



BOBO



PRIVATE DINING
& EVENTS

181 W 10TH Street

New York City

212 488 2624

events@bobonyc.com



The Main Dining Room

**Parlor level with airy french decor
and banquette seating**

Capacity: 45 seated or 50 standing

The Garden

Our private, temperature controlled garden with retractable glass roof located beside our dining room.

Capacity: 30 seated or 45 standing

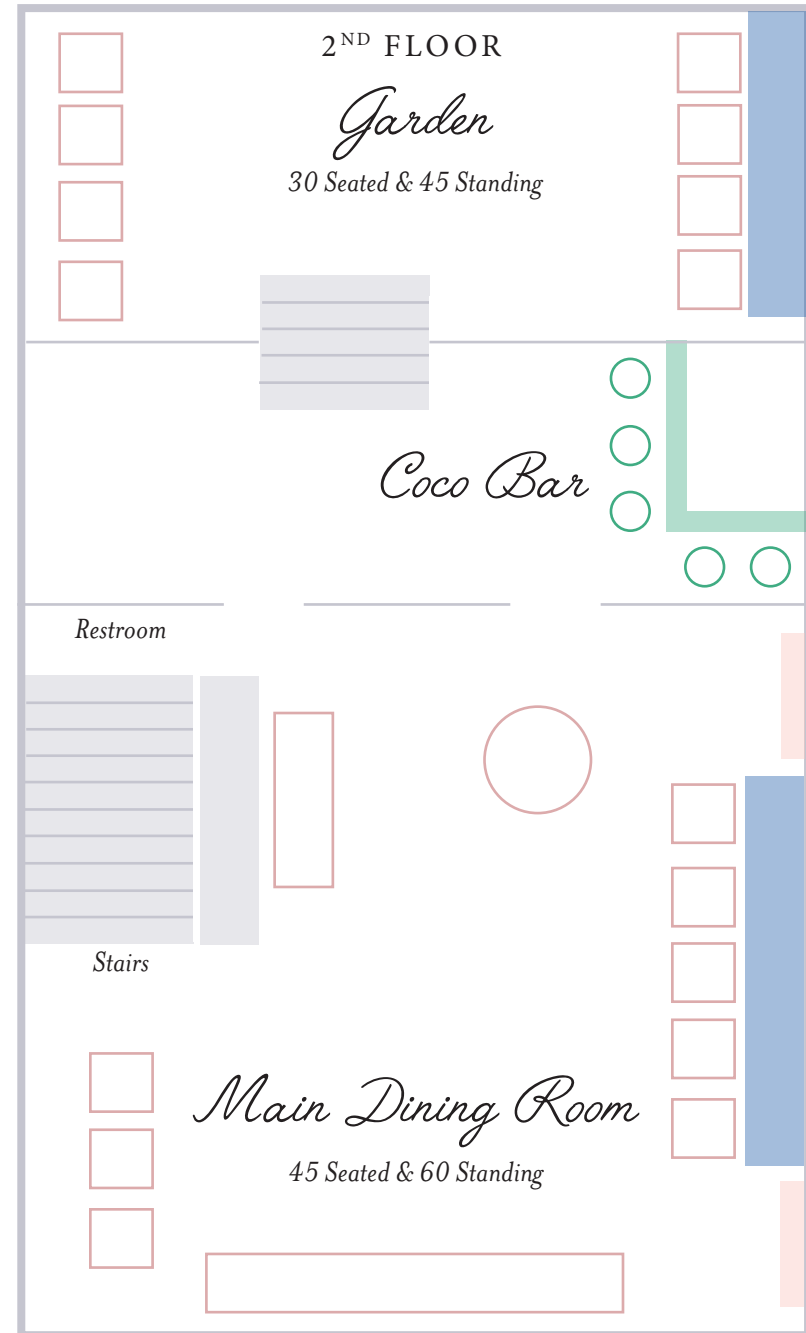
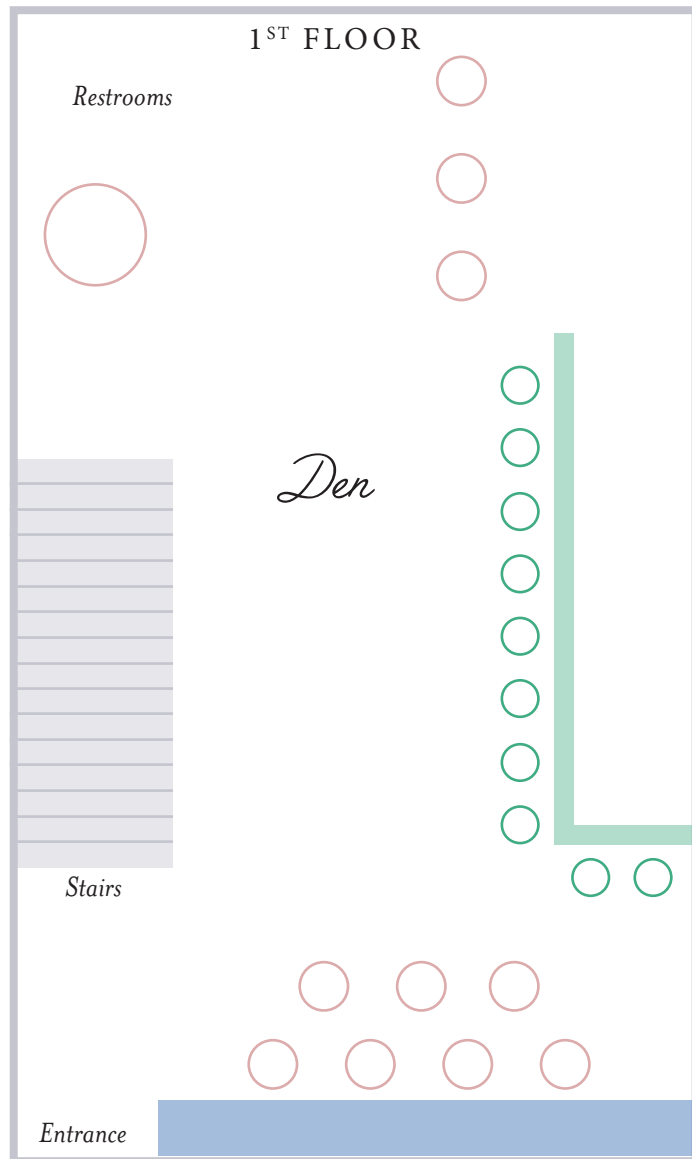




