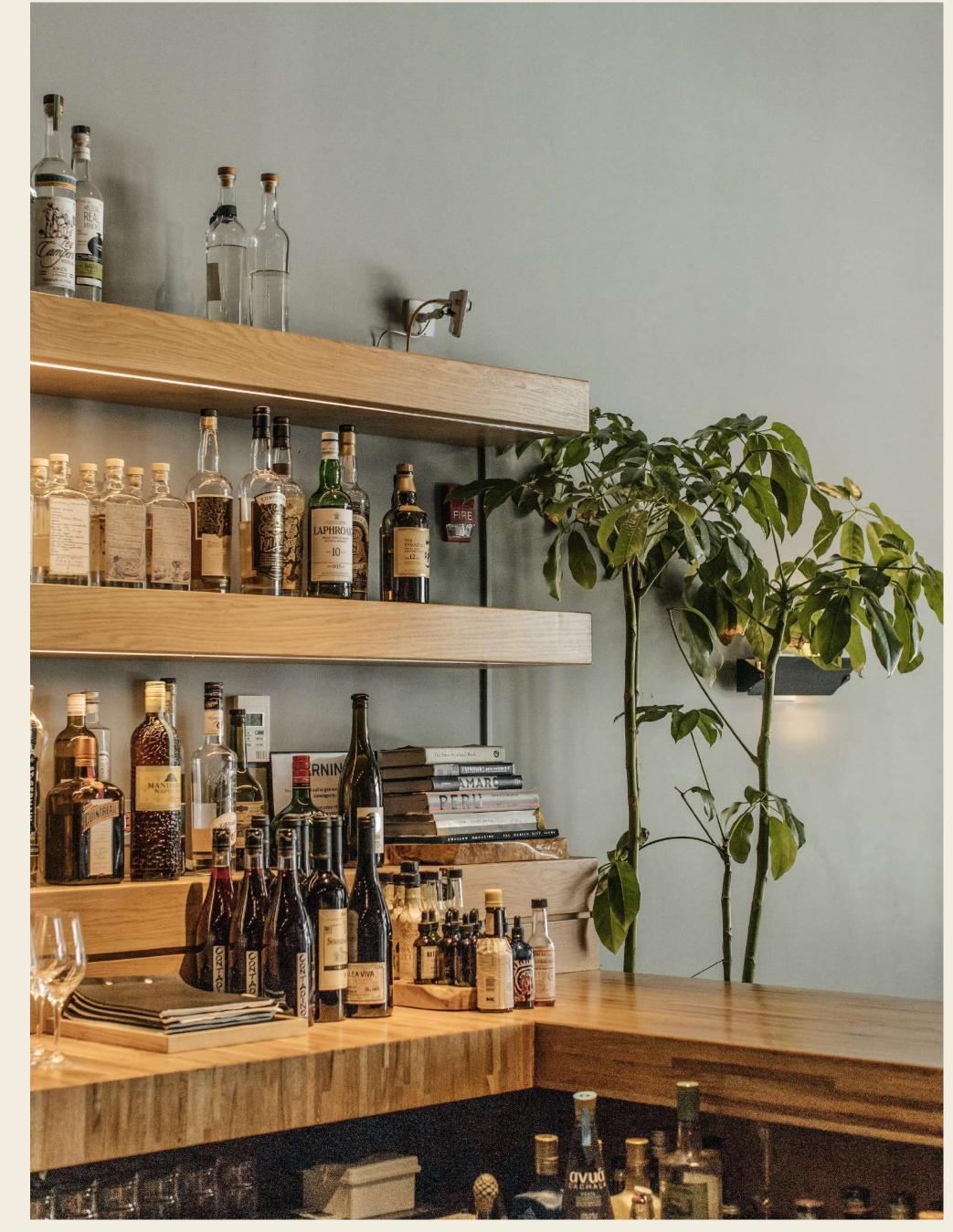


Cosme is a restaurant in New York City's Flatiron District.

World-renowned Chef Enrique Olvera and Chef de cuisine Gustavo Garnica serve contemporary cuisine inspired and rooted in Mexican flavors and traditions while celebrating local and seasonal ingredients from the Hudson Valley and surrounding region.

