



BOBO



PRIVATE DINING
& EVENTS

181 W 10TH Street

New York City

212 488 2624

events@bobonyc.com



The Main Dining Room

**Parlor level with airy french decor
and banquette seating**

Capacity: 45 seated or 50 standing

The Garden

Our private, temperature controlled garden with retractable glass roof located beside our dining room.

Capacity: 30 seated or 45 standing

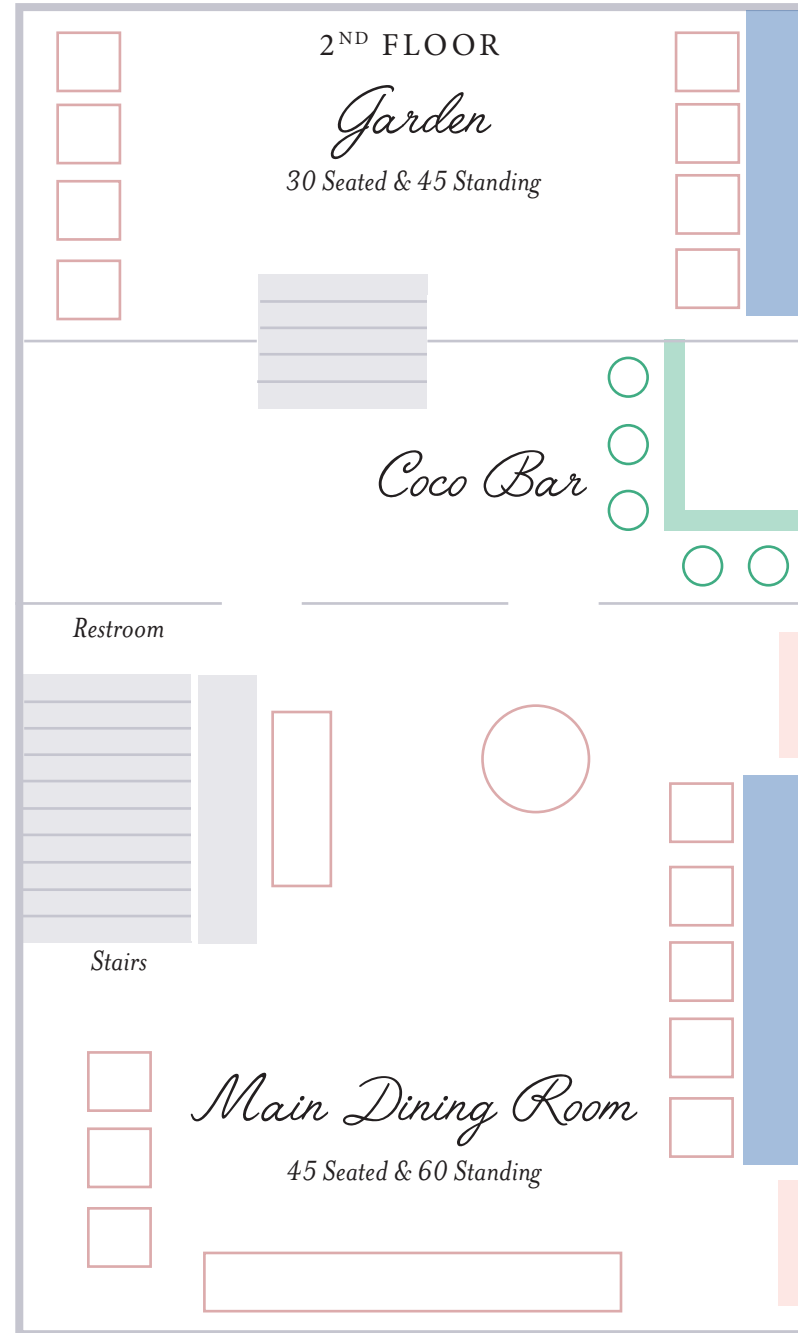
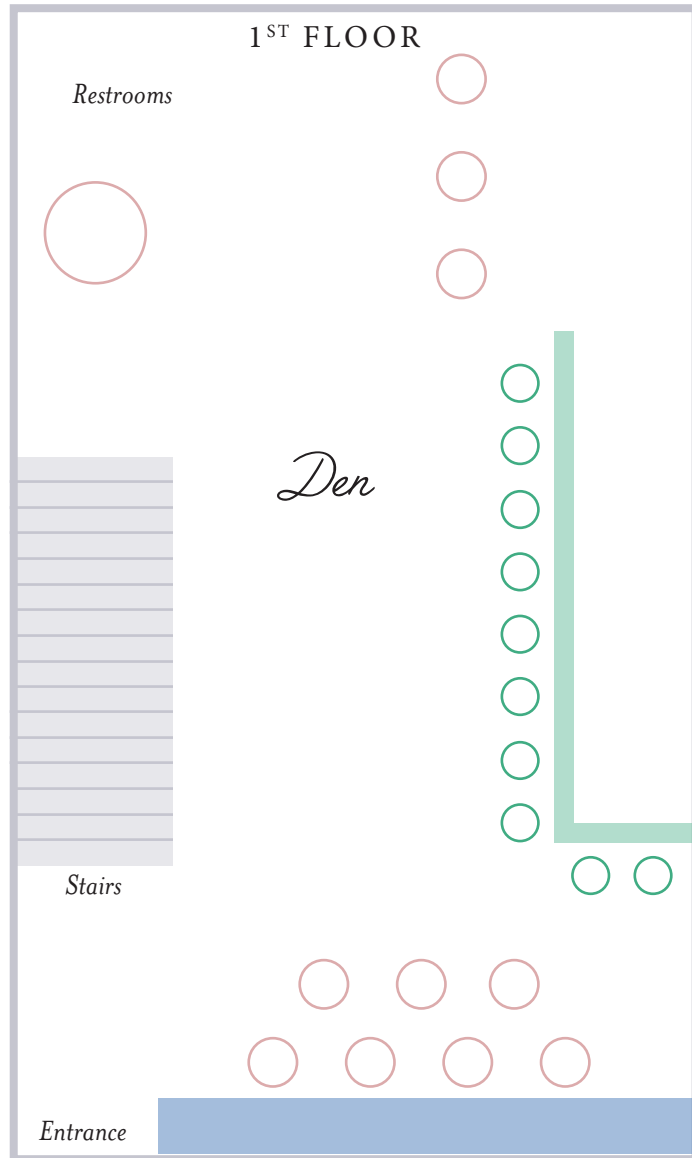




