UNION SQUARE CAFE

PRIVATE DINING

101 EAST 19TH ST. NEW YORK, NY | 212-243-4020

WELCOME TO

UNION SQUARE CAFE

Whether you're planning a business lunch for your team or a wedding reception with your loved ones, we're here to help you host an unforgettable event. Supported by our incredible team, we have semi-private and private event spaces ready to accommodate a wide range of party formats and sizes. In the following pages, you'll find everything you need to plan your next event, including information about our spaces, layouts, menus, and team.

FOR QUESTIONS OR BOOKING INQUIRIES, PLEASE CONTACT OUR EVENTS TEAM HERE.

SPACES:

PARK & IRVING ROOM

Enjoy cocktails and hors d'oeuvres or dinner showcasing the best local ingredients in the elegant atmosphere of the Park & Irving Room, complemented by the original artworks that make Union Square Cafe a true New York original. The Park & Irving room accommodates up to 40 guests seated or 45 guests standing, with options to enjoy pre-lunch or pre-dinner cocktails in the room or the adjacent Parlor Bar.

OF GUESTS

40 seated or 45 standing

PRICING

We do not charge a room fee for Park & Irving Room reservations. Please refer to the following food & beverage minimums.

Lunch/Brunch

January - December (All Days): $1,500

Dinner

Monday - Saturday:

- January - November: $5,000
- December: $7,500

Sunday (All Year): $3,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING

LUNCH/BRUNCH: Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

DINNER: Reservations for arrival can be made from 5:00 PM – 9:00 PM. The space is reserved until 11:00 PM regardless of what time you arrive.

ADDITIONAL COCKTAIL SPACE

Reservations for The Parlor Bar, adjacent the Park & Irving room, may be added for pre-dinner cocktails.

Reservations can be made pending availability, and are charged on an hourly basis.

