



The
ADDISON

Welcome to The Addison

The Addison is a refined sports lounge designed as a modern living room in the heart of Midtown New York.

Rooted in the warmth of a classic Irish bar, the space blends rich woods, gold accents, and cinematic lighting, reflecting a place where tradition, ambition, and modern life intersect, blurring the line between classic and contemporary culture.

The Addison feels familiar, yet unexpected. A place to disconnect from the city. A home for gathering, where drinks are shared and games are watched.

A bar with soul, where old-world glamour meets modern confidence, polished yet playful, intimate yet vibrant, and unmistakably New York.

THE ADDISON



250 STANDING
120 SEATED



Hailed as “NYC’s newest after-work destination,” The Addison blends a spacious yet cozy ambiance with neon accents and lush wallscapes—striking a perfect balance between energy and warmth.

Frequented for happy hour, late-night drinks, and lively get-togethers, it’s described as both inviting and “lit,” with plenty of seating, clean design, and a friendly staff.



Combines industrial-chic elements with trendy lounge vibes—featuring neon accents and abundant natural light

Polished yet relaxed: ideal setting for happy hours, corporate mixers, birthday bashes, networking events, and after-work soirées



A stylish, flexible venue in Midtown — perfect for activations, celebrations, and culture-forward events.

Open Bar

2 HOUR MINIMUM

STANDARD

\$30 Per Person Per Hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

- Vodka - ALB Vodka
- Gin - Beefeater, Bombay Sapphire
Ford's Dry Gin, Gray Whale
- Tequila - Espalón Blanco & Repo
Milagro, Flecha Azul,
Cazadores Blanco
- Mezcal - 400 Conejos
- Whiskey - Dewards, Wild Turkey
Monkey Shoulder,
Hudson Bourbon Great Jones
- Rum - Bacardi Spiced & Superior
Captain Morgan, Goslings,
Mount Gay, Smith & Cross
- Other - Bushmills, Teeling, Branson
Cognac, Beer and Wine

PREMIUM

\$45 Per Person Per Hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

- Vodka - Ketel One, Titos, Grey Goose
Belvedere
- Gin - Bar Hill, Bar Hill Reserved Tom Cat,
Tanqueray, Tanqueray 10, Hendricks
- Tequila - Casamigos Blanco & Repo, Código
Blanco & Repo, Herradura Silver,
Repo & Ultra Anejo, Don Julio Blanco
& Reposado, Patron Cristalino, Repo
and Silver, Tequila Ocho Blanco
- Mezcal - Del Maguey Vida, Illegal Joven,
Montelobos, Piedra Almas, Del Maguey Pechuga
- Whiskey - Glenlivet 12, Angel's Envy Rye, Basil Hayden,
Bulleit, Jack Daniels, Jameson, Johnnie Walker
Black Label, Knob Creek Bourbon, Lagavulin,
Makers Mark, Talisker 10, Whistle Pig Piggyback
Whistle Pig Rye 6yr. Woodford Reserve,
Bruichladdich Port Charlode, Glenlivet 15, Oban 14
Whistle Pig Straight Rye 10yr.
- Rum - Bacardi 8, Malibu Rum, Plateray
Pineapple, Diplomatico Reserva, Ron
Zacapa 23, Santa Teresa 1796
- Other - Green Spot, Hibiki Harmony Japanese Whiskey,
D'Usse VSOP, Remy Martin VSOP, El Gubernador
Pisco Reservado, Pierre Ferrand

Beer & Wine Only Open Bar

2 Hours: \$45 Total Per Person | 3 Hours: \$60 Total Per Person

Includes: All soft drinks

Includes: All beer brands (Corona, Blue Moon, Lagunitas IPA, High Noon, Heineken)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon



