



Vanderbilt Suites is ideal for business meetings, social celebrations, and corporate gatherings of every kind.

Designed by world-famous architect Adam D. Tihany and equipped with state-of-the-art tech capabilities, the 2,200 sq. ft. event space is located in the MetLife Building just steps from Grand Central Terminal.



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OVERVIEW & CAPACITIES

Vanderbilt Suites is located in the MetLife Building at 200 Park Avenue, lobby level. Arrival is via the entrance on Vanderbilt Avenue and 44th Street, and taking the first escalator up one level.

Vanderbilt Suites is a 2,200 sq. ft. event space with a private foyer and host desk, four private bathrooms and a coat check. The space can also be divided into three separate rooms using custom-built retractable walls

The space is ideal for meetings, conferences, breakfasts, luncheons, dinners, rehearsal dinners, holiday parties, ceremonies, wine dinners, birthday celebrations, bat/bar mitzvahs, team-builders, and trade shows.

STANDING: 20-200 **SEATED:** 20-130

AVAILABLE SEATING ARRANGEMENTS

Theater-style Rounds Crescent Rounds Boardroom Reception

COMPLIMENTARY A/V EQUIPMENT

LCD projector and 62" drop-down screen
2 50" flat screen TVs
1 podium
2 wireless microphones
Wi-Fi
iPod music feed
Laser pointer
Other A/V capabilities are available for an additional fee.

AMENITIES

Professional full-service on premise catering and event management. Centrally located to all major transportation. Handicap accessible.

Dedicated foyer, bathrooms, and coat check.

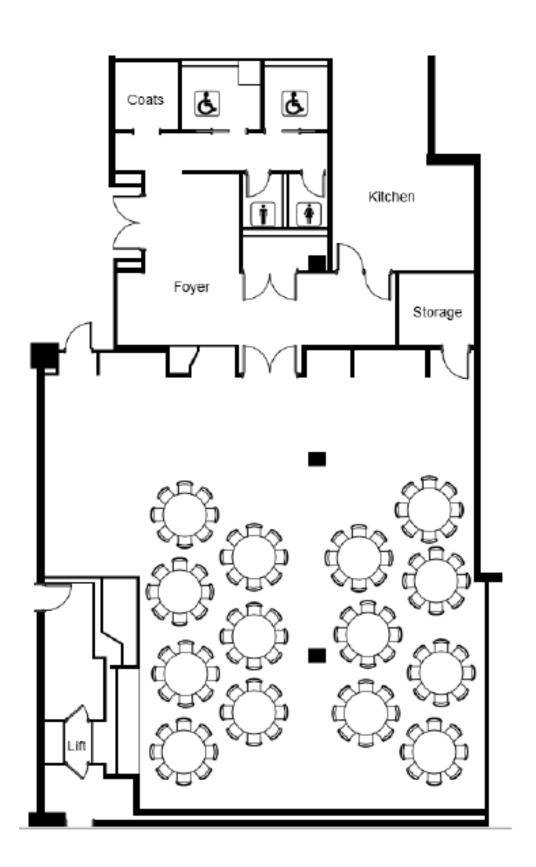
HOURS OF AVAILABILITY

Monday-Friday, with weekends and holidays upon request.



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FLOOR PLAN





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MENUS















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BREAKFAST BUFFET

all menus include orange juice, regular and decaffeinated coffee, assorted hot teas, and bottled water

CONTINENTAL

FRESHLY-BAKED MINI PASTRIES

HOMEMADE SCONES, FRUIT DANISHES, FRUIT AND BRAN MUFFINS, CROISSANTS

ASSORTED MINI BAGELS fruit preserves, french butter, regular and low-fat cream cheese

SEASONAL FRESH FRUIT AND BERRIES GREEK YOGURT

AMERICAN

FRESHLY-BAKED MINI PASTRIES

HOMEMADE SCONES, FRUIT DANISHES, FRUIT AND BRAN MUFFINS, CROISSANTS

ASSORTED MINI BAGELS fruit preserves, french butter, regular and low-fat cream cheese

