



MAISON PICKLE

COCKTAILS & FRENCH DIP

N° 2315
BROADWAY
NY



EVENTS AND LARGE PARTIES

MAISON PICKLE

COCKTAILS & FRENCH DIP

BRUNCH PACKAGES

MUNCH BRUNCH

\$55 Per Guest

HOUSE BAKED PULL APART BREAD

Pick One. Served Family Style:

Bread and Butter
Honey and Butter
Garlic and Parmesan

*Inquire for Seasonal Options

STARTERS

Pick Two. Served Family Style:

Pickled Crudités
D'Olived Eggs
Caesar Salad

Watermelon Feta Salad

SIDES

Pick One. Served Family Style:

Breakfast Meat Platter
Classic Mac & Cheese
Maison Fries
Fresh Cut Fruit

ENTREE

Included:

French Dip Selection
(Classic, Deluxe, or Reuben)

Pick Three. Choice of:

Texas Toast Egg & Cheese
(choice to add Bacon, Ham or Sausage)
Maple Butter & Syrup French Toast
Berries & Cream French Toast
Fried Chicken Bacon N Toast
Chicken Caesar Salad
Tuna Niçoise Salad**
Steak & Eggs**

CLASSIC BRUNCH

\$65 Per Guest

HOUSE BAKED PULL APART BREAD

Pick One. Served Family Style:

Bread and Butter
Honey and Butter
Garlic and Parmesan

*Inquire for Seasonal Options

STARTERS

Pick Two. Served Family Style:

Pickled Crudités
D'Olived Eggs
Caesar Salad
Watermelon Feta Salad
Crispy Pickled Artichoke
Bacon Steak

SIDES

Pick Two. Served Family Style:

Breakfast Meat Platter
Classic Mac & Cheese
Maison Fries
Fresh Cut Fruit

ENTREE

Included:

French Dip Selection
(Classic, Deluxe, or Reuben)

Pick FOUR. Choice of:

Maple Butter & Syrup French Toast
Berries & Cream French Toast
Fried Chicken, Bacon & Toast
Hot Honey Chicken & Toast
Salmon Burger
Vegetable & Hummus Wrap
Challah Croque Madame
Patty Melt
Tuna Niçoise Salad
Steak & Eggs**

**Supplemental charge of \$10 per guest

N 2315
BROADWAY
NY

DINNER PACKAGES

HOUSE BAKED PULL APART BREAD

Pick One. Served Family Style:

Bread and Butter
Honey and Butter
Garlic and Parmesan

*Inquire for Seasonal Options

STARTERS

Pick Two. Served Family Style:

Pickled Crudités
D'Olived Eggs
Caesar Salad
Crispy Pickled Artichoke
Tuna Tartare

FRENCH DIP

\$55 Per Guest

ENTREE

Served Individually. Choice of:

French Dip Selection
(Classic, Deluxe or Reuben)

SIDES

Pick Two. Served Family Style:

Classic Mac & Cheese
Maison Frites with Fondue
Mashed Potatoes with Butter
Creamed Spinach

DESSERT

Pick One. Served Family Style:

Oreo Icebox Pie
Seasonal Cake/Pie
Hot Coffee or Tea
Upgrade to our 24-Layer Chocolate
or Pickle Cake Slices
*Supplemental Charge of \$5 Per Guest

HOUSE BAKED PULL APART BREAD

Pick One. Served Family Style:

Bread and Butter
Honey and Butter
Garlic and Parmesan

*Inquire for Seasonal Options

STARTERS

Pick Three. Served Family Style:

D'Olived Eggs
Pickled Crudités
Caesar Salad
Crispy Pickled Artichoke
Tuna Tartare
Bacon Steak
Watermelon Feta Salad
Artichoke and Spinach Dip

MAISON KITCHEN

\$75 Per Guest

ENTREE

Includes:

French Dip Selection
(Classic, Deluxe or Reuben)

Pick Two. Choice of:

