

Clark House Hospitality

Events 2024



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ABOUT

Established in 2012, Clark House Hospitality is a collection of restaurant, retail, and private event spaces obsessed with creating quality experiences between people, food, and drink in Troy, NY.

Clark House Hospitality has a variety of spaces available for event rentals. Our spaces are ideal for rehearsal dinners and intimate weddings, as well as events such as bridal showers, baby showers, birthday parties, bat / bar mitzvahs, employee appreciation parties, and graduation parties. We would love to share your special day with you!

Located at 12 Second Street, Lucas Confectionery provides an intimate wine bar atmosphere with a mix of hightop, bar, and table seating.

This space offers menus for buffet-style brunches & dinners, and standing cocktail receptions, along with a personal bar of natural wines & craft beers.

NUMBER OF GUESTS

70 maximum standing / 40 seated

MENUS

Brunch, Snacks, Buffet Dinner, Family-Style Dinner

ACCESSIBILITY

First floor and handicap accessible. Restroom is in room.

SOUND SYSTEMS

Audio and limited A/V capacities are available.

PRICING & AVAILABILITY

\$250 before 3pm Wed - Sun

\$500 after 3pm Wed/Thu

\$1000 after 3pm Fri/Sat



LUCAS CONFECTIONERY



THE GARDEN

Our garden and patio area are located just behind the Lucas Confectionery and Donna's. This space features a retractable roof, fireplace, and climate controlling functions, which makes it a perfect space to book all year round.

NUMBER OF GUESTS

50 maximum

MENUS

Snacks, Family-Style Dinner

ACCESSIBILITY

First floor and handicap accessible. Two restrooms are located right outside room.

SOUND SYSTEMS

Audio and limited A/V capacities are available.

PRICING & AVAILABILITY

\$250 after 3pm Tue - Sat



For larger groups or a small wedding ceremony and joint reception space, we offer Lucas Confectionery and The Garden in tandem. Enjoy all that each room has to provide with this special package deal.

NUMBER OF GUESTS

50 maximum

MENUS

Depends on format/guest count.

ACCESSIBILITY

First floor and handicap accessible.

Access to three restrooms.

SOUND SYSTEMS

Audio and limited A/V capacities are available.

PRICING & AVAILABILITY

\$750 after 3pm Wed/Thur

\$1250 after 3pm Fri/Sat

\$1000 before 3pm Sat/Sun

LUCAS & GARDEN



THE TAVERN

Located upstairs above Donna's, The Tavern is perfect for mingling with guests for welcome drinks or an afterparty with a full bar and snack-style menu. The space features a double sided wooden bar, a lounge with couches and a pool table, and several booths & tables for seating.

NUMBER OF GUESTS 50 maximum

MENUS Snacks, Buffet Dinner

ACCESSIBILITY Not handicap accessible - located one flight of stairs above ground level. One restroom is located right outside room.

SOUND SYSTEMS Audio and limited A/V capacities are available.

PRICING & AVAILABILITY \$500 after 3pm Wed - Sat



PRIVATE DINING ROOM

Located upstairs above little pecks & connected to The Tavern at Donna's, our private dining room is tucked away and perfect for an intimate dinner party or small social gathering. The space features a long wooden dining room table that can accommodate up to 20 guests and is connected to a comfortable lounge area with a pool table. Various menus for family-style brunch & dinners are available in the private dining room.

NUMBER OF GUESTS

20 maximum

MENUS

Family-Style Dinner, Exclusive Private Dining Room Menus - ask us!

ACCESSIBILITY

Not handicap accessible - located one flight of stairs above ground level. One restroom is located right outside room.

SOUND SYSTEMS

Audio and limited A/V capacities are available.

PRICING & AVAILABILITY

\$250 after 3pm Wed - Sat





DONNA'S

Located at 217 Broadway, Donna's is our full-service restaurant. This space is perfect for morning baby & bridal showers with a buffet or family-style brunch. Enjoy the private use of Donna's which provides an warm and inviting atmosphere for your friends and family.

NUMBER OF GUESTS 35 maximum

MENUS Brunch

ACCESSIBILITY First floor and handicap accessible. Two restrooms are located right outside room.

SOUND SYSTEMS Audio and limited A/V capacities are available.

PRICING & AVAILABILITY \$250 before 3pm Wed - Sun



BUILDING BUY-OUT

Do you love it all and can't decide? Or maybe you want to include all your friends and family on your special day? Rent out the entire Clark House Hospitality building which includes Lucas Confectionery, The Garden, Donna's, and The Tavern.

Full building buy-outs are great for custom tailoring your event and creating the dream you envisioned. Reach out to us to discuss this opportunity further!

BRUNCH MENU

Can be served as a buffet or family style.