Den

Only available with Full Venue Buyouts

Our House



2nd Floor Buyout
80 Seated & 100 Standing

Full Venue Buyout
125 Seated & 150 Standing



Dinner Menus

\$ 85 FAMILY STYLE

3 COURSE DINNER



Appetizers

vegan house salad plated per person

select 3 for the table

Entrées

select 3 for the table

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included for the table

Optional Starters

SHRIMP COCKTAIL

\$150

FROMAGES

sharp cheddar, provolone, brie

\$125

CHARCUTERIE

salami, soppressata, jambon de paris

\$150

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKEs (V)

sauce bearnaise

KALE SALAD (V)

roasted red kobocho squash, honey crisp

goat cheese, dijon vinaigrette

CHÈVRE CHAUD (V)

mixed greens, warm bucheron cheese

bosc pears, toasted walnuts

GRUYÈRE & TRUFFLE CROQUETTES (V)

BEURRE RADISH (V,GF)

baguette, normandy butter, spring radish

Entrées

GNOCCHI PARISIENNE (V)

black truffle mornay, 18 month comté

TAGLIATELLE

choose beef & prosciutto bolognese or mushroom ragoût

LOUP DE MER (GF)

branzino, charred fennel, sauce à la bouillabaisse

SAUMON FRITES

salmon 'schnitzel', tartare beurre blanc, frites

(\$8 supplement per person)

COQ AU VIN BLANC (GF)

half amish chicken, lardons, beech mushrooms, chablis cream

CONFIT DE CANARD (GF)

confit long island duck leg, sunchoke purée

sautéed cabbage & mushrooms

(\$20 supplement per person)

FLAT IRON STEAK (DF,GF)

sauce diane

(\$20 supplement per person)

VEGAN ROASTED CAULIFLOWER (V,DF,GF)

french lentils, mint yogurt

Garnitures

BRUSSELS SPROUTS (DF)

MUSHROOMS PERSILLADE (V,GF)

