



Bagatelle[®] new york

SEMI-PRIVATE DINING BEVERAGES

One Little West 12th Street | 646.666.4510 | EventsNY@togrp.com | bistrobagatelle.com

#BeBagatelle    BagatelleNYC

THEONEGROUP
lifestyle hospitality

Bagatelle® new york

Located in The Meatpacking District on the corner of Little West 12th & 9th Avenue, Bagatelle offers a redefinition of the French Mediterranean dining experience through the exquisite seasonal menu and a beautifully designed space with outdoor seating. Bagatelle brings New York a feeling that has yet to be experienced, mirroring that which can only be found in the South of France, until now...

Created by hospitality entrepreneurs Remi Laba and Aymeric Clemente, Bagatelle America is a partnership with The ONE Group. Currently hosting U.S. operations in New York and Los Angeles.

Designed by iCrave Design Studio, Bagatelle New York embodies a bustling Parisian Bistro with classic décor, bold artwork and lively music.

SEMI-PRIVATE DINING

MAIN DINING

accommodates 175 guests for seated dinner and 325 guests for cocktails

LÉ SALON

seating for 70 guests

LA BANQUETTE SENEQUIER

seating for 22 guests

LA BANQUETTE ST. GERMAIN

seating for 22 guests



Main Dining

- Ideal for Seated Brunch, Lunch & Dinners
- Located on the Main Floor of Bagatelle
- Main Dining Tables can hold a minimum of 12 and a maximum of 22 guests
- There is a 2.5 Hour time limit for all reservations
- Minimums may apply given group size, time of year & service requests



Le Salon

- Ideal for Rehearsal Dinners, Presentations, Seated Brunch, Lunch, & Dinners
- Located in the far back of the restaurant
- Le Salon can hold a minimum of 25 and maximum of 70 guests
- Adorned with unique art pieces & creamy leather banquettes giving the space a classic Parisian feel
- This space can accommodate AV
- Minimums may apply given group size, time of year & service requests



Main Bar

- Ideal for Happy Hours & Cocktail Receptions
- It's ideal location allows you to observe the movement of the entire space, while remaining intimate with your own party
- Additional Staffing Fee of \$150 to be distributed to your private bartender
- Minimum may apply given group size, time of year & service requests.



ULTRA PREMIUM OPEN BAR

LIQUOR

Belvedere Vodka & Flavors, Beefeater Gin, Bacardi Rum Silver, Maker's Mark Bourbon, Jack Daniel's, Johnnie Walker Black, Glenlivet 12, Hennessy VS, Patron Silver Tequila

CHAMPAGNE

Moët & Chandon Brut

WINE

A by Acacia Chardonnay, Forever Young Malbec, St. Arturo Pinot Grigio, Pinot Noir Vallemoisine

BOTTLED BEER

Amstel Light, Heineken, Kronenbourg, Blue Moon, Chimay Red

NON-ALCOHOLIC

Red Bull, Assorted Fresh Juices, Assorted Soft Drinks

\$28 per guest - 1st Hour / \$28 per guest - 2nd Hour / \$26 per guest - 3rd Hour / \$24 per guest - 4th Hour

PREMIUM OPEN BAR

LIQUOR

Ketel One Vodka & Flavors, Tanqueray Gin, Bacardi Rum Silver, Captain Morgan Spiced Rum, Maker's Mark Bourbon, Jack Daniel's, Johnnie Walker Black, Glenlivet 12yr, Hennessy VS, Patron Silver Tequila

SPARKLING

Prosecco

WINE

A by Acacia Chardonnay, Forever Young Malbec, St. Arturo Pinot Grigio, Pinot Noir Vallemoisine

BOTTLED BEERS

Amstel Light, Heineken, Kronenbourg, Blue Moon

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

\$24 per guest - 1st Hour / \$24 per guest - 2nd Hour / \$22 per guest - 3rd Hour / \$20 per guest - 4th Hour

**Pricing is per guest and does not include tax & gratuity.*

STANDARD OPEN BAR

LIQUOR

Absolut Vodka & Flavors, Tangueray Gin, Castillo Rum Silver, Milagro Silver, Dewars Scotch, Jack Daniel's