SOFT SCRAMBLED EGGS egg whites or traditional

YUKON GOLD POTATOES WITH CARAMELIZED ONIONS

APPLEWOOD-SMOKED BACON AND CHIPOLATA SAUSAGES

SEASONAL FRESH FRUIT AND BERRIES

HEARTY

FRESHLY-BAKED MINI PASTRIES

HOMEMADE SCONES, FRUIT DANISHES, FRUIT AND BRAN MUFFINS, CROISSANTS

ASSORTED MINI BAGELS fruit preserves, french butter, regular and low-fat cream cheese

TRADITIONAL SCRAMBLED EGGS

YUKON GOLD POTATOES WITH CARAMELIZED ONIONS

APPLEWOOD-SMOKED BACON, CHIPOLATA SAUSAGE, FRENCH HAM

FRENCH TOAST powdered sugar, berries, vermont maple syrup

SEASONAL FRESH FRUIT AND BERRIES



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CONFERENCE BUFFET

includes soft drinks, bottled water, regular and decaffeinated coffee, and assorted teas

SANDWICHES (select four)

served with potato chips and pretzels

ROASTED TURKEY chipotle sauce, romaine lettuce, gruyère cheese, seven-grain bread

SIRLOIN STEAK olive tapenade, caramelized vidalia onions, arugula salad, french baguette

ROASTED PORTOBELLO bell peppers, fontina cheese, pesto mayonnaise, focaccia bread

CHICKEN CAESAR WRAP grilled chicken breast, lettuce, parmesan, caesar dressing

TOMATO AND MOZZARELLA tomatoes, fresh mozzarella, arugula, parker house roll

FRENCH HAM AND BRIE honey dijon mayonnaise, romaine lettuce, raisin-walnut roll

SHRIMP CHOP SALAD cucumbers, tomatoes, napa cabbage, miso-curry dressing, spinach wrap

GRILLED CHICKEN BREAST green asparagus, oven-roasted tomatoes, basil, olive bread

BRIE AND HAM ON CROISSANT lemon mayonnaise, bibb lettuce

GRILLED TUNA ratatouille tapenade, niçoise olives, caperberries, semolina roll

SALADS (select one)

CLASSIC CAESAR garlic croutons, shaved parmesan cheese

ENDIVE roquefort cheese, pecans, frisée

ARUGULA olives, caper tapenade

BABY SPINACH button mushrooms, mustard vinaigrette

FARMERS MARKET GREENS sherry vinaigrette

MIZUNA sundried tomatoes, ginger

CHICKEN CHOP CHOP asian dressing

DESSERTS

HOMEMADE COOKIES AND RICH CHOCOLATE BROWNIES



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EXECUTIVE BUFFET

includes soft drinks, bottled water, regular and decaffeinated coffee, and assorted teas

SALADS (select one)

FARMERS MARKET GREENS balsamic vinaigrette
CLASSIC CAESAR garlic croutons, shaved parmesan cheese
BIBB LETTUCE feta cheese, scallions, dill vinaigrette
ARUGULA pears, goat's cheese, cranberries, balsamic vinaigrette

ENTRÉES (select two)

RIGATONI bolognese, tomato sauce, parmesan

PENNE PRIMAVERA sweet peas, tomatoes, ricotta salata

MEAT OR VEGETARIAN LASAGNA

GRILLED GARDEN quinoa, seasonal grilled vegetabls, arugula pesto

COD PAPILLOTE piperade, yukon gold potatoes, garlic chips

SEARED ATLANTIC SALMON seasonal preparation

HERB-ROASTED FREE-RANGE CHICKEN BREAST

BRAISED BEEF BOURGUIGNON

ROASTED SIRLOIN OF BEEF choice of béarnaise or peppercorn sauce

SIDE DISHES (select two)

WHIPPED YUKON GOLD POTATOES
HONEY-ROASTED ROOT VEGETABLES
ROSEMARY-ROASTED FINGERLING POTATOES
SAUTÉED BROCCOLI RABE
GRILLED MARINATED PORTOBELLO MUSHROOMS
SAUTÉED HARICOTS VERTS WITH SHALLOTS

