

ci siamo

PRIVATE EVENTS 2021

100 Manhattan West Plaza, New York, NY 10001 | 212•219•6559



Ci Siamo bridges the traditional with the contemporary, bringing live-fire cooking, housemade pasta, and a robust Italian wine list to the heart of Manhattan West.

An intimate setting for any occasion, Ci Siamo offers several private dining options and features floor-to-ceiling windows, views of the Empire State Building, a private bar and an adjacent outdoor terrace available for receptions weather permitting.

Our Private Dining Room can accommodate up to 32 guests for dinner Tuesday through Saturday. For groups of a larger size we also offer full restaurant buyouts, custom pricing is available to fit the occasion.

Enjoy dishes from Chef Hillary Sterling, who draws inspiration from her extensive travels in Italy to deliver simple, straightforward, dishes rooted in seasonal ingredients and purposeful preparations.

CI SIAMO EVENTS TEAM

Rebecca Lopez Senior Events Sales Manager

Amanda Kehr Director of Events

To inquire, please contact our events team [here](#).

EVENT INFORMATION:

PRIVATE DINNER & RECEPTION

Seated + Space for Cocktails: Up to 32 guests

Standing Reception: Up to 60 guests

TIMING

Reservations for arrival in our private dining room can be made from 5:00pm – 9:00pm. The space is reserved until 11:30 regardless of what time you arrive.

BEVERAGE

For a seated event, guests are welcome to select a beverage package or to serve all beverages to be charged based on consumption. If you'd like to select 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. For standing reception events, a beverage package is required.

COSTS & BILLING

We do not charge a room fee. However, there is a food and beverage minimum associated with the space. Food and beverage minimums do not include gratuity or 8.875% New York State Sales Tax.

Dinner (January - November): \$5000

Dinner (December): \$7000

The cost of your event per guest will be outlined in the information to follow. The remaining balance shall be due and payable upon conclusion of the Event. Payment received after 30 days of the invoice date will be subject to a monthly finance charge of 1.5% on the outstanding balance

DEPOSITS & CANCELLATIONS

A deposit in the amount of \$1000 is required to reserve the event space. Your reservation is guaranteed once Ci Siamo has confirmed receipt of your deposit. 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 Restaurant. 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 the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.

FOUR COURSE FAMILY-STYLE MENU

\$140 PER GUEST

Selections are subject to seasonal change based on market availability.

ANTIPASTI

Select Three:

PIZZETTE, Tomato
PIATTI DI SALMUI
CAST IRON FOCCACIA, Tomato Conserva
INSALATA VERDE, Crispy Garlic, Oregano
ROASTED ONION TORTA, Pecorino Toscano, Balsamic
SLOW ROASTED CHERRY TOMATOES, Guanciale, Basil
ROASTED CLAMS, Zucchini, Calabrian Chilies
CARNE CRUDA, Lemon, Garlic, Horseradish
INSALATA DI MARE

PASTA

Select Two:

RIGATONI ALLA GRICIA
FUSSILI, Tomato, Buffalo Butter
RAPINI RAVIOLI, Chilies, Garlic
POTATO TOPINI, Mint, Almonds
GNOCCHETTI, Pork Sausage Ragu, Shallots
CAVATELLI ALLA SCOGLIO

SECONDI

Select Two:

MARKET FISH, "Italian Vinaigrette"
HALF CHICKEN, Parsley, Garlic, Lemon
ROASTED LAMB, Celery Pesto
PORK MILANESE, Lemon, Pecorino, Caraway
BRAISED BRISKET, Paprika Peppers
BISTECCA FIORENTINA \$25 Supplement Per Guest

VERDURE

Select Two, Served with Secondi:

ROASTED ONION TORTA, Pecorino Toscano, Balsamic
MARINATED MUSHROOMS, Lemon
SMASHED POTATOES AL FORNO, Rosemary, Whipped Pecorino
BRAISED SHELLING BEANS, Prosciutto, Sicilian Pistachios
RAPINI, Chili, Lemon

DOLCI

Select Two

CHOCOLATE BUDINO, Espresso, Stracciatella Gelato
LEMON TORTA
OLIVE OIL SEMIFREDDO, Pistachio
SEASONAL SORBET

.....

