

A close-up photograph of a glass filled with a golden, bubbly beverage. The glass is partially filled with ice cubes and garnished with several fresh blueberries. Two metal skewers are used to hold the blueberries in place. The glass is set against a background of a green, textured fabric.

BEVERAGE MENU

CULTIVATED

CULTIVATED

BY NEW YORK

The Javits Center has joined with Levy and CxRA to launch the hospitality brand CULTIVATED, a comprehensive and cutting-edge dining program that has reshaped and reimagined the food and beverage experience throughout the iconic venue. Our brand focuses on enhancing the hospitality experience with elements rooted in the Empire State, including more New York ingredients and producers, as well as unique dining presentations, products sourced on-site and signature high-end catering for the largest and most exclusive events in New York City.

NY

Items in this menu marked with the above icon are sourced from New York State vendors. This is part of our commitment to support local and promote quality New York products.

WE CREATE
REMARKABLE
EXPERIENCES BY
BRINGING TOGETHER
THE BEST OF NEW YORK.
CULTIVATING
SUSTAINABLE PRACTICES.
& PERSONALIZING
EVERY MOMENT TO
DELIVER WORLD-CLASS
HOSPITALITY.

To connect with us,
contact CULTIVATED
Sales Office at:

212-216-2400
services@cultivatedny.com

To learn more about
CULTIVATED, visit:



CultivatedNY
CultivatedNY.com



BEER AND WINE PACKAGE

WINE

Da Vinci Pinot Grigio

Salmon Run Chardonnay **NY**

Conundrum by Caymus Red Blend

Josh Craftsman's Collection Cabernet Sauvignon

*Rosé and Sparkling Wine Enhancement

Bridge Lane Rosé **NY**

La Marca Prosecco

BEER

Choose from our list on page 8

2 Domestic Beers

&

2 Import or Craft Beers

NON-ALCOHOLIC BEVERAGES

Coke

Diet Coke

Sprite

Ginger Ale

Tonic

Club Soda

Orange Juice

Cranberry Juice

Bottled Water



PREMIUM BAR PACKAGE

LIQUOR

Tito's Handmade Vodka
Bombay Sapphire Gin
Hornitos Tequila
Bacardi Superior Rum
Jim Beam Bourbon Whiskey
Jack Daniels Whiskey

WINE

Da Vinci Pinot Grigio
Salmon Run Chardonnay **NY**
Conundrum by Caymus Red Blend
Josh Craftsman's Collection Cabernet Sauvignon

*Rosé and Sparkling Wine Enhancement

Bridge Lane Rosé **NY**
La Marca Prosecco

BEER

Choose from our list on page 8

2 Domestic Beers
&
2 Import or Craft Beers

NON-ALCOHOLIC BEVERAGES

Coke
Diet Coke
Sprite
Ginger Ale
Tonic
Club Soda
Orange Juice
Cranberry Juice
Bottled Water

***INCLUDES GARNISHES**



DELUXE BAR PACKAGE

LIQUOR

Ketel One Vodka
Brooklyn Gin **NY**
Patron Tequila
Bacardi 8 Year Rum
Makers Mark Bourbon
Monkey Shoulder Blended Malt Scotch Whisky

WINE

Kim Crawford Sauvignon Blanc
Kendall Jackson Chardonnay
La Crema Pinot Noir
Decoy by Duckhorn Merlot

*Rosé and Sparkling Wine Enhancement

Aix Rosé
Chateau Frank **NY**

BEER

Choose from our list on page 8

2 Domestic Beers
&
2 Import or Craft Beers

NON-ALCOHOLIC BEVERAGES

Coke
Diet Coke
Sprite
Ginger Ale
Tonic
Club Soda
Orange Juice
Cranberry Juice
Bottled Water

***INCLUDES GARNISHES**



PLATINUM BAR PACKAGE

LIQUOR

Grey Goose Vodka
Hendrick's Gin
Casamigos Tequila
Bacardi 8 Year Rum
Woodford Reserve Bourbon
The Balvenie Caribbean Cask Whisky
The Macallan 12 Year Old Scotch Whisky

