PRIVATE DINING + EVENTS
by UNION SQUARE HOSPITALITY GROUP
Union Square Hospitality Group has been combining outstanding food with signature warmth and hospitality since Danny Meyer opened our flagship restaurant in 1985. Let us help you make your next private event a special one with that same level of care and quality.

Our award-winning restaurants and venues across New York City offer private dining experiences for every event, vibe, and size, from weddings to birthday parties to corporate events. With a roster of time-tested vendor partners at your fingertips to make the experience even more seamless, our private dining team is ready to make your next event one to remember.
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<th>RESTAURANT</th>
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<tr>
<td>BLUE SMOKE</td>
<td>Financial District</td>
<td>Mouthwatering barbecue, sides, and desserts alongside delicious cocktails.</td>
<td>Contact our Private Dining team for more information.</td>
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<tr>
<td>CEDRIC’S AT THE SHED</td>
<td>Hudson Yards</td>
<td>Inventive cocktails and artistic energy in a large open space</td>
<td>25-200</td>
<td>$1,500</td>
<td>$</td>
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<tr>
<td>CI SIAMO</td>
<td>Midtown West</td>
<td>Live-fire cooking and homemade pastas by Chef Hillary Sterling</td>
<td>30-250</td>
<td>$2,000-$9,000</td>
<td>$$$</td>
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<tr>
<td>GRAMERCY TAVERN</td>
<td>Flatiron</td>
<td>Chef Mike Anthony's farmers market-inspired menus served in an iconic space</td>
<td>22-150</td>
<td>$1,750-$6,000</td>
<td>$$$</td>
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<td>MANHATTA</td>
<td>Financial District</td>
<td>Elevated plates and inventive cocktails with panoramic downtown views. Intimate dinners to large-scale weddings.</td>
<td>32-625</td>
<td>$2,500-$40,000</td>
<td>$$$$</td>
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<tr>
<td>THE MODERN</td>
<td>Midtown</td>
<td>Michelin-starred menus in the Museum of Modern Art with a variety of dining experiences</td>
<td>30-250</td>
<td>$4,000-$12,500</td>
<td>$$$$</td>
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<tr>
<td>PORCHLIGHT</td>
<td>Hudson Yards</td>
<td>A lively bar with a Southern accent serving comfort food classics and creative cocktails in semi-private spaces</td>
<td>15-150</td>
<td>$1,100-$2,000</td>
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<td>TACOCINA</td>
<td>Williamsburg</td>
<td>Open-air tacos and margs with East River, open seasonally in Brooklyn’s Domino Park</td>
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<td>UNION SQUARE CAFE</td>
<td>Union Square</td>
<td>Locally sourced, classic-yet-contemporary. Our award-winning, flagship location, and a New York institution!</td>
<td>6-200</td>
<td>$750-$3,900</td>
<td>$$$</td>
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<td>UNION SQUARE EVENTS</td>
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<td>Our place or yours. Union Square Events is our full-service New York City catering and events company serving exclusive venues, galas, weddings, workplaces, off-premise catering options, and commissary and consulting services. Learn more here.</td>
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*Most restaurants have more than one event space, so food & beverage minimums may vary based on the space selected. Final pricing is determined based on party size, date, time, and selected add-ons. Please contact the restaurant’s Private Dining team for more information.*
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LOCATED IN THE LOBBY OF THE SHED, Cedric’s serves up American fare and inventive cocktails from day to night. Drawing on the creative and inclusive spirit of The Shed, Cedric’s offers private event spaces for happy hours, birthdays, and your best office party yet. No matter the occasion, big or small, Cedric’s has a seat with your name on it.
Bring the whole gang! Reserve a dedicated, semi-private Cocktail Lounge area for you and 10-60 guests for a lively happy hour or cocktail reception. Enjoy wine, beer, cocktails, and shareable bites from our private event menu in a warm yet stylish atmosphere.

**NUMBER OF GUESTS**
10 - 60 standing

**FOOD & BEVERAGE MINIMUM**
Cocktail Lounge reservations require a $1,500 food & beverage minimum. We do not charge a room fee.

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

**TIMING**
LUNCH: Lunch events can begin anytime from 11:00 AM – 3:00 PM.

DINNER & COCKTAIL RECEPTION: Dinner and reception-style events can begin anytime from 3:00 PM-8:00 PM Tuesday through Sunday.
Cedric’s entire, open space can be yours with our full restaurant buyout option. Ideal for large parties of up to 200 guests, our team is here to help bring your vision to life, and will be on hand to make sure your event runs smoothly. Choose from Union Square Events passed hors d’oeuvres menu in addition to the Cedric’s event menu.

**NUMBER OF GUESTS**
60-200 guests standing

**FOOD & BEVERAGE MINIMUM**
Reservations require a $10,000 food & beverage minimum. We do not charge a room fee.

24% admin fee and New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

**TIMING**
Reservation timing is flexible to accommodate your party’s needs. The minimum covers a 3 hour event with set up and breakdown time.
SNACKS
SALT AND VINEGAR POPCORN $5/guest
Continuously replenished

SPICY MARINARA FLATBREAD LICES) $19
Straciatella Cheese, Basil

STATIONS
Per Platter (20 portions)

CHEESE & CHARCUTERIE $195
Chef’s Selection Of Local Cheeses And Meats, Mixed Nuts, Whole Grain Mustard, Honey, Assorted Crackers

VEGETABLE CRUDITÉ & DIPS $175
Crisp Seasonal Vegetables and Dip

PLATTERS & SHARED PLATES
Per Platter (12 portions)

CEDRIC’S CAESAR SALAD $55
Little Gem Lettuce, Asparagus, Parmigiano-Reggiano, Garlic Croutons

BEEF IN A BLANKET $55
Creamy Mustard Sauce

BUFFALO CHICKEN LETTUCE WRAPS $74
Pickled Vegetables, Blue Cheese

CAPRESE PANINI $74
Focaccia, Basil Pesto, Roasted Tomatoes, Mozzarella, Arugula, Balsamic Reduction

GOOEY GRILLED CHEESE SANDWICH $68
Havarti, Cheddar, Parmesan Frico

SMOKED TURKEY SLIDERS $74
Herb Mayo, Lettuce, Tomato, Fresno Chile on a Hawaiian Roll

DESSERT

CHOCOLATE CHIP COOKIES $40
BEVERAGES

**BEER AND WINE**
$42 per guest, for two hours
$21 additional per guest for a third hour
Selection of white and red wines, beers, and non-alcoholic beverages

**THE NEXT LEVEL**
$54 per guest, for two hours
$24 additional per guest for a third hour
Selection of white and red wines, beers, house spirits, non-alcoholic beverages and one specialty cocktail

**THE ALL INCLUSIVE**
$68 per guest, for two hours
$31 additional per guest for a third hour
All wines, beers, premium and house spirits, non-alcoholic beverages and three specialty cocktails

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**SPECIALTY COCKTAILS**

**LUNA PARK**
Himbrimi Gin, Ume Plum Mulassano Bianco

**GOLDEN HOUR**
Bourbon, Honey, Lemon

**SMOKE AND MIRRORS**
Tequila, Sorel, Lime, Hibiscus Tea, Jalapeno Syrup, Orange Bitters, Ginger Beer

**CLASSIC NEGRONI**
Gin, Campari, Vermouth

**APEROL SPRITZ**
Aperol, Prosecco, Soda

**COSMOPOLITAN**
Vodka, Cointreau, Cranberry, Lime

**MARGARITA**
Tequila, Cointreau, Lime
RESERVATION INFORMATION

We do not charge a room rental fee for any of our private or semi-private spaces. However, there is a food and beverage minimum required for your event. All costs (excluding 8.875% New York State Sales Tax and the Gratuity Amount) associated with the food, beverage and labor for the Event have been accounted for in the final Event price. You may choose to provide a Discretionary Gratuity Amount (for food and beverage charges only, exclusive of sales tax), which will be calculated as a percentage of the final Event price and added to the final bill upon the conclusion of the Event. Please inquire about pricing and please note prices are subject to change.

FOOD & BEVERAGE MINIMUMS

Cocktail Lounge: $1,500
Full Restaurant Buyout: $10,000

DEPOSITS & CANCELLATIONS

A 50% deposit is required to reserve event spaces. Your event is guaranteed once Cedric’s has confirmed your deposit. Deposits are fully refundable for cancellations more than 14 days prior to the event date. Deposits will not be refunded for cancellations within 14 days of the contract event date, unless we are able to rebook your contracted room.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge, plus tax. Any charges for additional services or vendors coordinated by Cedric’s will also be charged and are subject to a 8.875% New York State Sales Tax.
Thank you!

We look forward to welcoming you at Cedric’s at the Shed. For more information or to book a space, please contact our events team here.
Tucked between 9th and 10th Avenues in the heart of Manhattan West, Ci Siamo offers live-fire cooking and homemade pastas from celebrated Chef Hillary Sterling served alongside a robust Italian wine list.

With private dining options to suit every occasion, the restaurant features floor-to-ceiling windows, views of the Empire State Building, a private bar, and an adjacent outdoor terrace.
private dining

Perched above the restaurant level, Ci Siamo’s private event space offers a fully private floor for you and your guests. Enjoy a personal bar with our most popular cocktails and wines and a menu of Ci Siamo favorites in this intimate space, amid views of the Empire State building and your own weather-dependent, private outdoor terrace. Options include a seated lunch or dinner with space for cocktails, or a standing reception with up to 60 guests.

**NUMBER OF GUESTS**
- 40 seated
- 60 standing

**FOOD & BEVERAGE MINIMUM**
We do not charge a room fee for Private Dining Room reservations. Please refer to the following food & beverage minimums.

**LUNCH**
- January - November: $2,500
- December: $3,500

**DINNER**
- January - November: $7,500
- December: $10,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

**TIMING**

**LUNCH**
- Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

**DINNER**
- Reservations for arrival can be made from 5:00 PM – 9:00 PM. The space is reserved for up to 4 hours, ending no later than 11:00 PM.

**ACCESSIBILITY**
The Private Dining Room and Terrace are located on the third floor, accessible via elevator. Restrooms are available on this floor.
private dining room

TERRACE
49'4”
11'10”
38'6”
12'10”

PRIVATE DINING ROOM
BAR
ELEVATOR
TERRACE
SINK RESTROOM
ENTRANCE
SERVICE DOOR

30 GUESTS SEATED
40 GUESTS SEATED

TABLE 15” x 30”

10’ x 30”

30 GUESTS SEATED
40 GUESTS SEATED

TABLE 15” x 30”

BAR

ENTRANCE
SERVICE DOOR

SINK RESTROOM

TERRACE
Keep the party going outside on The Terrace, a sprawling outdoor event space just for you and your guests that comes with your private dining reservation. Decked out with comfortable outdoor furniture (available seasonally from May - November, weather permitting), you’ll enjoy stunning Empire State Building views amid the buzz and energy of Manhattan West, whether for pre-dinner cocktails or simply as a continuation of the celebration inside.
Everything you love about Ci Siamo can be yours for the night with our full restaurant buyout option. Welcome your guests for an unforgettable event in our stylish and inviting space amid the roaring flame and warm ambiance of our open fire. Our team will be on hand to ensure your event runs smoothly while your guests enjoy wine and cocktails curated by our beverage director and the contemporary Italian dishes recently honored by the New York Times in their list of NYC’s Top New Restaurants of 2022.

**NUMBER OF GUESTS**
- 100 seated
- 250 standing

**FOOD & BEVERAGE MINIMUM**
For custom pricing on a full restaurant buyout, please inquire here.

**TIMING**
Reservation timing is flexible to accommodate your party’s needs.
family style dinner menu

$185 PER GUEST
Selections are subject to seasonal change based on market availability.

**ANTIPASTI**
Select Three

- **PIZZETTE** · tomato (V)
- **PIATTI DI SALUMI** (GF)
- **CAST IRON FOCACCIA** · tomato conserva (V+)
- **INSALATA VERDE** · mustard · basil · garlic (GF/V+)
- **CASTELFRANCO** · walnuts · goat cheese (GF/V)
- **CARAMELIZED ONION TORTA** · balsamic · pecorino toscano (V)
- **INSALATA DI MARE** · castelvetrano olives · aleppo (GF)

**PASTA**
Select Two

- **RIGATONI ALLA GRICIA** · guanciale · black pepper
- **FUSILLI** · tomato · buffalo butter (V)
- **CASARECCE** · rapini · chili · lemon (V+)
- **GNOCCHETTI** · pork sausage ragu · shallots
- **CAVATELLI ALLA SCOGLIO** · crab · chili · vermouth ($15 supplement per guest)
  *Gluten-free and vegan pasta available upon request*

**SECONDI**
Select Two

- **MARKET FISH** · smoked tomato · leek salmoriglio (GF)
- **ROASTED HALF CHICKEN** · parsley · garlic · lemon (GF)
- **ROASTED LAMB** · celery pesto (GF)
- **BRAISED BRISKET** · paprika · salsa verde (GF)
- **BISTECCA FIORENTINA** ($40 supplement per guest) (GF)
  *Vegan entree available upon request*

**VERDURE**
Select Two, Served with Secondi

- **SMASHED POTATOES AL FORNO** · rosemary · pecorino (GF, V*)
- **SHELLING BEANS** · parmagiano · olives (GF, V)
- **ROASTED PEPPERS** · capers · oregano · feta (GF, V*)
- **BRAISED GREENS** · chili · lemon (GF, V*)

**DOLCI**
Select Two

- **CHOCOLATE BUDINO** · espresso zabaglione · smoked almonds
- **LEMON TORTA** · olive oil · meringue
- **BASQUE CHEESECAKE** · fruta · crème fraîche
- **SEASONAL SORBETTI** (GF)

*GF=Gluten Free, (V)=Vegetarian, (V+)=Vegan, (V*)=Vegetarian, can be prepared Vegan upon request*
family style lunch menu

$95 PER GUEST
Selections are subject to seasonal change based on market availability.

PRIMI
Select Three

PIZZETTE - tomato (V)
PIATTI DI SALUMI (GF)
CAST IRON FOCACCIA - tomato conserva (V+)
INSALATA VERDE - mustard - basil - garlic (V+)
CASTELFRANCO - walnuts - goat cheese (GF/V)
CARAMELIZED ONION TORTA - balsamic - pecorino toscano (V)
INSALATA DI MARE - castelvetrano olives - aeppo (GF)
RIGATONI ALLA GRICIA - guanciale - black pepper
FUSILLI - tomato - buffalo butter (V)
RAPINI AGNOLOTTI - ricotta - lemon (V)
GNOCCHETTI - pork sausage ragu - shallots
*Gluten-free and vegan pasta available upon request*

SECONDI
Select Two

MARKET FISH - smoked tomato - leek salmoriglio (GF)
WOOD-FIRED WHOLE TROUT - pine nuts - garlic croutons - mustard greens
ROASTED HALF CHICKEN - parsley - garlic - lemon (GF)
CHICKEN MILANESE - caraway - arugula - lemon
ROASTED LAMB - celery pesto (GF)
BRAISED BRISKET - paprika - salsa verde (GF)
BISTECCA FIORENTINA $40 supplement per guest (GF)
*Vegan entree available upon request*

VERDURE
Select Two, Served with Secondi:

SMASHED POTATOES AL FORNO - rosemary - pecorino (GF, V*)
ROASTED PEPPERS - capers - oregano - feta (GF, V*)
BRAISED GREENS - chili - lemon (GF, V*)

DOLCI
Select Two

CHOCOLATE BUDINO - espresso zabaglione - smoked almonds
LEMON TORTA - olive oil - meringue
BASQUE CHEESECAKE - fruta - crème fraiche
SEASONAL SORBETTI (GF)

(GF)=Gluten Free, (V)=Vegetarian, (V*)=Vegan, can be prepared Vegan upon request
passed hors d’oeuvres lunch & dinner menu

PASSED HORS D’OEUVRES
$35 per person, served for up to 1 hour
Selections are subject to seasonal change based on market availability.

