

IPANEMA

PRIVATE DINING

DAYTIME & EVENING



PRIVATE EVENTS

3 WEST 36TH ST. NEW YORK, NY 10018
212-730-5848

Spaces

Main Dining Room

Our Main Dining Room begins with a soft, neutral color evoked by ropes entwined along the ceiling throughout the space, creating a unique focal point in the dining room. Deep green and blue banquettes are offset by wood chairs and white marble tables, while our living room tucked in the back, is adorned with photography of the restaurant's original location.



Capacity:
66 seated or 90 standing

Spaces

Main Dining room



Spaces

Main Dining room



Spaces

Living Room

Closed off from the Main Dining Room, our Living Room's lighting and music are fully customizable and separate from the rest of the restaurant. A 120" 4K projector that descends from the ceiling is also available.



Capacity:
24 seated

Spaces

Living Room



Spaces

Cocktail Lounge

Our second floor is a dedicated cocktail lounge overlooking 36th street with standing room for 60. The lighting and music are fully customizable and separate from the restaurant. In addition to a buy-out, the cocktail lounge can be added to any event for pre-dinner cocktails from 5:00pm-6:00pm or 6:00pm to 7:00pm every day of the week.



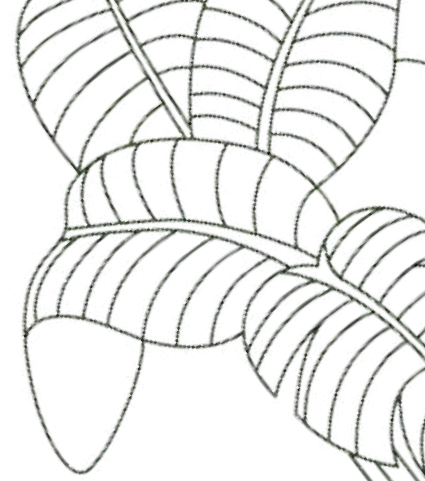
Capacity: 60 standing

Spaces

Cocktail Lounge



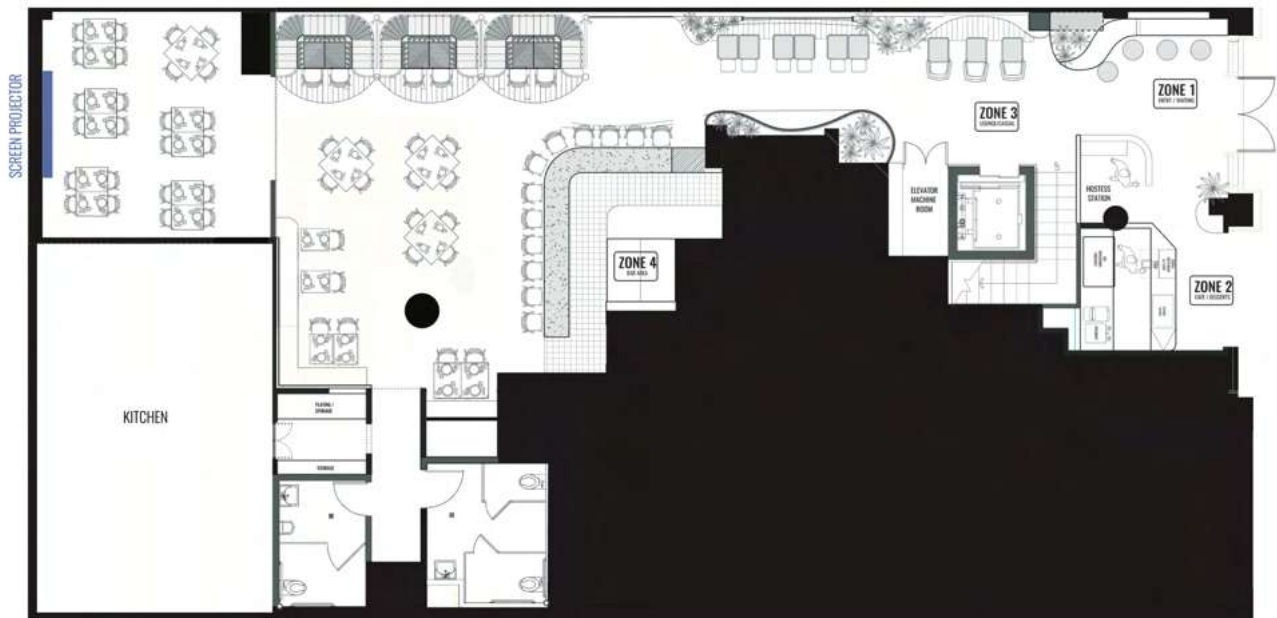
Capacities & seating charts



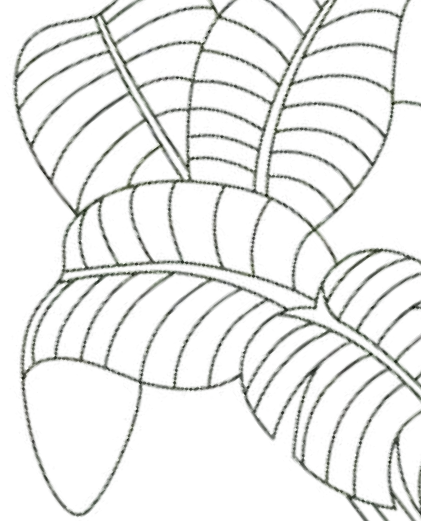
Meeting room	Floor	Dimensions WxL	Sq. Ft.	Standard	Classroom	Conference	U-Shape	Reception
Living room	1st	18 x 18.3	330	24	20	16	16	30
Main Dining room	1st	26.75 x 42	1123	42	42	16	x	60
Cocktail lounge	2nd	46.5 x 21	976	x	x	x	x	60
1st floor buy-out	1st		1423	66	x	x	x	90
Full buy-out	1st & 2nd		2399	x	x	x	x	150

