



AQUAVIT

private dining



AQUAVIT

About Us

The Restaurant

Restaurant Aquavit opened to immediate success in midtown Manhattan in November of 1987. More than two decades later, Aquavit continues to be one of New York's most popular and highly esteemed dining destinations. The restaurant earned two stars in The Michelin Guide New York City in 2015 and was awarded three stars by the New York Times.

Aquavit's offerings are built on the cornerstones of Sweden's 500-year-old culinary tradition.

The country is surrounded by water, providing an abundance of seafood, and the land is covered by forests rich in game, berries, mushrooms and other wild foods. Short seasons inspired the custom of pickling and preserving and the signature Nordic flavor profile is a balance between sweet and salt.

Private Dining

Aquavit offers two elegant private dining rooms; the Linné Salon and the Nobel Room. Both rooms are located beyond the bar and lounge, giving them a truly separate and private feel. The clean, Scandinavian aesthetic of the restaurant provides the perfect backdrop for both corporate and social events.

Our seasonal menu is carefully crafted by Executive Chef Emma Bengtsson and her team using local, organic ingredients to reflect the spirit of Aquavit. The team will work with you to tailor our menu to suit your needs— from a three course business luncheon, to passed canapés for an after-work happy hour, or an extended tasting menu for a celebratory dinner. The private dining rooms have their own dedicated kitchen, allowing us great flexibility maintaining any desired event timeline. Whether you're looking to host an intimate business dinner and presentation for ten or a festive reception for 120 guests, our private dining team will be happy to help you create any event.

Executive Chef Emma Bengtsson

Emma Bengtsson grew up in a small town on the west coast of Sweden and became interested in the culinary arts at a very young age, thanks to her grandmother, who was an avid home cook.

Bengtsson's experience spans many of Sweden's acclaimed restaurants, from her internship at Edsbacka Krog—the only Michelin two-star restaurant in Sweden at that time— to Operakällaren, the award-winning historic restaurant located in Stockholm's Opera House.

Bengtsson joined our team as Executive Pastry Chef in 2010, and quickly became known for her creative interpretations of classic Scandinavian desserts. Her style was reflective of the region's penchant for local products, progressive techniques, and continuing traditions. She took on the role of Executive Chef in spring 2014 and since then has injected the critically acclaimed menu with her personal style and experience. Her work garnered a second Michelin Star for Aquavit, making her the second female chef in the U.S. to run a two-star kitchen and the first ever Swedish female chef to do so.

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Linné Salon

Suitable for seated events of up to 30 people or standing receptions of up to 50, the 515 square foot Linné Salon offers an intimate venue for your lunchtime board meeting or festive birthday party.



Room Capacities

One Long Table	24
One Hollow Square	22
Multiple Round Tables	30
Standing Reception	50

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Nobel Room

At approximately 1100 square feet, the Nobel Room is suited for seated events of up to 80 guests and standing receptions for up to 120. This room has the most flexibility of layouts and configurations, be it theater-style seating for a presentation, round tables for a large dinner function, or cocktail tables for an engagement party. A beautiful art-deco wooden divider can also be moved to create a dedicated reception area for up to 50 guests prior to a seated event.



Room Capacities

One Long Table	36
One Hollow Square	40
Multiple Round Tables	80
Standing Reception	120

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The Lounge

For semi-private events of up to 40 guests, we also offer the use of our Lounge space. Located in front of the bar and the private dining rooms, the Lounge is perfect for reception-style events or cocktail hours prior to a seated meal in one of the private dining rooms. The space can either be left as-is with cozy seating arrangements of Arne Jacobson Egg and Swan chairs and couches, or set with several high cocktail tables to accommodate a larger number of guests.



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Additional Services

Flowers and Decor

Aquavit provides simple arrangements with our compliments. Flower color and variety are subject to change without notice, based on seasonal availability.

We would be happy to coordinate flowers for you from our preferred vendor or you are welcome to bring in any florist of your choosing.

For dinner events, we provide votive candles on the tables and around the perimeter of the private dining rooms.

Audio Visual Equipment

Both the Linné Salon and Nobel Room are equipped with high-def projector and screen, one handheld wireless microphone, and complimentary Wi-Fi.

Aquavit can rent additional equipment for you, which will be payable upon completion of the event. You may also arrange your own audiovisual equipment through vendors approved by Aquavit. All installations require Aquavit's approval.

Menu Printing

We prepare menus for each private dining event which can be customized with your corporate logo or personal menu heading.

Client Gifts and Event Favors

Our in-house Pastry and Bakery Department can create special parting favors such as jars of house-made jam, miniature Princess Cakes, or boxes of petit fours for both corporate and social events.

