

HELEN MILLS

EVENT SPACE AND THEATER



ALL-INCLUSIVE MEETING PACKAGES

Thank you for considering **HELEN MILLS** for your next meeting!

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. Conveniently located near Midtown Manhattan, as well as Pennsylvania and Grand Central stations, **HELEN MILLS** is the perfect location to host your next meeting.

HELEN MILLS is excited to offer six all-inclusive packages that include event space and/or theater rental, on-site management and staff, select audio-visual equipment, and lounge furniture including ottomans and cocktail tables. Some packages include china, silverware and white resin folding chairs.

Please click on links below to view the menu for each option.

OPTION 1 - \$35.00/Guest*

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MORNING MEETING IN THEATER

Event Time: 7:30 am - 11:00 am (Total Rental Time: 6:00 am - 11:30 am)

- Continental Breakfast
- Morning Break
- Coffee/Tea Service

OPTION 2 - \$45.00/Guest*

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AFTERNOON MEETING IN THEATER

Event Time: 12:00 pm - 4:30 pm (Total Rental Time: 11:30 am - 5:00 pm)

- Boxed Lunch
- Afternoon Break
- Coffee/Tea Service

OPTION 3 - \$60.00/Guest*

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MORNING MEETING IN EVENT SPACE

Event Time: 7:30 am - 11:00 am (Total Rental Time: 6:00 am - 11:30 am)

- Continental Breakfast
- Morning Break
- Coffee/Tea Service

OPTION 4 - \$75.00/Guest*

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AFTERNOON MEETING IN EVENT SPACE

Event Time: 12:00 pm - 4:30 pm (Total Rental Time: 11:30 am - 5:00 pm)

- Selection of Assorted Sandwiches
- Choice of One Side Salad
- Sweets Tray
- Afternoon Break
- Coffee/Tea Service

OPTION 5 - \$110.00/Guest*

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ALL-DAY MEETING IN THEATER AND EVENT SPACE

Event Time: 7:30 am - 5:00 pm (Total Rental Time: 6:00 am - 6:00 pm)

- Continental Breakfast
- Morning Break
- Lunch Buffet
- Afternoon Break
- Coffee/Tea Service

OPTION 6 - \$135.00/Guest*

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ALL-DAY MEETING AND POST-EVENT RECEPTION IN THEATER AND EVENT SPACE

Event Time: 7:30 am - 5:00 pm (Total Rental Time: 6:00 am - 6:00 pm)

- Continental Breakfast
- Morning Break
- Lunch Buffet
- Afternoon Break
- Coffee/Tea Service
- Cocktail Reception with Premium Beverage Service

**100-person minimum for stated prices. 20% administration fee and 8.875% sales tax are additional.*

Tables, white resin folding chairs, solid cotton linens, entertainment options and floral decor - prices available upon request.

HELEN MILLS | 137-139 West 26th Street NYC 10001 | T 212.243.6200 | F 212.243.1325 | www.helenmills.com

OPTION 1 - MORNING MEETING IN THEATER - \$35.00/Guest*
Event Time: 7:30 am - 11:00 am (Total Rental Time: 6:00 am - 11:30 am)

Continental Breakfast, Morning Break and Coffee/Tea Service

CONTINENTAL BREAKFAST

An Elegant Display of Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danishes

MORNING BREAK

An Assortment of Granola Bars and Fruit Juices

COFFEE/TEA SERVICE

**Freshly Brewed Regular and Decaffeinated Coffee, Selection of Gourmet Teas,
Freshly Squeezed Orange Juice and Ice Water**

**100-person minimum for stated prices. 20% administration fee and 8.875% sales tax are additional.*

Tables, white resin folding chairs, solid cotton linens, entertainment options and floral decor - prices available upon request.

