



# Townhouse

## PRIVATE DINING & EVENTS

DINNER - 2025

\* MENUS MAY BE SUBJECT TO SEASONAL SELECTION AND PRICING UPDATES.

\* ABOVE PRICES DO NOT INCLUDE CT TAX OR 23% GRATUITY, BOTH WILL BE APPLIED TO THE FINAL BILL.

\* MENU SELECTIONS ARE TO BE THE SAME FOR ALL ATTENDEES UNLESS SPECIAL ARRANGEMENTS HAVE BEEN MADE. SELECTIONS MUST BE MADE NO LATER THAN 10 DAYS PRIOR TO THE EVENT DATE. ITEMS SELECTED AFTER THIS TIME WILL BE SUBJECT TO AVAILABILITY.



### **THE PENTHOUSE**

Two grand staircases lead you from our Atrium to the Penthouse. The space features all of the amenities of the restaurant in a large, open, and private environment that can seat more than 100. This includes a full bar, wood-burning fireplace, private restrooms, and break-out rooms. With its neutral pallet, our upstairs even space allows you to make it entirely your own.

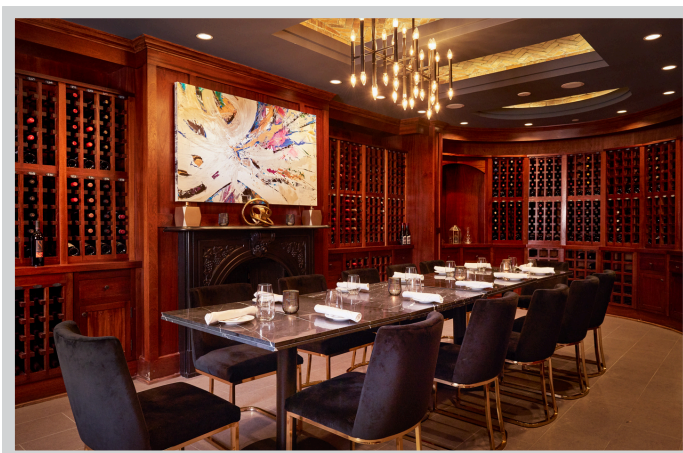
*Seats up to 120 guests | up to 250 guests standing*



### **THE ATRIUM**

Located at the rear entrance is The Atrium, a two-story room featuring a candle lite central fireplace flanked by grand staircases that lead up to our main reception hall and event space. The Atrium is washed with natural light for daytime events, and intimately lit architectural details make for the perfect highlights during evening receptions.

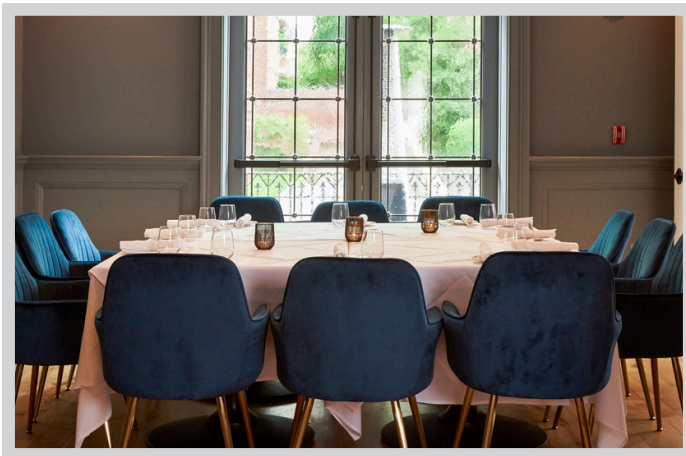
*Seats up to 30 guests | up to 40 guests standing*



### **THE WINE ROOM**

Located just off our main dining room, The Wine Room features seating for up to 24 in a completely private setting. Dark wood walls with bronze accents feature more than 2,000 curated bottles of global varietals, styles, and vintages.

*Seats up to 24 guests*



### **THE LIBRARY**

Located off the front foyer and adjacent to the main dining room. This intimate room is perfect for a gathering of friends, family, or colleagues. The Library is the perfect space for a private lunch, dinner, or meeting.

*Seated up to 16 guests*



### **THE DINING ROOM**

Our dining room is located just beyond our bar and foyer. It features an open layout that can be set and arranged to fit your party's needs. The dining room features a candle lit fireplace, and pops of color provided by contemporary artwork.

*Seats up to 100 guests / up to 250 guests standing*



### **THE BAR**

Two sets of French doors anchor the wood-burning stone fireplace, paneled walls and a coffered ceiling washed in gray compliment a white marble bar with vibrant lighting. A wall of glass separates the bar from our dining room, providing openness and connectivity while offering privacy for your party.

