



Bagatelle[®] new york

DINNER

EVENT MENUS

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 24 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
- Availability varies depending on day of the week



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 LOLLIPOP TEMPURA Truffle Honey
MINI CROQUETTE MONSIEUR	ASPARAGUS & BROCCOLI TEMPURA
STEAK TARTARE	BEEF SAMOSA Yogurt Sauce
GRUYERE & WHITE TRUFFLE OIL GOUGERES	TUNA TARTARE Taro Chips
MINI LUMP CRABCAKE Garlic Aioli – Micro Arugula	HOMEMADE BEEF MEATBALL Spicy Tomato Sauce – Parmesan Cheese
CODFISH CROQUETTES Chipotle Mayo	HOMEMADE LAMB MEATBALL Spicy Tomato Sauce – Parmesan Cheese
DUCK BREAST SATAY Fig Glaze & Balsamic	

\$25 per guest. 20 guests minimum

PREMIUM SELECTIONS

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

*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-RASBERRY ECLAIR | CHOCOLATE TRUFFLES
MINI DOUGHNUTS NUTELLA | CHOCOLATE CUPS | LEMON BARS

\$20 per guest, per hour

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

SEATED DINNER I

\$85 per guest

FIRST COURSE

please select two

SALADE BAGATELLE

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

CHOU FRISÉ

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

GNOCCHI TRUFFÉS À LA PARISIENNE DE NICOLAS

Homemade Gnocchi – Black Truffle Pesto Filling – Truffle Sauce

CHEF'S SOUP OF THE DAY

MAIN COURSE

please select two

COQUILLETES AU JUS, JAMBON ET EMMENTAL

Elbow Pasta – Veal Jus – French Ham – Swiss Cheese

FILET DE SAUMON SAUVAGE GRILLÉ

Grilled Wild Salmon Filet – Asparagus – Hollandaise Sauce

POULET FERMIER RÔTI ET TRUFFÉ

Truffle Roasted Chicken – Country Style Potatoes – Chicken Jus

STEAK AU POIVRE

12 oz NY Strip – Homemade Pommes Frites – Classic Cognac Peppercorn Sauce

OPTIONAL SIDES

\$9 each

MIXED MUSHROOMS | POMMES FRITES | SAUTÉED SPINACH |
STEAMED SPINACH | GRILLED ASPARAGUS

\$15 each

TRUFFLE POTATO PURÉE | COMTÉ CHEESE RAVIOLI | CREAMY MORELS

DESSERT

please select one

TARTE TATIN A LA POMME

Apple Tarte Tatin – Vanilla Ice Cream – Salted Caramel Sauce

FRUIT SALAD

Lemon Sorbet

PROFITEROLLES AU CHOCOLAT

Vanilla Ice Cream – Hot Dark Chocolate Sauce

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

SEATED DINNER II

\$100 per guest

FIRST COURSE

please select two

SALADE BAGATELLE

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

CHOU FRISÉ

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

TARTARE DE THON BAGATELLE

Ahi Tuna Tartare – Avocado Salad – Lime Soy Vinaigrette – Taro Chips

GNOCCHI TRUFFÉS À LA PARISIENNE DE NICOLAS

Homemade Gnocchi – Black Truffle Pesto Filling – Truffle Sauce

COCKTAIL DE CREVETTES ET AVOCAT, SAUCE MARIE ROSE

Cold Poached Tiger Prawns - Avocado - French Cocktail Sauce

MAIN COURSE

please select two

GAMBAS SNACKÉES AU PASTIS

Seared Jumbo Prawns – Herb Risotto – Pastis Scented Cream

FILET DE SAUMON SAUVAGE GRILLE

Grilled Wild Salmon Filet – Asparagus - Hollandaise Sauce

POULET FERMIER RÔTI ET TRUFFÉ

Truffle Roasted Chicken – Country Style Potatoes – Chicken Jus

FILET MIGNON SAUCE BÉARNAISE

8 oz Beef Tenderloin – Spinach – Béarnaise Sauce

STEAK AU POIVRE

12 oz NY Strip – Homemade Pommes Frites – Classic Cognac Peppercorn Sauce

OPTIONAL SIDES

\$9 each

MIXED MUSHROOMS | POMMES FRITES | SAUTÉED SPINACH
STEAMED SPINACH | GRILLED ASPARAGUS

\$15 each

TRUFFLE POTATO PURÉE | COMTÉ CHEESE RAVIOLI | CREAMY MORELS

DESSERT

please select two

TARTE TATIN A LA POMME

Apple Tarte Tatin – Vanilla Ice Cream – Salted Caramel Sauce

MIXED BERRIES

Homemade Whipped Cream

PROFITEROLLES AU CHOCOLAT

Vanilla Ice Cream – Hot Dark Chocolate Sauce.
**Pricing is per guest and does not include tax & gratuity.*

