

EVENTS セビーチ

IZAKAYA PERUANO NIKKEI STYLE

501 W34th Street NYC, NY 10001 THE SPIRAL

# PRIVATE DINING ROOM

SITTING ON A MEZZANINE OVERLOOKING OUR MAIN DINING ROOM, PAPA SAN'S PRIVATE DINING ROOM CAN SIT UP TO 20 GUESTS FOR SEATED LUNCHES OR DINNERS. THE SPACE IS FULLY-PRIVATE, YET IN THE MIDDLE OF ALL THE ACTION, AND OFFERS A PRE-FUNCTION AREA WITH A DEDICATED BAR

INFORMATION セビーチェにぎり NUMBER OF GUESTS 20 SEATED GUESTS

# ✓ FOOD & BEVERAGE MINIMUM

We do not charge a room fee for Private Dining Room reservations

Please refer to the following food & beverage minimums:

# LUNCH

JANUARY - NOVEMBER: \$2,500 DECEMBER: \$5,000

# DINNER

JANUARY - NOVEMBER: \$3,000 DECEMBER: \$5,000

Administrative/service fee and 8.875% New York State Sales Tax are not included

# ➤ TIMING

# LUNCH

RESERVATIONS FOR ARRIVAL CAN BE MADE FROM 11:30 AM – 2:00 PM. THE SPACE IS RESERVED UNTIL 4:00 PM REGARDLESS OF WHAT TIME YOU ARRIVE

# DINNER

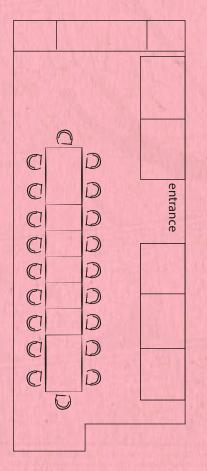
RESERVATIONS FOR ARRIVAL CAN BE MADE FROM 5:00 PM – 6.30 PM AND THEN FROM 8.00 PM – 9:30 PM. THE SPACE IS RESERVED FOR UP TO 3 HOURS, ENDING NO LATER THAN 12:30 AM. SHOULD YOU WISH A DIFFERENT START TIME WE WOULD BE HAPPY TO PROVIDE CUSTOM PRICING

# ACCESIBILITY

LOCATED IN THE MAIN DINING ROOM AND FULLY ACCESSIBLE VIA ELEVATOR

# PRIVATE DINING ROOM







# THE WEST WING

THE WEST WING OF OUR MAIN DINING ROOM CAN BE BOOKED FOR PRIVATE EVENTS AND SITS UP TO 26 GUESTS FOR SEATED LUNCHES OR DINNERS

# INFORMATION セビーチェにぎり NUMBER OF GUESTS 26 SEATED GUESTS

# FOOD & BEVERAGE MINIMUM

We do not charge a room fee for West Wing reservations

Please refer to the following food & beverage minimums:

# LUNCH

JANUARY - NOVEMBER: \$2,500 DECEMBER: \$5,000

# DINNER

JANUARY - NOVEMBER: \$3,000 DECEMBER: \$5,000

Administrative/service fee and 8.875% New York State Sales Tax are not included

# ➤ TIMING

# LUNCH

RESERVATIONS FOR ARRIVAL CAN BE MADE FROM 11:30 AM – 2:00 PM. THE SPACE IS RESERVED UNTIL 4:00 PM REGARDLESS OF WHAT TIME YOU ARRIVE

# DINNER

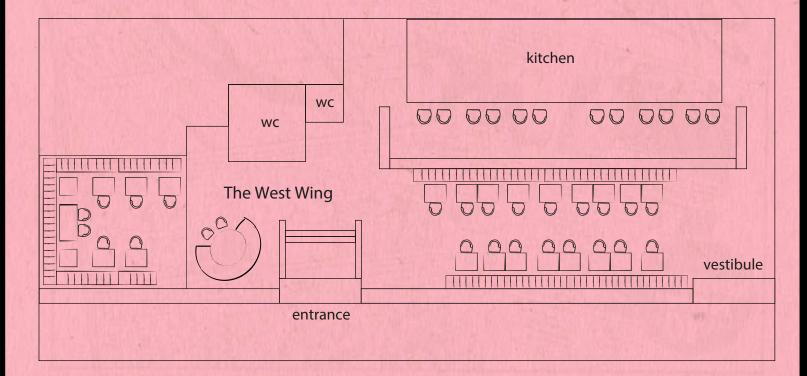
RESERVATIONS FOR ARRIVAL CAN BE MADE FROM 5:00 PM – 6.30 PM AND THEN FROM 8.00 PM – 9:30 PM. THE SPACE IS RESERVED FOR UP TO 3 HOURS, ENDING NO LATER THAN 12:30 AM. SHOULD YOU WISH A DIFFERENT START TIME WE WOULD BE HAPPY TO PROVIDE CUSTOM PRICING

