

Cecchi's

EVENTS



WELCOME TO CECCHI'S



A QUINTESSENTIAL NEW YORK CITY RESTAURANT IN THE HEART OF THE WEST VILLAGE, CECCHI'S BAR & GRILL WAS OPENED IN JULY 2023 BY INDUSTRY VETERAN AND AUTHOR MICHAEL CECCHI-AZZOLINA. THE RESTAURANT REFLECTS HIS DECADES OF HOSPITALITY EXPERIENCE AND SIGNATURE PRESENCE IN THE DINING ROOM.

THE MENU HIGHLIGHTS CLASSIC AMERICAN COMFORT FOOD FOR A MODERN PALATE—PREMIUM STEAKS, CHOPS, SEAFOOD, AND SIGNATURE FAVORITES—ALONGSIDE EXPERTLY CRAFTED MARTINIS AND TIMELESS COCKTAILS.

DESIGNED BY STUDIO BECKY CARTER, THE SPACE BLENDS CLASSIC NEW YORK ELEGANCE WITH CONTEMPORARY REFINEMENT, FEATURING MURALS BY JEAN-PIERRE VILLAFANE, PLAYFUL WORKS BY CACHO FALCON, AND DRAMATIC LIGHTING BY L'OBSERVATOIRE INTERNATIONAL.

CECCHI'S SEAMLESSLY COMBINES REFINED HOSPITALITY, ARTISTIC FLAIR, AND UNMISTAKABLE NEW YORK ENERGY, MAKING IT AN EXCEPTIONAL SETTING FOR PRIVATE EVENTS.



LARGE PARTY RESERVATIONS

PARTIES OF 9-12 GUESTS CAN BE BOOKED WITH A SET MENU SELECTED IN ADVANCE. GROUPS ARE SEATED THROUGHOUT THE SPACE AS PART OF THE RESTAURANT'S VIBRANT ATMOSPHERE. SEATING LOCATION IS DEPENDENT ON PARTY SIZE AND AVAILABILITY.

BEVERAGES ARE CHARGED ON CONSUMPTION WITH OUR FULL DRINK MENU AND WINE LIST AVAILABLE.

MINIMUM SPEND TO RESERVE

STARTING AT \$145 PER PERSON, DATE DEPENDENT

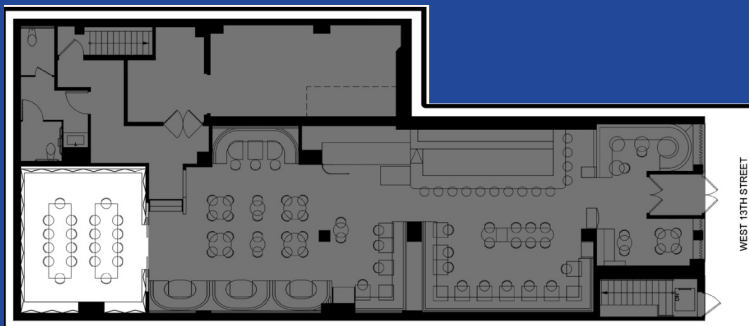


FOOD AND BEVERAGE CHARGES ASSOCIATED WITH EVENT BOOKINGS ARE EXCLUSIVE OF 8.875% NEW YORK SALES TAX, 20% SERVICE CHARGE (APPLIED AS GRATUITY), AND A 7% EVENT ADMINISTRATION FEE

PRIVATE DINING ROOM

SEPARATED FROM THE MAIN DINING AREA WITH FLOOR TO CEILING MAHOGANY AND GLASS DOORS, THE PRIVATE DINING ROOM PROVIDES A STUNNING, ONE-OF-A-KIND EXPERIENCE FOR YOUR PARTY OR DINNER.

