

# ONE WHITE STREET

PRIVATE DINING & SPECIAL EVENTS

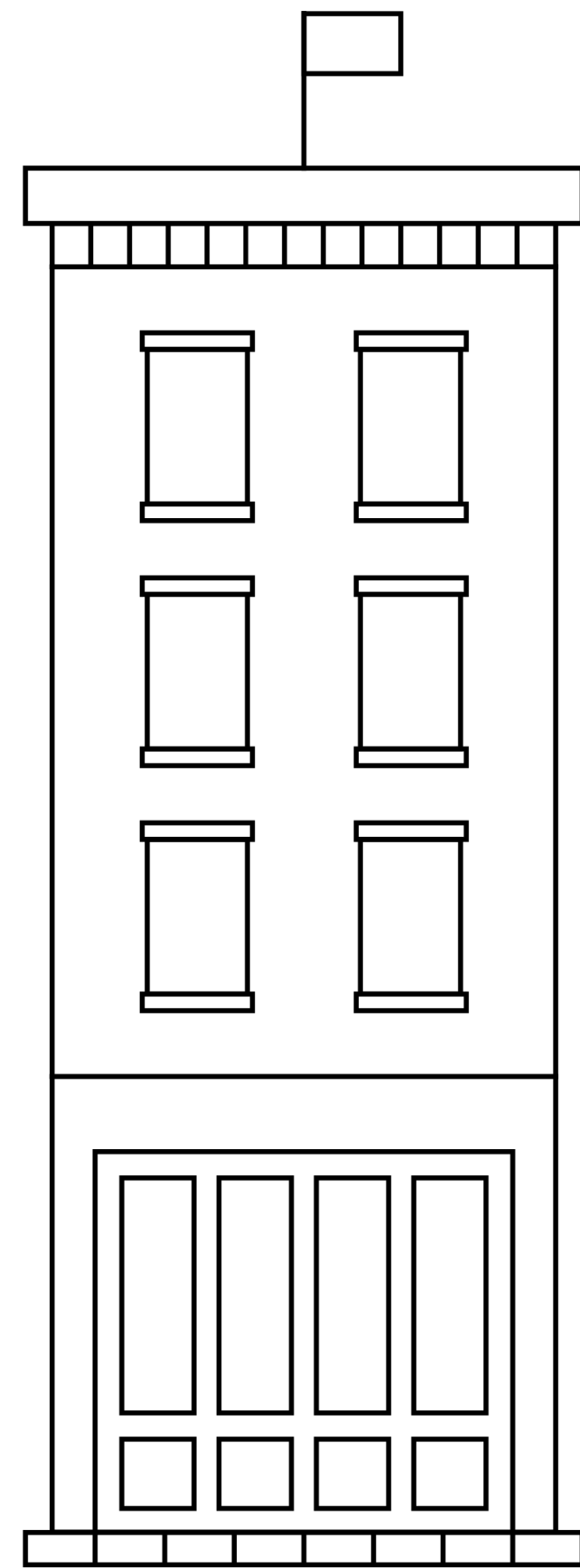
Spring 2023



## One White Street

One White Street is a Michelin-starred restaurant in downtown New York City from Chef Austin Johnson and Master Sommelier Dustin Wilson. Located in a historic Tribeca townhouse, One White Street is a place to feel at home.

Our unique restaurant layout with three floors of dining allows for a variety of options for private events, from more casual cocktail parties to formal tasting menu experiences.



**Third Floor**  
18 seated, 20 standing

**Second Floor**  
22 seated, 25 standing

**First Floor**  
Inside: 18 seated, 16 standing  
Outside: 20 seated, 23 standing  
Terrace: 12 seated, 16 standing

**One White Street Full Buyout**

All three floors of the restaurant are available for buyout for up to 40 guests for a seated dinner and 60 guests for a standing reception.

**Downstairs Buyout**

The First Floor's Inside and Outside can be combined to accommodate 30 seated and 40 standing guests.

**Upstairs Buyout**

The Second Floor and Third Floor can be combined to accommodate 40 seated and 43 standing guests.

DOWNSTAIRS



First Floor

1WST



DOWNSTAIRS

## First Floor

Our first floor is a beautiful wine bar atmosphere with a mix of bar seats, high-top tables, and banquette seating.

This floor can host a variety of entertaining options from a Happy Hour reception with snacks and a seafood bar to a family-style dinner or a full tasting menu.

1WST





UPSTAIRS



Second Floor

1W<sup>ST</sup>



UPSTAIRS

## Second Floor

The second floor of the restaurant provides a sophisticated and refined ambiance. The open kitchen design showcases One White Street chefs as they prepare a seasonal menu with ingredients sourced from Rigor Hill Farm in upstate New York.

Private dining and special events on the Second Floor can host up to 22 guests for a seated dinner or 25 guests for a standing reception. The Second Floor can be booked up to 14 days in advance.