Select Three

TOMATO ARANCINI · mozzarella (V)
PIZZA BIANCA · anchovy · salsa verde · aioli
PINZIMONIO · market vegetables · italian vinaigrette (GF/V*)
CARNE CRUDA · parmigiano (GF)
MAINE CRAB TOAST
CROSTINO · dried tomato · olives (V+)
BACCALA MANTECATO · safron aioli
PIZZETTE · tomato (V)
FARINATA · crescenza · rosemary (GF/V)
LAMB RIBS · farinata · celery gremolata (GF)
TONNO CRUDA · harissa · potato chip (GF)
**cocktail reception menu**

$100/GUEST FOR DINNER  
$75/GUEST FOR LUNCH  
3 HOURS

Selections are subject to seasonal change based on market availability.

**HARVEST TABLE**  
Chef’s selection of cured meats · cheeses · crudité · piccolo paninos · nuts · olives · chips · breads

**PASSED HORS D’ŒUVRES**  
Select Five

- **TOMATO ARANCINI** · mozzarella (V)  
- **PIZZA BIANCA** · anchovy · salsa verde · aioli  
- **PINZIMONIO** · market vegetables · italian vinaigrette (GF/V*)  
- **CARNE CRUDA** · parmigiano (GF)  
- **MAINE CRAB TOAST**  
- **CROSTINO** · dried tomato · olives (V+)  
- **BACCALA MANTECATO** · safron aioli  
- **PIZZETTE** · tomato (V)  
- **FARINATA** · crescenza · rosemary (GF/V)  
- **LAMB RIBS** · farinata · celery gremolata (GF)  
- **TONNO CRUDA** · harissa · potato chip (GF)

**DOLCI**  
Chef’s selection of sweets
## beverage packages

Optional beverage package service for seated events is offered from the contracted start time of the event and concludes 30 minutes after the last course is served. For reception events, beverage package service is recommended and offered for 3 hours of event time.

### WINE, COCKTAIL & BEER PACKAGES

The below optional beverage packages options are reflective of the wines that will be served. All package options below include unlimited beer, non-alcoholic beverages, with the exception of bottled water. Additionally, the Superiore and Riserva selections include unlimited spirits from the below list. Spirits can be ordered at the preference of your guests (cocktails, on the rocks or neat).

The below beverage packages will include selections made by our wine team to include one sparkling wine option, one white wine option and one red wine option. The below selections are not our default wine options but rather examples of what to expect for each package option.

### CLASSICO SELECTIONS

**$70 per guest**

**SPARKLING:** Ananas, Prosecco, Veneto, Italy NV

**WHITE:** Era, Pinot Grigio, Veneto, Italy 2021

**RED:** Giuliana Vicini, Montepulciano d’Abruzzo, Abruzzo Italy 2021

*Includes unlimited beer

### SUPERIORE SELECTIONS

**$95 per guest**

**SPARKLING:** Ponson, 1er Cru, Extra Brut, Champagne, France NV

**WHITE:** Pra Soave Classico, Veneto, Italy 2022

**RED:** Scarpetta, Cabernet Franc, Friuli, Italy 2021

*Includes unlimited beer & spirits from the list below

### RISERVA SELECTIONS

**$125 per guest**

**SPARKLING:** Jean Vesselle Brut Reserve, Champagne, France NV

**WHITE:** Felsina Chardonnay, I Sistri, Tuscany, 2020

**RED:** Trediberri Berri Barolo 2019

*Includes unlimited beer & spirits from the list below

### SPIRITS

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<th>AMERICAN WHISKEY</th>
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<td>Tito’s</td>
<td>Old Grand Dad Bourbon</td>
<td>Pueblo Viejo</td>
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<td>Tanqueray</td>
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<td>Buffalo Trace</td>
<td>Siete Leguas Blanco</td>
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<td>Hendricks</td>
<td>Ketel One</td>
<td>Wild Turkey 101 Rye</td>
<td>Siete Leguas Reposado</td>
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<td>SCOTCH</td>
<td>RUM</td>
<td>BRANDY</td>
<td>Rosaluna Mezcal Espadin</td>
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<td>Famous Grouse</td>
<td>El Dorado 3yr</td>
<td>Bertoux</td>
<td>Ilegal Mezcal Espadin</td>
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<td>Johnnie Walker Black</td>
<td>El Dorado 12yr</td>
<td>Pierre Ferrand 1840 Cognac</td>
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<tr>
<td>Dewars White Label</td>
<td>Appleton Estate</td>
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the team

HILLARY STERLING  
Executive Chef

Born and raised in Brooklyn, Hillary first felt the pull of the industry as a teenager bussing tables during summers in Montauk, NY. After receiving her business degree from Indiana University, Hillary enrolled in night classes at Chicago’s Le Cordon Bleu, graduating with a Culinary Arts degree. Hillary then returned to New York City, beginning her career in the kitchen of Bobby Flay’s Mesa Grill where she learned the critical balance between spice, heat and acid. Hillary continued working with Flay, joining the team at the acclaimed Spanish restaurant Bolo, furthering her appreciation for Mediterranean cuisine and culture. She then turned her attention to Italy, working in the salumi and butchery department at Lupa Osteria Romana. It was there that Hillary developed a greater appreciation for the uniting power of food and the importance of intentionality in cooking.

In 2010, she shifted her focus to the fine-dining world, assuming the role of chef de cuisine at Michelin-starred A Voce. Working under Chef Missy Robbins, Hillary fell in love with the regionality of Italian cuisine and the spirit of culinary discovery. Most recently, Hillary returned to her domestic roots as the executive chef and partner of Vic’s, where her menu of thoughtfully prepared dishes gained a loyal following.

The culmination of her diverse culinary training and extensive travels, Ci Siamo is Hillary’s most personal project to date, celebrating live fire cooking and the understated excellence of seasonal ingredients.

ASHER RUSSEM  
General Manager

Asher joins the Ci Siamo team after successfully opening Maialino (vicino) as General Manager in October, 2022. A longtime USHG team member and leader, Asher began his career in the restaurant industry at North End Grill and The Modern. His foray into management began when he opened Manhatta in 2018 followed by a return to The Modern as Service Manager. Asher’s leadership is marked by a passion and genuine care.

ANA LACHER  
Senior Event Sales Manager

A Tulane graduate and native New Yorker, Ana spent her early career at New Orleans’ most celebrated restaurants in Link Hospitality Group before working on the front-of-house team at award-winning restaurant Zahav in Philadelphia. In 2019, Ana joined USHG’s Marta and Caffe Marchio as a manager before moving to the events team where she thrives at building personal, memorable experiences at Ci Siamo.
pricing & terms

We do not charge a room fee. However, there is a food and beverage minimum associated with the space. Food and beverage minimums do not include gratuity or 8.875% New York State Sales Tax.

Private Dining Room & Terrace
Please refer to the following food & beverage minimums.

LUNCH
January - November: $2,500
December: $3,500

DINNER
January - November: $7,500
December: $10,000

The cost of your event per guest will be outlined in the information to follow. The remaining balance shall be due and payable upon conclusion of the Event. Payment received after 30 days of the invoice date will be subject to a monthly finance charge of 1.5% on the outstanding balance.

Full Restaurant Buyout
For custom pricing, please inquire here.

Group Dining
Family-style group dining is available in the main dining room for parties of 9-14 guests. For more information and pricing, please inquire here.

Terms

BEVERAGE
Guests are welcome to select a beverage package or to serve all beverages to be charged based on consumption. If you’d like to select wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

DEPOSITS & CANCELLATIONS
A deposit in the amount of $500 for lunch events and $1,000 for dinner events is required to reserve the Private Dining Room. Your reservation is guaranteed once Ci Siamo has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 14 days prior to the event date. Deposits will not be refunded for cancellations within 14 days of the contracted event date unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant. Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.
Andiamo!

Thank you for considering Ci Siamo for your special occasion. To speak with our events team, please make an inquiry here.
GRAMECY TAVERN

EVENTS

INQUIRE NOW

42 E 20 ST, NEW YORK, NY 10003 | (212) 477-0777
Celebrate your next special occasion at Gramercy Tavern, a New York City landmark since 1994. Your guests will enjoy the ever-evolving seasonal menu of Chef Michael Anthony showcasing the best of local farms and purveyors, a thoughtful wine selection, and warm hospitality and service.

With our private and semi-private dining options, we have something to fit every party size and occasion. Let us make your next event one to remember.
Gramercy Tavern’s Private Dining Room is an elegant and intimate space that can seat up to 22 guests for lunch and dinner daily. The centerpiece of the room is a single, stately table crafted by Maine artisan Greg Lipton. Set beneath a wood-beamed ceiling and rustic chandeliers by Celeste Gainey, the table is complemented by early American antiques and art adorning the walls. Our exclusive florist, Roberta Bendavid, is available to create custom seasonal florals to put the finishing touches on your table.

MAXIMUM CAPACITY
22 guests seated

PRICING
We do not charge a room fee for Private Dining Room reservations. Please refer to the following food & beverage minimums.

Lunch
- January - November: $1,750
- December: $2,500

Dinner
- January - November: $4,500
- December: $6,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING

Lunch
Reservations for arrival can be made from 11:45 AM-1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

Dinner
Reservations for arrival can be made from 5:30 PM–9 PM. The space is reserved until 11:30 PM regardless of what time you arrive.

* Florals are not included in event pricing.
* Note that the table has leaves, and will be set at the right length to create an intimate atmosphere for your party’s size.
With its namesake vaulted ceilings and refined decor, this semi-private enclave of our dining room is the ideal atmosphere for special occasions. Savor Chef Mike Anthony’s award-winning seasonal tasting menu in this elegant space set apart from the buzz of the main Tavern area. The Vault Room accommodates parties of up to 40 guests, and is available for lunch or dinner.

The Vault Room must be booked with at least 28 days notice.

MAXIMUM CAPACITY
40 guests seated

PRICING
For custom pricing on the semi-private Vault Room, please inquire here.

To view pricing on all spaces and our terms and conditions, please click here.

TIMING
Lunch
Reservations for arrival can be made from 11:45 AM-1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

Dinner
Reservations for arrival can be made from 5:30 PM–9 PM. The space is reserved until 11:30 PM regardless of what time you arrive.

* Florals are not included in event pricing.
Join us in The Garden, a reimagined outdoor space by Chef Mike Anthony and the team at Gramercy Tavern. This breezy, open space on East 20th street can be reserved for standing receptions throughout the day or evening, or for an energetic cocktail hour before a more elegant seated dinner indoors. Adorned with plants, flowers, and seasonal decor, The Garden provides an elegant outdoor ambiance for enjoying seasonal bites, cocktails and wine.

The Garden is open from May - October 2023.

MAXIMUM CAPACITY
50 guests standing

PRICING
For custom pricing on The Garden, please inquire here.

To view pricing on all spaces and our terms and conditions, please click here.

TIMING
Reservations for arrival can be made from 3:30PM and onwards.

* Florals are not included in event pricing.
Make Gramercy Tavern yours for the afternoon or evening with our fully customizable full restaurant buyout option. Begin with cocktails in the Tavern and move to the dining room for dinner, or choose a different experience entirely. For weddings and beyond, our team is here to help you plan an event to remember.

**MAXIMUM CAPACITY**
- 120 guests seated
- 150 guests standing

**PRICING**
For custom pricing on a full restaurant buyout, please inquire [here](#).

To view pricing on all spaces and our terms and conditions, please click [here](#).

**TIMING**
Reservation timing is flexible to accommodate your party’s needs.
FULL RESTAURANT BUYOUT

*Sample Event Layout*
THREE COURSE MENU
Available Exclusively in the Private Dining Room

FIRST COURSE
Lunch: Select Two
Dinner: Select Three

DELICATA SQUASH
Chicories, Anchovy, Pumpkin Seeds

CUCUMBERS & CARROTS
Peanuts, Daikon, Cilantro

SQUASH SOUP
Cauliflower, Pumpkin Seeds, Gingerbread

LUMACHE
Pistachios, Peppers, Golden Raisins

SECOND COURSE
Lunch: Select Two
Dinner: Select Three

GRILLED ZUCCHINI
Barley, Tomatoes, Walnuts

BLACK BASS
Cauliflower, Shiitake, Bok Choy

ROASTED DUCK BREAST
Carrots, Ginger, Shishitos

BRICK PRESSED CHICKEN
Jimmy Nardellos, Potatoes, Cilantro

GRILLED PORK SHOULDER
Parsnips, Sunchokes, Black Garlic

THIRD COURSE
Lunch: Select Two
Dinner: Select Three

CHOCOLATE PUDDING CAKE
Mascarpone Cream, Pecans, Coconut

MATCHA PANNA COTTA
Huckleberry, Almond Biscotto

APPLE CIDER DOUGHNUTS*
Apple Butter, Crème Fraîche

FIG UPSIDE-DOWN CAKE
Fig Sorbet, Spiced Red Wine Sauce

*L not available for parties over 24

LUNCH
$125 per guest

DINNER
$195 per guest

Our menus change seasonally. The following menus are our current offerings as of October 5. Once we have your signed contract, our team will reach out 10 days before your event with current menu options for you to make selections. Our culinary team will always accommodate all allergies and dietary restrictions.
FOUR COURSE VAULT ROOM MENU

FIRST COURSE
Select One

DELICATA SQUASH
Chicories, Anchovy, Pumpkin Seeds

CUCUMBERS & CARROTS
Peanuts, Daikon, Cilantro

SQUASH SOUP
Cauliflower, Pumpkin Seeds, Gingerbread

SECOND COURSE
Select One

LUMACHE
Pistachios, Peppers, Golden Raisins

BLACK BASS
Cauliflower, Shiitake, Bok Choy

THIRD COURSE
Select Two

GRILLED ZUCCHINI
Barley, Tomatoes, Walnuts

ROASTED DUCK BREAST
Carrots, Ginger, Shishitos

BRICK PRESSED CHICKEN
Jimmy Nardellos, Potatoes, Cilantro

GRILLED PORK SHOULDER
Parsnips, Sunchokes, Black Garlic

FOURTH COURSE
Select One

CHOCOLATE PUDDING CAKE
Mascarpone Cream, Pecans, Coconut

FIG UPSIDE-DOWN CAKE
Fig Sorbet, Spiced Red Wine Sauce

$195 per guest

Our menus change seasonally. The following menus are our current offerings as of October 5. Once we have your signed contract, our team will reach out 10 days before your event with current menu options for you to make selections. Our culinary team will always accommodate all allergies and dietary restrictions.
FIVE COURSE SEASONAL MENU

AMUSE

MONTAUK SEA SCALLOPS
Apples, Yuzu, Dill

CORN AGNOLOTTI
Shrimp, Tomatoes, Basil

BLACK BASS
Cauliflower, Shiitake, Bok Choy

ROASTED DUCK BREAST
Carrots, Ginger, Shishitos
OR
ROASTED SIRLOIN
Eggplant, Kale, Pickled Shallot

CHOCOLATE CREAM PIE
Pears, Mascarpone
OR
HAZELNUT TART
Market Grapes

$205 per guest

Our menus change seasonally. The following menus are our current offerings as of October 5. Once we have your signed contract, our team will reach out 10 days before your event with current menu options for you to make selections. Our culinary team will always accommodate all allergies and dietary restrictions.
BEVERAGE PACKAGES

You are welcome to select one of the beverage packages below, or to serve all beverages to be charged based on consumption.

