NORTH END GRILL

North End Grill is a non-tipping restaurant. Hospitality Included.

WHO WE ARE

Located in the heart of Battery Park City, Danny Meyer's North End Grill showcases Chef Eric Korsh's rustic, farmhouse-style cooking infused with subtle smoke from the restaurant's wood-burning grills. The menu is complemented by a classic raw bar, house-made charcuterie, and seasonal produce from the rooftop garden.

We look foward to welcoming you soon!

PRIVATE DINING

Our private dining room is the perfect place for intimate celebrations, corporate gatherings, and parties. We offer a seasonal, prix fixe menu tailored to your preferences. The room accommodates up to 18 seated and is available for breakfast, lunch, and dinner Monday through Friday, and brunch and dinner on Saturday and Sunday.

FULL RESTAURANT

The full restaurant accommodates up to 110 seated and 220 standing. Our dining room features custom-designed dark blue leather booths and banquettes, as well as a wall made of reclaimed Wyoming snow fence post. North End Grill has an expansive street front, which allows for beautiful natural light and views of the Irish Hunger Memorial and the Hudson River.

CONTACT

For details on pricing, availability, and further information, please inquire with Malysa Volpicelli at mvolpicelli@ushgnyc.com

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MENUS

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CONTINENTAL

Available Monday – Friday 7:30AM – 10:00AM
$30 per Guest

Unlimited Drip Coffee, Tea, Orange Juice and Grapefruit Juice

Service is Self-Service

House-Made Pastries

Choice of Two

Croissant with House-Made Jam
Apple Cinnamon Coffee Cake
Pecan Sticky Bun
Crème Brioche
Doughnuts

Granola & Yogurt Parfaits

Fresh Fruit

BREAKFAST

Available 7 Days a Week 7:30AM – 10:00AM
$50 per Guest

Unlimited Drip Coffee, Tea, Orange Juice and Grapefruit Juice

FOR THE TABLE

Choice of Three, Served Family Style

House-Made Pastries

Croissant with House-Made Jam
Apple Cinnamon Coffee Cake
Pecan Sticky Bun
Crème Brioche
Doughnuts

MAIN COURSE

Choice of Three, Served Family Style or Individually Plated

Avocado, Poached Farm Egg, Espelette, Toast

Granola, Greek Yogurt, Fresh Fruit

French Ham & Comté Omlette, Garden Herbs

Irish Oats, Toasted Coconut, Brown Sugar, Berries

Baked Farm Eggs in a Spicy Tomato Sauce with Chili & Mint

Smoked Salmon, Pickled Beets, Crème Fraîche, Toast

Steak & Farm Eggs with Crispy Potatoes

SIDES

Choose Up to Two Options for the Party, Served Family Style
$10 per Guest Supplement

Thick-Cut Bacon

Wood Grilled Pork & Swiss Chard Sausage

Crispy Potatoes

Fruit Salad

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BRUNCH

Avaliable Saturday & Sunday 11:00AM – 2:00PM
$60 per Guest

FOR THE TABLE

Choice of Three, Served Family Style

House-Made Pastries
Croissant with House-Made Jam
Apple Cinnamon Coffee Cake
Pecan Sticky Bun
Crème Brioche
Doughnuts

MAIN COURSE

Choice of Three

French Ham & Comté Omlette, Garden Herbs

Eggs Benedict, Country Ham, Hollandaise, Crispy Potatoes

Granola, Greek Yogurt, Fresh Fruit

Smoked Salmon, Pickled Beets, Crème Fraîche, Toast

Branzino, Turnips, Carrots, Potatoes, Local Butter

Crispy Duck Leg, Escarole, Sunny Side Up Egg

Wood Grilled Newport Steak, Vinegared Pepper, Duck Fat Fries

Short Rib Beef Burger, Grilled Onions, Spicy Mayo, Brioche Bun, Duck Fat Fries

DESSERT

Choice of Three

Chocolate Coconut Caramel Tart

Apple Galette, Calvados Ice Cream

Maple Walnut Crème Brûlée, Grapefruit Sorbet

Plum & Almond Sticky Toffee Pudding, Espresso Ice Cream

Selection of Ice Creams

Selection of Sorbets

SIDES

Choose up to Two Options for the Party, Served Family Style
$10 per Guest Supplement

