

PARIS CAFE EST. 1873



PRIVATE EVENT DECK

VENUE OVERVIEW

GENERAL INFORMATION

165 PERSONS CAPACITY

3,500 SQUARE FEET

FULL BAR

OUTDOOR SEATING

SEMI-PRIVATE BACK ROOM
SPACE WITH SEPARATE SOUND

WIRELESS AV CAPABILITIES
WITH WIRELESS MICROPHONE
& PROJECTOR

DJ CAPABILITIES & SURROUND
SOUND SYSTEM

FRONT DINING
ROOM & BAR

40 seated, 60 standing



SEMI-PRIVATE
BACK ROOM

50 seated, 70 standing





BEVERAGE PACKAGES

2 HOUR MINIMUM - ABILITY TO EXTEND

12 person minimum | priced per person++

shots are not included in open bar packages. All liquor is subject to change based on availability & inventory*

NON-ALCHOLIC

\$10 for 2 hours

soft drinks, juices, lemonade, iced tea, espresso,
tea & virgin cocktails

STANDARD

\$65 for 2 hours | each additional hour \$20

white & red wine, rosé, prosecco
draft beer, bottled & canned beers, soft drinks
call mixed drinks & basic cocktails, seasonal drinks
1 specialty cocktail

BEER & WINE

\$45 for 2 hours | each additional hour \$15

white & red wine, rosé, prosecco
draft, bottled & can beers, soft drinks

PREMIUM

\$75 for 2 hours | each additional hour \$25

white & red wine, rosé, prosecco
draft, bottled & can beers, premium liquor mixed drinks,
seasonal cocktails, can cocktails, soft drinks, specialty cocktails



Arugula Salad: half \$40 | full \$75

Caesar Salad: half \$40 | full \$75

Old Bay French Fries: half \$30 | full \$55

Cheese & Charcuterie: half \$55 | \$105

Mini Soft Pretzel Bites: half \$45 | full \$85

Hummus & Pita with Raw Veggie Crudités: half \$55 | full \$105

Crispy Artichoke Hearts: half \$60 | \$135

Cheesy Garlic Bread half \$40 | full \$75

Chef's Special Seasoned Sliced Potato: half \$40 | full \$75

Shrimp Cocktail: half \$130 | full \$250

Raw Bar Tower: half \$145 | full \$275

Thick Cut Bacon in Honey Glaze Sauce: half \$40 | full \$75

Smash Burger Sliders: half \$60 | full \$115

American Burger Sliders: half \$60 | full \$115

Chicken Wings: half \$55 | full \$110

DESSERT PLATTERS:

Assorted Desserts: half \$55 | full \$110

Chocolate Mousse: half \$40 | full \$80

Crispy Apple Fritters: half \$50 | full \$90

STATIONARY PLATTERS

HALF SERVES 6-8 PEOPLE
FULL SERVES 14-16 PEOPLE

PASSED HORS D'OEUVRES

1 HOUR PASSED | PRICED PER PERSON++

Choice of 3 | \$35PP

Choice of 5 | \$50PP

2 HOUR PASSED | PRICED PER PERSON ++

Choice of 3 | \$55PP

Choice of 5 | \$70PP

Fried Calamari

Chicken Wings

Pretzel Bites

Cheese & Charcuterie

Thick Cut Bacon in Honey Glaze

Old Bay Fries

Crispy Artichoke Hearts

Chef's Special Chips

Meatballs on a Skewer

Chicken Milanese Bites

Paris Smash Sliders

American Burger Sliders

Tuna Tartare +\$5pp

Shrimp Cocktail +\$8pp

APPETIZER | FAMILY STYLE

Arugula Salad

Bacon Bites

Hummus Platters with Pita Bread

ENTREES | INDIVIDUAL CHOICES

BLT Tacos

corn tortilla, bacon, romaine, tomato, pickled onions, spicy mayo, buffalo sauce

Buttermilk Pancakes

house made pancakes, blueberries, salted caramel chips, maple syrup, baileys whipped cream ,

fresh berries, arugula salad

Avocado Toast

house made toast, crushed avocado, zaatar hummus, sunny side eggs, beet vinaigrette, balsamic

glaze, arugula salad

Paris Double Smash Burger

A pair of 3 oz patties topped with gruyere cheese onion jam, & toasted Martin's roll, fries served in