BEER

Choose from our list on page 8

2 Domestic Beers
&
2 Import or Craft Beers

WINE

Santa Margherita Pinot Grigio
Stag's Leap Chardonnay
JUSTIN Cabernet Sauvignon
The Prisoner Red Blend

***Rosé and Sparkling Wine Enhancement**

Minuty Rosé
Chandon Brut

NON-ALCOHOLIC BEVERAGES

Coke
Diet Coke
Sprite
Ginger Ale
Tonic
Club Soda
Orange Juice
Cranberry Juice
Bottled Water

***INCLUDES GARNISHES**

ALA CARTE BAR PRICING

LIQUOR/MIXED DRINKS

PLATINUM LIQUOR

DELUXE LIQUOR

PREMIUM LIQUOR

PREMIUM WINE PER GLASS

PREMIUM, IMPORTED, OR CRAFT BEER

DOMESTIC BEER

MIXERS

COKE

DIET COKE

SPRITE

GINGER ALE

TONIC

CLUB SODA

ORANGE JUICE

CRANBERRY JUICE

GARNISHES

LEMONS

LIMES

ORANGES

CHERRIES

OLIVES





LIQUOR BY THE BOTTLE

VODKA

Tito's Handmade Vodka
Ketel One Vodka
Grey Goose Vodka

GIN

Bombay Sapphire Gin
Brooklyn Gin
Hendrick's Gin

TEQUILA

Hornitos Tequila
Patron Tequila
Casamigos Tequila

RUM

Bacardi Superior Rum
Bacardi 8 Year Rum

WHISKEY

Jim Beam Bourbon Whiskey
Jack Daniels Whiskey
Monkey Shoulder Blended Malt Scotch Whisky
The Balvenie Caribbean Cask Whisky
The Macallan 12 Year Old Scotch Whisky

BOURBON

Makers Mark Bourbon
Woodford Reserve Bourbon

BEER

DOMESTIC

Budweiser
Bud Light
Michelob ULTRA

IMPORT

Heineken
Stella Artois
Corona Extra
Modelo Especial

CRAFT

Blue Moon
Lagunitas IPA
Brooklyn Lager **NY**
Blue Point Lager **NY**
Blue Point Hoptical Illusion IPA **NY**

CIDER

Angry Orchard Crisp Apple **NY**

NON-ALCOHOLIC BEER

Budweiser Zero NA
Heineken 0 NA

HARD SELTZER

WHITE CLAW

Mango
Black Cherry
Lime
Ruby Grapefruit

HIGH NOON

Black Cherry
Grapefruit
Lime
Mango
Passion Fruit
Peach
Pineapple
Watermelon

*SUBJECT TO AVAILABILITY

READY TO DRINK

CUTWATER

Tequila Margarita
Mango Margarita
Vodka Mule
Long Island Iced Tea
Tropical Tiki Rum Mai Tai

*SUBJECT TO AVAILABILITY

LOCAL & WOMEN-OWNED

RAMONA ITALIAN SPRITZ

Organic Dry Amarino
Organic Blood Orange
Organic Meyer Lemon

TALEA BEER

Sun Up Hazy IPA
Al Dente Italian Style Pilsner
Peachberry Punch Sour Ale

*Seasonal flavors available



RED

PINDAR MERLOT NY

Soft, bright, and juicy, it has a lightly peppery nose with leather, red berry, and lavender notes. Full, earthy flavors of spice, bacon, vanilla, toast, and oak. A light-bodied red wine that can be served slightly chilled or at room temperature.

JOSH CRAFTSMAN'S COLLECTION CABERNET SAUVIGNON

The bouquet bursts with intense dark fruits, cinnamon, clove and subtle oak aromas. The palate is dominated by flavors of black cherries and juicy blackberries, accented by delicate vanilla flavors and toasty oak finishing long with round, soft tannins.