Beverage package service is included for three hours beginning at guest arrival time. All package options below include unlimited non-alcoholic beverages. Spirits can be ordered at the preference of our guests (cocktails, on the rocks or neat). The below beverage packages include selections made by our wine team, including one sparkling wine, one white wine, and one red wine. We are happy to work with you to customize your selections based on your personal preference; note this may change package pricing.

If you will be selecting wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

CLASSIC SELECTION
$65 PER GUEST

SPARKLING:
Bisol 'Jeio' Prosecco Superiore, Valdobbiadene, Veneto, Italy NV

WHITE:
2022 Roero Arneis, Giovanni Almondo, Piemonte, Italy

RED:
2018 Pinot Noir 'Chapter 24', Willamette Valley, Oregon

includes unlimited beer

CELLAR SELECTION
$95 PER GUEST

SPARKLING:
'Prestige de Narcès', Burgundy, France 2020

COCKTAIL WHITE:
Giovanni Almondo 'Vigne Sparse' Arneis, Roero, Piedmont, Italy 2020

DINNER WHITE:
Domaine Eden Chardonnay, Santa Cruz Mountains, California 2019

COCKTAIL RED:
Chapter 24 Pinot Noir, Willamette Valley, Oregon 2021

DINNER RED:
Great Sage Cabernet Sauvignon, Napa Valley, California 2020

includes unlimited beer & spirits from the list below

PREMIUM SELECTION
$125 PER GUEST

SPARKLING:
Ponson Extra Brut Champagne, France NV

COCKTAIL WHITE:
Domaine Crochet, Sancerre, Loire Valley, France 2022

DINNER WHITE:
Olivier Merlin 'La Roche Vineuse' Mâcon, Burgundy, France 2019

COCKTAIL RED:
Melville Pinot Noir, Sta. Rita Hills, California 2020

DINNER RED:
Castello Tricerchi, Brunello di Montalcino, Tuscany, Italy 2018

includes unlimited beer & spirits from the list below

SEASONAL WINE PAIRING
$128 PER GUEST

Our Sommelier team will curate a 5 course pairing featuring wine styles from great producers around the world. Poured and explained to the party by one of our Sommeliers. If you opt for a three course menu the team will use this same budget to select a versatile white for first course, red for second, and either a champagne or dessert wine.

Additional $38 per guest for unlimited spirits and beer from the list below.

RESERVE PAIRING
$198 PER GUEST

Our sommelier team will take the same approach as the Seasonal Pairing. This pairing is composed rare bottles from renowned wineries, sourced from our extensive wine cellar, often with bottle age and unique selections tailored to your event.

Additional $38 per guest for unlimited spirits and beer from the list below.

SPRITS & BEER

GIN
Spring 44
Suntory Roku
Bombay Sapphire
Hendrick's

VODKA
Concierie
Ketel One
Grey Goose
Titos

SCOTCH
Speyside Distillery Trutina
Ardbeg 10 Year
Johnny Walker Black Label
Monkey Shoulder

AGAVE
Cimarron Blanco
Cimarron Resposado
Espolón Añejo
Del Maguey "Vida”
Sombra

RUM
10 to 1
Gosling Black Seal
Pryat XO
Plantation 3 Star

BEER
All Current
Draft Selection
**ADDITIONAL ITEMS**

**PASSED SNACKS**
Hors d’oeuvres
- 30 minutes (choice of four)  20
- 45 minutes (choice of four)  30
- 60 minutes (choice of four)  40

Duck Liver Mousse
Gougères
Squash Soup
Montauk Sea Scallops
Beef Tartar
Duck Sausage

**STATIONARY SNACKS**
30 minutes
- Market Vegetables  10
- American Farmstead Cheese  10
- Charcuterie  14
- Chilled Seafood Platter  28

**CHEESE**
American Farmstead Cheese
as an additional course  20

**CAKES**
Special Occasion Cakes  180
*A single-tier cake with inscription, perfect for birthdays, bridal and baby showers, graduations and other celebrations. We do require a minimum party size of 10 guests and pricing starts at $18 per guest.*

Wedding Cakes  350
*A two-tier cake with special design for weddings and other special occasions. Please inquire within.*

**TAKEAWAYS**
Gramercy Tavern Chocolate Chunk Cookie  15
Jar of Seasonal Jam (6 oz)  14
Signed copy of V for Vegetable Cookbook  40
Signed copy of The Gramercy Tavern Cookbook  50
Gramercy Tavern Gift Card (your choice of denomination)  
Gramercy Tavern Gift Bag  85
*Includes your choice of signed cookbook, Jar of Seasonal Jam & Custom Gramercy Tavern Tote Bag*
MICHAEL ANTHONY
Executive Chef

A Cincinnati, Ohio, native and graduate of Indiana University, Mike moved to France in 1992 and spent five years training and working in several renowned kitchens. When he returned to the U.S., he joined the team at Restaurant Daniel, then became Chef de Cuisine at March Restaurant before moving on to ultimately become Executive Chef at Blue Hill Stone Barns.

In September 2006 Mike took the position of Executive Chef at Gramercy Tavern. In this role he leads the restaurant into its next chapter while staying true to its original vision: to honor the rich tradition of American cooking and bring guests together in a convivial spirit of community to enjoy exceptional, seasonal food. Passionate about using ingredients that can be traced to their sources, Mike forges strong ties between the restaurant and local farmers. Under his leadership, Gramercy Tavern earned three stars from The New York Times in 2007 and again in 2016.

Mike was named one of Food & Wine magazine’s “Best New Chefs” in 2002 and was also lauded in Bon Appetit’s “Next Generation” in 2003. In 2008, Gramercy Tavern earned the James Beard Award for “Outstanding Restaurant.” In 2012, Michael won the James Beard Award for “Best Chef in New York City” and in 2015, he won the James Beard Award for “Outstanding Chef,” a national recognition. In 2016, Michael’s V is for V egetables won the James Beard Award for “V egetable Focused and V egetarian” cookbooks.
“Roberta Bendavid’s sumptuous, ever-changing floral design is synonymous with Gramercy Tavern. Her loving touch in arranging anything that grew and was just picked—edible and not—is as tasteful and seasonal as the food and drink served at the restaurant.” - Danny Meyer

We would be happy to coordinate table flowers for you with our exclusive florist, Roberta Bendavid. Roberta has been responsible for the flowers throughout the restaurant since Gramercy Tavern opened its doors in 1994. Pricing for floral tablescapes starts at $500, with final pricing dependent on the length of the table and the requested style of the guest. Alternatively, we have a rustic antique centerpiece filled with seasonal vegetation we can provide with our compliments.
DÉCOR AND VENDORS

VOTIVE CANDLES
Votive candles adorn the tables and room for all evening events.

TABLE
Our oval cherry wood table usually features dark brown leather placemats.

PLACE CARDS
We offer custom calligraphy print place cards at a rate of $5.00 per card. We require 72 hours notice for all place cards.

AV
Should you have any audio visual needs, please contact our exclusive vendor directly:
Rich Meltzer
Kinney Group Events
rich@kinneygroupevents.com

*Note that florals are not included in event pricing.
PRIV ATE DINING ROOM
We do not charge a room fee for Private Dining Room reservations. However there are food and beverage minimums associated with each meal period. Food and beverage minimums do not include gratuity or 8.875% New York State Sales Tax.

Dinner (January - November): $4,500
Dinner (December): $6,000
Lunch (January - November): $1,750
Lunch (December): $2,500

THE VAULT ROOM
Please inquire with our team for pricing.

THE GARDEN
Please inquire with our team for pricing.

FULL RESTAURANT BUYOUT
Please inquire with our team for pricing.

BEVERAGE
Guests are welcome to select a beverage package outlined above, or to serve all beverages to be charged based on consumption.

DEPOSITS & CANCELLATION
A deposit in the amount of 50% of the food and beverage minimum is required to reserve the private dining room for dinner. Your reservation is guaranteed once Gramercy Tavern has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.
Thank you for considering Gramercy Tavern for your next event!

We’re here to make it a special one.
For questions or booking inquiries, please contact our events team here.
PERCHED SIXTY STORIES ABOVE LOWER MANHATTAN, Manhatta is a restaurant and events venue from Danny Meyer’s Union Square Hospitality Group that offers unparalleled New York City views and a modern, energetic menu. Versatile spaces can be adapted for client breakfasts, day-long meetings, seated dinners, and more. Our experienced team of event professionals is on hand to customize every detail, from food and beverage to florals, furniture rentals, and audiovisual needs.

Read on for more information about our spaces, menus, and team.
## Event Spaces

<table>
<thead>
<tr>
<th>Room</th>
<th>Capacity (Seated/Standing)</th>
<th>Dimensions</th>
</tr>
</thead>
<tbody>
<tr>
<td>60th Floor Buyout</td>
<td>200/625</td>
<td>22,424 sq. ft.</td>
</tr>
<tr>
<td>Bay Room Buyout</td>
<td>200/500</td>
<td>17,186 sq. ft.</td>
</tr>
<tr>
<td>Manhatta Restaurant Buyout</td>
<td>100/175</td>
<td>3,900 sq. ft. (150’ X 26’)</td>
</tr>
<tr>
<td>Private Dining Room</td>
<td>35/40</td>
<td>884 sq. ft. (34’ X 26’)</td>
</tr>
<tr>
<td>Whitman Ballroom</td>
<td>200/250</td>
<td>3,650 sq. ft. (105’ X 35’)</td>
</tr>
<tr>
<td>Bay Room Lounge</td>
<td>- /150</td>
<td>2,236 sq. ft. (86’ x 26’)</td>
</tr>
<tr>
<td>Roebling Room</td>
<td>75/100</td>
<td>1,800 sq. ft. (62’ x 26’)</td>
</tr>
<tr>
<td>Liberty Room</td>
<td>32/40</td>
<td>690 sq. ft. (27’ x 26’)</td>
</tr>
<tr>
<td>Hudson Room</td>
<td>32/40</td>
<td>690 sq. ft. (27’ x 26’)</td>
</tr>
<tr>
<td>Harbor Room</td>
<td>32/40</td>
<td>690 sq. ft. (27’ x 26’)</td>
</tr>
</tbody>
</table>
Overlooking the East River, the Brooklyn skyline, and the Brooklyn, Manhattan and Williamsburg Bridges, the Private Dining Room is the ultimate room with a view. Seated and standing arrangements allow for a wide range of party sizes, from intimate dinners to mid-size cocktail receptions.

**NUMBER OF GUESTS**
- 35 seated
- 40 standing

**FOOD & BEVERAGE MINIMUMS**
- Breakfast 2,750
- Lunch 2,750
- Dinner 5,500
- December dinner 6,500

Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

**ROOM DIMENSIONS**
- 884 sq. ft.
- 34’ × 26’
- Ceiling height: 9 ft.

*Sample Event Layouts*
WHITMAN BALLROOM

Named for the poet Walt Whitman, who penned “Manahatta” as an ode to the city of his birth, this spacious room brings poetic views to any gathering. Northern, western and southern exposures overlook the island, the Hudson River, and the Bay. This room is ideal for groups of 100+ for seated dinners and receptions, as well as general sessions for meetings and conferences.

NUMBER OF GUESTS
200 seated
250 standing

FOOD & BEVERAGE MINIMUMS
Breakfast 15,000
Lunch 15,000
Dinner 40,000

Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

ROOM DIMENSIONS
3,650 sq. ft.
105’ X 35’
Ceiling height: 10.5 ft.

*Sample Event Layouts
Sleek and inviting, the Bay Room Lounge is ideal for upscale cocktail receptions and larger parties. Guests will be treated to camera-ready views of the New York Harbor and the Statue of Liberty while enjoying the innovative cocktails and bites that are highlights of our menu. The room features a variety of seating options, including bar seating (which can be moved or adjusted) and comfortable lounge couches and banquets (not removable). Floor runners can also be added according to your preference.

**NUMBER OF GUESTS**

150 standing

**FOOD & BEVERAGE MINIMUMS**

Breakfast 10,000
Lunch 10,000
Dinner 20,000

Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

**ROOM DIMENSIONS**

2,236 sq. ft.
86’ x 26’
Ceiling height: 10.5 ft.
ROEBLING ROOM

Named for John A. Roebling, the engineer who designed the Brooklyn Bridge, this room offers southern and eastern exposures offering views of the New York Harbor, the East River, and the Brooklyn and Manhattan Bridges. In addition to floor to ceiling windows, this versatile space features built-in, wall-mounted TVs that can be hidden or visible depending on your preference, making this a perfect space for business and social events alike.

NUMBER OF GUESTS
75 seated
100 standing

FOOD & BEVERAGE MINIMUMS
Breakfast 6,000
Lunch 6,000
Dinner 12,500
December dinner 13,500

Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

ROOM DIMENSIONS
1,800 sq. ft.
62’ x 26’
Ceiling height: 10.5 ft.

*Sample Event Layouts

50 SEATED*
COCKTAIL RECEPTION + SEATED DINNER
The Harbor, Liberty, and Hudson rooms are ideal for small to mid-sized gatherings. Located on the southwest side of the floor, each has their own captivating views that inspire their names. With credenzas and lounge furniture for your convenience and comfort, these rooms can be added to larger adjacent rooms via double doors, making them ideal for bridal parties, staging areas, and green rooms.

**NUMBER OF GUESTS**
32 seated
40 standing

**FOOD & BEVERAGE MINIMUMS**
Breakfast 2,500
Lunch 2,500
Dinner 5,000
December dinner 6,000

Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

**ROOM DIMENSIONS**
690 sq. ft.
27’ x 26’
Ceiling height: 10.5 ft.
HARBOR ROOM
16 GUESTS

LIBERTY ROOM
30 GUESTS

HUDSON ROOM
20 GUESTS

*Sample Event Layouts
The full Manhatta restaurant can be yours for the afternoon or evening, with its northern and eastern exposures offering stunning views of Manhattan, the East River, and Brooklyn. Designed by Woods Bagot, the restaurant echoes the mid-century modern sensibilities of the building, featuring warm woods, exposed stone, and polished bronze. Your guests will enjoy extensive seating options, including high-top banquets and bar seating, a chef’s counter around the open kitchen, and two spacious dining rooms.