# ACCESIBILITY

LOCATED IN THE MAIN DINING ROOM AND FULLY ACCESSIBLE

# THE WEST WING





# FULL BUYOUT

OUR RESTAURANT IS AVAILABLE FOR FULL BUYOUTS, EXCLUSIVELY FOR COCKTAIL PARTIES

INFORMATION セビーチェにぎり NUMBER OF GUESTS 200 STANDING

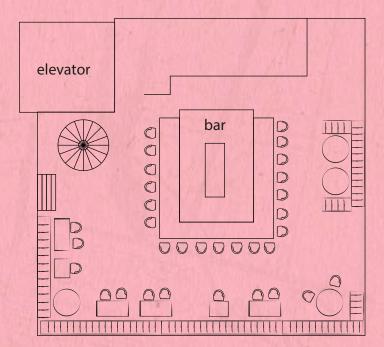
# FOOD & BEVERAGE MINIMUM

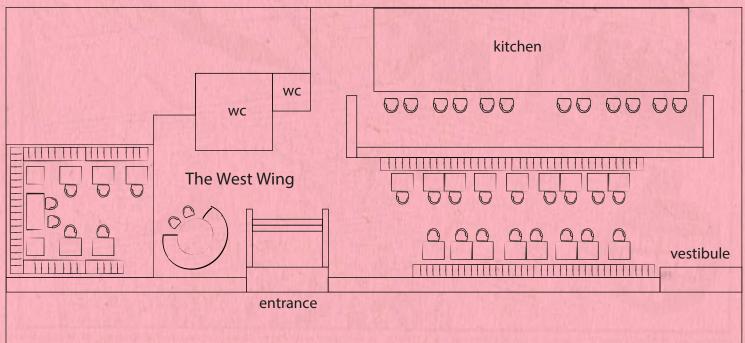
For custom experiences and pricing on a full restaurant buyout, please inquire directly with us at

EVENTS@PAPASANNYC.COM

# ✓ TIMING

RESERVATION TIMING IS FLEXIBLE TO ACCOMMODATE YOUR PARTY'S NEEDS





# FULL BUYOUT







# **BINNER MENU**

#### \$125 PP MAKE IT A BIG PAPA \$175 PP

Selections are subject to seasonal change based on market availability

# \*\*NIKKEI BAR

#### SELECT THREE / BIG PAPA SELECT FOUR

\_Shitake mushrooms, ponzu, walnuts \_Octopus, persimmons, wasabi \_Razor clams & lychee \_Mackerel, koshihikari rice, banana \_Madai, avocado, grapes \_Tuna tataki, ponzu \_Scallops, parmesan, wasabi tobiko \_Rock shrimp tempura, coconut, pickled serrano \_Blue crab, togarashi, aji amarillo

## \*\*ROBATAYA

#### SELECT TWO / BIG PAPA SELECT THREE

Wagyu tri-tip Market fish Black bass Rack of lamb Crispy pork belly Pollo a la brasa

## \*\*DONBURI

SELECT TWO ONLY FOR BIG PAPA \_Nikkei hake chowder Yamazaki milk bread \_Winter vegetable seco, confit tomatoes \_Grilled picanha, ikura, beef broth

# \*\*ZENZAI (APPETIZER)

#### SELECT THREE / BIG PAPA SELECT FOUR

\_Radish noodles, tofu and cashew cream \_Cucumber, wood ear mushrooms, white sesame \_Grilled root vegetables, rice cakes \_Eel pizza, shitake mushrooms, pecorino \_Grilled squid, edamame, udon noodles or \_saki-ika squid karaage, soy mayo \_Winter greens, kabosu, apple

