

# CULTIVATED SAMPLING FORM

This information packet includes the sampling guideline and link to the sampling form

## ALCOHOLIC BEVERAGES

### 1 DO YOU QUALIFY?

#### Are you the Manufacturer or Distributor?

Show Management of expositions and trade shows, and/or their exhibitors, may distribute samples of alcoholic beverage products only upon written authorization and adherence.

Items dispensed are limited to products  
**MANUFACTURED, PROCESSED OR  
DISTRIBUTED BY EXHIBITING COMPANIES.**

### 3 SAMPLING ALCOHOL

**All alcohol sampling requires a Cultivated  
Bartender to pour and serve.**

Bartender \$285 per five (5) hours. Five (5) hour minimum. \$100 for each additional hour after the first 5.

Cultivated is required to receive,  
handle, & store ALL alcohol product.

**EXHIBITING COMPANY MUST OBTAIN ALL PERMITS AND/OR LICENSES IN  
ACCORDANCE WITH APPLICABLE LAW.**

For alcohol sampling, please obtain a Marketing Permit through the New York State Liquor Authority website and submit certificate 10 business days prior to the event.

Out-of-State suppliers and licensed in-state wholesalers and manufacturers can apply for a marketing permit.

**Note:** Per city ordinance alcohol cannot be served before 11AM on Sundays.

### 5 ADDITIONAL SERVICES

#### Support Staff Available:

Staffing Rates: \$270 per five (5) hours.  
Five (5) hour minimum. \$93 for each  
additional hour after the first 5.

Steward/Dishwasher Rates: \$270 per  
five (5) hours. Five (5) hour minimum. \$93  
for each additional hour after the first 5.

#### Other available products & services:

- Equipment rental
- Smallwares rental
- Serving vessels
- Ice
- Disposable supplies

**Note:** Please reach out to your  
catering sales lead to avail these  
added services and products.

Please complete all forms and  
submit all requirements at least 30  
days prior to event.

### 2 SIZE RESTRICTIONS

All items are limited to a **SAMPLE SIZE** and must be  
dispensed/distributed in accordance to Health Codes

#### ALCOHOLIC BEVERAGES SAMPLING SIZES

2 oz. for beer/wine      0.25 oz for liquor.

Beverage products brought on the premises for consumption that  
do not fall within the sampling parameters require discussion with  
the CULTIVATED team for further review + consideration.

For larger serving sizes, please consult with your catering sales lead  
on potential buy-out option.

### 4 STORAGE, DELIVERY & SHIPPING

Alcoholic products cannot be hand-carried and must be shipped  
to Cultivated at **655 West 34th St New York, NY 10001** for UPS/  
FEDX/USPS shipment and **369 12th Ave New York, NY 10001** for  
distribution companies. Please label as **"Attention CULTIVATED +  
Show name + Company name/Shipper."**

Storage space is limited and is subject to availability. Please contact a  
catering sales lead to arrange storage and deliveries.

#### Applicable Fees:

One-Time Receiving/Handling Fee: **\$250.00**

Cold/Dry Storage: **\$150.00 per day, per pallet**

Delivery Fee: **\$52.00 per delivery**

### 6 PAPERWORK SUBMISSION

#### RETURN TO LEVY

Sampling Authorization Form

[LINK HERE](#)

#### OR USE QR CODE



# CULTIVATED

## FOOD PRODUCTS & NON-ALCOHOLIC BEVERAGES

This information packet includes the sampling guideline and link to the sampling form

### SAMPLING FORM

This information packet includes :  
Sampling & Guidelines

### THE SALE OF FOOD + BEVERAGE ITEMS IS STRICTLY PROHIBITED

#### 1 DO YOU QUALIFY?

##### Are you the Manufacturer or Distributor?

Sponsoring organizations of expositions and trade shows, and/or their exhibitors, may distribute SAMPLES of food products ONLY upon written authorization and adherence.

ITEMS DISPENSED ARE LIMITED TO PRODUCTS

**MANUFACTURES, PROCESSED, OR DISTRIBUTED BY EXHIBITING COMPANIES.**

#### 2 SIZE RESTRICTIONS

All items are limited to a SAMPLE SIZE and must be dispensed/distributed in accordance to Health Codes.

