



**SONY
HALL**

EVENT GUIDE

2022 - 2023

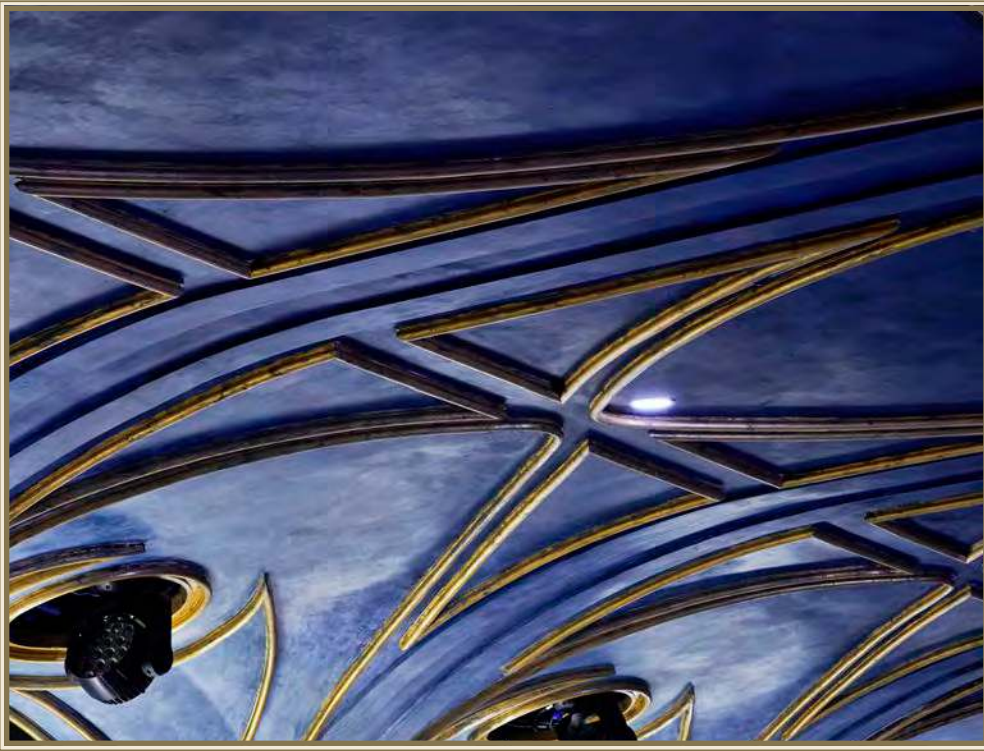


WELCOME TO SONY HALL- LOCATED IN THE HEART OF MIDTOWN

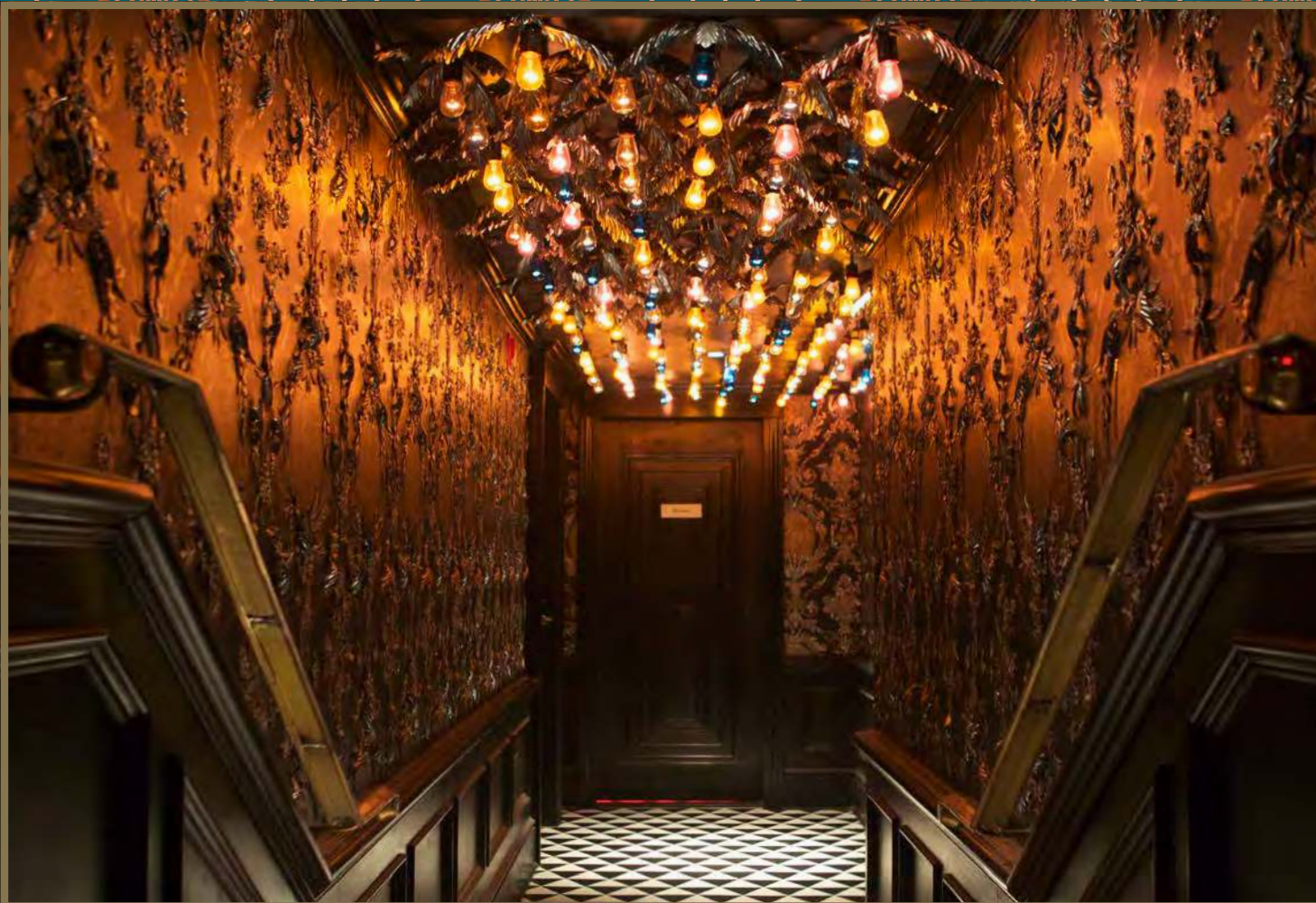
Ready to provide your next event with an astonishing venue & meal. Our handcrafted menu reflects our one-of-a-kind space.

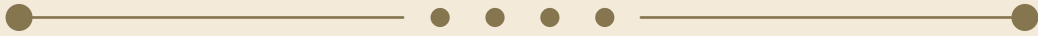
Enter Sony Hall, once The Diamond Horseshoe, built in 1938 as a post-war nightclub - rennovated with state-of-the-art AV equipment prepared for any desirable accomodation or a space for the imagination

Sony Hall - undoubtedly - has the most ecclectic and richest history in Manhattan's prestigious Theater District.



**WHERE HISTORIC
NEW YORK MEETS
THE
FUTURE OF
AUDIO & VISUAL
TECHNOLOGY FOR
ALL YOUR EVENT
NEEDS**





Allow us to help you host your next event, big or small, with our completely customizable main room.

We can do theater seating, gala and awards show set ups, weddings and more. If you can imagine it, we can make it happen.






Street Level Bar

DAYTIME, AFTERNOON OR EVENING

Our street level bar has everything you want for a social gathering, a brunch buffet, or just a pre and posttheater open bar for your group.



**FOR THOSE WHO WANT
AN INTIMATE SETTING**

With a personal host or host-
ess to escort your guests via
a secret passage behind the
main bar, let this unique space
be the backdrop for your next
event intimate event, or even a
corporate breakaway meeting.