Signature Cocktails

\$5 PER PERSON PER HOUR UPGRADE

Verdant Elixir

Vodka, fresh lime, ginger beer, mint

Crimson Orchard

Bourbon, blackberries, lemon, simple syrup

Citrus Reverence

Elderflower, Prosecco, club soda, orange

Jardín de Fuego

Tequila, cucumber, lime, tajin rim

Violet Élan

Gin, lavender syrup, lemon juice, soda

Midnight Sapphire

Gin, butterfly pea flower infusion, lemon juice, lavender syrup, tonic

Crimson Silk Margarita

Tequila reposado, blood orange, lime, agave nectar, chili-salt rim

Arctic Bloom Martini

Vodka, white cranberry juice, elderflower, lemon twist, edible silver dust

Spiced Orchard Old Fashioned

Apple brandy, bourbon, demerara sugar, Angostura bitters, star anise

Noir Espresso Royale

Vodka, espresso, coffee liqueur, vanilla bean syrup, cocoa dust

THE ADDISON



Pass Hors d'oeuvres

Service in Motion , Flavor in Every Bite

\$25 for 5 items, \$30 for 6 items & \$35 for 7 items Per Person Per Hour

Vegetarian

Deviled Eggs

dijon mustard, cajon seasoning, choood scallions

Spanakopita

crispy phyllo dough, feta cheese, spinach

Figs-In-a-Blanket

honey glaze, goat cheese, sesame seeds

Bruschetta

juicy tomato, basil, parmesan cheese

Wild Mushroom Crostini

shiitake mushrooms, oyster mushrooms, thyme, parsley, ricotta cheese

Caprese Skewers

fresh mozzarella, plum tomato, basil

Grilled Veggie Skewers

seasonal grilled vegetables, balsamic drizzle

Mini Grilled Cheese

served with tomato soup dip

Mac n' Cheese Bites

four cheese sauce

Vegan Crispy Rolls

shiitake mushroom, scallions, shredded veggies, sesame oil

Vegatable Samosa

egg wrap, shiitake mushroom, carrots, peppers, onions

Meat

Chicken Salad Baskets

chopped pecans, apples, phyllo cups

Chicken Skewers

roasted peppers, marinated onions

Chicken Sausage Kebabs

homemade chicken sausage, grilled peppers and onions

Chipotle Chicken Sliders

arugula, pickled onion, chipotle mayo

Pulled Pork Rolls

sweet bbq pork, crispy rice paper

Truffle Beef Sliders

100% angus beef, truffle oil, creamy parmesan

Proscuitto Shortbreads*

brie cheese, italian proscuitto.

Steak Frites*

ribeye steak, crispy fries

Lamb Lollipops*

mint yoghurt sauce

Seafood

Spicy Tuna Cucumber Bites

ahi tuna, spicy aioli, sesame, cucumber

Tuna Tartar Spoons

ahi tuna, avocado, chives, shallots, creamy sriracha aoli

Lettuce Wrap Salmon Tartar

salmon, mango, avocado, chives, sesame, iceberg lettuce

Shrimp Ceviche Cups

shrimp, tomato, red onion, cilantro, lime

Garlic Shrimp Skewers

shrimp, spiced garlic marinade

Mini Red Snapper Tacos

beer battered red snapper, aqua chili sauce, red coleslaw

Brochetas de Pescado

grilled swordfish, spiced chipotle drizzle

Oysters and Caviar*

fresh oysters, caviar, mignonette, chives

Food Stations

Flavor-Forward. Presentation-Perfect.

HOT STATION

Taco Station \$20 PP

Carne Asada, Carnitas, Sinaloa Shrimp, Crispy Fish, Seared Fish, Cactus, Black Bean and Sweet Potato, Mushroom.

