



STANDING RECEPTION

EVENING | FORTY FIVE GUESTS

101 East 19th St. New York, NY | 212-243-4020

PRIVATE DINING

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.

For inquiries, please contact our events team at events@unionsquarecafe.com or 212-243-4020



OFFERING. Robert Kushner, 1991

UNION SQUARE CAFE EVENTS TEAM

Ali Broadbridge - Private Dining Coordinator

Liz Scodari - Senior Sales Manager USHG

Rebecca Lopez - Senior Sales Manager

Amanda Kehr - Director of Events

SPACE

PARK & IRVING ROOM

Our private dining room, Park & Irving, accommodates up to 40 guests seated or 45 standing.

TIMING

Reception style events can be reserved to start at any time from 5:00pm - 9:30pm, the reservation will conclude 3 hours from the contracted start time unless otherwise arranged. Pricing within is based on a 3 hour event, if you would like to extend this time frame please inquire about additional pricing and options.

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.

CONFIRMATIONS

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

COSTS & BILLING

The price of all menu options is inclusive of service, there will be a NY State Tax in the amount 8.875% added to all charges. This means that all costs and fees, exclusive of tax, associated with food, beverage and hospitality for the event have been accounted for in the menu pricing of the event. We do not charge a room fee. However there are food and beverage minimums associated with each meal period. The cost of your event per guest will be determined by the menu selected listed in the information to follow.

PARK & IRVING

FOOD & BEVERAGE MINIMUMS

Dinner:

(January - November)

\$5,000 food and beverage minimum before tax

(December)

\$7,500 before tax

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.

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 Union Square Cafe.

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

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



PARK & IRVING ROOM

MENU PRICING

Prices Are Listed Per Person

HOSPITALITY INCLUDED

Union Square Cafe is a non-tipping restaurant; as such, our pricing is all-inclusive. The menu pricing that follows reflects the full cost of providing our guests with exceptional and memorable event experiences. If you'd like to learn more about this initiative, which we call Hospitality Included, visit ushgny.com/hospitalityincluded.

STANDING RECEPTION MENU

\$125 per Person Includes the Following:

Farmstead Table Buffet for 90 minutes

Selection of 7 passed hors d'oeuvres for 90 minutes

Chef's Selection of passed Petit Fours for 45 minutes

SPECIAL OCCASION ITEMS

Single Layer Cakes for Birthdays and All Special Occasions:

6 Inch Round, 6-8 Slices	80 per cake
8 Inch Round, 14-16 Slices	120 per cake
10 Inch Round, 20-24 Slices	225 per cake
Packaged House-Made USC Bar Nuts	6
Packaged Seasonal Coffee Cake	6
Packaged Cookie Bag (2 pieces)	8
Packaged Kouign Amann	6



RECEPTION

TIME

Reception style events can be reserved to start at any time from 5:00pm -9:30pm, the reservation will conclude 3 hours from the contracted start time unless otherwise arranged. Pricing below is based on a 3 hour event, if you would like to extend this time frame please inquire about additional pricing and options.

Menu timing can be structured as you see fit for your event, we would recommend the following, timing is for example purposes only:

6:00pm - 7:30pm - Farmstead Table Buffet

6:30pm - 8:00pm - Passed Hors d'oeuvres

7:45pm - 8:30pm - Passed Petit Fours

PRICING

\$125 per Person Includes the Following:

Farmstead Table Buffet for 90 minutes

Selection of 7 passed hors d'oeuvres for 90 minutes

Chef's Selection of passed Petit Fours for 45 minutes

Beverages can be purchased as packages listed on the following page or on consumption

PASSED HORS D'OEUVRES

Select Seven:

Spicy Sausage & Cheese Panzerotti

Duck Liver Mousse on Brioche Seasonal Fruit Preserve

Chicken Meatball Lollipop

House Made Gravlax Potato Chip, Chive Cream, Radish

Parmigiano Bomboloni

Shrimp Crostino

Crispy Polenta Calabrian Chili, Pecorino

Burrata Crostino Pesto, Romanesco

Crème Fraiche & Caviar Tater Tots (+ \$10 per person)

Union Square Cafe Burger Sliders (+ \$15 per person)

FARMSTEAD TABLE BUFFET

Includes the Below:

House Breads and Olives

Casella's Prosciutto, Duck Pate de Campagna,

Berkshire Salumi

Pecorino Toscano, Fresh Goat Cheese

Grilled Cauliflower, Basil Vinaigrette, Blistered Onions

Winter Vegetable Farro Salad

Market Panzanella

House made Pickled Vegetables

RAW BAR TABLE (SUPPLEMENTAL CHARGE)

Additional 30 per person, per hour for a selection of three

Oysters on the Half Shell

Littleneck Clams on the Half Shell

Seasonal Crudo Extra Virgin Oil, Lemon

Shrimp Cocktail

Octopus, Mussels & White Bean Salad

WINE

BEVERAGE OPTIONS

Signature Cocktail	18
Champagne Toast - Tassin 'Union Square Cuvée' (4 oz.)	18
Port or Sauternes	18

WINE PACKAGE

Priced per person, up to three hours of event time.