Den

Only available with Full Venue Buyouts

Our House



2nd Floor Buyout
80 Seated & 100 Standing

Full Venue Buyout
125 Seated & 150 Standing



Dinner Menus

\$ 85 FAMILY STYLE

3 COURSE DINNER



Appetizers

vegan house salad plated per person

select 3 for the table

Entrées

select 3 for the table

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included for the table

Optional Starters

SHRIMP COCKTAIL

\$150

ASSIETTE DE FROMAGES

sharp cheddar, provolone, brie

\$100

CHARCUTERIE

salami, chorizo, jambon de bayonne

\$125

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

BABY GEM SALAD (V,DF,GF)

dijon vinaigrette, toasted almonds

KALE SALAD (V)

lemon breadcrumbs, chilies

parmesan vinaigrette

CITRUS & ENDIVE SALAD (V,DF,GF)

seasonal citrus, endive, cabernet vinaigrette, tarragon, pistachio

GRUYÈRE & TRUFFLE CROQUETTES (V)

LEEEKS VINAIGRETTE (V,GF)

herbal dressing, hazelnuts

Entrées

PARISIAN GNOCCHI (V)

comte, seasonal mushrooms, basil fondue

HAKE (GF)

braised celery root, swiss chard, sauce soubise

PEPPER CRUSTED TUNA (DF,GF)

bitter greens, avocado, candied pecans

apples, citrus vinaigrette

(\$8 supplement per person)

ROASTED SASSO CHICKEN (DF,GF)

braised mushrooms, potato fondant, madeira jus

FLAT IRON STEAK (DF,GF)

au poivre

(\$15 supplement per person)

VEGAN ROASTED CAULIFLOWER (V,DF,GF)

french lentils, mint yogurt

Garnitures

BRUSSELS SPROUTS (V,GF,DF)

