

HELEN MILLS



2008
ALL-INCLUSIVE
HOLIDAY PARTY
PACKAGES

HELEN MILLS

EVENT SPACE AND THEATER

ALL-INCLUSIVE HOLIDAY PARTY PACKAGES



Thank you for considering **HELEN MILLS** for your holiday celebration!

HELEN MILLS is Manhattan's most unique venue, featuring a spectacular, loft-like event space, as well as a 140-seat theater and screening room that may be rented separately. Conveniently located near Midtown Manhattan, as well as Pennsylvania and Grand Central stations, **HELEN MILLS** is the perfect location to host your year-end holiday celebration. Featuring a stunning, 40-foot-long bar, specially designed lounge furniture and state-of-the-art digital-video and sound systems, **HELEN MILLS** is sure to impress your guests.



HELEN MILLS is excited to offer five comprehensive holiday packages for the 2008 season all of which include:

- ☞ Event space rental for two, three and four-hour events
- ☞ A variety of menu options, including passed hors d'oeuvres and/or mouth-watering stationary displays, that are appropriate for 150 - 350 guests
- ☞ A selection of premium wines, beers, spirits and champagne
- ☞ Staff, including bartenders, servers, coat-check and security, as well as on-site management
- ☞ Tasteful holiday décor, including flowers and votive candles
- ☞ Specially designed lounge furniture, including white leatherette ottomans, brushed metallic cocktail tables and white acrylic reception chairs



The team at **HELEN MILLS** invites you to celebrate 2008 in style. For complete information, please call 212.243.6200 or email info@helenmills.com.

We look forward to celebrating with you!

HELEN MILLS

EVENT SPACE AND THEATER

ALL-INCLUSIVE PACKAGES

Packages include event space rental, premium open bar, staff (bartenders, servers, coat-check and security), on-site management, select audio-visual equipment, and lounge furniture (ottomans, cocktail tables and reception chairs).

OPTION 1 - \$75.00/Guest* (up to 2 hours)

PAGE 3

- Bistro Sandwich Bites
- Cheese and Fruit Board
- Herb Pita & Festive Tortilla Chips
- Farmer's Market Crudités
- Desserts
- Complete Beverage Service

OPTION 2 - \$90.00/Guest* (up to 3 hours)

PAGE 4

- Choice of 8 Passed Hor d'oeuvres
- Choice of 4 Desserts
- Complete Beverage Service

OPTION 3 - \$95.00/Guest* (up to 3 hours)

PAGE 5

- Choice of 5 Passed Hor d'oeuvres
- Choice of 1 Stationary Display
- Choice of 4 Desserts
- Complete Beverage Service

OPTION 4 - \$95.00/Guest** (up to 3 hours)

PAGE 6

- Choice of 5 Stationary Hor d'oeuvres
- Choice of 1 Dinner Station
- Choice of 2 Pasta Stations
- Mixed Grilled Vegetables
- Desserts
- Complete Beverage Service

OPTION 5 - \$100.00/Guest* (up to 4 hours)

PAGE 7

- Choice of Market Basket or 5 Passed Hor d'oeuvres
- Buffet Dinner
- Choice of 1 Dessert
- Complete Beverage Service

***100-person minimum applies. Please inquire about pricing for smaller parties. Administration fees and sales tax are additional.*

**150-person minimum applies. Please inquire about pricing for smaller parties. Administration fees and sales tax are additional.*

HELEN MILLS

EVENT SPACE AND THEATER

OPTION 1 - \$75.00/Guest (up to 2 hours)

Bistro Sandwich Bites, Cheese and Fruit Board, Herb Pita & Festive Tortilla Chips, Farmer's Market Crudités, Dessert, and Complete Beverage Service

BISTRO SANDWICH BITES

Served on Assorted Breads and Wraps

- Grilled Salmon with Dill Aioli and Baby Spinach
- Roasted Portobello with Pesto and Goat Cheese
- Fresh Turkey, Brie and Cranberry Relish
- Roast Beef with Caramelized Onion and Whole Grain Mustard

CHEESE AND FRUIT BOARD

Accompanied with Crackers and Crisps

Selection of Triple Crème Brie, Parmesan, Australian Cheddar and Spanish Manchego Garnished with Grapes, Fresh Berries, Dried Fruit

