

PRIVATE EVENTS

THE

FOUNDRY

2026



400 COLUMBUS BLVD
ONE STATE STREET BUILDING, FLOOR 20
HARTFORD, CT 06105

EVENTS@THEFOUNDRYLLC.COM



ELEVATED DINING ON THE 20TH FLOOR

Perched high above the Connecticut River, The Foundry is where history meets the future—an inspired space for gathering, celebrating, and redefining Hartford’s culinary scene. With sweeping city and state views, an award-winning team, and unmatched hospitality, The Foundry is a premier destination for private dining and special events.

From intimate cocktail hours to business presentations, executive dinners to full restaurant buyouts, our versatile spaces can be tailored to your event’s unique needs.

PRIVATE DINING ROOMS



Each of our private dining spaces is steeped in history, honoring Hartford's legacy of innovation while offering a modern, sophisticated setting for your gathering.



EVENT SPACES



A. THE POLYTECHNIC ROOM

Located at the restaurant's entrance, The Polytechnic Room provides a fully private and intimate setting with breathtaking views of Downtown Hartford. Designed for versatility, it can be opened for a lively cocktail hour or fully enclosed for a private business presentation.

B. THE 1866 ROOM

Positioned across from our open kitchen, The 1866 Room offers an engaging, behind-the-scenes look at our chefs in action. It blends culinary artistry with modern elegance, making it the perfect space for food lovers and corporate gatherings alike.

C. THE SULTANA ROOM

Overlooking the Connecticut River, The Sultana Room is a stunning private suite designed for both refined dining and lively gatherings. Complete with a dedicated private bar, this space blends exclusivity with an inviting atmosphere.

THE POLYTECHNIC ROOM

ROOM A



AN EXCLUSIVE SPACE WITH SKYLINE VIEWS

Located at the restaurant's entrance, The Polytechnic Room provides a fully private and intimate setting with breathtaking views of Downtown Hartford. Designed for versatility, it can be opened for a lively cocktail hour or fully enclosed for a private business presentation.

AMBIANCE & FEATURES:

- Floor-to-ceiling windows with stunning city views.
- Modern industrial design with refined, library-inspired décor.
- Technology-ready: 72-inch TV for presentations or entertainment.
- Customizable sound system for background music.

CAPACITY & LAYOUT:

This room accommodates up to 16 guests for a seated lounge-style experience featuring six low round tables with 10 low seats and two sofas for a relaxed, sophisticated atmosphere—perfect for cocktails, bar bites, and passed canapés or up to 20 guests for a standing cocktail reception.

MENU OPTIONS AVAILABLE:

Canapés Style Bites. Bar Bites

AV CAPABILITIES:

- Smart TV with computer screen mirroring.
- Dedicated audio for presentations or music playlists.
- Additional AV equipment is allowed on a case-by-case basis from an approved vendor.

PERFECT FOR:

- Business meetings & presentations.
- Corporate luncheons & dinners.
- Networking events.
- Private dining experiences.
- Celebrations (birthdays, graduations, etc.).



AN IMMERSIVE CULINARY EXPERIENCE

Positioned across from our open kitchen, The 1866 Room offers an engaging, behind-the-scenes look at our chefs in action. It blends culinary artistry with modern elegance, making it the perfect space for food lovers and corporate gatherings alike.

AMBIANCE & FEATURES:

- Direct views into our open kitchen.
- Flexible privacy via rolling partitions.
- Modern industrial design with wine cellar feature wall.
- Technology-ready: 72-inch TV for presentations or entertainment.
- Customizable sound system for background music.

CAPACITY & LAYOUT:

This room accommodates up to 18 guests for seated dining and up to 20 guests for standing cocktail receptions. Seating arrangements are flexible and can be tailored to your needs: Two communal (up to 18 guests) or one long table for a more formal, unified setting. (up to 15 guests).

MENU OPTIONS AVAILABLE:

Canapés Style Bites, Family Style Lunch or Dinner Service, and Plated Dishes.