ROASTED BABY CARROTS (V,DF,GF)

Dessert

LEMON TART (V)

CHOCOLATE MOUSSE (V,GF)

\$ 95 COMBINATION

3 COURSE DINNER



Appetizers

vegan house salad plated per person

select 3 for the table

Entrées

select 3, guests will select 1 at the time of meal

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included for the table

Optional Starters

SHRIMP COCKTAIL

\$150

ASSIETTE DE FROMAGES

sharp cheddar, provolone, brie

\$100

CHARCUTERIE

salami, chorizo, jambon de bayonne

\$125

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

BABY GEM SALAD (V,DF,GF)

dijon vinaigrette, toasted almonds

KALE SALAD (V)

lemon breadcrumbs, chilies

parmesan vinaigrette

CITRUS & ENDIVE SALAD (V,DF,GF)

seasonal citrus, endive, cabernet vinaigrette, tarragon, pistachio

GRUYÈRE & TRUFFLE CROQUETTES (V)

LEEEKS VINAIGRETTE (V,GF)

herbal dressing, hazelnuts

Entrées

PARISIAN GNOCCHI (V)

comte, seasonal mushrooms, basil fondue

HAKE (GF)

braised celery root, swiss chard, sauce soubise

PEPPER CRUSTED TUNA (DF,GF)

bitter greens, avocado, candied pecans

apples, citrus vinaigrette

(\$8 supplement per order)

ROASTED SASSO CHICKEN (DF,GF)

braised mushrooms, potato fondant, madeira jus

FLAT IRON STEAK (DF,GF)

au poivre

(\$15 supplement per order)

VEGAN ROASTED CAULIFLOWER (V,DF,GF)

french lentils, mint yogurt

Garnitures

BRUSSELS SPROUTS (V,GF,DF)

ROASTED BABY CARROTS (V,DF,GF)

Dessert

LEMON TART (V)

CHOCOLATE MOUSSE (V,GF)

\$105 PLATED
3 COURSE DINNER



Appetizers

select 3, guests will select 1 at the time of meal

Entrées

select 3, guests will select 1 at the time of meal

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included, guests will select 1 at the time of meal

Optional Starters

SHRIMP COCKTAIL

\$150

ASSIETTE DE FROMAGES

sharp cheddar, provolone, brie

\$100

CHARCUTERIE

salami, chorizo, jambon de bayonne

\$125

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling Toast

\$10 per person

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

BABY GEM SALAD (V,DF,GF)

dijon vinaigrette, toasted almonds

KALE SALAD (V)

lemon breadcrumbs, chilies

parmesan vinaigrette

CITRUS & ENDIVE SALAD (V,DF,GF)

seasonal citrus, endive, cabernet vinaigrette, tarragon, pistachio

GRUYÈRE & TRUFFLE CROQUETTES (V)

LEEKS VINAIGRETTE (V,GF)

herbal dressing, hazelnuts

Entrées

PARISIAN GNOCCHI (V)

comte, seasonal mushrooms, basil fondue

HAKE (GF)

braised celery root, swiss chard, sauce soubise

PEPPER CRUSTED TUNA (DF,GF)

bitter greens, avocado, candied pecans

apples, citrus vinaigrette

(\$8 supplement per order)

ROASTED SASSO CHICKEN (DF,GF)

braised mushrooms, potato fondant, madeira jus

FLAT IRON STEAK (DF,GF)

au poivre

(\$15 supplement per order)

VEGAN ROASTED CAULIFLOWER (V,DF, GF)

french lentils, mint yogurt

Garnitures

BRUSSELS SPROUTS (V,GF,DF)

ROASTED BABY CARROTS (V,DF,GF)

Dessert

LEMON TART (V)

CHOCOLATE MOUSSE (V,GF)



Brunch Menus

\$65 FAMILY STYLE

3 COURSE BRUNCH



Appetizers

vegan house salad plated per person

select 3 for the table

Entrées

select 3 for the table

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included for the table

Optional Starters

PASTRY BASKET (V)

pain au chocolate, petit croissant, fruit danish

(\$5 supplement per person)