DR. KONSTANTIN CABERNET SAUVIGNON NY

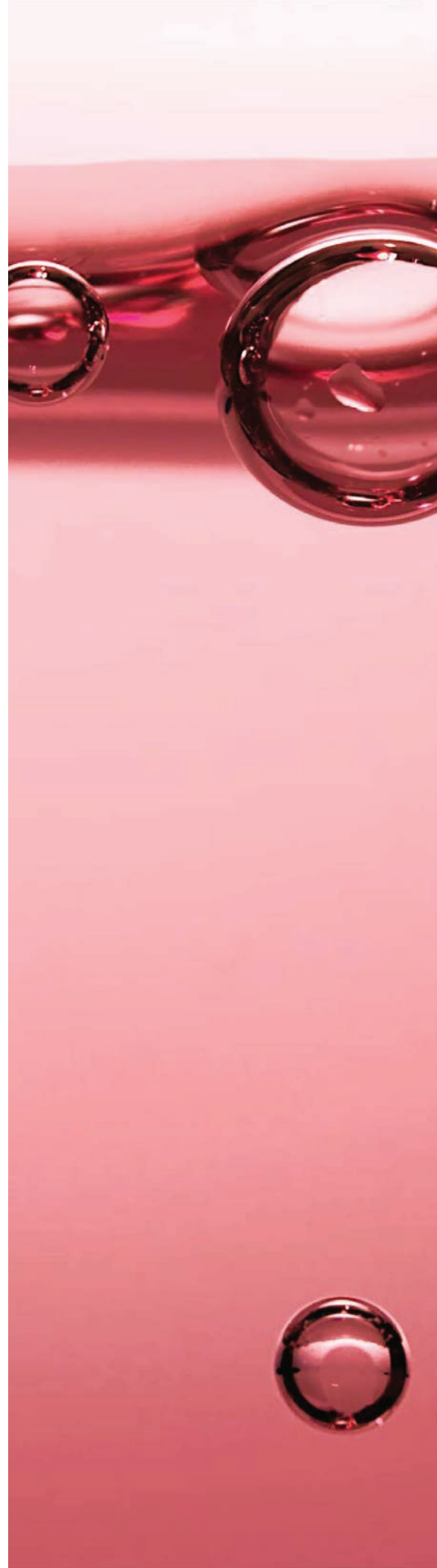
A medium-bodied red wine from an excellent vintage with aromas of blackcurrant and sour cherry, supported by undertones of black pepper, sage, and a touch of fennel. Pairs well with steak, prime rib, flourless raspberry chocolate tort, dark chocolate

CONUNDRUM BY CAYMUS RED BLEND

Sourced from premier California wine growing regions, Conundrum Red features dark red varietals including Petite Sirah, Zinfandel, and Cabernet Sauvignon. It is rich, complex, and approachable. With lush flavors of cherries and baking chocolate, this wine has fine tannins that create a silky smoothness.

LA CREMA PINOT NOIR SONOMA COAST

Aromas of ripe cherry, cocoa, anise and rich baking spices. Plush flavors of cherry, plum and pomegranate meld with hints of delicate tea leaf. Structured, balanced acidity and elegant, firm tannins round out the mouth



RED

DECOY BY DUCKHORN MERLOT

From Sonoma County, California- a lovely Merlot that has aromas of plum, cedar, and notes of baking spices. Layers of fresh strawberries and raspberries saturate the palate. The finish is soft and smooth with well-integrated tannins providing a very nice structure.