Old Bay seasoning

ADDITIONAL SIDES - *home fries or Old Bay fries - \$8pp*

DESSERT | FAMILY STYLE

Fruit Platter

Assorted Dessert & Cookie Platter

PRE-FIXE MENUS

*INCLUDES PERSONALIZED MENU IF PRE-SELECTED

BRUNCH

\$60 PP++

*1 COMPLIMENTARY MIMOSA, BELLINI , OR BLOODY MARY PER PERSON

APPETIZER | FAMILY STYLE

complimentary bread served at the table

Choice of 2:

Hummus Platter

Crispy Artichokes

Mini Pretzel Bites

Arugula Salad

ENTREES | FAMILY STYLE

Lemon Chicken

bone-in pan roasted in a lemon vinaigrette

Rigatoni au Brocoli

fresh garlic, olive oil, broccoli, parmesan cheese

Paris Smash Burger

topped with gruyere cheese, onion jam served with Old Bay Fries

SIDES | FAMILY STYLE

Crispy Brussel Sprouts

Roasted Fingerling Potatoes

DESSERT | FAMILY STYLE

Assorted Cookie Platter

PRE-FIXE MENUS

*INCLUDES PERSONALIZED MENU IF PRE-SELECTED

THE PARIS STANDARD DINNER

\$65 PP⁺⁺

PRE-FIXE MENUS

*INCLUDES PERSONALIZED MENU IF PRE-SELECTED

PARIS V.S DINNER

\$75 PP++

APPETIZER | FAMILY STYLE

complimentary bread served at the table

Fried Calamari

Veggie & Hummus Plate served with Pita

Arugula Salad

ENTREES | INDIVIDUAL CHOICES

Rigatoni au Brocoli

fresh garlic, olive oil, broccoli, parmesan cheese

Chicken Milanese

panko crusted chicken, served with avocado, arugula, lemon & olive oil dressing

Paris Smash Burger

topped with gruyere cheese, onion jam served with Old Bay Fries

DESSERT | FAMILY STYLE

Assorted Cookie Platter

Crispy Apple Fritters

apple pie filled pastry served with fresh berries & caramel sauce

PRE-FIXE MENUS

*INCLUDES PERSONALIZED MENU IF PRE-SELECTED

APPETIZER | FAMILY STYLE

complimentary bread served at the table

Fried Calamari

Veggie & Hummus Plate served with Pita

Grilled Honey Glaze Thick Cut Bacon

Caesar Salad

ENTREES | INDIVIDUAL CHOICES

Lemon Chicken

bone-in pan roasted served with fingerling potatoes, finished in a lemon vinaigrette

Grilled Branzino

served with nicoise vegetables in a caper vinaigrette

Linguini & Clams

linguini pasta with clams tossed in butter, garlic, shallots, white wine, lemon juice, parsley

Paris Smash Burger

topped with gruyere cheese, onion jam served with Old Bay Fries

DESSERT | FAMILY STYLE

Crispy Apple Fritters

apple pie filled pastry served with fresh berries & caramel sauce

Chou ala Creme

assorted cream puffs served with Nutella & pastry cream

TOUR DE PARIS DINNER

\$85 PP++



Large Plates

Fried Chicken	Angels Salad
Grilled Octopus	Mixed Potato Bites
Grilled Bacon	Fried Calamari
Seared Scallop	Tuna Tartare
Singapore Salad	



Large Plates



Large Plates

BUFFET

minimum of 50 people*

Tier I

1 Appetizer + 2 Entrees + 1 Dessert

\$45 per person

Tier II

2 Appetizers + 2 Entrees + 2 Desserts

\$55 per person

Tier III

2 Appetizers + 3 Entrees + 2 Desserts

\$65 per person

APPETIZERS

Arugula salad

Caesar salad

Old bay Seasoned Fries

Hummus, Pita & Raw Veggie Crudités

Cheesy Garlic Bread

Crispy Artichokes

Chef's special chips served with periperi or spicy ranch sauce

Fried chicken wings served with carrots and celery

Grilled Bacon in Honey Glaze Sauce

ENTREES

Salmon served with Fregola

Grilled Octopus with Roasted Smashed Potatoes

Steak frites in Bearnaise Sauce

Chicken Milanese with salad topping

Lemon Chicken

Mini Smash Burger Sliders

DESSERTS

Assorted Dessert Tray

Chocolate Mousse

Crispy Apple Fritters

THE
PARIS CAFE
EST. 1873

CONTACT:
HELLO@PARISCAFENYC.COM