*Diamond
Horseshoe
Speakeasy*

VENUE RENTAL INFO & SPECS

SONY HALL MAIN ROOM

Theater Seating | Dinner | Social Event | Gala or Awards Shows | Weddings

Plated: 400
Reception: 750
Concert: 1000

DIAMOND HORSEHOE SPEAKEASY

Secret Entrance and Private Staff

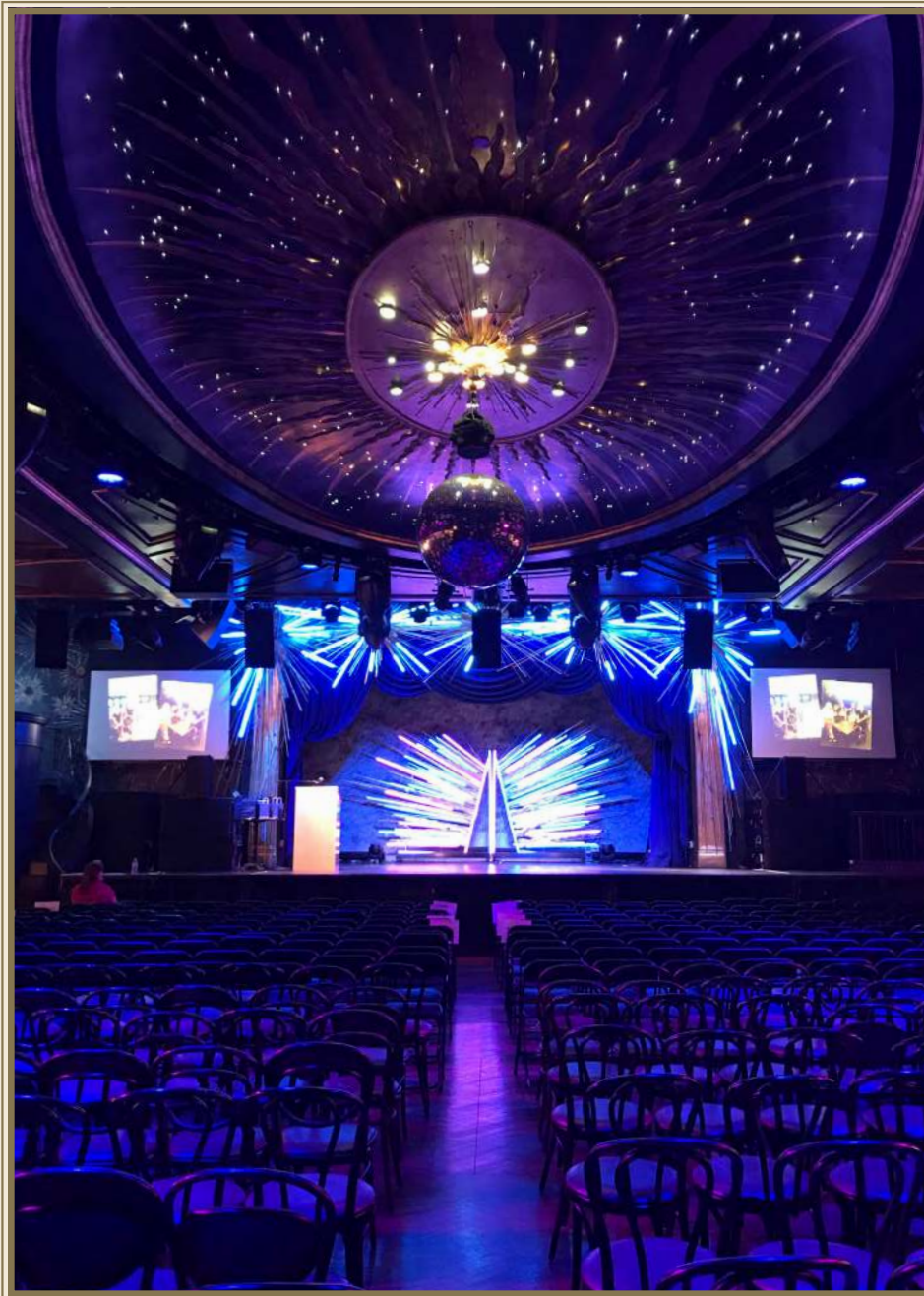
Seated: 20
Reception: 30

STREET LEVEL LOUNGE

Corporate Daytime Luncheon | Social Events | Private Bar | Pre and Post-Theater Gathering

Seated: 40
Reception: 75

**The floorplan can be modified with an addition to the front of the stage, or removal of specific furniture to customize your event's needs.*





WHEN YOU BOOK A PRIVATE EVENT WITH US THE FEES LISTED BELOW COVER THE FOLLOWING:

ROOM RENTAL

Venue rental includes use of the stage, 2 dressing rooms & in-house audio/visual equipment.