Food items are limited to **"bite size"**, not to exceed a **portion of 2 ounces.**

Non-Alcoholic Beverages are limited to a maximum of 4 ounces in a cup. No cans or bottles will be permitted.

#### 3 BUYOUT FEES

Food or Beverage Products brought on the premises for consumption that do not fall within the Sampling parameters require CULTIVATED approval.

A buy-out fee will be determined by Cultivated on a case by case basis; however, the fee will be based on a percentage of the retail pricing for the food and/or beverage item and is subject to all applicable taxes and service charges.

#### 4 STORAGE, DELIVERY, & SERVICES

If product/items do not fit in your hand carry, they must be shipped through your show decorator or shipped directly to our on-site Cultivated Warehouse. Storage space is limited and is subject to availability. Please contact a Cultivated Sales Team Member to arrange storage and deliveries:

One-Time Receiving/Handling Fee: **\$250.00**

Cold/Dry Storage: **\$150.00 per day / per pallet**

Delivery Fee: **\$52.00 per delivery**

Staffing Rates: \$270 per five (5) hours.  
Five (5) hour minimum. \$93 for each additional hour after the first 5.

Steward/Dishwasher Rates: \$270 per five (5) hours.  
Five (5) hour minimum. \$93 for each additional hour after the first 5.

#### 5 PAPERWORK SUBMISSION

##### RETURN TO LEVY

Sampling Authorization Form

[LINK HERE](#)

OR USE QR CODE



##### ADDITIONAL NOTES

Please complete all forms and submit all requirements at least 30 days prior to event.

Event Management and Exhibitors preparing or serving food and/or beverages are responsible for obtaining all permits and licenses directly from the New York City Health Department if applicable.

All permits must be prominently displayed at the location where food and/or beverages are served.



# CULTIVATED BEVERAGE MENU 2026



# 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](mailto:services@cultivatedny.com)

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**TO LEARN MORE ABOUT  
CULTIVATED, VISIT:**



CultivatedNY  
[CultivatedNY.com](http://CultivatedNY.com)





## BEER AND WINE PACKAGE

### WINE

\*Choose 2 White and 2 Red Wines

Benvolio Pinot Grigio  
Kim Crawford Sauvignon Blanc  
Pelligrini Vineyards Chardonnay **NY**  
Brotherhood I love NY Red Blend **NY**  
North Fork Project Merlot **NY**  
Josh Craftsman's Collection Cabernet Sauvignon

### ROSÉ AND SPARKLING WINE ENHANCEMENT

Finca Wölffer Rosé **NY**  
La Marca Prosecco  
Additional \$4 per person

### 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  
Club Soda  
Bottled Water

### ENHANCEMENT OPTIONS:

White Claw Hard Seltzer \$3 per person  
Ready-to-Drink (Cutwater or High Noon) \$4 per person

\*Choose two flavors per enhancement

### PACKAGE PRICE:

1<sup>ST</sup> HOUR - 21  
2<sup>ND</sup> HOUR - 16  
3<sup>RD</sup>+ HOUR - 12.50

Bar packages are not eligible for events on the Exhibit Show Floor



## PREMIUM BAR PACKAGE

### LIQUOR

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

### WINE

\*Choose 2 White and 2 Red Wines  
Benvolio Pinot Grigio  
Kim Crawford Sauvignon Blanc  
Pellegrini Vineyards Chardonnay **NY**  
Brotherhood I Love NY Red Blend **NY**  
North Fork Project Merlot **NY**  
Josh Craftsman's Collection Cabernet Sauvignon

### ROSÉ AND SPARKLING WINE ENHANCEMENT

Finca Wölffer Rosé **NY**  
La Marca Prosecco  
Additional \$4 per person

### BEER

\*Choose from our list on page 8

2 Domestic Beers  
&  
2 Import or Craft Beers

### ENHANCEMENT OPTIONS

White Claw Hard Seltzer \$3 per person  
Ready-to-Drink (Cutwater or High Noon) \$4 per person  
\*Choose two flavors per enhancement