**NUMBER OF GUESTS**
- 100 seated
- 175 standing

**FOOD & BEVERAGE MINIMUMS**
- Breakfast 30,000
- Lunch 30,000
- Dinner 75,000

Sales tax and 24% administrative fee are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

**ROOM DIMENSIONS**
- 3,900 sq. ft.
- 150’ X 26’
LUNCH
THREE-COURSE MENU
Choice of one first course, two entrées, and one dessert
95 per person

First Course
Please Select One

GEM WEDGE SALAD, MARINATED BEETS
Pecorino Tartufello, Tat Soi, Black Pepper Aioli

ROSETTE LETTUCE WITH ROASTED MAITAKE MUSHROOM
Whipped Ricotta, Crispy Quinoa, Meyer Lemon Vinaigrette

BURRATA WITH GRILLED BUTTERNUT SQUASH
Sour Cherry Vinaigrette, Pepita Puree

LOLLA ROSA WITH ROASTED FENNEL
Honey Crisp Apple, Aged Manchego, Caramelized Almonds, Mango Vinaigrette

CHICORY SALAD WITH PICKLED PEAR
Castlevetrano Olives, Sesame Crumble, Pecan Vinaigrette

MARKET GREENS SALAD
Radishes and Fines Herbes

Entree
Please Select Two

ATLANTIC SALMON, BEURRE ROUGE
Parsnip Puree, Baby Vegetables

POACHED HALIBUT, CHAMPAGNE BEURRE BLANC
Root Vegetables, Artichoke, Sorrel

ROASTED CHICKEN, PORCINI MUSHROOM SAUCE
Yellow Polenta, Glazed Porcini, Chervil

BRAISED SHORT RIB, AGED BALSAMIC
Celery Root Puree, Brussel Sprouts, Glazed Cipollini Onions

ROASTED FILET OF BEEF, HONEY JUS
Pomme Puree, Braised Leeks, Crispy Shallot

Dessert
Please Select One

RICOTTA CHEESECAKE, POACHED PEARS (GF)
Juniper Streusel, Meyer Lemon Sorbet

PASSION FRUIT CHOCOLATE TART
Blackberries, Cassis Sorbet

PINEAPPLE UPSIDE DOWN CAKE
Kumquat Jam, Coconut-Caramel Sorbet

VANILLA HAZELNUT LATTE MOUSSE CAKE
Espresso Chocolate Sauce, Milk Sorbet

GINGER MOLASSES CAKE, POACHED APPLES (V, GF)
Walnut Crumble, Cider Sorbet
**COCKTAIL RECEPTION**

Three-Course Dinner

- 6 passed canapés for 45 minutes
- Choice one first course, two entrées, and one dessert
- 3-hour Premium Open Bar
- 345 per person

**THREE-COURSE DINNER**

Choice of one first course, two entrées, and one dessert

195 per person

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### First Course

Please Select One

- GEM WEDGE SALAD, MARINATED BEETS
  Pecorino Tartufello, Tat Soi, Black Pepper, Aioli
- ROSETTE LETTUCE WITH ROASTED MAITAKE MUSHROOM
  Whipped Ricotta, Crispy Quinoa, Meyer Lemon Vinaigrette
- BURRATA WITH GRILLED BUTTERNUT SQUASH
  Sour Cherry Vinaigrette, Pepita Puree
- LOLLA ROSA WITH ROASTED FENNEL SQUASH
  Honey Crisp Apple, Aged Manchego, Caramelized Almonds, Mango Vinaigrette
- CHICORY SALAD WITH PICKLED PEAR
  Castlevetrano Olives, Sesame Crumble, Pecan Vinaigrette
- MARKET GREENS SALAD
  Radishes and Fines Herbs

### Entree

Please Select Two

- ATLANTIC SALMON, BEURRE ROUGE
  Parsnip Puree, Baby Vegetables
- POACHED HALIBUT, CHAMPAGNE BEURRE BLANC
  Root Vegetables, Artichoke, Sorrel
- ROASTED CHICKEN, PORCINI MUSHROOM SAUCE
  Yellow Polenta, Glazed Porcini, Chervil
- BRAISED SHORT RIB, AGED BALSAMIC
  Celery Root Puree, Brussel Sprouts, Glazed Cipollini Onions
- ROASTED FILET OF BEEF, HONEY JUS
  Pomme Puree, Braised Leeks, Crispy Shallot

### Dessert

Please Select One

- RICOTTA CHEESECAKE, POACHED PEARS (GF)
  Juniper Streusel, Meyer Lemon Sorbet
- PASSION FRUIT CHOCOLATE TART
  Blackberries, Cassis Sorbet
- PINEAPPLE UPSIDE DOWN CAKE
  Kumquat Jam, Coconut-Caramel Sorbet
- VANILLA HAZELNUT LATTE MOUSSE CAKE
  Espresso Chocolate Sauce, Milk Sorbet
- GINGER MOLASSES CAKE, POACHED APPLES (V, GF)
  Walnut Crumble, Cider Sorbet
ADDITIONAL OPTIONS

Price Per Person

Additional First Course Selection - 15
*Maximum of Two Selections per Course

Additional Mid-Course - 20

Additional Entrée Selection - 25
*Maximum of Three Selections

Additional Dessert Selection - 12
*Maximum of Two Selections per Course

Selection of Three Canapes
• Thirty Minutes - 25
• Forty-Five Minutes - 30
• Sixty Minutes - 40

Crudité Board - 10

Artisanal Cheese Board - 12

Artisanal Cheese and Charcuterie Board - 25
RECEPTION PACKAGES

**Gold**
Based on a Three-Hour Event

PASSED CANAPÉS
Choice of 8 for 90 Minutes

ARTISANAL BOARDS
Seasonal Vegetable Crudité
Cheese & Charcuterie

CHEF’S STATION
Choice of 1 Served for 90 Minutes

PASSED CONFECTIONS
Choice of 4 Served for 30 Minutes

PREMIUM OPEN BAR
Choice of One Red, White, and Sparkling
Wine from our Premium Wine List
Premium Spirits
Seasonal Beer
Sparkling and Still Water
Non-Alcoholic Beverages
Drip Coffee and Tea

325 per person

**Silver**
Based on a Three-Hour Event

PASSED CANAPÉS
Choice of 6 for 90 Minutes

ARTISANAL BOARDS
Seasonal Vegetable Crudité
Cheese & Charcuterie

PASSED CONFECTIONS
Choice of 3 Served for 30 Minutes

STANDARD OPEN BAR
Choice of One Red, White, and Sparkling
Wine from our Standard Wine List
House Spirits
Seasonal Beer
Sparkling and Still Water
Non-Alcoholic Beverages
Drip Coffee and Tea

275 per person

**Bronze**
Based on a Two-Hour Event

PASSED CANAPÉS
Choice of 6 for 90 Minutes

ARTISANAL BOARDS
Seasonal Vegetable Crudité
Cheese & Charcuterie

STANDARD OPEN BAR
Choice of One Red, White, and Sparkling
Wine from our Standard Wine List
House Spirits
Seasonal Beer
Sparkling and Still Water
Non-Alcoholic Beverages

225 per person
RECEPTION OFFERINGS

Passed Canapes
MAC AND CHEESE CROQUETTE (V)
Aged Gouda Fondue

STRACCIATELLA TOAST, CRANBERRIES (V)
Wildflower Honey, Coriander

BUTTERNUT SQUASH SUMMER ROLL (VGN)
Pepita, Cilantro

ROOT VEGETABLE POT PIE (V)
Mushrooms, Leeks

SMOKED SALMON RILLETTE
Pumpernickel with Everything Spice, Pickled Red Onion

CAVIAR, CRÈME FRAICHE TART
Chive

SPICY TUNA ON CRISPY RICE
Avocado, Ponzu

PEEKYTOE CRAB CAKE
Lemon Tartar, Old Bay Aioli

SHRIMP COCKTAIL
Brown Butter, Lemon, Herbs

MAINE-STYLE LOBSTER ROLL
Butter Roll, Celery

CONNECTICUT-STYLE LOBSTER ROLL
Brown Butter, Lemon, Herbs

HOT FRIED CHICKEN SLIDERS
Sweet Togarashi, Nasturtium, Bread & Butter Pickle

CHICKEN POT PIE
Root Vegetables, Rosemary Veloute

PEKING DUCK ON WONTON CRISP
Marinated Cucumber, Hoisin, Scallion

TARTE FLAMBÉE
Appletwood-Smoked Bacon, Fromage Blanc, Caramelized Onions

PASTRAMI REUBEN, RYE
Brown Butter – Tomato Aioli, Fresh Horseradish

HOUSEMADE BEEF SLIDER, TOMATO JAM
Sharp Cheddar, Lettuce, Tomato

PIGS IN A BLANKET
Pickled Mustard Seeds

SPICED LAMB ON FLATBREAD
Whipped Feta, Pepperonata

Bar Snacks
ALEPPO-PARMESAN CRACKERS
GRUYÈRE CRACKERS
SPICY SESAME GRISSINI
BEET CHIPS, ORANGE SALT
PARMESAN TRUFFLE WONTONS
SPICED NUTS, ROSEMARY
CURRIED CASHEW NUTS

Artisanal Boards
CRUDITÉ
Accompaniments including Seasonal Dips, Fresh Vegetables

CHEESE & CHARCUTERIE
Accompaniments including Mixed Nuts, Marinated Olives, Pickled Peppers,
Assorted Crackers, Honey, Whole Grain Mustard

Passed Confections
CINNAMON SESAME DOUGHNUT
CHOCOLATE COFFEE CUPCAKE
COOKIES ‘N CREAM CAKE
FIG CARAMEL CROSTATA
APPLE CRIPS BITE
PASSION FRUIT LEMON BAR
MANGO LIME MERINGUE TART
ROASTED PUMPKIN TART
Malted Milk Chocolate Tart
CHOCOLATE MARSHMALLOWShortbread Cookie
CARDAMOM DULCE SANDWICH COOKIE
PECAN GRAPE FINANCIER
CHOCOLATE MINT ICE CREAM
WALNUT CARAMEL MACARON (GF)
VANILLA PASSION FRUIT MACARON (GF)
CRANBERRY VANILLA CHEESECAKE (GF)
DARK CHOCOLATE BUDINO (GF)
RASPBERRY TART (VEGAN)
VANILLA PANNA COTTA WITH GRAPE AND PEANUT (VEGAN, GF)
BROWNIE (VEGAN, GF)
DOUBLE CHOCOLATE COOKIE (VEGAN, GF)
MOLASSES ORANGE CUPCAKE (VEGAN, GF)
STATION OFFERINGS

Raw Bar
Please Select Five Items

MARKET SELECTION OF EAST AND WEST COAST OYSTERS
Classic Mignonette Sauce, Tabasco, Lemon

CLASSIC SHRIMP COCKTAIL
Cocktail Sauce

HAMACHI CRUDO
Citrus-Yuzu, Meyer Lemon, Puffed Rice

SCALLOP CRUDO
Leche de Tigre, Meyer Lemon, Puffed Rice

BLACK BASS CRUDO
Yuzu, Huckleberry, Cracked Coriander Seeds

AHI TUNA
Apple, Basil, Togarashi, Citrus-Miso Broth

PEEKYTOE CRAB SALAD
Avocado, Asian Pear, Makrut Lime, Fried Shallots

JONAH CRAB CLAWS
Lemon Aioli +$5 per person

POACHED LOBSTER TAILS
Lemon Aioli +$5 per person

Carving
Please Select Three Proteins and Two Sides

BAKED HAM, SPICED DARK BROWN SUGAR
English Mustard

BEEF TENDERLOIN
Beef Jus, Horseradish Cream, Steak Sauce

GRILLED SEA BASS, FENNEL AND LEMON
Salmoriglio

HERB ROASTED LEG OF LAMB
Mint Gremolata

STANDING RIB ROAST
Maitre d’Hotel Butter, Rosemary, Thyme

GEM LETTUCE WEDGE SALAD
Cherry Tomatoes, Pecorino Tartufello, Pickled Onion, Black Pepper Aioli

KALE CAESAR SALAD
Focaccia Croutons, Parmesan

HONEY-GLAZED MARKET CARROTS
Mint, Pine Nuts, Parsley

ROASTED BRUSSELS SPROUTS, CIPPOLINI ONIONS
Lemon Brown Butter

HORSERADISH MASHED POTATOES

CANDIED SWEET POTATO, BALSAMIC

BROCCOLINI, LEMON
Italian Chili Crisp

CREAMED SPINACH
Nutmeg, Black Pepper

ROASTED FINGERLING POTATOES
Rosemary, Garlic

Pasta
Please Select Three Pastas and One Salad

MUSHROOM RAVIOLI, GUANCIALE
Pine Nuts, Rosemary, Roasted Sunchoke

TROFIE ‘CACIO E PEPE’
Parmigiano Reggiano, Pecorino

RIGATONI POMODORO
Parmigiano Reggiano, Basil

RICOTTA RAVIOLI, ROASTED BUTTERNUT SQUASH
Trumpet Mushrooms, Beurre Blanc, Fried Sage

ORECCHIETTE, BROCCOLI RABE PESTO
Pecorino, Roasted Delicata Squash, Ricotta

INSALATA VERDE, WHITE BALSAMIC VINAIGRETTE
Market Greens, Shaved Vegetables

KALE CAESAR SALAD, OLIVE OIL BREADCRUMBS
Shaved Parmesan Reggiano

ROMAINE LETTUCE SALAD, PARMESAN DRESSING
Breadcrumbs, Shaved Parmigiano Reggiano

Accompanied By:
Pecorino, Cracked Black Pepper, Red Chile Flakes Whipped Roasted Garlic & Ricotta Dip, Italian Bread Anchovy Bagna Cauda, Seasonal Crudité

NYC Food Truck
Please Select Five Items

FALAFEL IN PITA, TZATZIKI SAUCE
Pickled Red Cabbage, Spiced Cucumber Salad

CHICKEN EMMANADA
Chimichurri, Avocado, Cilantro Crema

BEEF EMMANADA
Chimichurri, Avocado, Cilantro Crema

KOREAN FRIED CHICKEN SLIDER
Kimchi Slaw

MINI HASH BROWN, SMOKED SALMON
Cream Cheese, Tomato, Caper – Dill Relish, Sesame Seeds

HOUSEMADE PASTRAMI, RYE BROWN BUTTER

GRILLED CHAYOTE TOSTADA
Avocado, Crema Fresca, Cotija

WAGYU HOT DOG, CAVIAR
Black Truffle Aioli

Accompanied By:
Pecorino, Cracked Black Pepper, Red Chile Flakes Whipped Roasted Garlic & Ricotta Dip, Italian Bread Anchovy Bagna Cauda, Seasonal Crudité
BEVERAGE PACKAGES

Premium Beverage Package

Wine
(Selection of One White, Red, and Sparkling Wine from our Premium Wine List)
Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

135 per guest for three hours
(45 per person per additional hour)

Standard Beverage Package

Wine
(Selection of One White, Red, and Sparkling Wine from our Standard Wine List)
Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

108 per guest for three hours
(36 per person per additional hour)

Beer and Wine Beverage Package

Wine
(Selection of One White, Red, and Sparkling Wine from our Standard Wine List)
Seasonal Beer
Non-Alcoholic Beverages

88 per guest for three hours
(29 per person per additional hour)

Sommelier Selection Package

Wines selected from our cellar specifically curated for your menu, and tailored to your liking. Our wine team will consult with you to pre-select wines and pair selections for each course. A Sommelier will be present at your event to speak with your guests about the selections paired with each course.

Premium Spirits
Seasonal Beer
Non-Alcoholic Beverages

Starting at 205 per person
(Price subject to guest and sommelier selection)
BILLING & GENERAL INFORMATION

FOOD & BEVERAGE MINIMUMS
There are food and beverage minimums associated with each room and meal period. Food and beverage minimums are exclusive of 8.875% New York State Sales Tax and 24% Administrative Fee.

DEPOSITS AND CANCELLATIONS
A deposit in the amount of 50% of the food and beverage minimum is required to reserve any of our private rooms. Your reservation is guaranteed once Manhatta has confirmed receipt of your signed contract and deposit.

Deposits are fully refundable for cancellations occurring more than 28 days prior to the event date for groups of 50 guests and less or 60 days prior to the event date for groups of 51 guests and more.

Deposits for cancellations received inside of the stipulated advance notice period will not be refunded and cannot be applied to future bookings unless the room is able to be rebooked.

VENDORS
Vendors must be coordinated with your Event Sales Manager, preferably from Manhatta’s list of approved vendors.

Any outside vendors, not on Manhatta’s list must be approved in writing prior to the event and must adhere to all applicable building guidelines.

FINAL CONFIRMATION
A final guest count and your food and beverage selections are due 15 days prior to your event.

EVENT SPACE AVAILABILITY
Your private event space will be available from the contracted start time until the contracted end time, any extensions must be approved in advance.