Venue is to provide all bartenders, service staff, set-up, 1 security guard & clean up staff for event. Additional staff may be required based upon your final guest count and needs.

SOCIAL EVENTS

Venue Rental:
\$15K for 10 hours
Additional Hour:
\$2K/hr

**Two (2) hour
Minimum rental,
based on a
10-hour day*

WEDDINGS

Venue Rental:
\$25K for 12 hours
Additional Hour:
\$2K/hr

**FILM, TV, or
PHOTO SHOOTS**

Venue Rental:
\$15K for 10 hours
\$25K for 25 hours
Additional Hour:
\$2K/hr

Menu



We are happy to work with you on your customized menu to ensure all your guests have an enjoyable and safe experience.

If for religious or cultural reasons you must use an outside caterer, there is a Buyout Fee for our kitchen of \$10K. This gives your caterer full access to all of our

equipment as well as one of our Kitchen Managers to assist with any equipment issues should they arise.

Please speak to **Jason Kaciupski** Senior Events & Sales regarding for outside catering at **jason@sonyhall.com**
908-494-8083



An Inclusive Venue

We believe that people of all ages should get a chance to celebrate their milestone moments with us!

Kids Bar (Non-Alcoholic): \$55 per person

Unlimited Soft Drinks and
Selection of Specialty Mocktail

Specialty Mocktail will be passed at Mocktail
hour and available for duration of event

Passed Hors D'oeuvres - (1 Hour)

Selection of 6
Same as Adults for Mocktail Hour

Kids Station - (2 Hours) Choose 4

- Grilled Cheese, Three Cheese Blend
- Petite Corn Dogs, Ketchup
- Mini Pizza Bites-Chicken Fingers w/ Fries
- Signature Mac and Cheese Squares
- Pasta – Selection of Kid Friendly Flavors
- Salads – Mixed Greens or Caesar
- Dessert - (1 Hour)

Chefs Selection of Assorted Mini Pastries,
Cookies & Brownies

Sony Hall



Beverages

OPEN BAR and MOCKTAILS

Premium Open Bar

\$40 per person for the first hour
\$15 per person per additional hour

Standard Open Bar

\$30 per person for the first hour
\$15 per person per additional hour

Beer, Wine & Bubbles

\$20 per person for the first hour
\$10 per person per additional hour

Non-Alcoholic Beverage Service
\$15.00

Mimosa Bar

\$40 per person for two hours only

Welcome Drink

\$20 per person for one hour only
Choice of House Red, White, or Sparkling


Champagne Bar

Upstairs Bar **\$50 per person** per hour
Wax Room **\$60 per person** per hour

**15 person per additional person*

Drink Tickets

House Drink Tickets: **\$12.00**
Premium Drink Tickets: **\$13.00**
Super Premium Drink Tickets: **\$15.00**



Breakfast, Lunch & Dinner

BREAKFAST | BRUNCH

Continental Breakfast \$30pp

Chilled Orange & Cranberry Juice | Assorted Breakfast Pastries & Bagels | Butter, Cream Cheese, Jams & Jellies | Fresh Sliced Fruit

Hot Breakfast Buffet \$35pp

Scrambled Eggs | Smoked Bacon/Sausage | Cinnamon Brown Sugar French Toasts | Silver Dollar Pancakes | Syrup | Fresh Fruit Salad | Selection of Yogurt & Granola | Assorted Breakfast Pastries & Bagels | Butter, Cream Cheese, Jams & Jellies | Fresh Sliced Fruit

Brunch Buffet \$50pp

Scrambled Eggs | Frittata | Bacon | Housemade Sausage | Oatmeal | Baked Beans | Wild Mushrooms | Grits | Bagels & Loxs | Muffins | Doughnuts | Coffee & Tea

LUNCH | AFTERNOON MENU

Lunch Buffet \$55pp

Choice of One (1) Salads, One (1) Sandwich, Two (2) Proteins & One (1) Sides

Served for One and a Half Hours

DINNER

Dinner Buffet \$80/pp

Choice of Two (2) Salads, One (1) Pasta, Two (2) Proteins & Two (2) Sides

Served for One and a Half Hours

Plated Dinner \$85-95pp

Choice of 1 First Course & 1 main course | Choice of 2 First Course & 2 main course

