



Bagatelle® new york

BREAKFAST & LUNCH

EVENT MENUS

AVAILABLE MONDAY - FRIDAY

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



PASSED HORS D'OEUVRES

SELECT SIX

STANDARD SELECTIONS

CROQUE MONSIEUR Gruyere – White Truffle Oil Gougeres	CRAB & AVOCADO SUMMER ROLL Kimchi Paste
MAC & CHEESE BALLS Goat Cheese Sauce	COMTE CHEESE LILLIPOP TEMPURA Truffle Honey
MINI CROQUETTE MONSIEUR	ASPARAGUS & BROCCOLI TEMPURA
STEAK TARTARE	BEEF SAMOSA Yogurt Sauce
GRUYERE & WHITE TRUFFLE GOUGERES	TUNA TARTARE Taro Chips
MINI LUMP CRABCAKE Garlic Aioli – Micro Arugula	HOMEMADE LAMB MEATBALL Spicy Tomato Sauce – Parmesan Cheese
CODFISH CROQUETTES Chipotle Mayo	HOMEMADE BEEF MEATBALL Spicy Tomato Sauce – Parmesan Cheese
DUCK BREAST SATAY Fig Glaze & Balsamic	

\$25 per guest, per hour

20 guests minimum

PREMIUM SELECTIONS

SALMON & KUMQUAT CEVICHE
TUNA & WATERMELON CEVICHE
SHRIMP CEVICHE
FOIE GRAS BRIOCHE SLIDER Duck Foie Gras – Peach Chutney
FILET MIGNON Bearnaise – Toast – Cheddar – Mushrooms

if inclusive in six item selection, an additional \$4 per guest, per item

if in addition to six item selection, an additional \$8 per guest, per item

PASSED SWEETS

MACAROONS | MINI CARAMEL-RASPBERRY ECLAIR | CHOCOLATE TRUFFLES
MINI NUTELLA DOUGHNUTS | CHOCOLATE CUPS | LEMON BARS

\$20 per guest, per hour

20 guests minimum

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

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BREAKFAST

*Availability may vary based on dateltime of the week
Ask about our Meeting Packages*

CONTINENTAL BREAKFAST

ASSORTED BREADS AND PASTRIES

SLICED SEASONAL FRUITS

ASSORTED BUTTERS & PRESERVES

BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee

Regular and Decaffeinated tea

\$40 per guest

BREAKFAST BUFFET

ASSORTED BREADS AND PASTRIES

SLICED SEASONAL FRUITS

BREAKFAST TABLE

please select two

NUTELLA FRENCH TOAST

Homemade Brioche – Nutella – Fresh Raspberries

TRUFFLE SCRAMBLE

Scrambled Eggs – Shaved Truffle

PANCAKES BAGATELLE

Buttermilk Pancakes – Praline Cream – Peach & Blueberry Compote

GOAT CHEESE & ASPARAGUS FRITTATA

Three Organic Eggs – Baby Arugula

SIDES

please select two

CHICKEN SAUSAGE | APPLEWOOD SMOKED BACON | PATATAS BRAVAS

BEVERAGES

Freshly Brewed Regular & Decaffeinated Coffee

Regular and Decaffeinated Tea

\$50 per guest

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

SEATED LUNCH I

GUESTS WILL SELECT FROM EACH COURSE DAY OF

FIRST COURSE

BAGATELLE SALAD

Hearts of Lettuce – Parmesan Cheese – Fresh Garden Herbs – Mustard Vinaigrette

SECOND COURSE

selection of one, day of

CROISSANT "COMME AU BRUNCH"

Braised Short Rib Croissant Sandwich – Smoked Mozzarella

CROQUE MONSIEUR

Ham – Swiss Cheese – Truffled Dijonnaise – Country Bread

ADD SIDES

Feed 2–3ppl each

RAVIOLES DE ROYANS

\$12 per side

POMMES FRITES

SAUTEED SPINACH

\$9 per side

DESSERT

PROFITEROLLES AU CHOCOLAT

Vanilla Ice Cream – Hot Dark Chocolate Sauce

\$40.00 per guest

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

SEATED LUNCH II

GUESTS WILL SELECT FROM EACH COURSE DAY OF

FIRST COURSE

selection of one, day of

BAGATELLE SALAD

Hearts of Lettuce – Parmesan Cheese – Fresh Garden Herbs – Mustard Vinaigrette

BABY KALE

Dry Cranberries – Ricotta Salata – Pickled Shallots – Sunflower Seeds – Lemon & Jean Reno E.V.O.O.