SEASONAL FRUITS

\$50

ASSIETTE DE FROMAGES

sharp cheddar, provolone, brie

\$100

CHARCUTERIE

salami, chorizo, jambon de bayonne

\$125

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling or Mimosa Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

BABY GEM SALAD (V,DF,GF)

dijon vinaigrette, toasted almonds

CITRUS & ENDIVE SALAD (V,DF,GF)

seasonal citrus, endive, cabernet vinaigrette, tarragon, pistachio

GRANOLA (V)

homemade yogurt, berry compote

AVOCADO TOAST (V)

sunflower seeds, cilantro

Entrées

CHOPPED SALAD (V,DF,GF)

bitter greens, avocado, candied pecans

apples, citrus vinaigrette

EGGS BENEDICT

poached eggs, ham, hollandaise

OEUF MURETTE EN COCOTTE

poached eggs, bacon, mushrooms, grilled bread, red wine, fine herbs

OEUF AU PROVENÇALE EN COCOTTE (V,DF)

roasted tomato, eggplant, capers, olives, garlic croutons

CROQUE MONSIEUR

jambon de paris, bechamel, gruyere, mixed greens

BOBO BURGER

caramelized onions, gruyère, sourdough

PAIN PERDU (V)

brioche french toast, strawberries, maple cream cheese

STEAK & EGGS (GF)

scrambled

(\$10 supplement per person)

VEGAN ROASTED CAULIFLOWER (V,DF,GF)

french lentils, mint yogurt

Garnitures

GRILLED BACON (DF,GF)

Dessert

LEMON TART (V)

CHOCOLATE MOUSSE (V,GF)

\$ 75 COMBINATION

3 COURSE BRUNCH



Appetizers

vegan house salad plated per person

select 3 for the table

Entrées

select 3, guests will select 1 at the time of meal

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included for the table

Optional Starters

PASTRY BASKET (V)

pain au chocolate, petit croissant, fruit danish

(\$5 supplement per person)

SEASONAL FRUITS

\$50

ASSIETTE DE FROMAGES

sharp cheddar, provolone, brie

\$100

CHARCUTERIE

salami, chorizo, jambon de bayonne

\$125

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling or Mimosa Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

BABY GEM SALAD (V,DF,GF)

dijon vinaigrette, toasted almonds

CITRUS & ENDIVE SALAD (V,DF,GF)

seasonal citrus, endive, cabernet vinaigrette, tarragon, pistachio

GRANOLA (V)

homemade yogurt, berry compote

AVOCADO TOAST (V)

sunflower seeds, cilantro

Entrées

CHOPPED SALAD (V,DF,GF)

bitter greens, avocado, candied pecans

apples, citrus vinaigrette

EGGS BENEDICT

poached eggs, ham, hollandaise

OEUF MURETTE EN COCOTTE

poached eggs, bacon, mushrooms, grilled bread, red wine, fine herbs

OEUF AU PROVENÇALE EN COCOTTE (V,DF)

roasted tomato, eggplant, capers, olives, garlic croutons

CROQUE MONSIEUR

jambon de paris, bechamel, gruyere, mixed greens

PAIN PERDU (V)

brioche french toast, strawberries, maple cream cheese

STEAK & EGGS (GF)

scrambled

(\$10 supplement per order)

VEGAN ROASTED CAULIFLOWER (V,DF,GF)

french lentils, mint yogurt

Garnitures

GRILLED BACON (DF,GF)

Dessert

LEMON TART (V)

CHOCOLATE MOUSSE (V,GF)

\$ 85 PLATED
3 COURSE BRUNCH



Appetizers

select 3, guests will select 1 at the time of the meal

Entrées

select 3, guests will select 1 at the time of the meal

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included, guests will select 1 at the time of the meal

Optional Starters

PASTRY BASKET (V)

pain au chocolate, petit croissant, fruit danish

(\$5 supplement per person)

SEASONAL FRUITS

\$50

ASSIETTE DE FROMAGES

sharp cheddar, provolone, brie

\$100

CHARCUTERIE

salami, chorizo, jambon de bayonne

\$125

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling or Mimosa Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