Dessert Included



Daytime Menu

CONTINENTAL BREAKFAST

Assorted Breakfast Pastries, Bagels, Seasonal Fresh Fruit, Fresh Juices, Regular & Decaf Coffee, Assorted Tea, Soft Drinks, Bottled Flat & Sparkling Water

HOT BREAKFAST BUFFET

Scrambled Eggs, Smoked Bacon or Sausage, Cinnamon Brown Sugar French Toast, Silverside Pancakes, Syrup, Fresh Seasonal Fruit, Yoghurt & Granola, Assorted Breakfast Pastries & Bagels, served with Butter, Cream Cheese & Jams

ADDITIONS

Live Omelette Station
Live Waffle Station
TEA TIME...\$28 per person

Served for 2 hours

Selection of Tea Sandwiches, Freshly Baked Scones with Clotted Cream & Preserves, Pastries, all served with Assorted Teas & Coffee

\$7pp/hr

Passed Hors D'oeuvres



\$35 per guest for the first hour
\$15 for each additional hour

Includes election of (3) Hot & (3) Cold

HOT

- Mini Crab Cakes with Caper Remoulade – bite sized
- Popcorn Shrimp with Chile-Lime Sauce in Endive
- Seasonal Vegetable Spring Rolls (Veg)
- Honey Chicken or Beef Teriyaki Skewers (G)
- Guinness Glazed Chicken or Beef Skewers (G)
- Chicken Quesadilla Bites
- Mac & Cheese Squares with Truffle Cheese Sauce (Veg)
- Seasonal Petite Frittata (G,Veg)
- Fried or Grilled (G) Sea bass Taco, Pineapple
- Seared Scallop Over Potato with Béarnaise Sauce
- Petite Burgers of Prime Beef with & without Cheese served with Ketchup, Pickle and Fried Onion
- Pigs in a Blanket with Whole Grain Mustard – Made with Kosher Bee

COLD

- White Bean, Roasted Garlic, Scallion (Veg, V)
- Golden Beet, Goat Cheese, Aged Balsamic, Dandelion Green (G,Veg)
- Tomato Bruschetta with Balsamic – vegetarian (G, Veg, V)
- Open Face Mini Lobster Rolls
- Crab & Avocado Bruschetta with Lemon & Arugula
- Cured Salmon, Horseradish Cream Cheese, Bagel Chip
- Ahi Tuna on Crispy Wonton with Seaweed Salad & Orange-Sesame Dressing
- Crushed Sweet Pea & Ricotta Bruschetta with Pink Radish – (Veg)
- Bacon, Lettuce, Avocado, Tomato (BLAT) on Brioche Bun
- Cocktail Shrimp, Cocktail Sauce (G)
- Seared Tenderloin Crostini with Horseradish Cream & Caramelized Onion
- Mini Avocado Toast, Micro Greens and Balsamic Quinoa (Veg, V)

BAR SNACK SELECTIONS

\$10pp/hr

Choose Two Selections:

- Spiced Candied Whole Almonds
- Assorted Popcorn (Butter, Cheddar Cheese, Caramel)
- Assorted California Olives
- Tortilla Chips & Homemade Salsa
- Soft Pretzel Bites, Spicy Mustard, Picked Vegetables
- Hummus, Fresh Pita

Stations by Cuisine

ALL STATIONS ARE SERVED FOR ONE (1) HOUR

MINI-SANDWICH STATION

Choice of 2

- Fried Chicken. Grilled Chicken, Beef Burger, Chicken Burger, Turkey & Cheese, Cheese Steak. Portobello

Served with House Made Fries & Pickles

SALAD STATION

Choice of 3

- Romaine Salad, Candied Walnuts, House Aged Blue Cheese
- Little Gem Salad, Miso Vinaigrette, Shitake, Pear, mint
- Market Greens Salad, Mesclun, Grapefruit Vinaigrette, Shallots
- Kale Caesar, Croutons, Parmesan
- Classic Caesar, Croutons, Parmesan
- Roasted Butternut Squash, Mozzarella, Balsamic, Arugula, Olive Oil
- Golden Beet, Goat Cheese, Market Greens, Balsamic
- Caprese, Mozzarella, Tomato, Basil, Portobello Mushrooms