Dessert

RIZ DE LAIT (V)

vanilla rice pudding, macerated strawberries, almond nougatine

CHOCOLATE MOUSSE TART (V)

fresh raspberries

\$ 95 COMBINATION

3 COURSE DINNER



Appetizers

vegan house salad plated per person

select 3 for the table

Entrées

select 3, guests will select 1 at the time of meal

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included for the table

Optional Starters

SHRIMP COCKTAIL

\$150

FROMAGES

sharp cheddar, provolone, brie

\$125

CHARCUTERIE

salami, soppressata, jambon de paris

\$150

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

KALE SALAD (V)

roasted red kobocho squash, honey crisp

goat cheese, dijon vinaigrette

CHÈVRE CHAUD (V)

mixed greens, warm bucheron cheese

bosc pears, toasted walnuts

GRUYÈRE & TRUFFLE CROQUETTES (V)

BEURRE RADISH (V,GF)

baguette, normandy butter, spring radish

Entrées

GNOCCHI PARISIENNE (V)

black truffle mornay, 18 month comté

TAGLIATELLE

choose beef & prosciutto bolognese or mushroom ragoût

LOUP DE MER (GF)

branzino, charred fennel, sauce à la bouillabaisse

SAUMON FRITES

salmon 'schnitzel', tartare beurre blanc, frites

(\$8 supplement per order)

COQ AU VIN BLANC (GF)

half amish chicken, lardons, beech mushrooms, chablis cream

CONFIT DE CANARD (DF,GF)

confit long island duck leg, sunchoke purée

sautéed cabbage & mushrooms

(\$20 supplement per order)

FLAT IRON STEAK (DF,GF)

sauce diane

(\$20 supplement per order)

VEGAN ROASTED CAULIFLOWER (V,DF,GF)

french lentils, mint yogurt

Garnitures

BRUSSELS SPROUTS (DF)

MUSHROOMS PERSILLADE (V,GF)

Dessert

RIZ DE LAIT (V)

vanilla rice pudding, macerated strawberries, almond nougatine

CHOCOLATE MOUSSE TART (V)

fresh raspberries

\$105 PLATED
3 COURSE DINNER



Appetizers

select 3, guests will select 1 at the time of meal

Entrées

select 3, guests will select 1 at the time of meal

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included, guests will select 1 at the time of meal

Optional Starters

SHRIMP COCKTAIL

\$150

FROMAGES

sharp cheddar, provolone, brie

\$125

CHARCUTERIE

salami, soppressata, jambon de paris

\$150

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling Toast

\$10 per person

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

KALE SALAD (V)

roasted red kobocho squash, honey crisp
goat cheese, dijon vinaigrette

CHÈVRE CHAUD (V)

mixed greens, warm bucheron cheese
bosc pears, toasted walnuts

GRUYÈRE & TRUFFLE CROQUETTES (V)

BEURRE RADISH (V,GF)

baguette, normandy butter, spring radish

GNOCCHI PARISIENNE (V)

black truffle mornay, 18 month comté

Entrées

TAGLIATELLE

choose beef & prosciutto bolognese or mushroom ragu

LOUP DE MER (GF)

branzino, charred fennel, sauce à la bouillabaisse

SAUMON FRITES

salmon 'schnitzel', tartare beurre blanc, frites

(\$8 supplement per order)

COQ AU VIN BLANC (GF)

half amish chicken, lardons, beech mushrooms, chablis cream

CONFIT DE CANARD (DF,GF)

confit long island duck leg, sunchoke purée

sautéed cabbage & mushrooms

(\$20 supplement per order)

FLAT IRON STEAK (DF,GF)

sauce diane

(\$20 supplement per order)

VEGAN ROASTED CAULIFLOWER (V,DF, GF)

french lentils, mint yogurt

Garnitures

BRUSSELS SPROUTS (DF)

MUSHROOMS PERSILLADE (V,GF)

