

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 \$135 PER PERSON,  
DATE DEPENDENT



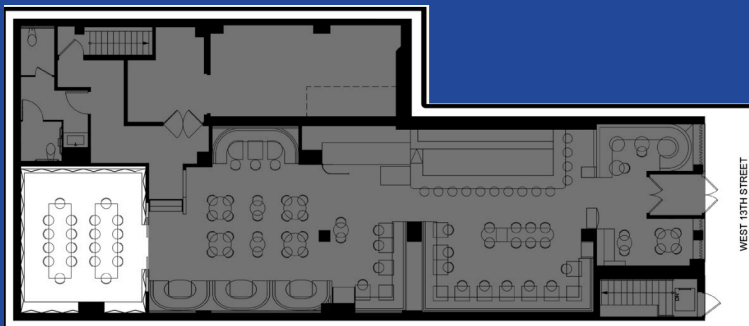
FOOD AND BEVERAGE CHARGES ASSOCIATED WITH EVENT BOOKINGS ARE EXCLUSIVE OF 8.875% NEW YORK SALES TAX, 20% SERVICE CHARGE (APPLIED AS GRATUITY), AND A 7% EVENT ADMINISTRATION FEE



## 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

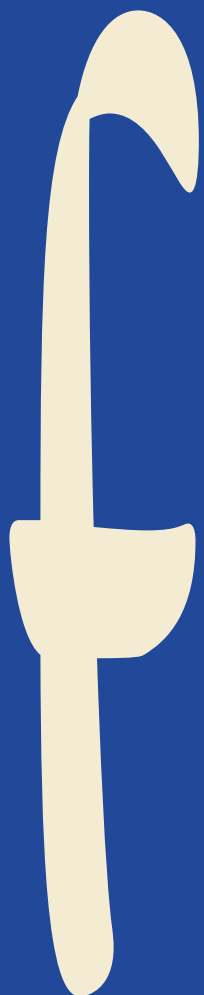
THERE WILL BE AN ADDITIONAL FEE OF \$5 PER PERSON FOR COAT CHECK APPLIED TO EVENTS BETWEEN OCTOBER 1ST TO APRIL 30TH

### MINIMUM SPEND TO RESERVE

STARTING AT \$4000, 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)

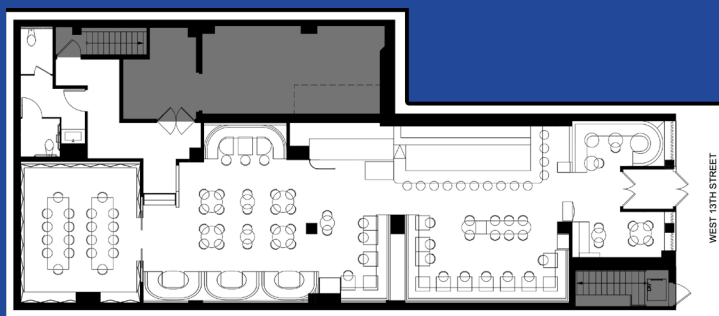
100 SEATED DINNER

## 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 / 150

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

### TIER TWO / 125

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

### TIER THREE / 100

1 APPETIZER SELECTION  
2 MAIN COURSE SELECTIONS  
1 DESSERT SELECTION

## SNACKS TO START

### SAN GENNARO IN A BLANKET / 6 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 / 6 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 / 9 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 CHANGES 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

ARUGULA, CASTELFRANCO, RADICCHIO, ENDIVE,  
RADISH, FENNEL, CITRONETTE DRESSING

#### JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE

#### NOT A WEDGE

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

#### LOBSTER SALAD LETTUCE WRAPS

HOUSEMADE OLD BAY CHIPS  
(SUPPLEMENT 7PP)

#### APRICOT GLAZED RIBS

COLESLAW

### MAIN

#### 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 KING SALMON\*

SEA BEANS, YELLOW WAX BEANS, SALMON ROE,  
CITRUS GLAZE, CHARRED LEMON

#### 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,  
GREEN BEANS (SUPPLEMENT 10PP)

#### 12 OZ PRIME NY STRIP\*

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

### DESSERT

#### CHOCOLATE CAKE

MOCHA WHIPPED CREAM

#### CHEESECAKE

PASSION FRUIT COULIS

#### BANANA CREAM PIE

CARAMEL, NILLA VANILLA WAFERS

#### • DESSERT SAMPLER •

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

### SIDES FOR THE TABLE

THREE CHOICES / 16PP

#### FRIES

ONION RINGS / SUPPLEMENT 5PP

MASHED POTATOES

SAUTÉED GREENS

BROCCOLI RABE

CREAMED SPINACH

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

\*MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE

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



# MENU

## COCKTAIL RECEPTION

### HORS D'OEUVRES

PRICED PER PERSON PER HOUR

THREE / 40 | FOUR / 50 | FIVE / 60

#### CHEESE PUFFS

GRUYERE

#### SMOKED SALMON ON CHIPS\*

CRÈME FRAÎCHE, TOBIKO, DILL, HOUSEMADE WAFFLE CHIP

#### SAN GENNARO IN A BLANKET

SAUSAGE & PEPPERS, MOZZARELLA, PUFF PASTRY

#### MINI VEGETABLE STRUDEL (VEGAN)

SPINACH, ZUCCHINI, SLOW ROASTED GARLIC

#### CHICKEN LIVER MOUSSE ON CROSTINI

ONION MARMALADE, CHIVES

#### STEAK TIPS WITH BROWN BUTTER BEARNAISE\*

(SUPPLEMENT 5PP)

#### MINI MUSHROOM TARTS

GOAT CHEESE, BECHAMEL

#### DEVILED EGGS

#### AVOCADO, CRAB & BACON ON CROSTINI

**CAVIAR ON CHIPS\***  
CRÈME FRAÎCHE, CHIVES, HOUSEMADE WAFFLE CHIP  
(SUPPLEMENT 12PP)

### FOOD STATIONS

#### MEAT & CHEESE BOARD

SMALL / MEDIUM / LARGE / EXTRA LARGE

175 / 300 / 400 / 600

#### CECCHI'S SLIDERS\* AND FRIES / 13PP

CECCHI'S SLIDERS\*, FRIES AND  
ONION RINGS / 19PP

#### SHRIMP COCKTAIL / 8 PER PIECE

RAW BAR\* / 85PP

#### SALAD

MARKET SALAD / 5PP

NOT A WEDGE / 9PP

#### APRICOT GLAZED RIBS / 9 PER PIECE

CAVIAR\* / INQUIRE FOR PRICING

### DESSERT

#### CHOCOLATE TRUFFLES / 3.50 EACH

COOKIES / 2.75 EACH

PISTACHIO SHORTBREAD, CHOCOLATE CHIP, SUGAR



# MENU

## BAR PACKAGES

PRICED PER PERSON FOR UP TO 3 HOURS

### PREMIUM / 135

OPEN BAR WITH PREMIUM SPIRITS

SELECT SPECIALTY COCKTAILS

TWO WHITE WINES, TWO RED WINES, AND ONE SPARKLING OR ROSÉ

SELECTED FROM OUR PREMIUM EVENT WINE SELECTIONS

FULL BEER SELECTION



### STANDARD / 110

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](mailto:NINA@CECCHIS.NYC)