Tuna Niçoise
Cedar Roasted Salmon
Fried Chicken, Bacon 'N Toast
Roasted Lemon Chicken
Eggplant Parmesan
Penne Pesto Primavera
Steak Frites**
Lamb Chops*

* + \$20 per guest,
** + \$10 per guest

SIDES

Pick Two. Served Family Style:

Classic Mac & Cheese
Maison Frites with Fondue
Mashed Potatoes with Butter
Creamed Spinach
Honey Harissa Roasted Carrots
Sautéed Asparagus

DESSERT

Pick One. Served Family Style:

Oreo Icebox Pie
Seasonal Cake/Pie
Hot Coffee or Tea
Upgrade to our 24-Layer Chocolate
or Pickle Cake Slices
*Supplemental Charge of \$5 Per Guest

HOUSE BAKED PULL APART BREAD

Pick One. Served Family Style:

Bread and Butter
Honey and Butter
Garlic and Parmesan

*Inquire for Seasonal Options

STARTERS

Includes:

Pickled Crudités
Pick Three. Served Family Style:

D'Olived Eggs
Caesar Salad
Crispy Pickled Artichoke
Tuna Tartare
Bacon Steak
Watermelon Feta Salad
Shrimp Cocktail

LAND AND SEA

\$85 Per Guest

ENTREE

Includes:

French Dip Selection
(Classic, Deluxe or Reuben)

Pick FOUR. Choice of:

Tuna Niçoise
Cedar Roasted Salmon
Fried Chicken, Bacon 'N Toast
Eggplant Parmesan
Penne Pesto Primavera
Roasted Lemon Chicken
Steak Frites
36oz Prime Tomahawk Ribeye*

* + \$35 per guest,

Minimum 2 guests must participate

SIDES

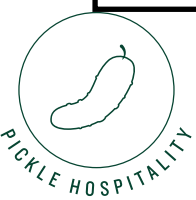
Pick Two. Served Family Style:

Classic Mac & Cheese
Maison Frites with Fondue
Mashed Potatoes with Butter
Creamed Spinach
Honey Harissa Roasted Carrots
Grilled Asparagus

DESSERT

Pick TWO. Served Family Style:

Oreo Icebox Pie
Seasonal Cake/Pie
Hot Coffee or Tea
24-Layer Chocolate Cake
24-Layer Pickle Cake



MAISON PICKLE

COCKTAILS & FRENCH DIP



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BEVERAGE PACKAGES

SOFT BEVERAGES

\$15 Per Guest

Hot & Iced Coffee
Hot & Iced Tea
House Made Lemonade
Half & Half (Arnold Palmer)
Cranberry Juice

MAISON PACKAGE

\$40 Per Guest

House Beer
House Wine
Premium Soft Beverages

PREMIUM SOFT BEVERAGES

\$20 Per Guest

Hot & Iced Coffee
Hot & Iced Tea
House Made Lemonade
Half & Half (Arnold Palmer)
Cranberry Juice
Orange Juice
Berry Lemonade
Bottled Mexican Coke/Sprite
Diet Soda
Grapefruit Soda

BOISSON PACKAGE

\$75 Per Guest

House Beer
Select Wines
Select Signature Cocktails
House Spirits
Premium Soft Beverages

BRUNCH BUBBLES BY-THE-BOTTLE

\$50 Per Bottle

Serves 4

Bottle of Prosecco
with Seasonal Bubble Elixirs

LE GRAND MAISON PACKAGE

\$85 Per Guest

All Draft Beer
Our Entire Cocktail list
Premium Wines
Premium Soft Beverages

THANK YOU FOR CHOOSING MAISON PICKLE TO HOST YOUR EVENT!

The following includes general information to assist you in planning your gathering at Maison Pickle.

Maison Pickle reserves the right to determine seating location for all events, based on how to best accommodate all guests.

Semi - private options are available for booking, and will be subject to a minimum spend on Food and Beverage and must be arranged in advance.

