



50 HUDSON YARDS CATERING BROCHURE

FALL & WINTER MENU 2025



WELCOME TO BLACKROCK AT 50HY

As a worldwide business, BlackRock personifies what it really means to be a global citizen. As a partner, Restaurant Associates takes joy in the pleasure that food can bring to working relationships. We believe in a collaborative approach and that we are better together.

This catering brochure represents our commitment to delivering BlackRock the very best of what we offer: authenticity, seasonality, and flavor. We utilize the freshest ingredients sourced from local vendors, including minority-owned businesses.

Our Executive Chef Victor Tiburcio and client dining Executive Chef Aaron Fitterman with our culinary team, designed a seasonal menu that follows ethical sourcing. As such, menus are subject to change.

To further enhance the culinary experience, our Hospitality team are also able to provide customized menus for meetings and events when required.


WELLNESS AND SUSTAINABILITY

As our overarching wellness and sustainability platform, ForLife represents Restaurant Associates approach to wellbeing. ForLife was designed by our team of Registered Dietitians (RDs) to provide our clients, guests and associates with education to make informed decisions in our café and catering, for personal and environmental health, with encouragement to cultivate maintainable wellbeing practices for life.

Look for the “ForLife” logo on meals that support our wellness mission.



We've denoted vegetarian and vegan menu selections with the following icons throughout the menu. Please do not hesitate to reach out with requests for substitutions in any menu items not labeled,

 Vegetarian

 Vegan

 Served Hot

Please notify us for any allergy or dietary restrictions.

See page 21 for booking protocol.

BREAKFAST

48-hour notice required. 6 guest minimum. All services are buffet, unless specified.
2-week lead time for events 30 - 100 people
4-week lead time for events 100+ people

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

Local Bakery Basket  14.50 per guest



Assorted Pastries, Bagels, Artisan Bread,
Preserves, Original Cream Cheese, Peanut Butter, Butter, Honey
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water


17.95 per guest

Morning Start 

Breakfast "Basket" – Assorted Mini Pastries, Mini Bagels,
Artisan Bread, Preserves, Honey, Assorted Cream Cheeses
Fresh Sliced Fruit & Berries 
Build Your Own Parfait - Yogurt, Granola, Berries & Honey
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

"Better for You" Breakfast   14.95 per guest



Artisan Whole Grain Bread | *Butter*
Coriander Grilled Vegetables 
Mediterranean Baked Eggs | *Braised Onions, Fennel, Tomatoes, Herb & Feta Pita*
Honey-Lavender Chia Seed Pudding
Fresh Sliced Fruit & Berries 
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's, Orange
Juice, Filtered Water

Mash Up  18.50 per guest





Mashed Avocado | *Pickled Radishes, Za'atar Spice, Micro Greens*
House Made Garlic Confit Hummus & Tahini
House Made Ground Nut Butter
Mixed Berry Bowl
Sliced Artisan Bread, Assorted Bagels
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Optional: Pastrami Smoked Salmon 10.00 per guest

New Yorker 24.50 per guest

Assorted Bagels, Jam, Butter, Original, Assorted Cream Cheese
Fresh Sliced Fruit & Berries 
Sliced Chocolate Babka 
Pastrami Smoked Salmon | *Tomatoes, Capers*
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Parfait Bar 18.95 per guest

Coconut Yogurt | *Currant Jam, Toasted Pumpkin Seeds, Oat Crumble* 
Vanilla Yogurt | *Pomegranate Seeds, Toasted Almonds, Cara Cara* 
Oranges
House Made Granola Bars 
Fresh Sliced Fruit & Berries 
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water
Seasonal Spa Water | Strawberry & Mint




Served Hot  Vegetarian  Vegan 

BREAKFAST

48-hour notice required. 6 guest minimum. All services are buffet, unless specified.
2-week lead time for events 30 - 100 people
4-week lead time for events 100+ people





 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

The Breakfast Club  15.95 per guest




Ham, Egg & Swiss | Croissant
Fried Egg & Cheese | English Muffin 
Egg White Burrito | Winter Squash, Baby Kale 
Mixed Berry Bowl 
Freshly Brewed Starbucks Coffee, Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Optional: Vegan Breakfast Burrito | Winter Squash, Baby Kale  4.50 per guest

Classic Hot Breakfast  22.95 per guest



Scrambled Cage Free Eggs 
Home Fries 
Smoked Bacon
Chicken Apple Sausage
Seasonal Grilled Vegetables 
Fresh Sliced Fruit & Berries 
Freshly Brewed Starbucks Coffee, A Selection of Tea From Harney and Son's,
Orange Juice, Filtered Water

Egg Bites  22.00 per guest

Cage-Free Egg | Crispy Bacon Bits, & Caramelized Onion Frittata
Cage-Free Egg | Wild Mushroom, Baby Kale, Parmesan, Frittata 
Egg White | Broccoli, Cherry Tomatoes & Frittata 
Mixed Berry Bowl 
Freshly Brewed Starbucks Coffee, A Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Optional: Vegan "Egg" Bite | Wild Mushroom, Baby Kale  4.00 per guest

La Bodega  15.50 per guest

B.E.C | Bacon, Egg, Cheese, Brioche Roll
S.E.C | Sausage, Egg, Cheese, Brioche Roll
Egg White Wrap | Spinach & Red Pepper 
Whole Fruit 
Side of | Ketchup & Hot Sauce
Freshly Brewed Starbucks Coffee, A Selection of Tea From Harney & Son's,
Orange Juice, Filtered Water

Optional: Vegan "Egg" Breakfast Wrap | Red Pepper, Baby Kale 4.50 per guest

Mid Morning Offerings

Boardroom Bites 30.00 per guest

Chef Selection Cheese & Charcuterie Board
Quiche | Swiss Cheese & Spinach 
Yogurt Parfait | Currant Jam, Toasted Pumpkin Seeds, Oat Crumble 
Assorted Muffins 
Biscotti 
Fresh Sliced Fruit Platter 
Iced Coffee
Seasonal Spa Water | Citrus Spa Water

Optional: Vegan "Egg" Frittata | Wild Mushroom, Baby Kale 4.00 per guest


Served Hot  Vegetarian  Vegan 





BREAKFAST

48-hour notice required. 6 guest minimum. All services are buffets, unless specified
2-week lead time for events 30 - 100 people, 4-week lead time for events 100+ people