\$45/GUEST

CHOOSE 1

assorted baked goods & pastries

individual parfaits (yogurt or chia pudding)

CHOOSE 2

egg frittata with seasonal
vegetables & cheese

shakshuka - spicy tomato stew with
bell pepper & poached eggs

tofu scramble with seasonal vegetables

french toast casserole with seasonal fruit
compote & maple syrup

bagel platter with assorted spreads,
tomato, capers, & onion
(add smoked lox +8pp)

CHOOSE 2

extra crispy potatoes

seasonal vegetable hash

bacon

sausage

green salad

fruit salad

BRUNCH BEVERAGE PACKAGES

hot coffee & assorted tea + \$5/guest

carafe of mimosa, bellini, bloody mary, boozy cold brew + \$30 each

SNACK MENU

\$50/GUEST

INCLUDED

aleppo spiced almonds
citrus marinated olives
cheese & charcuterie board

CHOOSE 2

pigs in a blanket with pickled
mustard seed

risotto stuffed peppers

mini flatbread with whipped ricotta,
roasted seasonal vegetables, &
calabrian honey

OR

cashew cream, roasted seasonal
vegetables, & salsa verde

beef OR pork OR mushroom
skewers with gremolata

deviled eggs

CHOOSE 2

seasonal vegetable crudite with
assorted dips

marinated & pickled vegetables

endive salad with sherry
vinaigrette, candied walnut, &
ricotta salata

crostini with olive tapenade OR
eggplant caponata OR 'nduja

panelle (chickpea fritters)

fried polenta

ADD-ONS

choose a third item from either category above + \$10/guest
dessert options at + \$8 or \$12/guest

DINNER MENU: BUFFET

\$60/GUEST

ENTREES (CHOOSE 2)

braised beef with seasonal vegetables & sour cream
chicken piccata
greens & beans baked ziti
pasta with sausage & greens
roasted whitefish with salmoriglio
salt baked turnips with calabrian chili

SIDES (CHOOSE 2)

sautéed rapini with garlic
roasted potatoes with parmigiano reggiano & rosemary
green salad with red wine vinaigrette
seasonal grain salad
roasted vegetables with honey & aleppo chili
marinated white beans with basil & roasted red peppers
focaccia with compound butter or seasoned olive oil

ADD-ONS

add olives & almonds + \$5/guest
add cheese & charcuterie + \$10/guest
dessert options at + \$8 or \$12/guest

DINNER MENU: FAMILY STYLE

Large platters to share at table. Available for max of 50 guests.

\$65/GUEST

APPETIZERS (CHOOSE 1)

cheese & charcuterie board with accoutrements
focaccia with compound butter or seasoned olive oil
risotto stuffed peppers
spinach frittata with goat cheese
pork milanese slider

ENTREES (CHOOSE 2)

porchetta with gremolata
eggplant rollatini
lumache with
fennel sausage ragu
lasagna bianca with
seasonal vegetables
chicken piccata
braised beef with seasonal
vegetables & sour cream
roasted whitefish
with salmoriglio

SIDES (CHOOSE 1)

sautéed rapini with garlic
roasted potatoes with parmigiano
reggiano & rosemary
sautéed dandelion greens with
cured egg yolk
roasted cabbage with vinegar onions
& mascarpone
fried artichoke with aioli & lemon
seasonal grain salad

ADD-ONS

choose second appetizer or side
+ \$5/guest

dessert options at
+ \$8 or \$12/guest



BEVERAGE PACKAGES

OPEN BAR

TIER 1

\$12 / Guest / Hour

natural wines

red

white

sparkling

craft beers

assorted

soft drinks

TIER 2

\$16 / Guest / Hour

natural wines

red

white

sparkling

craft beers

assorted

soft drinks

choice of two cocktails

aperol spritz

moscow mule

margarita

tom collins

daiquiri

whiskey sour

TIER 3

\$18 / Guest / Hour

natural wines

red

white

sparkling

craft beers

assorted

soft drinks

full bar

well drinks

****Tier 3 only available
at The Tavern****

HOST TAB

host will be responsible for all wine & beer
consumed during the event

CASH BAR

guests will purchase their own wine & beer from event bar

BUBBLY TOAST

additional \$5 / guest



POLICIES & FEES

OPERATIONAL CHARGE

A 20% fee will be added to your bill to cover administrative costs associated with planning and administering special functions, closed events, and package deals. This fee is NOT a gratuity, and will NOT be distributed to the employees who provide service to the guests. This fee also includes the charge for linens, glassware, flatware, china, and furniture for the event. This fee is exempt from New York State sales tax, which will apply to the remainder of the bill.

GRATUITY

A 20% gratuity will be added to your bill, should you feel inclined to add on to that, you are welcome to do so.

RENTAL FEE

Rental fees are enforced when a space is closed to the public, and vary based on location and start time of an event. Charges will be based on a three hour event, and may vary should your event exceed this timeframe.

DEPOSITS & CANCELLATIONS

A non-refundable deposit will be required to hold a specific date and time for your event. This payment will go towards your final bill. Initial booking deposits will not be refunded, regardless of circumstance.

Payments or installments made in addition to the initial booking deposit may be refunded so long as 90 days notice is given for cancellation.

PAYMENTS

All payments may be paid via electronic invoice, cash, check, or credit card by the end of the day of the event. Checks may be made payable to 12 Troy LLC.



visit
clarkhousehospitality.com/events
to submit an inquiry