FIRST FLOOR PLAN

STANDARD LAYOUT

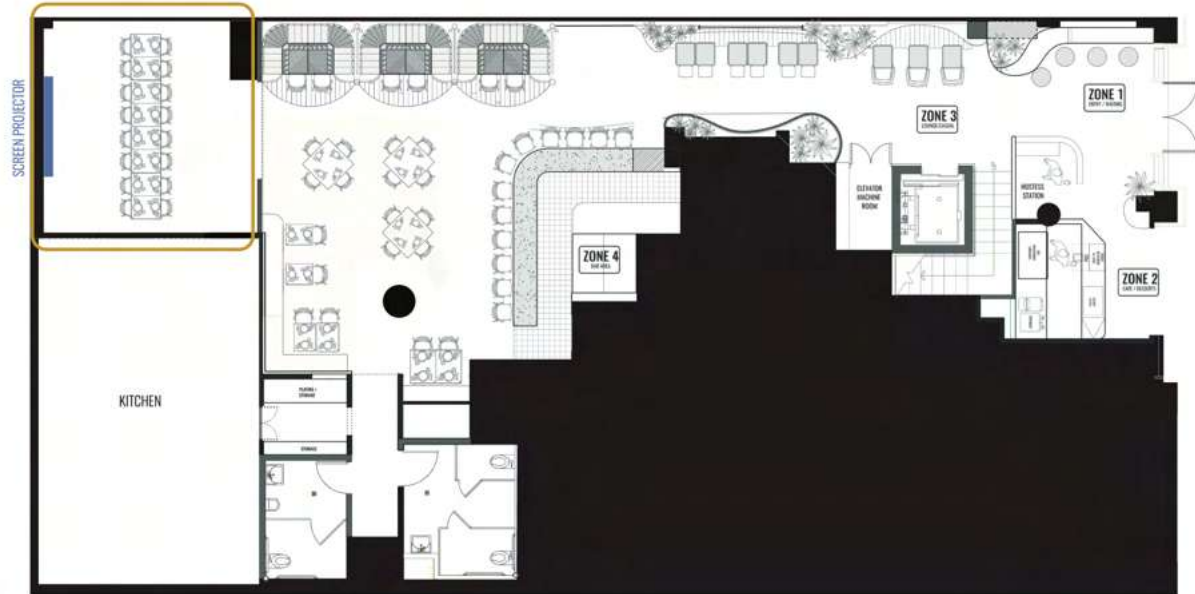


Capacities & seating charts



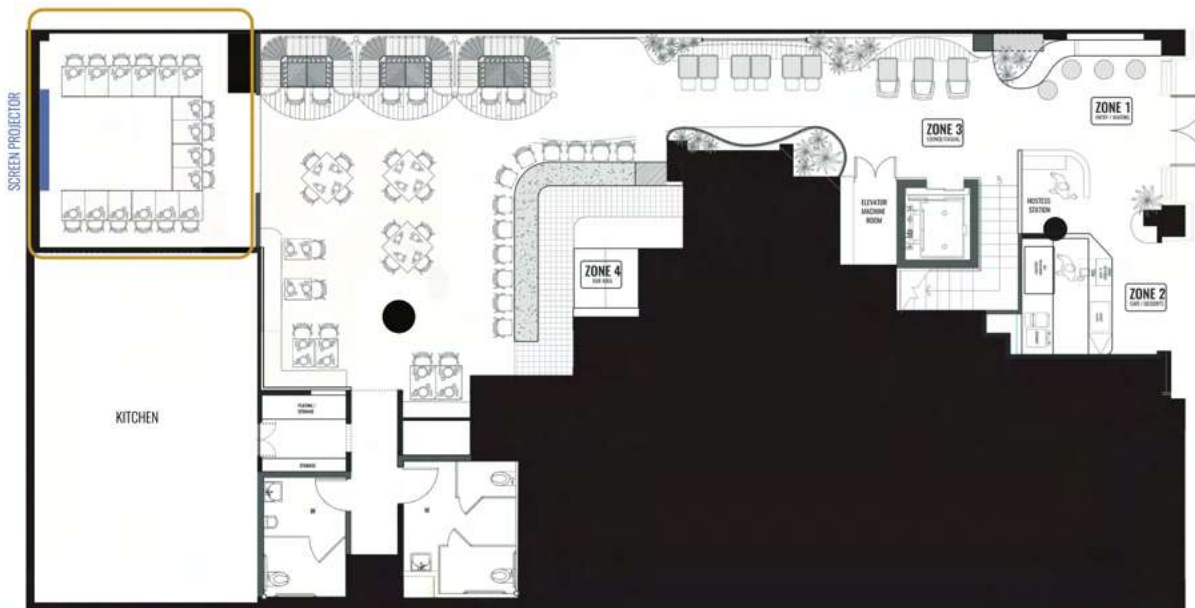
FIRST FLOOR PLAN

16-person Conference Table

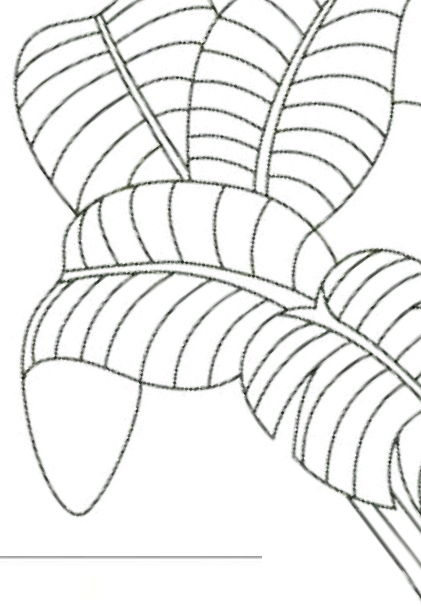


FIRST FLOOR PLAN

16-person U-Shape Table

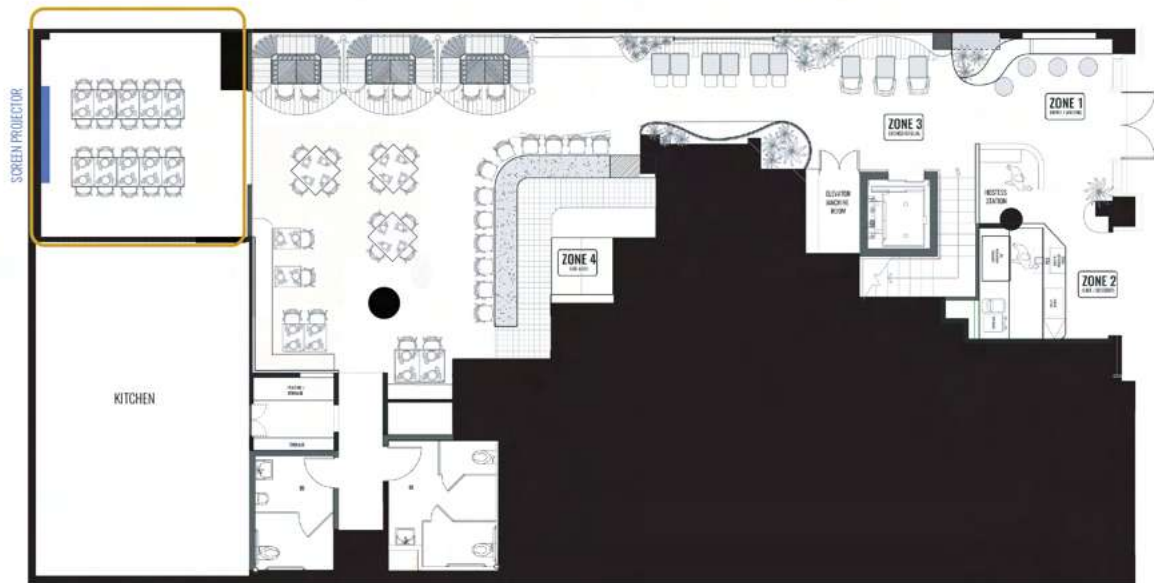


Capacities & seating charts



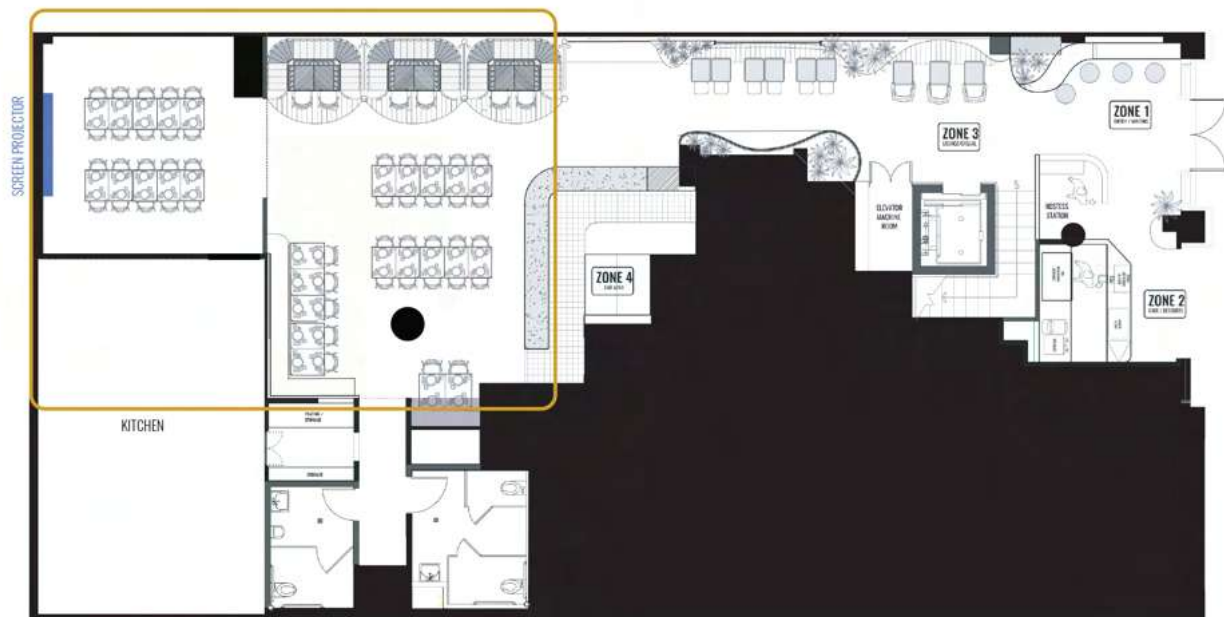
FIRST FLOOR PLAN

20-person Classroom



FIRST FLOOR PLAN

Large Party Table Layout in Main Dining Room



Menu



Breakfast Menu

Served as a buffet

PASTRIES

Croissant

Chocolate Croissant

Pastel de Nata

Pao de Queijo

Danish

SMALL BITES

Coxinha

Chicken and Duck croquettes with house aioli

Bolinho de Bacalhau

Cod croquette with house aioli

Pasteis

Beef, spinach, shrimp or hearts of palm empanadas