SEATED DINNER III

\$125 per guest

FIRST COURSE

please select three

CRABE, FENOUIL ET AGRUMES

Jumbo Lump Crab - Citrus and Grapefruit - Fennel - Avocado - Lemon Vinaigrette

CHOU FRISE

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

COCKTAIL DE CREVETTES ET AVOCAT, SAUCE MARIE ROSE

Cold Poached Tiger Prawns - Avocado - French Cocktail Sauce

CARPACCIO DE BOEUF

3 oz Beef Tenderloin - Sardinian Bread "Carta Musica" - Herb & Lemon Crème Fraiche

GNOCCHI TRUFFÉS À LA PARISIENNE DE NICOLAS

Homemade Gnocchi – Black Truffle Pesto Filling – Truffle Sauce

CEVICHE DE SAUMON SAUVAGE

Diced Marinated Wild King Salmon - Kumquats Confit & Yuzu Emulsion

MAIN COURSE

please select three

COQUILLES ST.JACQUES RÔTIES

Maine Diver Scallops – Baby Artichokes & Fennel "Farrotto" - Orange-Saffron Emulsion

FILET DE SAUMON SAUVAGE GRILLÉ

Grilled Wild Salmon Filet – Asparagus – Hollandaise Sauce

FILET DE FLÉTAN

Day Boat Halibut Filet - Crushed Fingerling Potato - Fava Beans & Hazelnut Salsa

POULET FERMIER RÔTI ET TRUFFÉ

Truffle Roasted Chicken – Country Style Potatoes – Chicken Jus

FILET MIGNON SAUCE BÉARNAISE

8 oz Beef Tenderloin – Spinach – Béarnaise Sauce

CANARD À L'ORANGE ET CITRONNELLE

Pan Seared Marinated Duck Breast – Confit Leg Fritter - Glazed Baby Turnips - Orange & Lemongrass Sauce

OPTIONAL SIDES

\$9 each

MIXED MUSHROOMS | POMMES FRITES | SAUTÉED SPINACH |
STEAMED SPINACH | GRILLED ASPARAGUS

\$15 each

TRUFFLE POTATO PURÉE | COMTÉ CHEESE RAVIOLI | CREAMY MORELS

DESSERT

BAGATELLE TASTING

Plates of Assorted Desserts Du Jour

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

BUFFET DINNER I

\$75 per guest

APPETIZERS

please select one

SALADE BAGATELLE

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

CRABE, FENOUIL ET AGRUMES

Jumbo Lump Crab - Citrus and Grapefruit - Fennel - Avocado - Lemon Vinaigrette

CHOU FRISÉ

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

ENTREES

please select two

MUSHROOM COQUILLETES

Elbow Pasta – Wild Mushrooms Duxelle – Béchamel Sauce

FILET DE SAUMON SAUVAGE GRILLÉ

Grilled Wild Salmon Filet – Asparagus – Hollandaise Sauce

POULET FERMIER RÔTI ET TRUFFÉ

Truffle Roasted Chicken – Country Style Potatoes – Chicken Jus

SLICED STEAK AU POIVRE

NY Strip – Homemade Pommes Frites – Classic Cognac Peppercorn Sauce

SIDES

please select two

MIXED MUSHROOMS | POMMES FRITES | SAUTÉED SPINACH |
STEAMED SPINACH | GRILLED ASPARAGUS

DESSERT

CHEF'S SELECTION

Assorted Pastries and Petit Fours

**Availability may vary depending on date/time*

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

BUFFET DINNER II

\$90 per guest

APPETIZERS

please select two

SALADE BAGATELLE

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

CRABE, FENOUIL ET AGRUMES

Jumbo Lump Crab - Citrus and Grapefruit - Fennel - Avocado - Lemon Vinaigrette

CHOU FRISÉ

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

CALAMARS SNACKÉS À L'ENCRE DE SEICHE

Sautéed Calamari – Tomato Coulis – Saffron Risotto Cake – Squid Ink Vinaigrette

CRABE, FENOUIL ET AGRUMES

Jumbo Lump Crab – Citrus And Grapefruit – Fennel, Avocado – Lemon Vinaigrette

ENTREES

please select three

MUSHROOM COQUILLETES

Elbow Pasta – Wild Mushrooms Duxelle – Béchamel Sauce

COQUILLES ST.JACQUES RÔTIES

Maine Diver Scallops – Baby Artichokes & Fennel “Farrotto” - Orange-Saffron Emulsion

