

PARK AVENUE TAVERN

558 NEW ENGLAND AVE
WINTER PARK, FL 32789

(TEL) 321.972.1469

EVENT SPACE

The Barrel Room: 30-40 guests



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

[parkavetavern](https://www.instagram.com/parkavetavern)

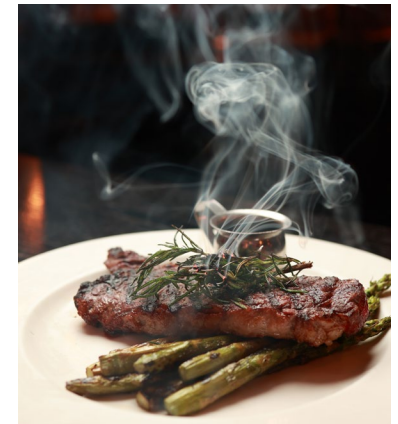
www.parkavenuetavern.com

LET US HOST YOUR NEXT UNFORGETTABLE EVENT

Park Avenue Tavern is the quintessential American bar and restaurant. Located in the heart of Winter Park, FL, Park Avenue Tavern centers around a combination of classic elegance and over the top hospitality. Operated by IGC Hospitality, the team behind other noteworthy NYC and FL venues such as Refinery Rooftop, Parker & Quinn, The Wilson, Margie's, and O'Toole's Way, Park Avenue Tavern proudly serves as the local favorite to the area's vibrant community.

The restaurant has a private dining/event space that can be reserved for corporate or social events called The Barrel Room.

Park Avenue Tavern is open for lunch, brunch, & dinner, and is the perfect place for after work drinks.



PARK AVENUE TAVERN



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

parkavetavern

www.parkavenuetavern.com

FAMILY-STYLE DINNER

Served family-style for the whole table. All menu choices must be pre-ordered.
Minimum of 12 guests / Maximum of 40 guests.

APPETIZERS choose 3 for the table

BURRATA seasonal fruit, toasted hazelnuts, olive oil

HOUSE CHIPS gorgonzola, caramelized onions

SPINACH & ARTICHOKE DIP three cheeses, grilled pita bread

HUMMUS sunflower, dukka, crispy chickpeas

BUFFALO CHICKEN DIP buttermilk, dill crème fraîche, crispy chips

MARGHERITA FLATBREAD tomato sauce, basil, mozzarella

SALAD mesclun, fennel, red onion, parmesan, tomato, lemon-truffle vinaigrette

MAINS choose 3 for the table, served with a chef's selection of vegetables

HANGER STEAK peppercorn sauce

MARKET FISH OF THE DAY chimichurri

GRILLED SALMON salsa rosa, charred lemon

PAT'S ROASTED CHICKEN tequila jalapeño sauce, pico de gallo

SLICED PORK CHOP whiskey peach bbq sauce

RIGATONI tomato sauce, ricotta, basil

DESSERT choose 2 for the table, served with tea and coffee

CHOCOLATE CHIP RICOTTA CANNOLIS

FRESH SEASONAL FRUIT

MACAROONS AND TRUFFLES

OPEN BAR PACKAGES

BEER & WINE 2 hours: \$50 PER PERSON | 3 hours: \$60 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TIER ONE 2 hours: \$70 PER PERSON | 3 hours: \$90 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

PREMIUM LIQUORS
(includes items such as: ALB, Tito's, Spring
44, Gin Lane, Cazadores, Jaja, Aldez Blanco,
Bacardi, Spiced Rum, Dark Rum, Jack Daniels,
Jameson, Makers Mark, Great Jones, Old
Forester, Bulleit, Dewar's, Sazerac Rye)

TIER TWO 2 hours: \$80 PER PERSON | 3 hours: \$100 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TOP SHELF LIQUORS
(includes items such as: Grey Goose, Ketel One,
Bombay Sapphire, Hendricks, Aged Bacardi Spirits,
Casamigos, Patron, Don Julio Blanco,
JW Black, Sagamore Rye, Hudson, Woodford)
Select classic cocktails included:
Old Fashioneds and Margaritas

ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP
ADD AGED TEQUILA (REPO/ANEJO : NO CLASE/1942) +25PP

BRUNCH 2 hours: \$30 PER PERSON

MIMOSAS

BLOODY MARYS

TAX & GRATUITY NOT INCLUDED.

SPECIFIC BRANDS SUBJECT
TO AVAILABILITY.

P
A
T

  parkavetavern

www.parkavenuetavern.com