Our beverage program focuses on artisanal spirits and mirrors its cuisine, letting the high-quality ingredients shine.







LARGE PARTY RESERVATIONS

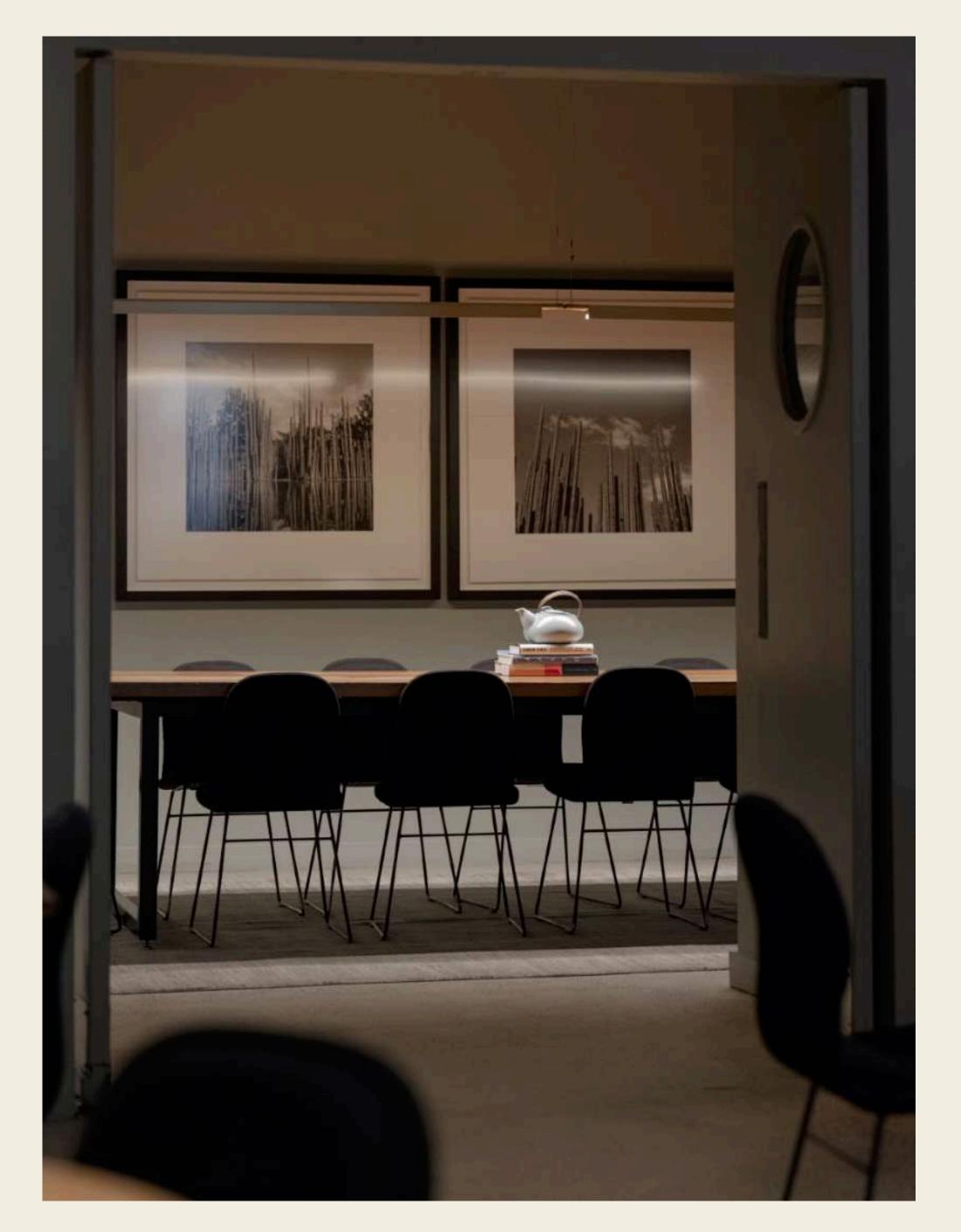


