



**CITY
LINE**
BAR AND GRILL

EVENTS & PARTIES

Our Event Planners are here to assist you in creating a unique and memorable experience for your guests. From fundraisers, retirement parties, to bridal showers, we are confident that we have a perfect solution for you.

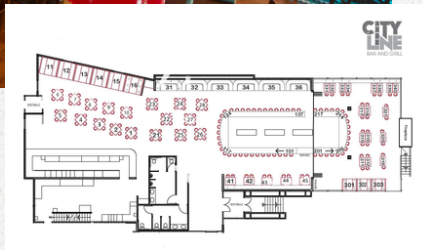
To start the process contact our event team at
518-504-1200 x113

or

events@citylinebar.com

AVAILABLE SPACES

THE BAR AREA



Perfectly suited for mixers, retirement parties, and other non-formal events.

Capacity 20-50ppl

Off Peak Per Person Minimum - \$40 + Tax & Gratuity
Peak Per Person Minimum - \$60 + Tax & Gratuity

This fee is the minimum spend required per person.
Prices are for a two-hour block of time.

Additional Hour - \$20 pp

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11-5	Peak	Off Peak	Off Peak	Off Peak	Off Peak	Peak	Peak
5-Close	Off Peak	Off Peak	Off Peak	Off Peak	Peak	NA	NA

THE DINING ROOM



Suited for corporate lunches, bridal showers, and other formal events.

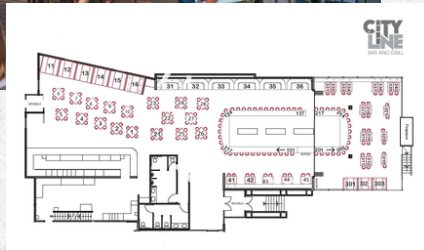
Capacity 40ppl

Off Peak - \$2,500 + Tax & Gratuity
Peak - \$3,750 + Tax & Gratuity

Prices are for a three-hour block of time.
Additional Hour- \$20 pp

	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
11-5	Peak	Off Peak	Off Peak	Off Peak	Peak	Peak	Peak
5-Close	Off Peak	Off Peak	Off Peak	Peak	Peak	Peak	Peak

THE DECK



Half Deck

Capacity 40ppl
\$6,000 + Tax & Gratuity

Full Deck

Capacity 80ppl
\$12,000 + Tax & Gratuity

In the event of inclement weather, City Line reserves the right to transfer a Deck event into our indoor bar area.

FULL BUYOUT



Capacity 300ppl
\$10,000- \$25,000

City Line reserves the right to deny any buyout requests. If reserved, City Line reserves the right to hire a security team at the expense of the host. We reserve the right to deny entry/ cancel any ongoing event in the interest of public safety.

FOOD PACKAGES

Served Buffet Style

Choose 4 - \$28pp Choose 6- \$35pp

Prices are subject to Tax and Gratuity. Some options may incur an additional charge as noted.
Food will be replenished for one hour.

SNACKS

Southwest Rolls

Pulled Chicken, Jack Cheddar, Cilantro,
Roasted Corn, Black Beans, Chipotle Ranch

Buffalo Cauliflower

Roasted Cauliflower, Mild Buffalo Sauce,
Bleu Cheese Dressing, Shredded Carrots,
Crumbled Bleu Cheese (GFA, VGNA)

Bang Bang Cauliflower

Roasted Cauliflower, Bang Bang Sauce,
Cotija, Scallions

Spinach Artichoke Dip

Three Cheese Blend, Artichokes, Spinach.
Served with Tortilla Chips (GFA, VEGA)

Guacamole

House-made Guacamole.
Served with warm Tortilla Chips
and Pico De Gallo

Caribbean Nachos

Blackened Chicken, Tropical Pico, Avocado,
Jack Cheddar, Shredded Mozzarella,
Melted over Homemade Tri-Color Corn Chips,
Chipotle Ranch Drizzle (GFA, VEGA)

Porcini Flatbread

Roasted Chicken, Porcini Mushroom,
Caramelized Onion, Fontina, Arugula,
Balsamic Reduction (GFA)

Mediterranean Skewers

Marinated Chicken grilled and finished
with a Cucumber Yogurt Sauce

Boneless Wings

Select up to two sauces.
Served with Celery, Carrots, Blue Cheese
Mild - Medium - Hot - Whiskey BBQ -
Moonshine - Honey Garlic (Soy Allergy) -
Garlic Parmesan - Memphis Dry Rub
Bone-in wings (+\$1pp)

