



## PRIVATE DINING

[events@unionsquarecafe.com](mailto:events@unionsquarecafe.com)

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

Union Square Cafe is a non-tipping restaurant. Hospitality Included.

## UNION SQUARE CAFE

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Founded in 1985, Danny Meyer's Union Square Cafe is a destination for warm hospitality and Chef Carmen Quagliata's seasonal, farm-to-table American cooking. Newly re-located on the corner of 19th Street and Park Avenue South in Union Square, the restaurant celebrates its 30-year heritage with a refreshed menu offered in a lively, convivial setting.



**OFFERING.** Robert Kushner, 1991

## EVENTS

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*Union Square Cafe is delighted to offer semi-private and private events in its brand new home. Our flexible space accommodates a range of party formats and sizes:*

### SEMI-PRIVATE DINING THE ALCOVE

Our semi-private room overlooking the lively dining room seats 6—10 guests at a single oval table, and lends itself to wine dinners and other special celebrations.

### PRIVATE DINING PARK & IRVING ROOM (S)

Park and Irving Rooms: Our private dining room, Park & Irving, accommodates up to 40 guests seated or 45 standing. We can seat up to 24 guests with cocktails in room, or we can seat up to 40 guests with cocktails in our adjacent semi-private Parlor Bar area.

Our private dining room can also be seamlessly configured into smaller individual rooms (Park and Irving), seating up to 12 and up to 14 guests respectively. The Park and Irving rooms can be reserved individually or jointly.

### FULL RESTAURANT

The full restaurant accommodates 90 guests seated, or 150 standing. Designed by David Rockwell and the Rockwell Group, Union Square Cafe preserves the original restaurant's signature charm and familiarity, with updated design and soaring, double-height ceilings.

*For details on pricing, availability, and further information, please contact us at [events@unionsquarecafe.com](mailto:events@unionsquarecafe.com)*



## THE ALCOVE

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Our semi-private room overlooking the lively dining room seats 6—10 guests at a single, black walnut table crafted by Maine artisan Mark White, and lends itself to chef tasting dinners and other special celebrations. Choose from our versatile three course prix-fixe menu, or opt for a signature, family-style menu, offered exclusively in The Alcove.



**ALCOVE (Capacity: 10 guests)**



## 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 are located adjacent to the restaurant's intimate upper-level Parlor Bar. The space accommodates up to 24 seated guests with cocktails in room, or up to 40 seated guests with cocktails in our adjacent Parlor Bar area.

Choose from our versatile three and four-course prix-fixe menus for lunch, brunch, or dinner.



**PARK & IRVING ROOM (Capacity: 40 guests)**



**PARK ROOM (Capacity: 12 guests)**



**IRVING ROOM (Capacity: 14 guests)**



## FULL RESTAURANT

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The full restaurant accommodates 90 guests seated, or 150 standing. Designed by David Rockwell and the Rockwell Group, Union Square Cafe preserves the original restaurant's signature charm and familiarity, with updated design and soaring, double-height ceilings. Menus are fully customizable.



## MENUS

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**Chef Carmen Quagliata's Lasagna Bolognese**



# THREE-COURSE LUNCH MENU

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90 per person, plus tax in Park and Irving room(s)