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

PAIR WITH BREAKFAST


Individual Menu Items

Starbucks Coffee 4.00 per guest

Harney & Son's Tea 2.00 per guest

Orange Juice 3.00 per guest

Mini Breakfast Pastries  5.25 per guest

Bagels by The Dozen  26.00 per dozen
3 Everything, 3 Plain, 3 Whole Wheat, 3 Cinnamon Raisin,
Original Cream Cheese, Vegetable Cream Cheese, Scallion Cream Cheese,
Jam & Butter

Greek Yogurt Bar  9.75 per guest
Granola, Fresh Mixed Berries, & Locally Sourced Honey


ACME Smoked Salmon Platter 14.25 per guest
Tomato, Capers, Artisan Bread & Cream Cheese

Fruit & Nut Bazaar  8.50 per guest
Cashews, Almonds, Dried Fruit Selection, Granola Bars

Whole Fresh Fruit  1.75 per guest


Individual Chobani® Yogurt Cups  3.00 per guest


Individual House Made Yogurt Parfaits  5.75 per guest
Mixed Berries & Granola. For up to 50 guests only

Individual House Made Vegan Coconut Yogurt Parfaits  6.00 per guest
Currant Jam, Toasted Pumpkin Seeds, Oat Crumble.
For up to 50 guests only

Individual Fresh Fruit Cups  5.75 per guest
For up to 50 guests only

Individual Cereal Boxes & Milk  2.75 per guest

Fresh Fruit & Berries Platter  5.50 per guest

Warm Cinnamon Buns   3.75 per guest

Overnight Oatmeal  4.50 per guest
Brown Sugar, Raisins

Fresh Fruit Smoothie Bar  7.00 per guest

Mini Glazed Doughnuts  12.75 per dozen

Dried Fruit & Snack Bar  9.75 per guest
Dried Fruits, Yogurt Covered Pretzels, Chocolate Covered Pretzels

House Made Granola Bars  12.75 per dozen
Rolled Oats, Dates, Nuts, Sunflower Seeds, Dried Fruit, Maple Syrup

Served Hot  Vegetarian  Vegan 

LUNCH

Lead time - 48 Hour notice required; 6 guest minimum

2-week lead time for events 30 - 100 people,

4-week lead time for events 100+ people

Packages Includes:

Assortment of rolls and breadsticks, sliced fresh seasonal fruit, in house kettle chips, assorted cookies and brownies. Assorted beverages include Coke, Diet Coke, Sprite, flavored sparkling water & filtered water.

GRAIN BOWL BAR

23.95 per guest

Grains

Quinoa

Herb Farro

Seasonal Toppings

Cherry Tomatoes

Winter Squash

Watermelon Radish

Crispy Brussel Sprouts

Cucumbers

Goat Cheese 

House Made Toasted Croutons


Dressing

Sherry Maple Vinaigrette

Citrus & Herb Vinaigrette

Protein

Lemon & Herb Grilled Chicken

Chili Dusted Crispy Tofu 

Blackened Salmon

FARMER'S SALAD BAR

19.95 per guest

Lettuce

Arugula

Mizuna

Baby Kale

Seasonal Toppings

Cucumber

Carrots

Cherry Tomatoes

Charred Cauliflower

Herb Farro

Candied Pepitas

Shaved Parmesan

House Made Herb Croutons

Dressing

Sherry Maple Vinaigrette

Protein

Lemon & Herb Grilled Chicken

Chimichurri Shrimp

Roasted Portobello Mushroom | Pomegranate 

Add Quinoa Grain Bowl

6.50 per guest

* Seasonal dish ingredients are based on availability within the season and may be substituted

Served Hot  Vegetarian  Vegan 

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RA
CATERS





LUNCH

Lead Time - 24 Hour notice required; 6 guest minimum, cut off time for next day orders is 2pm.
 2-week lead time for events 30 - 100 people,
 4-week lead time for events 100+ people
 Kosher sandwiches are available by request at an additional cost with a 48-hour lead time.

HUDSON YARDS LUNCH BUFFET



25.50 per guest

Select 4 half sized sandwiches from the list below

Package Includes:

Autumn Baby Kale Salad | *Chicory, Watermelon Radish, Cherry Tomato, Balsamic Vinaigrette*
 Sliced fresh seasonal fruit, house made kettle chips, assorted cookies & brownies
 Assorted beverages include Coke, Diet Coke, Sprite, Flavored Sparkling Water & Filtered Water.

Seasonally Inspired

Smoked Turkey Sandwich | *Brie, Baby Kale, Currant Jam, Ciabatta Bread*
 Black Forest Ham Sandwich | *Aged Cheddar, Baby Arugula, Romesco Aioli, Semolina Bread*
 Ancho Chili Grilled Chicken Wrap | *Provolone, Pickled Onions, Avocado Spread, Baby Watercress, Tortilla Wrap*
 Grilled Flank Steak Sandwich | *Sweet Peppers, Baby Arugula, Chimichurri, Focaccia*
 Pastrami Smoked Salmon Sandwich | *Cucumber, Tomato, Horseradish Crème Fraiche, Rye Bread*
 Cajun Shrimp Salad | *Sliced Tomatoes, Crisp Greens, Tortilla Wrap*
 Roasted Broccoli Rabe Sandwich ** | *Roasted Red Peppers, Provolone, Lemon Ricotta, Focaccia* 
 Crushed Chickpeas Sandwich ** | *Roasted Cauliflower, Marinated Tomatoes, Za'atar Aioli, Whole Wheat Wrap* 

** Vegan version available (without cheese), by request

The Classics

Chicken Caesar Wrap | *Freshly Grated Parmesan, Tortilla Wrap*
 Herb Chicken Salad | *Cucumber, Spinach, Tortilla Wrap*
 Roast Beef Sandwich | *Pickled Onions, Aged White Cheddar, Arugula, Horseradish Aioli, Sourdough*
 Pastrami Reuben | *Classic Cole Slaw, Russian Dressing, Rye Bread*
 Italian Deli Sandwich | *Genoa Salami, Ham, Pepperoni, Provolone, Lettuce, Tomato, Olive Oil, Red Wine Vinegar, Semolina Bread*
 BLTA | *Smoked Bacon, Lettuce, Tomato, Avocado, Mayo, French Hero*
 Tuna Salad Sandwich | *Lettuce, Tomato, Multi Grain Bread*
 Caprese Sandwich | *Beefsteak Tomato, Mozzarella, Basil, Balsamic Reduction Ciabatta Bread* 
 Grilled Eggplant Sandwich ** | *Zucchini, Roasted Peppers, Olive Tapenade, Banana Peppers, Provolone, Red Wine Vinaigrette, Ciabatta Bread* 