Dessert

RIZ DE LAIT (V)

vanilla rice pudding, macerated strawberries, almond nougatine

CHOCOLATE MOUSSE TART (V)

fresh raspberries



Brunch Menus

\$65 FAMILY STYLE

3 COURSE BRUNCH



Appetizers

vegan house salad plated per person

select 3 for the table

Entrées

select 3 for the table

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included for the table

Optional Starters

SEASONAL FRUITS

\$50

FROMAGES

sharp cheddar, provolone, brie

\$125

CHARCUTERIE

salami, soppressata, jambon de paris

\$150

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling or Mimosa Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)

sauce bearnaise

CHÈVRE CHAUD (V)

mixed greens, warm bucheron cheese

bosc pears, toasted walnuts

GRANOLA (V)

homemade yogurt, berry compote

AVOCADO TOAST (V, DF)

sunflower seeds, cilantro

PASTRY BASKET (V)

pain au chocolate, petit croissant, fruit danish

(\$5 supplement per person)

Entrées

EGGS BENEDICT

poached eggs, ham, hollandaise

OEUF MURETTE EN COCOTTE (GF)

poached eggs, bacon, mushrooms, red wine

finest herbs, baguette baton on the side

BASQUE BAKED EGGS (V, DF, GF)

piperade, eggplant, capers, olives, baguette baton on the side

CROQUE MONSIEUR

jambon de paris, bechamel, gruyere, mixed greens

BOBO BURGER

caramelized onions, comté, milk bread

(\$10 supplement per person)

PANCAKES À LA BANANE (V)

brûléed banana, citrus crème fraîche, maple syrup

STEAK & SCRAMBLED EGGS (GF)

(\$10 supplement per person)

VEGAN ROASTED CAULIFLOWER (V, DF, GF)

french lentils, mint yogurt

Garnitures

GRILLED BACON (DF, GF)

Dessert

RIZ DE LAIT (V)

vanilla rice pudding, macerated strawberries

almond nougatine

CHOCOLATE MOUSSE TART (V)

fresh raspberries

\$ 75 COMBINATION

3 COURSE BRUNCH



Appetizers

vegan house salad plated per person

select 3 for the table

Entrées

select 3, guests will select 1 at the time of meal

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included for the table

Optional Starters

SEASONAL FRUITS

\$50

FROMAGES

sharp cheddar, provolone, brie

\$125

CHARCUTERIE

salami, soppressata, jambon de paris

\$150

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling or Mimosa Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)
sauce bearnaise

CHÈVRE CHAUD (V)
mixed greens, warm bucheron cheese
bosc pears, toasted walnuts

GRANOLA (V)
homemade yogurt, berry compote

AVOCADO TOAST (V, DF)
sunflower seeds, cilantro

PASTRY BASKET (V)
pain au chocolate, petit croissant, fruit danish
(\$5 supplement per person)

Entrées

EGGS BENEDICT
poached eggs, ham, hollandaise

OEUF MURETTE EN COCOTTE (GF)
poached eggs, bacon, mushrooms, red wine
fines herbes, baguette baton on the side

BASQUE BAKED EGGS (V, DF, GF)
piperade, eggplant, capers, olives, baguette baton on the side

CROQUE MONSIEUR
jambon de paris, bechamel, gruyere, mixed greens

BOBO BURGER
caramelized onions, comté, milk bread
(\$10 supplement per order)

PANCAKES À LA BANANE (V)
brûléed banana, citrus crème fraîche, maple syrup

STEAK & SCRAMBLED EGGS (GF)
(\$10 supplement per order)

VEGAN ROASTED CAULIFLOWER (V, DF, GF)
french lentils, mint yogurt

Garnitures

GRILLED BACON (DF, GF)

Dessert

RIZ DE LAIT (V)
vanilla rice pudding, macerated strawberries
almond nougatine

CHOCOLATE MOUSSE TART (V)
fresh raspberries



\$ 85 PLATED

3 COURSE BRUNCH



Appetizers

select 3, guests will select 1 at the time of the meal

Entrées

select 3, guests will select 1 at the time of the meal

Garnitures

pommes frites included

each additional requires \$6 supplement per person per item

Desserts

2 included, guests will select 1 at the time of the meal

Optional Starters

PASTRY BASKET (V)

pain au chocolate, petit croissant, fruit danish
(\$5 supplement per person)

SEASONAL FRUITS

\$50

FROMAGES

sharp cheddar, provolone, brie
\$125

CHARCUTERIE

salami, soppressata, jambon de paris
\$150

OYSTERS (GF, DF)

12 pieces - \$50

Optional Sparkling or Mimosa Toast

\$10 per person

Quantities of each dish for family style courses are determined by your final guest count.