SECOND COURSE

selection of one, day of

B.A.G.T.L.

Bacon – Avocado – Goat Cheese – Tomato – Lettuce – White Pullman Bread

SALMON BURGER

Wild King Salmon – Tomato Confit – Shaved Fennel – Tartar Sauce

CHEESEBURGER BAGATELLE

Butcher Blend – Potato Bun – Herb Jack Cheese

ADD SIDES

Feed 2–3ppl each

RAVIOLES DE ROYANS

\$12 per side

POMMES FRITES SAUTEED SPINACH

\$9 per side

DESSERT

selection of one, day of

CHOCOLATE MOUSSE

Dark Chocolate Mousse – Candied Grapefruit Rind – Almond Tuille

CRÈME CARAMEL

\$50 per guest

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

SEATED LUNCH III

GUESTS WILL SELECT FROM EACH COURSE DAY OF

FIRST COURSE

selection of one, day of

BAGATELLE SALAD

Hearts of Lettuce – Parmesan Cheese – Fresh Garden Herbs – Mustard Vinaigrette

ARTICHOKE SALAD

Baby Artichokes – Baby Arugula – White Truffle Dressing – Grana Padano

SHRIMP COCKTAIL

Marie Rose Sauce

SECOND COURSE

selection of one, day of

PENNE AL POMODORO

Homemade Pasta & Tomato – Basil Sauce

FILET DE SAUMON SAUVAGE GRILLE

Grilled Wild Salmon Filet – Asparagus – Tomato & Olives Relish

TRUFFLE ROASTED CHICKEN

Country Style Potatoes – Chicken Jus

STEAK FRITES CHIMI-CHORON SAUCE

Black Angus Sirloin Steak – Cilantro–Chipotle Béarnaise Sauce

ADD SIDES

Feed 2–3ppl each

RAVIOLES DE ROYANS

\$12.00 per side

POMMES FRITES SAUTEED SPINACH

\$9.00 per side

DESSERT

selection of one, day of

PROFITEROLLES AU CHOCOLAT

Vanilla Ice Cream – Hot Dark Chocolate Sauce

BANANA CHEESECAKE

Flambéed Banana – Toffee Sauce – Crème Chantilly

\$60 per guest

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

BUFFET LUNCH

Availability may vary based on dateltime of the week

Ask about our Meeting Packages

FIRST COURSE

please select one

BAGATELLE SALAD

Hearts of Lettuce – Parmesan Cheese – Fresh Garden Herbs – Mustard Vinaigrette

BABY KALE SALAD

Dry Cranberries – Ricotta Salata – Pickled Shallots – Sunflower Seeds – Lemon & Jean Reno E.V.O.O

WATERCRESS SALAD

Sundried Tomato – Hard Boiled Eggs – Sliced Radish – Bacon Chunks – Vinaigrette

ARTICHOKE SALAD

Shaved Raw Artichokes – Baby Arugula – White Truffle Dressing – Grana Padano

SECOND COURSE

please select two

GOAT CHEESE FRITTATA

Tomato Confit – Baby Arugula

LINGUINE AL POMODORO

Homemade Pasta & Tomato – Basil Sauce

CHICKEN PAILLARD

Grilled Pounded Chicken Breast – Quinoa Taboule – Raisins – Apples & Grainy Mustard

STEAK FRITES CHIMI-CHORON SAUCE

Black Angus Sirloin Steak – Home Made Pommes Frites – Cilantro-Chipotle Béarnaise Sauce