COCKTAIL RECEPTION MENU

\$95 PER GUEST, 3 HOURS

Selections are subject to seasonal change based on market availability.

HARVEST TABLE

Chef's Selection of Cured Meats, Cheeses, Crudité & Breads

PASSED HORS' D'OEUVRES

Select Five:

PICCOLO PANINI

TOMATO ARANCINI, Mozzarella

PIZZA BIANCA, Anchovy, Salsa Verde

PINZIMONIO, Market Vegetables, Italian Vinaigrette

BABY POTATOES, Whipped Pecorino, Bottarga

CARNE CRUDA, Potato Chips

MAIN CRAB TOAST

FARINATA, Crescenza, Rosemary

LAMB RIBS, Celery Gremolata

TONNO CRUDA, Aioli

DOLCI

Chef's Selection of Sweets

BEVERAGE PACKAGES

Beverage package service for seated events is offered from the contracted start time of the event and concludes 30 minutes after the last course is served.

For reception event, beverage package service is required and offered for 3 hours of event time.

WINE, COCKTAIL & BEER PACKAGES

The below beverage packages options are reflective of the wines that will be served. All package options below include unlimited beer, non-alcoholic beverages, with the exception of bottled water. Additionally, the Superiore and Riserva selections include unlimited spirits from the below list. Spirits can be ordered at the preference of your guests (cocktails, on the rocks or neat).

The below beverage packages will include selections made by our wine team to include one sparkling wine option, one white wine option and one red wine option. We are happy to work with you to customize your selections based on your personal preference. The below selections are not our default wine options but rather examples of what to expect for each package option.

WINE, COCKTAILS & BEER PACKAGES

CLASSICO SELECTIONS

\$65 per guest

SPARKLING:

Ananas Prosecco NV, Veneto

WHITE:

Era, Pinot Grigio, Veneto, Italy 2020

RED:

Calea, Terre Siciliane Nero d'Avola, Sicily, Italy 2019

*Includes unlimited beer

SUPERIORE SELECTIONS

\$85 per guest

SPARKLING:

La Caravelle, Brut Blanc de Blanc, Champagne, France NV

WHITE:

Bruna "Maje", Pigato, Riviera Ligurie di Ponente, Liguria, Italy 2020

RED:

Igni, Aglianico del Vulture, Basilicata, Italy 2016

*Includes unlimited beer & spirits from the list below

RISERVA SELECTIONS

\$105 per guest

SPARKLING:

Goutorbe-Bouillot "Le Ru des Charmes," Brut Rose, Champagne, France NV

WHITE:

Alfio Cosentino "Vigna don Paolo" Etna Bianco Superiore, Sicily, Italy 2017

RED:

G.D. Vajra "Able" Barolo DOCG, Piedmont, Italy 2017

*Includes unlimited beer & spirits from the list below

GIN

Beefeater

Tanqueray

Plymouth

VODKA

Tito's

Wodka

Ketel One

AGAVE

Cimarron Blanco

Siete Leguas Blanco

Angelisco Reposado

Del Maguey Vida

SCOTCH

Famous Grouse

Johnnie Walker Black

Dewars White Label

RUM

El Dorado 3yr

Rhum JM 100

Appleton Estate

BRANDY

Bertoux

Pierre Ferrand 1840 Cognac

AMERICAN WHISKEY

Four Roses Yellow Label

Buffalo Trace

Wild Turkey 101 Rye

Rye

.....

ADDITIONAL ITEMS

HORS D'OEUVRES (Seated Events)

Select Four

30 minutes
\$15pp

45 minutes
\$25pp

60 minutes
\$35pp

PICCOLO PANINI

TOMATO ARANCINI, Mozzarella

PIZZA BIANCA, Anchovy, Salsa Verde

PINZIMONIO, Market Vegetables, Italian Vinaigrette

BABY POTATOES, Whipped Pecorino, Bottarga

CARNE CRUDA, Potato Chips

MAIN CRAB TOAST

FARINATA, Crescenza, Rosemary

LAMB RIBS, Celery Gremolata

TONNO CRUDA, Aioli

