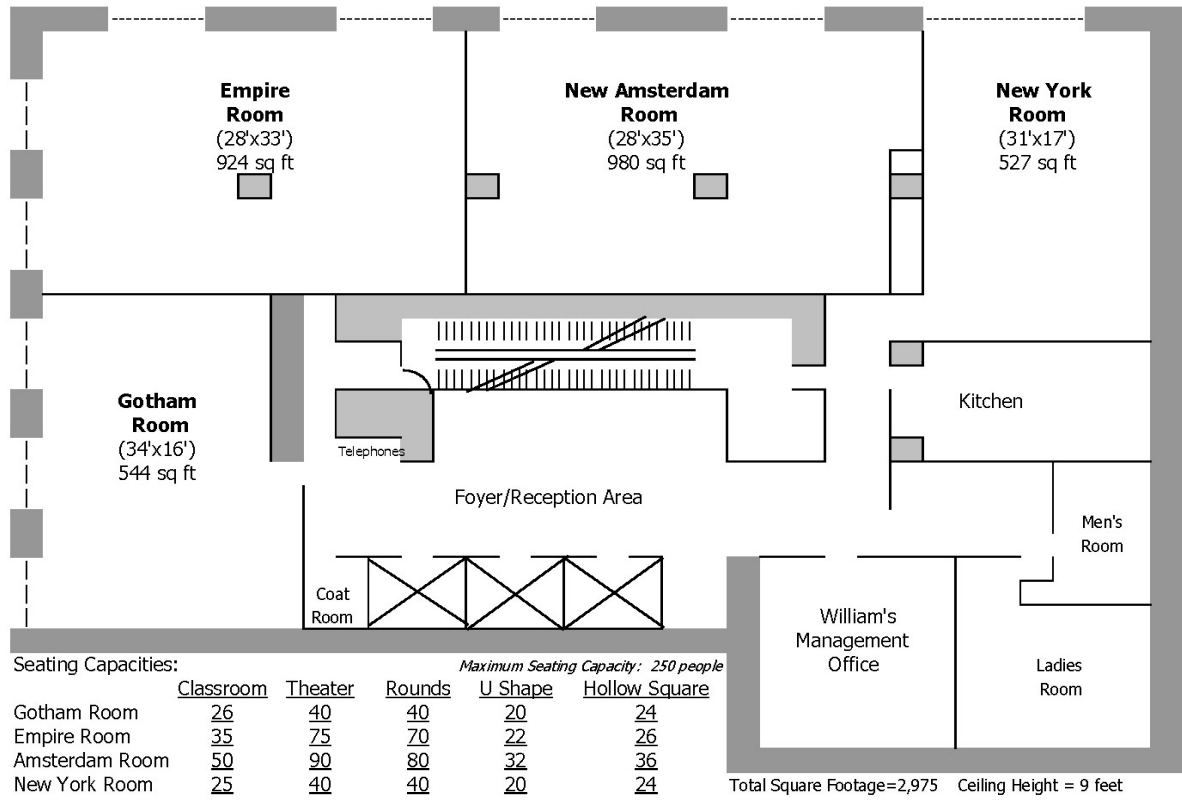


William's

C O N F E R E N C E C E N T E R



Room Name	Sq Feet	Conference	Rounds	Reception	Theatre	Classroom
Empire	924	26	70	75	75	35
New Amsterdam	980	36	80	90	90	50
New York or Gotham	527	24	40	40	40	25
Ballroom	2975	36	110	200	200	100

Paige Lallier - Event Manager
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William's