JUSTIN CABERNET SAUVIGNON

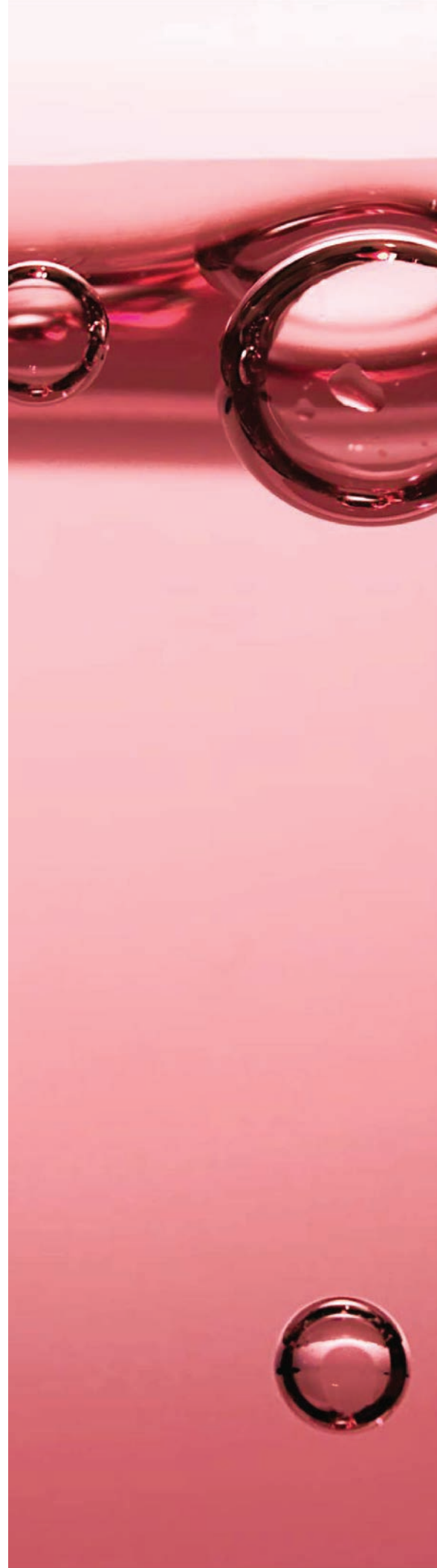
Dark purple-ruby core with lighter rim and moderately stained, pronounced tears forming on the glass. Aromatic with ripe black and red cherry, blackcurrant, and berry fruit, baking spice, and sweet tobacco with red and black licorice, oak, cocoa, and subtle camphor notes.

BROWN ESTATE NAPA VALLEY CHAOS THEORY RED BLEND

A unique blend of 35% Merlot, 35% Petite Sirah, 15% Cabernet Sauvignon, and 15% Zinfandel for a full, fruity, irresistible wine. So engaging on the nose with up-front aromas of strawberry, red plum, blueberry, black cherry, violets, black pepper, and licorice, followed by a palate that gives the wine an extra firmness from its chewy, tannic grip. This is a crowd-pleaser showcasing a little something for everybody.

THE PRISONER RED BLEND

Features enticing aromas of Bing cherry, dark chocolate, clove, and roasted fig. Persistent flavors of ripe raspberry, boysenberry, pomegranate, and vanilla linger harmoniously, for a smooth and luscious finish.





WHITES

CHATEAU STE. MICHELLE RIESLING

Inviting and easy to drink with flavors of white peach, apricot, pear and zesty grapefruit. This is a classic Columbia Valley Riesling that is versatile, charming and fun to drink.

SALMON RUN CHARDONNAY NY

Fruity, unoaked style of Chardonnay. Dry, crisp, and fresh with notes of ripe apple, apricot, peach, and tropical fruits. Refreshing, yet rich, flavors are rounded out by a pleasing citrus acidity with bold fruit flavors.

DA VINCI PINOT GRIGIO

From Northeast Italy, flavors of fresh green apple, juicy citrus and tropical fruit with a hint of minerality. Enjoy the lively acidity and fresh, crisp profile that makes this a wonderfully versatile white wine.

SANTA MARGHERITA PINOT GRIGIO

Crafted in the Northern Italian region of Alto Adige, this crisp, elegant wine pairs beautifully with a wide variety of dishes. Its clean, intense aroma and bone-dry taste have an appealing flavor of Golden Delicious apples.

BRIDGE LANE SAUVIGNON BLANC NY

Label produced under Lieb Cellars of The North Fork of Long Island. A New York State Wine with flavors of citrus, grapefruit and freshly cut grass.