DESSERT

CHEF'S ASSORTMENT OF DESSERTS



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MENUS MENUS

PLATED DINNER

served with french baguettes and butter, includes coffee service

APPETIZER (pre-select one)

ROASTED VEGETABLE AND GOAT CHEESE TERRINE

arugula, balsamic vinaigrette

YELLOWFIN TUNA TARTARE capers, sundried tomatoes, cucumbers

BIBB LETTUCE feta cheese, scallions, dill vinaigrette

ARUGULA SALAD pears, goat cheese, cranberries, balsamic vinaigrette

MAIN CRAB fennel, arugula, leek vinaigrette

ENTRÉE (pre-select one)

GRILLED GARDEN quinoa, seasonal grilled vegetables, arugula pesto

SEA BASS israeli couscous, tomato fondue

HERB-ROASTED FREE-RANGE CHICKEN BREAST pomme purée, natural jus

SLICED NY SIRLOIN potatoes au gratin, red wine sauce

SEARED ATLANTIC SALMON seasonal preparation

PORK CHOP polenta, broccoli rabe, natural jus

BRAISED BEEF BOURGUIGNON pomme purée

SHORT RIB STRUDEL foie gras sabayon, celery root creamed spinach

DESSERT (pre-select one)

CHOCOLATE BROWN BUTTER TORTE sweetened cream, banana crisp

CHEESECAKE TART honeyed raspberries

CHOCOLATE MOUSSE TORTE chocolate ganache

SEASONAL FRUIT TART crème fraîche

Priced per person, unless otherwise noted. Menu items subject to availability. Current city sales tax, administrative fees, and labor fees are additional.



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AFTERNOON BREAK

COFFEE BREAK regular and decaffeinated coffee, assorted teas with honey and lemon, bottled water

ASSORTED COOKIES, PETITS FOURS AND RICH CHOCOLATE BROWNIES

WHOLE FRUIT, GRANOLA AND ENERGY BARS

SEASONAL FRESH FRUIT AND BERRIES

VEGETABLE CRUDITÉS with homemade dips

MEDITERRANEAN DIPS hummus, baba ganoush, muhammara, tzatziki, flatbreads

ARTISANAL CHEESE AND CHARCUTERIE chef's selection of cured meats, french and american cheeses, assorted flatbreads and gourmet crackers, mixed nuts, and olives



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COCKTAIL RECEPTIONS

PASSED HORS D'OEUVRES

HOT (pre-select three)

CHEESE CROQUETTES

BROCCOLI RABE AND GRUYÈRE CHEESE GOUGÈRES savory vegetarian cream puffs

SAFFRON RISOTTO CAKE

SPICED CHICKEN ROLLS sweet and sour sauce

MINI RATATOUILLE QUICHE parmesan cheese

CRAB CAKES grainy mustard, horseradish sauce

SALMON SLIDERS meyer lemon aïoli, citrus slaw

CAJUN CHICKEN LOLLIPOPS buerre blanc dipping sauce

SHORT RIB STRUDEL mustard jus

PIGS IN A BLANKET mustard dipping sauce

TEMPERATE (pre-select three)

FOIE GRAS TERRINE brioche toast

PROSCIUTTO-WRAPPED ARTICHOKE HEARTS mozzarella, piquillo pepper

ROASTED PEPPER BRUSCHETTA fresh thyme

BLACK ANGUS BEEF TARTARE capers, cornichons, toasted baguette

YELLOWFIN TUNA TARTARE

CRAB AND VEGETABLE ROLL avocado, wasabi mayonnaise

MARINATED TOMATO AND MOZZARELLA SKEWERS

MINI CHICKEN SALAD BITES

PEPPER CRUSTED FILET horseradish aïoli

SALMON RILLETTE salmon caviar blini, dill

BRIE AND APPLE BUTTER CROSTINI

30 MINUTES

1 HOUR

passed hors d'oeuvres can also be served stationary



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COCKTAIL RECEPTIONS

RECEPTION STATIONS

VEGETABLE CRUDITÉ with homemade dips

MEDITERRANEAN DIPS hummus, baba ganoush, muhammara, tzatziki, flatbreads

ARTISANAL CHEESE AND CHARCUTERIE chef's selection of cured meats, french and american cheeses, assorted flatbreads and gourmet crackers, mixed nuts, and olives