HERB PITA & FESTIVE TORTILLA CHIPS

Served with Homemade Guacamole, Smoky Eggplant Chutney, Chunky California Style Salsa and Goat Cheese Hummus

FARMER'S MARKET CRUDITÉS

Served with Creamy Spinach with Sun-Dried Tomato and Curry Dip

DESSERTS

Assortment of Freshly Baked Cookies and Double Chocolate Brownies

COMPLETE BEVERAGE SERVICE

Please See Page 8 for Beverage Service Details

HELEN MILLS

EVENT SPACE AND THEATER

OPTION 2 - \$90.00/Guest (up to 3 hours)

Choice of 8 Passed Hor d'oeuvres, Choice of 4 Desserts, and Complete Beverage Service

PASSED HOR D'OEUVRES (Choice of 8)

VEGETARIAN

- **Bruschetta**
buffalo mozzarella - pesto
spicy tomato chutney
- **Miniature "Arancini"**
parmesan crust - gremolata sauce
- **Gougere**
gruyere infused pastry -
mushroom ragout
- **Crispy Wild Mushroom Ravioli**
with truffle cream
- **Eggplant Pesto Roulades**
fried smoky chick peas
- **Sweet Potato Croquette**
pumpkin seed crust, cranberry
compote
- **PB&J**
pine nut butter, red currant
jelly, whipped chevre,
brioche, roasted pine nuts
- **Truffle Macaroni & Cheese Bites**
- **Porcini Mushrooms, Roasted Peppers
& Parmesan Reggiano Panini**
- **Morel Cappucino**

SEAFOOD

- **Roasted Pepper and Corn Crab Cakes**
chive crème fraiche
- **Cod Fritter**
salsa verde - fried parsley
- **Monkfish Spring Roll**
napa cabbage
- **Tuna Tartar**
soy dressing - sesame tuile
cones
- **Lobster Bisque Turnovers**
cognac crème fraiche
- **Shrimp & Lobster Quesadilla**
cheese, grilled pear and citrus salsa
- **Tuna Loin Au Poivre**
Jicama black olive slaw - sour
dough crostini
- **Rosemary Skewer Shrimp**
harissa remoulaude
- **Scallop & Foie Gras**
citrus crisp
- **Anise & Citrus Cured Salmon**
bread stick with mango relish
- **Crunchy Spicy Salmon Roll**

MEAT

- **Citrus & Pomegranate Flank
Steak Skewer**
roasted pomegranate salsa
- **Baby Lamb Chops**
provençal crust - saffron
Nicoise aioli
- **Prosciutto & Crema Di Tartufo
Panini**
- **Petit Reuben Sandwich**
pullman rye
- **Veal Burger**
apple onion remoulaude &
asiago cheese pullman rye
- **Beef Bourguignonne Empanada**
- **Braised Short Rib**
truffle taro root pancake
- **Spiced Pulled Pork, Kumquat &
Smoked Onion Taco**
lime scented crème fraiche

FOWL

- **Anise Scented Duck Confit &
Foie Gras Empanada**
ancho & poblano chile dip
- **Grilled Chicken - Spinach Gruyere
Cheese Panini**
- **Chicken Pot Pie Dumplings**
- **Foie Gras Mousse**
apple chip - grape - brioche toast
- **Pinoi Chicken with Sweet
Potato Pancake**
green papaya relish
- **Grilled Chicken Sausage**
apple onion sage compote
- **Smoked Duck and Scallion Crepe**
pickled carrot salad
- **Pulled Pheasant Confit**
salsifis fritter & wild mushroom
ragout
- **Turkey Burger**
toasted sweet potato & pineapple
bread with cranberry chutney

DESSERTS (Choice of 4)

- **Chocolate Covered Strawberries**
white and dark chocolate
- **Assorted Miniature Fresh Fruit Tarts**
- **Assorted Chocolate Truffles**
white and dark chocolate
- **French Macaroons**
icy mint, mocha and passion fruit
- **Petit New York Cheese Cakes**
- **Mini Carrot Cakes**
- **Miniature Chocolate Covered Puff Pastry Eclairs**
- **Banana Mousse on Chocolate Chip Cake**
- **Chocolate Peanut Butter Crunch**
- **Petit Lemon Tarts**
- **Champagne Gelee**
fresh raspberries
- **Miniature Tiramisu**
demi tasse cups