BABY GEM SALAD (V,DF,GF)

dijon vinaigrette, toasted almonds

CITRUS & ENDIVE SALAD (V,DF,GF)

seasonal citrus, endive, cabernet vinaigrette, tarragon, pistachio

GRANOLA (V)

homemade yogurt, berry compote

AVOCADO TOAST (V)

sunflower seeds, cilantro

Entrées

CHOPPED SALAD (V,DF,GF)

bitter greens, avocado, candied pecans

apples, citrus vinaigrette

EGGS BENEDICT

poached eggs, ham, hollandaise

OEUF MURETTE EN COCOTTE

poached eggs, bacon, mushrooms, grilled bread, red wine, fine herbs

OEUF AU PROVENÇALE EN COCOTTE (V,DF)

roasted tomato, eggplant, capers, olives, garlic croutons

CROQUE MONSIEUR

jambon de paris, bechamel, gruyere, mixed greens

PAIN PERDU (V)

brioche french toast, strawberries, maple cream cheese

STEAK & EGGS (GF)

scrambled

(\$10 supplement per order)

VEGAN ROASTED CAULIFLOWER (V,DF,GF)

french lentils, mint yogurt

Garnitures

GRILLED BACON (DF,GF)

Dessert

LEMON TART (V)

CHOCOLATE MOUSSE (V,GF)



Cocktail Reception

PASSED CANAPÉS

\$30 per person for 1 hour - \$60 per person for 2 hours

CHOOSE 5

Hot

CHICKEN SAMOSA
cilantro yogurt

VEGAN SAMOSA (V, DF)
mint sauce

BEEF SLIDERS
gruyère, aoili

MINI CROQUE POINTS
truffle, ham

SMOKED GOUDA & PROSCIUTTO CROQUETTE

GARLIC SHRIMP A LA PLANCHA SKEWERS

Cold

SALMON TARTARE (GF)
chili, basil, cucumber

STEAK TARTARE (DF)
crostini

CLASSIC DEVILED EGGS (V,GF)
hard boiled eggs, whipped egg yolks
smoked paprika

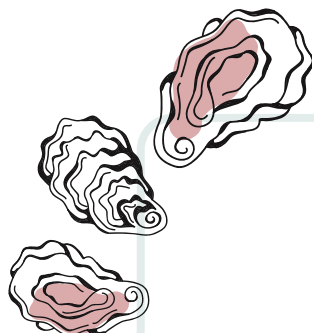
Gourmand

FRIED GNOCCHI
whipped crème fraîche, caviar
(\$5 supplement per person)

LUMP CRAB LOUIE
endive
(\$5 supplement per person)

FOIE GRAS TORCHON
brioche, seasonal jam
(\$5 supplement per person)

Cocktail Reception



PLATTERS

FROMAGES (V,GF)

Tier 1 - \$100

Sharp Cheddar, Provolone, Brie

Tier 2 - \$125

Gruyère, Bleu d'Auvergne, Ashbrook

Tier 3 - \$150

Sharp Cheddar, Provolone, Brie

Gruyère, Bleu d'Auvergne, Ashbrook

CHARCUTERIE (DF)

Tier 1 - \$125

Salami, Chorizo, Jambon De Bayonne

Tier 2 - \$150

Pâté de Campagne, Tipsy Cow Beef & Brandy Salami, Finocchiona

Tier 3 - \$200

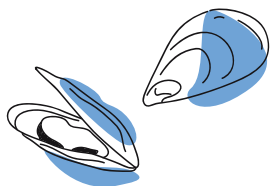
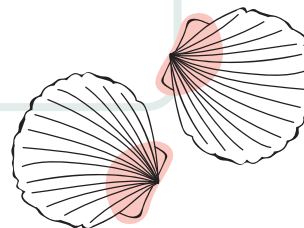
Salami, Chorizo, Jambon De Bayonne

Pâté de Campagne, Tipsy Cow Beef & Brandy Salami, Finocchiona

MARKET CRUDITÉ \$75 (V,GF)

seasonal raw vegetables, aioli

SEASONAL FRUITS \$50 (V,GF,DF)