*Up to 50 guests standing*

## PASSED HORS D'OEUVRES

1 HOUR (select 6): \$28.00 pp  
2 HOURS (select 8): \$38.00 pp  
plus CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

## MEAT & POULTRY

MAHOGANY CHICKEN scallions

KOREAN BBQ SHORT RIB SKEWERS whipped horseradish *gf*

BBQ BRISKET SPRING ROLLS pickled onion aioli *gf*

MINI BURGERS aged cheddar, tomato, cornichon

ROASTED DUCK DUMPLINGS hoisin *gf*

PROSCIUTTO, RICOTTA & FIG JAM PIZZETTES

BABY LAMB CHOPS *gf*

TENDERLOIN, BLUE CHEESE CROSTINI port wine reduction

BEEF TENDERLOIN & BRIE CROSTINI

BEEF MEATBALLS pomodoro *gf*

## SEAFOOD & SHELLFISH

SPICY TUNA calabrian chilies, crispy fried rice, lemon aioli, toasted sesame seeds, micro wasabi

MINI MAINE LOBSTER ROLLS avocado, grapefruit, citrus vinaigrette

MARYLAND CRAB CAKES chili pepper puree

LIME MARINATED SHRIMP TACOS avocado cream *gf*

TORO TARTARE TACOS wasabi crème fraiche

SHRIMP COCKTAIL tomato horseradish sauce *gf*

LOBSTER SPRING ROLL citrus ponzu

## CHEESE & VEGETABLES

BRUSCHETTA tomatoes, extra virgin olive oil infused rosemary focaccia croutons, buffalo mozzarella

POTATO & LEEK SHOOTER chili pepper puree, crouton

RISOTTO ARANCINI *gf*

WARM BAVARIAN PRETZELS mustard

CRISPY VEGETABLE SPRING ROLLS *gf*

MUSHROOM & LEEK SPRING ROLLS sesame dipping sauce *gf*

EDAMAME POTSTICKERS wasabi soy ponzu *gf*

POTATO PANCAKES apple vanilla puree

TRUFFLE POTATO & MUSHROOM CROQUETTES

LEMON RICOTTA TOASTS olive tapenade

BUFFALO MOZZARELLA, TOMATO & BASIL SKEWER *gf*

BRIE, LEEK & SCALLION QUICHE

## RECEPTION STATIONS

all prices below are subject to CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

### ARTISAN CHEESE - \$24 per person

LOCAL & IMPORTED CHEESES rustic breads, mango chutney, fig jam, plumegranate, apples, grapes, roasted nuts

### FARMERS MARKET CRUDITÉ - \$14 per person

LOCAL CHILLED VEGETABLES hummus, tzatziki, roasted pepper & feta dip, olive tapenade

### CHARCUTERIE & CHEESE BOARD - \$28 per person

mature cheddar, drunken goat cheese, triple cream vermont, trentino alto adige mountain ham, prosciutto di parma, pistachio mortadella, spicy soppressata, fennel salami, mango chutney, fig jam, pear, plums