OPTION 2 - AFTERNOON MEETING IN THEATER - \$45.00/Guest*
 Event Time: 12:00 pm - 4:30 pm (Total Rental Time: 11:30 am - 5:00 pm)

Boxed Lunches, Afternoon Break and Coffee/Tea Service

GOURMET SANDWICHES, WRAPS AND PITAS (choice of ten)

SANDWICHES

- **Hand-Carved Turkey Club**
applewood smoked bacon, leaf lettuce, and heirloom tomatoes on brioche
- **Smoked Turkey & French Brie**
pear slices, watercress and grain mustard on black russian bread
- **Tuscan Chicken**
roasted peppers, arugula and artichoke aioli on an olive pocket
- **7 Grain Avocado**
avocado, roma tomato, sprouts and chipotle pepper spread
- **Albacore Tuna Salad**
vine ripened tomatoes and leaf lettuce on an 8 grain baguette
- **Portobello Mushroom**
asparagus, peppers, red onion, zucchini, goat cheese, black olive tapenade on tomato asiago focaccia
- **Herb Grilled Salmon**
dill mustard aioli, mesclun, tomato, cucumber on 7 grain bread
- **Basil Chicken Salad**
romano cheese, tomato and watercress on asiago focaccia
- **Maryland Crab Cake**
with creamy cole slaw, lettuce, beefsteak tomato on brioche

- **Mardi Gras Chicken**
pepperjack cheese, roasted peppers, onions and chipotle pepper spread on a telerio roll
- **Fresh Turkey Breast**
cranberry-orange relish, watercress and herb dressing on alsatian bread
- **Prosciutto Di Parma**
fresh mozzarella, roasted pepper aioli and fresh basil on a baguette
- **Monterey Grilled Chicken**
organic greens, roasted garlic aioli, avocado on 7 grain ciabatta
- **Mozzarella Caprese**
fresh mozzarella, tomato, basil and sun dried tomato spread on an olive pocket
- **Metro Hero**
genoa, cappicola, prosciutto, provolone, onions, hot peppers, lettuce, oil and vinegar on a hero
- **Bistro Roast Beef**
crisp red onion rings, cheddar cheese and zesty bistro sauce in an onion pocket

WRAPS

- **Chicken Vera Cruz**
bean and corn salsa, lettuce and ripe avocado in a chipotle tortilla
- **Buffalo Chicken**
spicy chicken breast with carrots, celery and crumbled blue cheese
- **Thai Chicken**
carrots, lettuce and red onion with lemongrass dressing
- **Brazilian Chicken**
mango, raisins, almonds, scallions and coconut
- **California Smoked Turkey**
cucumber, tomato, sprouts and guacamole in a lemon herb wrap
- **Shrimp Remoulade**
cajun rock shrimp, corn and louisiana remoulade sauce
- **Tarragon Shrimp**
celery, onions, and tarragon in a sun dried tomato wrap
- **Chicken Caesar**
grilled chicken, romaine hearts and caesar dressing

PITAS

- **Tuna Salad Pita**
albacore tuna, low fat mayonnaise, lettuce and tomato
- **Fresh Turkey Pita**
leaf lettuce, low fat mayonnaise and cracked black pepper
- **Grilled Chicken Pita**
grilled chicken, cucumber, tomato, feta cheese with red wine vinaigrette
- **Napa Valley Pita**
carrots, cucumber, tomato, sprouts, avocado, bell pepper, spinach and lemon herb dressing

SIDE SALAD (choice of one)

- **Classic Caesar Salad**
- **Traditional Greek Salad**
- **Organic Field Greens**
with fresh garden vegetables
- **Tri Colore**
endive, radicchio, and arugula
- **Endive & Watercress**
honey walnuts and blue cheese
- **Arugula & Goat Cheese**
cherry tomatoes and toasted almonds
- **Organic Mesclun Salad**
roasted portobello and blue cheese
- **Baby Spinach**
egg, bacon and red onion
- **Asian Greens**
mandarin orange, toasted almonds and scallion
- **House Salad**
field greens, seedless grapes, sun dried cranberries, blue cheese, candied walnuts and caramelized pears
- **Tomato & Cucumber**
with feta cheese
- **Mozzarella & Heirloom Tomato**
olive oil and basil
- **Mediterranean Orzo**
tomato, feta and olives
- **Tuscan Bean**
sauteed spinach and tomato

COOKIES (two cookies per boxed lunch)

Assorted freshly baked gourmet cookies

AFTERNOON BREAK

A Basket Filled with Assorted Fresh Whole Fruits (Bananas, Apples, Pears & Oranges)

COFFEE/TEA SERVICE

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Gourmet Teas, Assorted Canned Sodas (Lunch Only) and Ice Water

*100-person minimum for stated prices. 20% administration fee and 8.875% sales tax are additional.