Served with:

Corn Tortilla, Flour Tortilla (lettuce wraps available upon request)

Pico De Gallo, Cilantro, Crema, Salsa Rojo, Salsa Verde, Cotija Cheese

French Fries Bar \$18 PP

Yukon Gold Fries, Sweet Potato Fries, Waffle Cut Fries, Oven Wedges

Spicy Mayo, Black Garlic Mayo, Ketchup, Guacamole, Salsa, Pico De Gallo, Shredded Cheese

Mashed Potato Bar \$15 PP

Homemade Chili, Crumbled Bacon, Chopped Chives, Shredded Cheese, Olives, Crispy Onions, Sour Cream, Corn, Broccoli, Sauteed Mushrooms

Flatbread Station \$20 PP

Pesto Sauce, Cherry Tomatoes, Fresh Basil, Mozzarella, Olives, Prosciutto, Gouda Cheese, Walnuts, Peaches, Blue Cheese Crumbles, Balsamic Glaze, Spicy Honey Drizzle, Arugula

Mac n' Cheese Station \$17 PP

Chives, Tomatoes, Fried Onions, Sautéed Mushrooms, Bacon, Aged Gouda, Steamed Broccoli, Jalapeño, Fried Onions, Smoked Sausage

Slider Bar \$19 PP

Angus Beef, Pulled Pork, Fried Chicken, Black Bean Cheese:

Cheddar, Mozzarella, Pepper Jack, Swiss

Sauces:

Mustard, Pickled Relish, Garlic Mayo, Pickled Jalapeno Peppers, Ketchup

Toppings:

Bacon Crumbles, Dill Pickle Chips, Tomato Slice, Avocado Slices, Lettuce Shreds, Sliced Onions

COLD STATION

Mezze Table \$15 PP

Hummus, Baba Ganoush, Spicy Feta, Tzatziki, Marinated Olives, Tabbouleh, Pickled Peppers and Grilled Pita Bread

Cheese Table \$18 PP

Goat Cheese, Brie Cheese, Cheddar, Gouda, Parmesan, Manchego, Gorgonzola

Sesonal Fruit:

(strawberries/clementines/grapes/berries/apples/peaches/cherries)

Variety of Nuts:

(pecans, walnuts, almonds, pistachios)

Crisps:

(variety of crackers, pita chips and crostinis)

Charcuterie Table \$24 PP

Prosciutto di Parma, Capocollo, Soppressata, Salami

Goat Cheese. Parmesan. Brie, Cheddar Cheese
Cornichons, Olives, Bacon Jam, Grapes
Three kinds of breads

Crudité \$15 PP

Variety of Fresh Veggies:

Baby Corn, Baby Carrots, Broccoli, Cauliflower, Asparagus, Celery, Cherry Tomatoes, Bell Peppers, Green Beans, Shishito Peppers,

A Creamy Parmesan Dip, Ranch Dip and Greek Dip

Oyster Bar \$24 PP

A Variety of East Coast and West Coast Oysters
Mignonette Sauce, Cocktail Sauce, Ginger - Soy Vinaigrette, Cucumber - Jalapeno Granita
Tobiko Caviar, Salmon Caviar

Skewer Station \$22PP

choice of three

Garlic Shrimp Skewers

Grilled Chicken Skewers with Peppers

Eggplant Skewers

Zucchini and Pepper Skewers

Beef Kebab Skewers



Platters

All Platters feed 7 people

General Platter \$120
French Fries \$70
Grilled Vegetables \$100

Antipasto Platter \$180
Crudit  Platter \$70

Caesar Salad \$70
Greek Salad \$70
Arugula & Strawberry Salad \$100

Cold Platters

Crudit  Platter (veg)

Celery, cherry tomato, cucumbers, carrots, ranch/blue cheese dressing.

Antipasto Platter

Cured meats, cheeses, marinated, vegetables, nuts, fruits.

Greek Salad (veg)

Cucumbers, tomatoes, red onion, feta cheese.

Caesar Salad (veg)

Romaine lettuce, bagel croutons, parmesan cheese.

Arugula with

Strawberries Salad (veg)

Red pickled onion, goat cheese.