AV CAPABILITIES:

- Smart TV with computer screen mirroring.
- Dedicated audio for presentations or music playlists.
- Additional AV equipment is allowed on a case-by-case basis from an approved vendor.

PERFECT FOR:

- Business meetings & presentations
- Corporate luncheons & dinners
- Networking events
- Private dining experiences
- Celebrations (birthdays, graduations, etc.)



A SOPHISTICATED SPACE WITH A PRIVATE BAR

Overlooking the Connecticut River, The Sultana Room is a stunning private suite designed for both refined dining and lively gatherings. Complete with a dedicated private bar, this space blends exclusivity with an inviting atmosphere.

AMBIANCE & FEATURES:

- Expansive windows showcasing river and skyline views.
- Elegant décor with warm lighting and industrial-chic accents.
- Private bar for personalized beverage service.
- Technology-ready: Hidden TV screen for presentations or curated media.

CAPACITY & LAYOUT:

The room accommodates up to 42 guests for seated dining and up to 65 guests for standing cocktail receptions. Seating arrangements can be customized to suit various dining and event needs. Six round tables spaced along. Beautiful and immersive format, ideal for engaging presentations or elegant toasts or even weddings..

MENU OPTIONS AVAILABLE:

Canapés Style Bites, Stationed Dishes, Family Style Lunch or Dinner Service, and Plated Dishes.

AV CAPABILITIES:

- Smart TV with computer screen mirroring.
- Dedicated audio for presentations or music playlists.
- Additional AV equipment is allowed on a case-by-case basis from an approved vendor.

PERFECT FOR:

- Corporate events & executive dinners.
- Product launches & networking receptions.
- Wine tastings & culinary experiences.
- Private film screenings & art exhibitions.
- Social celebrations (birthdays, anniversaries, weddings).

FULL BUYOUT



EXCLUSIVE ACCESS TO THE FOUNDRY

A full restaurant buyout transforms The Foundry into a completely private, immersive experience for you and your guests. Upon arrival, guests will be welcomed into an exclusive setting with breathtaking views, a vibrant open kitchen showcasing live culinary craftsmanship, and a sophisticated dining atmosphere with a private bar.

This option allows full customization of the space, ensuring a seamless flow from cocktails to dinner and beyond.

AMBIANCE & FEATURES:

- Breathtaking city and river views.
- Open kitchen for a live culinary experience.
- Private bar service for a seamless event experience.
- Fully customizable space for any event format.

CAPACITY & LAYOUT:

The room accommodates up to 130 guests for seated dining and up to 200 guests for standing cocktail receptions. Seating arrangements can be customized to fit the needs of your event, with alternative table and chair configurations available for an additional fee as needed.

MENU OPTIONS AVAILABLE:

Canapés Style Bites, Stationed Dishes, Family Style Lunch or Dinner Service, and Plated Dishes

AV CAPABILITIES:

- Three Smart TVs with computer screen mirroring throughout the space.
- Dedicated audio for presentations, music playlists, or speeches.
- Additional AV equipment is allowed on a case-by-case basis from an approved vendor.

PERFECT FOR:

- Corporate galas & award ceremonies.
- Large-scale networking events.
- Private celebrations & milestone occasions.
- Industry conferences & panel discussions.

MENU OFFERINGS

Our culinary team crafts menus based on seasonal, locally sourced ingredients, ensuring the freshest and most flavorful dining experience.

Our Event Menu Options Include:

- Cocktail Receptions with passed hors d'oeuvres
- Seated Dinners (plated or family-style)
- Stationary Food Displays for a more casual setting
- Beverage Packages tailored to complement your menu selections

Final menu selections will be confirmed two weeks prior to your event, allowing for dietary accommodations and a balanced, customized experience for all guests.





FOOD MENUS

At The Foundry, our menus are crafted based on locally sourced and seasonal ingredients, ensuring the freshest and most flavorful dishes. Our offerings change regularly to highlight the best ingredients available throughout the year. While we provide sample menus to inspire your event planning, the final menu selections will be determined at least two weeks prior to your event. This allows us to accommodate all dietary requirements and create a balanced meal for all your guests. Our goal is to provide a unique and enjoyable experience that delights everyone in your group.