### NON-ALCOHOLIC BEVERAGES

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

### PACKAGE PRICE:

1<sup>ST</sup> HOUR - 26

2<sup>ND</sup> HOUR - 21

3<sup>RD</sup>+ HOUR - 16

Bar packages are not eligible for events on the Exhibit Show Floor





# ULTRA PREMIUM BAR PACKAGE

## LIQUOR

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

## WINE

\*Choose 2 White and 2 Red Wines  
Barone Fini Pinot Grigio Alto Adige  
Wölffer Estate Sauvignon Blanc **NY**  
Kendall Jackson Chardonnay  
La Crema Pinot Noir  
Decoy by Duckhorn Merlot  
Dr. Konstantin Cabernet Sauvignon **NY**

## ROSÉ AND SPARKLING WINE ENHANCEMENT

A to Z Wineworks Rosé  
Chateau Frank Brut **NY**

Additional \$5 per person

## BEER

\*Choose from our list on page 8

2 Domestic Beers  
&  
2 Import or Craft Beers

## ENHANCEMENT OPTIONS

White Claw Hard Seltzer \$3 per person  
Ready-to-Drink (Cutwater or High Noon) \$4 per person

\*Choose two flavors per enhancement

## NON-ALCOHOLIC BEVERAGES

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

## PACKAGE PRICE:

1<sup>ST</sup> HOUR - 31.50

2<sup>ND</sup> HOUR - 26

3<sup>RD</sup>+ HOUR - 19

Bar packages are not eligible for events on the Exhibit Show Floor





## LUXURY BAR PACKAGE

### LIQUOR

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

### WINE

\*Choose 2 White and 2 Red Wines  
Cakebread Sauvignon Blanc  
Stag's Leap Chardonnay  
Willems Willems Saar Riesling Kabinett  
Meiomi Pinot Noir  
Decoy by Duckhorn Merlot  
JUSTIN Cabernet Sauvignon

### ROSÉ AND SPARKLING WINE ENHANCEMENT

La Fleur de Mer  
Chandon Brut

Additional \$6 per person

### BEER

\*Choose from our list on page 8

2 Domestic Beers  
&  
2 Import or Craft Beers

### ENHANCEMENT OPTIONS

White Claw Hard Seltzer \$3 per person  
Ready-to-Drink (Cutwater or High Noon) \$4 per person

\*Choose two flavors per enhancement

### NON-ALCOHOLIC BEVERAGES

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

### PACKAGE PRICE:

1<sup>ST</sup> HOUR - 37

2<sup>ND</sup> HOUR - 26

3<sup>RD</sup>+ HOUR - 19

Bar packages are not eligible for events on the Exhibit Show Floor

# ALA CARTE BAR PRICING

## LIQUOR/MIXED DRINKS

PLATINUM LIQUOR  
\$17 Per Drink

DELUXE LIQUOR  
\$16 Per Drink

PREMIUM LIQUOR  
\$15 Per Drink

## WINE

PREMIUM WINE  
\$13 Per Glass

## BEER

CRAFT BEER  
\$12.50 Per Bottle or Can

IMPORTED BEER  
\$11.50 Per Bottle or Can

DOMESTIC BEER  
\$10.50 Per Bottle or Can

## MIXERS

COKE

DIET COKE

SPRITE

GINGER ALE

TONIC

CLUB SODA

ORANGE JUICE

CRANBERRY JUICE

## GARNISHES

### STANDARD INCLUSIONS:

Lemons  
Limes  
Oranges  
Cherries  
Olives

### ENHANCEMENT OPTIONS:

#### DEHYDRATED GARNISH

Orange Grapefruit  
Lemon Lime

#### FRESH GARNISH

Strawberry Watermelon  
Raspberry Blueberry Pineapple  
Rosemary Sprig Mint  
Cinnamon Sticks

\$1 EACH GARNISH



## BEER

### DOMESTIC

Budweiser  
Bud Light  
Michelob ULTRA  
\$10.50 Per Can

### IMPORT

Heinken  
Stella Artois  
Corona Extra  
Modelo Especial  
\$11.50 Per Can

### CRAFT

Blue Moon  
Brooklyn Lager NY  
Blue Point Hoptical Illusion IPA NY  
Stone Brewing Delicious IPA  
Voodoo Ranger  
\$12.50 Per Can