COMPLETE BEVERAGE SERVICE

Please See Page 8 for Beverage Service Details

HELEN MILLS

EVENT SPACE AND THEATER

OPTION 3 - \$95.00/Guest (up to 3 hours)

Choice of 5 Passed Hor d'oeuvres, Choice of 1 Stationary Display, Choice of 4 Desserts, and Complete Beverage Service

PASSED HOR D'OEUVRES (Choice of 5)

VEGETARIAN

- **Bruschetta**
buffalo mozzarella - pesto spicy tomato chutney
- **Miniature "Arancini"**
parmesan crust - gremolata sauce
- **Gougere**
gruyere infused pastry - mushroom ragout
- **Crispy Wild Mushroom Ravioli**
with truffle cream
- **Eggplant Pesto Roulades**
fried smoky chick peas
- **Sweet Potato Croquette**
pumpkin seed crust, cranberry compote
- **PB&J**
pine nut butter, red currant jelly, whipped chevre, brioche, roasted pine nuts
- **Truffle Macaroni & Cheese Bites**
- **Porcini Mushrooms, Roasted Peppers & Parmesan Reggiano Panini**
- **Morel Cappucino**

MEAT

- **Citrus & Pomegranate Flank Steak Skewer**
roasted pomegranate salsa
- **Baby Lamb Chops**
provençal crust - saffron Nicoise aioli
- **Prosciutto & Crema Di Tartufo Panini**
- **Petit Reuben Sandwich**
pullman rye
- **Veal Burger**
apple onion remoulaude & asiago cheese pullman rye
- **Beef Bourguignonne Empanada**
- **Braised Short Rib**
truffle taro root pancake
- **Spiced Pulled Pork, Kumquat & Smoked Onion Taco**
lime scented crème fraiche

SEAFOOD

- **Roasted Pepper and Corn Crab Cakes**
chive crème fraiche
- **Cod Fritter**
salsa verde - fried parsley
- **Monkfish Spring Roll**
napa cabbage
- **Tuna Tartar**
soy dressing - sesame tuile cones
- **Lobster Bisque Turnovers**
cognac crème fraiche
- **Shrimp & Lobster Quesadilla**
cheese, grilled pear and citrus salsa
- **Tuna Loin Au Poivre**
Jicama black olive slaw - sour dough crostini
- **Rosemary Skewer Shrimp**
harissa remoulaude
- **Scallop & Foie Gras**
citrus crisp
- **Anise & Citrus Cured Salmon**
bread stick with mango relish
- **Crunchy Spicy Salmon Roll**

FOWL

- **Anise Scented Duck Confit & Foie Gras Empanada**
ancho & poblano chile dip
- **Grilled Chicken - Spinach Gruyere Cheese Panini**
- **Chicken Pot Pie Dumplings**
- **Foie Gras Mousse**
apple chip - grape - brioche toast
- **Pinoi Chicken with Sweet Potato Pancake**
green papaya relish
- **Grilled Chicken Sausage**
apple onion sage compote
- **Smoked Duck and Scallion Crepe**
pickled carrot salad
- **Pulled Pheasant Confit**
salsifis fritter & wild mushroom ragout
- **Turkey Burger**
toasted sweet potato & pineapple bread with cranberry chutney

STATIONARY DISPLAYS (Choice of 1)

TUSCAN COUNTRY DISPLAY

(includes all of the following)

- **Risotto Cakes with Mascarpone Cheese**
- **Roasted Peppers with Garlic**
- **Fresh Bocconcini and Plum Tomatoes with Basil Oil**
- **Wedges of Aged Parmesan Reggiano**
- **Grilled Asparagus and Artichoke Salad**
- **Prosciutto di Parma and Imported Cured Meats Served with Fresh Figs**
- **Roll Eggplant and Ricotta Salata Cheese**

MEXICAN DISPLAY

(includes all of the following)