75 per person, plus tax in The Alcove

## APPETIZER

Please choose up to three options for the party

### Butternut Squash Soup

Maple Toasted Quinoa, Spiced Crème Fraiche

### Bibb & Red Oak Leaf Lettuce Salad

Gruyere, Croutons, Dijon Vinaigrette

### Autumn Chicories

Apple, Raw Beets, Candied Walnuts

### Burrata

Roasted Delicata Squash, Pepitas, Market Grapes

### Anson Mills Polenta

Crescendo Cheese, Maitake Mushrooms, Pesto

### Beef Carpaccio

Crispy Artichokes, Arugula, Parmigiano-Reggiano

### Country Style Duck & Pork Pate

Pickled Squash, Sourdough Bread

### Seared Scallops "St. Jacques"

Spinach, Pioppini, Brown Butter Bread Crumbs

### Grilled Octopus Salad

Shell Beans, Lemon, Parsley, Celery Hearts

## PASTA

Please choose one pasta course for the entire party

25 per person supplement

### Rigatoni

Wild Mushroom Trifolati, Calabrian Chili, Red Mustard Frills

### Frascatelli

Brussels Sprouts, Black Pepper, Pecorino

### Capricci Bolognese

Parmigiano-Reggiano

### Tortelli ala Norcia

Truffle Butter, Black Kale

### Squid Ink Spaccatelli Frutti di Mare (\$3 supplement)

## ENTRÉE

Please choose up to two options for the party

### Eggplant Parmigiano

Basil, Fresh Mozzarella

### Autumn Vegetable Farrotto

### Chicken Milanese

Shaved Vegetable & Mesclun Salad, Pecorino Romano

### Grilled Pork Loin

Fruited Mustard, Anson Mills Polenta

### Braised Lamb Shank

Roasted Potatoes, Arugula, Salsa Verde

### Tasmanian Sea Trout

Autumn "Succotash", Toasted Peanut Cornbread Crumble

### Red Snapper

Broccoli Rabe, Crispy Potatoes, Pickled Cherry Peppers, Aioli

## SIDES

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

12 per person supplement

### Wilted Spinach, Lemon

### Roasted Potatoes, Rosemary

### Market Carrots Hot Honey, Garlic Sea Salt

### Cannellini Beans ala Romana

### Brussels Sprouts, Colatura Caramel

## DESSERT

Please choose up to two options for the party

### Espresso Chocolate Cake

Caramel, Chocolate Croutons, Fior di Latte Ice Cream

### Banana Bread Pudding

Caramelized White Chocolate Ice Cream, Pecans

### S'mores Pavlova

Marshmallow Ganache, Molten Cake, Graham Ice Cream

### Coconut Rice Pudding

Toasted coconut, Chocolate, Passion Fruit-Mango

# THREE COURSE DINNER MENU

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185 per person, plus tax in Park and Irving room(s)  
125 per person, plus tax in The Alcove