THE FOUNDRY CHEF'S EXPERIENCES

LUNCH MENU FORMATS:

- 2-Course Lunch (Appetizer + Entrée)
- 3-Course Lunch (Appetizer, Entrée, Dessert)
- Family-Style 2-Course
Includes one appetizer and two entrées, served family-style.
- Family-Style 3-Course
Includes one appetizer, two entrées, and one dessert, served family-style.



DINNER MENU FORMATS:

- 3-Course Dinner (Appetizer, Entrée, Dessert):
Individually plated meal.
- 4-Course Dinner (Appetizer, Mid Course, Entrée, Dessert):
Individually plated meal.
- Family-Style 3-Course Dinner
Includes shared appetizers, two entrées, dessert, and sides;
served family-style with a consistent menu for the group.
- Family-Style 4-Course Dinner
Includes shared appetizers, mid-course, entrées, dessert,
and sides; served family-style.

CHEF'S COUNTER EXPERIENCE: (ROOM B ONLY)

- Seasonal Chef's Menu: A custom seasonal menu crafted by The Foundry's Executive Chef, designed exclusively for your group.

BEVERAGE MENUS

Required for all groups over 20 guests

MID TIER:

Includes beer, wine, and classic well spirit cocktails (no signature cocktails).

HIGH TIER:

Includes call spirits served in classic form, plus one signature cocktail customized for your event.

PREMIUM TIER:

Includes premium spirits served in classic form, one signature cocktail customized for your event, and the addition of select signature house cocktails, maximizing the Foundry experience.

NON-ALCOHOLIC OPTIONS:

LUNCH + DINNER EVENTS:

Lunch + Dinner (soda, iced tea, coffee only)

Dinner with mocktails, soda, iced tea, coffee



ADD-ONS

PASSED BITES (PER HOUR):

- Three Canapés
- Five Canapés
- Caviar Service – Shareable caviar setup with all accompaniments.

STATIONARY SNACKS:

- Bar Snacks
- Crudités
- The Foundry Bread Service



BILLING AND GENERAL INFORMATION

FOOD & BEVERAGE PRICES :

- Prices do not include the 7.35% Connecticut State Sales Tax or the 24% Administrative Fee.
- Prices are based on a three-hour event. Additional time can be arranged for an extra fee.

FINAL CONFIRMATION :

- A final guest count and menu selections must be submitted 15 days prior to the event.
- Event Space Availability: Your reserved event space will be available from the contracted start time to the contracted end time.
- Event Extensions: Any extension of event time must be pre-approved in advance.

VENDORS :

- Vendors must be coordinated through your Event Sales Manager, preferably from The Foundry's list of approved vendors.
- Outside vendors not on the approved list must be pre-approved in writing before the event and must adhere to all building and safety and insurance regulations.

DEPOSITS & CANCELLATIONS :

- A 50% deposit of the food and beverage is required to confirm your reservation. Your event is considered guaranteed only after receipt of the signed contract and deposit.
- Deposits are fully refundable for cancellations made:
 - a) More than 28 days before the event for groups of 50 guests or fewer.
 - b) More than 60 days before the event for groups of 51 guests or more.
- Cancellations within the required notice period will result in the forfeiture of the deposit. Deposits cannot be applied to future bookings unless the space is successfully rebooked.

BEVERAGE SERVICE :

- For parties of 20 guests or fewer, beverages may be purchased as a package or charged based on consumption.
- For parties larger than 20 guests, a beverage package is required.
- Last Call: Beverage packages will conclude 30 minutes before the contracted event end time unless an extension is requested and approved the night of the event.



PRICING & AVAILABILITY

For details on pricing, availability, and further information, please submit an inquiry here or contact us at events@thefoundryllc.com.

We look forward to having you on the 20th floor by
'elevating' your next event at The Foundry.
Let's make it unforgettable.

We look forward to hosting you for an
'elevated' experience...