### CIDER

Angry Orchard Crisp Apple NY  
\$12.50 Per Bottle

### NON-ALCOHOLIC BEER

Brooklyn Special Effects NY  
\$9 Per Can

Athletic Brewery:  
Upside Down Golden Ale  
Athletic Run IPA  
American Pale Ale  
\$10 Per Can

## HARD SELTZER

Minimum of 24 Per Flavor

### WHITE CLAW

Mango  
Black Cherry  
Lime  
Ruby Grapefruit  
\$9 Per Can

**\*Subject to Availability**

## LOCAL & WOMEN OWNED

Minimum of 24 Per Flavor

### RAMONA ITALIAN SPRITZ

Organic Dry Amarino  
Organic Blood Orange  
Organic Meyer Lemon  
\$14 Per Can

### TALEA BEER NY

Sun Up Hazy IPA  
Al Dente Italian Style Pilsner  
Peachberry Punch Sour Ale  
\$15 Per Can

**\*Seasonal Flavors Available**

## READY TO DRINK

Minimum of 24 Per Flavor

### CUTWATER

Tequila Margarita  
Mango Margarita  
Vodka Mule  
Long Island Iced Tea  
Tropical Tiki Rum Mai Tai  
\$12.50 Per Can

### HIGH NOON

Black Cherry  
Grapefruit  
Lime  
Mango  
Passion Fruit  
Peach  
Pineapple  
Watermelon  
\$12.50 Per Can

### ON THE ROCKS

Old Fashioned  
Cosmopolitan  
Classic Margarita  
Mai Tai  
\$15 Per 100ml Bottle

**\*Subject to Availability**

## CANNED WINES

Minimum of 24 Per Flavor

Bridge Lane Chardonnay NY  
Bridge Lane Pinot Noir NY  
Bridge Lane Bubbles NY  
Bridge Lane Bubbles Rosé NY  
\$12 Per 250ml Bottle





## VODKA

**TITO'S HANDMADE**  
\$162 PER 1L BOTTLE

**KETEL ONE**  
\$192 PER 1L BOTTLE

**AMERICAN HARVEST**  
\$177 PER 1L BOTTLE

**GREY GOOSE**  
\$242 PER 1L BOTTLE

## GIN

**BOMBAY SAPPHIRE**  
\$192 PER 1L BOTTLE

**BROOKLYN GIN NY**  
\$222 PER 750ML BOTTLE

**HENDRICK'S**  
\$260 PER 1L BOTTLE

**THE BOTANIST**  
\$260 PER 1L BOTTLE

## RUM

**BACARDI SUPERIOR**  
\$120 PER 1L BOTTLE

**CAPTAIN MORGAN SPICED**  
\$170 PER 1L BOTTLE

## BOURBON

**JIM BEAM (WHITE LABEL)**  
\$141 PER 1L BOTTLE

**MAKER'S MARK**  
\$240 PER 1L BOTTLE

**WOODFORD RESERVE**  
\$268 PER 1L BOTTLE

## TEQUILA

**JOSE CUERVO TRADITIONAL**  
\$140 PER 1L BOTTLE

**HORNITOS SILVER**  
\$176 PER 1L BOTTLE

**PATRON SILVER**  
\$260 PER 750ML BOTTLE

**PATRON ANEJO**  
\$308 PER 750ML BOTTLE

**CASAMIGOS BLANCO OR REPOSADO**  
\$358 PER 1ML BOTTLE

## WHISKEY

**MONKEY SHOULDER**  
\$172 PER 750ML BOTTLE

**JACK DANIEL'S**  
\$225 PER 1L BOTTLE

**JAMESON**  
\$230 PER 1L BOTTLE

**BASIL HAYDEN**  
\$338 PER 1L BOTTLE

**THE MACALLAN**  
\$435 PER 750ML BOTTLE

## SCOTCH

**DEWAR'S WHITE LABEL**  
\$196 PER 1L BOTTLE

**JOHNNIE WALKER BLACK**  
\$298 PER 1L BOTTLE

**GLENLIVET 12**  
\$348 PER 750 ML BOTTLE

## SPECIALTY

**WHEYWARD SPIRIT**  
\$252 PER 750ML BOTTLE

\*NET ZERO CARBON

## COGNAC

**D'USSE**  
\$251 PER 750ML BOTTLE



## RED

### **BROTHERHOOD I LOVE NY**

Love NY red blend is a medium to full-body wine with a fruit forward character, and is deep purple to ruby in color. The nose has plenty o blackberry, black cherry, and subtle vanilla; with ripe fruit flavors, and mocha notes that are both intense, yet refined.