Hot Platters

Chicken Wings

Bba, buffalo, lemon pepper, honey mustard

Truffle Beef Sliders

Chipotle Chicken Sliders

Vegetable Sliders (veg)

Beer Battered Calamari

Grilled Vegetables (vg)

Truffled Fries (veg)

Garlic Sesame Tofu (vg)

Finger Food Platters

Mac n' Cheese Bites (veg)

Empanadas

(chicken, beef or veggie)

Mini Shepard Pie

Antipasto Skewers

Deviled Eggs

Meatballs

Skewers

garlic shrimp, beef kebab, eggplant (vg), zucchini/peppers (vg), grilled chicken

Stuffed Mushrooms (vg)

Vegan Shiitake Rolls (vg)

Vegetable Samosa (vg)



Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 1, \$65 Per Person (min. 20 ppl), includes 2 entrees + 2 sides

GUESTS CAN CHOOSE 2 SIDES

A Choice of Poultry

Chicken Tinga
Verde Chicken Enchiladas
Chicken Flautas
Spicy Chicken Taquitos

A Choice of Fish

Salvador Style Branzino
Gambas al Allajillo
Veracruz Style Cod

A Choice of Meat

Spanish Beef Stew
Chimichurri Steak
Pernil

Vegetarian Choices

Vegetarian or Vegan Enchiladas

A Choice of Salad

Caesar Salad
White Bean Salad

Sides

Maduros
Spanish Rice
Roasted Vegetables
Black Beans

A Choice of Dessert

NY Cheesecake
Caramel Flan



Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 2, \$75 Per Person (min. 20 ppl), includes 3 entrees + 2 sides

GUESTS CAN CHOOSE 3 SIDES

A Choice of Poultry

Chicken Marsala
Lemon Chicken
Creamy Broccoli Chicken
Chicken Enchiladas
*Duck Confit
*Chicken Cordon Blue

A Choice of Fish

Branzino Filets
Grilled Salmon
Pan Seared Cod
*Pan Seared Halibut
*Sesame Tuna

A Choice of Meat

Braised Short Rib
Chimichurri Steak
Moroccan Lamb Stew
*Grilled Ribeye
*Charred NY Strip

