



beefbar[®]
NEW YORK

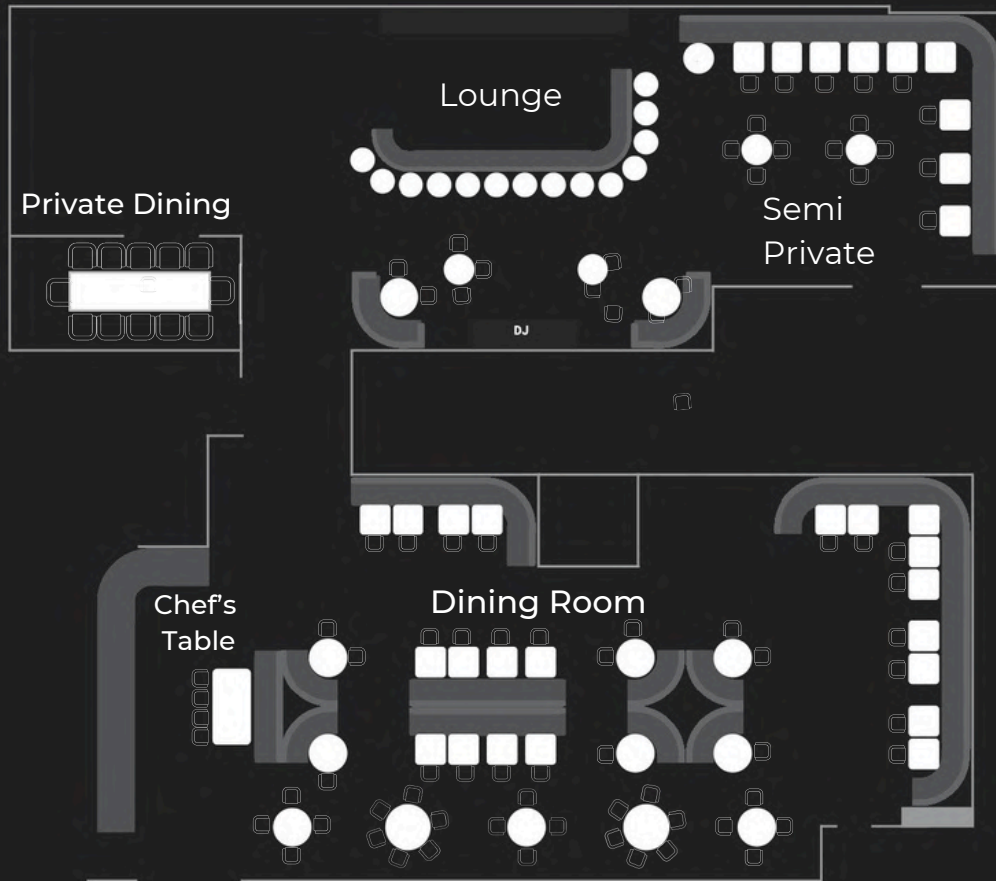
CORPORATE &
SOCIAL EVENTS



BEEFBAR NEW YORK - TRIBECA

An exclusive location in the heart of Tribeca. For its American debut, Beefbar chose the iconic neighborhood of Tribeca in New York and a prestigious address, the Powell Building. Located at 105 Hudson St, Beefbar is ready to welcome you!

American inspirations Locals, visitors and food enthusiasts gather in New York City to have a taste of our menu curated by Beefbar Executive Chef Thierry Paludetto and Peter Jin. From exclusive beef cuts from American farms such as Snake River Farms and Creekstone to flavorful street food, Beefbar offers a diverse range of options seeking the pinnacle of dining pleasure. Patrons of Beefbar will also find a variety of plant-based options, accommodating to all diners.



OUR RESTAURANT

The Dining Room

Our dining room can accommodate up to 125 seated.

Chef's Table

Our Chef's table accommodates up to 12 guests with a view of our kitchen.

The Lounge

Our lounge can accommodate up to 40 for seated dinner, and 75 for a standing reception.

Semi-Private

Our semi-private lounge room can accommodate up to 30 seated and 40 for a standing reception. This area is curtained off for privacy.

Private Dining Room

Our private dining room can accommodate a maximum of 20 guests.

Total Capacity

The total seating capacity is 185 seated throughout the restaurant and 250 for a cocktail standing reception.



THE DINING ROOM



CHEF'S TABLE

Our Chef's table accommodates up to 12 guests next to our open kitchen, placing you and your guests in the heart of the action with a front row view of our culinary team.

Our private dining prix fixe options are curated for a family style experience and offer a handcrafted selection of exquisite dishes, expertly crafted to elevate any special occasion.



