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## Celebrations & Private Events

Located at URBYS Staten Island  
37 Navy Pier Court  
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# Our Philosophy

Salt. Ocean water - A wave hitting the shore. There is nothing more pure. Fire. Warmth. Wood. Perhaps there is nothing so inherently fundamental.

Surf is a new and unique play on American cuisine going back to the primal roots of cooking - with live fire. This style of cuisine has gone from a means of survival to a vibrant method of American cooking. Our kitchen employs the use of the wood fired grill and plancha in our hearth, visible from our dining room, as well as a wood burning oven, and a Texas style smoker.

Using these ancient cooking techniques, we have designed a menu using the highest quality, and locally sourced ingredients we could find to develop a menu that is both unique and remains true to its roots of smoke and fire. Through our cooking style we celebrate these ancient roots as well as the future of American Cuisine. These ideas as well as our love for the ocean and water have created a restaurant and event space like no other on Staten Island.



We designed the restaurant to have a rustic, industrial feel of an old factory. We used reclaimed wood, metal and windows throughout the restaurant to create comfort and understated elegance. The design allows our floor to ceiling windows and spectacular views to be the focal point of our dining areas. Our dining rooms and patio boast incredible panoramic views of Lower Manhattan and The Statue of Liberty, Jersey City, and stretch all the way to Coney Island and the Verrazano Narrows Bridge. Boasting the best views in New York.

With nearly four decades of experience in the hospitality industry, we have combined incredible food, a stunning space, impeccable service, and extreme attention to detail to create something amazing. Now we invite you to host your next gathering - large or small with us. Each event, whether it is a small dinner party, or a party of 100 it will be tailored to the needs of you and your guests. It will exceed your expectations. We have selected amazing menus, staff, and preferred vendors, to help make your event unforgettable.



# Event Spaces



## Downstairs Cocktail Room

The first-floor bar and lounge is perfect for cocktail parties, mixers, or smaller private events, with a capacity of 50 people. There is a combination of 28 seats plus room to mingle at high-top tables. Your guests will be treated to the sights and smells of the wood burning hearth and an open kitchen. The first floor also has a large rectangular bar, elegant industrial decor, and a full wall which opens to our heated and cooled patio, making outdoors and indoors one space.

## Upstairs Dining Room

Our second-floor dining room - accessible by stairs or elevator can be used for smaller dinner parties, private parties in a semi-private setting, or a fully private space for up to 100 guests (70 with dance floor). The second-floor boasts sweeping panoramic views of Jersey City, Manhattan, Brooklyn and the Verrazano Bridge through its floor to ceiling windows. It's also has its own private bar, and several large windows for the warmer months.



## Patio

Our patio is fully covered, heated, and cooled - bringing the outdoors in. It has incredible views of lower Manhattan and the Verrazano Bridge, as well as the harbor. It can be used for semi private dinners, or up to 100 guests for a fully private event. The patio also has one full wall that opens completely to the large bar on our first floor



# The Hudson

## A Three Course Plated Menu

### Beverages

Soft Drinks, Iced Tea, Lemonade

### Bar Package

Sommelier Selected Red, White & Rose Wines

### Appetizers

Choice of Two

#### Green Salad

Mixed greens, herbs, charred cucumber vinaigrette.

#### Beets

Ember roasted baby beets, whipped horseradish goat cheese Champagne vinegar pickled red onion, greens, toasted black sesame seeds

#### Ember Roasted Peppers

Burrata cheese, olive oil, wild arugula, capers, aged Balsamic vinegar.

#### Charred Carrots

Avocado mash, Vermont Creamery Feta, cilantro, lemon, toasted pumpkin seeds



### Smoke & Fire - Entrees

Choice of Three

#### Hidden Fjord Salmon

Fire roasted peppers and green onion, grilled pole beans, shaved fennel, Castelvetrano olives, pink grapefruit.