Tables, white resin folding chairs, solid cotton linens, entertainment options and floral decor - prices available upon request.

OPTION 3 - MORNING MEETING IN EVENT SPACE - \$60.00/Guest*
Event Time: 7:30 am - 11:00 am (Total Rental Time: 6:00 am - 11:30 am)

Continental Breakfast, Morning Break and Coffee/Tea Service

CONTINENTAL BREAKFAST

An Elegant Display of Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danishes

MORNING BREAK

An Assortment of Granola Bars and Fruit Juices

COFFEE/TEA SERVICE

**Freshly Brewed Regular and Decaffeinated Coffee, Selection of Gourmet Teas,
Freshly Squeezed Orange Juice and Ice Water**

Appropriate number of china, silverware and white resin folding chairs are included.

**100-person minimum for stated prices. 20% administration fee and 8.875% sales tax are additional.
Tables, solid cotton linens, entertainment options and floral decor - prices available upon request.*

OPTION 4 - AFTERNOON MEETING IN EVENT SPACE - \$75.00/Guest*
 Event Time: 12:00 pm - 4:30 pm (Total Rental Time: 11:30 am - 5:00 pm)

**Selection of Assorted Sandwiches, Choice of One Side Salad, Sweets Tray,
 Afternoon Break and Coffee/Tea Service**

GOURMET SANDWICHES, WRAPS AND PITAS (choice of ten)

SANDWICHES

- **Hand-Carved Turkey Club**
applewood smoked bacon, leaf lettuce, and heirloom tomatoes on brioche
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- **7 Grain Avocado**
avocado, roma tomato, sprouts and chipotle pepper spread
- **Albacore Tuna Salad**
vine ripened tomatoes and leaf lettuce on an 8 grain baguette
- **Portobello Mushroom**
asparagus, peppers, red onion, zucchini, goat cheese, black olive tapenade on tomato asiago focaccia
- **Herb Grilled Salmon**
dill mustard aioli, mesclun, tomato, cucumber on 7 grain bread
- **Basil Chicken Salad**
romano cheese, tomato and watercress on asiago focaccia
- **Maryland Crab Cake**
with creamy cole slaw, lettuce, beefsteak tomato on brioche

- **Mardi Gras Chicken**
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- **Fresh Turkey Breast**
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- **Monterey Grilled Chicken**
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- **Mozzarella Caprese**
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- **Metro Hero**
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- **Bistro Roast Beef**
crisp red onion rings, cheddar cheese and zesty bistro sauce in an onion pocket

WRAPS

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bean and corn salsa, lettuce and ripe avocado in a chipotle tortilla
- **Buffalo Chicken**
spicy chicken breast with carrots, celery and crumbled blue cheese
- **Thai Chicken**
carrots, lettuce and red onion with lemongrass dressing
- **Brazilian Chicken**
mango, raisins, almonds, scallions and coconut
- **California Smoked Turkey**
cucumber, tomato, sprouts and guacamole in a lemon herb wrap
- **Shrimp Remoulade**
cajun rock shrimp, corn and louisiana remoulade sauce
- **Tarragon Shrimp**
celery, onions, and tarragon in a sun dried tomato wrap
- **Chicken Caesar**
grilled chicken, romaine hearts and caesar dressing

PITAS

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albacore tuna, low fat mayonnaise, lettuce and tomato
- **Fresh Turkey Pita**
leaf lettuce, low fat mayonnaise and cracked black pepper
- **Grilled Chicken Pita**
grilled chicken, cucumber, tomato, feta cheese with red wine vinaigrette
- **Napa Valley Pita**
carrots, cucumber, tomato, sprouts, avocado, bell pepper, spinach and lemon herb dressing

SIDE SALAD (choice of one)