Vegetarian Choices

Cauliflower Steaks
Vegetarian or Vegan Enchiladas
Mushroom Steak

Choice of Three Sides

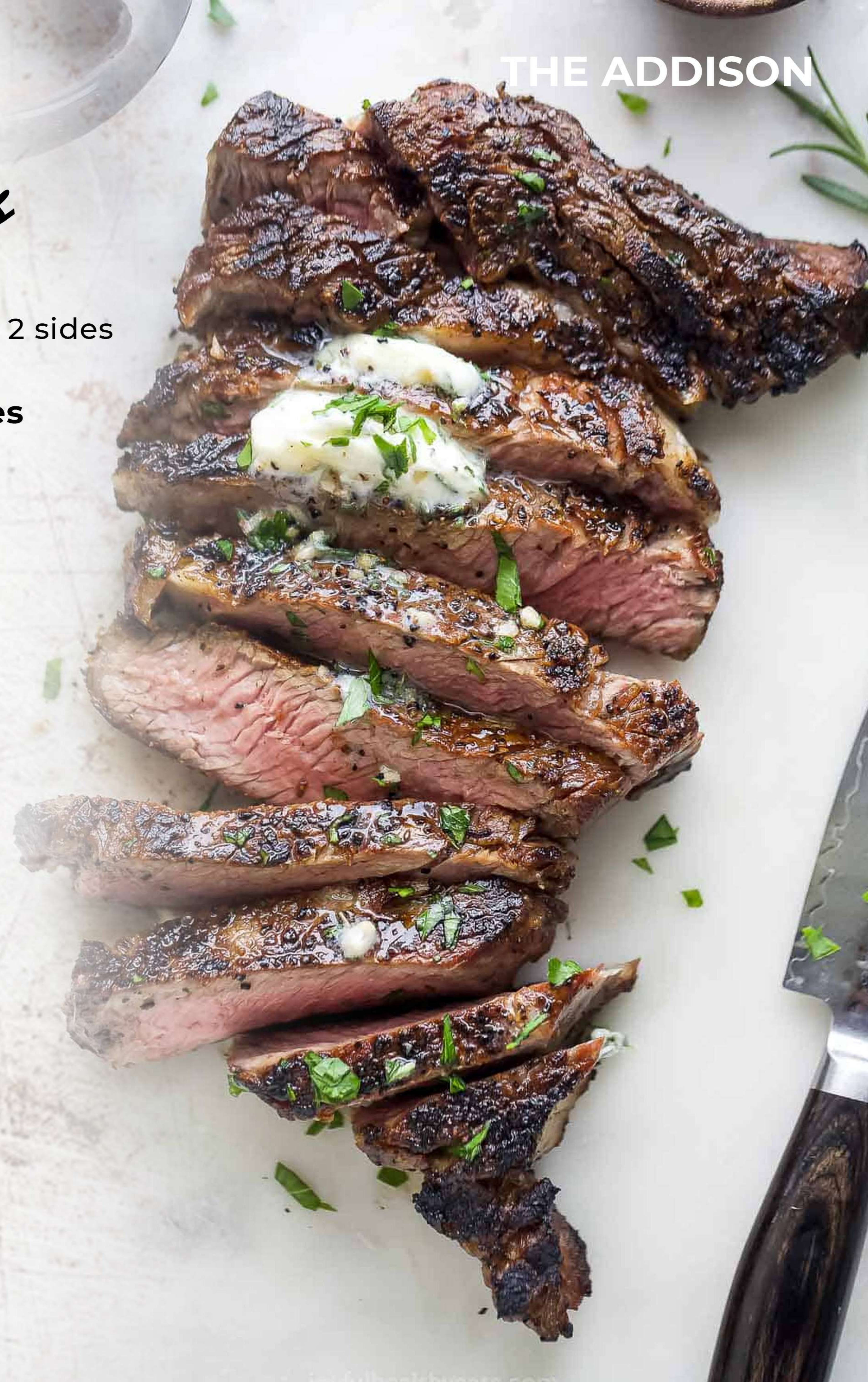
Mashed Potato
Potato Wedges
Spanish Rice
Roasted Vegetables
Couscous
Buttered Macaroni
*Creamy Spinach
*Mexican Corn

A Choice of Salad

Caesar Salad
Greek Salad
Arugula with Strawberries
Watermelon Salad

A Choice of Dessert

NY Cheesecake
Double Chocolate Cake
Seasonal Fruit
*Tiramisu
*Strawberry Short Cake



Sweet Endings

Flavor-Forward , Presentation-Perfect

Dessert Platters feed 7–8 guests

Passed Dessert \$15 Per Person/Hour

(Guests can choose up to 4 options)

