



## PRIVATE DINING

LUNCH & DINNER | FORTY GUESTS SEATED | FORTY FIVE GUESTS STANDING

101 EAST 19TH ST. NEW YORK, NY | 212-243-4020

## PRIVATE DINING

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Thank you for your interest in hosting a private event at Union Square Cafe.  
We are delighted to offer semi-private and private events in our flexible spaces which can accommodate a range of party formats and sizes.



OFFERING. Robert Kushner, 1991

## UNION SQUARE CAFE EVENTS TEAM

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Vashti Pillay — Sales Manager

Anasua Chowdhury — Senior Sales Manager

Amanda Kehr — Director of Events

**For inquiries, please contact our events team [here](#).**

## SPACES

### PARK & IRVING ROOM

Our private dining room, Park & Irving, accommodates up to 40 guests seated or 45 standing. We can seat up to 30 guests with cocktails in room, or we can seat up to 40 guests with cocktails in our adjacent semi-private Parlor Bar area.

### ADDITIONAL COCKTAIL SPACE

#### PARLOR BAR

The Parlor Bar, adjacent the Park & Irving room, may be added to a Park & Irving event for pre-dinner cocktails from 5:00PM-6:00 PM or 6:00PM-7:00PM every day of the week.

## COSTS & BILLING

We do not charge a room rental fee for any of our private or semi-private spaces. However, there is a food and beverage minimum required for your event. All costs (excluding 8.875% New York State Sales Tax and the Discretionary Gratuity Amount) associated with the food, beverage and labor for the Event have been accounted for in the final Event price. You may choose to provide a Discretionary Gratuity Amount (for food and beverage charges only, exclusive of sales tax), which will be calculated as a percentage of the final Event price and added to the final bill upon the conclusion of the Event.

### PARK & IRVING

#### FOOD & BEVERAGE MINIMUMS

##### Lunch:

(January - December)

\$1,500 food and beverage minimum before tax

##### Dinner:

(January - November)

\$5,000 food and beverage minimum before tax  
(December)

\$7,500 before tax

### PARLOR BAR ADD-ON

#### FOOD & BEVERAGE MINIMUMS

(January - November)

\$1500 per hour for reservation of Parlor, Parlor Bar and Booth areas

(December)

\$2000 per hour for reservation of Parlor, Parlor Bar and Booth areas

## TIMING

### LUNCH

Reservations for arrival can be made from 11:30AM - 1:30PM. The space is reserved until 4:00PM regardless of what time you arrive

### DINNER

Reservations for arrival in the Park & Irving Room can be made from 5:00PM - 9:00PM. The space is reserved until 11:00PM regardless of what time you arrive. Cocktail receptions prior to dinner can be scheduled in the Parlor Bar from 5:00PM - 7:00PM to be charged on an hourly basis.

## BEVERAGE

Guests are welcome to select a beverage package outlined in the information to follow or to serve all beverages to be charged based on consumption. If you will be selecting wines to be charged based on consumption we request that you make selections from our wine list in advance, our wine team will be happy to guide you through our options.

## DEPOSITS

A signed agreement and deposit in the amount of 50% of the associated food & beverage minimum is required to reserve the space of your choice for an event. Your reservation is guaranteed once Union Square Cafe has confirmed receipt of your deposit.

## CONFIRMATIONS

Union Square Cafe requires an advance guarantee of the number of guests in your party 48 hours prior to your reservation.

## CANCELLATION

Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant.

Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by Union Square Cafe will also be charged and are subject to 8.875% New York State Sales Tax.

## PARK & IRVING ROOM

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Our private dining room accommodates up to 40 guests seated or 45 standing for an event. The Park and Irving room has bright, south-facing exposures, and is located adjacent to the restaurant's intimate upper-level Parlor Bar. The space accommodates up to 30 seated guests with cocktails in room, or up to 40 seated guests with cocktails in our adjacent Parlor Bar area. Round tables of up to 10 guests each or long rectangle tables of up to 20 guests each are included in the pricing of the space. The space is accessible via staircase or elevator, restrooms are available on this floor.



PARK & IRVING ROOM Set for 40 Guests at Rounds



PARK & IRVING ROOM Set for 24 Guests + Standing Reception



PARK & IRVING ROOM Set with Long Tables



## PARLOR BAR

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The Parlor Bar, adjacent the Park & Irving room, may be added to a Park & Irving event for pre-dinner cocktails from 5:00PM-6:00 PM or 6:00PM-7:00 PM every day of the week. The Parlor Bar offers a full service walk-up bar as well as ample seating for cocktails and views of the Main Dining Room below.