## APPETIZER

Please choose up to three options for the party

### Butternut Squash Soup

Maple Toasted Quinoa, Spiced Crème Fraiche

### Bibb & Red Oak Leaf Lettuce Salad

Gruyere, Croutons, Dijon Vinaigrette

### Autumn Chicories

Apple, Raw Beets, Candied Walnuts

### Burrata

Roasted Delicata Squash, Pepitas, Market Grapes

### Anson Mills Polenta

Crescendo Cheese, Maitake Mushrooms, Pesto

### Beef Carpaccio

Crispy Artichokes, Arugula, Parmigiano-Reggiano

### Country Style Duck & Pork Pate

Pickled Squash, Sourdough Bread

### Seared Scallops "St. Jacques"

Spinach, Pioppini, Brown Butter Bread Crumbs

### Grilled Octopus Salad

Shell Beans, Lemon, Parsley, Celery Hearts

## PASTA

Please choose one pasta course for the entire party  
25 per person supplement

### Rigatoni

Wild Mushroom Trifolati, Calabrian Chili, Red Mustard Frills

### Frascatelli

Brussels Sprouts, Black Pepper, Pecorino

### Capricci Bolognese

Parmigiano-Reggiano

### Tortelli ala Norcia

Truffle Butter, Black Kale

**Squid Ink Spaccatelli Frutti di Mare** (\$3 supplement)

## ENTRÉE

Please choose up to two options for the party

### Eggplant Parmigiano

Basil, Fresh Mozzarella

### Autumn Vegetable Farrotto

### Tasmanian Sea Trout

Autumn "Succotash", Toasted Peanut Cornbread Crumble

### Red Snapper

Broccoli Rabe, Crispy Potatoes, Pickled Cherry Peppers, Aioli

### Roasted Chicken

Sicilian Cauliflower, Rustic Bread Crumbs

### Heritage Pork Loin Chop

Fruited Mustard, Anson Mills Polenta

### Braised Lamb Shank

Fingerling Potatoes, Arugula, Salsa Verde

### NY Strip Steak

Mashed Potatoes, Roasted Autumn Vegetables

## SIDES

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

### Wilted Spinach, Lemon

### Roasted Potatoes, Rosemary

### Market Carrots Hot Honey, Garlic Sea Salt

### Cannellini Beans ala Romana

### Brussels Sprouts, Colatura Caramel

## CHEESE

25 per person supplement  
Selection of three farmstead cheeses

## DESSERT

Choose up to two options for the party

### Espresso Chocolate Cake

Caramel, Chocolate Croutons, Fior di Latte Ice Cream

### Banana Bread Pudding

Caramelized White Chocolate Ice Cream, Pecans

### S'mores Pavlova

Marshmallow Ganache, Molten Cake, Graham Ice Cream

### Coconut Rice Pudding

Toasted coconut, Chocolate, Passion Fruit-Mango

# FAMILY-STYLE DINNER IN THE ALCOVE

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*Chef Carmen Quagliata's seasonal, family-style feast  
Offered exclusively in the Alcove.  
185 per person, plus tax*

## FARMSTEAD BREAD SERVICE

House Sprezzatura Bread  
Olives, Butter, Radishes  
Sicilian Pine Nut & Raisin Cauliflower,  
Crescendo Cheese, Casella's Prosciutto

## APPETIZER

*Choose two options to be served family-style*

### **Wild Mushroom Crostino**

Soft Cooked Egg, Kale Salad, Parmigiano

### **Pan Fried Sweetbreads**

Castelfranco, Capers, Kumquat, Celery Root

### **Crème Fraiche & Caviar Tater Tots**

Smoked Salmon, Pickled Onion

### **Seafood & Market Vegetable Fritto Misto**

## PASTA

*Both Pastas Share for the table*

### **Ricotta Gnocchi**

Tomato-Basil Passatina, Pecorino Romano

### **Lasagna Bolognese**

## ENTRÉE

*Choose two options to be served family-style*

### **35-day-Dry-Aged Rib Eye**

Marrow Whipped Potatoes, Roasted Vegetables, Spinach

### **Heritage Pork Shoulder Peperoncino**

Shell Beans, Autumn Greens, Cracklin'

### **Duck Manicotti & Roasted Breast "ala Peking"**

Plum Sauce, Scallion, Cucumber

### **Roasted Monkfish**

Aromatic Lobster-Pumpkin Stew, Toasted Brioche

## DESSERT

*Choose one option to be served family-style*

### **Baked Alaska**

Green Apple, Honey Vanilla, Buttermilk, Almond Cake

### **Seasonal Petits Fours**

### **Ice Cream Sundae Bar**



# RECEPTION

## HORS D'OEUVRES

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### HORS D'OEUVRES

*20 per person: 30 minutes. Choose three options for the party*

*30 per person: 45 minutes. Choose four options for the party*

*40 per person: 60 minutes. Choose five options for the party*

**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 Salad Gougère**

**Burrata Crostino** Pesto, Artichoke

**Crispy Polenta** Calabrian Chili, Pecorino

**Mushroom Soup Shooter**

### FARMSTEAD TABLE BUFFET

*25 per person, per hour*

**House Breads and Olives**

**Casella's Prosciutto, Duck Pate de Campagna,**

**Berkshire Salumi**

**Pecorino Toscano, Crescendo**

**Marinated Eggplant, Broccoli & Mushroom Sott'Olio**

**Roasted Peppers with Tonnato Sauce** Lemon, Parsley

**Giardiniera Vegetables**

### RAW BAR TABLE

*30 per person, per hour. Choose three options for the party*

**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

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## 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* 65

