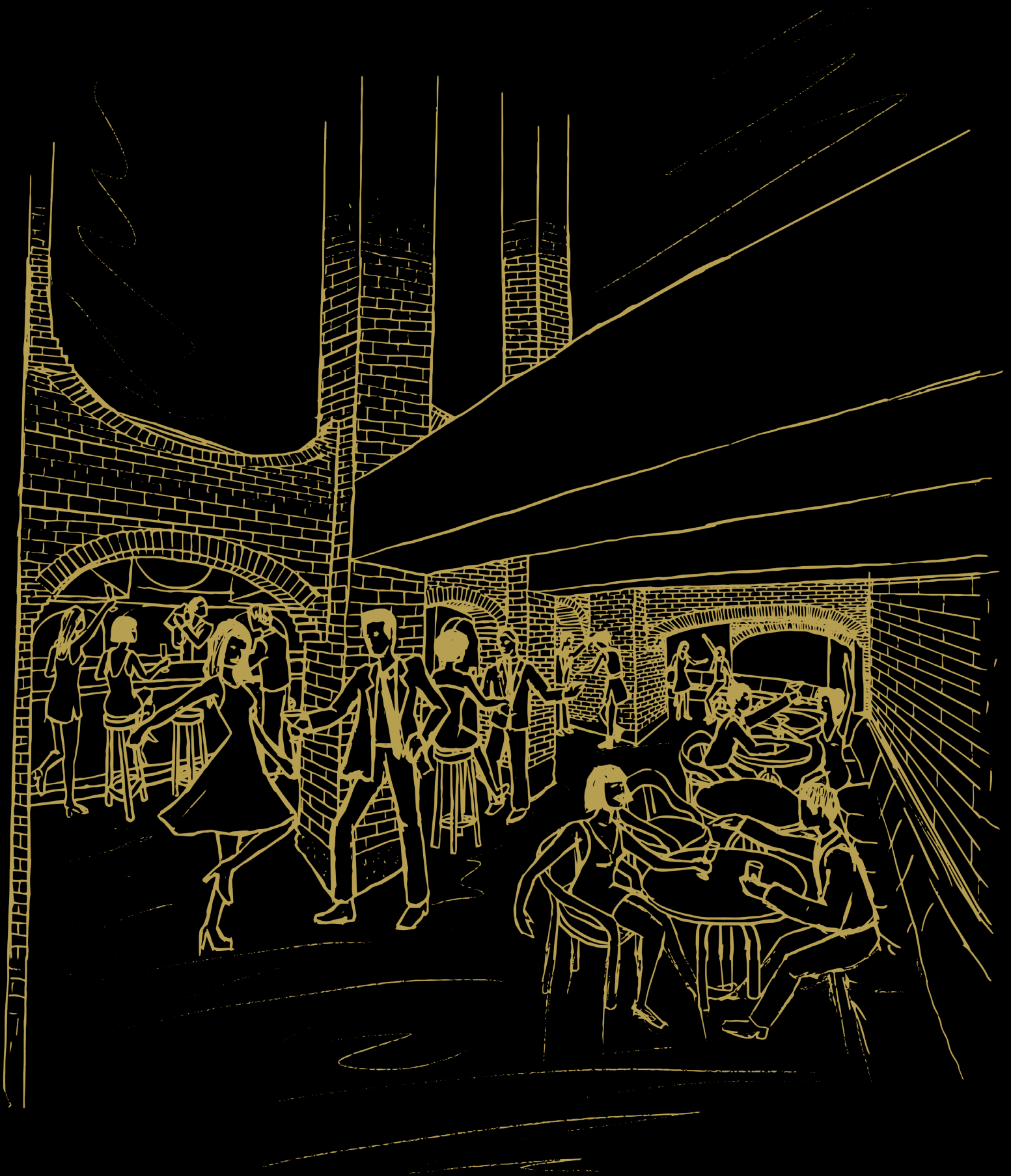


(SUB)MERCER



Welcome to (SUB)MERCER

An exclusive lounge housed underneath the
Mercer Hotel.



Private Dining

An intimate experience within our space.

Host an exclusive dining experience at SUBMERCER, where privacy, exceptional cuisine, and attentive service come together in a distinctive setting. The space accommodates dinners for up to 40 guests.

Guests will enjoy a five-course, family-style prix fixe menu priced at \$225 per person, thoughtfully designed to showcase signature plates from Sartiano's

Event Details

- Up to 40 seated guests
- 5-hr venue access included
- Room rental fee: \$5,000
- Additional hours: \$1,000 per hour

Food and Beverage Minimums

- Sunday - Wednesday: \$15,000
- Thursday - Saturday: \$20,000

Food and beverage minimums are exclusive of 8.875% NYS sales tax, 20% gratuity, and 5% administrative fee, and room rental charges.





Cocktail Reception

Sophisticated. Social. Unforgettable.

Curate an unforgettable evening with a private cocktail reception set in the subterranean. Designed for everything from milestone celebrations to exclusive social events, the intimate space accommodates up to 80 guests amid a vibrant, elevated atmosphere.

Customize your reception with a selection of passed canapés and food stations, including raw bar, charcuterie displays, crudités, and other curated enhancements.

Event Details

- Up to 80 guests
- 5-hr venue access included
- Room rental fee: \$5,000
- Additional hours: \$1,000 per hour

Food and Beverage Minimums

- Sunday - Wednesday: 15,000
- Thursday - Saturday: \$20,000

Food and beverage minimums are exclusive of 8.875% NYS sales tax, 20% gratuity, and 5% administrative fee, and room rental charges.



EGLY-OURIET
BLANC DE NOIRS GRAND CRU
CHAMPAGNE
Elaboré par SAS EGY-OURIET & Ambonnet France
LES CRAYÈRES
BLANC DE NOIRS GRAND CRU
Vins d'une vigneignée de Pinot Noir
Lieu-dit "Les Crayères" à Ambonnet

SOLAIA
ANTINORI

GAJA
GAIA & REY
LANGHE
DENOMINAZIONE ORIGINE PROTETTA
2021
PRODOTTO DA - BOTTLED BY GAJA - BARBARESCO
VINO DA TAVOLA - PRODUCT OF ITALY

MAINE LE
Montrachet
2019
Pienovenues-Batard-Montrachet
GRAND CRU
DOMAINE LEFLAIVE - PULIGNY-MONTRACHET

Wine Pairing Dinner Experience

Discover, savor, and unlock the perfect pairing.

Indulge in sommelier-selected wines thoughtfully paired to complement our 4-course tasting menu from Sartiano's.

Discovery Pairing

A forward-thinking selection of classic wines along with exciting up and coming producers. \$250 per person

Reserve Pairing

A selection of the greatest hits in the world of wine, celebrating the finest producers through carefully selected vintages, rare library releases, and special bottles from our cellar. \$350 per person

Bespoke Pairing

Tailored wine pairings for each course of your menu are available and includes a private consultation with our wine director and full-service wine experience.

\$450 per person



The Sartiano's After Dark Experience

A seamless progression from refined dining to after-dark energy.

Enjoy the best of both worlds with an evening that begins at Sartiano's and concludes at (SUB)MERCER.

Guests will indulge in a five-course, family-style prix fixe dinner at Sartiano's before transitioning to a reserved section at (SUB)MERCER for an electric, exclusive night of cocktails, live entertainment, and dancing.

This curated experience is offered with a combined food and beverage minimum of \$8,000 which includes a prix fixe priced at \$225 per person. Minimum excludes 8.875% NYS sales tax, 20% gratuity, and 5% administrative fee. Minimum spend requirements may increase for groups exceeding 25 guests.