** Vegan version available (without cheese), by request

SEASONAL HUNGRY CROWD ADD ON'S *

Fall Harvest Pasta Salad | *Butternut Squash, Cherry Tomatoes, Roasted Brussel Sprouts, Sherry Maple Vinaigrette* 6.00 per guest
 Autumn Herb Grain Bowl | *Dried Fruit, Baby Kale, Cucumbers, Citrus Vinaigrette* 6.00 per guest

GRAB & GO LUNCH BOXES

18.95 per guest

Select 4 full sized sandwiches from the list above

Our grab n' go lunch boxes includes:

Bag of Potato Chips, Cookie, Whole Seasonal Fruit, Condiments, & Bottled Water.
 (Assorted sodas including regular and flavored seltzers are not included in the boxed lunch package.)

* Seasonal dish ingredients are based on availability and may be substituted.

Served Hot  Vegetarian  Vegan 

LUNCH LA TABLA

Lead time - 72 Hour notice required; 10 guest minimum.

2-week lead time for events 30 - 100 people, 4 weeks lead time for events 100+ people.

Package Includes:

Artisan bread and rolls, seasonal sliced fruit, assorted cookies and brownies.

Assorted beverages include Coke, Diet Coke, Sprite, Flavored Sparkling Water & Filtered Water.

ROOM TEMP PACKAGES

38.00 per guest

Little Italy

Chicken Milanese | *Fennel & Artichoke Salad*

Pan Seared Branzino | *Dried Fruit & Capers*

Roasted Seasonal Squash | *Romesco & Basil* 🌿

Grilled Eggplant | *Lemon Ricotta, Charred Tomatoes, Aged Balsamic* V

Fall Pasta Salad | *Roasted Butternut Squash, Tomatoes, Goat Cheese, Kale, Herb Vinaigrette* V

New American

Chicories Salad | *Watermelon Radish, Sliced Apples, Dried Cranberries, Feta, Balsamic Vinaigrette* V

Grilled Skirt Steak | *Crispy Potatoes, Baby Kale, Cranberry & Orange Chutney*

Pan Seared Catch of The Day Fish | *Wild Mushrooms, Dill Crème Fraiche, Charred Lemons*

Spiced Delicata Squash | *Dried Cranberries, Toasted Pepitas, Baby Arugula* 🌿

Charred Cauliflower | *Poblano Romesco* 🌿

Oktoberfest

Chicken Schnitzel | *Lemon & Mustard*

Grilled Bratwurst | *Apple Cider Slaw*

Beer Glazed Carrots | *Micro Herbs* 🌿

Crispy Brussel Sprouts | *Roasted Mushrooms, Pumpkin Seeds* 🌿

German Potato Salad

Add on: Warm Pretzel Bites w/ Mustard Dipping Sauce

\$5.00 per guest

Golden Harvest Feast

Baby Kale Caesar Salad | *Shaved Parmesan, Garlic Crouton Crumble, Butternut Squash, Preserved Lemon Caesar Dressing*

Apple Cider Brined Grilled Chicken | *Roasted Baby Root Vegetables*

Cedar Plank Salmon | *Citrus Tapenade, Fresh Herbs*

Roasted Acorn Squash | *Candied Walnuts, Maple Brown Butter* V

Roasted Green Beans | *Charred Garlic, Lemon Zest* 🌿

Sushi Luncheon

Selection of 2 Rolls, 2 Nigri & 2 Sashimi Pieces

45.00 per guest

Selection of 3 Rolls, 2 Nigri & 2 Sashimi Pieces

55.00 per guest

Chef Curated Seasonal Specialty Roll

9.00 per guest

California Roll

Spicy Tuna Roll

Salmon Avocado Roll

Spicy Crunch Tofu Roll | *Avocado, Cucumber, Teriyaki Sauce* V

Fried Butternut Squash Roll | *Avocado, Cucumber, Pickled Daikon* 🌿

Tuna Nigiri

Salmon Nigiri

Hamachi Nigiri

Tuna Sashimi

Salmon Sashimi

Hamachi Sashimi

Side of | *Edamame, Wakame, Soy Sauce, Pickled Ginger & Wasabi*

* Seasonal dish ingredients are based on availability within the season and may be substituted

Served Hot 🔥 Vegetarian V Vegan 🌿



LUNCH LA TABLA

Lead time - 72 Hour notice required; 10 guest minimum.

2-week lead time for events 30 -100 people, 4 weeks lead time for events 100+ people.

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**




Packages Includes:

Artisan bread, fresh sliced fruit, assorted cookies, & brownies. Assorted beverages including Coke, Diet Coke, Sprite, flavored sparkling water & filtered water.

HOT BUFFET PACKAGES

38.00 per guest

Mediterranean

Oregano Grilled Chicken | *Caramelized Onions, Blistered Cherry Tomatoes, Za'atar Dill Yogurt*
 Keftedes (Beef Greek Meatballs) | *Grilled Lemon, Tomatoes, Dill*
 Saffron Rice Pilaf | *English Peas Carrots, Golden Raisins, Herbs* 
 Tagine Carrots | *Crispy Chickpeas, Sumac Crema* 
 Greek Salad | *Blood Oranges, Feta, Cherry Tomatoes, Hers, Toasted Pita Croutons*
 Vinaigrette 

Add-on for Mediterranean Package Only

10.00 per guest

Red Snapper | *Raisins, Capers, & Crispy Artichokes*

Chinese Take Out

Pork Egg Rolls | *Side Of Duck Sauce*
 Pan Seared Vegetable Dumpling | *Side Of Classic Dumpling Dipping Sauce, Scallion* 
 Orange Chicken
 Chicken & Broccoli
 Eggplant & Snap Peas | *Garlic Sauce* 
 Steamed White Rice 
 Choice of: *Vegetable Lo Mein*  *or Vegetable Fried Rice* 
 Fortune Cookies

