



SAXON + PAROLE & GHOST DONKEY  
**SPECIAL EVENTS**



SAXON + PAROLE & GHOST DONKEY  
EVENTS SPACES



**THE FRONT ROOM**  
32 guests seated/40 guests standing  
*Only available to reserve as part  
of a complete venue buyout*



**THE PANEL ROOM**  
38 guests seated/45 guests standing



**THE WINE CELLAR**  
42 guests seated/50 guests standing



**GHOST DONKEY**  
65 guests maximum



SAXON + PAROLE & GHOST DONKEY  
EVENTS MENUS



**DINNER**  
*PRIX-FIXE*

We offer three prix-fixe menu options. Each guest will choose one dish per course, and shared side dishes are included in the pricing of the menus.



**\$68 per person**

**APPETIZERS** *(choice of)*

**Roasted tomato soup**, cheese crackers

**Caesar salad**, little gems, haricot vert, Grana Padano, garlic crouton

**Tuna tartare**, yuzu, jicama, cucumber, radish, avocado, jalapeño, yellow pepper aioli

**MAINS** *(choice of)*

**Ricotta gnudi**, roasted mushroom, sweet butter, truffle peelings

**Scottish salmon**, wild mushroom, romanesco, baby carrots, Meyer lemon crème fraîche

**Crispy chicken**, black garlic puree, quinoa, pickled red chilies, green harissa

**[ 28-day dry aged NY Strip steak supplement + \$20 ]**  
with bone marrow béarnaise

**FOR THE TABLE**

**Blistered shishito peppers**

**Crispy brussel sprouts** with chili-caramel

**DESSERTS** *(choice of)*

**Passion fruit meringue**, candied vanilla kumquats, citrus segments

**Chocolate panna cotta**, hazelnut, cocoa nibs

**House-made, seasonal sorbets**

**\$85 per person**

**APPETIZERS** *(choice of)*

**Roasted tomato soup**, cheese crackers

**Caesar salad**, little gems, haricot vert, Grana Padano, garlic crouton

**Tuna tartare**, yuzu, jicama, cucumber, radish, avocado, jalapeño, yellow pepper aioli

**Roasted bone marrow**, gremolata, herb-garlic crumbs, fines herbes & pickled red onion salad

**MAINS** *(choice of)*

**Ricotta gnudi**, roasted mushroom, sweet butter, truffle peelings

**Scottish salmon**, wild mushroom, romanesco, baby carrots, Meyer lemon crème fraîche

**Crispy chicken**, black garlic puree, quinoa, pickled red chilies, green harissa

**Grilled Berkshire pork chop**, pickled plums, goat cheese polenta, watercress

**[ 28-day dry aged NY Strip steak supplement + \$20 ]**  
with bone marrow béarnaise

**FOR THE TABLE**

**Blistered shishito peppers**

**Crispy brussel sprouts** with chili-caramel

**DESSERTS** *(choice of)*

**Passion fruit meringue**, candied vanilla kumquats, citrus segments

**Chocolate panna cotta**, hazelnut, cocoa nibs

**House-made, seasonal sorbets**



## DINNER

PRIX-FIXE

We offer three prix-fixe menu options. Each guest will choose one dish per course, and shared side dishes are included in the pricing of the menus.

————— \$115 per person —————

### TO SHARE

**Truffled Portobello mushroom mousse pot,**  
PAROLE Whiskey jelly  
**Caviar deviled eggs**

### APPETIZERS *(choice of)*

**Roasted tomato soup,** cheese crackers

**Caesar salad,** little gems, haricot vert,  
Grana Padano, garlic crouton

**Tuna tartare,** yuzu, jicama, cucumber, radish, avocado, jalapeño,  
yellow pepper aioli

**Roasted bone marrow,** gremolata, herb-garlic crumbs,  
finesherb & pickled red onion salad

### MAINS *(choice of)*

**Ricotta gnudi,** roasted mushroom, sweet butter, truffle peelings

**Scottish salmon,** wild mushroom, romanesco, baby carrots,  
Meyer lemon crème fraiche

**Crispy chicken,** black garlic puree, quinoa, pickled red chilies,  
green harissa

**Grilled Berkshire pork chop,** pickled plums,  
goat cheese polenta, watercress

**28-day dry aged NY Strip steak**  
with bone marrow béarnaise

### FOR THE TABLE

**Blistered shishito peppers**

**Crispy brussel sprouts** with chili-caramel

**Broccoli rabe,** garlic confit, chili flakes, lemon

### DESSERTS *(choice of)*

**Passion fruit meringue,** candied vanilla kumquats,  
citrus segments

**Chocolate panna cotta,** hazelnut, cocoa nibs

**House-made, seasonal sorbets**

*menus subject to change due to seasonality & availability*



## ADDITIONS FOR THE TABLE

Additional touches throughout the meal create a truly unforgettable dining experience – preface the dinner with a festive oyster shooter, choose from our raw bar or charcuterie selections to start, add mid-courses such as a Portobello mousse pot, and finish with sweet extras like house-made cupcakes arranged into towers!

### boozy treat

#### **Oyster shooter** \$6

*Mezcal, 'Agua verde': celery, tomatillo & celery 'water', Green tabasco, Citrus salt, Chili salt rim  
(Mezcal can be substituted for spirit of choice)*

### throughout the meal

#### **East or West coast oysters** \$48/dozen

#### **Shrimp cocktail** \$48/dozen

**Seafood Tower** - a selection of oysters, shrimp, and tea-smoked mussels:

*\$47 (serves 2-3)*

**Portobello mushroom mousse** with whiskey truffle jelly:

*\$13/pot (serves 2-3)*

**S+P charcuterie plate of meats**, cheeses, terrines, pickles, and other salted delights:

*\$39/plate (serves 2-3)*

### sweet finish

#### **Assorted cupcakes**, \$3.50 each

*(minimum order of 2 dozen)*



**CANAPÉS**  
+ COCKTAILS

Perfect to accompany any seated menu, or to enjoy throughout the duration of your cocktail style event. Please contact [events@saxonandparole.com](mailto:events@saxonandparole.com) for more information on customizing your menu.