Appetizers

CRISPY ARTICHOKE (V)
sauce bearnaise

CHÈVRE CHAUD (V)
mixed greens, warm bucheron cheese
bosc pears, toasted walnuts

GRANOLA (V)
homemade yogurt, berry compote

AVOCADO TOAST (V, DF)
sunflower seeds, cilantro

Entrées

EGGS BENEDICT
poached eggs, ham, hollandaise

OEUF MURETTE EN COCOTTE (GF)
poached eggs, bacon, mushrooms, red wine
fines herbes, baguette baton on the side

BASQUE BAKED EGGS (V, DF, GF)
piperade, eggplant, capers, olives, baguette baton on the side

CROQUE MONSIEUR
jambon de paris, bechamel, gruyere, mixed greens

BOBO BURGER
caramelized onions, comté, milk bread
(\$10 supplement per order)

PANCAKES À LA BANANE (V)
brûléed banana, citrus crème fraîche, maple syrup

STEAK & SCRAMBLED EGGS (GF)
(\$10 supplement per order)

VEGAN ROASTED CAULIFLOWER (V, DF, GF)
french lentils, mint yogurt

Garnitures

GRILLED BACON (DF, GF)

Dessert

RIZ DE LAIT (V)
vanilla rice pudding, macerated strawberries
almond nougatine

CHOCOLATE MOUSSE TART (V)
fresh raspberries



Cocktail Reception

PASSED CANAPÉS

\$30 per person for 1 hour – \$60 per person for 2 hours

CHOOSE 5

CHICKEN SAMOSA

cilantro yogurt

VEGAN SAMOSA (V, DF)

mint sauce

BEEF SLIDERS

gruyère, aioli

MINI CROQUE POINTS

truffle, ham

MINI QUICHE

spinach, caramelized onion, gruyère

GARLIC SHRIMP A LA PLANCHA SKEWERS

SALMON TARTARE (GF)

chili, basil, cucumber

STEAK TARTARE (DF)

crostini

Gourmand

FRIED GNOCCHI

whipped crème fraîche, caviar

(\$5 supplement per person)

LUMP CRAB LOUIE

endive

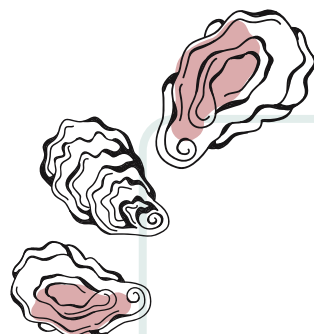
(\$5 supplement per person)

FOIE GRAS TORCHON

brioche, seasonal jam

(\$5 supplement per person)

Cocktail Reception



PLATTERS

FROMAGES (V,GF)

Tier 1 - \$125

sharp cheddar, provolone, brie

Tier 2 - \$150

gruyère, chèvre aux herbes, gorgonzola dolce

Tier 3 - \$175

sharp cheddar, provolone, brie, gruyère

chèvre aux herbes, gorgonzola dolce

CHARCUTERIE (DF)

Tier 1 - \$150

salami, soppressata, jambon de paris

Tier 2 - \$175

prosciutto, pork rilette, finocchiona

Tier 3 - \$225

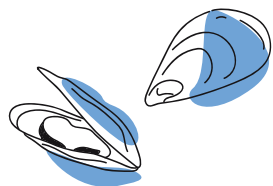
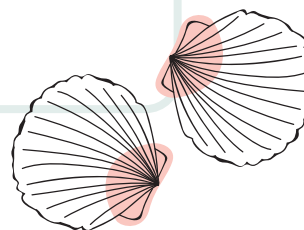
salami, soppressata, jambon de paris

prosciutto, pork rilette, finocchiona

MARKET CRUDITÉ \$75 (V,GF)

seasonal raw vegetables, aioli

SEASONAL FRUITS \$50 (V,GF,DF)



Beverage Packages



Vins du France \$45

HOUSE WINES
sparkling, rosé, white & red
BEER
seasonal drafts

Brunch Package \$55

HOUSE WINES
sparkling, rosé, white & red
BRUNCH COCKTAILS
bloody mary, mimosa & aperol spritz

Villages \$70

HOUSE WINES
sparkling, rosé, white & red
BEERS
seasonal draft & bottles
FULL BAR SPIRITS

Premiere Cru \$95

HOUSE WINES
sparkling, rosé, white & red
BEERS
seasonal draft & bottles
EXECUTIVE SPIRITS

Grand Cru \$125

HOUSE WINES
sparkling, rosé, white & red
BEERS
seasonal draft and bottles
PREMIUM SPIRITS



All beverage packages include non-alcoholic beverages such as soft drinks, juices, coffee & tea. Espresso beverages are always charged on consumption.