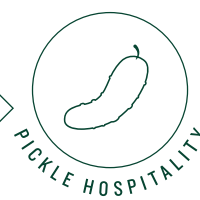
Partial and Full buyouts of Maison Pickle are also available, subject to a minimum spend or Buyout fee.

Our prix fixe packages are designed to accommodate all the guests in your party. You are more than welcome to supplement your meal with any of our a la carte items.

Beverage Packages are also available to be enjoyed by all individuals in a party. For those who choose not to consume alcoholic beverages, we are happy to offer mocktails, fresh juices, and soft drinks. We do not offer packages unless everyone in your party participates.

ALL BEVERAGE PACKAGES ARE FOR A DURATION OF 2 HOURS.

ADDITIONAL TIME AVAILABLE FOR A FEE.



MAISON PICKLE

COCKTAILS & FRENCH DIP



THANK YOU FOR CHOOSING MAISON PICKLE TO HOST YOUR EVENT!

To ensure the best experience for all our guests,
we request you adhere by the following:

- Please provide notice of any allergies or dietary restrictions so we can make appropriate advance accommodations for your guests.
- Brunch events are for 90 minutes. Dinner events are for two hours, unless otherwise arranged in advance.
- We only seat complete parties. Please advise your guests to arrive early, so your party can be seated on time.
- We will seat your party promptly when you arrive. Late events will be held for up to 15 minutes following the scheduled start of your reservation. If your party has not checked in by that time, the restaurant cannot guarantee that your table will be held open.
- Orders will be taken and appetizers served promptly following the scheduled start of your reservation in order to give your party sufficient time to enjoy the experience.
- A guaranteed number of guests is required 48 hours ahead of the event. This number will become the guarantee and the client will be charged accordingly. If you wish to increase your guest count, it must be submitted and approved by venue management prior to the event. If additional guests arrive, they will be required to participate.

MAISON PICKLE

COCKTAILS & FRENCH DIP



SEMI-PRIVATE DINING

The Mezzanines, overlooking our Main Dining Room,
are the perfect setting for a more intimate experience.
Mezzanines can be reserved exclusively with a minimum guarantee.
Minimums are subject to change and depend on season and time of day.



PETIT MEZZANINE

Accommodates up to 12 guests at one
high-top table for a Seated event.

-or-

25 guests for Standing Cocktails
& Stationed Hors D'Oeuvres

GRANDE MEZZANINE

Accommodates up to 16 guests at one
low-top table for a Seated event.

-or-

30 guests for Standing Cocktails
& Stationed Hors D'Oeuvres



**BOTH MEZZANINES ARE NOW CONNECTED VIA BRIDGEWAY AND CAN
BE RESERVED TOGETHER FOR LARGER GROUPS OF UP TO 50 GUESTS
FOR COCKTAIL STYLE EVENTS**