Thick-Cut Bacon

Fruit Salad

Duck Fat Fries

Crispy Potatoes

Toast & Jam

Wood Grilled Pork & Swiss Chard Sausage

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EXPRESS LUNCH

$52 per Guest – Two Course, Two Choice Prix Fixe

FIRST COURSE

Choice of Two

Farm Lettuces, Feta, Scallion & Dill Vinaigrette

Warm Potato & Squid Salad with
Anchovy Vinaigrette

King Salmon with Sorrel Sauce

Potato Soup, Chives, Black Pepper,
Olive Oil Croutons

Country Pâté, Confit Onion, House Mustard,
Grilled Miche

MAIN COURSE

Choice of Two

Sheep's Milk Ricotta Gnocchi, Mushrooms,
Brown Butter & Sage

Chicken Paillard Caesar Salad, Romaine Lettuce,
Anchovy Vinaigrette

Branzino, Turnips, Carrots, Potatoes, Local Butter

Chilled Poached Salmon, Baby Carrots & Leeks,
Chervil Vinaigrette

Wood Grilled Newport Steak, Vinegared Pepper,
Duck Fat Fries

Roasted Half Chicken, Potato Purée,
Fall Lettuce Vinaigrette

SIDES

Choose up to Two Options for the Party, Served Family Style
$10 per Guest Supplement

Sautéed Spinach

Wood Grilled Fennel

Chickpea & Goat Cheese Panisse, Celery & Walnut

Potato Aligot, Comté, Roasted Garlic

Charcoal Grilled Shishito Peppers

Sorrel & Spinach Gratin

Duck Fat Fries

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LUNCH

$68 per Guest – Three Course, Three Choice Prix Fixe

FIRST COURSE

Choice of Three

Farm Lettuces, Feta, Scallion & Dill Vinaigrette

Warm Potato & Squid Salad with Anchovy Vinaigrette

King Salmon with Sorrel Sauce

Potato Soup, Chives, Black Pepper, Olive Oil Croutons

Country Pâté, Confit Onion, House Mustard, Grilled Miche

MAIN COURSE

Choice of Three

Sheep's Milk Ricotta Gnocchi, Mushrooms, Brown Butter & Sage

Chicken Paillard Caesar Salad, Romaine Lettuce, Anchovy Vinaigrette

Branzino, Turnips, Carrots, Potatoes, Local Butter

Chilled Poached Salmon, Baby Carrots & Leeks, Chervil Vinaigrette

Wood Grilled Newport Steak, Vinegared Pepper, Duck Fat Fries

Roasted Half Chicken, Potato Purée, Fall Lettuce Vinaigrette

DESSERT

Choice of Three

Chocolate Coconut Caramel Tart

Apple Galette, Calvados Ice Cream

Maple Walnut Crème Brûlée, Grapefruit Sorbet

Plum & Almond Sticky Toffee Pudding, Espresso Ice Cream

Selection of Ice Cream

Selection of Sorbet

SIDES

Choose up to Two Options for the Party, Served Family Style
$10 per Guest Supplement

Sautéed Spinach

Wood Grilled Fennel

Chickpea & Goat Cheese Panisse, Celery & Walnut

Potato Aligot, Comté, Roasted Garlic

Charcoal Grilled Shishito Peppers

Sorrel & Spinach Gratin

Duck Fat Fries

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ESSENTIAL DINNER

$85 per Guest — Three Course, Two Choice Prix Fixe

FIRST COURSE

Choice of Two

Farm Lettuces, Feta, Scallion & Dill Vinaigrette

Warm Potato & Squid Salad with Anchovy Vinaigrette

King Salmon with Sorrel Sauce

Potato Soup, Chives, Black Pepper, Olive Oil Croutons

Country Pâté, Confit Onion, House Mustard,
Grilled Miche

MAIN COURSE

Choice of Two

Sheep's Milk Ricotta Gnocchi, Mushrooms,
Brown Butter & Sage

Branzino, Turnips, Carrots, Potatoes, Local Butter

Wood Grilled Newport Steak, Vinegared Pepper,
Duck Fat Fries

Roasted Half Chicken, Potato Purée,
Fall Lettuce Vinaigrette

DESSERT

Choice of Two

Chocolate Coconut Caramel Tart

Apple Galette, Calvados Ice Cream

Maple Walnut Crème Brûlée, Grapefruit Sorbet

Plum & Almond Sticky Toffee Pudding, Espresso Ice Cream

Selection of Ice Cream

Selection of Sorbet

SIDES

Choose up to Two Options for the Party, Served Family Style
$10 per Guest Supplement