SANDWICHES

Croissant com ovo

Bacon, egg, & cheese on croissant

Sanduiche de Frango

Chicken salad on croissant



\$50 per person

Lunch Menu

FIRST COURSE

SALADA DE BETERRABA

Baby beets, ricotta, honey pollen, port wine vinaigrette

BARRIGA DE PORCO

Pork belly, celeriac, pickled red onions, jus

ANGU (vg)

Seasonal mushrooms, polenta, porcini vinaigrette, poached egg

SECOND COURSE

PICANHA

Picanha, tomato vierge, roasted carrots, arugula, rice, beans, farofa

BACALHAU

Roasted cod, shitake, seasonal vegetables, cilantro pesto, chickpeas, arugula, lemon vinaigrette

AMAZONA

Kale, sweet potatoes, tomatoes, chicories, cashews, apples, dry figs, ricotta cheese vinaigrette

DESSERT

FLOR DE LARANJA

Orange blossom, fig jam, lemon ginger cake, pistachio

SALAME DE CHOCOLATE

Acerola sorbet, caramel ganache, honeycomb

SORVETE SAZONAL

Seasonal sorbet



Two courses
& dessert \$50

Pre-fixe menu

FIRST COURSE

SALADA DE BETERRABA

Baby beets, ricotta, honey pollen, port wine vinaigrette

TARTARE

Picanha, pepper aioli, figs, brazilian coffee oil

CEVICHE

Catch of the day, caja manga leche de tigre, sweet purple potatoes

SECOND COURSE

POLVO

Octopus, roasted red pepper, fingerling potato, black olives

BARRIGA DE PORCO

Pork belly, celeriac, pickled red onions, jus

ANGU (vg)

Seasonal mushrooms, polenta, porcini vinaigrette, poached egg

THIRD COURSE

PICANHA

Brazilian cut top-sirloin, port bordelaise, tomato vinaigrette, farofa

FRANGO

Organic heritage chicken, piri piri, yucca, mustard greens

BACALHAU

Fresh cured cod, bacon, cilantro, chickpeas, aquafaba

DA TERRA (v)