72 INCH TELEVISION WITH APPLE AIR PLAY AVAILABLE



CAPACITY

32 SEATED (TWO LONG TABLES)

20 SEATED (ONE SQUARE TABLE)

24 SEATED (FOUR ROUND TABLES)

35 STANDING

COAT CHECK

THERE WILL BE AN ADDITIONAL FEE OF \$5 PER PERSON FOR COAT CHECK APPLIED TO EVENTS BETWEEN OCTOBER 1ST TO APRIL 30TH

MINIMUM SPEND TO RESERVE

STARTING AT \$5000, DATE DEPENDENT



FOOD AND BEVERAGE CHARGES ASSOCIATED WITH EVENT BOOKINGS ARE EXCLUSIVE OF 8.875% NEW YORK SALES TAX, 20% SERVICE CHARGE (APPLIED AS GRATUITY), AND A 7% EVENT ADMINISTRATION FEE



FULL BUYOUT

A FULL BUYOUT ALLOWS FOR EXCLUSIVE USE OF THE RESTAURANT INCLUDING THE CAFÉ, BAR, MAIN DINING ROOM AND PRIVATE DINING ROOM. BEGIN WITH A COCKTAIL HOUR IN THE BAR AREA AND MOVE TO THE MAIN DINING ROOM FOR A SEATED DINNER, OR HOST A COCKTAIL STYLE RECEPTION THROUGHOUT THE SPACE WITH PASSED HORS D'OEUVRES AND FOOD STATIONS.

CAPACITY

140 PEOPLE STANDING (MAXIMUM CAPACITY)

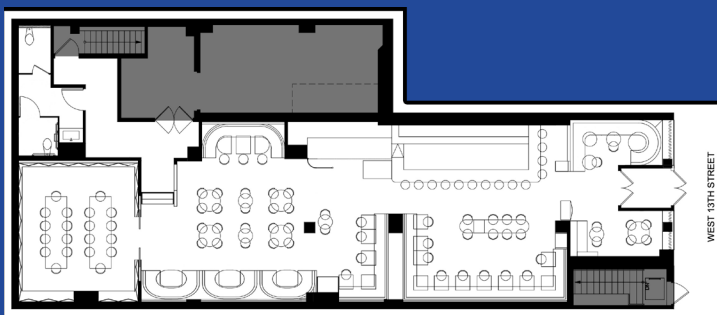
100 SEATED DINNER

COAT CHECK

THERE WILL BE AN FEE OF \$5 PER PERSON FOR COAT CHECK APPLIED TO EVENTS BETWEEN OCTOBER 1ST TO APRIL 30TH

MINIMUM SPEND TO RESERVE

DATE DEPENDENT, INQUIRE WITHIN



FOOD AND BEVERAGE CHARGES ASSOCIATED WITH EVENT BOOKINGS ARE EXCLUSIVE OF 8.875% NEW YORK SALES TAX, 20% SERVICE CHARGE (APPLIED AS GRATUITY), AND A 7% EVENT ADMINISTRATION FEE



FOOD PACKAGES

SEATED DINNER TIERS

PRICED PER PERSON

TIER ONE / 155

2 APPETIZER SELECTIONS
3 MAIN COURSE SELECTIONS
2 DESSERT SELECTIONS OR DESSERT SAMPLER

TIER TWO / 128

2 APPETIZER SELECTIONS
2 MAIN COURSE SELECTIONS
2 DESSERT SELECTIONS OR DESSERT SAMPLER

TIER THREE / 105

1 APPETIZER SELECTION
2 MAIN COURSE SELECTIONS
1 DESSERT SELECTION

SNACKS TO START

SAN GENNARO IN A BLANKET / 12 PER PERSON

SAUSAGE AND PEPPERS, MOZZARELLA, PUFF PASTRY, TOMATO SAUCE

CHARCUTERIE BOARD / 175, SERVES 9-12 PEOPLE

HAND SELECTED ARTISANAL CHEESES AND CURED MEAT

STUFFED MUSHROOMS / 12 PER PERSON

WILD MUSHROOMS, BLACK TRUFFLES, BREADCRUMBS, GRANA PADANO

CHIPS AND CAVIAR* / 13 PER PIECE, MIN ORDER 1 PIECE PER PERSON

BLACK STURGEON CAVIAR, HOUSEMADE POTATO CHIPS, CRÈME FRAÎCHE, CHIVES

PICKLE BOWLS / 12 EACH | DINNER ROLLS / 2.50 EACH | MARINATED OLIVES / 11 EACH

SIDES FOR THE TABLE

THREE CHOICES / 16PP

SAUTÉED GREENS | CREAMED SPINACH | FRIES | MASHED POTATOES

ONION RINGS / SUPPLEMENT 5PP | MAC & CHEESE / SUPPLEMENT 6PP

CUSTOM SPECIAL OCCASION CAKES

HOUSEMADE VANILLA OR CHOCOLATE CAKE
WITH VANILLA OR CHOCOLATE FROSTING
AND AN INSCRIPTION OF YOUR CHOICE

6 INCH (6 SLICES) / 125 | 8 INCH (8-10 SLICES) / 150 | 10 INCH (12-14 SLICES) / 175

FOOD AND BEVERAGE CHARGES ARE EXCLUSIVE OF 8.875% NEW YORK SALES TAX, 20% SERVICE CHARGE (APPLIED AS GRATUITY), AND A 7% EVENT ADMINISTRATION FEE