### SLIDER BOARD - \$28 per person

HOUSE BURGER aged cheddar, tomato, cornichon

MINI LOBSTER ROLL avocado, grapefruit, citrus vinaigrette

CRISPY CHICKEN basil mayo, arugula, roasted peppers

### PASTA - \$30 per person: select two

PENNE pomodoro, fresh basil

CAVATELLI lemon pesto, blistered baby tomatoes, ricotta

RIGATONI cacio e pepe

FUSILLI homemade short rib ragu

### CITY NIGHTS - \$38 per person

FETA, CUCUMBER, TOMATO & OLIVE SALAD

WARM BAVARIAN PRETZELS mustard

CHICKEN KABBOBS

SWEET & SPICY ITALIAN SAUSAGE, PEPPERS & ONIONS

CARVED PASTRAMI cole slaw, rye & spicy mustard

### FAR EAST - \$38 per person

CHINESE CHICKEN SALAD peanut dressing

VEGETABLE SPRING ROLLS

CHAR SUI PORK LOIN chinese black stir fry

KOREAN BBQ SHORT RIBS

PRAWN & VEGETABLE THAI RED CURRY white rice

VEGETARIAN PAD THAI NOODLES market vegetables, peanuts & lime

### NEW ENGLAND SEAFOOD - Market Price

SHRIMP COCKTAIL horseradish cocktail sauce

OYSTERS ON THE HALF mignonette

LITTLE NECKS ON THE HALF

JUMBO LUMP CRAB

CHILLED MAINE LOBSTER

### BUTCHER CARVING BOARD - \$55 per person

TENDERLOIN OF BEEF

ROAST CHICKEN

HOT SMOKED SCOTTISH SALMON

*Served with Sautéed Spinach & Roasted Potatoes*

### SUSHI STATION - MARKET PRICE PER PERSON

MADE TO ORDER

## **PLATED DINNER - \$110.00 PER PERSON**

plus CT Sales Tax & 23% Gratuity

REQUIRED FOR 12 PERSONS OR MORE

### **APPETIZER: select three**

HUMMUS grilled naan, chilled vegetable

CRISPY ARTICHOKEs lemon aioli, frisée, peppers, pecorino

BURRATA vine ripened tomatoes, arugula, pesto, sourdough

SPICY TUNA sesame seeds, calabrian chili, aioli, crispy rice

CRISPY CALAMARI lemon caper tartar

MAHOGANY CHICKEN sweet chili glaze, scallions

SHRIMP COCKTAIL horseradish cocktail

LEEK & POTATO VICHYSOISE chili pepper puree, focaccia croutons

BEEF MEATBALLS san marzano sauce, ricotta cream *gf*

GRILLED OCTOPUS hummus, pepper sauce *gf*

HARVEST SALAD mesclun, frisée, radicchio, candied pecans, apple, gorgonzola, cider vinaigrette *gf*

BEET SALAD whipped goat cheese, red onions, arugula, balsamic *gf*

CAESAR SALAD baby romaine, parmigiano, white anchovies, crostini \*

CITRUS QUINOA SALAD chick peas, tomatoes, frisée, feta, lemon vinaigrette *gf*

### **ENTRÉES: select three (add pasta course + \$15 per person)**

LINGUINI vongole, white wine, parsley

TAGLIATELLE homemade short rib ragu, pecorino

CAVATELLI pomodoro, ricotta

GNOCCHI seasonal vegetables, parmigiano, pesto

BRANZINO tuscan beans, broccoli rabe, basil pesto *gf*

KING SALMON fregola, tomato, haricot verts, capers, lemon beurre blanc

SCALLOPS mushroom, asparagus risotto *gf*

CHICKEN MILANESE artichokes, capers, arugula, onions, tomatoes, parmesan, lemon vinaigrette

DOUBLE CUT PORK CHOP hot cherry peppers, roasted potatoes, broccoli rabe *gf*

ROASTED DUCK dirty rice, thyme, cranberries, chianti reduction *gf*

ROASTED CHICKEN sweet potato, brussel sprouts, lemon rosemary pan sauce *gf*

AUSTRALIAN RACK OF LAMB herb crusted, farro, spinach, mint chimichurri

8oz PRIME FILET MIGNON red wine reduction, steak sauce, potato mash, asparagus *gf*

16oz PRIME NY STRIP au poivre, rosemary roasted potatoes, broccolini *gf*

### **DESSERT: select two**

APPLE STRUDEL caramelized apples, mascarpone cream

TRADITIONAL CHEESECAKE fresh berries, berry compote

CHOCOLATE MOUSSE chocolate ganache, chocolate cookie crumble

BROWN SUGAR CRÈME BRÛLÉE *gf (available for events of 24 people and less)*

FRESH BERRIES sweet cream *gf*

GELATO vanilla, chocolate, hazelnut \*, coffee

SORBET blood orange, raspberry, lemon

## **DINNER BUFFET - \$110.00 PER PERSON**

plus CT Sales Tax & 23% Gratuity

30 PERSON MINIMUM

Available in The Atrium, The Penthouse, The Bar

### **APPETIZER: select three**

LEEK & POTATO VICHYSOISE chili pepper purée, croutons, poached egg

HARVEST SALAD mesclun, frisée, radicchio, candied pecans, apple, gorgonzola, cider vinaigrette *gf*

BEET SALAD whipped goat cheese, arugula, red onion, balsamic reduction *gf*

BEEF MEATBALLS san marzano sauce, ricotta cream *gf*

### **ENTRÉES: all will be served**

CAVATELLI lemon pesto, blistered baby tomatoes, ricotta

SALMON lentils, haricot verts, lemon beurre blanc *gf*

ROASTED CHICKEN sweet potato, brussel sprouts, lemon rosemary pan sauce *gf*

FILET MIGNON red wine reduction, steak sauce, potato mash, asparagus *gf*

### **DESSERT: select two**

APPLE STRUDEL

TRADITIONAL CHEESECAKE

CHOCOLATE BROWNIE

FRESH BERRIES sweet cream *gf*

## BEVERAGE PACKAGES

REQUIRED FOR 40 PERSONS OR MORE

all prices below are subject to CT Sales Tax & 23% Gratuity

### **BEER, WINE & SOFT DRINKS - \$25 per person first hour / \$8 per person each additional hour**

sommelier selected wines - imported & domestic beers - assorted soft drinks

### **STANDARD BAR - \$29 per person first hour / \$10 per person each additional hour**

tito's vodka, bacardi rum, captain morgan, tanqueray gin, altos tequila blanco, dewars white label, jim beam bourbon, seagram's 7, johnnie walker red, canadian club