BEVERAGE SERVICE
Parties with 20 guests or less are able to select between a beverage package or ordering beverages to be charged based on consumption. All parties larger than 20 guests are required to select a beverage package.

The last call for all beverage packages will be thirty minutes prior to the contracted end time, unless guests request an extension the night of the event.

CONTACT
For details on pricing, availability, and for further information, please make an inquiry here or contact Malysa at mvolpicelli@ushg.com

We look forward to seeing you soon!
Malysa Volpicelli developed a deep appreciation and love for the hospitality industry while working as a bartender to put herself through college. Upon graduating, Malysa moved from Boston to New York to follow her passion and pursue a career in hospitality. Malysa brings 17 years of event experience to her role as the Director of Events at Manhatta and has worked across Union Square Hospitality Group restaurants such as Blue Smoke, Porchlight, and North End Grill. Malysa enjoys building memorable experiences for guests atop the 60-story 28 Liberty Street.

Allie Robertson
Event Sales Manager

After graduating from The Pennsylvania State University with a degree in Hospitality, Restaurant, and Institution Management, Allie launched her cross-country career. Brief trainings in Vermont and St. Louis led Allie to Dallas, TX where she honed her skills developing meaningful client connections through events. Yearning to be closer to family, Allie moved back to the East Coast and joined USHG in 2021, overseeing events for The Thompson Washington DC meeting space, Maialino Mare and Anchovy Social. Allie continues to bring her commitment to facilitating memorable experiences to guests at Manhatta.

Lauren Weinstein
Event Sales Manager

As a lover of restaurants and food from a young age, Lauren has been working in hospitality since 2006. After writing restaurant reviews for her college newspaper at UMass Amherst, she graduated with a degree in journalism and psychology. Over the last 15+ years, she has worked at Morgan Stanley managing their conference centers, specialized in corporate events for a prominent New York City catering company, and received a culinary arts degree from the Institute of Culinary Education. Lauren gives everyone who visits Manhatta a warm welcome and the best possible experience.
THANK YOU!

We look forward to welcoming you at Manhatta. For questions or booking inquiries, please contact our events team here.
Part of the Union Square Hospitality Group family, The Modern is a two Michelin-starred, contemporary American restaurant at the Museum of Modern Art. The refined, unexpectedly playful dishes of Executive Chef Thomas Allan and Executive Pastry Chef Nicholas Henn highlight exceptional ingredients and seasonality, while design plays a major role in every aspect of the dining experience. Inspired by the Bauhaus movement, The Modern was created by architects Bentel & Bentel and offers a welcome escape from the bustling Midtown neighborhood it calls home.

To make an event inquiry, please visit us here.

Located within The Museum of Modern Art, The Modern has its own street entrance neighboring Fifth Avenue, Rockefeller Center, and numerous hotels and theaters. Its award-winning cuisine, extensive and diverse wine selection, unmatched design aesthetic, and caring hospitality makes The Modern the perfect venue for events large and small.
Simple, elegant, and filled with light, the Private Dining Room offers floor-to-ceiling views of the Abby Aldrich Rockefeller Sculpture Garden at MoMA. The Private Dining Rooms can accommodate a maximum of 30 guests at one long table, 64 guests seated, or 80 guests for a standing cocktail reception.

**NUMBER OF GUESTS**

**PRIVATE DINING ROOM**

- **Breakfast:** 64 seated
- **Lunch:** 64 seated / 80 standing
- **Dinner:** 64 seated / 80 standing

**PRICING**

We do not charge a room fee for Private Dining Room reservations. Please refer to the following food & beverage minimums.

Gratuity and 8.875% New York State Sales Tax are not included.

For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

**TIMING**

- **Breakfast:** Reservations for arrival for breakfast can be made from Monday through Saturday, 8:00AM – 10:00AM.

- **Lunch:** Reservations for lunch can be made at 11:30AM onward, with an end time of 3:00PM.

- **Dinner:** Reservations for arrival for dinner or cocktail receptions can be made from Monday through Saturday, 5:30PM – 11:00PM.
PRIVATE DINING ROOM
The Private Dining Room can be reserved in its entirety, or as a half room.

64 GUESTS
8 TABLES OF 8 GUESTS EACH

1 LONG TABLE
30 GUESTS
FULL RESTAURANT BUYOUT

Host a stunning event at The Modern with our full restaurant buy-out option. Guests will enter via The Modern’s own street entrance and head into the lively Bar Room, to be greeted with seasonal passed canapés and wine from our curated beverage list. We will then invite guests into the Dining Room, which offers a beautiful view overlooking MoMA’s Abby Aldrich Rockefeller Sculpture Garden.

NUMBER OF GUESTS

100 seated
250 standing

TIMING

Reservation timing is flexible to accommodate your party’s needs.

PRICING

For custom pricing on our full restaurant buyout option, please inquire here.

For pricing on all of our spaces and to view our terms and conditions, please click here.
OUTDOOR TERRACE

In the warmer months, we invite you to host evening events on our elegant Outdoor Terrace overlooking the MoMA’s Abby Aldrich Rockefeller Sculpture Garden. Options for the semi-private Outdoor Terrace include dinner for 30 guests at one long table and cocktail receptions for 50 guests with partial seating. You may also choose to start your evening with a cocktail reception on the Terrace before moving to the Private Dining Room for a seated dinner indoors.

The Outdoor Terrace is available seasonally, April-October.

NUMBER OF GUESTS

30 guests for a seated dinner
50 guests for a standing cocktail reception

PRICING

We do not charge a room fee for Outdoor Terrace reservations. Please refer to the following food & beverage minimums.

OUTDOOR TERRACE
April – October: $10,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

RESERVATION INFORMATION

Reservations for an event located on the outdoor Terrace is under an overhang. In the case of expected inclement weather, The Restaurant will serve outside so long as the Terrace remains dry. In the instance of severe storms, The Restaurant will make every effort to move the Terrace reservation inside. Spaces inside may not be fully private depending on availability. Should The Client prefer to cancel or reschedule the reservation we ask for confirmed notice by 11:00am on the day of the event.
CONTINENTAL BREAKFAST

$120 per person

Organic Yogurt & Granola
Fruit Salad with Fresh Mint and Passion Fruit Glaze
Smoked Salmon, Cream Cheese, Capers & Onions Toasted Bagels
Mini Croissants

BREAKFAST

$140 per person
Selection of Three, Accompanied by Mini Croissants

Fruit Salad with Fresh Mint and Passion Fruit Glaze
House Made Granola with Yogurt and Dried Fruit
Poached Egg over a Buttered Biscuit with Hollandaise Sauce
Classic French Omelet with Chives and Gruyere Cheese
Egg White Frittata with Buffalo Mozzarella and Kale
Smoked Salmon Bagel with Capers and Cream Cheese
Apricot Pain Perdu with Maple Bourbon Glaze

BEVERAGES

Included in Menu Price, Served for up to 2 hours

Brewed Regular & Decaffeinated Coffee
Assorted Hot Tea
Orange Juice & Grapefruit Juice

FAMILY-STYLE ADDITIONS

Each Selection, $15 per person

Thick Cut Smoked Bacon
Chicken-Apple Sausage
Crispy Potatoes
Seasonal House Made Muffins

*Menu items are subject to change based upon seasonal availability.*
THREE-COURSE MENU
$165 per person

FIRST COURSE
please select one

- Baby Lettuce Salad with Avocado, Green Apple and Buttermilk Dill Dressing
- Chilled Tuna with Green Tomato and Coriander Citrus Vinaigrette
- Market Cucumber and Smoked Salmon Salad with Horseradish and Crunchy Lentils
- Celeriac Soup with Country Ham, Brioche and Comte Cheese
- Endive and Basil Salad with Pumpkin Seeds and Stracciatella

ENTRÉE
please select two

- Heirloom Chicken with Caramelized Brussel Sprouts, Dates and Foie Gras Sauce
- Tarragon Crusted Cod with Cauliflower, Toasted Almonds and Brown Butter
- Roasted Salmon with Warm Potato Ecrasse, Mustard and Baby Leeks
- Beef Tenderloin with Hen of the Wood Mushrooms and Black Pepper Ricotta Gnudi
- Berkshire Pork Tenderloin with Butternut Squash, Meyer Lemon and Swiss Chard
- Roasted Lobster with Coco Beans, Pickled Garlic and Shellfish Broth (additional $25)

DESSERT
please select one

- Malted Milk Ice Cream with Chocolate Crumble and Orange
- Green Apple Parfait with Brown Sugar Crumble and Caramel Sauce
- MaltedSpiced Rice Pudding with Pumpkin Ice Cream and Maple Syrup

*Vegan and Vegetarian upon request
**Menu items are subject to change based upon seasonal availability.
DINNER

THREE-COURSE MENU
$265 per person

PASSED CANAPÉS
Chef’s Seasonal Selection of Five, Served for 30 min

FIRST COURSE
please select one

Baby Lettuce Salad with Avocado, Green Apple and Buttermilk Dill Dressing
Chilled Tuna with Green Tomato and Coriander Citrus Vinaigrette
Market Cucumber and Smoked Salmon Salad with Horseradish and Crunchy Lentils
Celeriac Soup with Country Ham, Brioche and Comte Cheese
Endive and Basil Salad with Pumpkin Seeds and Stracciatella

ENTRÉE
please select two

Heirloom Chicken with Caramelized Brussel Sprouts, Dates and Foie Gras Sauce
Tarragon Crusted Cod with Cauliflower, Toasted Almonds and Brown Butter
Roasted Salmon with Warm Potato Ecrasse, Mustard and Baby Leeks
Beef Tenderloin with Hen of the Wood Mushrooms and Black Pepper Ricotta Gnudi
Berkshire Pork Tenderloin with Butternut Squash, Meyer Lemon and Swiss Chard
Roasted Lobster with Coco Beans, Pickled Garlic and Shellfish Broth (additional $25)

DESSERT
please select one

Malted Milk Ice Cream with Chocolate Crumble and Orange
Green Apple Parfait with Brown Sugar Crumble and Caramel Sauce
MaltedSpiced Rice Pudding with Pumpkin Ice Cream and Maple Syrup

*Vegan and Vegetarian upon request
**Menu items are subject to change based upon seasonal availability.

THE MODERN
DINNER

FIVE-COURSE TASTING MENU

$325 per person

PASSED CANAPÉS

Chef’s Seasonal Selection of Five, Served for 30 min

FIVE-COURSE TASTING MENU

Citrus Cured Hiramasa with Avocado, Basil and Toasted Rice

Roasted Cod with New Potatoes, Shiso and Beech Mushrooms

Seared Diver Scallops, Wild Arugula and Cauliflower

Dry Aged Duck with Orchard Quince and Endive

Morello Cherry Ice Cream with Mascarpone and Cocoa Nibs

*Vegan and Vegetarian upon request

**Menu items are subject to change based upon seasonal availability.
ADDITIONAL OPTIONS FOR LUNCH & DINNER

CHEF’S SELECTION OF PASSED CANAPÉS FOR AN ADDITIONAL 30 MIN

$35 per person

ADDITIONAL FIRST COURSE SELECTION

$25 per person, maximum of 2 selections per course

ADDITIONAL DESSERT SELECTION

$25 per person, maximum of 2 selections per course

ADDITIONAL COURSE

$45 per person

*Vegan and Vegetarian upon request

**Menu items are subject to change based upon seasonal availability.
COCKTAIL RECEPTION

COCKTAIL RECEPTION — 3 HOURS

$195 per person

PASSED CANAPÉS

2-Hours - Please Select Five

- Ham and Gruyere Croquettes
- Gougères with Caramelized Onion and Chives
- Forest Mushroom Arancini with Rosemary and Pecorino
- Red Radishes with White Bean Hummus and Pistachios
- Prawn Ceviche with Avocado and Lime on Crispy Rice
- Smoked Carrot Rillette with Mustard and Comté on Rye
- Duck Liver Mousse with Gooseberries on Seeded Crackers
- Horseradish Steak Tartare on Potato Gaufrettes
- Smoked Carrot Rillette with Mustard and Comté on Rye
- Perisan Cucumber with Tuna Tartare and Sesame
- Mini Tarte Flambé with Burrata and Bacon
- Roasted Butternut Squash and Sunflower Seed Tartlette
- Black Truffle Grilled Cheese (additional $25)

PASSED SLIDERS

2-Hours - Please Select Two

- Crispy Eggplant Sliders with Olive Pesto and Preserved Tomato
- Lobster Roll with Black Truffle Celeriac Remoulade
- Fried Chicken Sliders with Pickled Cucumber and Dill
- Wagyu Burgers with Pimenton Aioli and Manchego Cheese
- Fried Maitake Mushrooms with Pickled Green Tomatoes and Gribiche

PASSED SWEET BITES

1-Hour

Chef’s Seasonal Selection of Four

*Menu items are subject to change based upon seasonal availability.*
ADDITIONAL OPTIONS

BAR SNACKS

$10 per person, for each selection

- Fried Marcona Almonds with Fresh Herbs
- House Made Salt and Vinegar Potato Chips

ARTISANAL CHEESE & CHARCUTERIE

$50 per person, per hour

- Four Cheeses, Prosciutto di Parma, Soppressata and Mortadella
- Olives, Cornichons, and White Bean Hummus
- Seeded Crackers, Assorted Bread

RAW BAR

Selection of Raw Seafood - $100 per person, per hour

- Oysters on the Half Shell, Citrus Mignonette
- Chilled Lobster Salad, Lime and Basil
- Poached Blue Prawns, Horseradish Black Pepper Cocktail Sauce
- Scallop Ceviche with Pistachios and Kiwi

*Menu items are subject to change based upon seasonal availability.
BEVERAGE MENU

Guests are welcome to select a beverage package outlined below, or to serve all beverages to be charged based on consumption.

Beverage package pricing is reflective of the items that will be served. All package options include unlimited non-alcoholic beverages such as Soda, Juices, Coffee & Tea, Still & Sparkling Water. Espresso-Based drinks and Zero-Proof cocktails to be charged upon consumption. Beverage service is available and included from the contracted arrival time to the contracted end time of your event.

If you will be selecting wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

WINE PAIRING EXPERIENCE

Enrich your experience with an optional wine pairing to accompany dinner with selections by our head sommelier. For an interactive and educational wine dinner experience, you can also have a designated sommelier on hand for an additional fee.
SEATED LUNCH AND DINNER EVENTS

Please select one
Pricing below is based upon a 3-hour event per person

CLASSIC WINE & BEER
$85
please select one white & one red wine

SPARKLING
Scarpetta, Prosecco, Veneto, Italy 2021

WHITE
Domaine Séguinot-Bordet, ‘Vieilles Vignes,’ Chablis, Burgundy, France 2021
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2021

RED
G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2021
Hedges, Cabernet Sauvignon, ‘CMS,’ Columbia Valley, Washington 2020

BEER
Pilsner / Lager
India Pale Ale

PREMIUM WINE & BEER
$120
please select one white & one red wine

CHAMPAGNE
NV H. Blin, ‘Tradition,’ Brut, Champagne

WHITE
Dominique et Janine Crochet, Sancerre, Loire, France 2022
Forjas del Salnés, Albariño, ‘Leirana,’ Rías Baixas, Spain 2020
Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2018

RED
Christophe Buisson, Auxey-Duresses Rouge, Burgundy, France 2018
Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2019

BEER
Pilsner / Lager
India Pale Ale

WINE PAIRING EXPERIENCE

Enrich your experience with an optional wine pairing to accompany dinner with selections by our head sommelier. For an interactive and educational wine dinner experience, you can also have a designated sommelier on hand for an additional fee.

