



NOI DUE

Events

WINTER 2023

NOI DUE EVENTS

NOI DUE CARNE & PATIO

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NOIDUE
Carne

NOIDUE
Café

NOINDDUE
Events





NOI DUE CARNE MAIN DINING ROOM

NOI DUE CARNE & PATIO

141 W 69TH STREET NYC

MAIN DINING ROOM

Noi Due Carne introduces rich proteins into a kosher casual fine dining concept that is ready made for gourmands of all creed in a warm and elegant ambiance

CAPACITY SEATED: 90

CAPACITY STANDING: 100

***Also available for Friday Night Shabbat dinner and Saturday Shabbat Lunch**

THE PATIO

Our Patio dining room features a skylight and brings about a cozy and elegant feeling; perfect for intimate gatherings and business events.

CAPACITY SEATED: 24 (max)



PRICING & PACKAGES

SEATED DINNER \$125 per person

ANTIPASTI

*Select three
served family style*

MAIN

*Preselect four served
individually as a “choice of”*

DESSERT

*Select one
To be served individually*

SEATED DINNER \$135 per person

ANTIPASTI

*Select four
served family style*

MAIN

*Preselect four served
individually as a “choice of”*

DESSERT

*Select one
To be served individually*

SEATED DINNER \$145 per person

ANTIPASTI

*Select five
served family style*

MAIN

*Preselect four served
individually as a “choice of”*

CONTORNI

Select two served family style

DESSERT

*Select one served individually
*includes Cookie OR Fruit
Platter for the table*

CHEF’S TABLE \$500

A coveted experience for two
boasts a 7-course Chef
selected and guided tasting
menu with wine pairings.



COCKTAILS & ANTIPASTI RECEPTION

For receptions client can select from
a range of stationary or passed
antipasti and sweets.

The image shows a private dining room with a rustic and industrial aesthetic. On the left, a wall of exposed brick is illuminated by two adjustable black track lights. The floor is made of dark, polished wooden planks. In the center, a long wooden table is set with white plates, folded napkins, and several wine glasses. It is surrounded by light-colored wooden chairs with a classic bentwood design. To the right, a long, dark blue tufted leather booth runs along the wall. The wall behind the booth is covered in vertical wooden shutters, some of which are open, revealing a wall-mounted light fixture. In the background, a wooden cabinet with glass doors holds various items, and a large mirror reflects the interior. Two large, spherical pendant lights with a woven pattern hang from the ceiling. The overall atmosphere is warm and sophisticated.

NOI DUE CAFÉ PRIVATE DINING ROOM

NOI DUE CAFÉ PRIVATE DINING ROOM

491 COLUMBUS AVE NYC

PRIVATE DINING ROOM

The private back room at Noi Due Café can accommodate groups looking to celebrate special occasions like birthday parties or engagements, as well as corporate gatherings and holiday get togethers. Its warmth makes it the perfect location for an amazing meal and great conversations.

CAPACITY SEATED:22



PRICING & PACKAGES



SEATED BRUNCH/LUNCH
\$85 per person

MAZZATTO

Select four

ANTIPASTI

Select two

SALADS

Select one

MAIN

Select three

DESSERT

Select one

SEATED DINNER
\$100 per person

ANTIPASTI

Select three

SALAD

Select one

PASTA OR PIZZA

Select two

SIDES

Select two

DESSERT

Select one

SEATED DINNER
\$120 per person

ANTIPASTI

Select three

SALAD

Select one

PASTA OR PIZZA

Select two

MAIN

Select two

SIDE

Select two

DESSERT

Select one

NOI DUE EVENTS SPACE



EVENT SPACE WITH BAR



NOI DUE EVENTS

The newest addition to Noi Due's private dining options, Noi Due Events echoes the rustic elegance of the Upper Westside restaurant's dining rooms.

Located on the lower level at 143 W 69th Street, this space offers an intimate, cozy yet versatile setting for a variety of private events. The homey aesthetic, accented with scenic art throughout, reflects the signature style of Noi Due.

Comprised of an open space featuring a bar, Noi Due Events can accommodate a variety of configurations for different party sizes and needs; up to 50 guests.

Prepared by a team of well-versed Chef and cooks, our Kosher meat and dairy menu options reflect the cuisine and culture of Noi Due and are complemented by wine selections carefully curated by our team. Noi Due Events, together with our dedicated private dining team, will provide you and your guests with an unforgettable experience.



HOST YOUR NEXT PRIVATE EVENT!

- Sheva Brachot
- Brit Milah
- Mitzvahs
- Corporate
- Weddings
- Engagements
- Anniversary
- Birthdays
- Dinner
- Cocktail Parties



PRICING & PACKAGES



DAIRY MENU

(up to 30 guests)

\$3,000 min

MEAT MENU

(up to 30 guests)

\$4,000 min

CAPACITY: 25-60

* For additional guests please email us
at info@noiduecafe.com for pricing



NOI DUE GIFTS



**NOI DUE VINO
BARBERA D'ASTI**
750 ml

\$48

Light to medium bodied with notes of cherries, raspberries, strawberries and blackberries. A versatile wine that pairs well with beef, as well as strong cheeses.



**NOI DUE GELATO
COOKIES**

\$6

Choose from a variety of cookies including pistachio chocolate chip, dark chocolate chip, dulce de leche filled madeleines, chocolate ganache waffle cones and many more...



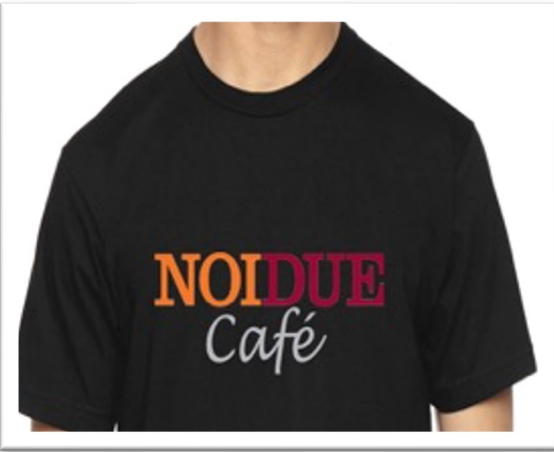
**NOI DUE GELATO
THERMOS**
\$20



**NOI DUE GELATO
MUG**
\$15



NOI GELATO KIPPA
\$9



**NOI DUE BLACK
CREW NECK**
\$25

PIZZA MAKING CLASSES

Ideal for groups up to 20 guests; Noi Due Events offers instructions on the ins and outs of making the most authentic and delicious pizzas from scratch.

This group event is perfect for birthday parties, corporate gatherings or even a girl's night out.

What you'll get:

- ✓ Pizza Making Class
- ✓ How to make our famous Marinara Sauce
- ✓ Appetizers
- ✓ Glass of Wine
- ✓ Dessert
- ✓ Coffee and Tea

\$3000 (up to 15 guests)

\$200 per each additional guest

Maximum 20 guests

***Prices do not include sales tax or the mandatory 20% gratuity**

Call 212.712.2222 or email us at
info@noiduecafe.com



ADDITIONAL INFORMATION

TERMS

Each event space has an associated food and beverage minimum based on the capacity of the room and time of year. Certain spaces are also subject to a room fee.

To book any of the spaces we require a 25% deposit of the food and beverage minimum along with a signed contract. We do not hold dates.

Additional fees include 8.875% sales tax and 3% administration fee. The administration fee is not a gratuity and serves to offset ancillary expenses associated with the planning of each event.