Coconut milk, dende oil, heart of palm, peppers, asparagus

DESSERT

BOLO DE ROLO

Guava rose ganache, creme fraiche ice cream

FLOR DE LARANJA

Orange blossom, fig jam, lemon ginger cake

SORVETE SAZONAL

Seasonal sorbet



Four courses
\$125

Menu



Pre-fixe menu

FIRST COURSE

SALADA DE BETERRABA

Baby beets, ricotta, honey pollen, port wine vinaigrette

TARTARE

Picanha, pepper aioli, figs, Brazilian coffee oil

CEVICHE

Catch of the day, caja manga leche de tigre, purple sweet potatoes

SECOND COURSE

PICANHA

Brazilian cut, port bordelaise, tomato vinaigrette, farofa

FRANGO

Organic heritage chicken, piri piri, yucca, mustard greens

BACALHAU

Fresh cured cod, bacon, cilantro, chickpeas, aquafaba

DESSERT

FLOR DE LARANJA

Orange blossom, fig jam, lemon ginger cake, pistachio

SALAME DE CHOCOLATE

Acerola sorbet, caramel ganache, honeycomb

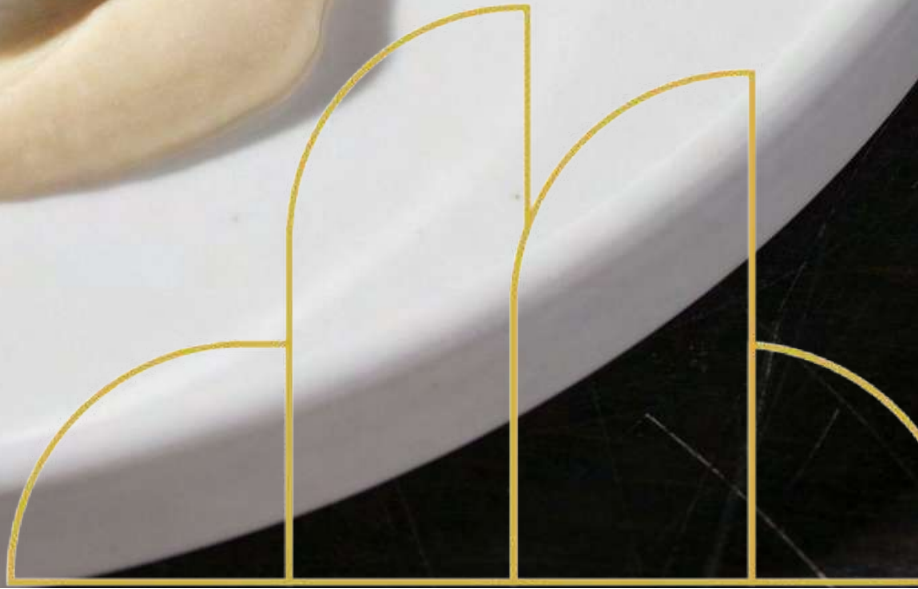
SORVETE SAZONAL

Seasonal sorbet



Three courses
\$100

Menu



Passed Canapes

\$20 per guest: 30 minutes. 3 choices

\$30 per guest: 45 minutes. 4 choices

\$40 per guest: 60 minutes. 5 choices

Tier 1

Baby Beets

Ricotta, Port Vinaigrette (serving spoon)

Tomato Salad

Tomato Water, Black olives (serving spoon)

Chicken and Duck Coxinhas - Aioli

Bacalao Bolino - Aioli

Cheese Bread

Mussel Shooter

Tomato, White wine (shooter)

Clam Shooter

Garlic Broth, Pancetta (shooter)

Cod Chowder

Cod, Clam Bisque (shooter)

Gazpacho - Herbs (shooter)

Heart of Palm

Foam, Fennel Pollen

Pork Belly - Gremolata



Passed Canapes

\$20 per guest: 30 minutes. 3 choices

\$30 per guest: 45 minutes. 4 choices

\$40 per guest: 60 minutes. 5 choices

Tier 2

+\$10 per person

Oysters

acerola, green relish

A Bras

bacalao mousseline, egg, crispy potato, Brioche

Cod Mousseline

duxelle, lemon vinaigrette, brioche

Octopus

red pepper, squid ink, black olives, brioche

Ceviche

bass, caja, sweet potato, red onion (serving spoon)