BROWN ESTATE HOUSE OF BROWN CHARDONNAY

Pineapple, starfruit, and guava with secondary notes of flowering star jasmine, orange blossoms, and traces of honeysuckle, lemon verbena, and meringue. Light, crisp, elegant, and juicy on the palate with a bright yet round mouth-feel. Made from sustainably grown wine grapes with small amounts of naturally occurring and added sulfites.



WHITES

KIM CRAWFORD SAUVIGNON BLANC

Fresh and juicy with ripe, tropical flavors of passion fruit, melon, and stone fruit. Each sip of wine reveals classic Marlborough sauvignon blanc aromas of lifted citrus, tropical fruit, and crushed herbs, along with vibrant acidity and plenty of weight and length on the palate.

KENDALL-JACKSON VINTNER'S RESERVE CHARDONNAY

Beautifully integrated tropical flavors such as pineapple, mango, and papaya, with citrus notes that explode in your mouth. These flavors delicately intertwine with aromas of vanilla and honey to create depth and balance throughout. A hint of toasted oak and butter rounds out the long, lingering finish.

STAG'S LEAP NAPA VALLEY CHARDONNAY

The boisterous bouquet invites you in with lively aromas of delicate Meyer lemon, orange blossom, fresh white peach and delicate honeysuckle, supported by more subtle notes of tarte tatin and brioche toast. Fresh, vibrant and mouthwatering, the palate is crisp with layers of ripe Golden Delicious apple, guava and warm Asian pear, backed up by a luscious texture that is rich and balanced. Well-integrated notes of vanilla, allspice and crème brûlée lead to a lengthy finish that is full and bright. Maintaining a core of fresh acidity, this Chardonnay is graceful and elegant, full of depth and complexity.

ROSE

BRIDGE LANE ROSÉ NY

Cabernet Franc-based, you'll find notes of guava and peach blossom followed by flavors of strawberry and watermelon. Exceptionally light bodied and dry, it's an invigoratingly crisp summer sip. The finish is brisk but crystalline and mineral.

AIX ROSÉ

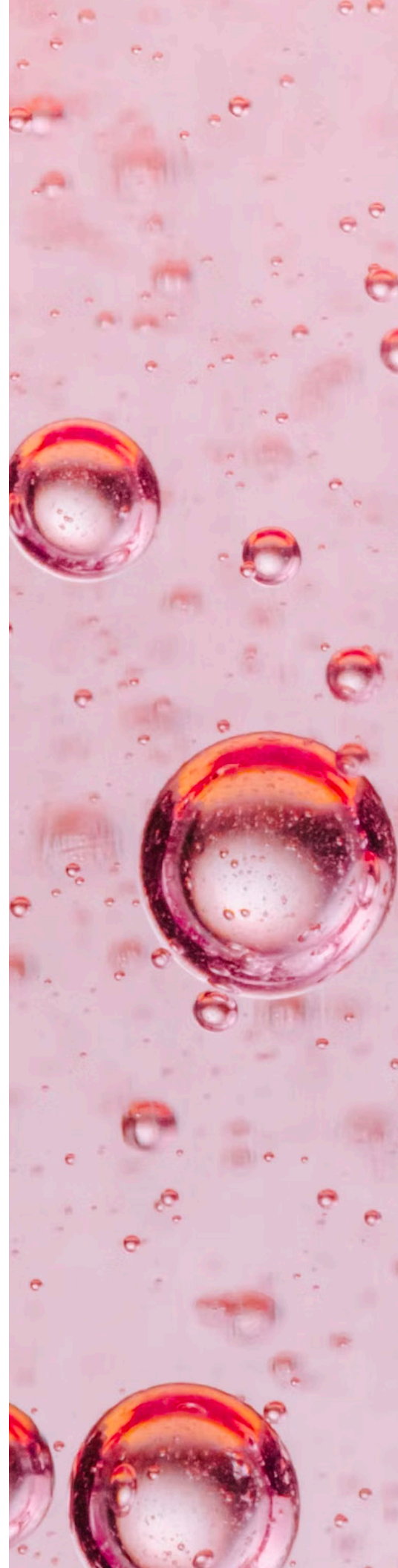
A fragrant and well-balanced wine, AIX's hypnotizing salmon pink color reveals a fruity freshness. The nose is delightfully fragrant with delicate balance and crisp acidity. Enjoy the notes of soft, ripe summer fruits particularly watermelon and strawberries.