sommelier selected wines - imported & domestic beers - assorted soft drinks

### **PREMIUM BAR - \$39 per person first hour / \$10 per person each additional hour**

tito's handmade, ketel one & grey goose vodkas, bacardi rum, captain morgan, hendricks gin, bombay sapphire gin, johnnie walker black, jack daniels, crown royal, dewars white label, bulleit bourbon, bulleit rye, jameson, casamigos blanco & reposado tequila

sommelier selected wines - imported & domestic beers - assorted soft drinks

### **SPARKLING WINE BAR - \$20 per person first hour / \$8 per person each additional hour**

sommelier selected sparkling wine - fresh pressed juices, orange, grapefruit, peach, pear - assorted soft drinks

### **BLOODY MARY BAR - \$20 per person first hour / \$8 per person each additional hour**

tito's handmade vodka - house made bloody mary mix

assorted pickled vegetables, olives & celery

cured meat & cheese skewers

### **SPARKLING WINE & BLOODY MARY BAR - \$25 per person first hour / \$8 per person each additional hour**

the best of both stations

***Bottled Sparkling Water, Bottled Flat Water, Coffee, Herbal Tea, Cappuccino & Espresso are NOT included in any of the above beverage packages.***

# PREFERRED VENDORS

## FLORISTS:

Banchet Flowers | Banchet | 203.622.5939 | info@banchetflowers.com | banchetflowers.com  
Something Special Flowers | Lisa Salley | 203.637.7556 | somethingspecialinog@yahoo.com  
Winston Flowers | Selby Brown | 617.989.6242 | sbrown@winstonflowers.com | winstonflowers.com

## BAKERIES:

Just Desserts by Jess | Jessica Minisci | 914.424.8611 | justdesserts87@aol.com | justdessertsbyjess.com  
Aux Delices | Franzi Boughner | 203.326.4540 x. 115 | fboughner@auxdelicesfoods.com | auxdelicesfoods.com  
Sweet Lisa's Exquisite Cakes | Lisa | 203.869.9545 | info@sweetlisas.com | sweetlisas.com

## DESSERT TABLES:

Divine Party Display | Francine Pellegrino | 516.523.9035 | divinepartydisplay@gmail.com

## ENTERTAINMENT:

ET Events | Debbie Rosmarin | 866.865.3535 x.3 | debbie@etevents.com | eteevents.com  
Untouchable Events | David Sharky | 212.924.6299 | david@untouchableevents.com | untouchableevents.com  
EP Event Group | Nick Michaels | 914.774.0888 | ncdjconnection@aol.com | epeventgroup.com  
M Communications | Alex McKeever | 203.348.2100 | amckeever@mcommunications.com | mcommunications.com

## EVENT PLANNING & DESIGN:

Event Design Studio NY | Daniel Joyner | 914.374.8232 | daniel@eventdesignstudiony.com | eventdesignstudiony.com  
Lissy Carr Events | Lissy Carr | 917.297.1758 | lissy@lissycarrevents.com | lissycarrevents.com  
Ella Events | Chava Drizin | @ellaeventsny  
Smith Party Rentals | 203.869.9315 | smithpartyrentals.com  
BDazzled Events | 914.708.7907 | Bebe | info@bdazzledevents.com | bdazzledevents.com  
Events by Gayle | Gayle Shulman-Fox | 203.864.5084 | gayle@eventsbygayle.com | eventsbygayle.com

## BALLOONS:

East Putnam Variety | Rob | 203.869.8789 | epvballoons.com

## INVITATIONS & STATIONARY:

MDRN Design House | Njomeza Rugova | info@mdrndesignhouse.com | mdrndesignhouse.com

## PHOTOGRAPHER:

Melani Lust Photographer | Melani Lust | 203.454.5878 | ml@melanilustphotography.com | melanilustphotography.com  
Chad Kraus | Chad Kraus | 917.532.3478 | chaddavidkraus@gmail.com | chadkraus.com

## KOSHER:

Six Thirteen | Adam | Phone: 203.614.8777 | catering@613restaurant.com | 613restaurant.com

## PRIVATE DINING & EVENT POLICIES

At Townhouse, we have assembled a well-seasoned, professional team to help you execute your event. Our chefs provide distinct and alluring culinary items that can be customized to the tastes and needs of your guests. We have comprehensive event planning services dedicated to you and your guests.

