

PORCHLIGHT



# EVENTS

INQUIRE NOW

271 11TH AVE, NEW YORK, NY 10001  
(212) 981-6188





Porchlight is a New York bar with a Southern accent located in the historic Terminal Warehouse on Manhattan's west side. Offering a menu of elevated Southern comfort foods and an ever-evolving cocktail program, Porchlight throws a party to suit every occasion. Booking a birthday bash with friends? Planning drinks for the office? Porchlight will keep the party going. Read on for more information on our event spaces.



# THE PORCH



Our indoor, Southern-inspired porch is available for small groups of family and friends. Feel like a VIP without a velvet rope in this elevated nook overlooking our main bar area, featuring comfy couches and rustic details.

## NUMBER OF GUESTS

20 guests

## PRICING

We do not charge a room fee for events. Please refer to the following food & beverage minimums.

January - November: \$1,100

December, 4:00 PM - 6:00 PM: \$1,100

December, 6:30 PM and later: \$1,500

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## TIMING

Food and beverage minimums are based on an event length of two hours. Should you want a longer party, please inquire.





# OUTSIDE



Take the party outdoors with our festive Outside space, available seasonally from May to October. Note that the space is not covered.

## NUMBER OF GUESTS

10-60 guests

## PRICING

We do not charge a room fee for events. Please refer to the following food & beverage minimums.

May - October: starts at \$1,100

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## TIMING

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# THE GAME ROOM



Our Game Room, a separate space within our bar, is perfect for kicking back with a larger group for your next private party, holiday gathering, or just-because celebration. The room comes fully equipped with your favorite board games, darts, playing cards, and other curiosities for your endless entertainment. The room also features a screen, projector, and separate sound system with Bluetooth connection.

## NUMBER OF GUESTS

40 guests

## PRICING

We do not charge a room fee for events. Please refer to the following food & beverage minimums.

January - November: \$1,500

December, 4:00 PM - 6:00 PM: \$1,500

December, 6:30 PM and later: \$2,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## TIMING

Food and beverage minimums are based on an event length of two hours. Should you want a longer party, please inquire.





# THE WHOLE BAR



Reserve The Whole Bar and let the good times roll! Enjoy Porchlight's 19th century warehouse space, which balances industrial design with a healthy dose of warm Southern charm. Our team is at the ready to curate a custom experience, including flexible food and drink menus that highlight the best of Porchlight's inspired craft cocktails and comfort food.

## NUMBER OF GUESTS

150 guests

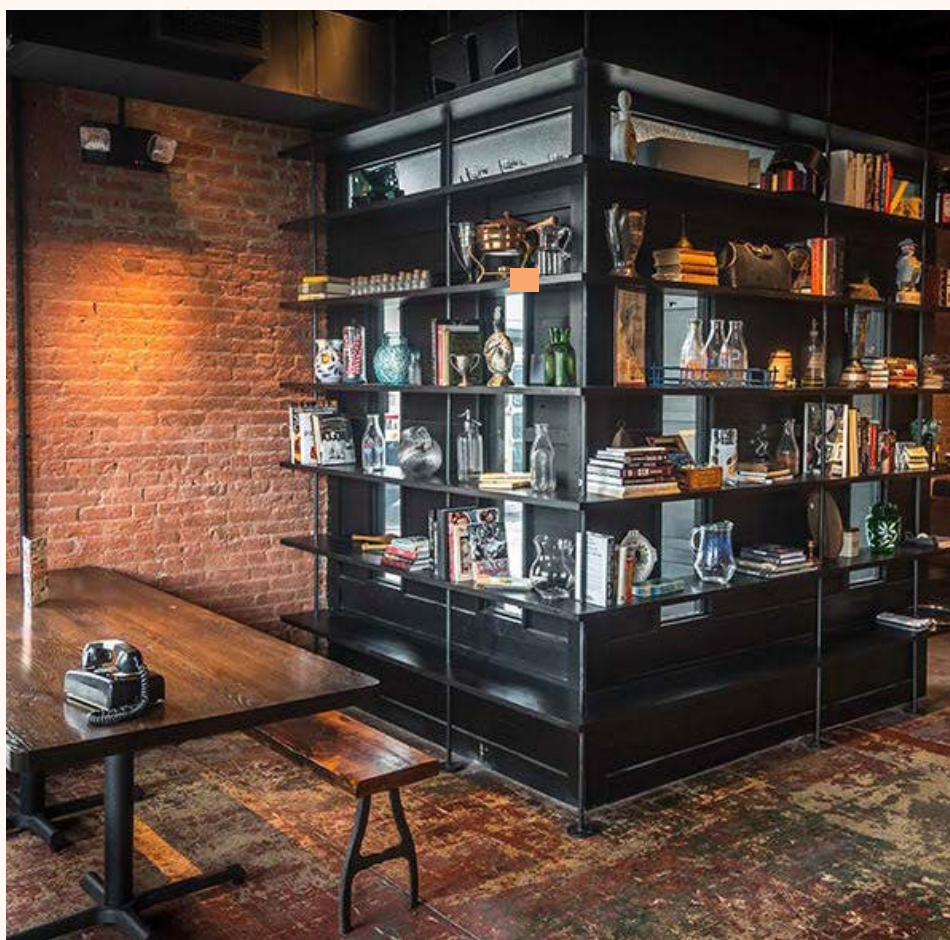
## PRICING

For custom pricing on a full restaurant buyout, please inquire [here](#).