MINUTY ROSÉ

It's vibrant and light on the palate with refreshing zesty and herbaceous notes. The Grenache and Cinsault blend form an aromatic harmony offering notes of peach and candied orange. On the nose, very intense greedy aromas of orange peels and red currant. On the palate, smooth with a nice acidulous freshness.

MUMM NAPA BRUT ROSÉ

Brut Rosé is Mumm Napa's signature rosé sparkling wine. It is a relaxed, yet elegant, sparkling wine that has earned many accolades. This sparkling rosé has an eye-catching pink coral color that features rich flavors of black cherry, raspberries, strawberries and citrus paired with a rose petal aroma.





SPARKLING

LA MARCA PROSECCO

This sparkling wine is pale, golden straw in color. Bubbles are full textured and persistent. On the nose, the wine brings fresh citrus with hints of honey and white floral notes. The flavor is fresh and clean, with ripe citrus, lemon, green apple, and touches of grapefruit, minerality, and some toast.

CHANDON BRUT

Crisp, fresh and effortlessly cool, our Chandon Brut is your go-to choice bubbly for entertaining, sipping and gifting. A classic expression of our California vineyards, signature green apple, pear and citrus notes precede a soft, dry finish.

CHATEAU FRANK NY

Whispers of brioche and spice lend warmth to concentrated flavors of pressed apple and pear in this traditional Champagne blend. It's intensely frothy and foamy on the palate but bright lemon-lime acidity tightens up the finish.

CHAMPAGNE NICOLAS FEUILLATTE BRUT

Pale gold in color with abundant delicate bubbles. Floral aromas of fruit with a subtle predominance of white fruits: pear, apple, almonds, and hazelnuts. Fresh opening, smooth, pleasant, and balanced.

VEUVE CLICQUOT

Yellow Label is the signature of Veuve Clicquot's quality and style. It manages to reconcile two opposing factors - strength and silkiness - and to hold them in perfect balance with aromatic intensity of yellow and white fruits, vanilla and brioche and a lot of freshness. Ideal as an aperitif, and perfect as the Champagne to enjoy with a seafood or pasta meal.

SPECIALTY COCKTAILS

FALL/WINTER

CUCUMBER MOJITO

Rum, Sweet Simple Syrup, Club Soda, Mint, Cucumber Garnish

MAPLE BOURBON SOUR

Bourbon, Lemon Juice, Maple Syrup, Ginger Syrup, served over Ice

WINTER MULE

Vodka, Cranberry Juice, Ginger Beer, garnished with Cranberries and Rosemary Sprig