Our talented chefs have an array of reception ideas and can provide culinary expertise to complement your needs. We can design menus from a couple people to hundreds that range from sitting down to an a la carte reception, or grazing amongst creative stations.

### TAXES AND SERVICE CHARGES

All prices for the above menus are subject to a 23% banquet service charge. A 7.35% sales tax will be added to the account for all food, beverage and miscellaneous fees (when applicable). Prices, service charge and taxes are subject to change at anytime, without notice.

### MEAL GUARANTEES AND MINIMUM ATTENDANCE REQUIREMENTS

A firm meal guarantee ("Guarantee") of attendance is required for all private meal functions. Guarantees must be submitted to your Event Services Representative by 10AM EST as outlined below. Guarantee timing is based on Eastern Standard Time (EST).

#### DAY OF EVENT - GUARANTEE DUE BY:

Monday - Guarantee due by previous Thursday at 10AM EST  
Tuesday - Guarantee due by previous Friday at 10AM EST  
Wednesday - Guarantee due by previous Saturday at 10AM EST  
Thursday - Guarantee due by previous Tuesday at 10AM EST  
Friday - Guarantee due by previous Wednesday at 10AM EST  
Saturday - Guarantee due by previous Thursday at 10AM EST  
Sunday - Guarantee due by previous Thursday at 10AM EST

During the event, if the number of guests served is less than the Guarantee, the host is responsible for the number Guaranteed. If the number of guests served is greater than the Guarantee, the host is responsible for the total number of guests served.

Any special meal orders (vegetarian, Kosher, etc.) should be included with the final Meal Guarantee. Special pricing applies.

### LABOR FEES AND ADDITIONAL MENU CHARGES

According to specific menu selections, the following additional fees may apply.

#### Chef, Chef Attendant, Carvers, for Food Stations:

\$125 per station, up to 2 hours | \$25 each additional hour | one (1) attendant per 100 guests

Additonal labor charges may apply for special services requested, event changes made less than 72 hours in advance, or for extraordinary cleaning required following an event due to decor, damages or similar items.

### PRICING

Food and Beverage menu prices cannot be guaranteed more than three (3) months in advance of the scheduled event date. All Food and Beverage prices are subject to change without notice.

### BANQUET CHECKS

The function sponsor, host or authorized representative agrees that by signing the guest check for the services rendered at the end of the function, there is no dispute over such services and the sponsor is solely responsible for the payment of the total amount due.

## PRIVATE DINING & EVENT POLICIES

### FOOD AND BEVERAGE POLICY

Due to licensing requirements and quality control issues, all Food and Beverage to be served on the property must be supplied and prepared by the restaurant (unless approved by your Event Services Representative). If alcoholic beverages are served on the premises (or elsewhere under the provisions of our liquor license) we are required to request proper identification (photo identification of anyone of questionable age) and refuse alcoholic beverage service to any person who fails to present proper identification or who appears to be intoxicated according to our discretion and consistent with the applicable state regulations.

Food and/or Beverage items remaining from a banquet meal may not be re-plated or saved during a subsequent planned break or meal period for a group. Similarly, left-over food and/or beverage items may not be taken off-premises or donated to another party. Buffet meals are designed to last no more than two hours to preserve and ensure food quality.

A \$250 surcharge for brunch, lunch, and dinner buffets will be applied to groups of 30 or fewer guests.

Requests for special Food and Beverage items are welcomed. Special order items will likely be charged in their entirety per specific ordered quantities, based upon market availability. Special meals are defined as those meals requested for service other than the principal menu. Either contract in advance or at the time of meal service. Special meals will be charged at market price.

### CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

### DISPLAYS, DECORATIONS, ENTERTAINMENT

All displays, exhibits, decorations, equipment, musicians, and entertainers must enter the restaurant via the designated loading area and must be picked up immediately following event. Delivery time must be coordinated with the restaurant in advance. Special ingress and egress, insurance and security requirements apply in the case of events with décor, sets, special lighting or special sound. Please consult with your Event Services Representative prior to finalizing such arrangements. Nothing may be attached to the walls and ceilings. A walk-through is to be arranged with a designated responsible party and restaurant representative after dismantling. All applicable Fire Marshall approvals and permits are required in advance. Client is responsible for obtaining required ASCAP or BMI licenses for planned entertainment or music performances at event(s).

Information contained in this document is subject to change, without notice, at any time. Please contact us for details.

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