#### Organic Chicken

72 hour Oaxaca marinade, fire roasted half chicken, Cuban black beans, tortilla chips, cotija cheese

#### Center Cut Pork Chop

Wood oven roasted Berkshire pork, broccolini, grilled ramps, red wine vinegar, sage, white wine, capers, cherry peppers

#### Short Rib

Slow braised beef short rib, cabernet sauvignon, celery root potato puree, Castelvetrano olives, watercress, walnuts, radish, horseradish zest

#### Ribs

Smoked St. Louis pork ribs, honey butter cornbread, caraway coleslaw



### Dessert

Unique Coffee's Exclusive Surf Roast, Smith Signature Teas,

Chef's Selection Dessert



**\$65 Per Guest**

25 Person Minimum

Pricing subject to change. Sales Tax and Gratuity not included.

Available Tuesday thru Thursday, and Sunday Evenings. Friday and Saturday Night

\$75 Per Guest

# Cocktail Party

A two hour event available in our downstairs lounge

Sommelier selection of wines, draft beer, your choice of 5 passed hors d'oeuvres -

\$50 Per Guest  
A two hour event

## Enhancements

Available as Add On's To Any Existing Event Menu

### Passed Hors d'Oeuvres



Cold  
Tuna Tartare with Wasabi Tobiko  
Hummus Crostini with micro cilantro  
Shrimp ceviche with avocado mash and charred cucumber  
House smoked salmon Horseradish cream, caper, red onion  
Oyster shooter with smoked salt  
Gazpacho shooter  
Goat cheese and fig puree crisp

Warm  
Pulled pork slider, bok choy slaw  
Pastrami slider with caraway kraut, mustard  
Surf Burger slider, patriot pickle, Surf sauce  
Mini Oaxaca chicken tacos  
House smoked sausage and pepper skewers  
Mini Bavarian pretzels house made mustard

choice of 5/\$25 per guest  
choice of 8/\$35 per guest  
choice of 10/ \$45 per guest  
1 Hour

### Charcuterie & Cheeses - Served Family Style \$15 Per Person

#### Charcuterie

Dry Cured Beef (NY)  
Proscuitto di Parma (IT)  
Salsiccion Sec (OR)  
Spicy Salami (NY)  
Speck (IN)  
Sweet Apple Ham (CA)

#### Cheeses

Old Chatham Creamery Nancy's Camembert (NY, sheep)  
Jasper Hill Moses Road Sleeper (VT, cow),  
Beehive Barely Buzzed Cheddar (UT, raw cow),  
Hooks Cheese Co. Blue (WI, cow),  
Cypress Grove Humboldt Fog (CA, goat)  
Grana Padano, (Italy, Cow)



#### Accents

Fresh grapes, berries and seasonal Fruit  
Staten Island Brick Oven Baked Ciabatta  
House baked cranberry walnut and seven grain crisps



### Beer, Wine, & Cocktails

Beer & Wine Package - Included

Add Premium Bar Package

Grey goose, Titos, Espolon Blanco,  
Bacardi, Tanqueray,  
Jack Daniels, Dewars.

(Excludes shots and super premium liquors)

\$20/ 2 hours  
\$30/ 3 hours  
Per Guest

# The Dawn Patrol

## Brunch

### Brunch Cocktails

Mimosa - fresh squeezed orange juice, Zonin prosecco.

Bloody Mary - tomato juice, fresh horseradish, sriracha, celery.

Sommelier Selected Wines & Draft Beer

Bar Packages Also Available

### Juice & Coffee

Fresh Squeezed Juice - orange or grapefruit

Drip coffee - locally roasted blend of Brazilian, Colombian and El Salvadorian coffee beans

Smith Signature Teas - Mao Sheng Fui green, Bungalow Darjeeling, Peppermint and Lord Bergamot.

### Bread and Goodies

Bread Basket - morning glory muffin, blueberry muffin, croissant and cornbread, pecan butter and raspberry jam

### Brunch:

Brioche French Toast - pecan butter, fresh berries, VT. maple syrup.

Farm Egg Frittata - spinach, cheddar cheese, onion, fresh tomato, breakfast potatoes and green salad

"B.E.C" Sandwich - farm scrambled eggs, green onion, house cured pork belly bacon, aged cheddar, brioche roll, potato chips.

Short Rib and Egg - slow braised beef short rib, over easy farm egg, grilled onion, breakfast potatoes.

Hidden Fjord Salmon

Fire roasted peppers and green onion, grilled pole beans, shaved fennel, Castlevetrano olives, pink



**\$50 Per Guest**

25 Person Minimum

Pricing subject to change. Sales Tax and Gratuity not included.