADMINISTRATIVE FEE WHICH IS BASED ON THE TOTAL COST OF THE EVENT. ALL EVENT CHARGES, INCLUDING THE ADMINISTRATIVE FEE ARE SUBJECT TO 8.875% NEW YORK STATE SALES TAX.

GUESTS WILL BE ABLE TO CONSUME AS MUCH ALCOHOL IN THE SELECTED HOUR(S) FOR THE BASE PRICE PER GUEST BELOW.

EVERY GUEST
 21 & OVER MUST
 BE INCLUDED

2 hours

HOUSE WINE & BEER ONLY \$40

HOUSE LIQUOR AND HOUSE BEER/WINE ONLY (NO SPECIALTY COCKTAILS) \$50

PREMIUM LIQUOR (INCLUDES SPECIALTY COCKTAILS) \$60

3 hours

HOUSE WINE & BEER ONLY \$55

HOUSE LIQUOR AND HOUSE BEER/WINE ONLY (NO SPECIALTY COCKTAILS) \$65

PREMIUM LIQUOR (INCLUDES SPECIALTY COCKTAILS) \$75

4 hours

HOUSE WINE & BEER ONLY \$65

HOUSE LIQUOR AND HOUSE BEER/WINE ONLY (NO SPECIALTY COCKTAILS) \$75

PREMIUM LIQUOR (INCLUDES SPECIALTY COCKTAILS) \$85

HOUSE WINE & BEER ONLY

HOUSE WINE IS TWO SELECT TYPES OF RED AND WHITE WINE

HOUSE BEER OPTIONS INCLUDE ALL:

- SAM ADAMS BOSTON LAGER
- AMSTEL LIGHT
- HEINEKEN
- STELLA

INCLUDES ALL SPECIALTY COCKTAILS, JUICES, SODAS, AND ALL ALCOHOLS CARRIED BY CIBAR, EXCLUDING TOP RESERVE LIST SCOTCHES.

Premium

- GREYGOOSE VODKA
- KETEL ONE VODKA
- BELVEDERE VODKA
- BOMBAY SAPPHIRE GIN
- NOLET'S GIN
- BACARDI RUM
- GOSLING'S RUM
- PATRON TEQUILA

- DON JULIO TEQUILA
- BULLIET BOURBON
- BULLIET RYE
- WOODFORD RESERVE BOURON
- WOODFORD RESERVE RYE
- MAKER'S MARK BOURBON
- JOHNNY WALKER BLACK SCOTCH

**not limited to this list*

INCLUDES SODA MIXERS, TRIPLE SEC AND FRESH LEMON, LIME, OLIVE, ORANGE AND CRANBERRY JUICE.

House

- 42 BELOW VODKA
- FORD'S GIN
- EVAN WILLIAMS WHISKEY
- PELIGROSO TEQUILA
- FLOR DE CANA RUM



Food

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Platter Selections

FEEDS
15-20

CHEESE PLATE

ASSORTED CHEESES WITH
TOASTED BAGUETTES \$85

SEASONAL CRUDITE

BLANCHED AND RAW
VEGETABLES, SEASONED
OLIVES, AND EDEMAME HUMMUS
\$65

CHARCUTERIE

ASSORTED CURED MEATS,
TURKEY AND DUCK PATE,
CHERRY MUSTARDO \$85

FRESH BAKED COOKIES

CHOCOLATE CHIP AND OATMEAL
\$50

SHRIMP COCKTAIL

20 PIECE \$65, 30 PIECE \$90

FRESH FRUIT

SEASONAL FRESH FRUIT \$65

BUTTERNUT SQUASH FLATBREAD

\$30

TRUFFLE POPCORN

\$12

SLIDERS

WITH BRIE CHEESE \$50

CARNITAS TACOS

\$40

PIGS IN A BLANKET

\$30

Passed Food

PICK
6

OPTION 1

PIGS IN A BLANKET (BEEF)
ANTIPASTI SKEWER MINI
GRILLED CHEESE BITES
APPLE AND BRIE
QUESADILLA
TOMATO AND MOZZ
BRUSCHETTA
VEGETABLE SPRING
ROLLS
WATERMELON WITH FETA
PINEAPPLE WITH
MOZZARELLA
\$20 PER PERSON PER
HOUR

OPTION 2

QUAIL EGG WITH WASABI
CAVIAR, DIJON MUSTARD
CANDYCANE BEETS WITH
GOAT CHEESE AND
CANDIED PECANS
BUTTERNUT SQUASH
FLATBREAD, BOURSIN
CHEESE AND AGED
BALSAMIC
MUSHROOM AND TRUFFLE
FLATBREAD WITH
PARMESAN CHEESE
CUBAN CRISTO - LAYERS
OF HAM, SWISS, PICKLES,
BRIOCHE TOAST
LADY'S PURSE - CHICKEN
BREAST, SUN-DRIED
TOMATOES, WONTON
\$25 PER PERSON PER
HOUR