Asian Spice Market

Asian Chopped Salad | *Napa Cabbage, Snap Peas, Red Peppers, Carrots, Toasted Cashews, Cilantro, Sesame Ginger Dressing* 
 Sweet & Sour Chicken | *Scallions*
 Yuzu Glazed Salmon | *Pickled Vegetables & Sesame Seeds*
 Stir Fry Chinese Broccoli | *Bean Sprouts & Shiitake Mushrooms* 
 Fried Rice | *Fall Vegetables, Ponzu Soy Sauce* 
 Soba Noodles | *Cabbage, Carrot, Edamame, Soy* 

Add-on for Asian Spice Market Package Only

13.00 per guest

Chef Curated Assorted Sushi & Sashimi Platter

Italian

Creamy Tuscan Chicken | *Spinach, Sundried Tomato, Parsley*
 Roasted Branzino | *Sicilian Cherry Tomato, Olive Sauce*
 Baked Pasta a la Vodka | *Mozzarella, Ricotta, Parsley, Creamy Marinara Sauce*
 Asparagus | *Garlic Lemon Crumble* 
 Caprese Salad | *Mozzarella, Cherry Tomato, Basil, Arugula, Balsamic Reduction* 

Mexican

Ancho Chili Chicken
 Carne Asada | *Salsa Roja*
 Vegan Chorizo 
 Charred Corn Salad | *Peppers, Cherry Tomatoes, Hearts of Palm, Cilantro, Lime, Cotija Cheese*
 Accompaniments | *Warm Corn Tortillas & Flour Tortillas, Pico de Gallo, Guacamole, Cilantro & Lime Rice, Cumin Braised Beans*
 Toppings | *Crema, Cotija, Shredded Lettuce, Pickled Onions, Jalapeños, Trio of Hot Sauces*

French Bistro

Shaved Fennel Salad | *Radicchio, Goat Cheese, Blood Oranges, Seasonal Vegetables, Champagne Vinaigrette* 
 Lemon Butter Chicken | *Parsnip Purée, Baby Kale, Thyme Jus*
 Pan Seared Salmon | *Cream Leek Sauce*
 Sage & Tarragon Crispy Potatoes 
 Charred Haricot Verts | *Toasted Almonds, Hollandaise* 


Served Hot  Vegetarian  Vegan 



FARM TO TABLE LUNCHEON

Lead Time 72 Hour - 10 guest minimum.

2-week lead time for events 30 -100 people, 4 weeks lead time for events 100+ people.

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

Package Includes:

Seasonal Selection of 1 Salad, 2 Main Proteins & 1 Vegetarian or Vegan Main Dish, & 2 Sides.


Artisan bread and rolls, assorted beverages include Coke, Diet Coke, Sprite, flavored sparkling water & filtered water. Seasonal fruit platter with cookies & brownies served with lunch buffet.

MENU


45.00 per guest


SALAD


Selection of 1

Shaved Brussel Sprout Salad | *Pomegranate Seeds, Hazel Nuts, Cherry Tomatoes, Champagne Dijon Vinaigrette* 

Beets & Citrus Salad | *Goat Cheese, Baby Kale, Toasted Pinenuts, Sherry Maple Vinaigrette* 

Herb Farro Salad | *Roasted Root Vegetables, Baby Arugula, Maple Tahini Dressing* 

Local Greens Harvest | *Poached Pears, Fennel Candied Walnuts, White Balsamic* 

Baby Spinach Salad | *Roasted Apples, Butternut Squash, Pomegranate Seeds, Feta Cheese, Black Garlic Vinaigrette* 

Main Dishes

Selection of 2 Proteins & 1 Vegetarian/ Vegan

Pan Seared Catch of the Day Fish | *Braised Beluga Lentils, Lemon Butter*

Maple Dijon Organic Chicken Breast | *Roasted Acorn Squash*

Grilled Sirloin Steak | *Charred Asparagus, Red Wine Jus*

Heritage Pork Loin | *Baby Carrots, Cranberry Chutney*

Buttermilk Fried Tofu 

Grilled Artichoke | *Tarragon Chimichurri* 

Charred Cauliflower | *Smoked Tahini* 



Side Dishes


Selection of 2

Additional Side

Apple Cider Carrots | *Micro Herbs*  

Pumpkin Cavatelli | *Baby Kale, Parmesan Cheese, English Peas* 

Root Vegetable Hash | *Saffron Aioli*  

Autumn Market Pasta Salad | *Butternut Squash, Cherry Tomatoes, Cucumbers, Parmesan Cheese, Baby Arugula* 

Charred Fingerling Potatoes | *Fried Leeks* 

Roasted Broccolini | *Pomegranate Seeds, Tahini, Toasted Pinenuts* 

Lemon Roasted Sunchoke & Parsnips | *Rosemary & Thyme* 

10.00 per guest

* Seasonal dish ingredients are based on availability within the season and may be substituted

Served Hot  Vegetarian  Vegan 



VEGAN MENU

Lead time - 72 Hour notice required; 10 guest minimum.

2-week lead time for events 30 - 100 people, 4 weeks lead time for events 100+ people. Options can be added or substituted within any package.

 **Hot Food Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

ROOM TEMP VEGAN BUFFET

\$35 per guest

Package includes seasonal sliced fruit and assorted beverages including coke, diet coke, sprite, flavored sparkling water and filtered water.

Crispy Fried Eggplant | *Basil & Beet Purée* 

Stuffed Portobello Mushroom | *Quinoa, Baby Kale, Dried Fruit*

Autumn Orzo Salad | *Crunchy Apples, Celery, Toasted Pecans, Sweet Potatoes, Maple Sherry Vinaigrette*

Roasted Lemon & Rosemary Potatoes

Chickpea Salad | *Heirloom Cherry Tomatoes, Roasted Squash, Kale, Dried Cranberries*