TERMS & CONDITIONS

- A guaranteed number of guests is required 48 hours ahead of the event. This number will become the guarantee and the client will be charged accordingly.
- If you wish to increase your guest count, it must be submitted and approved by management prior to the event. If additional guest arrives, they will be required to participate.
- any required deposit amount is due upon receipt of signed contractual agreement and is non-refundable. Your deposit amount will be credited to your final total at the close of the event. Final payment must be paid by credit card or cash at the end of the event.
- A credit card is required to confirm the event. Please note we do not accept checks.
- A cancellation fee will apply if this event is cancelled within 48 hours of the event. The cancellation fee is 50% of the food and beverage cost. If the event is cancelled by the act of god (hurricane, snowstorm, flood, etc) or government mandated closures, jacob's pickles reserves the right to substitute a similar date but must give the host prior notice of the change. The host also has the option to cancel the event with any deposit refunded less any expenses accrued by jacob's pickles and agreed by the host.
- Maison Pickle is not responsible for ensuring guest arrives on time for the confirmed time frame of booking and will seat guests who are present. Event begins at scheduled time regardless of whether the party is incomplete - we can wrap up missed courses.
- in the event the entire group does not show up for the reservation, the full amount stated on this agreement will be charged.
- All food and beverage are subject to tax, gratuity, and administrative fee. An administrative charge of 5% will be added to all food and beverage charges. This administrative charge is not gratuity or tip and will not be distributed to employees who provide table service to the guests. It is used to offset the cost associated with the administration of your event. As such, the administrative charge is subject to applicable sales tax.
- A gratuity based on guest discretion will also be added to all food and beverage charges. This gratuity will be distributed in it entirely to the employees who provide service to the guest.
- Table décor, balloons or any other party paraphernalia are not permitted in the restaurant unless stated on your event agreement.
- We encourage all events to begin and end promptly at the scheduled times. If you wish to extend event service beyond your contracted end time, there will be a charge.
 - For parties 12 - 20, \$35pp per 30mins
 - for parties 21 and over, 25% of food & beverage packages will be charged per 30 minutes
- any additional requested food & beverages are subject to a 3% administrative fee, local sales tax and any chosen gratuity
- Maison Pickle will not assume responsibility for the damage (intentional, consequential, and/or negligent) or loss of articles left in the restaurant prior to, during or following the function. In the event of damages, the event host accepts full responsibility for any and all damages caused by the host, host friends or invitees to anywhere on the property.
- Outside food and beverages are not permitted unless agreed and is listed in agreement and may accrue additional fee.
- All food and beverage menus are subject to change without notice. A similar product with the same value will be substituted at Maison Pickle's discretion.
- If a minimum spend is required for private use of the restaurant or section of the restaurant as agreed by the host, the balance will be added to the check at the end of the event.

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COCKTAILS & FRENCH DIP

PRIVATE DINING APPETIZER PACKAGES

DE LUXE

\$35 Per Guest

Includes:

Pull Apart Bread
D'Olived Eggs
Pickled Crudités
Bacon Steak

LE GRANDE

\$55 Per Guest

Includes:

Pull Apart Bread
D'Olived Eggs
Pickled Crudités
Chicken Liver Mousse
Shrimp Cocktail
Bacon Steak
Maison Fries
Steak or Tuna Tartare

ALL APPETIZER PACKAGES ARE FOR A DURATION OF 2 HOURS.
ADDITIONAL TIME AVAILABLE FOR A FEE.

SEMI-PRIVATE DINING



MAIN DINING ROOM

Offers a chic space with high ceilings and a private bar. Exclusive entry available if desired.

Cocktails and Hors D'Oeuvres up to 125
Buffet Style Dining 115



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FULL RESTAURANT BUYOUT



Maison Pickle features retro luxe décor, with one large bar, a pair of semi-private Mezzanines connected via bridge, and a sheltered outdoor dining patio. Entertainment (Drag, Burlesque, live music, DJ) and coat check available. Outside Entertainment also permitted.

Cocktails and Hors D'Oeuvres up to 200
Buffet Style Dining 200
Seated Dinner 175

MAISON PICKLE

COCKTAILS & FRENCH DIP



Maison Pickle brings you iconic and comforting American favorites on Manhattan's Upper West Side.

French Dips are our signature dish, along with distinctive cocktails, served in a refined and relaxed setting, minutes from the American Museum of Natural History and Central Park.

ADDRESS:

2315 Broadway
SW corner of 84th Street
New York, NY 10024

TELEPHONE:

212.496.9100

EMAIL:

EVENTS@PICKLEHOSPITALITY.COM

CUISINE:

Classic American

SIGNATURE COCKTAIL:

The Razzle

SIGNATURE DESSERT:

24-Layer Chocolate Cake

SEATING CAPACITIES

Entire Restaurant175 Seated/200 Standing
Main Dining Room70 Seated/130 Standing
Grande Mezzanine.....16 Seated (additional 6 rail seats)/30 Standing
Petit Mezzanine.....12 Seated (additional 10 rail seats)/25 Standing



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