*Menu items are subject to change based upon seasonal availability.
BEVERAGE PACKAGES

COCKTAIL RECEIPTIONS
Please select one
Pricing below is based upon a 3-hour event per person

CLASSIC WINE & BEER
$85
please select one white & one red wine

SPARKLING
Scarpetta, Prosecco, Veneto, Italy 2022

WHITE
Domaine Séguinot-Bordet, ‘Vieilles Vignes,’ Chablis, Burgundy, France 2021
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2022

RED
G.D. Vajra, Nebbiolo, Langhe, Piemonte, Italy 2022
Hedges, Cabernet Sauvignon, ‘CMS,’ Columbia Valley, Washington 2020

BEER
Pilsner / Lager
India Pale Ale

CLASSIC SPIRITS, WINE & BEER
$175

CLASSIC WINES & BEER
please select one white & one red wine

SPIRITS
Grey Goose Vodka
Tanqueray
Cimarron Blanco Tequila
Buffalo Trace Bourbon
Flor de Caña 4-Year Rum
Johnnie Walker Black Label

SPECIALTY COCKTAILS
please select one specialty cocktail from our menu

PREMIUM WINE & BEER
$120
please select one white & one red wine

CHAMPAGNE
NV H. Blin, ‘Tradition,’ Brut, Champagne

WHITE
Dominique et Janine Crochet, Sancerre, Loire, France 2022
Forjas del Salnés, Albariño, ‘Leirana,’ Rías Baixas, Spain 2022
Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2018

RED
Christophe Buisson, Savigny-Lès-Beaune, Bourgogne, France 2020
Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2020

BEER
Pilsner / Lager
India Pale Ale

PREMIUM SPIRITS, WINE & BEER
$210

PREMIUM WINES & BEER
please select one white & one red wine

SPIRITS
Grey Goose Vodka
Tanqueray
Cimarron Blanco Tequila
Buffalo Trace Bourbon
Flor de Caña 4-Year Rum
Johnnie Walker Black Label

SPECIALTY COCKTAILS
please select two specialty cocktails from our menu

*Menu items are subject to change based upon seasonal availability.
THE MODERN CLASSICS

MARTINI
Brooklyn Gins, Vodka, Dry & Blanc Vermouths, Apple & Pear Eaux de Vie

ESPRESSO MARTINI
Vodka, Cold Brew, Aquavit, Salt

BOULEVARDIER
Rye Whiskey, Sweet Vermouth, Cynar, Madeira

THE MODERN COCKTAILS

APPLE
Vodka, New York State Fuji Apple, Génépy

CUCUMBER
Blanco Tequila, Aloe Vera, Lemon, Chamomile

Mango
Rum, Grand Marnier, Lime

*Menu items are subject to change based upon seasonal availability.
FOOD & BEVERAGE MINIMUMS
PRIVATE DINING ROOMS WEST & EAST
We do not charge a room fee for reservations of our Private Dining Rooms. However, there are food and beverage minimums associated with each meal period.

PRIVATE DINING ROOM
$4,000 – Breakfast
$6,500 – Breakfast (December)
$4,000 – Lunch
$6,500 – Lunch (December)
$8,500 – Dinner
$12,500 – Dinner (December)

OUTDOOR TERRACE
$10,000 (April – October)

OUTDOOR TERRACE & PRIVATE DINING ROOM
$13,500 (April-October)

CUSTOM PRICING
FULL RESTAURANT BUYOUT
Please inquire with our team for pricing.

BEVERAGE
Guests are welcome to select a beverage package outlined above, or to serve all beverages to be charged based on consumption.

DEPOSITS & CANCELLATION
A signed agreement and 50% deposit are required to reserve the private dining room. Your reservation is guaranteed once The Modern has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant. Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.

TAX & DISCRETIONARY GRATUITY
You may choose to provide a discretionary gratuity amount which will be calculated as a percentage of the final event price and added to the final bill upon the conclusion of the event. NY State Tax in the amount of 8.875% will be calculated on all food and beverage charges.

PAYMENT TERMS
The remaining balance shall be due and payable within 48 hours of the event. Payment received after 30 days of the invoice date will be subject to a monthly finance charge of 1.5% on the outstanding balance.
THE TEAM

THOMAS ALLAN
Executive Chef

Born in England and raised in Texas, Thomas Allan’s passion for the culinary arts led him to New York at age 19, where he began his career as a line cook at Union Square Hospitality Group’s Blue Smoke in 2007. Soon after, Thomas enrolled at the International Culinary Center where he received his Grand Diplome with an emphasis on French cuisine. Following graduation, he returned to USHG joining Eleven Madison Park and trained under Daniel Humm and Abram Bissell, becoming an award-winning sous chef at age 22.

In 2012, after years of admiring the Modernist French cuisine of Chef Yannick Alleno from afar, he moved to Paris to work as his sous chef at Le Meurice.

In 2014, Thomas rejoined the USHG family as Chef de Cuisine at The Modern, and over the years has contributed to its many accolades, including gaining a second Michelin star. Thomas was named Executive Chef of The Modern in February 2020.

LISA YUK
Senior Event Sales Manager

With over 14 years of experience in special event catering at museums & cultural centers across New York City, collaborating with culinary teams and seeing clients’ events come to life is Lisa’s favorite part of the business. A Brooklyn native, Lisa loves cooking for family and friends on weekends and going running or biking with her husband. Lisa’s expertise will help you plan a seamless and memorable experience from start to finish.

CLARA LEE
Event Sales Manager

Originally having led a career in corporate tech sales, Clara fell in love with the hospitality industry when she moved to New York. Her passion for helping to create memorable experiences for guests led her to roles in reservations, front-of-house, and eventually, special events. As the Event Sales Manager at The Modern, Clara excels in orchestrating a diverse array of social and corporate events. Her expertise lies in ensuring the seamless execution of these occasions while simultaneously infusing an element of enjoyment for all of our guests.
THE TEAM

DEBBIE HARRIS  
Events Coordinator

Born and raised in Brooklyn, Debbie studied creative writing at CCNY before diving into the hospitality industry. Before joining The Modern, she managed a small café in Queens and spent a year as a reservationist at USHG. With her keen eye for detail and passion for events, she joined the events team in February 2023 and has been creating unforgettable experiences ever since. When she’s not planning events, she loves going on park adventures with her pomsky, Haku, and discovering new restaurants in the city.

ARTHUR HON  
Beverage Director

Arthur started his career in wine while pursuing his undergraduate degree from The School of The Art Institute of Chicago. He was the Beverage Director at the Michelin-starred restaurants Sepia and Proxi for over 10 years, achieving critical acclaim for his work in wine. Arthur was named Best New Sommelier by Wine and Spirits Magazine in 2015 and was recognized as a Sommelier of the Year by Food & Wine Magazine in 2017. He joined Union Square Hospitality Group as Assistant Wine Director at Union Square Cafe in 2017 and returned to USHG in 2021 as the Beverage Director at The Modern. Arthur is an Advanced Sommelier certified by the Court of Master Sommeliers and serves as the U.S. ambassador to the wine region of Touraine AOP in France.
THE BAR ROOM LOUNGE

The Lounge is a great spot for happy hours and more. We welcome guests with wine, cocktails and snacks upon arrival. This semi-private Lounge Area can be reserved for up to 15 guests with preselected food and beverages.

NUMBER OF GUESTS

15 guests

TIMING

Reservations last for 1.5 hours. Timing is flexible to accommodate your party’s needs, with reservations usually occurring from 5-6:30pm.

FOOD & BEVERAGE MINIMUM

Reservations from 5:00PM-6:30PM: $1,500
Reservations from 6:00PM-7:30PM: $2,000

Gratuity and 8.875% New York State Sales Tax are not included.
SNACK AND BEVERAGE MENU

SNACKS

65 per person per 1.5 hour
Olives – castelvetrano & coriander
Seeded Crackers – pistachio & cheddar
Tarte Flambée – bacon & onion
Fried Chicken – honey & fries

ADDITIONAL OPTIONS

Oysters – limequat kosho mignonette – $52 per dozen
Caviar – egg sauce & brioche – $30 per piece

WINE

SPARKLING
Scarpette, Prosecco, Veneto, Italy 2022 – $65

WHITE
Domaine Séguinot-Bordet, ‘Vieilles Vignes,’ Chablis, Burgundy, France 2021 – $85
Abbazia di Novacella, Pinot Grigio, Alto Adige, Italy 2022 – $70
Dominique et Janine Crochet, Sancerre, Loire, France 2022 – $105
Forjas del Salnés, Albariño, ‘Leirana,’ Rías Baixas, Spain 2022 – $95
Domaine Desaunay-Bissey Bourgogne Blanc, Bourgogne, France 2018 – $100

RED
G.D. Varja, Nebbiolo, Langhe, Piemonte, Italy 2022 – $85
Christophe Buisson, Savigny-Lès-Beaune, Bourgogne, France 2020 – $120
Donatella Cinelli Colombini, Rosso di Montalcino, Tuscany, Italy 2020 – $95

COCKTAILS

MARTINI 20
Brooklyn Gins, Vodka, Dry & Blanc Vermouths, Apple & Pear Eaux de Vie

ESPRESSO MARTINI 20
Vodka, Cold Brew, Aquavit, Salt

BOULEVARDIER 19
Rye Whiskey, Sweet Vermouth, Cynar, Madeira

*Menu items are subject to change based upon seasonal availability.*
WE LOOK FORWARD TO WELCOMING YOU AT THE MODERN!

Thank you for considering The Modern for your private event. For questions or booking inquiries, please contact our events team here.
EVENTS

INQUIRE NOW

271 11TH AVE, NEW YORK, NY 10001
(212) 981-6188
Porchlight is a New York bar with a Southern accent located in the historic Terminal Warehouse on Manhattan’s west side. Offering a menu of elevated Southern comfort foods and an ever-evolving cocktail program, Porchlight throws a party to suit every occasion. Booking a birthday bash with friends? Planning drinks for the office? Porchlight will keep the party going. Read on for more information on our event spaces.
THE PORCH

Our indoor, Southern-inspired porch is available for small groups of family and friends. Feel like a VIP without a velvet rope in this elevated nook overlooking our main bar area, featuring comfy couches and rustic details.

NUMBER OF GUESTS
20 guests

PRICING
We do not charge a room fee for events. Please refer to the following food & beverage minimums.

January - November: $1,100
December, 4:00 PM - 6:00 PM: $1,100
December, 6:30 PM and later: $1,500

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
Food and beverage minimums are based on an event length of two hours. Should you want a longer party, please inquire.
OUTSIDE

Take the party outdoors with our festive Outside space, available seasonally from May to October. Note that the space is not covered.

NUMBER OF GUESTS
10-60 guests

PRICING
We do not charge a room fee for events. Please refer to the following food & beverage minimums.

May - October: starts at $1,100

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
Food and beverage minimums are based on an event length of two hours. Should you want a longer party, please inquire.
Our Game Room, a separate space within our bar, is perfect for kicking back with a larger group for your next private party, holiday gathering, or just-because celebration. The room comes fully equipped with your favorite board games, darts, playing cards, and other curiosities for your endless entertainment. The room also features a screen, projector, and separate sound system with Bluetooth connection.

**NUMBER OF GUESTS**
40 guests

**PRICING**
We do not charge a room fee for events. Please refer to the following food & beverage minimums.

- January - November: $1,500
- December, 4:00 PM - 6:00 PM: $1,500
- December, 6:30 PM and later: $2,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

**TIMING**
Food and beverage minimums are based on an event length of two hours. Should you want a longer party, please inquire.
Reserve The Whole Bar and let the good times roll! Enjoy Porchlight’s 19th century warehouse space, which balances industrial design with a healthy dose of warm Southern charm. Our team is at the ready to curate a custom experience, including flexible food and drink menus that highlight the best of Porchlight’s inspired craft cocktails and comfort food.

NUMBER OF GUESTS
150 guests

PRICING
For custom pricing on a full restaurant buy-out, please inquire here.

For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
Reservation timing is flexible to accommodate your party’s needs.
DRINK

WINE & BEER
- Selection of wines
- Seasonal drafts
- Bottled beers

per person, for two hours $42
for a third hour (per person) + $19

GETTING CLOSER
- Tried & True Cocktails
- Classic & Modern Classic cocktails
- 1:1s (house spirits and premium mixers)
- Seasonal craft drafts & canned beers
- All wines by the glass
- Non-alcoholic beverages

per person, for two hours $54
for a third hour (per person) + $24

NO HOLDS BARRED
- Selection of all specialty cocktails
- Spirits
- Wines
- Seasonal draft beers
- Non-alcoholic beverages

per person, for two hours $68
for a third hour (per person) + $31

TRIED & TRUE
Some of your favorites since day one

MOTHER OF EXILES
Jameson Irish Whiskey, Rittenhouse Rye, Amaro Meletti and Amontillado Sherry

JALAPEÑO DIABLO
Jalapeño Infused Tequila, Ginger, Lime, Lejay Cassis and Soda

SEVEN & 7
Our secret blend of 7 whiskies mixed with housemade citrus soda — just like Grandpa used to make it

GUN METAL BLUE
Sombra Mezcal, Blue Curacao, Peach Brandy, Lime and Cinnamon

STORM’S BREWIN’
Hamilton Jamaican Gold Rum, Appleton Estate Rum, Grenadine, Passion Fruit, Lemon and Allspice

WISCONSIN BRANDY OLD FASHIONED
Bertoux Brandy, Rittenhouse Rye, Maraschino, Citrus, Cherry Heering, Orange and Angostura

CLASSICS & MODERN
Canonized concoctions and new creations

COSMOPOLITAN
Vodka, Cointreau, Cranberry, Lime and Citrus Oils

BEE’S KNEES
Spring 44, Gin, Honey and Lemon

FROZEN CRANBERRY NEGRONI
Mount Gay Black Barrel Rum, Appleton Estate Rum, Hamilton Jamaican Gold Rum, Campari, Pineapple and Lime

OLD FASHIONED
Rittenhouse Rye, Demerara, Angostura and Orange Bitters

MARGARITA
Cimarron Blanco Tequila, Cointreau and Lime

PORCHLIGHT MANHATTAN
Wild Turkey 101 Rye, Old Overholt Rye, Carpano Antica Formula, Cocchi Di Torino and Angostura

MOSCOW MULE
Vodka, Ginger, Lime and Soda
EAT

LIL SOMETHIN’

$28 per person, per hour

**SUGAR & SPICE POPCORN** (V, GF)

**ZAPP’S POTATO CHIPS** (V, GF)

**PIMENTO & FRIED SALTINES** (V)

**NIXTAMAL NACHOS & ARKANSAS CHEESE DIP** (V)

**SQUASH & WHITE BEAN DIP WITH CRISP VEGETABLES** (VGN, GF)

**SMOKED CHEDDAR BISCUITS** (V)

PLATTERS

Must be ordered at least three business days before your event.

**SOUTHERN SPREAD** $240
Chef’s selection of local Cheeses and Meats, Apple Mustard, Fig Jam, Baguette & Gluten-Free Sea Salt Crackers. Feeds up to 15.