A LA CARTE BREAKFAST

\$6 per item/ per guest

Blueberry Overnight Oats

Coconut Yogurt Parfait | *Currant Jam, Toasted Pumpkin Seeds, Oat Crumble*

Orange Coconut Chia Pudding


Acai Bowl | *Fresh Berries*

Vegan Frittata | *Wild Mushroom, Baby Kale* 


Vegan Breakfast Burrito | *Winter Squash, Baby Spinach* 

A LA CARTE LUNCH

\$11 per item/ per guest

Crispy Ancho Tofu | *Honey Chipotle* 

Stuffed Poblano Peppers | *Tri Color Quinoa, Chickpeas, Balsamic Glaze*

Crispy Fried Eggplant | *Basil & Beet Purée* 

Butternut Squash Cavatelli | *Baby Kale, Cashew Cheese, Sage*

Pumpkin Farro | *Roasted Apples, Fresh Herbs, Lemon Zest*

CANAPÉS

(Events Only: Stationed or Passed)

\$6 per item/ per guest

Porcini Spice Toast | *Beets, Butternut Squash Purée, Sage*

Coconut Matcha Toast | *Peas & Carrots*

Cauliflower Panella | *Currant Jam, Micro Basil*

Spiced Nopales & Lime Taco | *Avocado & Cilantro*

'Shroom Taco | *Salsa Rioja, Avocado, Pickled Shallots*

Black Bean Slider | *Smoked Cashew Cheese, Red Kale, White Mushrooms*

BETWEEN & AFTER

Lead time - 24 Hour notice required; 6 guest minimum.

2-week lead time for events 30 - 100 people

4-week lead time for events 100+ people

SNACKS & BREAK PACKAGES

Mexican Bites

Classic Guacamole
Pico de Gallo
Charred Poblano Pepper Dip
Elote Dip
Tomatillo Salsa Verde
Tortilla Chips
Churros




11.95 per guest

Mezze Table

Hummus, Baba Ghanoush & Tzatziki Dips
Feta Cheese
Olive Tapenade
Grilled Pita

8.00 per guest

Something Sweet

House Cookies 
Assorted Brownies 
Fresh Sliced Fruit 

8.95 per guest

Dolce Vita

Fresh Sliced Fruit 
Sweet Assortment of Mini Italian Pastries 
Biscotti

12.50 per guest

Healthy Ways

Vegetable Crudit  Board
Hummus
Oatmeal Raisin Cookie
Seasonal Whole Fruit Seasonal
Spa Water | Lemon & Orange

8.00 per guest

Sweet & Salty

Dried Fruit & Nut
Granola Bars
Miniature Candies
Roasted Peanuts
Chocolate Covered Pretzels

7.50 per guest

Dessert Bar

48-hour notice required


Macarons
Eclairs
Assorted Petit Fours
Seasonal Fruit Tart
Lemon Tartlet Assorted Truffles
Mini Cream Puffs

Selection of 4, 15.00 per guest

Selection of 6, 18.00 per guest

A LA CARTE

Mini Glazed Donuts  12.75 per dozen

Mini Cupcakes  29.50 per dozen


French Macaron  36.25 per dozen

Chocolate Chip Cookie Espresso Shot 6.00 per guest

(events only) 

House Cookies  3.00 per guest

Brownie Bites Platter  3.50 per guest

House Cookies & Brownies  5.50 per guest

Sliced Fruit Platter  5.50 per guest

Charcuterie Board

Chef Selection of Cured Meat & Crackers 13.00 per guest

Cheese Board 

Chef Selection of 3 Cheeses & Crackers 13.75 per guest

Vegetable Crudit  Board 


Crisp Veggies, Hummus, Crostini 8.75 per guest

Mashed Avocado 


7.75 per guest

House Made Granola Bars  4.50 per guest

Crudit  Cups  5.50 per guest

Candy Bars  2.75 per guest

KIND Bars  3.75 per guest

House Made Chips  2.45 per guest

Ice Cream Cart (events only) 10.50 per guest

3 Ice Cream Flavors & 5 Toppings

CELEBRATION CAKES

Order a custom celebration cake. Please inquire about cake flavor, size, and pricing. A minimum of a 48-hour notice required.

Full Sheet Cake (serves 100) 305

Half Sheet Cake (serves 50) 195

10" Round Cake (serves 15) 85

Cake Options

Chocolate, Vanilla, Red Velvet, & Carrot

Filling

Chocolate Mousse, Fudge, Blackout Pudding, Cream Cheese, Buttercream (Choice of: Vanilla, Chocolate, Strawberry, Oreo, Mocha, or Raspberry), Custard, Lemon Custard, Strawberry, Cherry, Raspberry, Lemon, Whipped Cream

Frosting

Buttercream (Choice of: Vanilla, Chocolate, Strawberry, or Mocha,) Fudge, Sweet Cream Cheese, Whipped Cream

Served Hot  Vegetarian  Vegan 



CLIENT DINING

Lead time - 48 Hour notice required.

Our menus utilize seasonal ingredients and are updated biweekly by our Executive Client Dining Chef, Aaron Fitterman. Curated event menus are available upon request.

For the current menu please contact: NYCConferenceCenter@blackrock.com

Please share your preferences and dietary restrictions

BREAKFAST A LA CARTE SERVICES

\$35.00 per person

LUNCH A LA CARTE SERVICES

3 courses \$75.00 per person, | 1 course light fare \$40.00 per person

DINNER A LA CARTE SERVICES

3 courses \$95.00 per person

WINE SERVICE

Wine service is not included with client dining. To add wine service please select from the wine list on pages 16 and 17 and submit your wine selection at time of booking.

Client dining pricing/services are for Client Dining Rooms 1, 2 and 3 located on the 4th floor. When dining outside of the client dining rooms additional charges will apply to convert conference and event spaces to a dining room. The maximum number of guests for a sit-down dinner event will be 70 guests. For dinners exceeding 70 people, a buffet style or family style dinner menu will be available (Page 14).

Menus are customized and designed bi-weekly and seasonally.

DINNER LA TABLA

Lead time - 72 Hour notice required. 10 guest minimum.

2-week lead time for events 30 - 100 people, 4-week lead time for events 100+ people.