OPTION 3

BEEF KABOBS WITH
ONIONS AND PEPPERS
CHICKEN KABOBS WITH
ONIONS AND PEPPERS
COCONUT SHRIMP
SHRIMP COCKTAIL
KOBE BEEF SLIDERS WITH
BRIE CHEESE
OPEN-FACED CHICKEN
SALAD
SMOKED SALMON AND
CRÈME FRAICHE
\$30 PER PERSON PER
HOUR

TO SELECT FOOD FROM ALL
THREE OPTIONS, IT IS \$30
PER PERSON PER HOUR

AFTER 2 HOURS,
PRICES CUT IN HALF



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Feed Station

SEAFOOD	PROTEIN	MEAT & CHEESE	SLIDER
SEARED SCALLOPS STEAMED MUSSELS IN GARLIC AND WHITE WINE SAUCE WITH LINGUINI STEAMED SHRIMP BROILED MARYLAND CRABCAKES ASSORTED SUSHI ROLLS ROASTED SEASONAL GREEN VEGETABLES ROASTED CODFISH WITH BRUNIOSE OF PROVENCELE VEGETABLES AND AROMATICS \$45	SLICED SIRLOIN ON TOASTED FRENCH BAGUETTES WITH CARAMELIZED ONIONS AND HORSERADISH MAYONNAISE PULLED ROASTED CHICKEN GREEK SALAD ROASTED ROSEMARY POTATOES SAUTÉED CARROTS WITH DILL \$20	ASSORTED MEATS; SALAMI, PROSCIUTTO, LOMO BAKED BRIE GRAPES AND MARINATED OLIVES ASSORTED BREADS AND CRACKERS; CHEESE STICKS, BAGUETTES, FICEL, SOUR DOUGH CHEESES; BURRATA, MOZZARELLA, BLUE, GOAT, DOMESTIC AND IMPORTED, SOFT AND HARD \$20	BEEF SLIDERS WITH CHEDDAR CHEESE, KETCHUP AND MUSTARD ON A CLASSIC BRIOCHE BUN GREEK SALAD \$20
MACARONI	TACO	MILKSHAKE	DESSERT
SHELLS WITH CREAMY WHITE CHEDDAR AND CAVATELLI YELLOW CHEDDAR ON BURNERS TOPPINGS TO BE INCLUDED: 1. PANCETTA 2. FRIED ONIONS 3. TRUFFLED, SAUTÉED MUSHROOMS 4. PANKO BREAD CRUMBS \$15	ALL SAUCES AND ACCOUTREMENTS WILL BE DISPLAYED SEPARATELY WITH BOTH SOFT CORN TORTILLAS AS WELL AS CRUNCHY FLOUR TORTILLAS TO ACCOMPANY GUESTS' SELECTION 1. SHRIMP WITH PEPPERS AND ONIONS IN CHIPOTLE CREAM SAUCE 2. SHREDDED CHICKEN IN TOMATO SAUCE 3. COD WITH MANGO CHUTNEY LETTUCE, BLACK BEANS AND SALSA VERDE \$20	CHOCOLATE AND VANILLA MILKSHAKES SERVED IN MINI MARTINI GLASSES CANDY STRIPED STRAWS SPRINKLES AND CRUMBLER OREOS \$8	ASSORTED MACAROONS CHOCOLATE COVERED STRAWBERRIES FRESH BAKED OATMEAL AND CHOCOLATE CHIP COOKIES MINI ASSORTED CUPCAKES GLASS BOWLS OF SELECTED HARD OR CHEWY CANDIES ASSORTED PETIT FOURS \$30

\$5 /PP COFFEE STATION WITH LADY MENDEL'S DESIGNER TEA SERVEWARE



Brunch

All quotes are given per person
AVAILABLE BEFORE 4PM

Drinks

BRUNCH COCKTAILS

MIMOSAS
BELLINIS
BLOOD MARYS
SCREWDRIVERS
\$25

BEER & WINE

HOUSE WINE IS TWO
SELECT TYPES OF
RED AND WHITE WINE

BEER OPTIONS

- AMSTEL LIGHT
- HEINEKEN
- STELLA
- CORONA

Food

DELI	MEAT & CHEESE	FRUIT & PASTRIES	BREAKFAST
EGG SALAD, POTATO SALAD	ASSORTED MEATS; SALAMI, PROSCIUTTO, LOMO	CROISSANTS	SAUSAGE AND/OR BACON
BAGALS AND CREAM CHEESE	BAKED BRIE	SCONES WITH PRESERVES	BAKED EGG SCRAMBLE
SMOKED SALMON WITH CAPERS, TOMATOES AND ONIONS	GRAPES AND MARINATED OLIVES	ASSORTED SEASONAL FRUIT	ROASTED POTATOES
COLD CUT SELECTION	ASSORTED BREADS AND CRACKERS; CHEESE STICKS, BAGUETTES, FICEL, SOUR DOUGH	YOGURT	VEGETARIAN QUICHE
\$25	CHEESES; BURRATA, MOZZARELLA, BLUE, GOAT, DOMESTIC AND IMPORTED, SOFT AND HARD	\$15	\$25
	\$20		