EVENT PACKAGE
Welcome to Hole In The Wall

Since its inception in 2014, Hole In The Wall has emerged as one of New York’s most iconic and experience-driven restaurant brands. Each venue perfectly reflects the classic New York neighborhood it inhabits, offering a wide range of event capabilities alongside creative, seasonally-inspired food and beverage options. Welcome to your next event space...
WILLIAMSBURG

292 Bedford Ave, Brooklyn, NY 11249
120 Standing / 60 Seated
SQF: 1500
FLATIRON

37 W 24th St, NY 10010
200 Standing / 140 seated
SQF: 2200
FINANCIAL DISTRICT

15 Cliff St, NY 10038
80 Standing / 40 Seated
SQF: 950
FAMILY STYLE BRUNCH MENU

$55 PER PERSON FOR 2 HOURS
FAMILY STYLE BRUNCH MENU

$55 PER PERSON FOR 2 HOURS

Available to parties of 8 or more
All items on the menu are served at the center of the table for sharing

BRUNCH
Brekkie Roll
Seasonal Smash Avocado (V)
Mushroom Toast (V)
Hole In The Wall Waffles (V)
Seasonal Fruit & Granola (V)
Fries & Aioli (V)

NON-ALCOHOLIC BEVERAGES
Includes coffee, assorted teas, orange juice & grapefruit juice

ALCOHOLIC BEVERAGES
Mimosa Package
$200 per order
4 bottles of Prosecco + Carafes of OJ

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

ALL PRICING IS SUBJECT TO A ROOM RENTAL FEE, 5% ADMINISTRATIVE FEE, AND 8.875% SALES TAX.
$60 PER PERSON

Available to parties of 8 or more
All items on the menu are served at the center of the table for sharing

**CHOOSE 2**
- Whipped Ricotta, roasted cherry tomatoes, salsa verde, toasted pepitas (V)
- Salt & Pepper Squid, shishitos, sweet chili
- Pork Sausage Roll with sweet chili sauce
- Kale Caesar Salad, shredded kale, house-made croutons, touille with vegetarian caesar dressing (V) (GF)
- Market Salad, mixed greens broccolini, cherry tomatoes, golden beets, feta, sunflower seeds with jalepeño lime vinaigrette (V)
- Crispy Char Siu Pork, cucumber salad
- Hole in the Wall Wings, drowned in HITW sauce (GF)

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**CHOOSE 2**
- Charred Broccolini, garlic chili oil, almond crumble (VG)
- Blistered Brussels Sprouts, chili sauce and herbs (VG) (GF)
- Parmesan fries with truffle aioli (V) (GF)

**CHOOSE 2**
- Lemon Broccolini Orecchiette, lemon pesto, garlic crumb (V)
- Spicy Shrimp Vodka Rigatoni, pomodoro sauce, double cream, calabrian chilies
- Quinoa Grain Bowl, roasted mushrooms, shishitos, broccoli, feta, sunflower seeds with sambal emulsion (VG) (GF)
- Market Fish, roasted trumpet mushroom medlet, herb salad, sambal roasted garlic pangrattato (GF)
- Chicken Parma, fried chicken parmesan served with mixed green salad

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Salt and pepper baby squid with lime aioli *GF
Chicken waldorf sandwich, grapes, walnuts, aioli, herbs
Char siu chicken skewers, cucumber and mint salsa *GF
Tomato and basil bruschetta on toasted baguette
Truffle parmesan fries with herb aioli *GF/V
Sweet potato fries with lime sour cream *GF/V
Whipped feta, roasted tomatoes, chives & sunflower seed crumble with charred sourdough *V
Impossible sliders with slaw *V
Crispy pork bites, sticky soy caramel, herbs *GF
Shrimp brioche rolls, togarashi, lemon aioli
BBQ pulled pork sliders with cabbage slaw
Mini cheeseburgers, caramelized onion, & special sauce
Fried chicken, signature seasoning, old bay mayo

$30 PP FOR CHOICE OF 4 APPETIZERS
$35 PP FOR CHOICE OF 5 APPETIZERS
$40 PP FOR CHOICE OF 6 APPETIZERS

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### WARM (FEEDS 20)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Beef Sliders $85</td>
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<td>Our signature OG Burger</td>
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<tr>
<td>Pulled Pork Sliders $85</td>
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<tr>
<td>Tomato Aioli, pickled onion, cabbage slaw</td>
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<tr>
<td>Seared Vegetarian Skewers $75</td>
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<tr>
<td>Peppers, Eggplant, Zucchini, Onions, Broccoli</td>
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<tr>
<td>Topped with Spicy Herb Yogurt sauce and sesame seeds</td>
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### COLD (FEEDS 20)

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<th>Item</th>
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<tbody>
<tr>
<td>Spicy Pomodoro Chicken Satay $85</td>
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<td>Fried, topped with parm and basil</td>
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<tr>
<td>Blistered brussel sprouts $70</td>
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<tr>
<td>chili sauce, and herbs</td>
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<tr>
<td>Crispy fried fingerling potatoes $70</td>
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<tr>
<td>truffle aioli</td>
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<tr>
<td>Assorted Cheese Platter $75</td>
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<tr>
<td>Selection of 4 cheeses, fruit, and crackers</td>
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<tr>
<td>Crudite Platter $75</td>
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<tr>
<td>Fresh fruit and vegetables served with</td>
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<tr>
<td>2 dipping sauces</td>
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BEVERAGE PACKAGES

**LIMITED PACKAGE**
- $55 per person for 2 hours
- House beer and wine
- $10 per person for each additional hour

**STANDARD PACKAGE**
- $65 per person for 2 hours
- House liquor, beer and wine
- $15 per person for each additional hour

**PREMIUM PACKAGE**
- $85 per person for 2 hours
- Premium liquor, beer, wine sparkling & 2x specialty cocktails
- $25 per person for each additional hour

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