**VEGETABLE PLATTER** $124
Squash & White Bean Dip, Buttermilk Ranch, Crisp Seasonal Vegetables. Feeds up to 15. (GF)

**BISON BURGER SLIDERS** $85
Pimento Cheese, Caramelized Onion, Lettuce, Tomato, Comeback Sauce, Brioche Bun
(12 pieces)

**CRISPY CHICKEN SLIDERS** $79
Hot Honey, Pickled Fresno Pepper Slaw, Trinity Remoulade, Brioche
(12 pieces)

**FRIED OYSTER SLIDERS** $74
Pickle, Comeback Sauce, Pickled Fresno Pepper Sauce, Hawaiian Roll
(12 pieces)

**MINI CRISPY SHRIMP PO’BOYS** $79
Lettuce, Tomato, Pickle, Comeback Sauce
(12 pieces)

**SMOKED MUSHROOM SLIDERS** $85
Oyster & Trumpet Mushrooms, Gruyere, Alabama White Sauce, Pickles and Slaw, Broiche
(V) (12 pieces)

**MINI TOFU BAHN MI LETTUCE WRAPS** $74
Fried Lemongrass Smoked Tofu, Pickled Vegetables, Ginger Hoisin Sauce, Basil & Cilantro
(VGN, GF) (12 pieces)

SOMETHIN’ MORE

$42 per person, per hour

**SUGAR & SPICE POPCORN** (V, GF)

**ZAPP’S POTATO CHIPS** (V, GF)

**PIMENTO & FRIED SALTINES** (V)

**NIXTAMAL NACHOS & ARKANSAS CHEESE DIP** (V, GF)

**SQUASH & WHITE BEAN DIP WITH CRISP VEGETABLES** (VGN, GF)

**SMOKED CHEDDAR BISCUITS** (V)

**HUSH PUPPIES** (V, GF)

**FIRECRACKER CHICKEN** (GF)

SNACKS

À la carte snacks to add on

**SUGAR & SPICE POPCORN** $6

**ZAPP’S POTATO CHIPS** $5

**WARM BOURBON BAR NUTS** $7

**SMOKED OLIVES** $9

**HOUSE SMOKED BEEF JERKY** $11
RESERVATION INFORMATION

We do not charge a room rental fee for any of our private or semi-private spaces. However, there is a food and beverage minimum required for your event. All costs (excluding 8.875% New York State Sales Tax and the Discretionary Gratuity Amount) associated with the food, beverage and labor for the Event have been accounted for in the final Event price.

You may choose to provide a Discretionary Gratuity Amount (for food and beverage charges only, exclusive of sales tax), which will be calculated as a percentage of the final Event price and added to the final bill upon the conclusion of the Event. Please inquire about pricing and please note prices are subject to change.

FOOD & BEVERAGE MINIMUMS

THE PORCH
January - November: $1,100
December, 4:00 PM - 6:00 PM: $1,100
December, 6:30 PM and later: $1,500

THE GAME ROOM
January - November: $1,500
December, 4:00 PM - 6:00 PM: $1,500
December, 6:30 PM and later: $2,000

OUTSIDE
May - October: starts at $1,100

THE WHOLE BAR
Please inquire with our team for pricing.

DEPOSITS & CANCELLATIONS

A 50% deposit is required to reserve event spaces. Your event is guaranteed once Porchlight has confirmed your deposit. Deposits are fully refundable for cancellations more than 14 days prior to the event date. Deposits will not be refunded for cancellations within 14 days of the contract event date, unless we are able to rebook your contracted room.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge, plus tax. Any charges for additional services or vendors coordinated by Porchlight will also be charged and are subject to a 8.875% New York State Sales Tax.
Thank you for considering Porchlight for your next event!
For more information or to book a space, please contact our events team here.

Porchlight

271 11TH AVE, NEW YORK, NY 10001
(212) 981-6188
EVENTS

INQUIRE HERE

25 River St, Brooklyn, NY 11249
(646) 783-6825
Tacocina is a taco stand from Union Square Hospitality Group, located in Williamsburg’s new Domino Park. Enjoy tacos and margaritas in a lively, laid-back outdoor setting with stunning views of the East River. Gather your whole crew, your family, your office pals, and let the party begin!
Throw your next birthday bash, group gathering, or special celebration at Tacocina in our spacious outdoor Yard. Enjoy our tacos served on homemade tortillas, refreshing margaritas, and Mexican-inspired snacks, while overlooking views of the East River.

Parties of 40 or fewer may reserve the Half Yard, while parties of up to 80 may reserve the Full Yard. Please note that the space is a combination of seating and standing area.

**NUMBER OF GUESTS**
Half Yard up to 40 guests
Full Yard up to 80 guests

**PRICING**
There is a $250 reservation fee in addition to a $1,500 food & beverage minimum for Half Yard reservations, and a $3,000 minimum for Full Yard reservations.

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

**TIMING**
Reservation timing is flexible, weather depending.
THE WHOLE TACOCINA
HOUSE-MADE GUACAMOLE, SALSA ROJAS, SALSA VERDE, PINA-HABANERO SALSA & CHIPS
CHEESE QUESEDILLAS
ESQUITES
A FULL ASSORTMENT OF OUR TACOS
$35 PER PERSON

A LA CARTA
SNACKS  (Serves 10 as a side)
HOUSE-MADE GUACAMOLE & CHIPS | $60
SALSA TRIO & CHIPS | $60
SALSA ROJAS, SALSA VERDE, PINA-HABANERO SALSA
ESQUITES | $70
MEXICAN STREET CORN, OFF THE COB.
MEXICAN CREMA, DUKE´S MAYO, TAJIN AND COJITA CHEESE
QUESADILLA PLATTERS (5 QUESEDILLAS)
CLASSIC CHEESE | $35
NOPALES | $45
CHICKEN ADOBO | $45
PORK PIBIL | $50
ARRACHERA (STEAK) | $50

TACO PLATTERS  (10 tacos)
NOPALES TACO WITH CHEESE AND SALSA MACHA | $48
CHICKEN ADOBO TACO WITH SALSA VERDE | $58
PORK PIBIL WITH PINEAPPLE HABANERO SALSA | $68
ARRACHERA (STEAK) TACO WITH PICO DE GALLO, SALSA ROJA | $68

SWEETS
AN ASSORTMENT OF 10 PALETAS | $68
CUCUMBER LIME, MANGO CHILE, PINEAPPLE MINT, MEXICAN CHOCOLATE, CAFE CON LECHE
CHURROS (SERVES 10) | $68
THE ALL INCLUSIVE
ALL WINES, BEERS, SELZTERS, MARGARITAS, SOFT DRINKS AND AGUA FRESCA

$48 PER GUEST FOR TWO HOURS  $20 ADDITIONAL PER GUEST FOR A THIRD HOUR

MARAGARITAS, BEER, WINE, NON-ALCOHOLIC

PITCHER OF AGUA FRESCA (SERVES 6) | $30
WATERS (10) | $30
AN ASSORTMENT OF SOFT DRINKS (10) | $40
   Assorted Jarritos, Topo Chico, Mexican Coca Cola, Diet Coke
BUCKET OF BEERS (5) | $45
   Modelo Especial, Corona, Tecate, Brooklyn Brewery Seasonal, Brooklyn Lager
BUCKET OF TALLBOY BEERS (5) | $65
   Forever Ever Pale Ale, Interboro IPA, Green City IPA
BUCKET OF TOPO CHICO HARD SELTZERS (5) | $55
   Assorted Flavors
MARGARITA PITCHERS (SERVES 6) | $78
   Classic Margarita, Hibiscus Margarita, Tamrind Mezcal Margarita, or Pineapple Margarita
BUCKET OF ARCHER ROOSE CANNED WINES (10) | $120
   Bubbles, Rose, Sauvignon Blanc, Malbec, Pinot Noir
**RESERVATION INFORMATION**

Tacocina requires a rental fee of $250 in order to request your booking. The rental fee does not count towards your food and beverage minimum and is a separate charge. The rental fee is the same regardless of party size, time, or date requested.

The gratuity is a selected percentage that will be added to your final check. Any estimates made during the booking process is an estimate, the final check will represent the selected percentage of gratuity.

Your Final menu selections and Guest Count are due 1 week prior to your event.

**FOOD & BEVERAGE MINIMUMS**

Half Yard: $1,500  
Full Yard: $3,000

**CAPACITY**

Event reservations can accommodate up to 80 guests maximum. Should your guest count become 80 guests or higher, we cannot guarantee space for your additional guests. Should your guest count increase, beyond the maximum of 80 guests, please reach out to our team to discuss if we can accommodate.

**DEPOSITS**

Your deposit, plus any food or beverage that has been ordered during your booking, will go toward your food and beverage minimum. Your total charges, less your deposit, will be represented on one check. Payment can either be made in person using up to three credit cards at maximum or we can charge the credit card on file that was used for your deposit for the full check. Please note tax and gratuity will not contribute to your minimum.

Tacocina requires 12 days notice of cancellation for a full refund of your deposit. If your group party is canceled within 12 days of the scheduled time, your deposit will not be refunded and will not be used towards a future group party.

**CANCELLATIONS**

Deposits are fully refundable if the Event is cancelled more than 12 days prior to the Event Date. Deposits will not be refunded for cancellations on or within 12 days of the Event Date, unless we are able to rebook your contracted room. Deposits will not be refunded due to weather however the Tacocina team will reach out to assist in rescheduling your event taking into consideration the weather forecast leading up to the event and subsequent days. If (i) you cancel within three business days of the Event or (ii) the Event is cancelled due to your breach of this Agreement, you will be responsible for the full Food and Beverage Guaranteed Minimum and any Additional Services, plus applicable New York State sales tax.
Thank you for considering Tacocina for your next event!
For more information or to make a booking inquiry, please click here.

25 River St, Brooklyn, NY 11249
(646) 783-6825
WELCOME TO
UNION SQUARE CAFE

Whether you’re planning a business lunch for your team or a wedding reception with your loved ones, we’re here to help you host an unforgettable event. Supported by our incredible team, we have semi-private and private event spaces ready to accommodate a wide range of party formats and sizes. In the following pages, you’ll find everything you need to plan your next event, including information about our spaces, layouts, menus, and team.

FOR QUESTIONS OR BOOKING INQUIRIES, PLEASE CONTACT OUR EVENTS TEAM HERE.
Enjoy cocktails and hors d’oeuvres or dinner showcasing the best local ingredients in the elegant atmosphere of the Park & Irving Room, complemented by the original artworks that make Union Square Cafe a true New York original. The Park & Irving room accommodates up to 40 guests seated or 45 guests standing, with options to enjoy pre-dinner cocktails in the room or the adjacent Parlor Bar.

# OF GUESTS
40 seated or 45 standing

PRICING
We do not charge a room fee for Park & Irving Room reservations. Please refer to the following food & beverage minimums.

Lunch/Brunch
JANUARY - NOVEMBER
Monday – Friday: $2,500
Saturday & Sunday: $3,000

DECEMBER
Monday – Friday: $3,000
Saturday & Sunday: $3,500

Dinner
JANUARY - NOVEMBER: $5,000
DECEMBER: $7,500

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
LUNCH: Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 4:00 PM regardless of what time you arrive.

DINNER: Reservations for arrival can be made from 5:00 PM – 9:00 PM. The space is reserved until 11:00 PM regardless of what time you arrive.

ADDITIONAL COCKTAIL SPACE
Reservations for The Parlor Bar, adjacent the Park & Irving room, may be added for pre-dinner cocktails.

Reservations can be made pending availability, and are charged on an hourly basis.

ACCESSIBILITY
The Park & Irving Room is accessible via staircase or elevator. Restrooms are available on this floor.

* Florals are not included in event pricing.
SPACES:
PARK & IRVING ROOM

* Florals are not included in event pricing.
Extend the celebration at The Parlor Bar, our semi-private space that may be added to a Park & Irving event for pre-dinner cocktails from 5:00 – 6:00 PM or 6:00 – 7:00 PM every day of the week. The Parlor Bar offers a full service walk-up bar as well as ample seating for cocktails and views of the Main Dining Room below. This space is not available as a stand-alone option. Reservations can be made pending availability, and are charged on an hourly basis.

**PRICING**
We do not charge a room fee for Parlor Bar reservations. Please refer to the following food & beverage minimums.

**JANUARY - NOVEMBER**
- 5:00 – 6:00 PM: $1,700
- 6:00 – 7:00 PM: $3,400

**DECEMBER**
- 5:00 – 6:00 PM: $2,200
- 6:00 – 7:00 PM: $3,900

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

**ACCESSIBILITY**
The Parlor Bar is accessible via staircase or elevator. Restrooms are available on this floor.

* Florals are not included in event pricing.
Our semi-private space overlooking the buzz and lively energy of the main dining room seats up to 10 guests at a single oval table, crafted from black walnut by Maine artisan Mark White. The Alcove is ideal for making intimate celebrations and small gatherings truly special.

# OF GUESTS
6-10 seated

PRICING
We do not charge a room fee for Alcove reservations. Please refer to the following food & beverage minimums.

Lunch
JANUARY - NOVEMBER: $750
DECEMBER: $1,000

Dinner
JANUARY - NOVEMBER: $1,500
DECEMBER: $2,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
LUNCH: Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 4:00 PM regardless of what time you arrive.

DINNER: Reservations for arrival can be made from 5:00 – 9:00 PM. The space is reserved until 11:00 PM regardless of what time you arrive.

ACCESSIBILITY
The Alcove is accessible via staircase or elevator. Restrooms are available on this floor.

Florals are not included in event pricing.
SPACES:
THE PAVILION (OUTDOOR)

Take the celebration outside during the warm months with The Pavilion, our outdoor area. This covered, sidewalk cafe-style experience located on bustling 19th Street is the perfect space to host a standing cocktail reception during happy hour and beyond.

THE PAVILION IS AVAILABLE SEASONALLY, STARTING IN MAY 2023.

# OF GUESTS
60 standing

PRICING
For custom pricing on The Pavilion, please inquire here.
For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
LUNCH: Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 4:00 PM regardless of what time you arrive.

DINNER: Reservations for arrival can be made from 5:00 – 9:00 PM. The space is reserved until 11:00 PM regardless of what time you arrive.

ACCESSIBILITY
The Pavilion is located on street level. Restrooms are available inside on the first floor.

* Florals are not included in event pricing.
For larger parties, Union Square Cafe can be yours for the evening or afternoon. Welcome your guests into our space for a seated dinner with up to 120 guests, or a standing cocktail reception with up to 200 guests. Our team will work with you to plan the perfect event, and will be on hand to take care of your guests as they enjoy our seasonal cuisine, wine and cocktails.

# OF GUESTS
First floor: 85 guests seated
Entire restaurant: 120 guests seated
Entire restaurant: 200 guests standing

PRICING
For custom pricing on a full restaurant buyout, please inquire here.

For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
Reservation timing is flexible to accommodate your party’s needs.

ACCESSIBILITY
The second floor is accessible via staircase or elevator. There are restrooms on both levels.
SPACES:
FULL RESTAURANT BUYOUT
(sample event layouts)

First Floor
Accommodates a maximum of 85 people.

