

# IL BUCO EVENTS

#### IL BUCO ALIMENTARI & VINERIA

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# IL BUCO ALIMENTARI & VINERIA

**53 GREAT JONES STREET NYC** 

#### **FULL BUYOUT**

FOOD & BEVERGE MINIMUM LUNCH \$8,000-\$15,000 DINNER \$28,000-\$35,000 PRICING DOES NOT INCLUDE TAX, 20% GRATUITY AND 5% ADMINSTRATIVE FEE

il Buco Alimentari & Vineria is both a dining experience and market — specializing in house-cured meats, home baked breads, and imported delicacies. This multi level restaurant is perfect for parties looking to host an event with a standing reception as well as seated dinner.

CAPACITY SEATED: 110 CAPACITY STANDING: 175

#### THE LOFT

FOOD & BEVERGE MINIMUM LUNCH \$4,800-\$8,800 DINNER \$5,800-\$12,800 PRICING DOES NOT INCLUDE TAX, 20% GRATUITY AND 5% ADMINSTRATIVE FEE

This rustic meets modern space is great for any type of event. Overlooking an outdoor terrace, the beautiful second floor private dining room is filled with natural light, perfectly suited for daytime events and large cocktail parties as well as seated dinners.

CAPACITY SEATED: 55 CAPACITY STANDING: 65

#### LARGE PARTY RESERVATIONS

FOOD & BEVERGE MINIMUM LUNCH \$1,000-\$2,000 DINNER \$1,800-\$2,800 PRICING DOES NOT INCLUDE TAX, 20% GRATUITY AND 5% ADMINSTRATIVE FEE

We offer large party reservations in the main dining room and the second floor loft. This is a great option for casual gatherings that do not require a private dining space.

**CAPACITY SEATED: 10-20** 



# **PRICING & PACKAGES**

## **SEATED DINNER - \$95 PER PERSON**

All of our dinner menus packages are served family style and the entire menu is preselected prior to the event.

#### DINNER

Select 3 antipasti, 2 secondi, 2 contorni, & Chef dolci selection. Supplements are available for each course at an additional cost.

### **COCKTAIL RECEPTION**

For receptions clients can select from a range of stationary seasonal hors d'oeuvres.

STATIONARY & PASSED HORS D'OURVES STATIONARY SWEETS

#### **ET CETERA**

Add any of our house made specialties to the start of your event.

**ALIMENTARI TABLE: \$25 PER GUEST** 

Assorted house made salumi, formaggi, olives, bread.

STATIONARY FORMAGGI: \$20 PER GUEST/ HOUR

An assortment of domestic and imported cheeses. Served family style. Available to start or before dessert.

# **SEATED LUNCH - \$75 PER PERSON**

All courses are served family style and the entire menu is preselected prior to the event.

#### LUNCH

Select **2** antipasti, **3** secondi, **1** contorni, **3** Chef dolci selection. Supplements are available for each course at an additional cost.

### **SEATED BRUNCH - \$75 PER PERSON**

All courses are served family style and the entire menu is preselected prior to the event.

#### **BRUNCH**

Select **2** antipasti, **3** secondi, Olive oil cake & seasonal fruit. Supplements are available for each course at an additional cost.



# IL BUCO

**47 BOND STREET NYC** 

#### **FULL BUYOUT**

FOOD & BEVERGE MINIMUM LUNCH \$10,000-\$15,000 DINNER \$24,000-\$25,000 PLUS \$5,000 SPACE FEE

PRICING DOES NOT INCLUDE TAX, 20% GRATUITY AND 5% ADMINSTRATIVE FEE

Originally opened in 1994 as a rustic antique store on NoHo's cobblestoned Bond Street, il Buco is today one of the most beloved restaurants in New York City. With its Italian farmhouse charm, it is a great location for any event or celebration.

CAPACITY SEATED: 55 CAPACITY STANDING: 75

#### THE WINE CELLAR

FOOD & BEVERGE MINIMUM LUNCH \$2,000-\$2,500 DINNER \$4,000-\$4,500 PLUS \$500 SPACE FEE

PRICING DOES NOT INCLUDE TAX, 20% GRATUITY AND 5% ADMINSTRATIVE FEE

Our Wine Cellar is a magical setting for any occasion. Located down a flight of stairs from the main dining room, the space is full of rustic, old world charm with small brick caves containing our carefully selected wine collection.