SEASONAL PALOMA

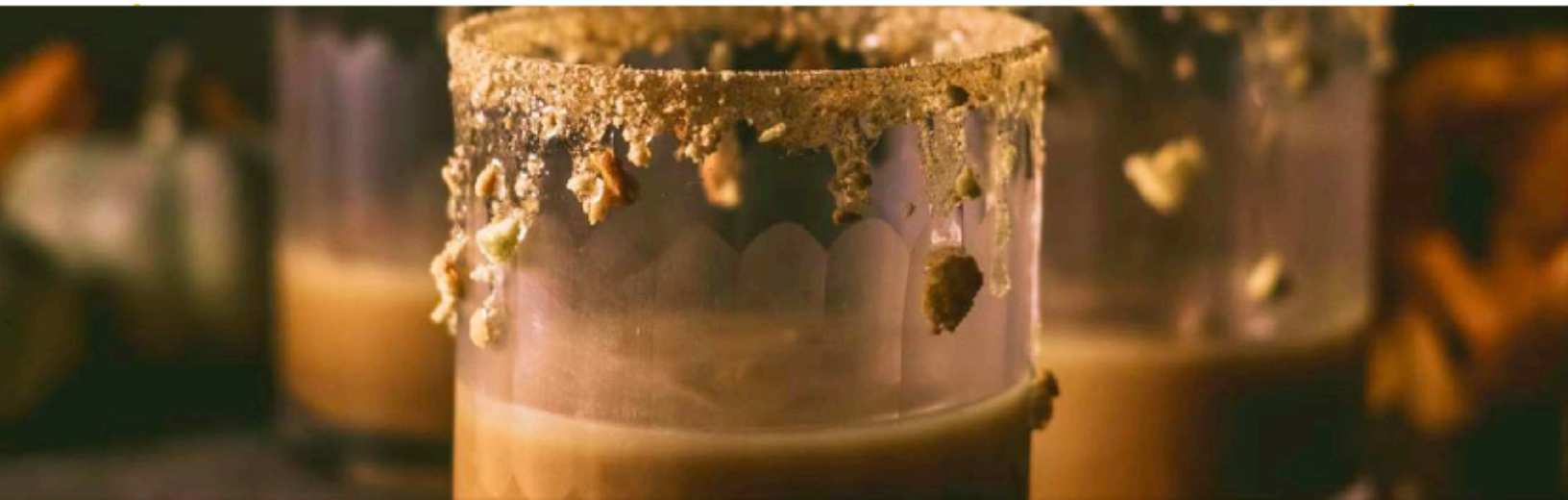
Tequila Blanco, Cranberry Juice, Pomegranate Juice, Club Soda, Lime Wedge

SPICED PEAR COLLINS

Gin, Pear Puree, Lemon, Rosemary Clove Simple Syrup, Rosemary Sprig

BLOOD ORANGE ROSEMARY FIZZ

Prosecco, Aperol, Blood Orange Juice, Rosemary Syrup, Orange Wheel, Rosemary



SPECIALTY COCKTAILS

SUMMER/SPRING

WATERMELON MARGARITA

Blanco Tequila, Watermelon Puree , Lime, Simple Syrup

SPARKLING ROSEMARY AND GRAPEFRUIT COCKTAIL

Prosecco, St-Germain, Grapefruit Juice, Rosemary Sprig

STRAWBERRY SHRUB

Gin, Strawberry Shrub, Lime, Club Soda

PALOMA

Tequila Blanco, Grapefruit, Lime Juice, Simple Syrup

SPARKLING BLACKBERRY VODKA LEMONADE

Vodka, Lemonade, Simple Syrup, Club Soda, Blackberries

APEROL SPRITZ

Prosecco, Aperol, Club Soda



COCKTAIL STATION

NEGRONI BAR

Embrace the classic Italian Cocktail, with some flare.

We will serve the Classic Negroni with Gin, Sweet Vermouth & Campari. Please choose from two of the following variations: The Contessa with Gin, Sweet Vermouth and Aperol; White Negroni with Gin, Cocchi, White Vermouth, Red Lilet Wash; St. Scotch Negroni with Scotch, Vermouth and St-Germain

MARTINI BAR

Icy cold Vodka or Gin, served with a bevy of liquors and garnish. Available to choose from are the Dirty Martini, Cosmopolitan, Lemon Drop Caramel Appletini, Hurricane Martini, Melontini and Blackberry Gin Fizz

BUBBLY BAR

Chilled selections of champagne and prosecco, served with delightful liquors and fresh fruit garnish.

Available to choose from:

Mimosa, Bellini, Apple Orchard, Kir Royale Pineapple Sparkler and White Grape Sparkler

BLOODY MARY BAR

Vodka, bloody mary mix and a smorgasbord of garnishes including lemons and limes, green olives, celery, pickles, cucumbers, jalapeños, pepperoncini, selection of cheeses, sausage, and bacon



GENERAL INFORMATION

STAFFING RATES

Staffing fees will automatically be added to your order. Please note that a five (5) hour minimum, per staff member applies.