FILET DE SAUMON SAUVAGE GRILLÉ

Grilled Wild Salmon Filet – Asparagus – Hollandaise Sauce

POULET FERMIER RÔTI ET TRUFFÉ

Truffle Roasted Chicken – Country Style Potatoes – Chicken Jus

SLICED FILET MIGNON

Beef Tenderloin – Spinach – Béarnaise Sauce

SLICED STEAK AU POIVRE

NY Strip – Homemade Pommes Frites – Classic Cognac Peppercorn Sauce

SIDES

please select two

MIXED MUSHROOMS | POMMES FRITES | SAUTÉED SPINACH |

STEAMED SPINACH | GRILLED ASPARAGUS

TRUFFLE POTATO PURÉE | COMTÉ CHEESE RAVIOLI | CREAMY MORELS

DESSERT

CHEF'S SELECTION

Assorted Pastries and Petit Fours

**Availability may vary depending on date/time*

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

STATIONS & BOARDS

CHARCUTERIE BOARD

\$105 per platter

SELECTION OF HOUSE CURED MEATS

accompanied with assorted crackers

Pate de Campagne – Speck – Prosciutto – Saucisson Sec – Chorizo
Grainy Mustard – Pickles – Assorted Breads – Assorted Condiments

CHEESE BOARD

\$115 per platter

SELECTION OF LOCALLY PRODUCED AND IMPORTED CHEESES

Fresh Fruit – Dried Fruit – Assorted Crackers – Assorted Breads

SALAD STATION

\$25 per person per hour

please select two

SALADE BAGATELLE

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

CRABE, FENOUIL ET AGRUMES

Jumbo Lump Crab - Citrus and Grapefruit - Fennel - Avocado - Lemon Vinaigrette

DUO DE BETTRAVES

Red & Yellow Beets – Crunchy Granny Smith apple – Manouri cheese & Toasted Almonds