MENU

SEATED DINNER TIERS

PLEASE CHOOSE FAMILY STYLE OR INDIVIDUALLY PLATED

• APPETIZERS •

MARKET SALAD

RED AND GREEN LEAF LETTUCE, RADISH,
FENNEL, CITRONETTE DRESSING

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE

NOT A WEDGE

RUSSIAN DRESSING, CHERRY TOMATO, BACON,
BLUE CHEESE, RED ONION, CHIVES

LOBSTER SALAD LETTUCE WRAPS

HOUSEMADE OLD BAY CHIPS
(SUPPLEMENT 7PP)

APRICOT GLAZED RIBS

COLESLAW

• MAINS •

SEASONAL VEGETABLES

CAULIFLOWER STEAK, PAN-SEARED EGGPLANT, CRISPY
ARTICHOKES, TOASTED PINE NUTS, RED PEPPER PURÉE

PAN-ROASTED WILD COD

CIPOLLINI ONIONS, FINGERLING POTATOS,
MUSHROOMS, WHITE WINE BUTTER SAUCE

GRILLED WHOLE CATSKILL RAINBOW TROUT*

ARTICHOKES, CHERRY TOMATOES, OLIVES,
LEMON WHITE WINE SAUCE

CHICKEN À LA KING

PEAS, CARROTS, MUSHROOMS, PUFF PASTRY
(INDIVIDUALLY PLATED ONLY)

ROASTED CHICKEN

WILD MUSHROOMS, ONIONS, TRUFFLE JUS (SERVED WITH
MASHED POTATOES WHEN INDIVIDUALLY PLATED)

CECCHI'S BURGER*

HOUSE SAUCE, AMERICAN CHEESE, PICKLED GREEN
TOMATOES, FRIES

STEAK AND FRIES*

BROWN BUTTER BÉARNAISE

PAN-SEARED PORK CHOP*

MASHED POTATOES WITH HORSERADISH CRÈME
FRAÎCHE, HONEY WHOLE GRAIN MUSTARD SAUCE,
ASPARAGUS (SUPPLEMENT 10PP)

12 OZ PRIME NY STRIP*

CIPOLLINI ONIONS, FINGERLING POTATOES, SEASONAL
COMPOUND BUTTER (SUPPLEMENT 41PP)

ENGLISH LAMB CHOPS*

GRILLED SUMMER VEGETABLES, WILTED WATERCRESS,
CHARRED ONIONS, MINT SAUCE (SUPPLEMENT 20PP)

• SIDES FOR THE TABLE •

THREE CHOICES / 16PP

FRIES

ONION RINGS / SUPPLEMENT 5PP

MASHED POTATOES

SAUTÉED GREENS

BROCCOLI RABE

CREAMED SPINACH

MAC & CHEESE / SUPPLEMENT 6PP

HOT HONEY CARROTS

ROASTED RAINBOW CARROTS, HERBED YOGURT SAUCE

CUSTOM SPECIAL OCCASION CAKES

HOUSEMADE VANILLA OR CHOCOLATE CAKE
WITH VANILLA OR CHOCOLATE FROSTING
AND AN INSCRIPTION OF YOUR CHOICE

6 INCH (6 SLICES) / 125

8 INCH (8-10 SLICES) / 150

10 INCH (12-14 SLICES) / 175

• DESSERT •

CHOCOLATE CAKE

MOCHA WHIPPED CREAM

CHEESECAKE

PASSION FRUIT COULIS

• DESSERT SAMPLER •

TASTING TRIO OF CHOCOLATE CAKE, CHEESECAKE
AND BANANA CREAM PIE
(AVAILABLE WITH TIER 1 OR 2)

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK OF FOODBORNE ILLNESS

*MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE



MENU

COCKTAIL RECEPTION

HORS D'OEUVRES

PRICED PER PERSON FOR ONE HOUR

THREE SELECTIONS / 55 | FOUR / 65 | FIVE / 75

CHEESE PUFFS

GRUYERE

MINI VEGETABLE STRUDEL (VEGAN)