C O N F E R E N C E

C E N T E R

Breakfast

Continental Buffet	18
Freshly Baked Petite Breakfast Pastries, Danish, Croissants Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas and Fresh Fruit Juice	
William's Breakfast Buffet	22
Fresh Seasonal Fruit Freshly Baked Petite Breakfast Pastries, Danish, Croissants Bagels with Cream Cheese, Doughnuts Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas and Fresh Fruit Juice	
Deluxe Continental Buffet	26
Fresh Seasonal Fruit, Fruit Yogurts Dry Cereals, Granola, Assorted Oatmeal Freshly Baked Petite Breakfast Pastries, Danish, Croissants Bagels with Cream Cheese, Doughnuts Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas and Fresh Fruit Juice	
William's Grand Buffet	36
Scrambled Eggs, Breakfast Potatoes Apple Smoked Bacon, Pork Sausages Sliced House Smoked Salmon, House Smoked Sturgeon Hard Boiled Eggs Fresh Seasonal Fruit, Fruit Yogurts Dry Cereals, Granola, Assorted Oatmeal Freshly Baked Petite Breakfast Pastries, Danish, Croissants Bagels with Cream Cheese, Doughnuts Freshly Brewed Regular and Decaffeinated Coffee Assorted Teas and Fresh Fruit Juice	

William's

C O N F E R E N C E

C E N T E R

Lunch/Dinner

American Sandwich Buffet	22
Mixed Herb Green Salad with Sherry-Shallot Vinaigrette	
Fresh New Potato Salad and Whole Fruit	
Turkey and Brie Cheese	
Smoked Ham and Swiss Cheese	
House Made Cookies	
Assorted Soft Drinks, Juices and Water	
Freshly Brewed Regular and Decaffeinated Coffee and Assorted Teas	
William's Special Wrap Buffet	28
Assorted Homemade Wraps	
Mixed Herb Green Salad with Sherry-Shallot Vinaigrette	
Fresh New Potato Salad, Coleslaw	
Fresh Seasonal Fruit	
Fresh Mozzarella and Tomato	
Asian Chicken, Plum-Hoisin Sauce	
Roast Beef, Creamed Horseradish	
Wall St. Sandwich Buffet	32
Assorted Homemade Sandwiches	
Mixed Herb Green Salad with Sherry-Shallot Vinaigrette	
Fresh New Potato Salad, Coleslaw	
Fresh Seasonal Fruit	
Prosciutto Mozzarella and Tomato	
Smoked Chicken, Tomato Jam, Caraway Marinated Carrots	
Roast Beef, Creamed Horseradish	
Turkey and Brie Cheese	
Smoked Ham and Swiss Cheese	
Substitute Vegetarian Option	
Vegetable Wrap - Marinated Eggplant, Avocado, Cucumber, Bean Sprouts and Carrots	

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C E N T E R

Deli Buffet

36

Mesclun Salad with Balsamic Vinaigrette
Fresh New Potato Salad
Chilled Pasta Primavera Salad
Caesar Salad
Roast Beef, Turkey Breast, Black Forest Ham
Genoa Salami, Pastrami and Smoked Chicken
Assorted Sliced Cheeses
Tomato, Red Leaf Lettuce, Red Onion, Kosher Dill Pickles
Assorted Sandwich Breads
Stone Ground Mustard, Dijon Mustard, Mayonnaise
Fresh Seasonal Fruit

William's Dinner Buffet

36

Mixed Herb Green Salad with Sherry-Shallot Vinaigrette
Seasonal Vegetables
Assorted Breads
Pasta Primavera- spring vegetables sun dried tomato pesto, aged parmesan
Chicken Milanese- marinated artichokes, calмата olives roasted peppers, baby arugula, lemon-caper sauce
Grilled Atlantic Salmon- roasted asparagus, pickled mango, cucumber yogurt

William's

C O N F E R E N C E

C E N T E R

Snacks

Served with Coffee, Tea, Cold Milk and Soft Drinks

Coffee & Tea Service

Freshly Brewed Regular Coffee, Decaffeinated Coffee
Assorted Teas

Snack Bar

Assorted Chips and Pretzels
Tortilla Chips with House Made Salsa
Home Made Cookie Assortment
Fresh from the Oven Brownies

The Health Kick

Granola Bars, Sliced Fresh Fruit
Assorted Fruit Yogurts

Vegetable Platter

Chef Selected Assortment of Cut Vegetables
Creamy Cilantro Dressing and Tomato Jam

Fruit & Aged Artisan Cheese

Parmesan Reggiano, Spanish Manchego
Aged Nobel Cheddar, Gorgonzola Cheese
Gruyere, Chef Selected Fruit
Grapes and Berries, Assortment of cut Vegetables
Creamy Cilantro Dressing