Spirit List



Villages Spirits

VODKA

Helix Vodka

GIN

Askur Gin

TEQUILA

Anza Blanco

BOURBON/RYE/WHISKEY

Evan Williams, Old Overholt Rye

SCOTCH

Dewar's 'White Label'

RUM

El Dorado 3 Year

Premiere Cru Spirits

VODKA

Helix Vodka, Titos, Ketel One

GIN

Askur Gin, Bombay Sapphire, Tanqueray

TEQUILA

Anza Blanco, Epsolon

BOURBON/RYE/WHISKEY

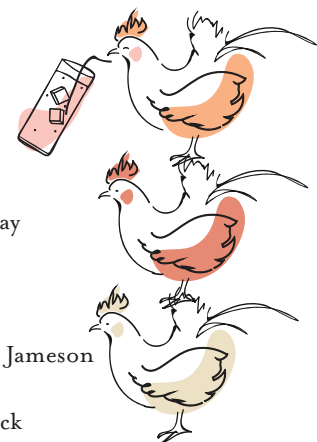
Rittenhouse Rye, Evan Williams, Jack Daniel's, Jameson

SCOTCH

Dewars White Label, Johnny Walker Black

RUM

Ten to One (Silver), El Dorado 3 Year



Grand Cru Spirits

VODKA

Helix Vodka, Titos, Ketel One, Grey Goose

GIN

Askur Gin, Bombay Sapphire, Hendricks, Tanqueray

TEQUILA

Anza (Blanco), Epsolon

BOURBON/RYE/WHISKEY

Knob Creek Bourbon and Rye, Jack Daniels, Makers Mark, Jameson

SCOTCH

Dewars 'White Label', Highland Park, Laphroaig

RUM

Ten to One, Ten to One Dark, Silver, El Dorado



Included Services

CUSTOMIZED MENUS

- Share your logo and/or custom menu header. We're happy to personalize each menu.
- Casa Nela is committed to sustainability efforts. We will print a limited amount of menus for guests to share. If more menus are required for your event please inquire.

VOTIVE CANDLES

- Votive candles flood the room and tables for the perfect dim ambiance. *Available for brunch events upon request.*

WIFI

- For your presentations or to post that cute selfie!

LINENS

- Available upon request for a \$150 fee.

Preferred Vendors

FLORALS

- [Fleurissimo NYC](#) - 631-912-5323 or fleurissimonyc@gmail.com

CAKE / BAKERY

- [Empire Cake](#)- 212-242-5858 or info@empirecake.com
- [Magnolia Bakery](#)- 212-462-2572 or hello@magnoliabakery.com
- [Maman](#)- 646-767-0097 or info@mamannyc.com

PHOTOGRAPHERS

- [Carly Tumen Creative](#) - 516-592-9611 or carly@carlytumen.com

DECOR SUPPLY

- [Party City](#) - 929-523-2739
- Mary Ellen - chasedtreasures@gmail.com

KOSHER CATERING

- [Abigael's Catering](#)- 212-575-1407



Weddings

Let us be apart of your special day!

SPACES

- Available spaces for Weddings are 2nd Floor Buyouts & Full Venue Buyouts.

CEREMONY

- 2nd Floor Buyout: Maximum of 40 guests:
 - Ceremony in the Garden for 36-40 guests.
 - Seated Dinner in the Main Dining Room for 40 guests.
- Full Venue Buyout: Maximum of 50-60 guests:
 - Ceremony in the Main Dining Room for 50-60 guests.
 - Seated Dinner in the Main Dining Room for 50 guests.
 - Or Seated Dinner in the Main Dining Room for 30 guests and in the Garden for 30 guests.

COCKTAIL HOUR

- Requires for Full Venue Buyouts with a Ceremony in the Main Dining Room.

DINNER

- 4 course menu