SPINACH, ZUCCHINI, SLOW ROASTED GARLIC

MINI MUSHROOM TARTS

GOAT CHEESE, BECHAMEL

DEVILED EGGS

SMOKED SALMON ON CHIPS*

CRÈME FRAÎCHE, TOBIKO, DILL, HOUSEMADE WAFFLE CHIP

CHICKEN LIVER MOUSSE ON CROSTINI

ONION MARMALADE, CHIVES

AVOCADO, CRAB & BACON ON CROSTINI

SAN GENNARO IN A BLANKET

SAUSAGE & PEPPERS, MOZZARELLA, PUFF PASTRY

STEAK TIPS WITH BROWN BUTTER BEARNAISE*

(SUPPLEMENT 5PP)

CAVIAR ON CHIPS*

CRÈME FRAÎCHE, CHIVES, HOUSEMADE WAFFLE CHIP
(SUPPLEMENT 12PP)

FOOD STATIONS

PRICED PER PERSON FOR ONE HOUR

MEAT & CHEESE BOARD

SMALL / MEDIUM / LARGE / EXTRA LARGE

175 / 300 / 400 / 600

SALAD

MARKET SALAD / 10

NOT A WEDGE / 18

CECCHI'S SLIDERS* AND FRIES / 32

CECCHI'S SLIDERS*, FRIES AND ONION RINGS / 40

APRICOT GLAZED RIBS / 27

SHRIMP COCKTAIL / 28

RAW BAR* / 85

OYSTERS, SHRIMP, CLAMS

ADD CHILLED LOBSTER / 35

ADD LOBSTER SALAD LETTUCE WRAPS / 32

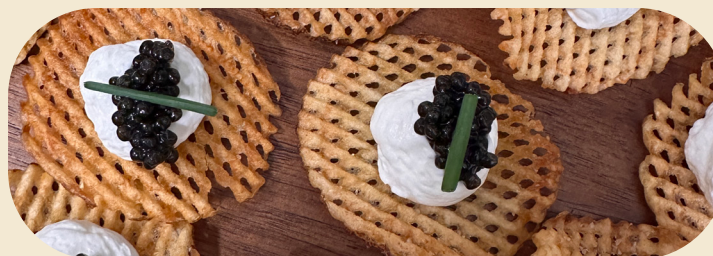
ADD CAVIAR / 65

DESSERT

CHOCOLATE TRUFFLES / 12 PER PERSON

COOKIES / 9 PER PERSON

PISTACHIO SHORTBREAD, CHOCOLATE CHIP, SUGAR



MENU

BAR PACKAGES

PRICED PER PERSON FOR UP TO 3 HOURS

PREMIUM / 150

OPEN BAR WITH PREMIUM SPIRITS
THREE HOUSE SPECIALTY COCKTAILS
TWO WHITE WINES, TWO RED WINES, AND ONE SPARKLING OR ROSÉ
SELECTED FROM OUR PREMIUM EVENT WINE SELECTIONS
FULL BEER SELECTION



STANDARD / 120

OPEN BAR WITH WELL SPIRITS
ONE WHITE WINE, ONE RED WINE, AND ONE SPARKLING OR ROSÉ
SELECTED FROM OUR STANDARD EVENT WINE SELECTIONS
FULL BEER SELECTION

FILTERED WATER, SOFT DRINKS, COFFEE AND TEA
INCLUDED IN ALL BEVERAGE PACKAGES

BOTTLED WATER, STILL OR SPARKLING AVAILABLE
AT \$12 PER BOTTLE



BEVERAGES MAY BE CHARGED ON CONSUMPTION
FOR PARTIES OF 15 GUESTS OR FEWER

**MENUS ARE SUBJECT TO CHANGE WITHOUT
NOTICE*





CHEERS!

IT WOULD BE OUR PLEASURE TO HOST
YOUR PRIVATE EVENT AT CECCHI'S.
EVERY DETAIL CAN BE TAILORED TO
CREATE A CELEBRATION THAT FEELS
DISTINCTLY NEW YORK, AND UNIQUELY
YOURS.

FOR INQUIRIES, PLEASE CONTACT:
NINA@CECCHIS.NYC