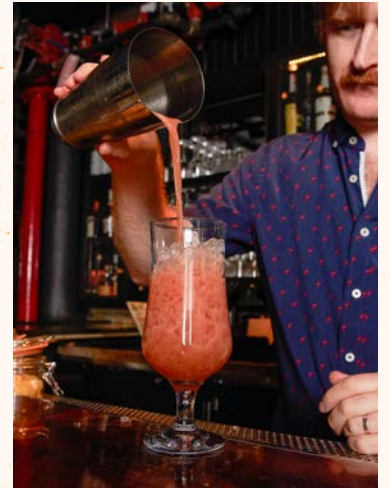
For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## TIMING

Reservation timing is flexible to accommodate your party's needs.









# DRINK

## WINE & BEER

- Selection of wines
- Seasonal drafts
- Bottled beers

per person, for two hours \$44  
for a third hour (per person) + \$21

## GETTING CLOSER

- Tried & True Cocktails
- Classic & Modern Classic cocktails
- 1:1s (house spirits and premium mixers)
- Seasonal craft drafts & canned beers
- All wines by the glass
- Non-alcoholic beverages

per person, for two hours \$58  
for a third hour (per person) + \$26

## NO HOLDS BARRED

- Selection of all specialty cocktails
- Spirits
- Wines
- Seasonal draft beers
- Non-alcoholic beverages

per person, for two hours \$72  
for a third hour (per person) + \$33

## TRIED & TRUE

Some of your favorites since day one

### PENICILLIN

Monkey Shoulder Blended Scotch, The Balvenie  
Doublewood 12, Ginger, Honey and Lemon

### JALAPEÑO DIABLO

Jalapeño Infused Tequila, Ginger, Lime,  
Lejay Cassis and Soda

### SEVEN & 7

Our secret blend of 7 whiskies mixed with  
housemade citrus soda — just like Grandpa  
used to make it

### GUN METAL BLUE

Montelobos Mezcal, Blue Curaçao, Peach Brandy,  
Lime and Cinnamon

### STORM'S BREWIN'

Hamilton Jamaican Gold Rum, Appleton Estate Rum,  
Grenadine, Passion Fruit, Lemon and Allspice

### SALTY DOG

Vodka, Salted Grapefruit Cordial, Lime and Soda

## CLASSICS & MODERN

Canonized concoctions and new creations

### LONG ISLAND ICED TEA

Vodka, Gin, Rum, Tequila, Grand Marnier,  
Housemade Cola and Angostura

### BEE'S KNEES

Spring 44, Gin, Honey and Lemon

### FROZEN STRAWBERRY NEGRONI

Bombay Dry Gin, Method Sweet Vermouth, Campari,  
Citrus, Ginger, Strawberry and Orange Bitters

### OLD FASHIONED

Rittenhouse Rye, Demerara, Angostura and Orange Bitters

### MARGARITA

Pueblo Viejo Tequila, Cointreau and Lime

### PORCHLIGHT MANHATTAN

Wild Turkey 101 Rye, Old Overholt Rye,  
Carpano Antica Formula, Cocchi Di Torino and Angostura

### MOSCOW MULE

Vodka, Ginger, Lime and Soda





# EAT

## LIL SOMETHIN'

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\$26 per person, per hour

**SUGAR & SPICE POPCORN** (V, GF)

**ZAPP'S POTATO CHIPS** (V, GF)

**PIMENTO & FRIED SALTINES** (V)

**NIXTAMAL NACHOS & ARKANSAS CHEESE DIP** (V)

**SQUASH & WHITE BEAN DIP WITH CRISP VEGETABLES** (VGN, GF)

**SMOKED CHEDDAR BISCUITS** (V)

## PLATTERS

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Must be ordered at least three business days before your event.

**SOUTHERN SPREAD** \$240\*

Chef's selection of local Cheeses and Meats, Apple Mustard, Fig Jam, Baguette & Gluten-Free Sea Salt Crackers. Feeds up to 15.