SIDES

Feed 2-3ppl each

RAVIOLES DE ROYANS

\$12.00 per side

POMMES FRITES

SAUTEED SPINACH

\$9.00 per side

DESSERT

CHEF'S SELECTION

Assorted Pastries & Petit Fours

\$60 per guest

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

STATIONS, BOARDS & ESSENTIALS

STARTERS

DEVILLED EGGS
CELERY REMOULADE
LEEKS VINAIGRETTE
RADISH & SALTED BUTTER
RED ORGANIC QUINOA TABOULLEH
SHAVED CARROT SALAD
BEETS & GOAT CHEESE

Select three for \$15

Select all for \$30

CHARCUTERIE BOARD

SELECTION OF HOUSE CURED MEATS
accompanied with assorted crackers and assorted condiments
Pate de campagne – Speck – Prosciutto – Saucisson Sec
Chorizo – Grainy Mustard – Pickles

\$105 per platter

CHEESE BOARD

SELECTION OF LOCALLY PRODUCED AND IMPORTED CHEESES
Fresh Fruit – Dried Fruit – Assorted Crackers – Assorted Board

\$115 per platter

SALAD STATION

please select two

BAGATELLE SALAD
Hearts of Lettuce – Parmesan Cheese – Fresh Garden Herbs – Mustard Vinaigrette

BABY KALE
Dry Cranberries – Ricotta Salata – Pickled Shallots – Sunflower Seeds – Lemon & Jean Reno E.V.O.O.

WATERCRESS SALAD
Sundried Tomato – Hard Boiled Eggs – Sliced Radish – Bacon Chunks – Vinaigrette

ARTICHOKE SALAD
Shaved Raw Artichokes – Baby Arugula – White Truffle Dressing – Grana Padano

\$25 per person, per hour

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

PASTA STATION

please select two

SEASONAL RISOTTO

PENNE PRIMAVERA

Seasonal Vegetables – Parmesan – Basil

RIGATONI POMODORA

Tomato – Parmesan – Basil

RISOTTO MILANIS

Saffron – Parmesan – Mascarpone

\$25 per guest, per hour

RISOTTO STATION

please select one

WILD MUSHROOMS

ARUGULA & PARMESAN

CRAB & ROASTED TOMATO

LOBSTER SAFFRON +\$25pp

\$25 per guest, per hour

CARVING STATION

served with assorted breads

ROASTED BEEF

Pepper Sauce \$22 per guest, per hour

FILET MIGNON

Bearnaise Sauce \$22 per guest, per hour

GLAZED HAM

\$20 per guest, per hour

BRAISED VEAL BELLY

Fresh Herbs \$26 per guest, per hour

BONELESS LAMB LEG

Roasted Fresh Herbs \$24 per guest, per hour

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

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TRADITIONAL RAW BAR

Served with Lemon Wedges – Cocktail Sauce – French Pink Sauce – Mignonette

CRAB SALAD

CALAMARI SALAD

COCKTAIL SHRIMP

CLAMS

OYSTERS

STEAMED MUSSELS

LOBSTER

LOBSTER SAFFRON

+\$20 per person

ALASKAN KING CRAB

+\$15 per person

OSCIETRA CAVIAR

+\$280 per oz

\$65 per guest, per hour

PETIT FOURS & SWEETS

please select four

FRESH FRUIT SALAD

CHEESECAKE

FLOURLESS CHOCOLATE CAKE

MINI ASSORTED TARTS

PROFITEROLES AU CHOCOLATE

Vanilla Ice Cream – Hot Dark Chocolate Sauce

MILLE FEUILLES

Puff Pastry – Vanilla Cream – Raspberries – Caramel Sauc

\$25 per guest, per 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.