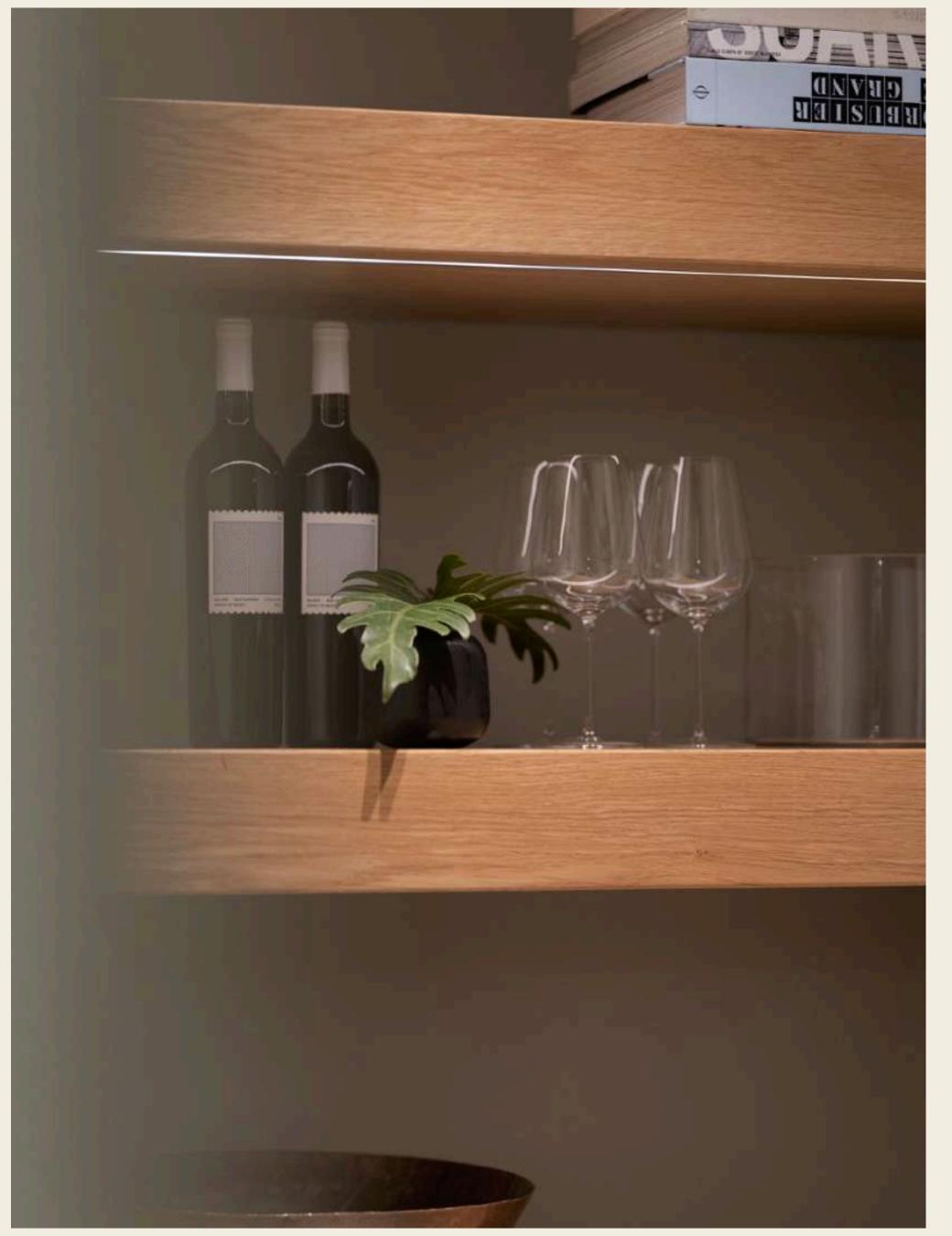
The private dining room is located towards the back of the restaurant. As a separate room, it allows guests to enjoy Cosme in an intimate setting. The space can accommodate up to 14 guests.