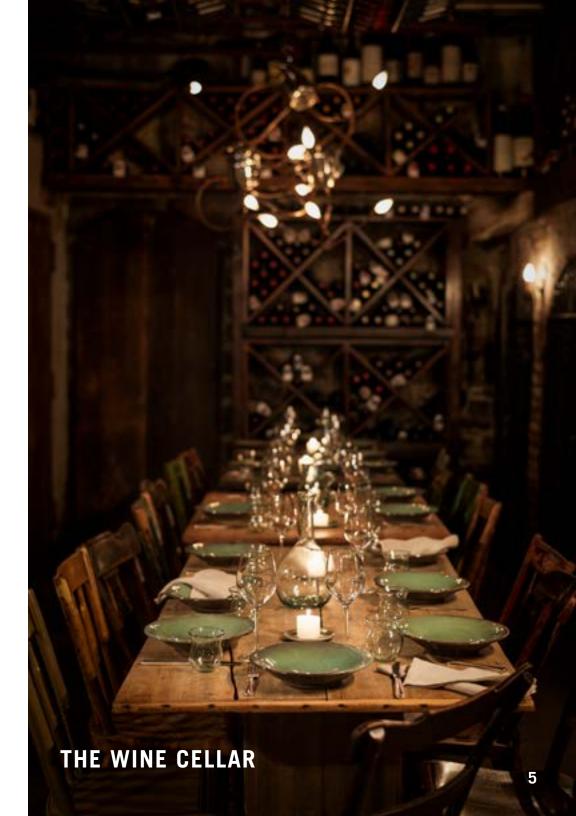
**CAPACITY SEATED: 26** 

#### **CHEF'S TABLE**

FOOD & BEVERGE MINIMUM LUNCH \$1,500 DINNER \$3,000
PRICING DOES NOT INCLUDE TAX, 20% GRATUITY AND 5% ADMINSTRATIVE FEE

The Chef's Table is an intimate private dining room overlooking the kitchen. Guests can witness first-hand the artistry of our Chef and his team in full swing.

**CAPACITY SEATED: 16** 





# PRICING & PACKAGES

## SEATED DINNER MENU - \$95 PER GUEST

#### **ANTIPASTI**

Selects five seasonal appetizers. Served family style.

#### **SECONDI**

Chef's selection of daily entrees. Guests will have a choice of pasta, risotto, poultry, fish, or steak. Served individually plated.

#### **DOLCI**

An assortment of house made desserts including panna cotta, flourless chocolate cake, lemon cake, and seasonal biscotti.

Served family style.

#### **SUPPLEMENTS - \$20 PER COURSE / GUEST**

#### HORS D'OEUVRES (SERVED AS FIRST COURSE)

Chef's selection of three seasonal plated hors d'oeuvres, available for wine cellar & full buyouts.

#### PRIMI (SERVED BETWEEN ANTIPASTI & SECONDI)

Chef's selection of seasonal pasta dishes. Guests have a choice of two pastas — a vegetarian or non vegetarian. Served individually plated.

#### FORMAGGI (SERVED BETWEEN SECONDI & DOLCI)

An assortment of domestic and imported cheeses. Served family style.

## SEATED LUNCH MENU - \$85 PER GUEST

A three course menu including antipasti, secondi, and dolci courses.

## CHEF'S SEASONAL MENU - \$175 PER GUEST

A six course Seasonal menu crafted by our Executive Chef.

#### **ET CETERA**

Add any of our house made specialties to the start of your event.

**ALIMENTARI TABLE: \$25 PER GUEST** 

Assorted house made salumi, formaggi, olives, bread.

SALUMI DELLA CASA: \$10 PER GUEST

Assorted house made salumi & bread.

**CROSTINI: \$25 PER GUEST** 

Assorted house made crostini with Seasonal vegetables.

OYSTERS ON A HALF SHELL: \$15 PER GUEST

**OLIVES: \$8 PER BOWL** 

House brined olives seasoned with peperoncino, orange peel, rosemary.



