

abc**c**ocina

PRIVATE DINING AND GROUP EVENTS

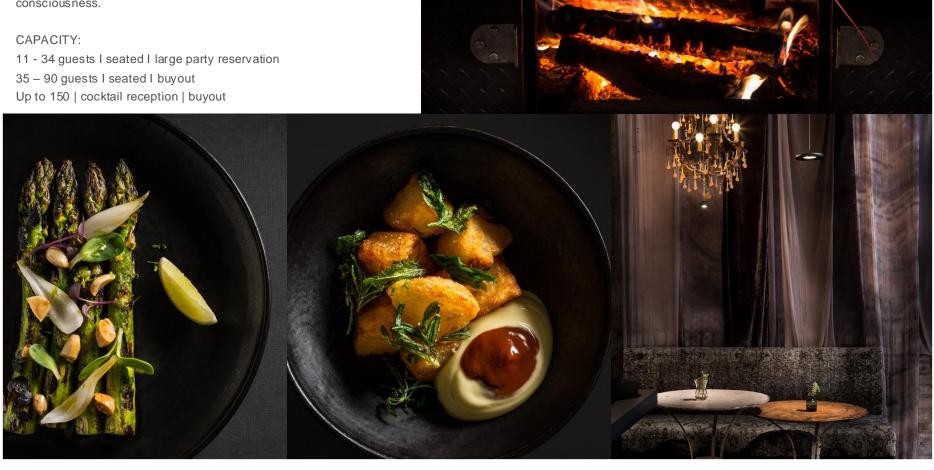
events@jean-georges.com

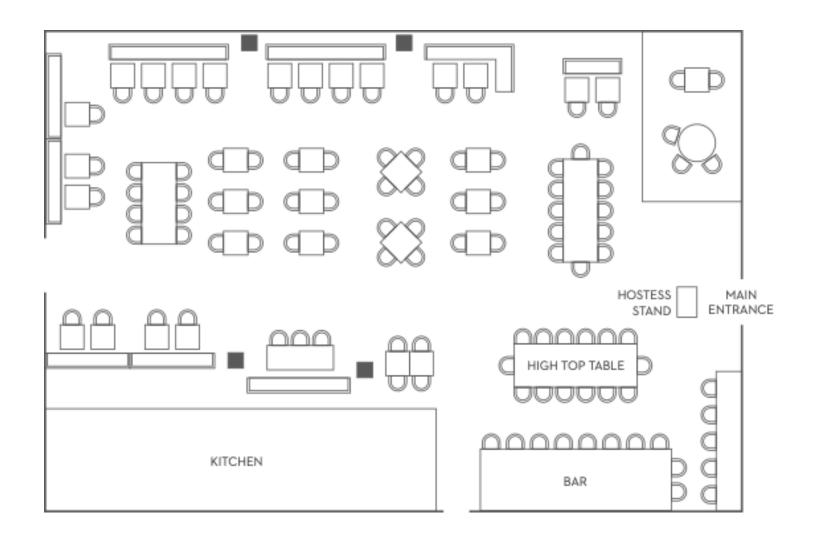
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abc Cocina & Michelin star chef Jean-Georges Vongerichten welcome

you to our contemporary trading post celebrating local craft and international culture, a fusion of tradition and innovation uniting yesterday and tomorrow. Dedicated to whole food and inventive fare, our ever-changing offerings are sourced from boutique producers with

an emphasis on holistic development and environmental consciousness.





Floor Plan

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BOOKING A LARGE PARTY RESERVATION BOOKING GUIDELINES

BOOKING A LARGE PARTY RESERVATION

- A Large Party Reservation requires a minimum of (11) guests and a maximum of (34) guests, pending current availability.
- One of our Prix Fixe menus must be selected, and the entire party will dine off the same menu.
- Enhancements are included if chosen in advance by you for an additional charge.
- Guests with food allergies must inform their server upon ordering.
 Please feel free to contact our Event Sales Manager in advance with any specific questions or concerns.
- All Prix Fixe menus are subject to seasonal availability, and menu items are subject to change.
- Parties greater than 14 guests will be seated at multiple tables within the Main Dining Room.

PAYMENT GUIDELINES

- A signed Agreement is due three (3) business days from receipt.
- A 50% deposit of the estimated charges are due upon signing the Agreement.
- Your Large Party Reservation is not confirmed until the deposit is received. Gift cards are not an acceptable method of payment.
- The final guest guarantee and payment are due three (3) business days prior to the Large Party Reservation. The final guarantee is not subject to reduction.
- Any additional guests not included in the final guarantee are not guaranteed seating and must pay in full at the conclusion of the Large Party Reservation.
- All prices are exclusive of tax and other fees.