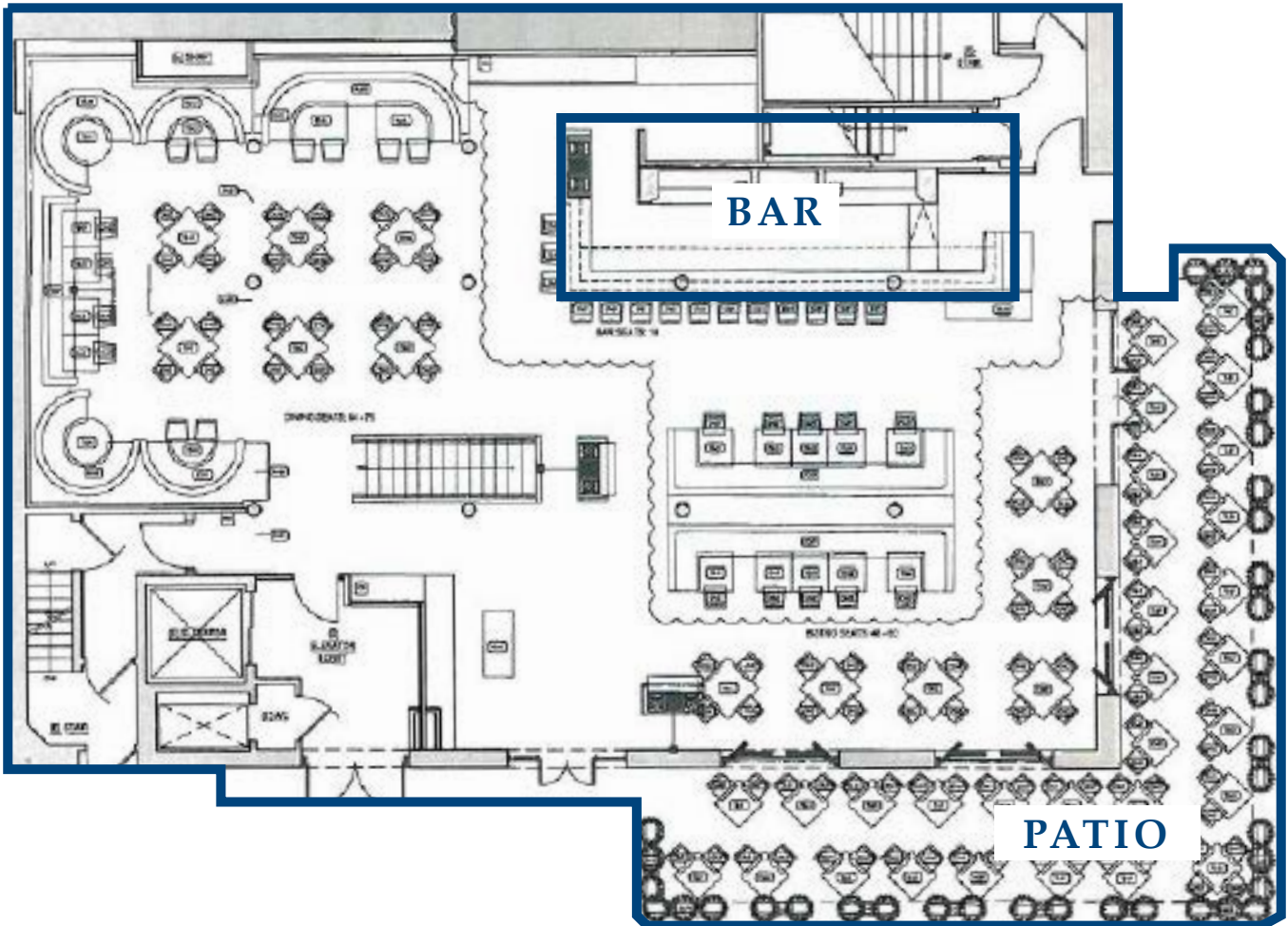
STORAGE

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

STK DOWNTOWN
26 LITTLE WEST 12TH ST
NEW YORK, NY 10014
646.666.4510
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APELLINA

APELLINA
420 PARK AVENUE 6
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