 **Hot Items - Available only on the 3rd and 4th Floor Client Conference Center Rooms and Event Spaces**

BUFFET

Japanese Steakhouse Interactive Buffet


105.00 per guest

Char Beef Carving Station | Teriyaki, Horseradish Crème Fraiche, Yuzu Kosho 

Chef Curation of Sushi & Sashimi Station | Wasabi, Ginger, Soy Sauce

Mizuna Salad | Seasonal Vegetables, Asian Pear, Yuzu Dressing

Sesame Crusted Salmon | Pickled Daikon Ponzu 

Chicken Katsu | Asian Pear, Nappa Cabbage Slaw 

Spicy Teriyaki Wild Mushroom | Scallions  

Soba Noodle Salad & Kombu 

Sesame Seaweed Salad 

Japanese Style Fried Rice | Peas, Carrots, Egg  

Cantina Taco Bar

65.00 per guest

Al Pastor Bistec | Smokey Pineapple Salsa 

Tequila Agave Glazed Shrimp | Cilantro 

Adobo Chili Portobello Mushrooms | Tomatillo  

Smokey Braised Legumes | Green Chilis  

Grilled Corn | Chili Aioli, Queso Fresco, Cilantro, Lime Zest 

Spiced Jicama Salad | Beets, Oranges, Pomegranate, Local Greens, Avocado Vinaigrette

Arroz Verde | Cilantro, Lime  

Warm Tortillas 

Side of | Guacamole, Habanero Salsa, Cotija, Pico De Gallo, Jalapeño, Hot Sauce

Churros | Chocolate & Caramel Dipping Sauce

FARM TO TABLE FAMILY STYLE


75.00 per guest

Selection of 1 Plated Salad, 2 Shared Protein Main Dishes & 1 Vegetarian/ Vegan Main Dish, 2 Shared Sides, & 3 Family Style Desserts, & Artisan Bread

Salad

Selection of 1 Plated Salad

Poached Pear Salad | Burrata, Chicory, Brown Butter 

Acorn Squash Salad | Goat Cheese, Mizuna, Apple Cider Reduction 

Frisee Salad | Kohlrabi, Apples, Heirloom Cherry Tomatoes, Maple Muscatel Vinaigrette 

Baby Golden Beet Salad | Castel Franco, Queso Fresco, Pistachios, Mustard Vinaigrette 

Mains

Selection of 2 Proteins & 1 Vegetarian/ Vegan

Grilled Tuscan Steak | Sage Jus

Pan Seared Airline Chicken | Mushroom Au Poivre

King Salmon | Braised Lentils, Miso Buerre Blanc

Braised Fennel | White Balsamic Grapes, Crumbled Pecans


Crispy Artichokes | Sundried Tomatoes, Capers, Parmesan 

Roasted Oyster Mushrooms | Tarragon Crumble, Preserved Lemons 


Sides

Selection of 2

Charred Broccolini | Red Pepper Romesco 

Grilled Asparagus | Toasted Almonds, Pear Vinaigrette 

Roasted Heirloom Carrots | Dried Stone Fruit, Rosemary, Olive Oil 

Lemon Herb Roasted Confetti Potatoes 

Crispy Brown Butter Gnocchi | Spinach, Tomato Mornay Sauce 

Family Style Dessert

Selection of 3

Mini Seasonal Pies

Mini Cheesecake

Fruit Tartlets

Assorted Truffles

Macaroons

* Seasonal dish ingredients are based on availability within the season and may be substituted

Served Hot  Vegetarian  Vegan 

CANAPÉS

Lead time - 48 Hour notice required. 25 guest minimum for stationed or passed. 2-week lead time for events 30-100 people, 4 weeks lead time for events 100+ people.

Four (4) canapé options : \$20.00/ person | Six (6) canapé options : \$27.75/ person. Stationary options available.

Seafood

House Made Crab Cake | *Caper Remoulade* 🔥
Coconut Shrimp | *Mango Chutney*
Shrimp Shumai | *Sweet Chili*
Togarashi Seared Tuna | *Sweet Soy, Kame*
Pastrami Smoked Salmon | *Horseradish, Dill, Lemon, Cucumber Chip*

Meat & Poultry

Pork Al Pastor Taco | *Salsa Verde, Cilantro, Grilled Pineapple*
Pigs in a Blanket | *Grain Mustard Mayo* 🔥
Kobe Beef BLK Slider | *Caramelized Onions, Aged Cheddar, BLK Sauce* 🔥
Chicken Parmesan Slider 🔥
Beef Tenderloin Crostini | *Red Pepper Romesco*
Chicken Satay Skewer | *Coconut Peanut Sauce*

Vegetarian

Porcini Arancini | *Smoked Garlic Aioli* 🔥
Pear & Brie Phyllo | *Toasted Almonds* 🔥
Potato Croquette | *Black Truffle, Micro Greens* 🔥
Roasted Beet & Butternut Squash Crostini | *Lemon Ricotta, Rosemary*
Fire Roasted Vegetable Empanada | *Lime Crema* 🔥

Vegan

Porcini Spice Toast | *Beets, Butternut Squash Purée, Sage*
Coconut Matcha Toast | *Peas & Carrots*
Cauliflower Panella | *Currant Jam, Micro Basil*
Spiced Nopales & Lime Taco | *Avocado & Cilantro*
'Shroom Taco | *Salsa Rioja, Avocado, Pickled Shallots*
Black Bean Slider | *Smoked Cashew Cheese, Red Kale, White Mushrooms* 🔥

STATIONARY BITES

Each platter serves 10 guests with a 3-platter minimum

Artisan Cheese & Charcuterie Board

Chef Selection of Cured Meat, Imported & Domestic Artisan Cheese
Grapes, Dried Fruits, Nuts, Locally Sourced Honey, Jam
Sliced Baguette, Fruit Garnish, Crostini & Artisanal Crackers

207.50 per platter

Crudité Grazing Table

Seasonal Crisp Vegetables
House Made Hummus & Buttermilk Chive Dip
Spiced Cashews & Whole Roasted Almonds
Crispy Grissini & Grilled Bread

237.50 per platter

Rustica

Grilled Bread, Grissini, Italian Crackers
House Made Dips | *Olive Tapenade, Whipped Ricotta w/ Honey & Pesto* V
Marinated Olives | *Citrus, Rosemary*
Bruschetta Trio Served with Freshly Sliced Toasted Baguettes:
Prosciutto & Fig | *Balsamic Drizzle*
Blistered Cherry Tomatoes & Basil
Winter Squash & Crispy Sage | *Ricotta* V

257.50 per platter

Sushi Platters

Chef Selection of Assorted Nigiri & Sushi Rolls & 1 Chef Specialty Roll
Edamame, Wakame
Side Of | *Soy Sauce, Pickled Ginger, Wasabi*

350.50 per platter

Pub Fare

Pigs in a Blanket | *Grain Mustard Mayo*
Shrimp Po' Boy | *Remoulade, Bib Lettuce, Tomato*
Beef Burger Sliders | *Jack Cheese, Caramelized Onion*
'Shroom Taco | *Salsa Rioja, Avocado, Pickled Shallots*
Mac & Cheese Bites
Buttermilk Fried Chicken Slider | *Garlic Aioli, Seasonal Slaw*

277.50 per platter

Bar Snacks

Wasabi Peas
Mixed Nuts
Bavarian Soft Pretzel Bites
House Made Kettle Chips

52.50 per platter






SMALL PLATES

Lead time – 72 Hour noticed require; 25 guest minimum. 1 week lead time for events 30-100 people, 2 weeks lead time for events 100+ people.