Chef Appearance

We will gladly arrange for Executive Chef Emma Bengtsson to appear at your event. Please note this is subject to her availability and requires a separate fee.

Off-Site Catering

Aquavit specializes in off-site catering events of any size and style. Whether you are catering an event in your office or planning a party in your home, we will provide you with the Aquavit experience. From simple drop off and set up to party equipment and staff, we are capable of making all your off-site events elegant and with ease. Menus can be tailored to needs of your event.

Restaurant Buyouts

Full buyouts of the restaurant are available upon request.



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Pricing

Breakfast

MENU I	\$45 per person
MENU II	\$70 per person
MENU III	\$65 per person
MENU IV	\$65 per person

Lunch

\$75 per person: one appetizer, two entrées, one dessert
\$90 per person: two appetizers, two entrées, one dessert
\$105 per person: two appetizers, two entrées, two desserts

Canapés \$15 per person: chef's selection of three for thirty minutes

Dinner

\$125 per person: one appetizer, two entrées, one dessert
\$150 per person: two appetizers, two entrées, one dessert
\$175 per person: two appetizers, two entrées, two desserts
\$200 per person: two appetizers, three entrées, two desserts

Canapés \$25 per person: chef's selection of five for thirty minutes to one hour

Beverages

For breakfast, lunch, and dinner events, all drinks are billed by consumption and wines are billed by the bottle.

Aquavit has an extensive wine and cocktail program and we would be happy to send you the complete list upon request.

Cocktail Receptions

Canapés	
Selection of Four	\$25 per person per hour
Selection of Six	\$30 per person per hour
Selection of Eight	\$35 per person per hour

Stationary Food: \$15-\$45 per person per hour

Bar Packages

Basic Bar	\$30 per person for one hour // \$20 per person for additional hour
Premium Bar	\$35 per person for one hour // \$25 per person for additional hour

**Note: Single Malt Scotch, Cognac, Port and Ultra-Premium Liquors Excluded*

**Note: Packages are not mandatory and Beverages may be billed on consumption if preferred*

Tax and Service

Sales Tax	8.875%
Gratuity	18%
Administrative Fee	5%
Coat and Bag Check	\$2 per person (seasonal)

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Breakfast

MENU I (\$45 per person)

SMALL BUFFET

Selection of Bread, Pastries, and Preserves
Homemade Muesli Trifle- Organic Yogurt, Toasted Almond Honey
Seasonal Fruit
House-Cured Gravlox
Smoked Ham
Sliced Tomatoes and Cucumbers
Scandinavian Cheese Board

MENU II (\$70 per person)

LARGE BUFFET

Selection of Bread, Pastries, and Preserves
Homemade Muesli Trifle- Organic Yogurt, Toasted Almond Honey
Seasonal Fruit
House-Cured Gravlox
Smoked Ham
Bacon
Sausage
Scandinavian Cheese Board

BREAKFAST MAIN COURSES (Select Two)

Croque Madame, Egg, Mustard
French Toast, Apple Compote
Oven Baked Blueberry Pancake, Maple Syrup, Vanilla Cream
Beef and Pork Hash, Fried Egg, Pickled Red Beets
Eggs Norwegian, Cold-Smoked Salmon, Poached Egg, Brioche, Hollandaise
Mushroom and Potato Omelet, Parsley Béchamel, Kale

MENU III (\$65 per person)

PLATED SMÖRGÅSBORD

Selection of Bread, Pastries, and Preserves on Each Table
House Cured Gravlox, Mustard Ham, Potato Terrine
Choose 2 Breakfast Main Courses

MENU IV (\$65 per person)

THREE-COURSE FORMAT

Selection of Bread, Pastries, and Preserves on Each Table
First Course -Homemade Muesli Trifle Organic Yogurt, Toasted Almond Honey
Second Course- Choose Any One Breakfast Main Course Item
Third Course- Seasonal Fruit Salad

AQUAVIT

Lunch (\$75 per person)

APPETIZERS

Select One

An additional selection can be added to this course for a \$15 supplement per guest.