DESSERT STATION assorted mini desserts including NY cheesecake, seasonal fruit tarts, opera cake, and chocolate mousse

CHEF-ATTENDED STATIONS

CRÊPE STATION housemade crêpes served with the following choices: gruyère, comte, spinach, arugula, tomato, mushroom, pesto, brie, ham, and turkey

PASTA STATION served with house rolls and butter

choose your pasta: angel hair | linguine | fettuccine | penne | rotini | ravioli (additional 2. per guest)

choose your sauce: marinara | vodka | alfredo | primavera carbonara | bolognese seafood alfredo | seafood pomodoro

RAW BAR oysters, shrimp cocktail, littleneck clams, crab cocktail, king crab, and lobster



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BEVERAGE PACKAGES

BEER AND WINE BAR

house red and white wines, assorted beer, soda, juice coffee, tea

2 HOURS, 3 HOURS, OR 4 HOURS

CALL BAR SERVICE

beer and wine bar combined with call brand liquors: svedka vodka, lunazul tequila, matusalem rum, jack daniels whiskey, beefeater gin, dewar's scotch

2 HOURS, 3 HOURS, OR 4 HOURS

PREMIUM BAR SERVICE

beer and wine bar combined with premium brand liquors: grey goose vodka, tito's vodka, avion tequila, bacardi superior rum, bombay sapphire gin, hendrick's gin, maker's mark bourbon, johnnie walker black scotch whiskey

2 HOURS, 3 HOURS, OR 4 HOURS



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Is the venue wheelchair-accessible?

The MetLife Building and Vanderbilt Suites are equipped with wheelchair-accessible elevators and entrances. Vanderbilt Suites has two wheelchair-accessible bathrooms.

Is there security?

The MetLife Building has its own security team. Additional security may be available upon request.

How do my vendors (florist, DJ, etc.) arrive and load-in?

Outside vendors needing loading dock access must be approved by the MetLife Building's Property Management Office. Appropriate certificate of insurance must be submitted and approved before allowed entry into the building.

What are your fees and costs?

Please contact the Banquet Department for more information.

Do you provide decorations?

Decorations are available upon request for an additional cost.

How do I get to Vanderbilt Suites?

BY CAR, TRAVELING NORTH:

At 39th Street, stay on Park Avenue and proceed onto the viaduct. Stay on the left-hand side. Drive around the building in an almost-complete circle and enter at "PARKING" sign. (Landmarks: statue of Cornelius Vanderbilt on left and the Hyatt on right.) After parking, enter lobby of the MetLife Building. Proceed straight, turn left at corner and left again into Vanderbilt Suites.

BY CAR, TRAVELING SOUTH:

At 46th Street, stay on Park Avenue and proceed onto the viaduct. Stay on the left-hand side. Drive around the building in an almost-complete circle and enter at "PARKING" sign. (Landmarks: statue of Cornelius Vanderbilt on left and the Hyatt on right.) After parking, enter lobby of the MetLife Building. Proceed straight, turn left at corner and left again into Vanderbilt Suites.

WALKING:

Enter the MetLife Building/200 Park Avenue at Vanderbilt Avenue and 44th Street. Use up escalator directly ahead of entrance, located between Cucina Express on the right and New York Sports Club on the left. Make a U-turn once you've exited the escalator and proceed straight ahead to Vanderbilt Suites.

SUBWAY:

Travel by 4/5/6, 7 or MTA Shuttle to Grand Central and make your way to the main lobby of the terminal. Take the escalators directly opposite the information booth up to the concourse level, and then take the second set of escalators up to the lobby level. Turn left towards Vanderbilt Suites.