Additional hours of event time may be purchased a rate of: First tier: \$20, Second tier: \$25, Third tier: \$35

Market Selections 65pp

SPARKLING Ananas 'Extra Dry' Prosecco
CHARDONNAY Hubert Laferrère 'Domaine Saint-Denis' Mâcon-Lugny, Burgundy, France 2017
CÔTES-DU-RHÔNE Domaine du Jas 'Cuvée Prestige' Rhône 2017

Sommelier Selections 85pp

SPARKLING Val de Mer, Crémant de Bourgogne, Burgundy, France
SANCERRE Dominique et Janine Crochet, Loire, France 2017
ROSÉ Railsback Frères 'Les Rascasses' Santa Ynez Valley, California 2018
ROSSO DI MONTALCINO Talenti, Tuscany 2016

Classic Selections 110pp

CHAMPAGNE Tassin 'Union Square Cuvée' Brut
CHABLIS Romain Collet 'Les Pargues' France 2017
ROSÉ Matthiasson, Syrah Blend, California 2018
CABERNET Robert Sinskey Vineyards 'POV' Napa Valley, California 2014

Individualized Selections Made Personally With Our Wine Team 125pp

SPARKLING

Val de Mer, Non Dosé, Crémant de Bourgogne, Burgundy, France	75
Tassin 'Union Square Cuvée' Brut, Champagne	100
Gremillet Brut Rosé, Champagne	99
Doyard 'Vendemiaire' Blanc de Blancs, Champagne	125
Gonet-Médeville, 'Tradition' 1er Cru Brut, Champagne	145
Billecart-Salmon Brut Rosé, Champagne	156
Pierre Gimonet & Fils 'Fleurion' 1er Cru Brut Blanc de Blancs Champagne 2010	250
Dom Perignon, Champagne 2006	350

WHITE

Sauvignon Blanc

Miner Family, Sauvignon Blanc, Napa Valley 2017	88
Dominique et Janine Crochet, Sancerre, Loire, France 2017	92
Domaine Roblin 'Château La Rabotine' Sancerre, France 2017	105

Chardonnay

Hubert Laferrère 'Domaine Saint-Denis' Mâcon-Lugny 2017	70
Au Bon Climat 'Los Alamos Vineyard' Santa Barbara, California 2017	80
Wenzlau 'Union Square Cuvée' Sta. Rita Hills, California 2016	84
Romain Collet 'Les Pargues' Chablis, France 2017	105
Dehlinger, Russian River Valley, California 2016	110
Louis Jadot Meursault, Burgundy, France 2014	150

CONTINUED ON NEXT PAGE...

WINE CONTINUED...

Other Whites

Nathan K. Wines 'Green Label' Dry Riesling, Finger Lakes, New York 2017	64
Giovanni Almondo, Arneis 'Vigne Sparse' Roero 2018	80
Cusumano 'Alta Mora' Carricante, Sicily, Italy 2018	80

RED

Pinot Noir

Chapter 24 'The Union' Willamette Valley, Oregon 2018	88
Belle Pente, Willamette Valley Oregon 2017	100
Hanzell 'Sebella' Sonoma Coast, California 2015	116
Tyler, Santa Barbara County, California 2016	125
Domaine Bryczek 'Aux Echezeaux' Gevrey-Chambertin, Burgundy, France 2016	144

Cabernet Sauvignon and Bordeaux Varieties

Robert Sinskey Vineyards 'POV' Napa Valley, California 2014	98
Château du Seuil, Graves, Bordeaux, France 2015	110
Château Carbonnieux, Pessac-Léognan, Bordeaux, France 2010	160
Pahlmeyer Vineyards 'Jayson' Napa Valley, California 2016	195
Lewis Cellars 'Mason's Cuvée' Napa Valley, California 2016	250

Italy

Talenti, Rosso di Montalcino, Tuscany 2017	76
Marchesi Falletti Barolo, Piedmont 2014	96
Produttori del Barbaresco, Piedmont 2016	125
Mocali 'Vigna delle Raunate' Brunello di Montalcino, Tuscany 2013	150
Fratelli Alessandria Barolo, Piedmont 2013	170
Sesta di Sopra, Brunello di Montalcino, Tuscany 2013	225

France

Domaine La Boutinière, Châteauneuf-du-Pape, Rhône 2017	125
La Manarine 'Pied de Baud' Châteauneuf-du-Pape, Rhône 2016	130

DÉCOR & VENDORS

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 round cocktail tables included in the pricing of your event. Our standard table set is white linen underlays with warm beige flaxen overlays and white napkins. We can also offer exclusively white linens upon request.

SPECIALTY CAKES

Pastry Chef Daniel Alvarez and his talented 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