# \*\*BEST FRIENDS

SELECT TWO / BIG PAPA SELECT THREE Sushi rice Fermented greens Kimchi Pickled shishito peppers Tsukemono cucumbers

## \*\*SWEETS

#### SELECT ONE FLAVOR AND FOUR TOPPINGS / BIG PAPA YOU GET IT ALL

<u>A SUNDAE PARTY</u>— a choice of lucuma, vanilla soy milk or swirl soft serve toppings:

MATCHA SAUCE \_ CHOCOLATE SAUCE \_ MISO CARAMEL SAUCE \_ WHIPPED CREAM CRISPY TEMPURA \_ CHURROS \_ HONEYCOMB BANANA \_ PERSIMMON \_ TOASTED COCONUT

. . . . . . . . . . . . . . . .

# LUNCH MENU

#### \$80 PP MAKE IT A BIG PAPA \$120 PP

Selections are subject to seasonal change based on market availability

# \*\*ZENZAI (APPETIZER)

SELECT THREE / BIG PAPA SELECT FOUR

\_Shitake mushrooms, ponzu, walnuts \_Octopus, persimmons, wasabi \_Scallops, parmesan, wasabi \_Rock shrimp tempura, coconut, pickled serrano tuna tataki, ponzu \_Radish noodles, tofu cream \_Grilled root vegetables, rice cakes \_Eel pizza, shitake mushrooms, pecorino \_Grilled squid, edamame, udon noodles or saki-ika squid Karaage, soy mayo

\_Winter greens, kabosu, apple

#### \*\*SWEETS

#### SELECT ONE FLAVOR AND FOUR TOPPINGS / BIG PAP YOU GET IT ALL

<u>A SUNDAE PARTY</u>— a choice of lucuma, vanilla soy milk or swirl soft serve toppings:

MATCHA SAUCE \_ CHOCOLATE SAUCE \_ MISO CARAMEL SAUCE \_ WHIPPED CREAM CRISPY TEMPURA \_ CHURROS \_ HONEYCOMB BANANA \_ PERSIMMON \_ TOASTED COCONUT

. . . . . . . . . . . . . . . . .

#### \*\*ROBATAYA

SELECT TWO / BIG PAPA SELECT THREE Wagyu tri-tip Market fish Black bass

Rack of lamb

Crispy pork belly

Pollo a la brasa

### \*\*BEST FRIENDS

#### SELECT TWO / BIG PAP SELECT THREE

Sushi rice

Fermented greens

Kimchi

Pickled shishito peppers

Potato salad

Tsukemono cucumbers



OPTIONAL BEVERAGE PACKAGE SERVICE FOR SEATED EVENTS IS OFFERED FROM THE CONTRACTED START TIME OF THE EVENT AND CONCLUDES 30 MINUTES AFTER THE LAST COURSE IS SERVED

#### BEVERAGE PACKAGES

THE BELOW BEVERAGE PACKAGES INCLUDE SELECTIONS MADE BY OUR BEVERAGES TEAM TO INCLUDE AND ARE EXAMPLES OF WHAT TO EXPECT FOR EACH PACKAGE OPTION

### \*\*IN WINE WE TRUST

#### \$50 PP

Juvé & Camps 'Reserva de la Familia' Brut Nature Cava Gran Reserva, Penedès, Spain 2018 Laberinto 'Cenizas' (Sauvignon Blanc), Valle del Maule, Chile 2022 Arbot-Roberts Rosé (Touriga Nacional), Big Valley, California 2022 L'Umami (Pinot Noir), Willamette Valley, Oregon 2023

# \*\*FOR GOD'S SAKE

#### \$50 PP

Sho Chiku Bai 'Mio Crisp', Sparkling Junami Senkin 'Classic', Junmai Daiginj Modern Muku Kato Sake Works, Nigori Shiokawa 'Cowboy', Yamahai Junmai Ginjo Genshu