Sautéed Spinach

Wood Grilled Fennel

Chickpea & Goat Cheese Panisse, Celery & Walnut

Potato Aligot, Comté, Roasted Garlic

Charcoal Grilled Shishito Peppers

Sorrel & Spinach Gratin

Duck Fat Fries

CHEESE

$25 per Guest Supplement

An Artisinal Selection Of Cheeses From
France and The United States

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CLASSIC DINNER

$125 per Guest — Three Course, Three Choice Prix Fixe

FIRST COURSE

Choice of Three

Farm Lettuces, Feta, Scallion & Dill Vinaigrette

Terrine of Leeks, Tarragon Vinaigrette

Wood Grilled Prawns, Castelvetrano Olives, Calabrian Chilies

Warm Potato, Octopus & Squid Salad with Anchovy Vinaigrette

King Salmon with Sorrel Sauce

Potato Soup, Chives, Black Pepper, Olive Oil Croutons

Country Pâté, Confit Onion, House Mustard, Grilled Miche

MAIN COURSE

Choice of Three

Sheep's Milk Ricotta Gnocchi, Mushrooms, Brown Butter & Sage

Bay Leaf Steamed Sea Trout, Turnips, Carrots & Local Butter

Dry Aged Beef Strip Loin, Sautéed Spinach, Béarnaise Sauce, Duck Fat Fries

Roasted Half Chicken, Potato Purée, Fall Lettuce Vinaigrette

Wood Grilled Duck Breast, Turnips, Spinach & Huckleberries

DESSERT

Choice of Three

Chocolate Coconut Caramel Tart

Apple Galette, Calvados Ice Cream

Maple Walnut Crème Brûlée, Grapefruit Sorbet

Plum & Almond Sticky Toffee Pudding, Espresso Ice Cream

Selection of Ice Cream

Selection of Sorbet

SIDES

Choice of Two, Served Family Style

Sautéed Spinach

Wood Grilled Fennel

Chickpea & Goat Cheese Panisse, Celery & Walnut

Potato Aligot, Comté, Roasted Garlic

Charcoal Grilled Shishito Peppers

Sorrel & Spinach Gratin

Duck Fat Fries

CHEESE

$25 per Guest Supplement

An Artisinal Selection Of Cheeses From France and The United States

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LAND & SEA DINNER

$200 per Guest — Three Course Prix Fixe

FOR THE TABLE

Shellfish Plateu

Oysters, Clams, Prawns, Salmon Belly Ceviche

FIRST COURSE

Choice of Three

Wedge Salad, Blue Cheese, Croutons

Classic Shrimp Cocktail

Warm Potato, Octopus & Squid Salad with Anchovy Vinaigrette

Lobster Stuffed Artichoke with Vanilla Brown Butter

Potato Soup, Chives, Black Pepper, Olive Oil Croutons

Country Pâté, Confit Onion, House Mustard, Grilled Miche

MAIN COURSE

Serverd Family Style

Dry Aged Porterhouse

Accompanied with Classic Béarnaise Sauce

Roasted Lobster, Herb Butter, Tomatoes, Basil, Mint

SIDES

Choice of Three, Serverd Family Style

Creamed Spinach

Wood Grilled Fennel

Chickpea & Goat Cheese Panisse, Celery & Walnut

Crispy Brussels Sprouts, Chilies, Lemon Zest, Pecorino

Roasted Crimini Mushrooms, Anchovy Vinaigrette

Potato Aligot, Comté, Roasted Garlic

Charcoal Grilled Shishito Peppers

Sorrel & Spinach Gratin

Duck Fat Fries

DESSERT

Choice of Three

Chocolate Coconut Caramel Tart

Apple Galette, Calvados Ice Cream

Maple Walnut Crème Brûlée, Grapefruit Sorbet

Plum & Almond Sticky Toffee Pudding, Espresso Ice Cream

Selection of Ice Cream

Selection of Sorbet

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COCKTAIL RECEPTION

$20 per Guest / 30 Minutes / Choose Three
$30 per Guest / 45 Minutes / Choose Five
$40 per Guest / 60 Minutes / Choose Five