- **Classic Caesar Salad**
- **Traditional Greek Salad**
- **Organic Field Greens**
with fresh garden vegetables
- **Tri Colore**
endive, radicchio, and arugula
- **Endive & Watercress**
honey walnuts and blue cheese
- **Arugula & Goat Cheese**
cherry tomatoes and toasted almonds
- **Organic Mesclun Salad**
roasted portobello and blue cheese
- **Baby Spinach**
egg, bacon and red onion
- **Asian Greens**
mandarin orange, toasted almonds and scallion
- **House Salad**
field greens, seedless grapes, sun dried cranberries, blue cheese, candied walnuts and caramelized pears
- **Tomato & Cucumber**
with feta cheese
- **Mozzarella & Heirloom Tomato**
olive oil and basil
- **Mediterranean Orzo**
tomato, feta and olives
- **Tuscan Bean**
sauteed spinach and tomato

SWEETS TRAY

Assorted Freshly Baked Gourmet Cookies

AFTERNOON BREAK

A Basket Filled with Assorted Fresh Whole Fruits (Bananas, Apples, Pears & Oranges)

COFFEE/TEA SERVICE

**Freshly Brewed Regular and Decaffeinated Coffee, A Selection of Gourmet Teas,
 Assorted Sodas (Lunch Only) and Ice Water**

Appropriate number of china, silverware and white resin folding chairs are included.

**100-person minimum for stated prices. 20% administration fee and 8.875% sales tax are additional.*

Tables, solid cotton linens, entertainment options and floral decor - prices available upon request.

OPTION 5 - ALL-DAY MEETING IN THEATER AND EVENT SPACE - \$110.00/Guest*
 Event Time: 7:30 am - 5:00 Pm (Total Rental Time: 6:00 am - 6:00 pm)

Continental Breakfast, Morning Break, Lunch Buffet, Afternoon Break and Coffee/Tea Service

CONTINENTAL BREAKFAST

An Elegant Display of Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danishes

MORNING BREAK

Assorted Granola Bars and Fruit Juices

LUNCH BUFFET

Bistro Chicken
 Grilled Chicken over Field Greens Topped with Blue Cheese, Candied Walnuts, Sliced Grapes and Sundried Cranberries

Vegetarian Option (available upon request)

PASTA (choice of one)

- **Whole Wheat Soba Noodles** with fresh garden vegetables
- **Rigatoni Pesto** roasted peppers and pignoli nuts in a basil vinaigrette
- **Penne Broccoli** roasted garlic and virgin olive oil
- **Penne Shiitake Pasta Salad** with shiitake mushrooms, shallots, pencil asparagus and truffle oil
- **Butternut Squash Penne** rosemary and virgin olive oil
- **Tri Colore Pasta Primavera** roasted vegetable melange
- **Penne Sesame** asian vegetables and marinade
- **Whole Wheat Pasta Salad** fresh mozzarella and tomatoes and a cherry tomato vinaigrette
- **Ravioletti Pasta Salad** toasted pecans and lemon zest
- **Penne & Sun Dried Tomato Pesto**
- **Bowtie Chicken Caesar Salad**

SIDE SALAD (choice of one)

- **Classic Caesar Salad**
- **Traditional Greek Salad**
- **Organic Field Greens** with fresh garden vegetables
- **Tri Colore** endive, radicchio, and arugula
- **Endive & Watercress** honey walnuts and blue cheese
- **Arugula & Goat Cheese** cherry tomatoes and toasted almonds
- **Organic Mesclun Salad** roasted portobello and blue cheese
- **Baby Spinach** egg, bacon and red onion
- **Asian Greens** mandarin orange, toasted almonds and scallion
- **House Salad** field greens, seedless grapes, sun dried cranberries, blue cheese, candied walnuts and caramelized pears
- **Tomato & Cucumber** with feta cheese
- **Mozzarella & Heirloom Tomato** olive oil and basil
- **Mediterranean Orzo** tomato, feta and olives
- **Tuscan Bean** sauteed spinach and tomato

SWEETS TRAY

Assorted Gourmet Cookies and Brownies Garnished with Chocolate Covered Strawberries

AFTERNOON BREAK

A Basket Filled with Assorted Fresh Whole Fruits (Bananas, Apples, Pears & Oranges)

COFFEE/TEA SERVICE

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Gourmet Teas, Freshly Squeezed Orange Juice, Assorted Sodas (Lunch Only) and Ice Water

Appropriate number of china and silverware are included.