---

**canapés**

**Crispy tempura shrimp**

**Warm blini**, house cured salmon (served on a blini)

**Summer rolls** with papaya, yuzu pickled carrots, tomatoes, mint, nam jim

**Seasonal soup cup** (served in a mini teacup)

**Wild mushroom mousse** with truffle jelly and pickled mushrooms (served on crostini)

**Tuna tartare**, yuzu, English cucumber (served on a crostini)

**Sambal deviled eggs**

**Shishito peppers**, sea salt, lime

**Duck spring rolls**

**\*Mini S+P burger** - grilled dry aged Black Angus beef

**\*Mini mushroom burger**

---

**pricing**

*MINIMUM OF ONE HOUR*

Selection of 3 passed canapes, *\$15 per person per hour*

Menu items marked with an \* do not apply

*MINIMUM OF TWO HOURS*

Selection of 6 passed canapes, *\$25 per person per hour*

---

**stationed food**

**SEAFOOD**

**Shrimp cocktail** with sriracha sauce \$48 (per dozen)

**Oysters** \$48 (per dozen)

**MEAT & CHEESE**

**Cheese plate** with fruit, nuts and crostini - blue cheese, hard cheddar, semi-soft cheese:

6-10 guests \$75

10-20 guests \$150

20-30 guests \$250

30+ guests \$300+

**Meat plate** with pickles - Mangalista, nocini, etc.:

6-10 guests \$75

10-20 guests \$150

20-30 guests \$250

30+ guests \$300+

---

**open bar**

*MINIMUM OF TWO HOUR*

*\$25 per person per hour OR*

*\$35 per person per hour*

The standard open bar package includes a selection of four of our signature cocktails, three wines by the glass, draft beers, and house liquor. Our premium open bar package includes the previous, but with the addition of four more signature cocktails, and premium liquor.





## BRUNCH *PRIX-FIXE*

Our brunch prix-fixe menu includes homemade pastries and bread for the table, a mini seasonal fruit dish for each guest, and the choice of six main entree dishes for guests to choose from.

**\$38 per person**

*(\$48 with cocktail)*

### FOR THE TABLE

**Homemade pastries & bread**, salted butter, homemade jams

### TO START

**Mini seasonal fruit**, vanilla yogurt, toasted granola bits

### ENTREES *(choice of)*

**Caesar salad**, little gems, haricot vert, Grana Padano, garlic crouton, yuzu

**French toast** with crispy bacon, banana & housemade Nutella

**2 poached eggs**, grilled sourdough, creamed spinach, spring mix salad  
(add bacon or yuzu hollandaise)

**Big “BLAT”** – Bacon, Lettuce, Avocado, Tomato, toasted 7-grain bread, smoked paprika mayo

**Mangalista ham**, toasted potato parmesan cakes, poached eggs, yuzu hollandaise  
(+\$3 supplemental charge)

**Baked eggs in a tomato**, roasted pepper & capers stew, melted 3-cheese gratin

(items can be ordered with or without bacon)



## TERMS + CONDITIONS

All spaces are booked on a first-come, first-served basis and are only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note that there is a minimum guarantee for the event spaces, which is what we ask you to spend on food and beverage to cover the cost of having the room to yourself. All food and beverage orders are applied toward the minimum guarantee but do not include tax or gratuity.

## WINE & BEVERAGES

All wines and beverages are charged per consumption. Once your event menu is finalized, we will send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine experts are also happy to make recommendations based on your specific menu and price range. In addition, we offer multiple open bar packages - a standard open bar package at \$25 per person/hour, based on a two-hour minimum, as well as a premium open bar package at \$35 per person/hour which includes a larger selection and top shelf spirits.

## ADDITIONAL CHARGES

8.875% New York Sales Tax, 4% administration, and 18% gratuity will apply to all special events.

## CAKES

We cannot prepare cakes in house, but we allow outside cakes to be brought in for a \$40 plating fee.

## PAYMENT

We accept all major credit cards, travelers cheques, and cash.

## CANCELLATIONS

Please contact [events@saxonandparole.com](mailto:events@saxonandparole.com) for further information.

## FACT SHEET

### ADDRESS

316 Bowery (at Bleecker Street), New York, NY 10012

### PHONE

212.254.0350

### WEBSITE

[www.saxonandparole.com](http://www.saxonandparole.com)

[www.ghostdonkey.com](http://www.ghostdonkey.com)

### OWNER/DESIGNER

AvroKO Hospitality Group

### EXECUTIVE CHEF

Brad Farmerie

### CHEF DE CUISINE

Nicole Gajadhar

### HOURS OF OPERATION

#### *DINNER:*

Sunday – Monday: 6pm – 10pm

Tuesday – Thursday: 6pm – 11pm

Friday - Saturday: 5pm - 11pm

#### *BRUNCH:*

Saturday – Sunday: 10am – 3pm

#### *GHOST DONKEY:*

Sunday – Saturday: 5pm – 2am

### RESERVATIONS

Are accepted – call 212.254.0350 or visit [www.opentable.com](http://www.opentable.com).





SAXON + PAROLE & GHOST DONKEY  
**SPECIAL EVENTS**