# IL BUCO SHOWROOM

51 BOND STREET NY NY 10012

#### THE SHOWROOM

FOOD & BEVERGE MINIMUM LUNCH \$4,000 & \$700 SPACE FEE DINNER \$4,500 & \$1,000 SPACE FEE

PRICING DOES NOT INCLUDE TAX, 20% GRATUITY AND 5% ADMINSTRATIVE FEE

Just a few doors down from il Buco, the il Buco Showrrom showroom is ideal for intimate events and special occassions. A truly bespoke event space where our Executive Chef creates a six course family style menu.

#### **CAPACITY SEATED: 20**





# **PRICING & PACKAGES**

## **SEATED FAMILY STYLE DINNER - \$175 PER GUEST**

A custom family style menu is created for your event at il Buco Show-room. Courses are served family style. The meal begins with assorted house made salumi & bread that can be served during a cocktail hour. A sample menu is below.

to start:

Croquetas house-made king crab fritters, wild ramps, salsa rossa

Ceviche Florida red snapper, pickled rhubarb, serranos, shamawa pepper, cilantro

Insalata di Fave fava beans, ricotta di bufala, watercress, chive oil

Cavolonero Tuscan black kale, garlic-anchovy-lemon vinaigrette, filone croutons,

Parmigiano Reggiano

Botifarra Catalana heritage pork sausage, wild mushrooms, ganxet white beans
\*\*\*

to share:

Tagliatelle house-made egg pasta, wild foraged mushrooms, summer black truffles

Torchio house-made pasta, Hudson Valley lamb sausage, fiddlehead ferns

\*\*\*

to share:

Pesce salt-baked whole side of Atlantic King salmon

Bistecca alla Fiorentina cast-iron seared Painted Hills Farm ribeye steak
Piatto di Verdure local asparagus, broccoli, brussles sprouts

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to share:

Formaggio a selection of artisinal cheeses

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**Dolci** assorted house made desserts



# **GIFTS FROM ALIMENTARI**

## **OLIVE OIL**

il Buco hand harvested extra virgin olive oils are cold pressed without heat or chemicals, produced from olives cultivated in Italy. Available in clear eco-friendly refillable bottles.



PRICING
BIANCOLILLA
500 ml: \$39

# SICILIAN SEA SALT

Harvested in western Sicily, il Buco's sea salts are made by the natural evaporation of seawater with the aid of the sun and wind.



#### **PRICING**

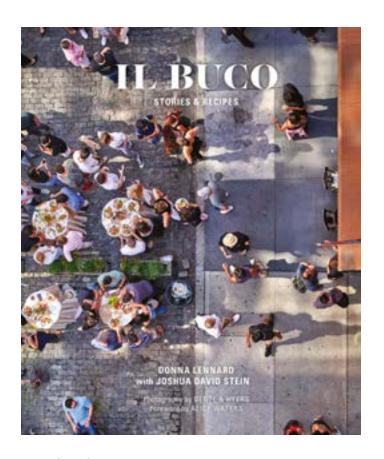
FIORE DI SALE 230 grams: \$18

**SALE GROSSO** 230 grams: \$8

**SALE FINO**230 grams: \$8

#### IL BUCO COOKBOOK

IL BUCO: Stories & Recipes



## **PRICING**

 $\begin{array}{l} \textbf{HARDCOVER - 320 PAGES} \\ \$50 \end{array}$ 

# **FLOWERS**

## **RECOMMENDED FLORISTS**

Our team works with talented florists who are familiar with il Buco's event spaces.

#### ADORE NYC

Email: theshop@adorenyc.com / Phone: (212) 925-8182 www.adorenyc.com

#### FLOWER GIRL NYC

Email: info@flowergirlnyc.com / Phone: (212) 777-0050 www.flowergirlnyc.com





# **ADDITIONAL INFORMATION**

#### **CONTRACT & TERMS**

Each event space has an associated food & beverage minimum based on the capacity of the room and time of year. Certain spaces are also subject to a room fee.

To book any of our event spaces we require a 50% deposit of the food & beverage minimum along with a signed contract. We do not hold dates.

Additional fees include 8.875% sales tax, a 5% administrative fee, and gratuity. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning of each event.