Cold Tomato Soup
White Asparagus Soup

cucumber, radish, sourdough
quail egg, potato, gruyere

Spring Salad
Roasted Baby Squash
Fried Poached Egg
Shrimp Salad
Langoustine

snow pea, spinach, buttermilk
patty pan, pine nut, honey
fava bean, sourdough, ramp
carrot, fennel seed, chervil
chive, radish, sourdough (\$10 supplement)

Cured Salmon
Beef Tartare
Matjes Herring
Smörgåsbord
Löjrom Toast
Seared Foie Gras

pickled onion, horseradish, flatbread
caper, smoked egg yolk, pomme "paille"
trout roe, rye toast, smetana
glassblower herring, gravlax, shrimp skagen (\$5 supplement, add löjrom toast \$10)
swedish caviar, smetana, brioche toast (\$5 supplement)
strawberry, amaranth, duck jus (\$10 supplement, 48 hour notice)

ENTRÉES

Select Two

*Guests will choose between the two selected items on afternoon of the lunch
An additional selection can be added to this course for a \$15 supplement per guest.*

Icelandic Cod
Norwegian Salmon
Hand-Cut Salmon Burger
Diver Scallops
Seared Halibut
Butter Poached Lobster

shrimp, potato, farm egg
pea, scallion, sabayon
pickle, dill and vinegar potato chip, crab rémoulade
turnip, lardo, watercress
spring onion, morel mushroom, burnt bread (\$10 supplement)
smoked potato, tomato, hazelnut (\$10 supplement)

Swedish Meatballs
Cornish Hen
Grilled New York Strip Loin
Pork Belly Confit
Braised Veal Cheeks
Crescent Duck Breast
Grilled Lamb Rack

potato purée, pickled cucumber, lingonberry, cream sauce
barley, corn, spring onion
green asparagus, fingerling potato, bone marrow
fermented cabbage, caraway, mustard seed
dill, baby carrot, ättika
dandelion green, tomato, farro (\$10 supplement, 48 hour notice)
radicchio, garlic, artichoke (\$15 supplement, 48 hour notice)

Kroppkakor "Swedish Dumpling"

potato dumpling, mushroom, lingonberry, brown butter

DESSERTS

Select One

An additional selection can be added to this course for a \$15 supplement per guest.

Grapefruit Sorbet
Rhubarb Tart
Black Currant Vacherin
Tahitian Vanilla Crèmeux
Caramel Parfait
Chocolate Cake
Local Cheese Plate
Fruit & Berry Plate

lemon curd, meadowsweet meringue, yogurt mousse
hibiscus poached rhubarb, almond frangipan, buttermilk sorbet
meringue, black currant sorbet, vanilla ice cream
white chocolate, cocoa sablée, crème fraîche raspberry swirl sorbet
cajeta curd, toasted meringue, goat milk sorbet
milk chocolate fondant, hazelnut feuilletine, seabuckthorn ice cream
homemade marmalade, toasted fruit bread (\$5 supplement)

CANAPÉS

\$15 per person, chef selection of 3 canapés

SHARED PLATES

Served family-style to accompany courses

Shrimp Skagen
Swedish Meatballs
Cheese Course
Petit Fours

\$5 per person, to accompany appetizer
\$5 per person, to accompany main course
\$15 per person, to be added as an additional course (not replacing dessert)
\$8 per person, to accompany dessert

Menus presented here are subject to market availability.

AQUAVIT

Dinner (\$125 per person)

APPETIZERS

Select One

An additional selection can be added to this course for a \$25 supplement per guest.

Cold Tomato Soup
White Asparagus Soup

cucumber, radish, sourdough
quail egg, potato, gruyere

Spring Salad
Roasted Baby Squash
Fried Poached Egg
Shrimp Salad
Langoustine

snow pea, spinach, buttermilk
patty pan, pine nut, honey
fava bean, sourdough, ramp
carrot, fennel seed, chervil
chive, radish, sourdough (\$10 supplement)

Cured Salmon
Beef Tartare
Matjes Herring
Smörgåsbord
Löjrom Toast
Seared Foie Gras

pickled onion, horseradish, flatbread
caper, smoked egg yolk, pomme "paille"
trout roe, rye toast, smetana
glassblower herring, gravlax, shrimp skagen (\$5 supplement, add löjrom toast \$10)
swedish caviar, smetana, brioche toast (\$5 supplement)
strawberry, amaranth, duck jus (\$10 supplement, 48 hour notice)

ENTRÉES

Select Two

*Guests will choose between the two selected items on evening of the dinner.
An additional selection can be added to this course for a \$25 supplement per guest.*

Icelandic Cod
Norwegian Salmon
Diver Scallops
Seared Halibut
Butter Poached Lobster

shrimp, potato, farm egg
pea, scallion, sabayon
turnip, lardo, watercress
spring onion, morel mushroom, burnt bread (\$10 supplement)
smoked potato, tomato, hazelnut (\$10 supplement)

Swedish Meatballs
Cornish Hen
Grilled New York Strip Loin
Pork Belly Confit
Braised Veal Cheeks
Crescent Duck Breast
Grilled Lamb Rack

potato purée, pickled cucumber, lingonberry, cream sauce
barley, corn, spring onion
green asparagus, fingerling potato, bone marrow
fermented cabbage, caraway, mustard seed
dill, baby carrot, ättika
dandelion green, tomato, farro (\$10 supplement, 48 hour notice)
radicchio, garlic, artichoke (\$15 supplement, 48 hour notice)

Kroppkakor "Swedish Dumpling"

potato dumpling, mushroom, lingonberry, brown butter

DESSERTS

Select One

An additional selection can be added to this course for a \$25 supplement per guest.

