

SC Culinary Suite

598 Broadway, between Houston & Prince St. 9th Floor | New York, NY 10012

CULINARY EXPERIENCES

We are pleased to offer an invaluable event where the experience is visionary and interactive.



VENUE CAPACITY

- Seated breakfast, lunch, or dinner up to 36 guests (*maximum*)
- Standing reception up to 65 guests (*maximum*)

WELCOME RECEPTION PASSED CANAPÉS

Indulge in small bites during cocktail hour, includes four chef's selections.

- \$35pp for one hour \$25pp for 30 minutes

CHEF'S TASTING DINNER MENU

Our seasonal menus are developed for the client's specific palate. We can accommodate vegetarian, gluten-free, vegan requests or other dietary restrictions. Note menus are based on market availability & change monthly.

- \$125pp Three-Course Menu \$150pp Four-Course Menu
- \$175pp Five-Course Menu \$225pp Six-Course Menu

ENHANCE THE MEAL

Elevate the dining experience with these added touches:

- Petrossian Caviar & Champagne Toast – \$85pp
- Fresh White Truffles (*Oct-Jan*) & Black Truffles (*Jan-April, June-Sept*) – Market Price

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PREMIUM BAR

Includes premium brand spirits, one selection each of sparkling/white/red wine, two beers, assorted soft drinks, still & sparkling bottled water. Our complete spirits list is available upon request.

- \$40pp for one hour \$55pp for two hours
- \$65pp for three hours \$75pp for four hours

HOUSE BAR

Includes house brand spirits, one selection each of sparkling/white/red wine, two beers, assorted soft drinks, still & sparkling bottled water. Our complete spirits list is available upon request.

- \$30pp for one hour \$45pp for two hours
- \$55pp for three hours \$65pp for four hours

BEER, WINE & SODA BAR

Includes one selection each of sparkling/white/red wine, two beers, assorted soft drinks, still & sparkling bottled water. Wine selections can be upgraded for the connoisseur upon request.

- \$25pp for one hour \$35pp for two hours
- \$45pp for three hours \$55pp for four hours

WINE PAIRING

Curated by our sommelier based on final menu selections.

- Pairings for four-course dinner *start at* \$85pp
- Pairings for five-course dinner *start at* \$100pp
- Pairings for six-course dinner *start at* \$115pp

RESERVE WINE PAIRING

Curated by our sommelier based on final menu selections.

- Pairings for four-course dinner *start at* \$185pp
- Pairings for five-course dinner *start at* \$230pp
- Pairings for six-course dinner *start at* \$275pp

NON-ALCOHOLIC BEVERAGES

Selection of *illy* espresso and coffee, *Harney & Sons* loose tea, variety of sodas, fresh juices and our in-house *Vivreau* filtered still & sparkling water.

- \$10pp for up to three hours, \$5pp for each additional hour

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RECEPTION OPTIONS

These stations can be added to a cocktail reception before a seated dinner –OR– combined together for a standing reception up to 65 people (up to four hours). Note menus below are samples & can be tailored.

ASSAGGINI

Selection of passed canapés:

- ❖ Parmesan Gougères filled with foie gras & chicken liver
- ❖ Balsamic Lacquered Pork with tomato marmellata
- ❖ Yellowtail & Avocado Crudo with caper anchovy salt & meyer lemon
- ❖ Pancetta-Wrapped Prawns with rosemary braised lentils
- ❖ Smoked Potato Frittata with crème fraiche & caviar
- ❖ Truffled Steak Tartare with rosemary shortbread
- ❖ Cauliflower & Caper Zeppole (*vegetarian*)
- ❖ Robiola & Preserved Truffle Arancini (*vegetarian*)
- ❖ Kuri Squash Bruschetta with smoked yogurt & parsley (*vegetarian*)

\$35pp for one hour / \$30pp for each additional hour

SALUMI & CHEESE

Selection of artisanal meats and cheeses accompanied with bread and condiments:

- ❖ Salumi: Speck Alto Adige, Prosciutto di Parma, Finochionetta, Cacciatori
- ❖ Formaggi: Piave Vecchio, Pecorino Foglie di Noce, La Tur
- ❖ Focaccia, Parmesan Grissini
- ❖ Apricot Mostarda, Variety of Honeys
- ❖ Roasted Dates, Spiced Nuts

\$35pp for one hour / \$30pp for each additional hour

PASTA FLIGHTS

All pastas are made fresh at the Culinary Suite, sample selection:

- ❖ Short Rib Agnolotti with horseradish agliata & breadcrumbs
- ❖ Duck & Foie Gras Ravioli with marsala reduction
- ❖ Ricotta Raviolini with preserved truffles & parmesan froth

\$25pp for one hour / \$20pp for each additional hour – one option only

RECEPTION-STYLE DINNER MENU

All-inclusive customized flights for a standing cocktail party, starting at \$125pp and includes:

- ❖ Chef's Selection of 6 Passed Canapés
- ❖ 1 Pasta Option, 1 Panino Option & 1 Dessert Flight

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BREAKFAST

The following selections include regular and decaf coffee, teas, orange juice, grapefruit juice, and a fresh squeezed juice blend. Complimentary sparking and flat water included.

TRADITIONAL

- Selection of Artisanal Baked Goods & Pastries
 - Assorted Seasonal Fruits
- Bagels & Cream Cheese

\$60pp based on one hour of continuous service

CULINARY SUITE BREAKFAST

- Selection of Artisanal Baked Goods & Pastries
 - Assorted Seasonal Fruits
 - Crispy Potatoes & Fonduta
- Bagels & Cream Cheese
Poached Organic Eggs with Brioche
Chicken & Apple Sausage

\$75pp based on one hour of continuous service

WELLNESS BREAKFAST

- Yogurt Bar
 - Assorted Seasonal Fruits
 - Roasted Potatoes
 - Multigrain Oatmeal with Lime Zest & Cinnamon
- Carrot & Pineapple Muffins
Organic Egg, Zucchini & Herb Frittata
Chicken & Apple sausage

\$85pp based on one hour of continuous service

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LUNCH

The following sample menus include regular and decaf coffee and selection of sodas. Complimentary sparking and flat water included.

THREE-COURSE, \$95pp

- Farmer's Market Salad with truffled pecorino & hazelnuts
- Dry Aged Sirloin of Beef with fricassee of seasonal vegetables
- Salted Caramel Budino with gianduja crumble

FOUR-COURSE, \$125pp

- Imported Burrata with roasted root vegetables, hazelnuts & aged balsamic
- Mascarpone Agnolotti with heirloom tomatoes & basil
- Guinea Hen with almond brodetto, asparagus & morels
- Meyer Lemon Catalana with pane degli angeli, grapefruit & fennel

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ENHANCE YOUR EVENT

- ◆ Custom menu cards included & place cards available upon request
- ◆ Audio/Visual capabilities with complimentary wireless internet & iPod music dock, wireless microphone (\$125) and 46" plasma television (\$300) with DVD player (\$50)
- ◆ Elegant & seasonal floral packages:
 - Standard five-arrangements *start at* \$500+ / Premium seven-arrangements *start at* \$750+
- ◆ Personalized gift bags including autographed copies of *The Scarpetta Cookbook* (\$35 each)
- ◆ On-site craft mixologist or interactive sommelier
- ◆ Chef Scott Conant event appearance

PRIVATE CULINARY EVENT PRICING

- ◆ Food and beverage minimum of \$5,000.00 plus 23% administration fee and 8.875% sales tax.
 - *Saturday F&B minimum - \$6,500.00++*
 - *Holiday F&B minimum - \$6,000.00++ (applies to Monday-Friday in December)*
 - *All food and beverage charges will be subject to a 23% administration fee. This administrative fee is not a service charge or gratuity and serves to offset ancillary expenses associated with the planning and execution of this event. The entire administration fee will be paid to SCCS and none of it will be provided to the Event wait staff as a gratuity. This administration fee, as well as all food and beverage charges, are subject to the 8.875% New York State Sales Tax. The wait staff at Client's event will be compensated by the restaurant at hourly rates set by the restaurant for banquet events. No gratuities are requested.*
- ◆ The Culinary Suite is secured with an advance 50% deposit and due upon an executed contract to secure the event or rental date.
- ◆ The remaining balance is paid one business day following the event. Deposits are non-refundable unless the event is cancelled within a 30-day advanced notice. We accept all major credit cards.

MISCELLANEOUS

- ◆ Security Attendant, \$250.00
 - Required in the venue lobby for parties of 40 guests or more.*
- ◆ Furniture Removal/Reset Fee, \$500.00
 - Required if standard set-up is reconfigured or third party furniture is brought into the venue.*
- ◆ Additional Staffing, \$500.00-\$750.00
 - May be required based on final scope of event and/or if event is beyond standard 3-hour format.*