**VEGETABLE PLATTER** \$114

Spring Onion Dip, Buttermilk Ranch, Crisp Seasonal Vegetables. Feeds up to 15.  
(GF)

**BISON BURGER SLIDERS** \$87\*

Pimento Cheese, Caramelized Onion, Lettuce, Tomato, Comeback Sauce, Brioche Bun  
(12 pieces)

**CRISPY CHICKEN SLIDERS** \$82

Hot Honey, Pickled Fresno Pepper Slaw, Trinity Remoulade, Brioche  
(12 pieces)

**FRIED OYSTER SLIDERS** \$79

Pickle, Comeback Sauce, Pickled Fresno Pepper Sauce, Hawaiian Roll  
(12 pieces)

**MINI CRISPY SHRIMP PO'BOYS** \$79

Lettuce, Tomato, Pickle, Comeback Sauce  
(12 pieces)

**MINI TOFU BAHN MI LETTUCE WRAPS** \$76

Fried Lemongrass Smoked Tofu, Pickled Vegetables, Ginger Hoisin Sauce, Basil & Cilantro  
(VGN, GF) (12 pieces)

**FRIED EGGPLANT SLIDERS** \$84

Mozzarella Cheese, Pepper Jelly, Roasted Garlic Basil Mayo, Brioche  
(12 pieces)

V – vegetarian, GF – gluten free, VGN – vegan

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## SOMETHIN' MORE

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\$38 per person, per hour

**SUGAR & SPICE POPCORN** (V, GF)

**ZAPP'S POTATO CHIPS** (V, GF)

**PIMENTO & FRIED SALTINES** (V)

**NIXTAMAL NACHOS & ARKANSAS CHEESE DIP** (V, GF)

**SQUASH & WHITE BEAN DIP WITH CRISP VEGETABLES**  
(VGN, GF)

**SMOKED CHEDDAR BISCUITS** (V)

**HUSH PUPPIES** (V, GF)

**FIRECRACKER CHICKEN** (GF)

## SNACKS

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À la carte snacks to add on

**SUGAR & SPICE POPCORN** \$6

**ZAPP'S POTATO CHIPS** \$5

**WARM BOURBON BAR NUTS** \$7

**SMOKED OLIVES** \$9

**HOUSE SMOKED BEEF JERKY** \$11





# THE TEAM



**BENJAMIN BROWN**  
Beverage Director

Ben joined Union Square Hospitality Group in 2012 as a barback at The Modern. His thirst and curiosity for spirits and cocktails brought him to Porchlight in the spring of 2015, where he continued to barback and serve. Ben started bartending in 2017, advancing to Head Bartender, and in 2023, he became Porchlight's Beverage Director. Ben showcases his passion for the cocktail community daily through his leadership of the growing bar team and inspired curation of Porchlight's beverage menus.



**CHRISTINE ESPINAL ROSA**  
Executive Chef

Christine takes pride in building a tight-knit team with a penchant for Southern cuisine and memorable guest experiences. Prior to Porchlight, Espinal Rosa served as Sous Chef at USHG's celebrated North End Grill, informing her elevated-meets-playful approach at Porchlight.



**SAMANTHA REINER**  
Food & Beverage Director

Samantha Reiner is the Food & Beverage Director of Porchlight, yet a bartender at heart. She joined the team as a barback in 2015 while a student at the Institute of Culinary Education. In under three years, she advanced quickly, becoming a server, bartender, supervisor, manager, and ultimately General Manager in 2018.



**ERIKA ORDONEZ**  
Events Manager

Erika Ordonez boasts a diverse background in the hospitality industry, having worked across fine dining, bars, night clubs, and hotels. She has overseen openings, won awards for bartending, and consulted on menus. Erika was named the Events Manager at Porchlight, returning to the restaurant where she spent the formative three years of its inception, and works to extend hospitality and create extraordinary experiences around milestone occasions.



# PRICING & TERMS

## RESERVATION INFORMATION

We do not charge a room rental fee for any of our private or semi-private spaces. However, there is a food and beverage minimum required for your event. All costs (excluding 8.875% New York State Sales Tax and the Discretionary Gratuity Amount) associated with the food, beverage and labor for the Event have been accounted for in the final Event price.

You may choose to provide a Discretionary Gratuity Amount (for food and beverage charges only, exclusive of sales tax), which will be calculated as a percentage of the final Event price and added to the final bill upon the conclusion of the Event. Please inquire about pricing and please note prices are subject to change.

## FOOD & BEVERAGE MINIMUMS

### THE PORCH

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### THE GAME ROOM

January - November: \$1,500

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### OUTSIDE

May - October: starts at \$1,100

### THE WHOLE BAR

Please inquire with our team for pricing.

## DEPOSITS & CANCELLATIONS

A 50% deposit is required to reserve event spaces. Your event is guaranteed once Porchlight has confirmed your deposit. Deposits are fully refundable for cancellations more than 14 days prior to the event date. Deposits will not be refunded for cancellations within 14 days of the contract event date, unless we are able to rebook your contracted room.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge, plus tax. Any charges for additional services or vendors coordinated by Porchlight will also be charged and are subject to a 8.875% New York State Sales Tax.





# THANK YOU

**Thank you for considering Porchlight for your next event!**  
For more information or to book a space, please contact  
our events team [here](#).

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