52

### **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

99

### **BLACK GIRL RED BLEND**

A smooth, voluptuous red blend with essences of cherry, plum, and a luxurious finish of perfectly balanced tannins. Bold and brilliant, this precious gem is a fabulous accessory for any occasion.

106

### **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.

225

### **LA CREMA PINOT NOIR**

From 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.

110

### **MEIOMI PINOT NOIR**

Meiomi Pinot Noir Red Wine is crafted with grapes harvested from California's top winegrowing regions and French oak-aged for a flavor-forward Meiomi wine with unique structure and depth.

115



## RED

### **NORTH FORK PROJECT MERLOT** NY

Mostly Merlot with some Cabernet Franc, aromas of black cherry, vanilla, and toast; flavors of dark chocolate, cherry, and slight hints of oak are well integrated with structured tannins.

72

### **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.

120

### **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.

72

### **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.

84

### **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.

144





# WHITE

## **BENVOLIO PINOT GRIGIO**

This dry, crisp, and full-bodied white wine, made from 100% pinot grigio, is refreshing with balanced acidity and a clean finish. This Italian wine is a true expression of the pinot grigio wine varietal with aromas of lychee and rosewater, as well as flavors of apple and pear.

52

## **BARONE FINI PINOT GRIGIO ALTO ADIGE**

Opening citrus notes evolve into juicy flavors of warm ripe apples and lychee, concluding in tones of mountain herbs and flowers. Bright acidity balanced with minerality creates a rich, clean finish.

94

## **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.

84

## **WÖLFFER ESTATE SAUVIGNON BLANC NY**

Shiny and pale yellow color. Delicate, fresh and vibrant fruit aromas such as crisp green apple and green papaya fill the glass as well as beautiful floral notes. The mouthfeel is pure and focused with fine ripe fruit, playful acidity, and wonderful minerality. This is a pure and classic Sauvignon Blanc that is balanced, ripe yet fresh, and has a long finish.

88

## **CAKEBREAD SAUVIGNON BLANC**

Aromas of peach, sliced apple, cream and crushed stones. It's medium-bodied with crisp acidity. Creamy and straightforward.

117

## **PELLEGRINI VINEYARDS CHARDONNAY NY**

Vivacious and fresh, our unoaked Chardonnay is a limited release intended for summer quaffing. This Chardonnay's varietal bouquet evokes honeydew melon and chamomile followed by a satisfying citrus mango finish.

70



## WHITE

### **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.

80

### **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.

84

### **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.

137



# WHITE

## 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.

51

## WILLEMS WILLEMS RIESLING KABINETT SAAR

Remarkably refreshing and deliciously drinkable, this is a quintessential example of a German Kabinett Riesling. Graceful, balanced with delicate aromas and a filigreed structure - a style the whole world would love to copy, but no one does quite as well as the Saar.

108

## SPRING IN A BOTTLE BLANC DE BLANCS **NY**

The Spring in a Bottle Blanc de Blancs has a unique purity and delicate parfum with playful fruitiness. Perfect for those who want to bring a bit of balance to their life!

\*Non-Alcoholic\*

75





# ROSE

## FINCA WÖLFFER ROSÉ NY

This fresh, crisp rosé marries the Hamptons esprit and elegant style of our rose from Long Island with the lush fruit from our vineyards in Mendoza.

65

## LA FLEUR DE MER

A classic Provencal rosé, Fleur de Mer is a brilliant pale pink color, beautifully balanced with bright fruit notes and crisp acidity. Delicate aromas of fresh watermelon and cherry give way to a complex, refreshing palate. Layers of red berries and subtle citrus are complemented by a softly textured middle and a fine, cleansing, mineral finish.