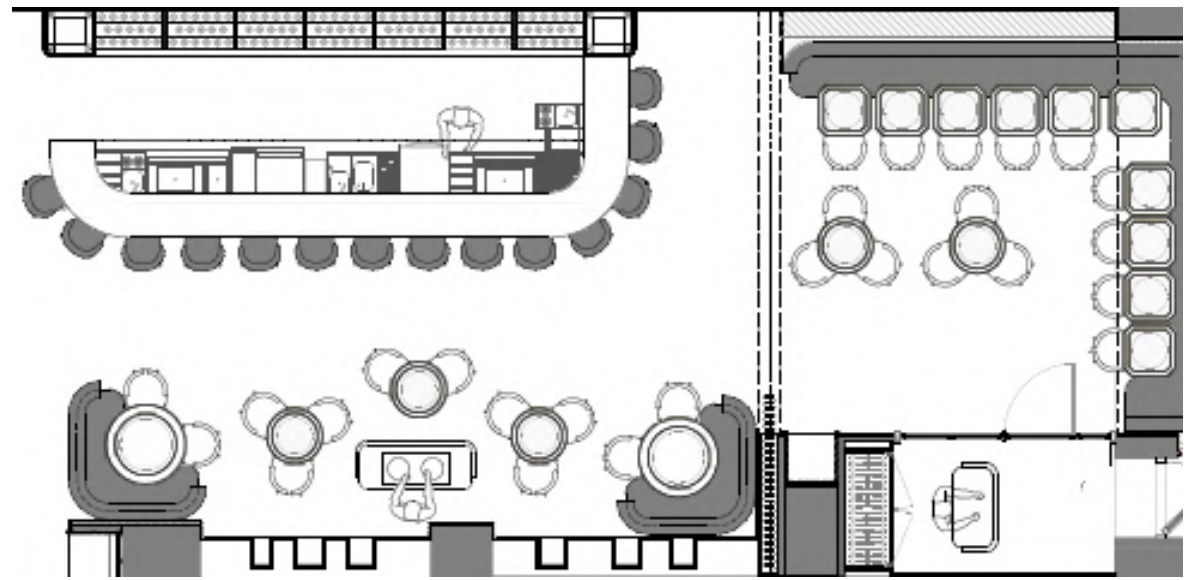
CHEF'S TABLE

THE LOUNGE

The lounge can host a standing cocktail reception for 75 guests with fun food stations and live music, with a backdrop of our beautiful bar.

Customized canapé and beverage packages are available on this brochure for our lounge partial and full buyouts.

We offer a Partial and Full Lounge booking option. Live music can be added at an additional cost as well.



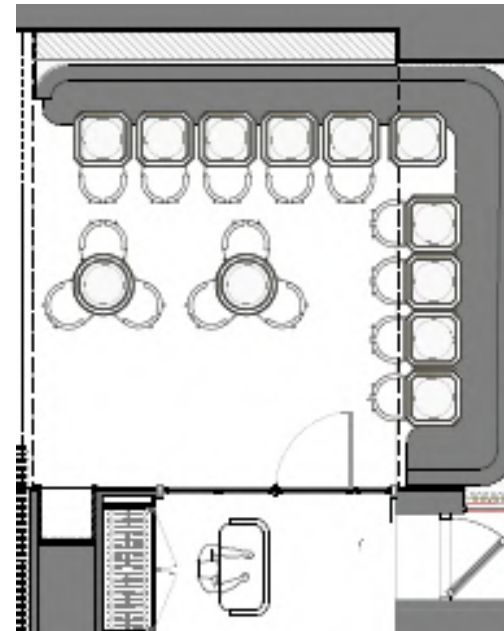


SEMI-PRIVATE LOUNGE ROOM

Located adjacent the lounge, the semi-private room can seat a max of 30 guests for dinner and 40 for a standing reception.

Pull the curtain for added privacy or leave it open to be part of the vibrant atmosphere and live music of the lounge (Thursdays to Saturdays).

This area is included in the Full Lounge booking option.



Bao Bun

Steamed Buns, Jasmine Tea, Smoked Black Angus Short Ribs

Homemade French Fries

Parmesan & Summer Truffle



PRIVATE DINING ROOM

Imagine Beefbar New York's private dining room tailored for up to 20 guests, where elegance meets comfort. Picture a space bathed in soft lighting, centered around a polished, dark wood table surrounded by plush chairs. The ambiance is warm, with tasteful art and mirrored accents adding to the room's sophisticated yet inviting atmosphere.