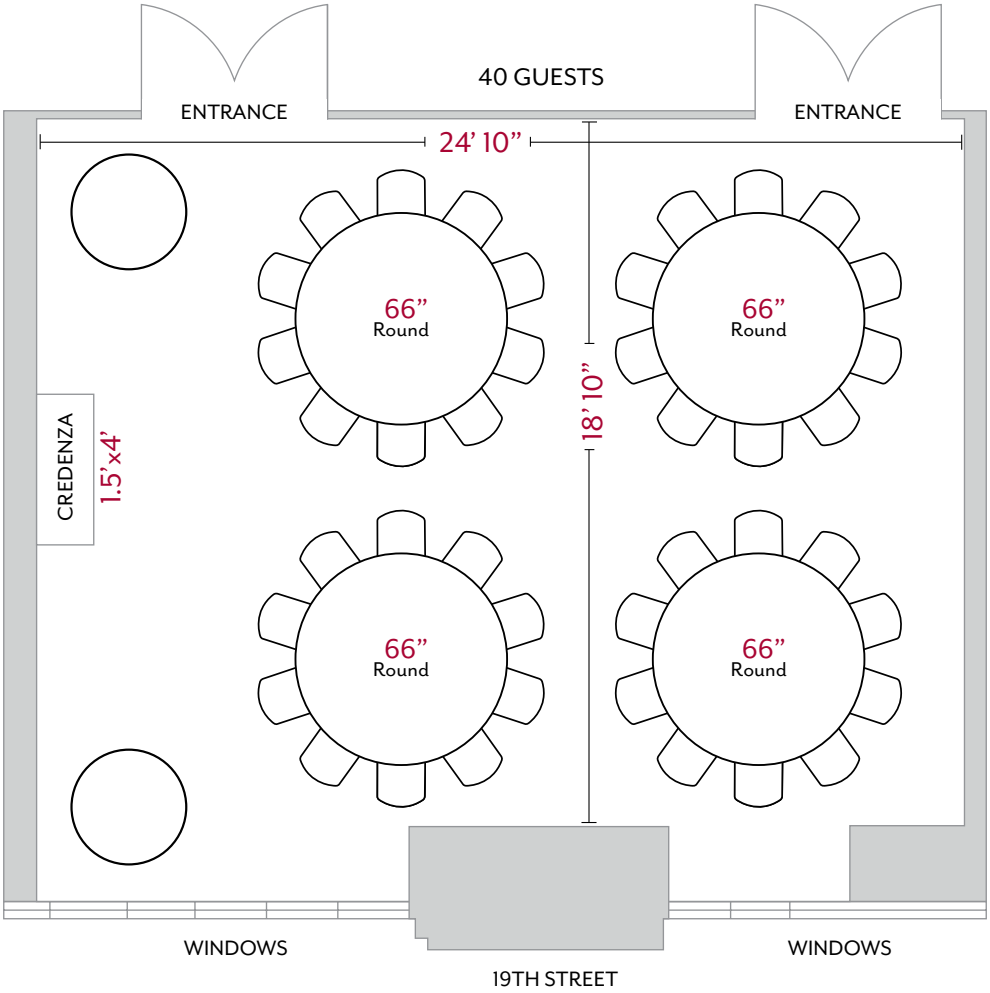
ACCESSIBILITY

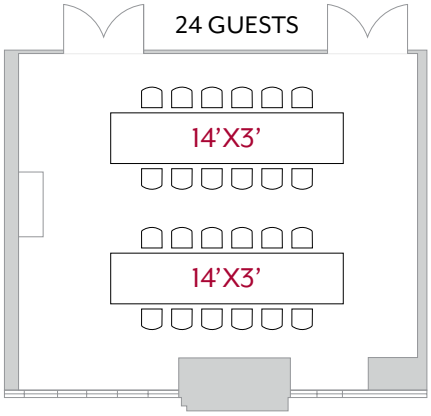
The Park & Irving Room is accessible via staircase or elevator. Restrooms are available on this floor.

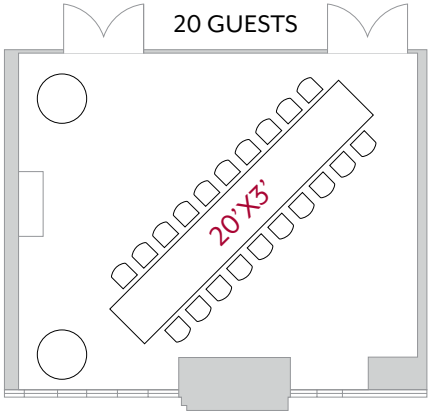
** Florals are not included in event pricing.*

SPACES:

PARK & IRVING ROOM







** Florals are not included in event pricing.*

SPACES:
PARLOR BAR

Extend the celebration at The Parlor Bar, our semi-private space that may be added to a Park & Irving event for pre-lunch or pre-dinner cocktails. The Parlor Bar offers a full service walk-up bar as well as ample seating for cocktails and views of the Main Dining Room below. This space is not available as a stand-alone option. Reservations can be made pending availability, and are charged on an hourly basis.

PRICING

We do not charge a room fee for Parlor Bar reservations. Please refer to the following food & beverage minimums.

Lunch/Brunch

JANUARY - DECEMBER
11:30 AM – 12:30 PM: $850
12:30 PM – 1:30 PM: $1,700

Dinner

JANUARY - NOVEMBER
5:00 PM – 6:00 PM: $1,700
6:00 PM – 7:00 PM: $3,400

DECEMBER
5:00 PM – 6:00 PM: $2,200
6:00 PM – 7:00 PM: $3,900

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

ACCESSIBILITY

The Parlor Bar is accessible via staircase or elevator. Restrooms are available on this floor.

** Florals are not included in event pricing.*

SPACES:
THE ALCOVE

Our semi-private space overlooking the buzz and lively energy of the main dining room seats up to 10 guests at a single oval table, crafted from black walnut by Maine artisan Mark White. The Alcove is ideal for making intimate celebrations and small gatherings truly special.

OF GUESTS
6-10 seated

PRICING
We do not charge a room fee for Alcove reservations. Please refer to the following food & beverage minimums.

Lunch/Brunch
JANUARY - DECEMBER: $450

Dinner
JANUARY - NOVEMBER: $1,500
DECEMBER: $2,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING
LUNCH/BRUNCH: Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

DINNER: Reservations for arrival can be made from 5:00 – 9:00 PM. The space is reserved until 11:00 PM regardless of what time you arrive.

ACCESSIBILITY
The Alcove is accessible via staircase or elevator. Restrooms are available on this floor.

** Florals are not included in event pricing.*

SPACES:

FULL RESTAURANT BUYOUT

For larger parties, Union Square Cafe can be yours for the evening or afternoon. Welcome your guests into our space for a seated dinner with up to 100 guests, or a standing cocktail reception with up to 200 guests. Our team will work with you to plan the perfect event, and will be on hand to take care of your guests as they enjoy our seasonal cuisine, wine and cocktails.