78

## WÖLFFER ESTATE SUMMER IN A BOTTLE ROSÉ NY

Côtes de Provence - Perfect pale, light rose color. Amazing aromas of tangerine, citrus, peach and lovely floral notes are setting a high bar right from the start. The lively and vibrant fruit is prevalent all the way to the long, elegant finish with classic salinity. The mouth-feel is perfectly balanced with polished minerality, wonderful skin characters, fine yeast notes and playful acidity. This rose is pure and refreshing with great esprit and a wonderful structure and texture.

100

## A TO Z WINEWORKS ROSÉ

Delicate blush Oregon rosé wine with berry, tropical, and floral aromas, mirrored by herbal and citrus favors. Complemented by a crisp, yet creamy, texture and juicy acidity.

123

## WILLAKENZIE ESTATE PINOT NOIR ROSÉ

This expressive and delicious rosé offers an array of intensely floral and confectionary aromas, along with notes of honeydew melon and citrus zest. Those flavors carry through to pure and well-balanced palate that is defined by its wonderful energy and freshness.

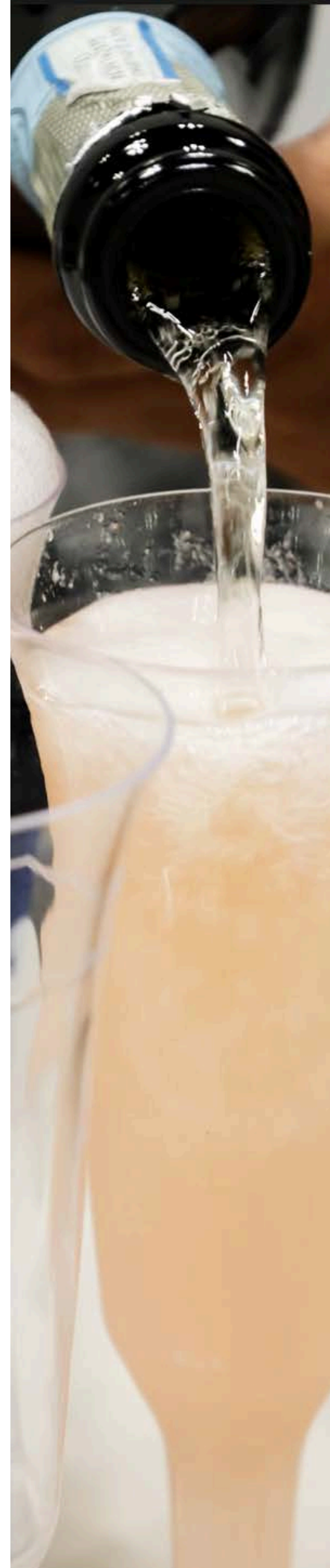
126

## SPRING IN A BOTTLE ROSÉ NY

This exquisite alcohol-free, low calorie, dry rosé sparkling wine is a perfect choice to have a fun filled evening, long lunch, afternoon entertaining at the pool, or long multi-course dinner. Beautiful and vibrant, with great acidity, and perfectly balanced by elegant fruitiness.

\*Non-Alcoholic\*

75



# SPARKLING ROSE

## HAMPTON WATER ROSÉ BUBBLY

Bubbly enchants with its pale pink color and complex nose of red fruit and floral aromas. On the palate, the wine is fresh and well-balanced, with notes of strawberry and citrus, infused with fine, persistent bubbles.

97

## 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.

126

## PERRIER JOUET CHAMPAGNE BRUT ROSÉ

A gourmet champagne, with the authentic character of a rosé, perfectly expressing its pomegranates, pears, apricots, blood oranges, the fragrances of mature red fruits, and generous blend that gives way to notes of biscuit, butter, and pastries. With its sharp and strong sensation, the Perrier-Jouet Blason Rosé is a supple and complex wine. Rich and long in the mouth.

284



# SPARKLING

## WYCLIFF BRUT

Wycliff Brut is a light-bodied, bright sparkling wine from California. Aromas of tree fruit and wet stone open to notes of ripe apple and pear. Delicious hints of honey and citrus follow through on the finish. Wycliff Brut is effervescent with essences of delicate fruit and a crisp finish.

50

## UNSHACKLED SPARKLING WHITE

Floral notes and minerality drive the aromatic profile. On the palate, bright notes of green and Fuji apples, and Asian pear dominate with hints of savory minerality.