- **Fresh Corn Tortillas Served with Guacamole and Salsa**
- **Ceviche Bar**
- **Salmon with a Guava, Carrot and Mint Sauce**
- **Red Snapper Served with Green Apple and Red Jalapeño**
- **Tuna with Chimichurri, Ginger, and a Garlic Chip**
- **Black Bean and Corn Salad**
with lime vinaigrette
- **Chile Rellenos**
poblano pepper stuffed with Manchego cheese, black beans and rice with red mole
- **Chipotle Glazed Chicken Drums**
- **Vegetarian and Goat Cheese Empanadas**
- **Lamb Empanadas**

MEDITERRANEAN DISPLAY

(includes all of the following)

- **Spanakopita**
traditional mixture of spinach, leeks, feta, and onion wrapped in a crisp fillo pastry
- **Assorted Dips Served with Warm Pita Bread**
tzatziki - cucumber yogurt dip
skordalia - garlicky potato dip
melizanosalata - eggplant dip

PACIFIC RIM DISPLAY

(includes all of the following)

- **Nigiri and Maki Sushi, Assorted Rolls**
- **Marinated Yakitori of Beef**
- **Vegetable Spring Roll with Thai Dipping Sauce**
- **Chicken Saté with Soba Noodles**
tossed with a spicy peanut sauce, with scallion, pepper and cucumber
- **Assorted Dim Sum served in Bamboo Baskets from Steaming Woks**

SPANISH TAPAS DISPLAY

(includes all of the following)

- **Gazpacho Served in a Seedless Cucumber Cup**
- **Gambas al Ajilla**
grilled shrimp with garlic served with saffron cilantro aioli
- **Asparagus Wrapped with Dry Spanish Ham and Manchego Cheese**
in a crispy phyllo dough
- **Ceviche of Bay Scallops Served in a Roasted Corn Cup with Avocado Purée**
- **Assorted Savory Biscotti with Herbs, Olives and Pistachios**
- **Assorted Spanish Cheeses Served with Traditional Spanish Tapas**
- **Coca Mallorquina**
miniature pizza with olives, onion, peppers and tomatoes,

DESSERTS (Choice of 4)

- **Chocolate Covered Strawberries**
white and dark chocolate
- **Assorted Miniature Fresh Fruit Tarts**
- **Assorted Chocolate Truffles**
white and dark chocolate
- **French Macaroons**
icy mint, mocha and passion fruit
- **Petit New York Cheese Cakes**
- **Mini Carrot Cakes**
- **Miniature Chocolate Covered Puff Pastry Eclairs**
- **Banana Mousse on Chocolate Chip Cake**
- **Chocolate Peanut Butter Crunch**
- **Petit Lemon Tarts**
- **Champagne Gelee**
fresh raspberries
- **Miniature Tiramisu**
demi tasse cups

COMPLETE BEVERAGE SERVICE

Please See Page 8 for Beverage Service Details

HELEN MILLS

EVENT SPACE AND THEATER

OPTION 4 - \$95.00/Guest (up to 3 hours)

Choice of 5 Stationary Hor d'oeuvres, Choice of 2 Pasta Stations, Choice of 1 Dinner Station, Mixed Grilled Vegetables, Desserts, and Complete Beverage Service

STATIONARY HORS D'OEUVRES (Choice of 5)

- Melon & Prosciutto
- Fried Ravioli
- Tomato & Basil Bruschetta
- Franks in a Blanket
- Mini Quiche
- Potato Croquettes
- Pizza Bites
- Mini Crab Cakes
- Stuffed Mushrooms
- Fried Calamari
- Mozzarella Sticks
- Baked Clams Oreganata
- Meatballs
- Sausage
- Fried Zucchini

PASTA STATIONS (Choice of 2)

Choice of the following types of pasta:
Capellini, Penne, Fettucine, Rigatoni, Spaghetti, Linguini, Tricolor, Bowtie, Gnocchi and Tortellini