Taco Bar

Build Your Own.
Choose up to 2 Proteins -
Chicken, Beef, Shrimp, Short Rib.
Served with Jack Cheddar, Cotija,
Pico De Gallo, Salsa Verde, Tomatoes,
Lettuce, Sour Cream, Guacamole (+\$2pp)

FOOD PACKAGES CONTINUED

FINGER SANDWICHES

Fiesta Chicken Slider

Blackened Chicken, Bacon, Guacamole, Tomato, Pepper Jack Cheese, Chipotle Aioli, French Bread

Short Rib Slider

Shredded Braised Short Rib, Caramelized Onions, Smoked Gouda, Orange Marmalade, French Bread

Turkey Slider

House Roasted Turkey, Bacon, Lettuce, Tomato, Avocado, Mayo, French Bread

Buffalo Chicken Wrap

Fried Chicken, Mild Buffalo Sauce, Jack Cheddar Cheese, Blue Cheese Dressing, Tomato, Lettuce, Flour Tortilla

Chicken Caesar Wrap

Grilled Chicken Breast, Croutons, Parmesan, Romaine, Caesar Dressing, Flour Tortilla

BLT Wrap

Applewood Smoked Bacon, Romaine, Tomato, Garlic Mayo, Flour Tortilla

ENTREES

Caesar Salad

Grilled Chicken, Crisp Romaine, Herbed Croutons, Creamy Caesar Dressing (GFA)

House Salad

Mesclun Greens, Carrot, Celery, Tomato, Red Onion, Choice of Dressing

Bang Bang Chicken

Roasted Chicken breast, Bang Bang Sauce, Cotija, scallions. Served over Scallion Rice (+\$1pp)

Macaroni And Cheese

Béchéamel, Jack Cheddar, Parmesan, Toasted Bread Crumbs, Cavatappi Pasta

Chicken Marsala

Sautéed Chicken breast in a mushroom and Marsala Sauce. Served over Cavatappi Pasta (+\$1pp)

Korean Short Ribs

House Braised Beef Short Ribs, Sweet and Spicy Sesame Soy Sauce, Kimchi, Brussels Sprouts, Scallion Rice (+\$3pp)

Southwest Salad

Grilled Blackened Chicken, Romaine, Avocado, Black Beans, Corn, Pico de Gallo, Jack Cheddar, Tortilla Chips, Chipotle Ranch Dressing

Meatloaf

Served with A Mushroom Demi Glace (+\$1pp)

Bang Bang Shrimp

Sautéed Shrimp, Bang Bang Sauce, Cotija, Scallions Served over Scallion Rice (+\$3pp)

Buffalo Mac and Cheese

Diced Chicken, Mild Buffalo Sauce, Béchéamel, Jack Cheddar, Parmesan, Bleu Cheese Crumbles, Cavatappi Pasta (+\$1pp)

Spicy Chicken Penne

Sautéed Chicken, Spicy Peppers, Onions, Vodka Sauce, Cavatappi Pasta, Pancetta (+\$1pp)

Herb Crusted Salmon

Salmon Filets Covered in a Panko and Herb Blend (+\$3pp)

Brussels Sprouts - Scallion Rice

Roasted Cauliflower - Mashed Potatoes

DRINK PACKAGES

OPEN BAR

Open bar packages are for a 1-hour open bar. Does not include shots or takeout beverages.

We reserve the right to discontinue service to anyone at any time.

Additional Hour +\$20pp

Option A \$30pp

Liquor

Grey Goose, Grey Goose Flavors, Bacardi, Bumbu, Ketel One, Stolli, Casamigos, Patron, Makers Mark, Basil Hayden, Woodford Reserve, JW Black, Dewars

Wine & Draft Beer

Our selections are refreshed frequently. As your event nears, we will provide you with our available options.

Soft Beverages

Option B \$25pp

Liquor

Tito's, Depp Eddy flavors, Stolli flavors, Bacardi, Tanqueray, Captain Morgan, Jack Daniels, Jameson

Wine & Draft Beer

Our selections are refreshed frequently. As your event nears, we will provide you with our available options.

Soft Beverages

Option C \$18pp

Wine & Draft Beer

Our selections are refreshed frequently. As your event nears, we will provide you with our available options.