WINE

St. Arturo Pinot Grigio, Pinot Noir Vallemoisine

BOTTLED BEER

Amstel Light, Heineken, Kronenbourg, Blue Moon

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

\$22 per guest - 1st Hour / \$22 per guest - 2nd Hour / \$20 per guest - 3rd Hour / \$18 per guest - 4th Hour

BEER & WINE OPEN BAR

WINE

St. Arturo Pinot Grigio, Pinot Noir Vallemoisine

BOTTLED BEER

Amstel Light, Heineken, Kronenbourg, Blue Moon

NON-ALCOHOLIC

Assorted Fresh Juices, Assorted Soft Drinks

\$20 per guest - 1st Hour / \$20 per guest - 2nd Hour / \$18 per guest - 3rd Hour / \$16 per guest - 4th Hour

**Pricing is per guest and does not include tax & gratuity.*

EVENT COORDINATION & FAQs

BOOKING

A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 3 days in advance of your event.

STAFFING

All employees hired for events are paid via gratuity. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served. Flat staffing fees based on (3) hour event times are as follows:

COAT CHECK ATTENDANTS: \$125 each

ADDITIONAL SERVER: \$150

BARTENDERS: \$150

SECURITY: \$200

EVENT CAPTAINS: \$200 **Required for groups of 60 guests or more.*

ADDITIONAL NEEDS:

SET-UP & BREAKDOWN FEE: \$250 **Based on event production needs.*

EVENT EXTENSION: \$250 **Based on 1 hour past original event end time.*

RENTALS

Spaces at Bagatelle include variable levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event.

Additional rental charges may be incurred for last minute details or for custom furniture requests.

AUDIO VISUAL

Event spaces at Bagatelle are not equipped with a audiovisual equipment and inputs. Please inquire with your Sales Manager regarding specific presentation or sound needs. Items that are not carried in-house are available for rental from outside vendors of your preference.

TAXES & FEES

ADMINISTRATIVE FEE: All events are subject to a 5% administration fee which is based on the cost of the event including food, beverage and staffing. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of your event.

TAX: All event charges are subject to 8.875% New York State sales tax.