Select 4 Passed Small Plates, \$28.00 per guest for 2 hours | \$5.00 per guest, for each additional plate.

Small Plates cannot be ordered as Stationary items.

Seafood


Crispy Tempura Cod | Yuzu Aioli 
 Soy Chili Tuna Ceviche | Sweet Peppers, Avocado
 Coconut Shrimp Skewer | Pink Pineapple Salsa 
 Maple Glazed Salmon Skewer 

Meat & Poultry

Fried Chicken Slider | Tagarashi Aioli, Pickled Slaw 
 Pulled Pork Taco | Salsa Rojo, Micro Cilantro 
 Pork Belly Bao | Pickled Vegetables, Miso Glaze 
 Steak Frites | Pomegranate Chimichurri 
 Braised Beef Slider | Apple Cider Slaw 
 Chipotle Chicken Empanada | Saffron Threads, Ancho Chili Aioli 

Plant Forward

Vegetable Empanada | Salsa Verde Aioli  
 Crispy Mushroom Bao | Pear Slaw, Soy Glaze Sesame Seeds  
 Crispy Falafel | Lemon-Dill Yogurt  
 Roasted Vegetable & Hummus Tart | Crispy Chickpeas 
 Spanakopita | Feta  
 Autumn Veggie Poke Bowl | Crispy Tempura Flakes 
 Roasted Tomato Soup Shooter | Black Truffle Grilled Cheese  

Served Hot  Vegetarian  Vegan 



Elevated Cocktail Grand Tables

Lead time - 72 Hour notice required; 25 guest minimum.

1 week lead time for events 30-100 people, 2 weeks lead time for events 100+ people.
Reception Tables for Elevated Client Events

Rustica Grand Grazing Table

45.00 per guest

Chef Selection of Imported & Domestic Cheese
Curation of Artisanal Charcuterie
Grilled Bread, Grissini, Italian Crackers
Seasonal Crisp Vegetable Crudit 
House Made Hummus
House Made Dips | *Olive Tapenade, Whipped Ricotta w/
Honey & Pesto*
Assorted Dried Fruit & Nuts
Grilled Artichoke | *Mint Pesto, Parmigiano*
Marinated Olives | *Citrus, Rosemary*
Fruit Garnishments

Little Spain, Tapas Grand Table

50.00 per guest

Chef Selection of Imported Spanish Cheese, Cured Meat, Nuts
& Dried Fruit
Heirloom Tomato Salad | *Jam n Serrano, Crumbled Feta,
Toasted Almonds, Fresh Herbs, Side of Toasted Sourdough*
Patatas Bravas | *Paprika*
Albondigas | *Mushroom*
Paella Croquettes | *Shrimp, Chorizo*
Artichokes | *Saffron, Almonds*
Chickpea & Spinach Salad | *Chicories, White Beans*
Feta Cheese | *Marinated Olives*
Toasted Focaccia | *Garlic & Tomatoes*

Taste of Japan, Grand Sushi Table

80.00 per guest

California Roll
Spicy Tuna Roll
Salmon Avocado Roll
Seasonal Veggie Roll
Chef Selection Specialty Roll
Tuna Nigiri
Salmon Nigiri
Hamachi Nigiri
Tuna Sashimi
Salmon Sashimi
Hamachi Sashimi
Side Of Edamame | *Wakame, Soy Sauce, Pickled Ginger, Wasabi*
Soba Noodle Salad & Kombu
Sesame Seaweed Salad
Wontons
Egg Rolls
Coconut Shrimp
Dumplings
Fruit

Served Hot 

Vegetarian 

Vegan 



50 HUDSON YARDS WINE & BEVERAGE



WINE LIST

WHITE

Petit Bourgeois <i>Sauvignon Blanc, Loire Valley, 2023</i>	21.00
Louis Latour Macon-Villages 'Chameroy' <i>Chardonnay, Burgundy, 2023</i>	30.00
Domaine Chatelain de Oliviera <i>Chablis, Burgundy, 2022</i>	40.00
Titus Vineyards <i>Sauvignon Blanc, Napa Valley, 2023</i>	50.00
ZD Wines <i>Chardonnay, Napa Valley, 2023</i>	72.00

ROSÉ

Chateau Montaud <i>Rosé, Côtes de Provence, 2024</i>	20.00
Chateau Le Puy, Marie <i>Rosé, Libourne, 2020</i>	75.00

RED WINE

Tembo <i>Pinot Noir, California, 2023</i>	20.00
Chapoutier 'Belleruche' <i>Côtes-du-Rhône, Rhône Valley, 2023</i>	21.00
Armand Heitz, Bourgogne Rouge <i>Burgundy, France, 2022</i>	35.00
Jack Tar <i>Cabernet Sauvignon, Paso Roble, 2022</i>	45.00
Screen Doors <i>Pinot Noir, Russian River Valley, 2022</i>	55.00
Matthiasson <i>Cabernet Sauvignon, Napa Valley, 2021</i>	100.00

CHAMPAGNE & SPARKLING

Fiol Prosecco "Extra Dry" <i>Prosecco, Italy</i>	25.00
Charles de Cazanove "Tête du Cuvée" Brut <i>Champagne, France</i>	47.00
Veuve Clicquot Yellow Label Brut <i>Champagne, France</i>	90.00
Billecart-Salmon Le Rosé Brut <i>Champagne, France</i>	100.00

NON-ALCOHOLIC

French Bloom <i>Organic French Sparkling Blanc, France (0.0% alcohol)</i>	35.00
Sparkling Cider (<i>0.0% alcohol</i>)	20.00

SHOULD YOU HAVE A SPECIFIC WINE REQUEST, WE WILL BE HAPPY TO CURATE THIS FOR YOU.