Served with an assortment of Bread and Pita

PASTA STATION

Choice of 2 Proteins

- *Roasted Pork*
- *Roasted Fish*
- *Roasted Chicken*
- *Short Rib*
- *Meatballs*
- *Seasonal Vegetables*
- *Penne Pasta*

With Alfredo, Tomato, Arugula Pesto Sauces
Served with parmesan cheese and garlic bread

ASIAN STATION

- Kung Pao Chicken
- Pork Fried Brown Rice
- Vegetable Lo-Mein
- Veg Spring Rolls

Served in Mini Chinese to-go containers & chopsticks

BURGER & STEAK

- 4oz Single Pattie Burgers
- Hangar Steak
- Braised Short Rib
- Brioche Buns, Cheddar, Swiss, Sauteed Mushrooms, Dandelion Pesto, Miso Butter & Assorted Condiments

KABOB STATION

Choice of 2

- Seasonal Vegetable
 - Chicken
 - Beef
 - Lamb
 - Pork
- Served with Mediterranean Rice, House Made Hummus and Pita*

TACO STATION

Choice of 2 proteins

- Pulled Pork, Roasted Fish, Braised Chicken, Short Rib, Beef or Seasonal Vegetables
 - Served with Steamed Soft Shells, Sour Crème, House Salsa, Chives, Pineapple Salsa, Cilantro
- Served with a Spanish style rice*

CARVING STATION

Choice of 2 Proteins

- Braised Short Rib
- Roasted Chicken
- Fresh Tuna
- Braised Pork,
- Roasted Turkey
- Roasted Seasonal Vegetable

Lasagna

Served with choices of

Roasted Potatoes, Onions and Peppers Assorted Bread & Wraps, Carved Cheeses, Assorted Aioli and Sauces

- Roasted Potatoes with Onions and Peppers
- Assorted Bread & Wraps
- Carved Cheeses, Assorted Aioli and Sauces

SUSHI STATION

An assortment of Hand Rolled Sushi & Sashimi, Ginger, Wasabi and Soy

Served with Chop Sticks

ITALIAN STATION

- Chicken Marsala server with Onions & Mushrooms in and Wine Sauce
 - - Sausage, Peppers & Onions served in a light Garlic-Marinara Sauce
 - - Broccoli Rabe - Garlic Confit, Herbs and Toasted Bread Crumbs
- Served with assortment of Bread & Garlic Bread, Spaghetti with a light olive oil wash (add your own sauce)*



Choice of One (1) Salad, One (1) Sandwich, Two (2) Proteins & One (1) Side

SALADS

- Romaine Salad, Candied Walnuts, House Aged Blue Cheese
- Little Gem Salad, Chilled Duck, Miso Vinaigrette, Shallots
- Kale Caesar, Croutons, Parmesan
- Roasted Butternut Squash,
- Mozzarella, Arugula, Balsamic, and Olive Oil
- Citrus Salad with Blood Orange, Grapefruit, Orange, Lime Red Onion & Greens
- Grain Salad: Freekeh, Quinoa, Scallion, Radish Feta, Hot Pepper Vinaigrette
- Golden Beet, Goat Cheese, Market Greens, Balsamic
- Charred Endive Salad with Blue Cheese & Chives

SANDWICHES

- Spicy Pork Taco: Blackberry Relish, Sour Cream, Cilantro
- Fish Taco: White Wine Braised, Pineapple Relish, Yogurt, Cilantro
- Fried Chicken Sandwich: Spicy

ENTREES

FISH

- Whole Roasted Brook Trout - Herb Butter Stuffed, Roasted Butternut Squash, Wild Arugula & Greens
- Pan Seared Black Sea Bass - English Peas, Fava Beans, Mint, Scallion Relish

CHICKEN

- Buttermilk Fried Chicken - Zucchini Cornbread, Rainbow Swiss Chard
- Roasted Herb & Butter Stuffed Chicken - Chicken Jus Stuffing, Mesclun Greens

BEEF

- Braised Short-Ribs with maple Butter Sweet Mash, Red Wine Au Jus & Greens
- Herb Pan-Roasted Hangar Steak - Celeriac Mash, Blueberry au Poivre & Mustard Greens