74

## 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.

84

## CHATEAU FRANK BRUT 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.

102

## 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.

112





# SPARKLING

## 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.

195

## HRLM BRUT RESERVE

Fresh & elegant with a bright yellow gold robe. Notes of grapefruit peel, green apple, and white flowers. Hints of toasted almonds and beautiful minerality. With its low dosage, the purity and precision make it an ideal selection for any occasion. Pairs well with seafood, shellfish, ceviche, cheese and cured meats

\*Local & Women-Owned

210

## 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.

328



## KOSHER RED WINE

**MANISCHEWITZ CABERNET SAUVIGNON**  
ELIJAH VALLE DEL CURICO (2020)  
KOSHER, MEVUSHAL WINE

52

**PAVOLINO PINOT NOIR**  
VENETO (2021)  
KOSHER, MEVUSHAL WINE

50

## KOSHER FRUIT FLAVORED WINES

**MANISCHEWITZ ELDERBERRY**  
(NV)  
KOSHER, MEVUSHAL WINE

50

**MANISCHEWITZ CHERRY**  
(NV)  
KOSHER, MEVUSHAL WINE

50

**MANISCHEWITZ BLACKBERRY**  
(NV)  
KOSHER FOR PASSOVER, MEVUSHAL WINE

50

## KOSHER LIQUOR

**KOSKENKORVA ORIGINAL VODKA**  
KOSHER, MEVUSHAL

135

## KOSHER WHITE WINE

**PAVOLINO PINOT GRIGIO**  
DELLE VENEZIE  
KOSHER, MEVUSHAL WINE

50

**MANISCHEWITZ CHARDONNAY**  
ELIJAH VALLE DEL CURICO (2021)  
KOSHER, MEVUSHAL WINE

52

**MANISCHEWITZ MOSCATO**  
ELIJAH (NV)  
KOSHER, MEVUSHAL WINE

52

## KOSHER SPARKLING WINE

**PAVOLINO PROSECCO BRUT ROSÉ**  
(2020)  
KOSHER, MEVUSHAL WINE

62

**PAVOLINO PROSECCO EXTRA DRY**  
(NV)  
KOSHER, MEVUSHAL WINE

62



## SPECIALTY COCKTAILS FALL/WINTER

### 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

### JAVITS OLD FASHIONED IN A BARREL

IRISH WHISKEY, HONEY SYRUP, ANGOSTURA BITTERS,  
ORANGE BITTERS, ROSEMARY SPRIG GARNISH

### THE JAVITS FIREY LIMONCELLO

VODKA, LIMONCELLO, OREGANO SIMPLE SYRUP,  
FLAME OREGANO LEMON GARNISH

17

## CLASSIC

### MIMOSA

SPARKLING WINE WITH FRESH ORANGE JUICE

### PEACH BELLINI

SPARKLING WINE WITH PEACH PURÉE

14.50

## SPECIALTY COCKTAILS SPRING/SUMMER

### 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

### CUCUMBER BASIL MARGARITA

TEQUILA, FRESH CUCUMBER JUICE, LIME JUICE, BASIL,  
TRIPLE SEC, AGAVE, CUCUMBER AND BASIL GARNISH

### GREEN ORCHARD COLLINS

GIN, FRESH CUCUMBER JUICE, APPLE JUICE, SIMPLE SYRUP,  
FRESH APPLE, CUCUMBER WHEEL FOR GARNISH

### SMOKIN' ORCHARD SMASH

BOURBON, FRESH LEMON JUICE, MAPLE SYRUP,  
ANGOSTURA BITTERS, GARNISHED WITH APPLE,  
CINNAMON, AND FRESH ROSEMARY SPRIG

### JAVITS MINT COLLINS

GIN, FRESH LEMON JUICE, SIMPLE SYRUP,  
TOPPED WITH CLUB SODA,  
GARNISHED WITH FRESH MINT AND LEMON WEDGE

17

## SUSTAINABLE

### LEMON OLEO SPRITZER

WHEYWARD SPIRIT, LEMON OLEO, CLUB SODA

18



# CURATED SPIRIT-FREE SELECTIONS

A thoughtfully crafted collection of zero-proof beverages designed to support the sober curious movement, and embrace a health-forward lifestyle.

Enjoy premium non-alcoholic beers, wines, and handcrafted mocktails - each delivering full flavor without the buzz.