For large parties, we offer a set menu to ensure a seamless dining experience.

A family-style approach allows guests to enjoy the best of what our team has to offer.

You can select beverages from our extensive list or choose from one of our two beverage packages.





DINNER MENU

3-Course \$160 per person

FIRST COURSE

Herb guacamole + Corn tostadas

Fluke + Radish + Shiso + Cucumber aguachile

Sweet potato tamal + Guajillo + Togarashi

Endives + Ayocote beans + Pomegranate

SECOND COURSE

Mole de la casa + Quelites + Golden Sesame Striped bass + Aji amarillo + Savoy cabbage Duck carnitas + Onions + Radishes + Cilantro

DESSERT

Pixtle flan
Cornhusk meringue

Please note that menu items subject to change based on availability

BEVERAGE PACKAGES

A LA CARTE

Minimum spend of \$110 per guest

BEVERAGE PAIRING

Welcome Cocktail

Margarita

Classic or Spicy

First & Second Course Wine

White or Red

Dessert

La Locura Pechuga

UNLIMITED MARGARITAS

\$130 PER PERSON

Classic, Mezcal, Spicy or Royale

NON-ALCOHOLIC PAIRING

\$45 PER PERSON

Seasonal Aguas Frescas

Please note that menu items subject to change based on availability

BRUNCH

3-Course \$100 per person

FIRST COURSE

Herb guacamole + Corn tostadas
Blue shrimp aguachile + cucumber
Heirloom ayocote + Market greens

SECOND COURSE

Quesadilla de Epazote or Mushroom Chilaquiles + Queso fresco Green with chicken or Red with egg Lamb barbacoa

DESSERT

Churros + Dulce de leche Cornhusk meringue + Corn mousse

Please note that menu items subject to change based on availability

BEVERAGE PACKAGES FOR BRUNCH

A LA CARTE

Minimum spend of \$60 per guest

BEVERAGE PAIRING

\$110 PER PERSON

Welcome Cocktail

Margarita

Classic or Spicy

First & Second Course Wine

White or Red

Dessert

La Locura Pechuga

UNLIMITED MARGARITAS

\$130 PER PERSON

Classic, Mezcal, Spicy or Royale

NON-ALCOHOLIC PAIRING

\$45 PER PERSON

Seasonal Aguas Frescas

^{*}Please note that menu items subject to change based on availability*

You can book our private dining room for a \$270 per person food and beverage minimum spend (pre-tax/gratuity).

For parties of less than 8 guests the minimum spend is \$2,000.

Any difference between the amount consumed and the minimum spend will be charged as a room fee.

Once you have decided to book your event, a credit card authorization form will be sent.

The credit card authorization form is required to secure your reservation.

The reservation is not considered booked until the signed contract is sent back.

BUYOUTS



FULL RESTAURANT RENTAL FEE

Weekdays \$15,000

Weekend \$18,000

Does not include food and beverage. An additional package must be selected for each.

Our rental fee and food & beverage costs can be combined to meet our spending requirement.

FOOD & BEVERAGE MINIMUM SPEND

Events require a \$35,000 minimum

All prices listed are not inclusive of NYS Sales Tax (8.875%) or fees and gratuities.

FOOD OPTIONS

OPEN FLOOR PLAN

With this setting, we can create stations throughout the restaurant, ideal for more casual and convivial events. We will make sure there is always enough to drink and eat while your guests mingle around the room.

3 SAVORY DISHES + 1 SWEET OPTION

\$100 per person, pre-tax and gratuity.

SEATED DINNER PLAN

A more classic and intimate approach. Our Bar/Lounge space offers an excellent option for a welcome reception.

3 COURSE MENU

\$160 per person, pre-tax and gratuity, available for lunch only

COCKTAIL RECEPTION

Opt for a sophisticated cocktail reception that sets the tone for an unforgettable evening.

4 PASSED APPETIZERS + 1 SWEET OPTION

\$100 per person, pre-tax and gratuity.