OF GUESTS

First floor: 60 guests seated
Entire restaurant: 100 guests seated
Entire restaurant: 200 guests standing

PRICING

For custom pricing on a full restaurant buyout, please inquire here.

For pricing on all of our spaces and to view our terms and conditions, please click here.

TIMING

Reservation timing is flexible to accommodate your party's needs.

ACCESSIBILITY

The second floor is accessible via staircase or elevator. There are restrooms on both levels.

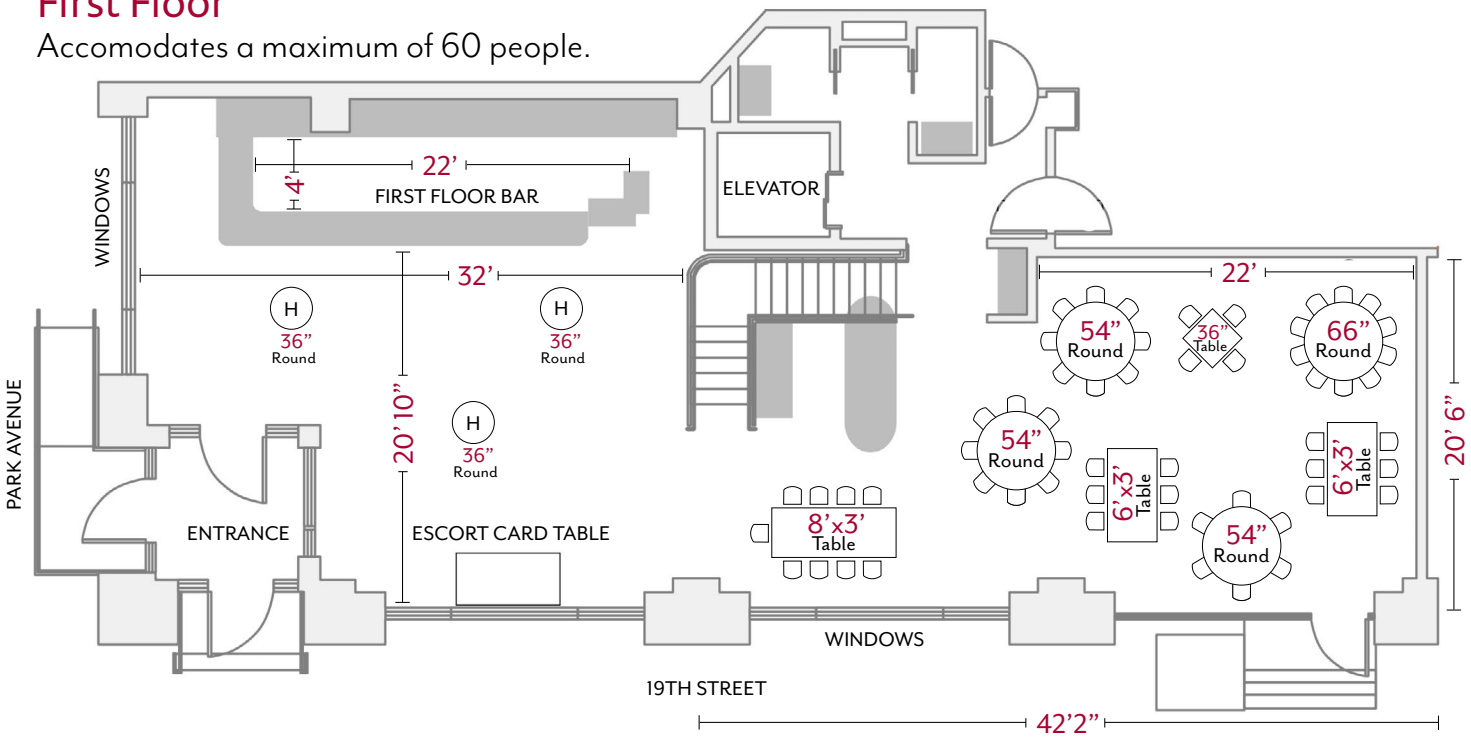
SPACES:

FULL RESTAURANT BUYOUT

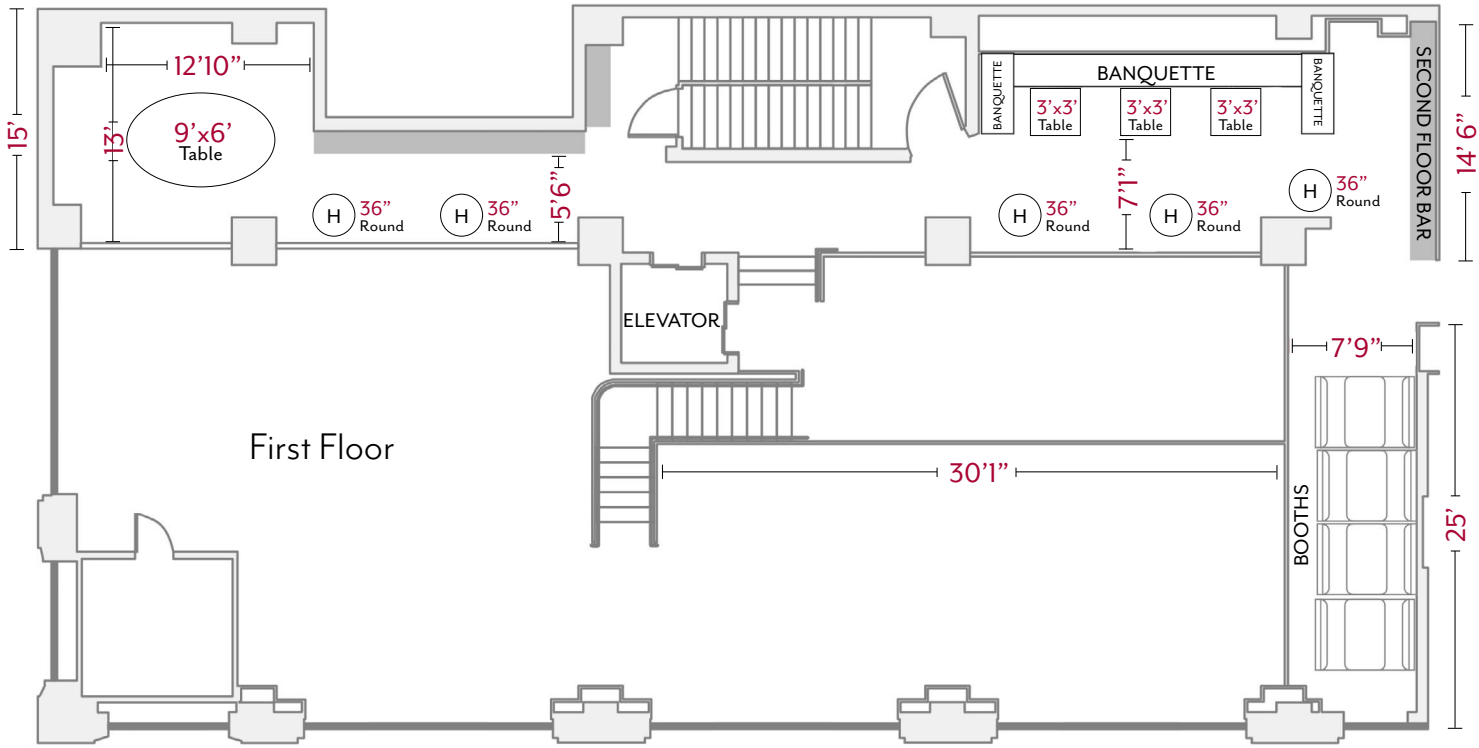
(sample event layouts)

First Floor

Accomodates a maximum of 60 people.



Second Floor



BRUNCH MENU

$90 per guest, plus tax and gratuity • Brunch is exclusively available on Saturdays and Sundays

SHARE FOR THE TABLE

MARKET FRUIT (V+)

OLIVE OIL CAKE (V, DF, Contains Eggs)

CARAMELIZED ONION & GRUYÈRE PARKER HOUSE ROLLS (V, Contains Eggs)

ENTREE Select three individually plated options for the party

SEASONAL QUICHE Mushroom, Gruyère, Chives (V, Contains Eggs)

SOFT SCRAMBLED EGGS* Crème Fraîche, Dill, Grilled Sourdough (V, Contains Eggs)

FRENCH TOAST Lemon Mascarpone, Market Fruit, Maple Syrup (V, Contains Eggs & Nuts)

AL' LIMONE Preserved Lemon, Breadcrumbs (V)

POMODORO Tomato, Basil, Parmigiano (V)

JERK-SPICED HONEYNUT SQUASH Wild Rice, Cranberry Agrodolce, Mascarpone (V*)

PORK MILANESE Radicchio, Apple, Horseradish (Contains Eggs)

CHICKEN PAILLARD Mushrooms, Melted Shallots, Fine Herb Sauce (GF)