*Buffet,
Lunch
Dinner*

PORK

- NY State Pork Loin - Brown Butter Apple Preserves, Mint & Parsley Salad with Grafton Cheddar Aged 2-Years
- Soy-Glazed Pressed Pork Belly - 7- Spice Ricotta, Miso Vinaigrette & Greens

VEGGIE

- White Wine & Herb Braised Portobello Mushrooms - Goat Cheese, Raspberry Preserves, Greens & Balsamic Vinaigrette
- Fried Green Tomatoes - Honey Ricotta, Seasonal Greens, Honey & Herb Vinaigrette
- Wild Mushroom Saute - Garlic Confit, Roasted Red Bliss Potatoes & Alpine Cheese



Plated Lunch & Dinner

\$85 per guest - Selection of One (1) Main Course

\$95 per guest - Selection of Two (2) Main Courses

*Add Dessert Option for an
Additional \$10pp*

FIRST COURSE

SALAD

- Romaine Salad, Candied Walnuts, House Aged Blue Cheese
- Caprese - Mozzarella, Tomato & Basil over Greens
- Market Greens Salad, Mesclun, Grapefruit Vinaigrette, Shallots
- Kale Caesar, Croutons & Parmesan
- Classic Caesar, Croutons & Parmesan
- Roasted Butternut Squash, Mozzarella, Balsamic, Arugula, Olive Oil
- Golden Beet, Goat Cheese, Market Greens, Balsamic
- Amore - Portobello Mushrooms, Roasted Red Peppers, Mozzarella pearls and classic Italian Dressing

SECOND COURSE / MAIN

Choice of (1) OR (2)

One Silent Veggie Option Included

CHICKEN

- Buttermilk Fried Chicken - Zucchini Corn Bread, Rainbow Swiss Chard
- Roasted Herb & Butter Stuffed Chicken - Garlic Mashed Potatoes & Asparagus
- Classic Chicken Parmesan Over Veggie Noodles and Spaghetti
- Chicken Marsala *served with Roasted Crispy Potatoes, Tri Color Carrots & Broccoli*

FISH

- Whole Roasted Brook Trout - herb butter stuffed, Roasted Butternut Squash, Wild Arugula & Greens
- Pan Seared Black Sea Bass - English Peas, Fava Beans & Roasted Potatoes
- Pan Seared Salmon - Broccoli Rabe, Fingerling Potatoes drizzled with Lemon-Garlic Butter Sauce

BEEF

- Braised Short Ribs - Maple Butter Sweet Mash, Red Wine Au Ju, Greens
- Pan Roasted Hangar Steak - Celeriac Mash, Pepper/Onions & Chimichurri Sauce.
- Filet Mignon - Garlic Mashed Potatoes, Asparagus and Tri Color Carrots

PORK

- NY State Pork Loin - Roasted Potatoes & Garlic Brussel Sprouts
- Pork Chop - Garlic Mashed, Sautéed Greens & Apple Slices.

VEGGIE

- White Wine and Herb Braised Portobello Mushrooms Goat Cheese, Greens, Aged Balsamic with fingerling Potatoes.
- Wild Mushroom Sauté - Garlic Confit, Roasted Red Bliss & Alpine Cheese over Penne Pasta
- Sautéed Seasonal Veggies - Garlic Confit, Shaved Parmesan over a bed of Linguini.



THIRD COURSE / DESERT

Choice of (1) One

Passed, Plated or Stationed

Add addition choice for \$5 per guest

CAKES

- Strawberry Shortcake - Classic yellow cake baked atop of a golden vanilla wafer crust. Filled with fresh strawberry compote and topped off with a light whipped cream and fresh strawberries.
- Maple Bacon - A sweet yellow maple base topped with a vanilla maple cream icing, caramelized bacon, brown sugar, and maple syrup drizzle.
- Red Velvet - A rich red velvet base filled with a smooth cream cheese filling. Topped off with a whipped cream cheese icing.

CHEESECAKES

- Signature - A golden, crisp graham crust paired with a rich and smooth cheesecake base. Topped with whipped cream and fresh berries.
- Lemon - Our signature cheesecake base topped with fresh lemon cream and lemon zest.
- Oreo - A creamy Oreo cookie crust paired with a rich and smooth cheesecake base. Topped with an Oreo whipped cream and cookie crumble.

SONY HALL



INQUIRIES PLEASE CONTACT

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