TOMATO MOZZARELLA

Sliced Tomatoes – Balsamic Vinaigrette – Micro Arugula

PASTA STATION

\$25 per person per hour

please select one

SEASONAL RISOTTO

PENNE PRIMAVERA

Seasonal Vegetables – Parmesan – Basil

RIGATONI POMODORA

Tomato – Parmesan – Basil

RISOTTO MILANAIS

Saffron – Parmesan – Mascarpone

RISOTTO STATION

\$25 per geust per hour

please select one

WILD MUSHROOMS

ARUGULA & PARMESAN

CRAB & ROASTED TOMATO

LOBSTER SAFFRON +\$25pp

**Pricing does not include tax & gratuity.*

CARVING STATION

served with Assorted Breads

ROASTED BEEF

Pepper Sauce
\$22 per guest per hour

GLAZED HAM

Honey Pepper Sauce
\$20 per guest per hour

BRAISED VEAL BELLY

Fresh Herbs
\$26 per guest per hour

FILET MIGNON

Béarnaise Sauce
\$22 per guest per hour

BONELESS LAMB LEG

Roasted Fresh Herbs
\$24 per guest per hour

TRADITIONAL RAW BAR

\$65 per guest, per hour

SERVED WITH

Lemon Wedges – Cocktail Sauce – French Pink Sauce – Mignonette

CRAB SALAD

CALAMARI SALAD

COCKTAIL SHRIMP

CLAMS

OYSTERS

STEAMED MUSSELS

LOBSTER

+\$15 per guest

ALASKAN KING CRAB

+\$15 per guest

OSCIETRA CAVIAR

+\$280 per oz

PETIT FOURS & SWEETS

\$35 per guest per hour

please select four

FRESH FRUIT SALAD

CHEESECAKE

APPLE TARTIN

FLOURLESS CHOCOLATE CAKE

CHOCOLATE MOUSSE CAKE

MINI ASSORTED TARTS

PROFITEROLES AU CHOCOLAT

Vanilla Ice Cream – Hot Dark Chocolate Sauce

MILLE FEUILLES

Caramelized Puff Pastry – Vanilla Cream – Fresh Raspberries – Caramel Sauce

**Pricing 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.

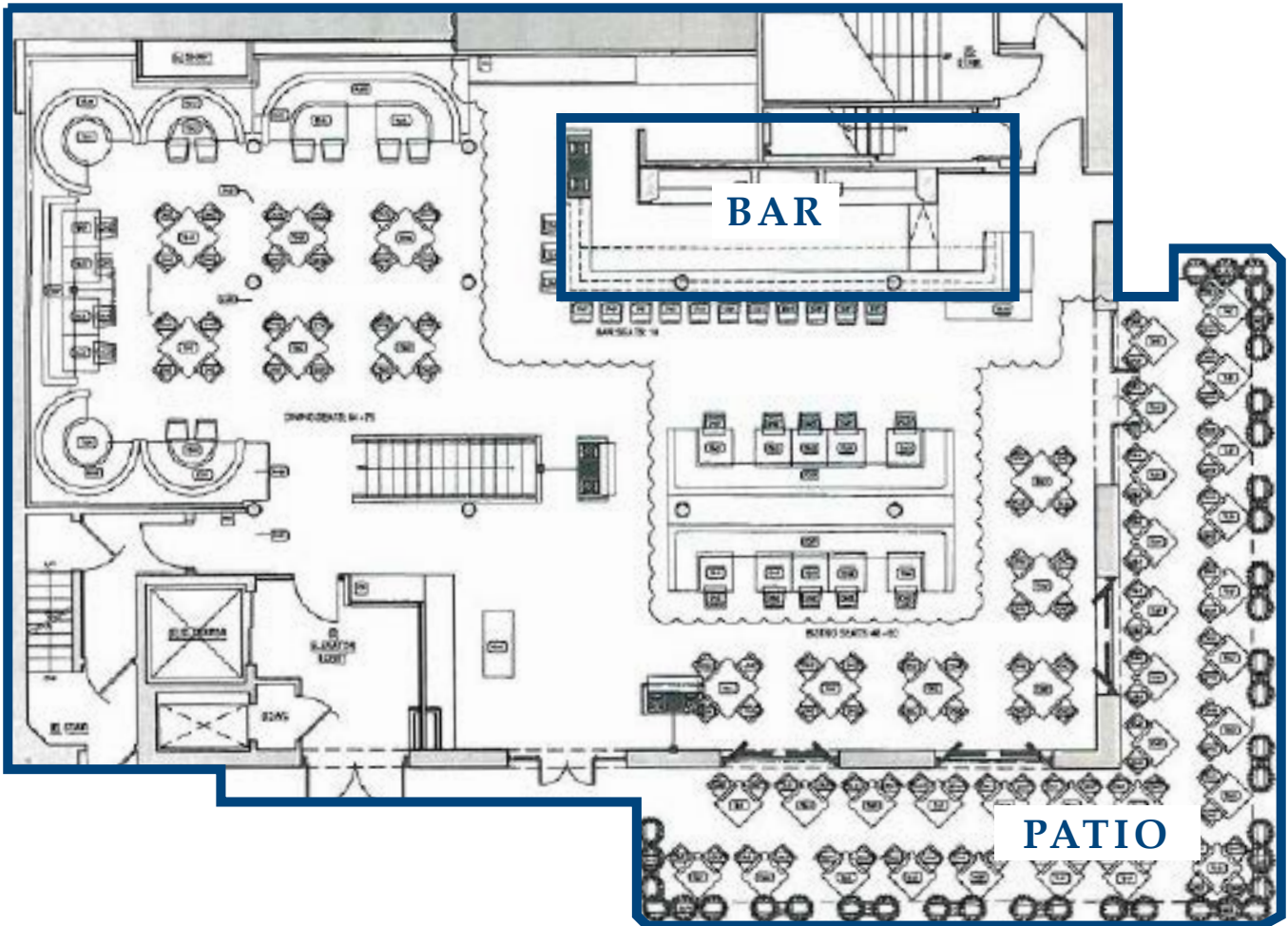
STORAGE

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
EventsNY@togrp.com

APELLINA

APELLINA
420 PARK AVENUE 6
NY, NY 10016
646.666.4510
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STK ROOFTOP
26 LITTLE WEST 12TH ST
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CANAL COURT ROOFTOP

CANAL COURT PARK ROOFTOP
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STK MIDTOWN
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ATLANTA

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CUCINA ASELLINA

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LAS VEGAS

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LONDON

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MIAMI

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