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All Day Conference & Corporate Meeting Packages

11 West 31st Street New York, NY 10001

pp@ayzany.com

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Our Services



GRADUATIONS



SOCIAL



BIRTHDAYS



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NETWORKING



ENGAGEMENT



BABY SHOWERS



BRIDAL SHOWERS



REHEARSAL DINNERS



REUNIONS

Host your next corporate event or conference with Ayza Events

Since 2007, we take pride in our expertise, professionalism, and offering the most competitive rates in the market. Your guests will enjoy the seasonal menu showcasing the best of local farms and purveyors, a thoughtful wine selection, and warm hospitality and service..

Let us make your next event one to remember



Molly Trolley

Capacity 16 ppl

Introducing the Molly Trolley, a delightful addition to our dining experience! This charming trolley brings a unique touch to your meal, offering a curated selection of seasonal treats and chef's specials right to your table. Whether it's delectable appetizers, gourmet desserts, or handcrafted beverages, the Molly Trolley ensures a dynamic and personalized dining experience. Join us to savor the convenience and elegance of the Molly Trolley, available exclusively at our restaurant.



Sunroom

Capacity 36 ppl



The Sunroom is a warmly decorated, bright, rectangular space with windows all around, perfect for up to 36 guests and usable year-round.

The sunroom can be booked FULL private or half depending on your event needs and size.



Lounge Room

Capacity 30 ppl

The adjacent Lounge Room provides a cozy, additional area. Both rooms, Sunroom + Lounge Room are rented together, ensuring exclusive use of these connected, inviting spaces for larger parties.





BREAKFAST

Assorted Breakfast Station

Croissants, bagels, breads, with cream cheese, butter, organic preserves

Seasonal Fresh Fruit Salad with mint

Homemade Yogurt Parfait with house made granola

Irresistible food sets the tone to any party.



OPEN BEVERAGE STATION + SNACK STATION

(Available throughout the day and during break periods)

Gourmet Coffee & Tea Station With all the condiments

Premium brew regular & decaf coffee, assorted black, green & flavored teas, served with whole milk, almond milk, sugar, sweetener, honey, lemon

Soft Drinks

Assorted flavored seltzers, sodas, bottled water

Snack Station

Assorted potato chips, popcorn, trail mix, pretzels,
☒energy bars

BREAKFAST/Grab & Go
(Served with arugula chickpea salad, potato chips + chocolate bonbons)

Sandwiches

- Grilled Steak Sandwich with sauteed onion, mozzarella cheese
- Mediterranean Veggie Wrap with hummus
- Roasted Chicken with sauteed vegetables

HAPPY HOUR STATION
(additional \$69 per guest)

Passed Horderves

- | | |
|----------------------------|----------------------|
| <i>White Truffle Pizza</i> | <i>Shrimp</i> |
| <i>Mushroom Pita Tart</i> | <i>Dumpling</i> |
| <i>Chicken Lollipops</i> | <i>Avocado Fries</i> |

OPEN BAR PACKAGE

Wine

- Prosecco / Veneto, Italy
- Pinot Grigio / Veneto, Italy
- Rose / Provence, France
- Nero D'avola / Sicily, Italy

Beers

- Stella
- Heineken

Premium Spirits

- Tito's
- Bombay Sapphire
- Jack Daniel's
- Bacardi
- Jose Cuervo Especial



PRICING PRICING PRICING PRICING PRICING

MIN \$129 PER GUEST including

- Venue + Breakfast + Lunch + Beverage & Snack Station
- Food & beverage attendants
- Production fee
- Up to 7 hours of service
- 2 Wireless Microphone
- Projector 80"
- Set-up / breakdown fee
- Happy Hour is additional \$69 per guest

**Earth friendly cups, plates, napkins and utensils to be disposable and provided by Ayza



UPGRADES / PER PERSON

Give your guests a more upscale experience with a staff attended hot buffet.

(Upgrading to Hot Buffet must be for all guests)

BUFFET HOT BREAKFAST

Additional \$10

(Choose 2)

- Peach mascarpone french toast
- Scrambled eggs with scallions
- Smoked salmon avocado toast
- Side dishes: bacon, home fries

BUFFET HOT LUNCH

Additional \$20

(Choose 2)

- Roasted chicken breast in chardonnay sauce
- Roasted salmon filet
- Pasta with spring vegetables in garlic white wine sauce
- 5 spices cauliflower rice

Side dishes

Roasted seasonal vegetables, mashed potatoes

CHEESE & CHARCUTERIE BOX

Additional \$15

Manchego, parmigiano reggiano, french brie, bresaola and prosciutto di parma

Served with toasted bread, caper berries guava paste, seasonal grapes and fruit

DARK BELGIUM CHOCOLATE FOUNTAIN STATION

Additional \$20

unlimited chocolate fondue with fresh fruits, brownies, marshmallow, rice crispy and pretzel

WINE & CHOCOLATE TASTING STAND

Additional \$20

Wine can be intimidating, mysterious, and challenging. In this sommelier guided mini wine course, you'll learn how to taste, enjoy a selection of wines and the chocolate pairing options.



CONTACT US

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Thank you for your interest in Ayza catering. It is our pleasure and passion to build the perfect event for our clients. Our dedicated and experienced team of event planners will service any request for your dream event.

FOR QUESTIONS OR BOOKING INQUIRIES,
PLEASE CONTACT OUR EVENTS TEAM HERE

[Inquiry Now!](#)

Event Manager

Jhon Pejendino (929) 406 - 8181

pp@ayzany.com



ayza
EVENTS & CATERING

THANK YOU