Soft Beverages

Add a Signature Cocktail

Our Chief Mixologist will work with you to create a custom cocktail offered on your open bar package (+\$2pp)

Cash Bar

Guests can cash out after every check, or keep tabs open.

The remaining balance at the end of the two hours will be applied to the host's bill.

Consumption Bar

All drinks are recorded to one check and paid by the host. If the minimum is not met, it will be applied to the host's bill. Minimums are based on party sizes and will be discussed at time of booking.

"First Rounds On Me"

Guests will receive a drink token upon arrival that allows them to get a drink from the previously agreed upon options. These drinks will be charged to the host of the event. This can be combined with a cash bar.

Welcome Drink Tower

Welcome your guests with a refreshing cocktail to start your event.

Prices vary based on party size and cocktail selection.

ENHANCEMENTS

Ask about our custom event enhancement opportunities to make your party memorable!!

TEAM MENU

Create a custom a la carte menu from the choices below that your team can order from.
Soft beverages, coffee, and tea are included. Preordering is highly recommended.
Available for dine-in, pick up or drop-off. Please note that drop-off rates may apply.

APPETIZERS

Choose two family-style appetizers for your team to enjoy as their meals are prepared for just \$4pp

Avocado Fries - Caribbean Nachos - Wings - Buffalo Cauliflower -
Mozzarella Planks - Southwest Rolls - Spinach Dip - Balsamic Brussels

ENTREES

prices are per entree ordered

Salmon Zoodles

Pan Seared Salmon, Zucchini Pasta, Grape Tomatoes,
Garlic, Roasted Red Pepper Purée 21 (GFA, VGNA)

Buffalo Chicken Skillet Mac and Cheese

Diced Chicken, Mild Buffalo Sauce, Béchamel, Jack
Cheddar, Parmesan, Bleu Cheese Crumbles, Cavatappi
Pasta 16 (VEGA)

Steak Frites

Char-Grilled Sirloin, Garlic Fries, House Garlic Butter,
House Steak Sauce 22 (GFA)

Korean Short Ribs

House Braised Beef Short Ribs, Sweet and Spicy Sesame
Soy Sauce, Kimchi, Brussels Sprouts, Scallion Rice 22

Stir Fry

House Braised Beef Short Ribs, Sweet and Spicy Sesame
Soy Sauce, Kimchi, Brussels Sprouts, Scallion Rice 18

Southwest Salad

Grilled Blackened Chicken, Romaine, Avocado, Black
Beans, Corn, Pico de Gallo, Jack Cheddar, Tortilla Chips
and Chipotle Ranch Dressing 17 (GFA, VGNA)

Chicken Caesar Salad

Grilled Chicken, Crisp Romaine, Herbed Croutons and
Creamy Caesar Dressing 15 (GFA)

Salmon Tostada

Blackened Salmon, Corn Tortillas, Guacamole, Romaine,
Pico De Gallo, Feta, Lemon, Chimichurri 19 (GFA)

Poke Bowl

Sushi Grade Ahi Tuna, Jasmine Rice, Pickled Cucumber,
Scallions, Pickled Ginger, Wakame, Onions,
Avocado, Sesame Seeds, Wonton Bowl,
Sesame Soy Dressing 18 (GFA)

Truffle Brie Burger

Red Wine Onions, Bacon, Tomato, Arugula,
Truffle Mayo, Brie, Pretzel Bun, House Fries 17 (GFA)

Above & Beyond Burger

Plant-Based Beyond Patty, Pepper Jack, Guacamole,
Julienne Carrot, Arugula, Tomato, Brioche Bun,
House Fries 17 (VEGA)

Fiesta Chicken Sandwich

Blackened Chicken, Bacon, Guacamole, Tomato,
Pepper Jack Cheese, Chipotle Aioli, Ciabatta,
House Fries 15 (GFA)

Tuscan Chicken Sandwich

Pecan-Crusted Chicken, Spinach, Goat Cheese,
Sun-Dried Tomatoes, Balsamic Glaze, Garlic Aioli,
Ciabatta, House Fries 15

California Club

House Roasted Turkey, Bacon, Lettuce, Tomato,
Avocado, Mayo, Cauliflower Bread,
House Fries 17 (GFA)

Meatloaf

With Garlic mashed Potatoes, Asparagus,
and a Mushroom Demi Glace 21