Italian Antipasti Display

Aged Italian Prosciutto, Salami
Smoked Chicken Breast
Asparagus, Fresh Mozzarella
Parmesan Reggiano, Pepperoncini
Roasted Bell Peppers, Cherry Peppers
Assorted Artisanal Olives

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William's

C O N F E R E N C E

C E N T E R

Hors D'oeuvres

Choice of 8

Cold Selection

Tomato-Basil Bruschetta with Lemon Aioli
Mushroom-Artichoke Ragu on a Parmesan Crostini
Homemade Hummus on Mini Pita Triangle
Jumbo Shrimp Cocktail with Cocktail Sauce
Salmon Tartare
Pepper Seared Crusted Tuna, Carrot and Cucumber Relish
Smoked Salmon Wrapped Asparagus
Walnut, Arugula and Gorgonzola Crostini
Smoked Salmon Mini Bagel, Capers, Mascarpone
Brie & Pear Stuffed Puff Pastry

Hot Selection

Goat Cheese-Butternut Squash on Crispy Potato
Grilled Sugar Cane Shrimp Skewers
Miniature Frankfurters in Sesame Crusted Pastry
Cajun Chicken Sliders with Blue Cheese
Mediterranean Beef Kabob with Cucumber Yogurt Sauce
Grilled Vegetable Quesadilla
Smoked Chicken-Pepper Jack Quesadilla
Coconut Shrimp Skewers with Spicy Curry Sauce
Crab Cakes with Dijon Mustard Sauce
Grilled Stuffed Artichoke

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William's

C O N F E R E N C E

C E N T E R

Reception

Cash Bar

Guests pay for all beverages throughout the event

Host Sponsored Consumption Bar

Bartender keeps a running tab of all beverages consumed by guests
Total is added to final invoice and paid for by the host

Beer, Wine & Soft Drinks

Unlimited consumption of House Red & White Wine
Selection of Imported and or Domestic Beer
Budweiser, Bud Light, Heineken
Amstel Light, Heineken Light and Soft Drinks

Open Bar

Unlimited consumption of Premium Liquor Bar
House red & white wine
Selection of Imported and or Domestic Beer
Budweiser, Bud Light, Heineken
Amstel Light, Heineken Light and Soft Drinks

\$100 Bartender Fee per Bartender per Event
Recommended One Bartender for Every 50 guests

All Prices are Subject to Change.
Customary Service Charge & New York Sales Tax do Apply To Every Event.
Special Requests are Welcome.

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William's

C O N F E R E N C E

C E N T E R

MEETING & EVENT FACILITIES

The William's Conference Center has private function rooms located on the 2nd floor of William's Restaurant & Bar. They provide a perfect setting for corporate meetings and conferences, luncheons, dinners, weddings and other special events. This unique venue with attentive staff and customized service is suitable for groups seeking a Wall St. location in downtown Manhattan. The conference center can accommodate up to 250 guests comfortably.

EVENT MENU SELECTIONS

Our executive chef and his staff offer a wide range of culinary options. Our meeting packages include breakfast, coffee service, lunch and midday snacks. Menus are designed to suit all occasions including weddings, bat/bar mitzvahs, birthdays, anniversaries, Sunday brunch and can accommodate all kosher and vegetarian requests.

GUARANTEE

A guaranteed number of guests attending the function is required two business days prior to the function; if attendance falls below the guarantee, the host will be responsible for the number guaranteed.

TAX EXEMPTION

Tax exempt groups must provide a New York State exempt organization certificate Form ST 119.1. Sales tax will be applied if the form is not submitted to the catering sales manager prior to the event.

DEPOSIT

A deposit is required, payable by cash or credit card to confirm your reservation. Final payment is due upon completion of the event.

RESTRICTION / LIMITATIONS

No outside food or beverages of any kind are allowed in the conference center. No food or beverage shall be removed from the premises. No person shall sell, deliver or give away or cause, permit or procure to be sold any alcoholic beverages to any person under the age of twenty one. William's Street Hospitality LLC reserves the right to refuse alcoholic beverage to any person.

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