Beverage Packages



Vins du France \$50

HOUSE WINES
sparkling, rosé, white & red
BEER
seasonal drafts

Brunch Package \$60

HOUSE WINES
sparkling, rosé, white & red
BRUNCH COCKTAILS
bloody mary, mimosa & aperol spritz

Villages \$80

HOUSE WINES
sparkling, rosé, white & red
BEERS
seasonal draft & bottles
FULL BAR SPIRITS

Premiere Cru \$110

HOUSE WINES
sparkling, rosé, white & red
BEERS
seasonal draft & bottles
EXECUTIVE SPIRITS

Grand Cru \$140

HOUSE WINES
sparkling, rosé, white & red
BEERS
seasonal draft and bottles
PREMIUM SPIRITS

All beverage packages include non-alcoholic beverages such as soft drinks, juices, coffee & tea. Espresso beverages are always charged on consumption.

All packages are priced per person with a 3 hour limit.

Custom rates available for 4 or 5 hour events.

Spirit List



Villages Spirits

VODKA

Helix Vodka

GIN

Spring 44

TEQUILA

Anza Blanco

BOURBON/RYE/WHISKEY

Evan Williams, Rittenhouse Rye

SCOTCH

Dewar's 'White Label'

RUM

El Dorado 3 Year

Premiere Cru Spirits

VODKA

Helix Vodka, Titos

GIN

Spring 44 Gin, Bombay Sapphire, Tanqueray

TEQUILA

Anza Blanco, Cazadores Blanco

BOURBON/RYE/WHISKEY

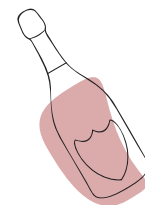
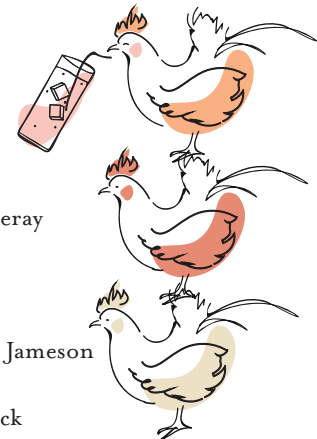
Rittenhouse Rye, Evan Williams, Jack Daniel's, Jameson

SCOTCH

Dewars White Label, Johnny Walker Black

RUM

Ten to One (Silver), Goslings Black Seal, El Dorado 3 Year



Grand Cru Spirits

VODKA

Helix Vodka, Titos, Ketel One, Grey Goose

GIN

Spring 44 Gin, Bombay Sapphire, Hendricks, Tanqueray

TEQUILA

Anza Blanco, Cazadores Blanco, Cazadores Reposado

BOURBON/RYE/WHISKEY

Knob Creek Bourbon & Rye, Jack Daniels, Makers Mark, Jameson

SCOTCH

Johnny Walker Black, Dewars 'White Label', Highland Park 12 year

RUM

Ten to One Silver, Goslings Black Seal



Included Services

CUSTOMIZED MENUS

- Share your logo and/or custom menu header. We're happy to personalize each menu.
- Casa Nela is committed to sustainability efforts. We will print a limited amount of menus for guests to share. If more menus are required for your event please inquire.

VOTIVE CANDLES

- Votive candles flood the room and tables for the perfect dim ambiance. *Available for brunch events upon request.*

WIFI

- For your presentations or to post that cute selfie!

LINENS

- Available upon request for a \$150 fee.

Preferred Vendors

FLORALS

- [Fleurissimo NYC](#) - 631-912-5323 or fleurissimonyc@gmail.com

CAKE / BAKERY

- [Empire Cake](#)- 212-242-5858 or info@empirecake.com
- [Magnolia Bakery](#)- 212-462-2572 or hello@magnoliabakery.com
- [Maman](#)- 646-767-0097 or info@mamannyc.com

PHOTOGRAPHERS

- [Carly Tumen Creative](#) - 516-592-9611 or carly@carlytumen.com

DECOR SUPPLY

- [Party City](#) - 929-523-2739
- Mary Ellen - chasedtreasures@gmail.com

KOSHER CATERING

- [Abigail's Catering](#)- 212-575-1407