Second Floor

First Floor

124
BRUNCH MENU
90 per guest, plus tax and gratuity  •  Brunch is exclusively available on Saturdays and Sundays

SHARE FOR THE TABLE

HOUSE MADE SPREZZATURA BREAD. Sliced Sprezzatura, Whipped Butter, USC Olives
MARKET FRUIT
CONCORD JELLY DONUT
CARAMELIZED ONION & GRUYERE PARKER HOUSE ROLLS

ENTREE  Select three individually plated options for the party

SEASONAL QUICHE  Mushroom, Kale, Gruyere
FARMERS EGGS  Polenta, Squash, Scapece
FRENCH TOAST  Lemon Ricotta, Maple Syrup, Almonds
AL LIMONE  Preserved Lemon, Breadcrumbs
ALLA BOLOGNESE  Pork Ragu, Grana Padano
BLACKENED STEELHEAD TROUT  Bacon, Apple, Roasted Root Vegetables
CHICKEN MILANESE  Peperonata, Fennel, Pecorino

SIDES  Select two options to share for the table

BERKSHIRE BACON
ROASTED FINGERLING POTATOES
SEARED MARKET GREENS

DESSERT  $10 Supplement Per Person  •  Select two individually plated options for the party

GELATO TRIO
SEASONAL PAVLOVA
APPLE CROSTADA
TIRAMISU
THREE COURSE LUNCH MENU
95 per guest, plus tax and gratuity

SHARE FOR THE TABLE
HOUSE MADE SPREZZATURA BREAD. Sliced Sprezzatura, Whipped Butter, USC Olives

APPETIZER  Select three individually plated options for the party
SQUASH SOUP  Creme Fraiche, Sage, Hazelnuts
BIBB SALAD  Gruyere, Garlic Croutons, Dijon Vinaigrette
TROUT TARTARE  Beets, Horseradish, Basil
BURRATA  Squash Scapece, Pickled Peppers, Agrodolce
BROCCOLI  Pomegranate, Candied Pecans, Yogurt
CHICORY CAESAR  Bottarga, Breadcrumbs, Parmesan

ENTREE  Select three individually plated options for the party
CELERY ROOT BOURGUIGNON  Maitake, Smoked Shiitake, Pearl Onions
BLACKENED STEELHEAD TROUT  Bacon, Apple, Roasted Root Vegetables
CHICKEN MILANESE  Peperonata, Fennel, Pecorino
COUNTRY PORK CHOP  Endive, Braised Prunes, Walnut Vinaigrette
ROASTED BEEF TENDERLOIN  Crispy Fingerling Potatoes, Melted Shallot, Truffle Jus

DESSERT  Select two individually plated options for the party
GELATO TRIO
SEASONAL PAVLOVA
APPLE CROSTADA
TIRAMISU
FOUR COURSE LUNCH MENU
115 per guest, plus tax and gratuity

SHARE FOR THE TABLE
HOUSE MADE SPREZZATURA BREAD. Sliced Sprezzatura, Whipped Butter, USC Olives

APPETIZER  Select three individually plated options for the party
SQUASH SOUP  Creme Fraiche, Sage, Hazelnuts
BIBB SALAD  Gruyere, Garlic Croutons, Dijon Vinaigrette
TROUT TARTARE  Beets, Horseradish, Basil
BIRRATA  Squash Scapace, Pickled Peppers, Agrodolce
BROCCOLI  Pomegranate, Candied Pecans, Yogurt
CHICORY CAESAR  Bottarga, Breadcrumbs, Parmesan

FAMILY STYLE PASTA COURSE  Select one option to share for the table
AL’ ARRABIATA  Spicy Tomato, Pecorino
BROCCOLI RABE PESTO  Sausage, Pecorino
AL LIMONE  Preserved Lemon, Breadcrumbs
ALLA BOLOGNESE  Pork Ragu, Grana Padano

ENTREE  Select three individually plated options for the party
CELERY ROOT BOURGUNION  Maitake, Smoked Shiitake, Pearl Onions
BLACKENED STEELHEAD TROUT  Bacon, Apple, Roasted Root Vegetables
CHICKEN MILANESE  Peperonata, Fennel, Pecorino
COUNTRY PORK CHOP  Endive, Braised Prunes, Walnut Vinaigrette
ROASTED BEEF TENDERLOIN  Crispy Fingerling Potatoes, Melted Shallot, Truffle Jus

DESSERT  Select two individually plated options for the party
GELATO TRIO
SEASONAL PAVLOVA
APPLE CROSTADA
TIRAMISU
# THREE COURSE DINNER MENU

175 per guest, plus tax and gratuity

## SHARE FOR THE TABLE

**HOUSE MADE SPREZZATURA BREAD.** Sliced Sprezzatura, Whipped Butter, USC Olives

## APPETIZER  
Select three individually plated options for the party

**SQUASH SOUP**  Creme Fraiche, Sage, Hazelnuts  
**BIBB SALAD**  Gruyere, Garlic Croutons, Dijon Vinaigrette  
**TROUT TARTARE**  Beets, Horseradish, Basil  
**BURRATA**  Squash Scapece, Pickled Peppers, Agrodolce  
**BROCCOLI**  Pomegranate, Candied Pecans, Yogurt  
**CHICORY CAESAR**  Bottarga, Breadcrumbs, Parmesan

## ENTREE  
Select three individually plated options for the party

**CELERY ROOT BOURGUIGNON**  Maitake, Smoked Shiitake, Pearl Onions  
**BLACKENED STEELHEAD TROUT**  Bacon, Apple, Roasted Root Vegetables  
**HALF CHICKEN SCARPARIELLO**  Pork Sausage, Pickled Fresno Peppers, Lemon  
**COUNTRY PORK CHOP**  Endive, Braised Prunes, Walnut Vinaigrette  
**ROAST DUCK BREAST**  Plum, Cabbage, Lavender Jus  
**ROASTED BEEF TENDERLOIN**  Crispy Fingerling Potatoes, Melted Shallot, Truffle Jus

## DESSERT  
Select two individually plated options for the party

**GELATO TRIO**  
**SEASONAL PAVLOVA**  
**APPLE CROSTADA**  
**TIRAMISU**
## Four Course Dinner Menu

200 per guest, plus tax and gratuity

### Share for the Table

**House Made Sprezzatura Bread.** Sliced Sprezzatura, Whipped Butter, USC Olives

### Appetizer

Select three individually plated options for the party

- **Squash Soup**  Creme Fraiche, Sage, Hazelnuts
- **Bibb Salad**  Gruyere, Garlic Croutons, Dijon Vinaigrette
- **Trotter Tartare**  Beets, Horseradish, Basil
- **Burrata**  Squash Scapece, Pickled Peppers, Agrodolce
- **Broccoli**  Pomegranate, Candied Pecans, Yogurt
- **Chicory Caesar**  Bottarga, Breadcrumbs, Parmesan

### Family Style Pasta Course

Select one option to share for the table

- **Al’ Arrabiata**  Spicy Tomato, Pecorino
- **Broccoli Rabe Pesto**  Sausage, Pecorino
- **Al Limone**  Preserved Lemon, Breadcrumbs
- **Alla Bolognese**  Pork Bolognese, Grana Padano

### Entree

Select three individually plated options for the party

- **Celery Root Bourguignon**  Maitake, Smoked Shitake, Pearl Onions
- **Blackened Steelhead Trout**  Bacon, Apple, Roasted Root Vegetables
- **Half Chicken Scarpariello**  Pork Sausage, Pickled Fresno Peppers, Lemon
- **Country Pork Chop**  Endive, Braised Prunes, Walnut Vinaigrette
- **Roast Duck Breast**  Plum, Cabbage, Lavender Jus
- **Roasted Beef Tenderloin**  Crispy Fingerling Potatoes, Melted Shallot, Truffle Jus

### Dessert

Select two individually plated options for the party

- **Gelato Trio**
- **Seasonal Pavlova**
- **Apple Crostada**
- **Tiramisu**
RECEPTION HORS D’OEUVRES

20 per guest: 30 minutes. Three options
30 per guest: 45 minutes. Four options
40 per guest: 60 minutes. Five options

CHICKEN MEATBALL Marinara
PANISSE CACIO E PEPE Pecorino, Black Pepper
GRILLED SQUASH SKEWER Ricotta Salata, Samorglio Sauce
STUFFED MUSHROOM Gorgonzola, Walnuts
DUCK FAT TATER TOTS* Ossetra Caviar, Crème Fraîche
*$9.00 Supplement Per Person
MARKET VEGETABLE TARTE Mushroom, Cheese
SEASONAL ARANCINI
CHICKEN LIVER MOUSSE CROSTINI Seasonal Jam
ENDIVE CUP Lobster Salad
BEEF TARTARE Potato Chip
CUCUMBER CUP CRUDO Trout Tartar
SHRIMP COCKTAIL*
*$7.00 Supplement Per Person

SEASONAL MARKET CRUDITES

18 per guest, per hour
SEASONAL MARKET CRUDITES, HORSERADISH CREMA

CHARCUTERIE BOARD

30 per guest, per hour · Requires 48 hours’ notice
CHEF’S SELECTION OF 3 SALUMI & 2 CHEESES

SEAFOOD PLATTER

32 per guest, per 30 minutes
OYSTERS, SHRIMP COCKTAIL, SEASONAL CRUDO

DESSERT

15 per guest: 30 minutes. Two options
MINI CROSTADA
MINI CHOCOLATE CAKE
BEVERAGE PACKAGES

Beverage service for seated events is available and included for three hours starting when at the guest arrival time. Beverages ordered after the three hour window will be charged based on consumption. Beverage packages may also be extended hourly at a third of the package price per guest, or charged based on consumption.

The below beverage package pricing is reflective of the wines that will be served. All package options below include unlimited non-alcoholic beverages as well as unlimited beer from the list below. Additionally, Tiers 2 & 3, and our Sommelier Selections include unlimited spirits from the below list. Spirits can be ordered at the preference of our guests (cocktails, on the rocks or neat). The below beverage packages will include selections made by our wine team to include one sparkling wine option, one white wine option and one red wine option. We are happy to work with you to customize your selections based on your personal preference.

| TIER 1 | 70 per guest | SPARKLING: Ananas Prosecco, Veneto Italy |
| TIER 2 | 95 per guest | SPARKLING: Ananas Prosecco, Veneto Italy |
| TIER 3 | 120 per guest | SPARKLING: Brocard Pierre Champagne ‘ Tradition’ Brut NV |
| SOMMELIER SELECTIONS | 150 per guest | Custom wine selections to compliment your menu. Each selection will be poured and explained to your party by one of our sommeliers. |

WHITE: Malabaila Roero Arneis, Piedmont Italy 2021

RED: Oddero Barbera d’Alba Superiore, Piedmont Italy 2020

WHITE: Domaine Crochet Sancerre, Loire France 2022

RED: Le Corti Chianti Classico, Tuscany Italy 2021

WHITE: Domaine Christophe et Fils Chablis, Burgundy France 2022

RED: Chapter 24 ‘The Union’ Pinot Noir, Willamette Valley Oregon 2018

SPIRITS & BEER

VODKA
Breckenridge
Tito’s
Chopin

GIN
Ford’s
Bombay Sapphire
Beefeater

TEQUILA
El Jimador Blanco
Arette Resposado

BOURBON
Old Forester
Buffalo Trace
Wild Turkey 101

RYE
Rittenhouse 100
Pinhook ‘Rye Munny’

BRENDAN
El Dorado 3 Year
Smith & Cross Navy Strength

SCOTCH
Famous Grouse
Johnny Walker Black Label

BEER
Von Trapp Pilsner (Vermont)
Other Half IPA (New York)
3 Floyds Wheat Ale (Indiana)
THE TEAM

LENA CIARDULLO
Executive Chef

Lena Ciardullo is the Executive Chef of Union Square Cafe, Union Square Hospitality Group’s (USHG) beloved flagship restaurant that first opened in 1985. Prior to joining the Union Square Cafe team, Lena was the Executive Chef at Marta, Caffe Marchio, and Vini e Fritti, USHG’s Roman-inspired restaurants located in The Redbury New York.

Raised in Naperville, Illinois, Lena attended the University of Illinois where she received her bachelor’s degree in Communications. During her undergraduate years, Lena studied abroad in Rome, where her love of food and hospitality was ignited. Upon her return, Lena landed her first job in the kitchen and hasn’t looked back since.

In 2009, Lena received her Associates Degree in Culinary Arts from The Culinary Institute of America and joined the opening team of Maialino, USHG’s Roman-inspired trattoria. She later moved on to Gramercy Tavern where she worked as a tournant, before joining the Marta team in 2014. Throughout her time at Marta, Lena moved through the ranks, starting as a sous chef and ultimately assumed the role of Executive Chef of Marta, Caffe Marchio, and Vini e Fritti in 2018.

ANASUA CHOWDHURY
Senior Event Sales Manager

Anasua joined the Union Square Hospitality Group events team in 2017 at Maialino and Marta before taking over private dining at Union Square Cafe and Gramercy Tavern. A Brooklyn native and graduate of the French Culinary Institute, Anasua brings ten years of restaurant private dining experience and her deep appreciation for hospitality to every event.

VASHTI PILLAY
Event Sales Manager

Vashti began her USHG career on the service team at Marta as an events operations server. Her love of meeting people and sharing stories led her to the role of maître d’ at Gramercy Tavern and eventually, to our events team. Prior to USHG, Vashti worked as a lead host at The Nomad and in events for Llama Inn and Llama San. Vashti is a native New Yorker and now manages events for Gramercy Tavern and Union Square Cafe.
DÉCOR AND VENDORS

FLORAL
The Park & Irving Room is set with two seasonal arrangements placed on our service station within the space. No additional florals are included. You are welcome to order flowers from the vendor of your choice. We ask that flowers be delivered on the day of the event, 2–3 hours prior to the event start time.

We are happy to offer vendor recommendations upon request.

VOTIVE CANDLES
Complimentary votive candles adorn the tables and room for all evening events.

TABLES & LINENS
We offer one rectangular table and linens for parties of 22 or fewer and round tables for parties larger than 22. Our standard table set is white linen underlays and white napkins.

AV
Should you have any audio visual needs, please contact our exclusive vendor directly:
Rich Meltzer, Kinney Group Events
rich@kinneygroupevents.com
**PRICING**

**PRIVATE & SEMI-PRIVATE SPACES**

We do not charge a room rental fee for any of our private or semi-private spaces. However, there is a food and beverage minimum required for your event. All costs associated with the food, beverage and labor for the Event have been accounted for in the final Event price, excluding 8.875% New York State Sales Tax and the Discretionary Gratuity Amount. You may choose to provide a Discretionary Gratuity Amount (for food and beverage charges only, exclusive of sales tax), which will be calculated as a percentage of the final Event price and added to the final bill upon the conclusion of the Event.

### FOOD & BEVERAGE MINIMUMS

#### PARK & IRVING ROOM

**LUNCH/BRUNCH**
- January – November:
  - Monday – Friday: $2,500
  - Saturday & Sunday: $3,000
- December:
  - Monday – Friday: $2,500
  - Saturday & Sunday: $3,500

**DINNER**
- January – November: $5,000
- December: $7,500

#### PARLOR BAR ADD-ON

- January – November, 5:00 – 6:00 PM: $1,700
- January – November, 6:00 – 7:00 PM: $3,400
- December, 5:00 – 6:00 PM: $2,200
- December, 6:00 – 7:00 PM: $3,900

#### ALCOVE

**LUNCH**
- January – November: $750
- December: $1,000

**DINNER**
- January – November: $1,500
- December: $2,000

### CUSTOM PRICING

#### PAVILION & FULL RESTAURANT BUYOUT

**PAVILLION (OUTDOOR)**
Please inquire with our team for pricing.

**FULL RESTAURANT BUYOUT**
Please inquire with our team for pricing.

### TERMS

**BEVERAGE**

Guests are welcome to select a beverage package outlined on the “Beverage Packages” page, or to serve all beverages to be charged based on consumption.

If you will be selecting wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

**CONFIRMATIONS**

Union Square Cafe requires an advance guarantee of the number of guests in your party 48 hours prior to your reservation.

**DEPOSITS**

A signed agreement and deposit in the amount of 50% of the associated food & beverage minimum is required to reserve the space of your choice for an event. Your reservation is guaranteed once Union Square Cafe has confirmed receipt of your deposit.

**CANCELLATIONS**

Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by Union Square Cafe will also be charged and are subject to 8.875% New York State Sales Tax.
Thank you for considering Union Square Cafe for your next event! We look forward to welcoming you.

For questions or booking inquiries, please contact our events team here.