



Located in the heart of the East Village on 12th Street, Zadie's Oyster Room specializes in bubbles, coastal wine, local beer, and, of course, oysters served in every style.



Zadie's pays homage to the oyster rooms of Old New York. Sumptuous renditions of classic dishes, and playful inventions inspired by the beloved oyster are served up by Chef Mike, who also personally curates the vintage kitschy-chic décor.



PRIVATE EVENTS

Zadie's is a unique and lively private event venue, and can accommodate up to 30 guests for a standing cocktail-style reception.

Private events guests at Zadie's enjoy the entirety of the restaurant space.

Chef Mike prepares 8 to 10 favorites from the menu served buffet-style, and replenished throughout the duration of the event.

Our Wine Director selects a wide array of coastal wine, and local beer and cider to accompany the spread. Never has there been an easier party to plan. At Zadie's, it is our pleasure to do it all for you!



SAMPLE MENU

SELECTION OF RAW OYSTERS
with all the accoutrements

PICKLED OYSTER SHOOTERS
bloody mary, manzanilla sherry, bonito, garlic

OYSTERS "ROCKEFELLER"
sea lettuce, soffritto, parmigiana

OYSTERS "KILPATRICK"
prosciutto cotto, brown butter, cured egg yolk, smoked dulse

CORNMEAL FRIED OYSTERS
tomatoes, tonnato, crispy capers, fried parsley



DEVILED EGGS
bottarga

SMOKED TROUT PATÉ

CLASSIC CAESAR SALAD

BROWN BREAD B.L.T.



Please note, these offerings are samples only.
Chef Mike's party menu suggestions are sent 1 week in advance of the event.



PRIVATE OYSTER SHUCKING CLASSES

with Chef Mike

~the most fun you'll ever have with a knife!~

Zadie's now offers private shucking classes for groups of up to a maximum of 18 guests. A private shucking class is a 3-hour tour of the history of oysters, how to buy these beautiful bivalves, and how to shuck 'em like a professional. A shucking class with Chef Mike is the perfect company outing, right around the corner in the East Village!

The class includes 18 local raw oysters to shuck (and eat!), lessons in 2 hot preparations (also to eat!), a bountiful feast of assorted snacks, and unlimited coastal wine, and local beer and cider. Also included is a Dexter-Russell Oyster Knife for every guest to take home.

Private oyster classes must be booked at least 2 weeks in advance.
Please inquire for insurance requirements.



Zadie's is a proud member of the Billion Oyster Project.
www.billionoysterproject.org

THE FINE PRINT

RATES

Private events are \$1,000 per hour, with a 2-hour minimum, or \$4,000 for the whole evening. These rates include all food and beverage, but are non-inclusive of tax, gratuity, and 4% admin fee.

Private shucking classes are \$4,000 all-in.

DEPOSIT

A \$500 deposit is required to book all private events and private shucking classes. The deposit can be applied to the final bill at the conclusion of the event, or credited back to the original form of payment.

ADMIN FEE, TAX, & GRATUITY

A 4% admin fee is charged for all private events, but included in the private shucking class rate.

8.875% New York State tax is charged for all private events, but included in the private shucking class rate.

Gratuity is not included for private events, and is at the guest's **discretion**, but is included in the private shucking class rate.

CANCELLATION POLICY

The deposit will be refunded for a cancellation made at least 48 hours in advance of a private event. The deposit will be refunded for a cancellation made at least 2 weeks in advance of a private shucking class.

The deposit will not be refunded for a cancellation made less than 48 hours in advance of a private event, but can be applied to a future event within 1 calendar year.

The deposit will not be refunded for a cancellation made less than 2 weeks in advance of a private shucking class.

FOR MORE INFORMATION, PLEASE CONTACT MEREDITH MANDEL

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