Mackerel Sashimi

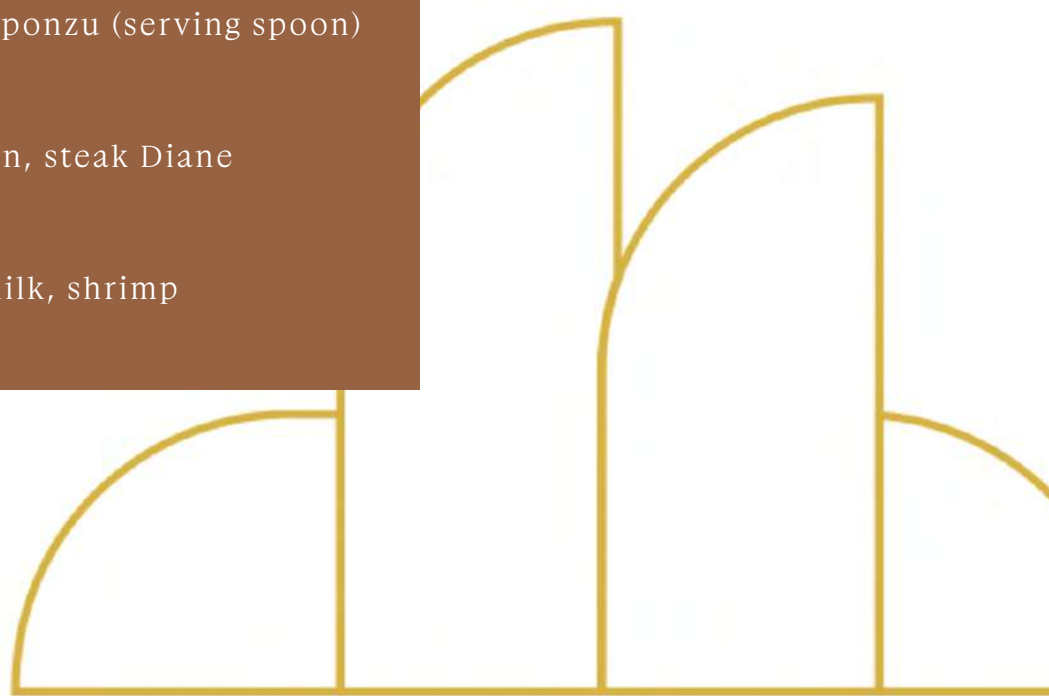
smoked aioli, citrus, ponzu (serving spoon)

Bitoque

NY strip, potato gratin, steak Diane

Moqueca Shooter

dende oil, coconut milk, shrimp



Passed Canapes

\$20 per guest: 30 minutes. 3 choices

\$30 per guest: 45 minutes. 4 choices

\$40 per guest: 60 minutes. 5 choices

Tier 3

+\$20 per person

Heart of Palm

Foam, Fennel Pollen, Osetra Caviar

White Asparagus

Egg Yolk Gel, Brioche

Foie Gras Mousseline

Brioche, Passion Fruit, Cashew

Dessert canapés

\$20 per person; 30 minutes. 3 choices

Mini Pavlovas

Lemon Curd

Macaroons

Mini Flan

Cookies

Chocolate Tarts

Salted Caramel tarts



Serving stations

For reception events a selection of Roasts and Hot pots can be provided via serving stations with 3 complimentary sides

LARGE ROASTS

(Price per guest)

Salt Baked Market Fish \$30

Picanha \$40

NY Strip \$50

Prime Rib \$60

Dry Aged NY Strip \$70

Dry Aged Prime Rib \$80

HOT POTS

(Price per guest)

Feijoada \$20

Chorizo, Sausage, Pork,
Ribs, Black Beans

Moqueca \$30

(Vegan Option Available)

Dende Oil, Coconut Milk,
Shrimp, Mussels, Clams

Dessert

+ \$10 per guest

Ginja Black Forest Cake

**Mango Passionfruit
Cheesecake**

Cumaru Creme Brulee Cake

SIDES

(Choose three)

Black beans

Brazilian rice

Roasted yucca, garlic,
herbs

Roasted fingerling
potatoes, garlic, herbs

Broccoli rabe, garlic
confit, lemon

Mustard greens, garlic
confit, lemon

Mashed yucca
roasted mushrooms,
herbs

Seasonal salad

tomatoes, arugula,
fennel, lemon
vinaigrette, olives

Custom Cakes

Our in-house pastry department has a range of flavors and sizes for you to choose from. Please Inquire with our events manager for more details

Beverage packages

The beverage packages below are included for three hours starting from the guest arrival time. All package options below include unlimited non-alcoholic beverages as well unlimited beer from the list on the next page. Below are package tiers reflective of the wines that will be served at your event.