This space is not available as a stand-alone option.



# MENUS

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Lasagna Bolognese

## THREE COURSE LUNCH MENU

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*75 per guest, plus tax*

### House Made Sprezzatura Bread

Olives, Butter

## APPETIZER

*Please choose up to three options for the party*

### Tomato Melon Gazpacho

Birds Beak Peppers, Charentais Melon, Basil

### Hamachi Crudo

Cucumber, Shishito, Pickled Ramps

### Heirloom Tomato Salad

Beets, Goat Cheese, Dill

### Summer Tonnato

Tuna, Greenmarket Crudite

### Bibb Salad

Gruyere, Garlic Croutons, Dijon Vinaigrette

### Zucchini Fritti

Tempura Summer Squash, Lemon Aioli

## PASTA

*Please choose one pasta course for the entire party  
\$25 per guest supplement*

### Ricotta Cavatelli

Ndjua, Tomato, Mint

### Fettucine al Limone

Preserved Lemon, Breadcrumbs

### Rigatoni al Ragu

Braised Pork Ribs, Kalamata Olives, Grana Padano

## ENTRÉE

*Please choose up to three options for the party*

### Grilled Chicken Paillard

Kale, Peaches, Gorgonzola, Pecans

### Country Pork Chop

Marinated Beans, Cherry Tomatoes, Scallion Salsa Verde

### Arctic Char

Cucumber Fregola Cherries

## SIDES

*Choose up to two options for the party, served family-style  
10 per person supplement*

### Rainbow carrots, Lemon

Market Greens Pickled Chilis, Golden Raisins

Pecorino Fingerling Potatoes Garlic Oil, Parsley

## DESSERT

*Please choose up to two options for the party*

### Greenmarket Berries

Olive Oil Sabayon, Sugared Pistachios

### Seasonal Sundae

Fior di Latte Gelato, Sour Cherry Sorbet, Cornmeal Crumble

### Bombolini

Vanilla Cream Donuts, Lemon Curd

### Chocolate Panna

Cocoa Tuile, Malted Whipped Cream

## THREE COURSE DINNER MENU

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175 per guest

### House Made Sprezzatura Bread

Olives, Butter

### APPETIZER

Please choose up to three options for the party

#### Tomato Melon Gazpacho

Birds Beak Peppers, Charentais Melon, Basil

#### Hamachi Crudo

Cucumber, Shishito, Pickled Ramps

#### Heirloom Tomato Salad

Beets, Goat Cheese, Dill

#### Summer Tonnato

Tuna, Greenmarket Crudite

#### Bibb Salad

Gruyere, Garlic Croutons, Dijon Vinaigrette

#### Spicy Fairytale Eggplant

Toasted Almonds, Calabrian Chili, Mint

### PASTA

Please choose one pasta course for the entire party

\$25 per guest supplement

#### Ricotta Cavatelli

Nduja, Tomato Mint

#### Fettucine al Limone

Preserved Lemon, Breadcrumbs

#### Rigatoni al Ragù

Braised Pork Ribs, Kalamata Olives, Grana Padano

### ENTRÉE

Please choose up to three options for the party

#### Halibut

Roma Tomatoes, Gigante Beans, Taggiasca Olives

#### Country Pork Chop

Sweet Corn Polenta, Bacon, Plums

#### Chicken Scarpariello

Pork Sausage, Pickled Peppers, Charred Lemon

#### Grilled Skirt Steak

Sungold Tomatoes, Shishito Peppers, Grilled Peaches

#### Seared Arctic Char

Baby Beets, Horseradish Crema, Rye Crisps

### SIDES

Choose up to two options for the party, served family-style

10 per guest supplement

#### Seared Market Greens, Lemon

**Pistachio Rainbow Carrots** Brown Butter, Pistachios, Parsley

**Pecorino Fingerling Potatoes** Garlic Oil, Parsley

### DESSERT

Please choose up to two options for the party

#### Greenmarket Berries

Olive Oil Sabayon, Sugared Pistachios

#### Seasonal Sundae

Fior di Latte Gelato, Sour Cherry Sorbet, Cornmeal Crumble

#### Bombolini

Vanilla Cream Donuts, Lemon Curd

#### Chocolate Panna Cotta

Cocoa Tuile, Malted Whipped Cream

## RECEPTION

### HORS D'OEUVRES

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*20 per guest: 30 minutes. Three options*

*30 per guest: 45 minutes. Four options*

*40 per guest: 60 minutes. Five options*

**Sausage & Cheese Panzerotti**

**Potato & Fish Croquettes** Saffron Aioli

**Chicken Meatball Lollipop** Lemon Aioli

**Tuna Tartar** Olives, Chives

**White Bean Hummus** Salsa Verde

**Zucchini Fritte**

**Panisse Cacio e Pepe**

**Sweetbread & Shishito Skewers**

**Market Vegetable & Goat Cheese Tarte**



## BEVERAGE PACKAGES

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Beverage service for seated events is available and included from the contracted arrival time to the contracted end time of your event.