- **Marinara**
tomato, basil and garlic
- **Mascarpone**
with mascarpone cheese and spinach
- **Alla Vodka**
bacon, onions, ham, mushrooms, light cream, tomato and vodka
- **Con Broccoli**
sautéed with garlic, fresh basil and olive oil
- **Alfredo**
parmigiana cheese and cream sauce
- **Al Pesto**
sautéed with basil garlic, olive oil and a touch of cream
- **Carbonara**
crispy bacon, onions, ham and cream
- **Matriciana**
crispy bacon, onions, ham, fresh basil, and light tomato sauce
- **Bolognese**
tomato, meat sauce and light cream
- **Primavera**
fresh vegetable sautéed in light pink sauce
- **Aglio E Olio**
sautéed with garlic, fresh basil and olive oil
- **Danielle**
sautéed with asparagus, mushrooms, tomato and light cream
- **Fra Diavolo**
with garlic, basil, chili peppers and tomato sauce
- **Con Polpetta**
with meatballs and tomato sauce
- **Alla Vongole**
red or white clam sauce

DINNER STATIONS (Choice of 1)

FISH

- **Gamberi Marinara**
shrimp sautéed with garlic, basil and tomato sauce
- **Zuppa Di Pesce**
mussels, clams, calamari, shrimp in spiced tomatoes
- **Shrimp Parmigiana**
breaded shrimp in tomato sauce with mozzarella
- **Calamari Marinara**
sautéed with garlic, white wine and marinara sauce
- **Shrimp Portofino**
sautéed with garlic, white wine and lemon sauce

VEAL

- **Veal Marsala**
sautéed with mushrooms and marsala wine
- **Veal Parmigiana**
breaded veal in tomato sauce and melted mozzarella
- **Veal Alla Toscana**
sautéed with cognac and shitaki mushrooms
- **Veal Santinbocca Fiorentina**
with prosciutto, spinach, mozzarella, garlic and oil in Barolo wine sauce
- **Veal Cardinale**
sautéed with asparagus, shitaki mushrooms, roasted peppers, fresh mozzarella in light brown sauce

CHICKEN

- **Chicken Margherita**
with prosciutto, shitaki mushrooms, white wine, fresh basil and fresh tomato
- **Chicken Cardinale**
chicken breast sautéed with asparagus, roasted pepper, shitaki mushrooms and fresh mozzarella
- **Chicken Fantasia**
with prosciutto, spinach, mozzarella, garlic and oil in Barolo wine sauce
- **Chicken Primavera**
breaded chicken breast in tomato sauce w/ melted mozzarella
- **Chicken Marsala**
sautéed with mushrooms and marsala wine

MIXED GRILLED VEGETABLES

Mixed Grilled Fresh Vegetables

DESSERTS

Assortment of Freshly Baked Desserts

COMPLETE BEVERAGE SERVICE

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HELEN MILLS

EVENT SPACE AND THEATER

OPTION 5 - \$100.00/Guest (up to 4 hours)

Choice of Market Basket or 5 Passed Hor d'oeuvres,
Buffet Dinner, Choice of 1 Dessert, and Complete Beverage Service

MARKET BASKET (Includes all of the following)

- **Meze Platter**
feta - grape leaves - olives - red onion - cucumber slices - tomato wedges - grilled chicken bites - artichokes
- **Seasonal Crudités**
fresh vegetables with garlic and chive dip
- **International Cheeses**
imported cheeses - seasonal grapes - dried fruits - assorted water crackers and oven-baked baguettes

PASSED HOR D'OEUVRES (Additional \$7.00/Guest - Choice of 5)

VEGETARIAN

- **Bruschetta**
buffalo mozzarella - pesto spicy tomato chutney
- **Miniature "Arancini"**
parmesan crust - gremolata sauce
- **Gougere**
gruyere infused pastry - mushroom ragout
- **Crispy Wild Mushroom Ravioli**
with truffle cream
- **Eggplant Pesto Roulades**
fried smoky chick peas
- **Sweet Potato Croquette**
pumpkin seed crust, cranberry compote
- **PB&J**
pine nut butter, red currant jelly, whipped chevre, brioche, roasted pine nuts
- **Truffle Macaroni & Cheese Bites**
- **Porcini Mushrooms, Roasted Peppers & Parmesan Reggiano Panini**
- **Morel Cappucino**