SPARKLING Da Mar 'Extra Dry' Prosecco  
CHARDONNAY Hubert Laferrère 'Domaine Saint-Denis' Mâcon-Lugny, Burgundy, France 2015  
CÔTES DU RHÔNE Jean-François Gras, France 2016

### *Sommelier Selections* 85

SPARKLING Val de Mer, Crémant de Bourgogne, Burgundy, France  
SANCERRE Dominique et Janine Crochet, Loire, France 2017  
ROSSO DI MONTALCINO Talenti, Tuscany 2016

### *Classic Selections* 110

CHAMPAGNE Tassin 'Union Square Cuvée' Brut  
CHABLIS Romain Collet 'Les Pargues' France 2016  
CABERNET Robert Sinskey Vineyards 'POV' Napa Valley, California 2013

### *Individualized Selections Made Personally With Our Wine Team* 125

## SPARKLING

Val de Mer, Non Dosé, Crémant de Bourgogne, Burgundy, France	75
Tassin 'Union Square Cuvée' Brut, Champagne	92
Gremillet Brut Rosé, Champagne	104
Doyard 'Vendemiaire' Blanc de Blancs, Champagne	125
Philippe Gonet 'Brut Signature' Blanc de Blancs, Champagne	145
Billecart-Salmon Brut Rosé, Champagne	188
Dom Perignon, Champagne 2006	350

## WHITE

<b>Sauvignon Blanc</b>	
Ladera, Napa Valley, California 2016	88
Dominique et Janine Crochet, Sancerre, Loire, France 2017	92
Domaine Roblin 'Château La Rabotine' Sancerre, France 2016	105
<b>Chardonnay</b>	
Hubert Laferrère 'Domaine Saint-Denis' Mâcon-Lugny, Burgundy, France 2015	70
Wenzlau 'Union Square Cuvée' Sta. Rita Hills, California 2016	99
Romain Collet 'Les Pargues' Chablis, France 2016	105
Dehlinger, Russian River Valley, California 2015	125
Paul Pernod, Puligny-Montrachet, France 2016	140

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## WINE CONTINUED...

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### Other Whites

N. Kendall 'Black Label' Dry Riesling' Finger Lakes, New York 2016	64
Giovanni Almondo 'Vigne Sparse' Arneis, Piedmont, Italy 2017	76
I Vigneri di Salvo Foti 'Vigna di Milo' Carricante, Sicily 2015	99

## RED

### Pinot Noir

Chapter 24 'The Union' Willamette Valley, Oregon 2016	88
J.K. Carriere 'Provocateur' Willamette Valley, Oregon 2015	95
Belle Pente, Willamette Valley, Oregon 2015	100
Hanzell 'Sebella' Sonoma Coast, California 2015	116
Tyler, Santa Barbara County, California 2016	125
Philippe Charlopin 'Morceaux-Vieilles Vignes' Gevrey-Chambertin, Burgundy, France 2012	144

### Cabernet Sauvignon and Bordeaux Varieties

Robert Sinskey Vineyards 'POV' Napa Valley, California 2013	98
Château du Seuil, Graves, Bordeaux, France 2015	110
Cain 'Cuvée NV14' Napa Valley, California	125
Château Carbonnieux, Pessac-Léognan, Bordeaux, France 2010	160
Lewis Cellars 'Mason's Cuvée' Napa Valley, California 2016	250

### Italy

Talenti, Rosso di Montalcino, Tuscany 2016	76
Musso 'Pora' Barbaresco, Piedmont 2014	105
Produttori del Barbaresco, Piedmont 2015	125
Villa La Prata, Brunello di Montalcino, Tuscany 2012	150
Fratelli Alessandria 'Monvigliero' Barolo, Piedmont 2012	170
Sesta di Sopra, Brunello di Montalcino, Tuscany 2013	225

### France

Jean-François Gras, Côtes du Rhône 2016	70
Maxime Graillet 'Equinoxe' Crozes-Hermitage, Rhône 2017	80
Domaine La Boutinière, Châteauneuf-du-Pape, Rhône 2015	110
La Manarine 'Pied de Baud' Châteauneuf-du-Pape, Rhône 2015	130
Domaine Chambeyron 'La Chavarine' Côte-Rôtie, Rhône 2013	165



# DÉCOR & VENDORS

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## FLORAL

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

Votive candles adorn the tables and room for all evening events.

