



VERLAINE BAR & LOUNGE

110 RIVINGTON STREET, NY NY 10002

VERLAINEEVENTS@GMAIL.COM

212 614 2494 VERLAINENYC.COM

HOST YOUR NEXT EVENT AT VERLAINE

EMAIL US TODAY AT VERLAINEEVENTS@GMAIL.COM WITH YOUR EVENT DETAILS.
ALWAYS INCLUDE YOUR CONTACT INFORMATION, THE NUMBER OF PEOPLE EXPECTED,
PREFERRED DATE & TIME, AND FOOD & BEVERAGE REQUESTS.

OPEN BAR PACKAGES

Require a minimum of 25 people for at least 2 hours
1 hour open bar packages require a minimum of 50 people

LYCHEE STANDARD:

Verlaine's famous Lychee Martinis,
Southeast Asian Sangria, Mixed Cocktails,
House Red & White Wines, Narragansett Lager, juices & sodas.
\$14 per person / per hour*

LYCHEE PREMIUM:

Lychee Standard package with premium beers, wines & liquors including:
Ketel One, Tito's, Bombay Sapphire, Jack Daniels, Jameson, Johnnie Walker
Black, El Jimador Blanco, Appleton Estate, Captain Morgan.
\$20 per person / per hour*

LYCHEE DELUXE:

Lychee Premium package with Verlaine's Signature Cocktails,
top shelf liquors, including: Grey Goose, Bulleit Bourbon, Makers Mark,
Hendricks, Glenlivet 12, Patron Silver, Zaya Rum
\$25 per person / per hour*

*DOES NOT INCLUDE TAX & GRATUITY *SHOTS ARE NOT INCLUDED



VERLAINE BAR & LOUNGE

HORS D'OEUVRE PLATTERS*

FULL PLATTERS SERVE 10-12 PEOPLE. HALF PLATTERS SERVE 6-8 PEOPLE
PASSED HORS D'OEUVRES & CUSTOM OPTIONS TAILORED FOR PRIVATE EVENTS.

Verlaine's Hot Chips spicy wonton crisps& sriracha-aioli dipping sauce	full \$30	half \$15	(v)
Edamame Hummus & Wonton Crisps: wasabi, garlic, tahini, spices	full \$75	half \$40	(v)
Edamame Soybean Pods sautéed with teriyaki, garlic, spices	full \$50	half \$30	(v)
Summer Rolls apple, jicama, pepper, mint, carrot, vermicelli (served cold)	full \$75	half \$40	(v)
Fried Spring Rolls chicken, shrimp, scallions, peppers, vermicelli noodles	full \$95	half \$55	
Spicy Chicken Dumplings with sesame & ginger (steamed/fried)	full \$85	half \$45	
Portabella Mushroom-Spinach Dumplings (steamed/fried)	full \$85	half \$45	(v)
Fish Tacos: Flounder in asian marinade, mint, basil, pickled carrots, spicy aioli	full \$105	half \$55	
Sautéed Mushroom Tacos mushrooms medley, mint, basil, vegan aioli	full \$105	half \$55	(v)
Short-Rib Sliders seasoned to perfection with asian slaw on a brioche bun.	full \$110	half \$55	
Ginger Chili Shrimps sautéed in lemon, chili, garlic, sesame oil	full \$100	half \$55	
Sake Shrimp Skewers with garlic teriyaki sauce	full \$100	half \$55	
Vegetable Tempura with soy dipping sauce	full \$80	half \$45	(v)
Shrimp Tempura with soy dipping sauce	full \$100	half \$55	
Five Spice Calamari with Vietnamese dipping sauce	full \$100	half \$55	
Chicken Satay with coconut peanut sauce	full \$90	half \$50	
Fried Ginger Chicken Wings with our delicious fresh ginger batter	full \$85	half \$45	
Sweet n' Spiced Wings deep fried & sautéed in hoisin chili glaze	full \$85	half \$45	
Selection of Fine Cheeses, Crackers and Crudités (available for buy out events)	\$75		

v = vegetarian

*prices do not include tax & gratuity