*100-person minimum for stated prices. 20% administration fee and 8.875% sales tax are additional.

Tables, white resin folding chairs, solid cotton linens, entertainment options and floral decor - prices available upon request.

OPTION 6 - ALL-DAY MEETING AND POST-EVENT RECEPTION IN THEATER AND EVENT SPACE - \$135.00/Guest*
 Event Time: 7:30 am - 5:00 Pm (Total Rental Time: 6:00 am - 6:00 pm)

**Continental Breakfast, Morning Break, Lunch Buffet, Afternoon Break,
 Coffee/Tea Service and Cocktail Reception with Premium Beverage Service**

CONTINENTAL BREAKFAST

An Elegant Display of Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danishes

MORNING BREAK

Assorted Granola Bars and Fruit Juices

LUNCH BUFFET

Bistro Chicken
 Grilled Chicken over Field Greens Topped with Blue Cheese, Candied Walnuts, Sliced Grapes and Sundried Cranberries
Vegetarian Option (available upon request)

PASTA (choice of one)

- **Whole Wheat Soba Noodles** with fresh garden vegetables
- **Rigatoni Pesto** roasted peppers and pignoli nuts in a basil vinaigrette
- **Penne Broccoli** roasted garlic and virgin olive oil
- **Penne Shiitake Pasta Salad** with shiitake mushrooms, shallots, pencil asparagus and truffle oil
- **Butternut Squash Penne** rosemary and virgin olive oil
- **Tri Colore Pasta Primavera** roasted vegetable melange
- **Penne Sesame** asian vegetables and marinade
- **Whole Wheat Pasta Salad** fresh mozzarella and tomatoes and a cherry tomato vinaigrette
- **Raviolotti Pasta Salad** toasted pecans and lemon zest
- **Penne & Sun Dried Tomato Pesto**
- **Bowtie Chicken Caesar Salad**

SIDE SALAD (choice of one)

- **Classic Caesar Salad**
- **Traditional Greek Salad**
- **Organic Field Greens** with fresh garden vegetables
- **Tri Colore** endive, radicchio, and arugula
- **Endive & Watercress** honey walnuts and blue cheese
- **Arugula & Goat Cheese** cherry tomatoes and toasted almonds
- **Organic Mesclun Salad** roasted portobello and blue cheese
- **Baby Spinach** egg, bacon and red onion
- **Asian Greens** mandarin orange, toasted almonds and scallion
- **House Salad** field greens, seedless grapes, sun dried cranberries, blue cheese, candied walnuts and caramelized pears
- **Tomato & Cucumber** with feta cheese
- **Mozzarella & Heirloom Tomato** olive oil and basil
- **Mediterranean Orzo** tomato, feta and olives
- **Tuscan Bean** sauteed spinach and tomato

SWEETS TRAY

Assorted Gourmet Cookies and Brownies Garnished with Chocolate Covered Strawberries

AFTERNOON BREAK

A Basket Filled with Assorted Fresh Whole Fruits (Bananas, Apples, Pears & Oranges)

COFFEE/TEA SERVICE

Freshly Brewed Regular and Decaffeinated Coffee, Selection of Gourmet Teas, Freshly Squeezed Orange Juice, Assorted Sodas (Lunch Only) and Ice Water

COCKTAIL RECEPTION WITH PREMIUM BEVERAGE SERVICE

Choice of Three Themed Baskets, Complete Mediterranean Basket, Imported and Domestic Cheese Board, Cudités Display, Gourmet Dessert Platter and Premium Beverage Service
 (Please Click Here To See Complete Menu Details for the Cocktail Reception on Page 8)

Appropriate number of china and silverware are included.

**100-person minimum for stated prices. 20% administration fee and 8.875% sales tax are additional.*

Tables, white resin folding chairs, solid cotton linens, entertainment options and floral decor - prices available upon request.