SIDES Select two options to share for the table

BERKSHIRE BACON (GF, DF)

CRISPY FINGERLING POTATOES (V+, GF)

SEARED MARKET GREENS (V+, GF)

DESSERT $10 Supplement Per Person • Select two individually plated options for the party

CHOCOLATE PANNA COTTA Vanilla Whipped Cream, Pepitas Brittle (GF, Contains Eggs)

APPLE CAKE Caramel Sauce, Fior di Latte (V, Contains Eggs)

PAVLOVA Whipped Mascarpone, Brûléed Figs, Red Wine Sauce (V, GF, Contains Eggs)

TIRAMISU (V, Contains Eggs)

(V)=Vegetarian, (V+)=Vegan, (V*)= Vegetarian, can be prepared Vegan upon request, (GF)=Gluten-Free, (DF)=Dairy-Free

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

THREE COURSE LUNCH MENU

$95 per guest, plus tax and gratuity

SHARE FOR THE TABLE

HOUSEMADE FOCACCIA Garlic Chili Oil (V+, Contains Sesame)

APPETIZER Select three individually plated options for the party

WHITE BEAN AND ESCAROLE SOUP Herbed Cannellini Beans, Parmigiano (V*, GF)

FLUKE* Mutzu Apple, Dill, Squash Vinaigrette (GF, DF)

BIBB SALAD Gruyère, Garlic Croutons, Dijon Vinaigrette (V*)

CHICORY CAESAR Mixed Market Chicories, Parmigiano Breadcrumbs (Contains Fish)

BROCCOLI Pomegranate, Candied Pecans, Yogurt (V*, Contains Nuts)

CANDY ROASTER SQUASH Whipped Feta, Pickled Fresno Peppers, Herb Salad (V)

ENTREE Select two individually plated options for the party

JERK-SPICED HONEYNUT SQUASH Wild Rice, Cranberry Agrodolce, Mascarpone (V*)

OLIVE OIL POACHED COD* Gigante Beans, Crispy Sage, Tuscan Kale (DF)

CHICKEN PAILLARD Mushrooms, Melted Shallots, Fine Herb Sauce (GF)

PORK MILANESE Radicchio, Apple, Horseradish (Contains Eggs)

ROASTED BEEF TENDERLOIN* Crispy Fingerling Potatoes, Melted Shallot, Truffle Jus (GF, DF)

DESSERT Select two individually plated options for the party

CHOCOLATE PANNA COTTA Vanilla Whipped Cream, Pepitas Brittle (GF, Contains Eggs)

APPLE CAKE Caramel Sauce, Fior di Latte (V, Contains Eggs)

PAVLOVA Whipped Mascarpone, Brûléed Figs, Red Wine Sauce (V, GF, Contains Eggs)

TIRAMISU (V, Contains Eggs)

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FOUR COURSE LUNCH MENU

$115 per guest, plus tax and gratuity

SHARE FOR THE TABLE

HOUSEMADE FOCACCIA Garlic Chili Oil (V+, Contains Sesame)

APPETIZER Select three individually plated options for the party

WHITE BEAN AND ESCAROLE SOUP Herbed Cannellini Beans, Parmigiano (V*, GF)

FLUKE* Mutzu Apple, Dill, Squash Vinaigrette (GF, DF)

BIBB SALAD Gruyère, Garlic Croutons, Dijon Vinaigrette (V*)

CHICORY CAESAR Mixed Market Chicories, Parmigiano Breadcrumbs (Contains Fish)

BROCCOLI Pomegranate, Candied Pecans, Yogurt (V*, Contains Nuts)

CANDY ROASTER SQUASH Whipped Feta, Pickled Fresno Peppers, Herb Salad (V)

FAMILY STYLE PASTA COURSE Select one option to share for the table

AL' LIMONE Preserved Lemon, Breadcrumbs (V)

POMODORO Tomato, Basil, Parmigiano (V*)

AL' FRA DIAVOLA Spicy Tomato, Ruby Red Shrimp, Basil (Contains Shellfish)

AUTUMN PESTO E SALSICCIA Pecorino, Fennel Sausage

ENTREE Select two individually plated options for the party

JERK-SPICED HONEYNUT SQUASH Wild Rice, Cranberry Agrodolce, Mascarpone (V*)

OLIVE OIL POACHED COD* Gigante Beans, Crispy Sage, Tuscan Kale (DF)

CHICKEN PAILLARD Mushrooms, Melted Shallots, Fine Herb Sauce (GF)