Bartender \$270 per five (5) hours. Five (5) hour minimum.
\$95 for each additional hour after the first 5.

LINEN, RENTALS, AND SPECIAL EVENT PLANNING

Please contact our Cultivated Catering Sales Team in regards to linen and rentals for your food and beverage service. Floral, décor and entertainment services recommendations can be shared as needed.

FURNITURE RENTALS

Cultivated has a limited amount of bar service furnitures available for rent. Please note that furnitures are not included in our beverage packages and clients to provide or bring in bar furnitures for their space from external vendors. Below is a list of furnitures you can rent from Cultivated.

Cultivated Premium Rolling Bar	\$250 per day
Cultivated Premium Side Module	\$150 per day
Cultivated Premium Storage Shelf/Back Bar	\$350 per day
Refrigerator Rental	\$250 per day

EXCLUSIVITY

Cultivated maintains the exclusive rights to provide all food and beverage in the Javits Convention Center. All food and beverages, including water, must be purchased from Cultivated.

MENU SELECTION

Cultivated Catering Sales team is available as a valuable resource to you with expertise in event planning, menu selection and to answer any questions or concerns you might have. While our menus are designed to be inclusive to a wide variety of dietary needs, the Cultivated Sales Team, together with our culinary team are available if you'd like to design a special menu to serve in your event.

GUARANTEES

The Customer shall notify Cultivated, not less than fourteen (14) business days (excluding holidays and weekends) prior to the event, the minimum number of guests the Customer guarantees will attend the event (the "Guaranteed Attendance"). There may be applicable charges for events with minimal attendance. If Customer fails to notify Cultivated of the Guaranteed Attendance within the time required, (a) Cultivated shall prepare for and provide services to guests attending the event on the basis of the estimate attendance specified on the BEOs and (b) such estimated attendance shall be deemed to be the guaranteed attendance.

PAYMENT POLICY

A deposit of seventy-five percent (75%) of the total contract value will be required sixty (60) days in advance of the first function. A signed catering agreement must be returned to Cultivated 60 days prior to the start. The final twenty-five percent (25%) shall be paid in full a minimum of seven (7) business days prior to the start of the first event. Any remaining balance due must be paid within ten (10) business days upon receipt of final invoice. Outstanding Event Price balances shall be paid within thirty (30) full calendar days of the Event provided billing privileges have been previously approved in writing through the General Manager's office.

ALCOHOL BEVERAGE GUIDELINES

Cultivated is the sole holder of the New York State issued liquor licenses for the Javits Convention Center. We retain the exclusive right and responsibility to provide and dispense any alcohol served at the facility. We reserve the right to request photo identification from any guest in attendance and to refuse services to attendees who do not have proper identification or appear to be intoxicated. Under New York State law, alcoholic beverages are not permitted to be removed from the facility.

All serving of alcohol must be handled by Cultivated bartenders trained in responsible alcohol service. Our standard alcohol pour per drink is no more than 1.25 ounces for drinks single alcoholic ingredient and a maximum of 2 ounces for drinks with two or more alcoholic ingredients. Guests can have a maximum of 2 drinks at any given time.

FOOD AND BEVERAGE PRICING

Prices quoted are in US Dollars and are subject to 22.5% administration charge and applicable sales tax. Prices are subject to change without notice; however, guaranteed prices will be confirmed sixty (60) days prior to the event.

ADMINISTRATION CHARGE AND TAX

All food and beverage items are subject to a 22.5% administration charge, plus applicable sales tax. The administration charge is for administration of the special function, is not purported to be a gratuity, and will not be distributed as gratuities to employees who provided the service to the guests.

TAX EXEMPT

If the customer is an entity claiming exemption from taxation in New York State, customer is to provide evidence of the exemption thirty (30) days prior to the event in order to be relieved of its obligation to pay state and local sales taxes.

LATE FEES

Orders received within 14 days of the event may be subject to a limited menu offering. Any new orders or changes received within 10 business days of an event will be assessed a 10% late order fee.