Tier 1 \$65 per guest

Sparkling:

Luca Paretti, Prosecco,
Veneto, Italy

White

Sonoma-Cutrer,
Chardonnay, Sonoma
Coast, CA, 2021

Rosé

Minuty, M,
Côtes De Provence,
France, 2020

Sparkling Rosé

Luis Pato 'Informal',
Rosado Bruto,
Portugal, 2015

Red:

Carlos Raposo,
Impecável, Touriga
Nacional, Portugal,
2021

Tier 2 \$85 per guest

Sparkling:

Luca Paretti, Prosecco,
Veneto, Italy

White

Sonoma-Cutrer,
Chardonnay, Sonoma
Coast, CA, 2019

Rosé

Minuty, M,
Côtes De Provence,
France, 2020

Sparkling Rosé

Luis Pato 'Informal',
Rosado Bruto,
Portugal, 2015

Red:

Carlos Raposo,
Impecável, Touriga
Nacional, Portugal,
2021

Cocktails:

Caipirinha, avuá
amburana cachaça,
fresh lime, cane sugar

Yemangin: floral
infused fords gin,
bourbon, raspberries,
sparkling wine

Tier 3 \$95 per guest

Sparkling:

Luca Paretti, Prosecco,
Veneto, Italy

White

Domaine du Salvard,
Sauvignon Blanc,
France, 2021

Rosé

Minuty, M,
Côtes De Provence,
France, 2020

Sparkling Rosé

Luis Pato 'Informal',
Rosado Bruto,
Portugal, 2015

Red:

Luis Pato, Vinha Pan,
Alicante Bouschet,
Portugal, 2016

Cocktails:

Caipirinha, avuá
amburana cachaça,
fresh lime, cane sugar

Yemangin: floral
infused fords gin,
bourbon, raspberries,
sparkling wine

Beverage packages

Tier 2 and above include unlimited spirits from the list that can be ordered to the preference of the guest. All beverages ordered after the three hour window will be charged on consumption unless extended hourly at a third of the package price per guest.

Gin

Fords
Bombay Sapphire
Hendrick's Empress
Brooklyn

Vodka

Tito's
Belvedere
Grey Goose
Kettle One

Rum

Dimplomatico
Clement

Tequila

Don Julio Blanco
Casamigos Blanco
Milagro
Patron Silver

Bourbon

Makers Mark
Bulleit
Hudson
Knob Creek

Mezcal

El Silencio
Joven

Scotch

Johnny Walker Black
Label
Glenlivet 12yr
Oban 14yr
Laphroaig 10yr

Whiskey

Jameson
Old Overholt

Beer

Other Half, DDH IPA
Talea, Pilsner
Xingu Black
Japas, Oishii, Witbier

Costs & billing

Living room

Food & beverage minimums

Breakfast/ Lunch

(January - August) - \$2,000 before tax & gratuity

(November - December) - \$2,500 before tax & gratuity

Dinner

(January - August) - \$2,500 before tax & gratuity

(May - December) - \$3,500 before tax & gratuity

Cocktail lounge

Lunch or Dinner Event

(January - April) - \$3,000 before tax & gratuity

(May - October) - \$4,500 before tax & gratuity

(November - December) - \$5,000 before tax & gratuity

Full buy-outs

Restaurant

(January - April) - \$8,500 before tax & gratuity

(May - October) - \$10,000 before tax & gratuity

(November - December) - \$15,000 before tax & gratuity

Restaurant & Lounge

(January - April) - \$20,000 before tax & gratuity

(May - October) - \$25,000 before tax & gratuity

(November - December) - \$30,000 before tax & gratuity

Room Rentals

Contact our events manager for more details.



Reservation timing



Breakfast

Reservations for breakfast can be made from 8:00am-11:00am. The room will be reserved for 3 hours.

Lunch

Reservations for lunch can be made from 11:30am-1:30pm. The room will be reserved for 3 hours.

Dinner

Reservations for dinner can be made from 5:00pm-8:00pm. The room will be reserved for 3 hours.

Deposits

A signed agreement and deposit in the amount of 50% of the food & beverage minimum is required to confirm your event reservation.

Confirmation & cancellation

We require an advance guarantee of the guest count in your party at least 48 hours in advance of your event.

Deposits are fully refundable if cancellation is requested more than 28 days prior to your event. Deposit will not be refunded for cancellations within 28 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the restaurant.

Cancellations within 14 business days of the event date are subject to the full contracted food & beverage minimum of the selected space.

Contacts



Event Inquiries 212-730-5848

events@ipanema.co

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3 West 36th st. New York, NY 10018