PORK MILANESE Radicchio, Apple, Horseradish (Contains Eggs)

ROASTED BEEF TENDERLOIN* Crispy Fingerling Potatoes, Melted Shallot, Truffle Jus (GF, DF)

DESSERT Select two individually plated options for the party

CHOCOLATE PANNA COTTA Vanilla Whipped Cream, Pepitas Brittle (GF, Contains Eggs)

APPLE CAKE Caramel Sauce, Fior di Latte (V, Contains Eggs)

PAVLOVA Whipped Mascarpone, Brûléed Figs, Red Wine Sauce (V, GF, Contains Eggs)

TIRAMISU (V, Contains Eggs)

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THREE COURSE DINNER MENU

$175 per guest, plus tax and gratuity

SHARE FOR THE TABLE

HOUSEMADE FOCACCIA Garlic Chili Oil (V+, Contains Sesame)

APPETIZER Select three individually plated options for the party

WHITE BEAN AND ESCAROLE SOUP Herbed Cannellini Beans, Parmigiano (V*, GF)

FLUKE* Mutzu Apple, Dill, Squash Vinaigrette (GF, DF)

BIBB SALAD Gruyère, Garlic Croutons, Dijon Vinaigrette (V*)

CHICORY CAESAR Mixed Market Chicories, Parmigiano Breadcrumbs (Contains Fish)

BROCCOLI Pomegranate, Candied Pecans, Yogurt (V*, Contains Nuts)

CANDY ROASTER SQUASH Whipped Feta, Pickled Fresno Peppers, Herb Salad (V)

ENTREE Select two individually plated options for the party

JERK-SPICED HONEYNUT SQUASH Wild Rice, Cranberry Agrodolce, Mascarpone (V*)

OLIVE OIL POACHED COD* Gigante Beans, Crispy Sage, Tuscan Kale (DF)

HALF CHICKEN SCARPARIELLO Pork Sausage, Pickled Fresno Peppers, Lemon (GF)

COUNTRY PORK CHOP Cabbage, Apple, Caraway Jus (GF, DF)

ROASTED BEEF TENDERLOIN* Crispy Fingerling Potatoes, Melted Shallot, Truffle Jus (GF, DF)

SUPPLEMENTAL OPTION FOR THE TABLE $168 Additional per Ribeye

KOJI-RUBBED BRANDT FARMS RIBEYE* Roasted Garlic (GF)

DESSERT Select two individually plated options for the party

CHOCOLATE PANNA COTTA Vanilla Whipped Cream, Pepitas Brittle (GF, Contains Eggs)

APPLE CAKE Caramel Sauce, Fior di Latte (V, Contains Eggs)

PAVLOVA Whipped Mascarpone, Brûléed Figs, Red Wine Sauce (V, GF, Contains Eggs)

TIRAMISU (V, Contains Eggs)

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FOUR COURSE DINNER MENU

$200 per guest, plus tax and gratuity

SHARE FOR THE TABLE

HOUSEMADE FOCACCIA Garlic Chili Oil (V+, Contains Sesame)

APPETIZER Select three individually plated options for the party

WHITE BEAN AND ESCAROLE SOUP Herbed Cannellini Beans, Parmigiano (V*, GF)

FLUKE* Mutzu Apple, Dill, Squash Vinaigrette (GF, DF)

BIBB SALAD Gruyère, Garlic Croutons, Dijon Vinaigrette (V*)

CHICORY CAESAR Mixed Market Chicories, Parmigiano Breadcrumbs (Contains Fish)

BROCCOLI Pomegranate, Candied Pecans, Yogurt (V*, Contains Nuts)

CANDY ROASTER SQUASH Whipped Feta, Pickled Fresno Peppers, Herb Salad (V)

FAMILY STYLE PASTA COURSE Select one option to share for the table

AL' LIMONE Preserved Lemon, Breadcrumbs (V)

POMODORO Tomato, Basil, Parmigiano (V*)

AL' FRA DIAVOLA Spicy Tomato, Ruby Red Shrimp, Basil (Contains Shellfish)

AUTUMN PESTO E SALSICCIA Pecorino, Fennel Sausage

ENTREE Select two individually plated options for the party

JERK-SPICED HONEYNUT SQUASH Wild Rice, Cranberry Agrodolce, Mascarpone (V*)

OLIVE OIL POACHED COD* Gigante Beans, Crispy Sage, Tuscan Kale (DF)

HALF CHICKEN SCARPARIELLO Pork Sausage, Pickled Fresno Peppers, Lemon (GF)

