



PRIVATE DINING

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

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

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



THE ALCOVE

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

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

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



Chef Carmen Quagliata's Lasagna Bolognese

THREE-COURSE LUNCH MENU

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

Parsnip Soup

Pear Confit, Maple Toasted Quinoa, Spiced Crème Fraiche

Bibb & Red Oak Leaf Lettuce Salad

Gruyere, Croutons, Dijon Vinaigrette

Winter Mesclun Salad

Candied Walnuts, Beets, Honeycrisp Apple

Burrata Crostino

Casella's Prosciutto, Roasted Grapes

Anson Mills Polenta

Crescendo Cheese, Maitake Mushrooms, Pesto

Beef Carpaccio

Crispy Artichokes, Arugula, Parmigiano-Reggiano

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

Market Vegetable Farrotto

Chicken Milanese

Shaved Vegetable & Mesclun Salad, Pecorino Romano

Grilled Pork Loin

Anson Mills Polenta, Swiss Chard, Winter Fruit Mostarda

Braised Lamb Shank

Cannellini Beans, Arugula, Salsa Verde

Sea Trout

Roasted Cauliflower, Hazelnut Brown Butter, Watercress

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 alla 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

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

Parsnip Soup

Pear Confit, Maple Toasted Quinoa, Spiced Crème Fraiche

Bibb & Red Oak Leaf Lettuce Salad

Gruyere, Croutons, Dijon Vinaigrette

Winter Mesclun Salad

Candied Walnuts, Beets, Honeycrisp Apple

Burrata Crostino

Casella's Prosciutto, Roasted Grapes

Anson Mills Polenta

Crescendo Cheese, Maitake Mushrooms, Pesto

Beef Carpaccio

Crispy Artichokes, Arugula, Parmigiano-Reggiano

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

Winter Vegetable Farrotto

Sea Trout

Roasted Cauliflower, Hazelnut Brown Butter, Watercress

Red Snapper

Broccoli Rabe, Roasted Potatoes, Pickled Cherry Peppers, Aioli

Roasted Chicken

Mushroom Risotto, Mustard Frills

Heritage Pork Loin Chop

Anson Mills Polenta, Swiss Chard, Winter Fruit Mostarda

Braised Lamb Shank

Cannellini Beans, Arugula, Salsa Verde

NY Strip Steak

Mashed Potatoes, Butter Braised Radish & Tokyo Turnips

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 alla 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

*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, Winter 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

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

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 2015

MERLOT Macari 'Collina' North Fork of Long Island, New York 2012

Sommelier Selections

85pp

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

110pp

CHAMPAGNE Tassin 'Union Square Cuvée' Brut

CHABLIS Romain Collet 'Les Pargues' France 2016

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

Philippe Gonet 'Brut Signature' Blanc de Blancs, Champagne 145

Billecart-Salmon Brut Rosé, Champagne 188

Dom Perignon, Champagne 2006 350

WHITE

Sauvignon Blanc

Ladera, Napa Valley, California 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, 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

CONTINUED ON NEXT PAGE...

WINE CONTINUED...

Other Whites

Nathan K. Wines 'Green Label' Dry Riesling, Finger Lakes, New York 2017	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

Cabernet Sauvignon and Bordeaux Varieties

Robert Sinskey Vineyards 'POV' Napa Valley, California 2014	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

Domaine La Boutinière, Châteauneuf-du-Pape, Rhône 2015	110
La Manarine 'Pied de Baud' Châteauneuf-du-Pape, Rhône 2015	130

DÉCOR & VENDORS

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

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.

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

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: \$1,000 food and beverage minimum before tax

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

IRVING ROOM FOOD & BEVERAGE MINIMUMS

Lunch: \$1,000 food and beverage minimum before tax

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

PARK & IRVING ROOM FOOD & BEVERAGE MINIMUMS

Lunch: \$2,000 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.