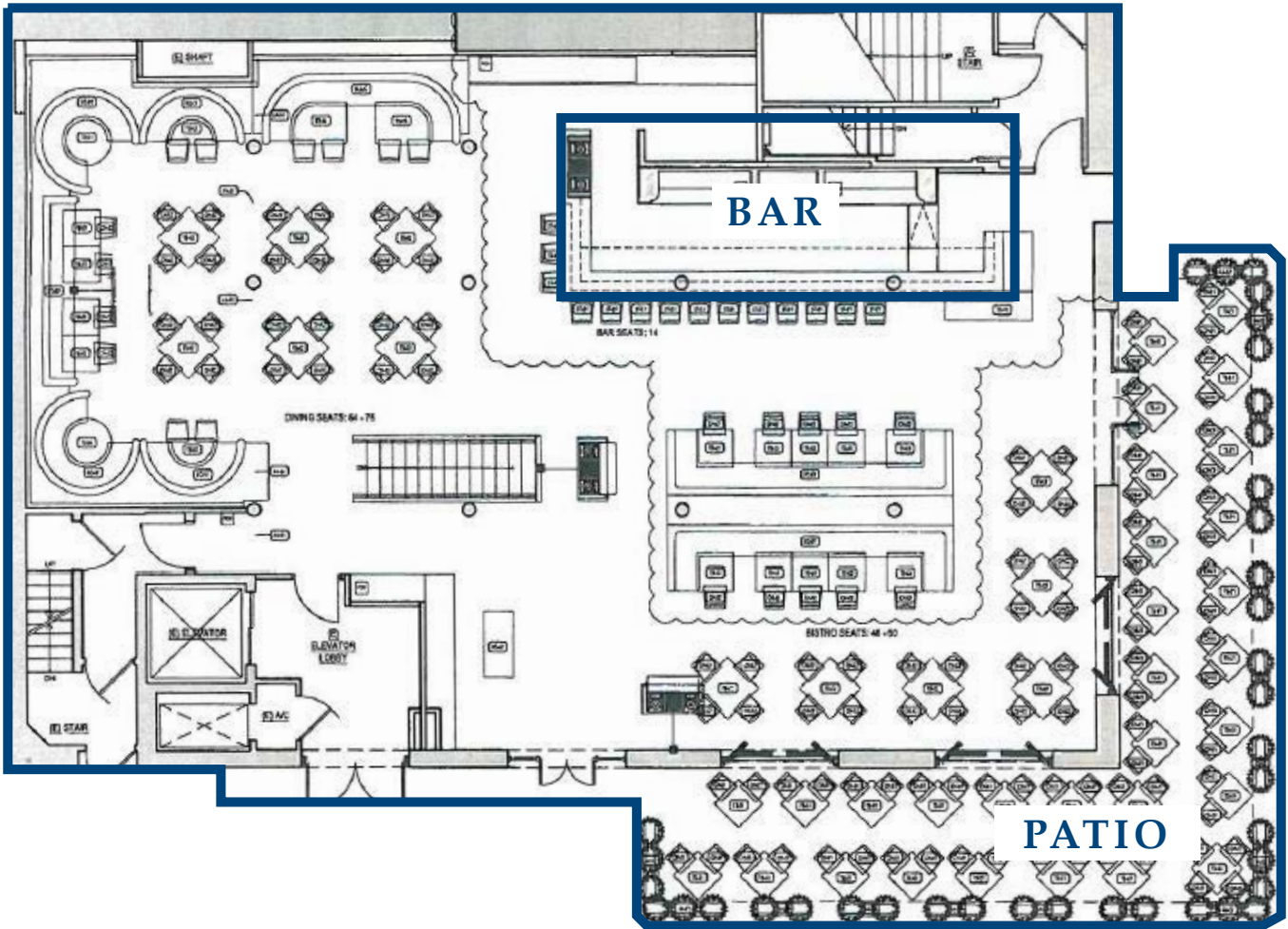
STORAGE

Bagatelle will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

LATE ARRIVALS

Bagatelle reserves the right to charge 100% of the contract and cancel any event that runs outside of the original scheduled event time. Please contact your sales manager if you are running more than 15 minutes late for your event.

FLOORPLAN



NEW YORK.....



STK DOWNTOWN
26 LITTLE WEST 12TH ST
NEW YORK, NY 10014
646.666.4510
EventsNY@togrp.com



ASELLINA
420 PARK AVENUE S
NY, NY 10016
646.666.4510
EventsNY@togrp.com

STK ROOFTOP
26 LITTLE WEST 12TH ST
NEW YORK, NY 10014
646.666.4510
EventsNY@togrp.com



GANSEVOORT PARK ROOFTOP
420 PARK AVENUE S
NY, NY 10016
646.666.4510
EventsNY@togrp.com

STK MIDTOWN
1114 6TH AVENUE
NY, NY 10036
646.666.4510
EventsNY@togrp.com



BAGATELLE NEW YORK
1 LITTLE WEST 12TH ST
NEW YORK, NY 10014
646.666.4510
EventsNY@togrp.com

ATLANTA



STK ATLANTA
1075 PEACHTREE ST
ATLANTA, GA 30309
404.793.0144
EventsATL@togrp.com



CUCINA ASELLINA
1075 PEACHTREE ST
ATLANTA, GA 30309
404.793.0141
EventsATL@togrp.com

LAS VEGAS



STK LAS VEGAS (IN THE COSMOPOLITAN)
3708 LAS VEGAS BLVD. S
LAS VEGAS, NV 89109
702.698.7990
EventsLV@togrp.com

LONDON



STK LONDON
336-337 STRAND WC2R 1HA
LONDON, UK
+44 (0) 20 7395 3450
London_Events@togrp.com



CUCINA ASELLINA
ALDWYCH, WC2R ONT
LONDON, UK
+44 (0) 20 7395 3445
London_Events@togrp.com

LOS ANGELES



STK LOS ANGELES
755 N. LA CIENEGA BLVD.
LOS ANGELES, CA 90069
310.659.3535
EventsLA@togrp.com



BAGATELLE LOS ANGELES
755 N LA CIENEGA BLVD
LOS ANGELES, CA 90069
310.659.3900
EventsLA@togrp.com

MIAMI



STK MIAMI
23RD & COLLINS AVE
MIAMI, FL
305.604.6988
EventsMIA@togrp.com

WASHINGTON, D.C.



STK WASHINGTON, D.C.
1250 CONNECTICUT AVE NW
WASHINGTON, D.C. 20036
202.909.1610
EventsDC@togrp.com