Grapefruit Sorbet
Rhubarb Tart
Black Currant Vacherin
Tahitian Vanilla Crèmeux
Caramel Parfait
Chocolate Cake
Local Cheese Plate
Fruit & Berry Plate

lemon curd, meadowsweet meringue, yogurt mousse
hibiscus poached rhubarb, almond frangipan, buttermilk sorbet
meringue, black currant sorbet, vanilla ice cream
white chocolate, cocoa sablée, crème fraîche raspberry swirl sorbet
cajeta curd, toasted meringue, goat milk sorbet
milk chocolate fondant, hazelnut feuilletine, seabuckthorn ice cream
homemade marmalade, toasted fruit bread (\$5 supplement)

CANAPÉS

\$25 per person, chef selection of 5 canapés

SHARED PLATES

Served family-style to accompany courses

Shrimp Skagen
Swedish Meatballs
Cheese Course
Petit Fours

\$5 per person, to accompany appetizer
\$5 per person, to accompany main course
\$15 per person, to be added as an additional course (not replacing dessert)
\$8 per person, to accompany dessert

Menus presented here are subject to market availability.

AQUAVIT

Cocktail Events

CANAPÉS

Nettle Puff Pastry, Aged Cheddar Cheese
Chilled Tomato Soup, Radish, Cucumber Relish, Sourdough Crouton
White Asparagus Soup, Chive, Gruyere Crunch
Compressed Watermelon, Pickled Cucumber, Elderflower
Green Asparagus, Gruyere Sourdough Crumble, Chive, Cream Cheese
Grilled Cheese Sandwich, Pickled Red Onion, Skånsk Mustard
Goat Cheese Croquette, Bacon Emulsion
Confit Marble Potato, Herb Mayonnaise
Yukon and Sweet Potato Chips, Fine Herbs Mayonnaise (stationary)

Beef Brisket Cube, Cornichon, Mustard
Swedish Meatball, Lingonberry, Pickled Cucumber, Cream Sauce
Foie Gras Pate, Marinated Plum, Brioche
Chicken Confit Croquette, Tarragon
Aquavit Steak Tartare, Potato Chip, Caper Onion Salt, Truffle Mayonnaise

Gravlax, Hovmästar Sauce, Pickled Mustard, Flatbread
Shrimp Skagen, Dill, Löjrom, Rye Bread
Scallop Crudo, Meyer Lemon, Apple Brunoise, Bread Crumb
Smoked Salmon, Dill, Pate A Choux
Crab Salad, Boston Lettuce, Strawberry Gel
Löjrom Tartlet, Crème Fraiche, Chive

Selection of four	\$25 per person per hour
Selection of six	\$30 per person per hour
Selection of eight	\$35 per person per hour

RECEPTION STATIONS

charged per person, per hour.

Drinking Board	seasonal crudités, cheeses and breads	\$18 per person
Charcuterie	cured meats, sausages, pickled vegetables	\$20 per person
Swedish Meatballs	lingonberry, pickled cucumbers	\$15 per person
Herring and Salmon	traditional accompaniments	\$25 per person
Seafood Bar	jumbo shrimp, oysters, clams, crab	35 per person
Carving Station	loins of pork, lamb, beef	\$35-50 per person
		\$125 for carver (if needed)
Dessert Table	tarts, bars, roulades, cookies, fresh fruit	\$15 per person

SLIDERS

gravlax, hovmästar sauce, brioche
pork belly, pickled cucumber, vidalia onion, truffle mayonnaise
braised portobello, goat cheese, petite mesclun greens

Selection of one	\$15 per person per hour
Selection of two	\$30 per person per hour
Selection of three	\$45 per person per hour

BEVERAGE PACKAGES

Basic Bar	\$30 per person for one hour // \$20 per person for additional hour
Premium Bar	\$35 per person for one hour // \$25 per person for additional hour

**Note: Single Malt Scotch, Cognac, Port and Ultra-Premium Liquors Excluded*

**Note: Packages are not mandatory and Beverages may be billed on consumption if preferred*