BEVERAGE OPTIONS

BASIC BEVERAGE PACKAGE \$40 per person/per hour

WINE One each of white, red and sparkling

BEER All kinds

PASSED MARGARITAS Mezcal or Tequila

PREMIUM BEVERAGE PACKAGE \$55 per person/per hour

WINE One each of white, red and sparkling

BEER All kinds

PASSED MARGARITAS Mezcal or Tequila

PASSED COCKTAIL One from our cocktail list

COSME BEVERAGE PACKAGE \$45 per person/per hour

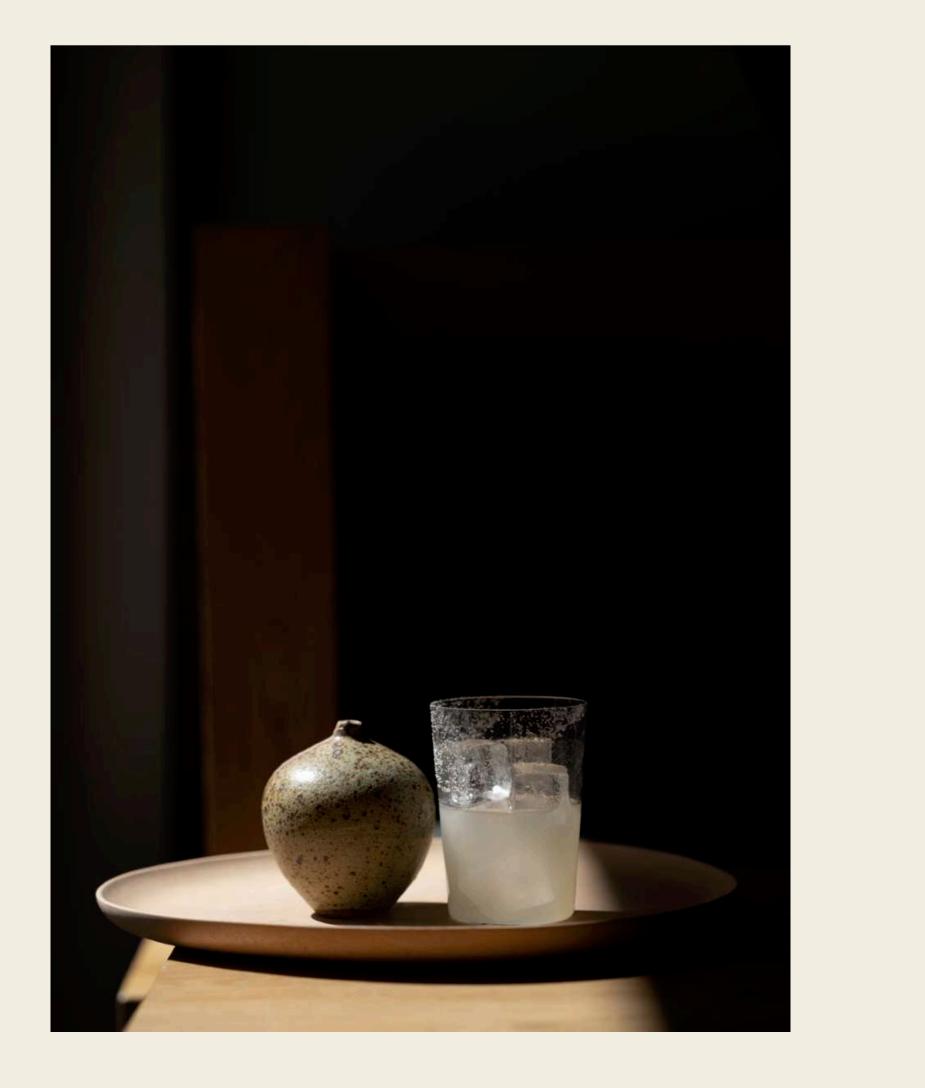
WINE One each of white, red and sparkling

BEER All kinds

PASSED COCKTAILS Two kinds

OPEN BAR Excluding all premium liquors over \$24





We look forward to hearing from you.

GRACIAS

Elona Murataj

Guest Relations Manager elona@casamata.com