Strawberry Compote Mini Cheesecakes

Graham Crust, NY Style

Chocolate Lava Waffle Cone

Graham Crust, NY Style

Mini Chocolate Chip Cookie Sandwich

Buttercream

Orange Nutella Cookie Cups

Sugar Cookie Dough

Strawberry Cheesecake Bites

Cheesecake Filled Strawberries, Chocolate Drizzle

Mini S'mores

Graham Crackers, Marshmallow, Chocolate

Fruit Cups

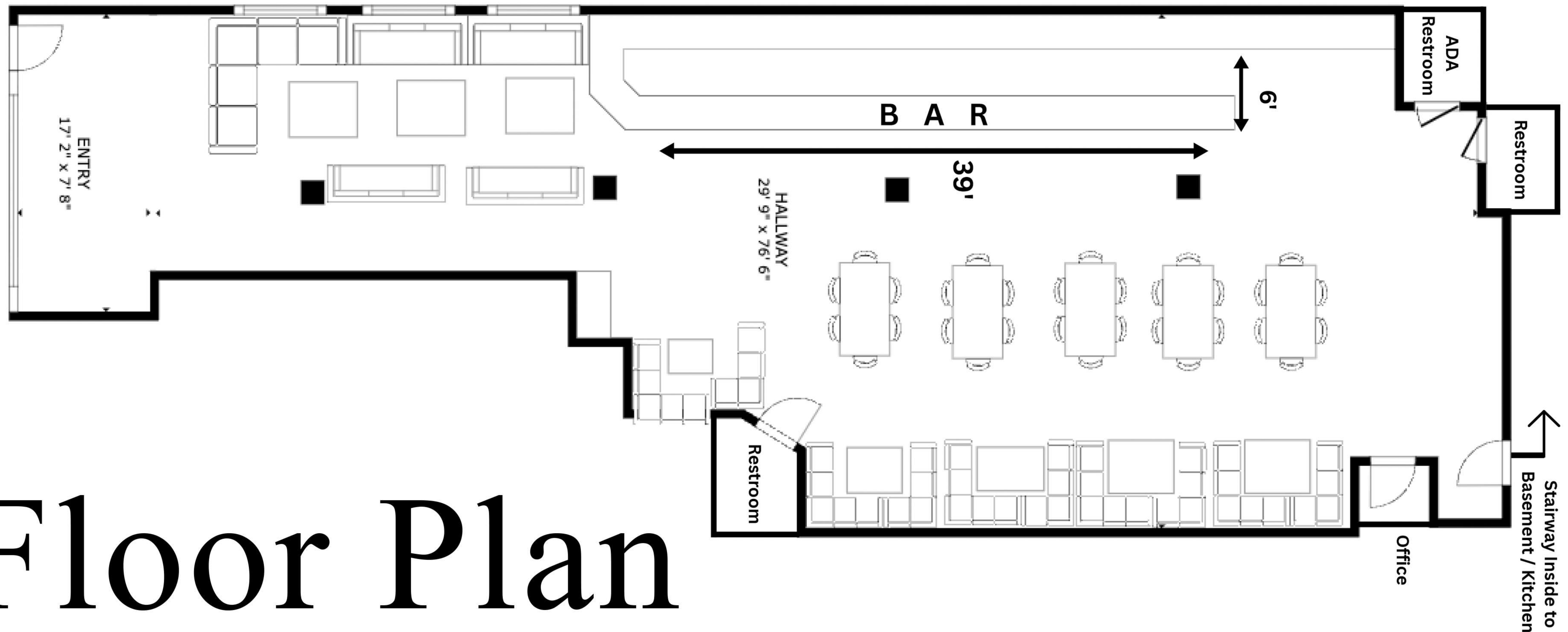
Assorted fruits, Ricotta Cream

Chocolate Mousse Cups

Whipped Cream, Raspberries

Dessert platters are available separately for **\$75 per platter**





Floor Plan



AV + Amenities

Feature

Details

Bar & Drinks

Full bar, cocktails, espresso martinis

Catering

Flexible menus and open-bar options

Space & Capacity

~120 seated, up to 250 standing

Connectivity

Wi-Fi, conference-call, AV tools

Accessibility

ADA compliant, elevator access

Location & Parking

Midtown, street/paid parking, near subway

Venue AV Includes:

-  **6 × 60" Flat-Screen TVs**
-  **Full lighting system w/ programmable LED for dance floor & bar back**
-  **Pioneer XDJ DJ Controller**
-  **JBL SRT Speakers**
-  **3 Wireless Mics, 2 Wired Mics**
-  **Plug-in ready for Spotify playlist or Live DJ**
-  **Color-changing bar lighting for branding or vibe adjustment**
-  **HDMI access and tech support available**



The
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