UPSTAIRS



Third Floor

1WST



UPSTAIRS

## Third Floor

Our third floor has a warm wood ceiling and a beautiful marble chef's tasting counter. The tasting counter gives guests a front row seat to One White Street chefs preparing the evening's meal in the open kitchen.

The Third Floor can comfortably host up to 18 guests for a seated meal, or up to 20 guests for a standing reception. Third Floor events can be booked up to 30 days in advance.



DOWNSTAIRS  
F&B Minimums

<b>INSIDE</b>	<b>8 PM-CLOSE</b>	
<ul style="list-style-type: none"> <li>• Spring, Autumn &amp; Holidays</li> <li>• Summer, Winter &amp; Weekdays</li> </ul>		
<b>OUTSIDE</b>	<b>8 PM-CLOSE</b>	
<ul style="list-style-type: none"> <li>• All Year</li> </ul>		
<b>COVERED TERRACE</b>	<b>5-7 PM</b>	
<ul style="list-style-type: none"> <li>• All Year</li> </ul>		
<b>DOWNSTAIRS BUYOUT</b>	<b>ALL NIGHT</b>	
<ul style="list-style-type: none"> <li>• Spring, Autumn &amp; Holidays</li> <li>• Summer, Winter &amp; Weekdays</li> </ul>		

**INSIDE & OUTSIDE HAPPY HOUR**  
*for up to 30 people*  
 3-5PM | All Year

Rooms subject to availability. Downstairs Private Dining and Special Event reservations must be made 30 days in advance. All events will incur an administrative fee of 5% and a suggested gratuity of 20% of the food and beverage subtotal. Taxes not included in the menu prices above.

UPSTAIRS  
F&B Minimums

<b>SECOND or THIRD FLOOR</b>	<b>8:30 PM-CLOSE</b>	
<ul style="list-style-type: none"> <li>• Spring, Autumn &amp; Holidays</li> <li>• Summer, Winter &amp; Weekdays</li> </ul>		
<b>SECOND or THIRD FLOOR</b>	<b>ALL NIGHT</b>	
<ul style="list-style-type: none"> <li>• Spring, Autumn &amp; Holidays</li> <li>• Summer, Winter &amp; Weekdays</li> <li>• Mondays</li> </ul>		
<b>SECOND or THIRD FLOOR – SEMI-PRIVATE</b>	<b>ANY TIME</b>	
<ul style="list-style-type: none"> <li>• All Year (<i>8 to 10 guests</i>)</li> </ul>		
<b>UPSTAIRS BUYOUT (SECOND &amp; THIRD FLOOR)</b>	<b>ALL NIGHT</b>	
<ul style="list-style-type: none"> <li>• Spring, Autumn &amp; Holidays</li> <li>• Summer, Winter &amp; Weekdays</li> <li>• Mondays</li> </ul>		

**FULL ONE WHITE STREET BUYOUT**  
**ALL NIGHT**  
 Spring, Autumn & Holidays  
 Summer, Winter & Weekdays

Rooms subject to availability. Second Floor Private Dining and Special Event reservations must be made 15 days in advance. Third Floor Private Dining and Special Event reservations must be made 30 days in advance. All events will incur an administrative fee of 5% and a suggested gratuity of 20% of the food and beverage subtotal. Taxes not included in the menu prices above.

ONE WHITE STREET  
Food Menus

STANDING RECEPTIONS

PASSED SNACKS

RAW BAR

- Garden
- Ocean

SEATED MEALS

THREE-COURSE MENUS

- Family-Style
- Pre-Fixe

TASTING MENUS

- Five Courses
- Six Courses
- Eight Courses

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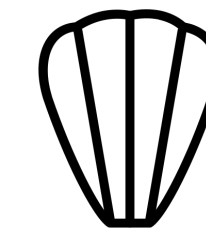
ONE WHITE STREET  
Menu Additions

TO SUPPLEMENT ANY MENU

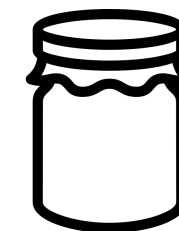
- Ribeye
- 5g Black Truffles\*
- 8g Caviar\*

*\*added to Chef's choice of one course*

TO TAKE HOME



MADELINES  
*5 pieces*



PRESERVED ITEM  
*seasonal*



RIGOR HILLS MARKET PRODUCE BAG  
*seasonal*

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ONE WHITE STREET  
Beverage Packages

**RECEPTION BAR**

- Three Proprietary Cocktails
- Premium Spirits
- Bubbles
- White Wine
- Red Wine

**THREE-COURSE MENU WINE PAIRING**

**FIVE-COURSE TASTING MENU WINE PAIRING**

**SIX-COURSE TASTING MENU WINE PAIRING**

**EIGHT-COURSE TASTING MENU WINE PAIRING**

**WINE & COCKTAILS**

**ADDITIONAL SERVICES**

- Coat Check
- Floral Arrangements

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Taxes not included in the menu prices above.



ONE WHITE STREET

THANK YOU

We Hope To See You Soon