COUNTRY PORK CHOP Cabbage, Apple, Caraway Jus (GF, DF)

ROASTED BEEF TENDERLOIN* Crispy Fingerling Potatoes, Melted Shallot, Truffle Jus (GF, DF)

SUPPLEMENTAL OPTION FOR THE TABLE $168 Additional per Ribeye

KOJI-RUBBED BRANDT FARMS RIBEYE* Roasted Garlic (GF)

DESSERT Select two individually plated options for the party

CHOCOLATE PANNA COTTA Vanilla Whipped Cream, Pepitas Brittle (GF, Contains Eggs)

APPLE CAKE Caramel Sauce, Fior di Latte (V, Contains Eggs)

PAVLOVA Whipped Mascarpone, Brûléed Figs, Red Wine Sauce (V, GF, Contains Eggs)

TIRAMISU (V, Contains Eggs)

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RECEPTION HORS D'OEUVRES

$20 per guest: 30 minutes. Three options

$30 per guest: 45 minutes. Four options

$40 per guest: 60 minutes. Five options

CHICKEN MEATBALL Marinara
PANISSE CACIO E PEPE Pecorino, Black Pepper (GF)
THREE CHEESE STUFFED MUSHROOM Walnuts, Chives (V, GF, Contains Nuts)
DUCK FAT TATER TOTS* Ossetra Caviar, Crème Fraîche (GF)
*$15 Supplement Per Person
MARKET VEGETABLE TARTE Mushroom, Gruyère, Chives (V)
ARANCINI ALLA NORMA Eggplant, Mozzarella, Parmigiano (V)
CHICKEN LIVER MOUSSE TARTLETTE* Seasonal Jam
ENDIVE WALDORF SALAD Apple, Pecan, Blue Cheese (V*, GF, Contains Nuts)
BEEF TARTARE* Potato Chip (GF, DF, Contains Eggs)
SHRIMP COCKTAIL* $7 Supplement Per Person (GF, DF, Contains Shellfish)
DRESSED SEA SCALLOPS* Almond, Husk Cherry, Carosello (GF, DF, Contains Nuts)

SEASONAL MARKET CRUDITES (V+)

$18 per guest, per hour

WHITE BEAN DIP (V+, GF, DF)

CHARCUTERIE BOARD

$30 per guest, per hour • Requires 48 hours' notice

CHEF'S SELECTION OF 3 SALUMI & 2 CHEESES

Seasonal Jam, Olives, Bread

SEAFOOD PLATTER (Contains Shellfish)

$32 per guest, per 30 minutes

OYSTERS, SHRIMP COCKTAIL, SEASONAL CRUDO

DESSERT

$15 per guest: 30 minutes. Two options

MINI APPLE CAKE (V, Contains Eggs)

MINI CHOCOLATE PANNA COTTA (GF, Contains Eggs)

MINI PAVLOVA (V, Contains Eggs)

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BEVERAGE PACKAGES

Beverage service for seated events is available and included for three hours starting when at the guest arrival time. Beverages ordered after the three hour window will be charged based on consumption. Beverage packages may also be extended hourly at a third of the package price per guest, or charged based on consumption.

The below beverage package pricing is reflective of the wines that will be served. All package options below include unlimited non-alcoholic beverages as well as unlimited beer from the list below. Additionally, Tiers 2 & 3, and our Sommelier Selections include unlimited spirits from the below list. Spirits can be ordered at the preference of our guests (cocktails, on the rocks or neat). The below beverage packages will include selections made by our wine team to include one sparkling wine option, one white wine option and one red wine option. We are happy to work with you to customize your selections based on your personal preference.

TIER 1

$70 per guest

SPARKLING:
Ananas Prosecco, Veneto Italy

WHITE:
Domaine Pierre Henri Gadais 'St. Fiacre' Muscadet, Loire Valley, France 2023

RED:
Oddero Barbera d'Alba, Piedmont, Italy 2023

TIER 2

$95 per guest

SPARKLING:
Ananas Prosecco, Veneto Italy

WHITE:
Domaine Crochet Sancerre, Loire Valley, France 2023

RED:
The Union, Pinot Noir, Willamette Valley Oregon 2024

TIER 3

$120 per guest

SPARKLING:
Champagne Goutorbe-Bouillot 'Reflets de Rivière' Brut, Champagne, France NV

WHITE:
Dominique & Romain Collet 'Cuvee Paul - Vieilles Vignes' Chablis 2022

RED:
Chateau Lilian Ladouys Saint Estephe 2016

SOMMELIER SELECTIONS

$150 per guest

Custom wine selections to compliment your menu. Each selection will be poured and explained to your party by one of our sommeliers.