BEVERAGE PACKAGES

NON-ALCOHOLIC

PER GUEST

Soft Drinks

Coke, Diet Coke, Sprite, Flavored Sparkling Water	2.50
San Pellegrino (330ml)	2.75
Assorted La Croix	2.50
House Made Unsweetened Iced Tea	2.50
Starbucks Coffee & Tea Service	4.00
Iced Coffee	6.00
Red Bull, Regular, Sugar Free Assorted Kombucha Bottles	7.00
Non-Alcoholic Beverage Package – All Day Refresh (Daytime Events Only)	9.50
- <i>Includes Coffee & Tea Service, Orange Juice (morning only), Assorted Sodas & Sparkling Water, Filtered Water</i>	

BEER & WINE

Lead time - 72 Hour notice required. All prices are per person and subject to adjustments and labor additions plus tax.

Filtered water and soft drinks are included with all beer and wine packages.

PACKAGES

Beer & House Wine Package (2 Hours), each additional hour is \$7.75/ person per hour.	27.75
Consumption Bar Package - available and will be charged per drink consumed.	
* We recommend the Consumption Bar Package for events under 100 guests.	

SEASONAL SPRITZES & MOCKTAIL

Classic Aperol Spritz <i>Prosecco, Aperol, Soda Water, Orange Wedge</i>	14.00 (Spritz)
Autumn Spritz <i>White Wine, Local Apple Cider, Soda Water, Apple Slice Garnish</i>	10.00 (Mocktail)
The Refresh - Mocktail <i>Seltzer, Rosemary Simple Syrup, Grapefruit Juice, Grapefruit Wedge & Rosemary Sprig</i>	

PROSECCO TOAST	12.25
CHAMPAGNE TOAST	20.25
VEUVE CLICQUOT CHAMPAGNE TOAST	30.00

DOMESTIC & IMPORTED BEERS

Budweiser	5.50
Heineken	
Heineken - Alcohol Free	
Corona	
Brooklyn Lager	
Amstel Light	
Guinness	
Stella Artois	
Peroni	

EVENT STAFFING

BARTENDER CHARGES

0 - 50 Guests, One Bartender	250
50 - 100 Guests, Two Bartenders	500
100+ Guests, Four Bartenders	1,000

WAITER CHARGES

<i>Passed Canapes</i>	
0 - 50 Guests, Two Waiters	470
50 - 100 Guests, Four Waiters	940
100+ Guests, Six Waiters, One Captain	1,840

COAT CHECK

0-75 Guests, One Coat Check	235
75-100 Guests, Two Coat Check	470

BUTLER CHARGES

<i>Event Spaces</i>	
0 - 20 Guests, One Butler	235
20 - 50 Guests, Two Butlers	470
50 - 75 Guests, Three Butlers	705
75 - 100 Guests, Four Butlers	940
100+ Guests, Five Butlers, One Captain	1,605

WAITER CHARGES

<i>Dinner Outside Client Dining Room (hours subject to scope of event)</i>	
10 - 20 Guests, Five Waiters	2,400
20 - 30 Guests, Seven Waiters	3,360
30 - 40 Guests, Eight Waiters	3,840
40 - 50 Guests, Eight Waiters	3,840
50+ Guests, Six Waiters, One Captain	3,568

LABOR CHARGE IS BASED ON A 5 HOUR MINIMUM, SUBJECT TO SCOPE OF EVENT

INFORMATION

BOOKING PROTOCOLS

Catering Requests: Catering requests must be submitted in writing via email to NYCConferenceCenter@blackrock.com. We do not accept catering requests via telephone. Please provide all details of your catering requirements in the email.

The Conference Center operates from 7:00am to 7:00pm, Monday to Friday. Requests received after 7:00pm will be processed the following morning.

Catering Charges & Fees: All catering orders will be charged to the business cost center. Prices are subject to applicable taxes and a 25% administrative fee. Labor fees apply to meetings, events and dinners depending on event scope. Please ensure to provide a valid cost center when requesting catering. Orders will not be processed without a valid cost center provided to support the recharge process.

Cancellation Policies: Catering cancellations must be e-mailed 48 hours in advance Monday to Friday. Failure to email cancellations on time will result in full charges.

Large events and custom menus/orders require a one-week cancellation notice, cancellations under one week will result in full charges.

Lead Times: Catering orders should be placed 48-72 hours in advance; catering packages on the menu will specify the related lead time. The cut off time for next day orders (24hrs) is 2pm. If a rush order needs to be placed (by less lead time than specified on the menu) a \$50.00 late fee will be applied, and menu items may be limited (Chef's Choice).

Event Catering and Conference Services Lead Times for Events:

- **2 Weeks:** for events with 30 – 100 people – selections from menu packages
- **4 Weeks:** for events with 100+ people – selections from menu packages
- **6 Weeks:** for a customized menu - this includes a meeting with the catering team, for a curated menu by the chef tailored to the event needs.

Ordering Guidelines: Plan catering orders in advance and order for the exact number of people attending the meeting, do not order up or down. The Chef will portion servings accordingly to avoid food waste. Mixing packages could result in food waste, it is recommended to not mix packages. If you have any questions on ordering contact the NYC Conference Center.

Special Requests and Customized Menus: Bespoke catering menus can be requested 2 to 6 weeks in advance depending on the scope of your event. Please email the NYCConferenceCenter@blackrock.com team with the full details of your requirements. Our culinary team will do their best to support your request.

***Special Events are subject to staffing charges depending on your meeting requirements.**

BlackRock Alcohol Policy: Please review BlackRock's event and in office liquor policy [here](#). See section 8.4 .

Alcohol is allowed on premises but will adhere to the rules of the New York State Liquor Authority (NYSLA). Our in-house caterer, Restaurant Associates, will accommodate your request for alcohol service to meet NYSLA requirements. Please contact NYCConferenceCenter@blackrock.com to book your next event.

Dietary Requirements and Allergies: Please let us know of any dietary restrictions, allergies, religious requirements (Kosher, Halal), or any other dietary preferences at least two days before the catering is required. If you have a food allergy, please notify us.

Catering Feedback: Please send any feedback you may have on the catering services in the New York office directly to adea.vela@blackrock.com