### \*\*WE HAVE SPIRIT, YES WE DO

#### \$50 PP

<u>PALOMA PORTEÑA</u>- Tequila, Cynar, Watermelon, Grapefruit, Mint, Soda <u>ORANGE BLOSSOM</u>- Bourbon, Fino Sherry, Plum Sake, Sweet Vermouth, Fernet Branca <u>MANGO N.5</u>- Sake, Mango, Black Garlic, Muña, Beer <u>SHOTS OF 1615 PISCO QUEBRANTA</u>

#### \*\*TRUST\_US

#### \$70 PP

<u>PALOMA PORTEÑA</u>- Tequila, Cynar, Watermelon, Grapefruit, Mint, Soda <u>JUVÉ & CAMPS</u> 'Reserva de la Familia' Brut Nature Cava Gran Reserva, Penedès, Spain 2018

<u>LABERINTO</u> 'Cenizas' (Sauvignon Blanc), Valle del Maule, Chile 2022

<u>L'UMAMI</u> (Pinot Noir), Willamette Valley, Oregon 2023 <u>YUHO</u> 'Rhythm of the Centuries', Junmai Kimoto

# <u>\*\*REALLY TRUST US</u>

#### \$125 PP

<u>PALOMA PORTEÑA</u>- Tequila, Cynar, Watermelon, Grapefruit, Mint, Soda <u>ORANGE BLOSSOM</u>- Bourbon, Fino Sherry, Plum Sake, Sweet Vermouth, Fernet Branca <u>AMEZTOI</u> 'Unicus'Metodo Tradicional Brut Nature, Getariako Txakolina, Spain 2016 <u>GARAGE WINE CO.</u> 'Isidore Vineyard', (Semillon), Maule Valley, Chile 2022 <u>BODEGA CHACRA</u> 'Barda', (Pinot Noir), Patagonia, Argentina 2023 <u>SHO CHIKU BAI</u> 'Mio Crisp', Sparkling Junami YUHO 'Rhythm of the Centuries', Junmai Kimoto



# \*\*MONEY GROWS ON TREES IN PERU

\$200 PP

<u>PALOMA PORTEÑA</u> - Tequila, Cynar, Watermelon, Grapefruit, Mint, Soda <u>ORANGE BLOSSOM</u> - Bourbon, Fino Sherry, Plum Sake, Sweet Vermouth, Fernet Branca <u>MANGO N.5</u> - Sake, Mango, Black Garlic, Muña, Beer

Benoit Dehu 'Initiation' Brut Nature, Champagne, France NV Bodega Chacra 'Estate' (Chardonnay), Patagonia, Argentina 2023 Bergström 'Shea Vineyard' (Pinot Noir), Willamette Valley, Oregon 2017 (Served in Magnum)

> Hakkaisan 'Awa Clear' Sparkling Sake Yuho 'Eternal Embers' Junmai Ginjo (Served in Magnum) Tentaka 'Hawk in the Heavens' Tokubetsu Junmai (Served in Magnum)

## **ADDITION TO PACKAGES**

# \*\*BEST SPIRITS

\$25 PP

ROKU GIN, HAKU VODKA, PISCO 1615 QUEBRANTA, BANKS 5 ISLAND RUM, TOKI JAPANESE WHISKY, RUSSELL'S BOURBON, WILD TURKEY RYE, CAZADORES TEQUILA, ILEGAL MEZCAL

# **\*\*PREMIUM SPIRITS**

#### \$50 PP

KI NO BI GIN, GREY GOOSE VODKA, SUYO NEGRA CRIOLLA PISCO, TSO'OK OAXACAN MOUNTAIN RUM, NIKKA FROM THE BARREL JAPANESE WHISKY, RUSSELL'S BOURBON, WILD TURKEY RYE, SIETE LEGUAS BLANCO & REPOSADO TEQUILA, YOLA MEZCAL

# **\*\*PERUVIAN ROULETTE**

\$8 PP/BOUGIE IT UP- \$14 PP

TAKE A CHANCE AT THIS WHITE ELEPHANT STYLE GAME! AN ASSORTMENT OF SHOTS TO GET THE NIGHT STARTED RIGHT. TAKE YOUR TURN AND PICK YOUR POISON- OR STEAL THE SELECTION FROM SOMEONE WHO WENT BEFORE YOU!



セビーチ

IZAKAYA PERUANO NIKKEI STYLE

501 W34th Street NYC, NY 1000 THE SPIRAL