SPIRITS & BEER

VODKA
Wodka
Tito's
Grey Goose

GIN
Plymouth
Bombay Sapphire
Neversink Gin

TEQUILA
Pueblo Viejo Blanco
Espolòn Reposado

MEZCAL
Montelobos

BOURBON
Old Forester
Wild Turkey 101

RYE
Rittenhouse 100
Wild Turkey 101

RUM
El Dorado 3 Year
Appleton Estate 8 Year

SCOTCH
Dewars
Johnny Walker Black Label

BEER
Bronx Pilsner
'Well Earned' Pilsner (New York)
Other Half 'Green City' IPA (New York)
Dutchess 'Ghost Beer' Pale Ale 16oz (New York)

ADDITIONAL ITEMS

TAKEAWAYS

Union Square Cafe Bar Nuts (GF, DF, Contains Nuts)	$10 per guest
Assorted Cookie Box (Contains Nuts)	$15 per guest
Granola (GF, DF)	$10 per guest

SPECIALTY CAKES

We offer a variety of specialty cakes for every occasion. A single-tier cake with an inscription, perfect for birthdays, bridal and baby showers, graduations, and other celebrations. Please inquire with our team for cake and filling flavors as well as pricing. If you prefer, you are welcome to provide your own cake at a plating fee of $7 per guest.

FLORAL

The Park & Irving Room is set with two seasonal arrangements placed on our service station within the space. No additional florals are included. You are welcome to order flowers from the vendor of your choice. We ask that flowers be delivered on the day of the event, 2–3 hours prior to the event start time.

We are happy to offer vendor recommendations upon request.

VOTIVE CANDLES

Complimentary votive candles adorn the tables and room for all evening events.

TABLES & LINENS

We offer one rectangular table and linens for parties of 22 or fewer and round tables for parties larger than 22. Our standard table set is white linen underlays and white napkins.

AV

Vendor recommendations available upon request.

PRICING

PRIVATE & SEMI-PRIVATE SPACES

We do not charge a room rental fee for any of our private or semi-private spaces. However, there is a food and beverage minimum required for your event. All costs associated with the food, beverage and labor for the Event have been accounted for in the final Event price, excluding 8.875% New York State Sales Tax and the Discretionary Gratuity Amount. You may choose to provide a Discretionary Gratuity Amount (for food and beverage charges only, exclusive of sales tax), which will be calculated as a percentage of the final Event price and added to the final bill upon the conclusion of the Event.

FOOD & BEVERAGE MINIMUMS

PARK & IRVING ROOM

LUNCH/BRUNCH

January – December (All Days): $1,500

DINNER

Monday - Saturday

- January – November: $5,000
- December: $7,500

Sunday (All Year): $3,000

PARLOR BAR ADD-ON

LUNCH/BRUNCH

January – December, 11:30 AM – 12:30 PM: $850
January – December, 12:30 PM – 1:30 PM: $1,700

DINNER

January – November, 5:00 PM – 6:00 PM: $1,700
January – November, 6:00 PM– 7:00 PM: $3,400
December, 5:00 PM– 6:00 PM: $2,200
December, 6:00 PM– 7:00 PM: $3,900

ALCOVE

LUNCH/BRUNCH

January –December: $450

DINNER

January – November: $1,500
December: $2,000

CUSTOM PRICING

FULL RESTAURANT BUYOUT

Please inquire with our team for pricing.

TERMS

BEVERAGE

Guests are welcome to select a beverage package outlined on the "Beverage Packages" page, or to serve all beverages to be charged based on consumption.

If you will be selecting wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

CONFIRMATIONS

Union Square Cafe requires an advance guarantee of the number of guests in your party 48 hours prior to your reservation.

DEPOSITS

A signed agreement and deposit in the amount of 50% of the associated food & beverage minimum is required to reserve the space of your choice for an event. Your reservation is guaranteed once Union Square Cafe has confirmed receipt of your deposit.

CANCELLATIONS

Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits 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 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by Union Square Cafe will also be charged and are subject to 8.875% New York State Sales Tax.

UNION SQUARE CAFE

Thank you for considering Union Square Cafe for your next event! We look forward to welcoming you.

For questions or booking inquiries, please contact our events team here.

101 EAST 19TH ST. NEW YORK, NY | 212-243-4020