## TABLE

We offer round tables or rectangular tables. We usually offer 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:

Krystyna Rodriguez  
Kinney Group Events  
krystyna@kinneygroupevents.com

# MENU PRICING

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*Prices 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](http://ushgny.com/hospitalityincluded).

## SEMI-PRIVATE DINING THE ALCOVE

Three-Course Dinner	125
Four-Course Dinner (includes pasta)	150
Signature Family-Style Dinner	185
Three-Course Brunch/Lunch	75
Four-Course Brunch/Lunch (includes pasta)	100

## PRIVATE DINING RECEPTION

Passed Hors D'oeuvres: 30 minutes	20
Passed Hors D'oeuvres: 45 minutes	30
Passed Hors D'oeuvres: 60 minutes	40
Farmstead Table: 60 minutes	25
Raw Bar: 60 minutes	30

## PRIVATE DINING DINNER

Three-Course Dinner	185
Four-Course Dinner (includes pasta)	210
Three-Course Brunch/Lunch	90
Four-Course Brunch/Lunch (includes pasta)	115

## SPECIAL OCCASION ITEMS

Single Layer Cakes for Birthdays and All Special Occasions	20pp
Tiered Cakes for Weddings and Other Celebrations	Starting at +25
Packaged House-Made USC Bar Nuts	8 per bag
Packaged Seasonal Coffee Cake	8 per bag
Packaged Cookie Bag (2 pieces)	10 per bag

## MINIMUMS & BOOKINGS

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*Union Square Cafe is a non-tipping restaurant; as such, our pricing is all-inclusive and reflects the full cost of providing our guests with exceptional and memorable event experiences. There are no room fees, gratuities, or administrative charges associated with our private dining spaces.*

### THE ALCOVE FOOD & BEVERAGE MINIMUMS

Lunch: \$750 food and beverage minimum before tax (January - November) | \$1,000 before tax (December)  
Dinner: \$1,500 food and beverage minimum before tax (January - November) | \$2,000 before tax (December)

### PARK ROOM FOOD & BEVERAGE MINIMUMS

Lunch: \$500 food and beverage minimum before tax  
Dinner: \$2,000 food and beverage minimum before tax

### IRVING ROOM FOOD & BEVERAGE MINIMUMS

Lunch: \$500 food and beverage minimum before tax  
Dinner: \$2,500 food and beverage minimum before tax

### PARK & IRVING ROOM FOOD & BEVERAGE MINIMUMS

Lunch: \$1,000 food and beverage minimum before tax (January - November) | \$2,000 before tax (December)  
Dinner: \$5,000 food and beverage minimum before tax (January - November) | \$6,000 before tax (December)

### PARLOR BAR ADD-ON FOOD & BEVERAGE MINIMUMS

The Parlor Bar adjacent the Park & Irving room may be added to a Park & Irving event for pre-dinner cocktails starting at/before 6:30 PM at the following rates:

\$1500 per hour for reservation of Parlor, Parlor Bar and Booth areas (January - November)  
\$2000 per hour for reservation of Parlor, Parlor Bar and Booth areas (December)

### DEPOSITS

A signed agreement and 50% deposit is required to reserve the space of your choice for an event.

### CONFIRMATIONS

Union Square Cafe requires a 7 day advance guarantee of the number of guests in your party.

### CANCELLATION

In case of cancellation, all deposits will be refunded as follows:

Alcove: Deposit refunded in full with a minimum of 14 days advance notice.

Park & Irving: Deposit refunded in full with a minimum of 30 days advance notice.

Deposits for cancellations received inside of the stipulated advance notice period will not be refunded, and cannot be applied to future parties unless the table can be rebooked.