

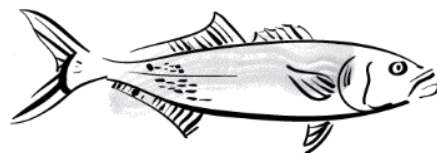


Zadie's Oyster Room remembers a time when the oyster was the king of New York City. Located in the heart of the East Village on 12<sup>th</sup> Street, Zadie's specializes in bubbles, beer, and, of course, the oyster served in all ways. Zadie's is available for private events during the daytime and evening.





Zadie's has 28 seats, 8 tables, and a long bar. The seats can be removed for a private event, and the suggested standing occupancy of the space is 30 guests. It is the perfect place for a classic reception or cocktail-style party. Please note, Zadie's only serves beer and wine. We will offer 8 to 10 items of our choosing off our regular menu to be served at private events. Food is not presented in courses, rather it is plated and set along the bar, buffet-style. For private events, we do not have the ability to serve individual plated items for guests. For wine selections we offer full wine, beer, and cider from our by the glass list.



# PRICING

## DAYTIME

Food and wine is \$75 per guest per hour, plus a \$500 rental fee. This price does not include tax or admin fee. Gratuity is left to the host's discretion. All daytime events must be over by 4pm.

## EVENING

For a partial buy-out (a private event that takes up part of the evening) the rate is \$1,000 per hour for food and beverages. This price does not include tax or admin fee. Gratuity is left to the host's discretion.

For a complete evening buy-out the price is \$4,000 on a weekday (Sunday through Thursday), and \$5,000 on a weekend (Friday and Saturday). These rates include all food and beverage, and do not include tax, gratuity, or admin fee.



# SAMPLE ZADIE'S MENU

## CHEF'S CHOICE RAW OYSTERS

### PICKLED OYSTER SHOOTERS

bloody mary, manzanilla cherry, bonito, garlic

### OYSTERS "ROCKEFELLER"

sea lettuce, soffritto, parmigiano

### OYSTERS "KILPATRICK"

prosciutto cotto, brown butter, cured egg yolk, smoked dulce

### BUTTERMILK FRIED OYSTERS

cornmeal crust, vinegar slaw, tartar sauce

### DEVILED EGGS

bottarga

### SMOKED BLUEFISH PATÉ

### CLASSIC CAESAR

anchovy, brown bred croutons, parmigiano

### BROWN BREAD B.L.T.

smoked bacon, market tomato, little gems, mayo





**FOR MORE INFORMATION PLEASE CONTACT MIA WHITE**

[mwhite@restaurantearth.com](mailto:mwhite@restaurantearth.com)

646.602.1300

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