## MOCKTAILS

**SHIRLEY TEMPLE**  
GRENADINE, GINGER ALE OR LEMON SODA  
8

**ARNOLD PALMER**  
LEMONADE & UNSWEETENED TEA  
8

**PALOMA**  
GRAPEFRUIT, LIME JUICE, CLUB SODA, SIMPLE SYRUP  
12.50

**SPICED PEAR COLLINS**   
CLUB SODA, PEAR PUREE, LEMON, ROSEMARY CLOVE,  
SIMPLE SYRUP, ROSEMARY SPRIG  
12.50

**CRANBERRY PALOMA**  
CRANBERRY JUICE, POMEGRANATE JUICE,  
CLUB SODA, LIME WEDGE  
12.50

**CRANBERRY MULE**   
CRANBERRY JUICE, GINGER BEER, GARNISHED WITH  
CRANBERRIES AND ROSEMARY SPRIG  
12.50

**STRAWBERRY SHRUB**   
STRAWBERRY SHRUB, LIME, CLUB SODA  
12.50

**SPARKLING BLACKBERRY LEMONADE**  
LEMONADE, SIMPLE SYRUP, CLUB SODA,  
BLACKBERRIES  
12.50

**BLUEBERRY LEMON BREEZE**   
BLUEBERRIES, AGAVE, LEMON JUICE, CLUB SODA,  
FRESH ROSEMARY SPRIG  
12.50

**APPLE BASIL REFRESHER**   
APPLE JUICE, FRESH SQUEEZED LEMON,  
FRESH APPLE AND BASIL GARNISH  
12.50

## NON-ALCOHOLIC WINES

**SPRING IN A BOTTLE ROSÉ** NY  
75

**SPRING IN A BOTTLE BLANC DE BLANCS** NY  
75

## NON-ALCOHOLIC BEERS

**BROOKLYN SPECIAL EFFECTS** NY  
9

**ATHLETIC BREWERY:**  
UPSIDE DOWN GOLDEN ALE  
ATHLETIC RUN IPA  
AMERICAN PALE ALE  
10



# COCKTAIL CART

MINIMUM OF 80 SERVINGS  
EQUIPMENT INCLUDED IN PRICE | BARTENDER REQUIRED

## BUBBLY BAR

Chilled Sparkling Wine,  
Served with Fruit Juices and Fresh Fruit Garnish

### Included Juices:

Orange Juice, Apple Juice, Pineapple Juice,  
Grapefruit Juice, Cranberry Juice

### Included Fresh Fruit Garnish:

Strawberry, Blueberry, Raspberry

\*Additional fruit garnish request available for \$1 each  
(see Enhancement Options for Garnishes on page 7)

### Enhancement Option:

Aperol Spritz, + \$2 per drink

16 per glass

## MARGARITA BAR

Tequila, Triple Sec, Lime Juice,  
Simple Syrup, and Lime Garnish  
(Choose Between Blanco or Reposado)

### Classic Margarita + 1 Flavored Margarita

#### Choose 1 Flavored Type:

Watermelon Margarita  
Pineapple Margarita  
Mango Margarita  
Strawberry Margarita  
Apple Cider Margarita

19 per glass

## MARTINI BAR

Vodka, Dry Vermouth, Lemon Twist or Olive Garnish

### Classic Vodka Martini + 1 Flavored Martini

#### Choose 1 Flavored Type:

Dirty Martini  
Lemon Drop Martini  
Apple Martini  
Espresso Martini

18 per glass



# 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 \$285 per five (5) hours. Five (5) hour minimum.

\$100 for each additional hour after the first 5. Shift hours are calculated to include 2 hours set-up, hours of service, and 1 hour of breakdown & clean-up

## 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.

## ELECTRICAL REQUIREMENTS

Any electrical needs for your events, including those for equipment needed in your food & beverage service, need to be requested directly to the Javits Center via your Event Solution Manager or Exhibitor Solutions Manager. The charges for these power needs will be charged to the client directly.

## 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.



# GENERAL INFORMATION

## 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 (New York Sales Tax is 8.875%). 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 will be subject to a limited menu offering. Any orders received within 10 days of an event will be assessed a 10% late order fee.