COCKTAIL RECEPTION WITH PREMIUM BEVERAGE SERVICE

Choice of Three Themed Baskets, Complete Mediterranean Display, Imported & Domestic Cheese Board, Crudités Display, Gourmet Dessert Platter and Premium Beverage Service

THEMED BASKETS (choice of three themes)

PACIFIC RIM

- Chili Beef Yakitori
- Sesame Chicken Saté
- Coconut Shrimp Skewers
- Imperial Spring Rolls
- California Roll
- Pickled Ginger and Wasabi
- Soy Scallion Dipping Sauce

PAN ASIAN

- Beef Saté
- Lemongrass Shrimp Saté
- Sweet Chile Chicken Saté
- Asparagus Spears
- Fried Vegetable Wonton
- Ginger Carrots and Snap Peas
- Spicy Peanut Dipping Sauce

THAI BASKET

- Flying Coconut Shrimp Saté
- Curried Beef Saté
- Lemon Ginger Chicken Saté
- Vegetable Spring Rolls
- Thai Cucumber Salad
- Peanut and Sweet Chili Dipping Sauce

TANDOORI BASKET

- Herbed Baby Lamb Chops
- Tandoori Chicken Kebabs
- Curried Shrimp Kebabs
- Vegetable Samosas
- Cucumber & Red Pepper
- Mango Chutney
- Spicy Harissa Yogurt Dip

ANTIPASTO MISTO

- Prosciutto Wrapped Breadsticks
- Sopressata Salami
- Spicy Cappicola
- Aged Provolone
- Grilled Eggplant and Zucchini
- Marinated Artichokes and Mushrooms
- Herbed Bocconcini Mozzarella
- Roasted Red Peppers
- Tuscan Brick Oven Breads

AMERICAN PIE

- Crispy Chicken Fingers
- BBQ Short Ribs of Beef on Cheddar Biscuit
- Mini Crab Cakes
- Spicy Buffalo Sates
- Hamburger Sliders
- Honey Mustard Sauce
- Blue Cheese Dressing

PROVENCAL

- Shrimp Scampi Batons
- Rosemary Chicken Batons
- Frenched Lamb Chops
- Grilled Zucchini Batons
- Sun Dried Tomatoes and Marinated Olives
- Belgian Endive
- Red Pepper Rouille

MEDITERRANEAN BASKET (Includes all of the following)

- Sage Grilled Chicken Kebabs
- Grilled Shrimp Kebabs
- Stuffed Grape Leaves
- Fire Grilled Eggplant
- Olive Tapenade
- Baba Ghanouj and Hummus
- Feta & Sun Dried Tomato Dip
- Kalamata Olives
- Assorted Flatbreads

IMPORTED & DOMESTIC CHEESE BOARD

Assortment of Hand-crafted Imported and Domestic Cheeses Garnished with Dried Fruit and Nuts. Served with Flat Bread and Crackers

CRUDITÉS DISPLAY

Medley of Baby Zucchini, Asparagus, Cherry Tomatoes, Baby Carrots, Broccoli, Celery and Red Peppers Served with Dip

GOURMET DESSERT PLATTER

Assortment of Freshly Baked Gourmet Desserts

PREMIUM BEVERAGE SERVICE*

A Selection of Premium Wines, Beers and Spirits

WINES

- Les Fumées Blanches Sauvignon Blanc 2006
- Oracle Chardonnay 2006
- VRAC Côtes-du-Rhône 2006
- J. & F. Lurton Malbec 2006

BEERS

- Amstel Light
- Bass Ale
- Heineken

SPIRITS

- Smirnoff
- Beefeater
- Bacardi Light
- Mount Gay
- Jack Daniels
- Seagrams 7
- Dewars
- Dry Vermouth
- Sweet Vermouth
- Triple Sec

MIXERS

- RC Cola
- Diet Rite Cola
- 7-Up
- Ginger Ale
- Tonic
- Cranberry Juice
- Orange Juice
- Rose's Lime Juice
- Angostura Bitters

BAR AMENITIES

- Cocktail Napkins
- Straws
- Glassware
- Ice

GARNISHES

- Lemons
- Limes
- Maraschino Cherries
- Olives
- Cocktail Onions

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

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