The below beverage package pricing is reflective of the wines that will be served. All package options below include unlimited non-alcoholic beverages as well as unlimited beer from the list below. Additionally, Tiers 2 & 3, and our Sommelier Selections include unlimited spirits from the below list. Spirits can be ordered at the preference of our guests (cocktails, on the rocks or neat). The below beverage packages will include selections made by our wine team to include one sparkling wine option, one white wine option and one red wine option.

**We are happy to work with you to customize your selections based on your personal preference, the below are not our default wine options but rather examples of what to expect for each package option.**

### TIER 1

*70 per guest*

#### **Sparkling:**

Ananas,  
Prosecco, Veneto Italy

#### **White:**

Wenzlau  
Chardonnay 'Union Square  
Cuvee Sta. Rita Hills California 2016

#### **Red:**

Vecchie Terre di  
Montefili, Chianti Classico,  
Tuscany, Italy 2017

### TIER 2

*95 per guest*

#### **Sparkling:**

Ananas,  
Prosecco, Veneto Italy

#### **White:**

Wenzlau  
Chardonnay 'Union Square  
Cuvee Sta. Rita Hills California 2016

#### **Red:**

Vecchie Terre di  
Montefili, Chianti Classico,  
Tuscany, Italy 2017

### TIER 3

*120 per guest*

#### **Sparkling:**

La Varavelle, Brute Rose  
Champagne France

#### **White:**

Dominique et Janine Crochet,  
Sancerre, Loire France  
2020

#### **Red:**

Chapter 24 Pino Noir 'The  
Union' Willamette Valley,  
Oregon 2018

### SOMMELIER SELECTIONS

*150 per guest*

Custom wine pairing to  
compliment your menu.  
Each selection will be  
poured and explained to  
your party by one of our  
sommeliers

## SPIRITS & BEER

### GIN

Tanqueray  
Bombay Sapphire  
Hendrick's

### VODKA

Conciere  
Chopin  
Belvedere  
Titos

### RUM

El Dorado 3 Year  
Smith & Cross Navy  
Strength  
Hamilton Demerara  
86

### TEQUILA

Lunazul  
Don Julio Blanco  
Jaja Reposado

### MEZCAL

Sombra

### BOURBON

Wild Turkey 101  
Maker's Mark  
Woodford Reserve

### RYE

Rittenhouse 100  
High West Double Rye

### SCOTCH

Glenlivet 12 Year  
Johnny Walker Black  
Label  
Monkey Shoulder

### GLOBAL WHISKEY

Jameson  
Suntory Toki  
Crown Royal

### BEER

Von Trapp *Pilsner VT*  
Other Half DDH Green  
City *East Cost IPA NY*  
Threes Brewing  
Table Beer  
*Saison NY*

## DÉCOR & VENDORS

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### FLORAL

The Park & Irving Room is set with two seasonal arrangements placed on our service station within the space, all other desired floral will be in addition to the cost of your event. You are welcome to order flowers from the vendor of your choice. We ask that flowers be delivered on the day of the event 2-3 hours prior to the event start time. We are happy to offer vendor recommendations upon request.

### VOTIVE CANDLES

Complimentary votive candles adorn the tables and room for all evening events.

### TABLES & LINENS

We offer one rectangular table for parties of 22 below and round tables parties larger than 22 . Our standard table set is white linen underlays and white napkins.

### SPECIALTY CAKES

Our pastry team are happy to prepare specialty cakes for all occasions. Cake and filling flavors include vanilla, chocolate, salted caramel and seasonal fruit. Tiered wedding cakes decorated with fresh flowers are also available. We are happy to provide options and pricing upon request. Alternatively, you are welcome to provide your own cake at a plating fee of \$5.00 per guest.

### TAKEAWAYS

We can offer guest takeaways such as our signature bar nuts or a cookie assortment to end the meal on a sweet note. Please refer to our pricing page for more details.

### AV

Should you have any audio visual needs, please contact our exclusive vendor directly:

Rich Meltzer  
Kinney Group Events  
rich@kinneygroupevents.com