SEAFOOD

- **Roasted Pepper and Corn Crab Cakes**
chive crème fraiche
- **Cod Fritter**
salsa verde - fried parsley
- **Monkfish Spring Roll**
nap cabbage
- **Tuna Tartar**
soy dressing - sesame tuile cones
- **Lobster Bisque Turnovers**
cognac crème fraiche
- **Shrimp & Lobster Quesadilla**
cheese, grilled pear and citrus salsa
- **Tuna Loin Au Poivre**
Jicama black olive slaw - sour dough crostini
- **Rosemary Skewer Shrimp**
harissa remoulaude
- **Scallop & Foie Gras**
citrus crisp
- **Anise & Citrus Cured Salmon**
bread stick with mango relish
- **Crunchy Spicy Salmon Roll**

MEAT

- **Citrus & Pomegranate Flank Steak Skewer**
roasted pomegranate salsa
- **Baby Lamb Chops**
provençal crust - saffron Nicoise aioli
- **Prosciutto & Crema Di Tartufo Panini**
- **Petit Reuben Sandwich**
pullman rye
- **Veal Burger**
apple onion remoulaude & asiago cheese pullman rye
- **Beef Bourguignonne Empanada**
- **Braised Short Rib**
truffle taro root pancake
- **Spiced Pulled Pork, Kumquat & Smoked Onion Taco**
lime scented crème fraiche

FOWL

- **Anise Scented Duck Confit & Foie Gras Empanada**
ancho & poblano chile dip
- **Grilled Chicken - Spinach Gruyere Cheese Panini**
- **Chicken Pot Pie Dumplings**
- **Foie Gras Mousse**
apple chip - grape - brioche toast
- **Pinoi Chicken with Sweet Potato Pancake**
green papaya relish
- **Grilled Chicken Sausage**
apple onion sage compote
- **Smoked Duck and Scallion Crepe**
pickled carrot salad
- **Pulled Pheasant Confit**
salsifis fritter & wild mushroom ragout
- **Turkey Burger**
toasted sweet potato & pineapple bread with cranberry chutney

BUFFET DINNER (Includes all of the following)

- **Salad of Young Greens**
radish - toasted almonds - Stilton cheese - champagne vinaigrette
- **Penne with Sundried Tomatoes, Arugula, and Roasted Peppers**
in a white wine sauce
- **Spinach Tortellini**
with a fresh plum tomato sauce
- **Chicken Marsala**
with mixed wild mushrooms
- **Roasted Salmon**
with a red onion and chestnut marmalade
- **Braised Short Rib of Beef**
with a balsamic glaze
- **Roasted Vegetable Platters**
with basil oil

DESSERTS (Choice of 1)

- **Apple and Pear Cobbler**
with bourbon whipped cream
- **Double Chocolate Bread Pudding**
with vanilla whipped cream

We also offer the following desserts to those guests considering this option for a wedding celebration:

- **Wedding Cupcakes on a Tiered Stand**
(an additional \$5 per person)
- **Wedding Cake and a selection of Petit Fours**
(an additional \$7 per person)

COMPLETE BEVERAGE SERVICE

Please See Page 8 for Beverage Service Details

HELEN MILLS

EVENT SPACE AND THEATER

COMPLETE BEVERAGE SERVICE*

A Selection of Premium Wines, Beers and Spirit. Included With All 5 Packages.

WINES	BEERS
Les Fumées Blanches Sauvignon Blanc 2006 Oracle Chardonnay 2006 VRAC Côtes-du-Rhône 2006 J. & F. Lurton Malbec 2006	Amstel Light Bass Ale Heineken
SPIRITS	MIXERS
Smirnoff Beefeater Bacardi Light Mount Gay Jack Daniels Seagrams 7 Dewars Dry Vermouth Sweet Vermouth Triple Sec Angostura Bitters	RC Cola Diet Rite Cola 7-Up Ginger Ale Tonic Cranberry Juice Orange Juice Rose's Lime Juice
GARNISHES	BAR AMENITIES
Lemons Limes Maraschino Cherries Olives Cocktail Onions	Cocktail Napkins Straws Glassware Ice

*Liquor selections may change based on availability. Suitable substitutes will be used.