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 | full $105
Mini Soft Pretzel Bites: half $45 | full $85
Hummus & Pita with Raw Veggie Crudités: half $55 | full $105
Crispy Artichoke Hearts: half $60 | full $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
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
APPETIZERS | 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

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

PRE-FIXE MENUS

*INCLUDES PERSONALIZED MENU IF PRE-SELECTED

BRUNCH

$60 PP++
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++
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

PARIS V.S DINNER
$75 PP++
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

PRE-FIXE MENUS

*Includes personalized menu if pre-selected

TOUR DE PARIS DINNER

$85 PP++
BUFFET
minimum of 50 people*

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

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

*minimum of 50 people
THE PARIS CAFE
EST. 1873

CONTACT:
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