STATIONARY HORS D'OEUVRES

Shrimp Cocktail

Salmon Tartare

Cheese Gougères

Bacalao Croquettes with Spicy Mayo

Wood Grilled Lamb Meatball Skewer with Cucumber Yogurt

Smoked Salmon on Toast

Charcoal Grilled Prawns on Skewers

Artichoke & Spinach Croquettes

Burrata Toast with Roasted Pepper

Country Pâté on Toast

Seared Beef Carpaccio with Horseradish

RAW BAR TABLE

$30 per Guest per Hour

Oysters On the Half Shell

Clams On the Half Shell

Salmon Belly Ceviche

Prawns

CHARCUTERIE & ARTISINAL CHEESE TABLE

$20 per Guest per Hour

We Kindly Request 72 Hours Notice

Country Pâté, Duck Prosciutto,
Trotter Torchon, French Ham

An Artisanal Selection Of Cheeses From
France and The United States

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BEVERAGE

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BEVERAGE PACKAGES

CHAMPAGNE TOAST

$22 per Guest

PREMIUM BEVERAGE PACKAGE

$78 per Guest for Three Hours
$20 Supplement for Each Additional Hour

Sommelier Selection of Two White and Two Red Wines Sourced from Iconic Regions of France and the United States – Paired To Your Menu Selections
Full Selection of Seasonal Draft Beers
Two Specialty Cocktails
Premium Spirits: Grey Goose Vodka, Hendrick's Gin, Barbancourt 5 Star 8 Year Rhum, Don Julio Blanco Tequila, Four Roses Bourbon, Bulleit Rye, Johnnie Walker Black Label Scotch
All Non-Alcoholic Beverages

STANDARD BEVERAGE PACKAGE

$68 per Guest for Three Hours
$18 Supplement for Each Additional Hour

Sommelier Selection of One White and One Red Wine Sourced from Iconic Regions of France and the United States – Paired to Your Menu Selections
Full Selection of Seasonal Draft Beers
One Specialty Cocktail
House Spirits: Moskovskya Vodka, Broker's London Dry Gin, Brugal Blanco Rum, Pueblo Viejo Blanco Tequila, Four Roses Yellow Label Bourbon, Rittenhouse Rye, Bank Note 5 Year Old Blended Scotch
All Non-Alcoholic Beverages

BEER & WINE PACKAGE

$58 per Guest for Three Hours
$15 Supplement for Each Additional Hour

One White and One Red to Enjoy Throughout the Meal – Paired to Your Menu Selections
Full Selection of Seasonal Draft Beers

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MORE

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GENERAL INFORMATION

BEVERAGES

All beverages will be charged based on consumption unless a package has been seleceted.

Beverage packages and wine pairings are available and can be taliored to your event. Our team of Sommeliers are available to answer any questions you may have.

If you prefer to select wines a la carte, please request our list for larger parties with the Private Events Team.

Make your event extra special with a personalized cocktail for your event.

Our Scotch list consists of over 100 single malt Scotches from across the world, and we're happy to offer customized pairings and experiences to enrich your event.

MENU

With our compliments, we're happy to provide a custom menu at each place setting, printed with your company logo, personal celebration message, or other customization.

PARTING GIFTS FOR YOUR GUESTS

Assorted cookies or muffins are available for $5 per guest. We kindly request 72 hours notice.

GENERAL NOTES

Please let us know your number of guests at least 48 hours in advance of your event, so that we may adjust your final bill as needed.

All food and beverages are subject to 8.875% NYS sales tax.

A 50% non-refundable deposit based on the total estimated cost is required to confirm the reservation, unless cancelled 14 days in advance.

In the event the food and beverage minimum is not met, the remainder will be charged as a "room fee" on the final bill.

Any damage incurred to the physical property of North End Grill by guests of this event will be charged accordingly to the client.

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