A dedicated sommelier presents a hand-picked wine selection, complementing a chef-curated menu that showcases Beefbar's finest cuts and dishes. The room features superior acoustics for privacy and an intimate atmosphere perfect for memorable gatherings. This isn't just dining; it's an experience of luxury and culinary excellence, designed to impress.



\$65 LUNCH PRIX

FIXE MENU

STREET FOOD

NIMKI

CHOICE OF:

SUPER KALE SALAD

Avacado, parmesan cheese, cherry tomatoes, lemon zest

MISO SPINACH SALAD

Spinach, green beans, manchego cheese, miso

COMFORT FOOD

CHOICE OF:

VIETNAMESE GRILLED CHICKEN

Chilled vermicelli rice noodle, pickled daikon, herb salad, garlic citrus dressing

BURGER WITH FRITES

American wagyu, american cheese, au poivre mayo, beef fat fries

STEAMED HALIBUT

Ginger caper relish

ROASTED CABBAGE

Smoked soubise sauce, crispy leeks, crushed almonds

DESSERT

CHOICE OF:

HEIRLOOM CARROT CAKE

White chocolate cream cheese filling, cream cheese icing, coconut sorbet

EXOTIC BURNT CHEESECAKE

White chocolate, mango & passionfruit cheesecake, macadamia nut & coconut crust

OPTIONAL

Kobe Tomahawk for \$695

Ask about our wine pairing upgrade

\$95 LUNCH PRIX

FIXE MENU

STREET FOOD

NIMKI

ROCK CORN

Corn in temoura, spicy mayo

CHOICE OF:

SUPER KALE SALAD

Avacado, parmesan cheese, cherry tomatoes, lemon zest

UMAMI CAESAR SALAD

Romaine salad, caesar miso dressing, parmesan cheese, kobe karasumi

THAI BEEF

Prime Angus beef, chicory salad, palm sugar vinaigrette

COMFORT FOOD

CHOICE OF:

FRENCH DIP

Beef tagliata, caramelized onions, white cheddar, au jus

WAGYU MEATBALL SUB

Mozzarella, grated parm, basil, frites or salad

VIETNAMESE GRILLED CHICKEN

Chilled vermicelli rice noodle, pickled daikon, herb salad, garlic citrus dressing

STEAMED HALIBUT

Ginger caper relish

ROASTED CABBAGE

Smoked soubise sauce, crispy leeks, crushed almonds

DESSERT

CHOICE OF:

HEIRLOOM CARROT CAKE

White chocolate cream cheese filling, cream cheese icing, coconut sorbet

EXOTIC BURNT CHEESECAKE

White chocolate, mango & passionfruit cheesecake, macadamia nut & coconut crust

OPTIONAL

Kobe Tomahawk for \$695

Ask about our wine pairing upgrade

**\$185 DINNER
PRIX FIXE MENU**

STREET FOOD

NIMKI

ROCK CORN

Corn in temoura, spicy mayo

MISO SPINACH SALAD

Spinach, green beans, Manchego cheese, miso dressing

HAMACHI PASTRAMI

Homemade yellowtail pastrami, cabbage slaw, miso mustard

QUESADILLAS

Braised Wagyu beef, oaxaca cheese, black truffle

COMFORT FOOD

SMOKED BEEF AMATRICIANA

Rigatoni, 45-day smoked ribeye ham

BONELESS RIBEYE

Creekstone Farms, USA

STEAMED HALIBUT

Ginger caper relish

SIDES

SAUTÉED MUSHROOMS

CHARRED BRUSSELS SPROUTS

CLASSIC MASH POTATOES

DESSERT

HEIRLOOM CARROT CAKE

White chocolate cream cheese filling, cream
cheese icing, coconut sorbet

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

OPTIONAL

Rosewood Ranches Texas Wagyu Tomahawk, MP
Ask about our wine pairing upgrade

**\$225 DINNER
PRIX FIXE MENU**

STREET FOOD

NIMKI

ROCK CORN

Corn in temoura, spicy mayo

UMAMI CAESAR

Romaine salad, caesar miso dressing,
parmesan cheese, Kobe karasumi

HAMACHI PASTRAMI

Homemade yellowtail pastrami, cabbage slaw, miso mustard

QUESADILLAS

Braised Wagyu beef, oaxaca cheese, black truffle

CRISPY RICE

Spicy tuna tartare, toasted sesame

COMFORT FOOD

WAGYU BOLOGNESE

Homemade Wagyu beef ragu pappardelle,
aged Parmesan cheese

WHOLE GRILLED BRANZINO

Watercress, chili lime dressing

BONE IN STRIP, 18OZ

Snake River Farms, Black Label

SIDES

SAUTÉED MUSHROOMS

CHARRED BRUSSELS SPROUTS

CLASSIC MASH POTATOES

DESSERT

HEIRLOOM CARROT CAKE

White chocolate cream cheese filling, cream
cheese icing, coconut sorbet

GELATO MANTECATO

Fior di latte gelato, sauces & tasty toppings

OPTIONAL

Rosewood Ranches Texas Wagyu Tomahawk, MP
Ask about our wine pairing upgrade

CANAPÉ MENU

PASSED OR STATIONARY

CHOICE OF THE BELOW OPTIONS

4 / \$75 PER PERSON PER HOUR, 6 / \$95 PP/H, 8 / \$115 PP/H

ROCK CORN

Corn in temoura, spicy mayo

CRISPY RICE

Spicy tuna tartare, toasted sesame

BEEF IN A BLANKET

Wagyu beef, miso mustard

GYOZA

Kobe beef, vinegary jalapeño sauce

BAO BUN

Steamed buns, jasmine tea,
smoked Black Angus short ribs

CROQUE SANDO

Dry aged beef ribeye ham, mozzarella
cheese & La Sauce Beefbar

HAMACHI PASTRAMI

Homemade Yellowtail Pastrami, Cabbage
Slaw, Miso Mustard

WAGYU MEATBALLS

Cherry tomato sauce, basil pesto

UMAMI CAESAR

Romaine salad, caesar miso dressing,
parmesan cheese, Kobe karasumi

QUESADILLAS

Braised Wagyu beef, oaxaca cheese, black truffle +\$15pp/ph

MUSHROOM QUESADILLAS

mushroom medley, Oaxaca cheese, black truffle

STATIONS MENU

BEEF

GRAND CARVING STATION

\$145 PP

Rosewood Farm Texas Wagyu Tomahawk, Snake River Farm
American Wagyu Picanha, Creekstone Farm Prime Angus Filet

Accompaniments:

Signature Beefbar Sauce, Horseradish Creme Fraiche,
Shiso Chimichurri

AMERICAN WAGYU

BEEF SLIDERS

\$31 PP

Truffle Aioli, American Cheese

SALAD

MISO SPINACH SALAD

\$20 PP

Baby Spinach, Green Beans, Manchego
Cheese, Miso Dressing

UMAMI CAESAR SALAD

\$20 PP

Crisp Romaine, Caesar Miso Dressing,
Aged Parmesan, Kobe Karasumi

PASTA

WAGYU BOLOGNESE

\$30 PP

Japanese Beef Ragu, Aged Parmesan
Gluten Free option available.

SMOKED BEEF AMATRICIANA

\$25 PP/ \$20 PP (VEGAN)

Smoked Ribeye Ham, Cherry Tomato
Sauce, Aged Parmesan

Gluten Free & Vegan option available.

SIDES

CRISPY BRUSSEL SPROUTS

\$17 PP

Tamarind Brown Butter Dressing, Lime

BLISTERED SHISHITO

PEPPERS

\$16 PP

CLASSIC MASH

\$14 PP

PARMESAN &

TRUFFLE FRIES

\$19 PP

HOMEMADE FRIES

\$15 PP

JAPANESE MILK BREAD

\$10

SEAFOOD

CHILLED SEAFOOD STATION

\$185 PP

Alaskan King Crab Legs, Maine Lobsters, East or West Coast
Oysters, Wild Gulf Coast Prawns

Accompaniments:

Classic Cocktail Sauce, Champagne Mignonette, Tamarind
Brown Butter, Lemon Wedges, Mini Tabasco Sauce

POACHED SHRIMP COCKTAIL

\$30 PP

Classic Cocktail Sauce, Lemon Wedges,
Mini Tabasco Sauce

STEAMED ATLANTIC HALIBUT

\$40 PP

Ginger Caper Relish, Crushed Marcona
Almonds, Herb Salad

DESSERT

CANAPÉ STYLE

\$30 PP

Mini Carrot Cake, Mini Cheesecake, Mini
Chocolate Cake with Chocolate Ganache



BEVERAGE PACKAGES

PRICED PER HOUR

BEER & WINE - \$50 PER PERSON

Prosecco *

1 Rose *

2 White Wines *

2 Red Wines *

2 Beers

Soft Drinks, Drip Coffee & Tea

STANDARD BAR - \$75 PER PERSON

Champagne *

1 Rose *

1 White Wine *

1 Red Wine *

2 Beers

House Brand Liquors

Beefbar House Cocktails

Soft Drinks, Drip Coffee, & Tea

PREMIUM BAR - \$100 PER PERSON

Champagne *

1 Rose *

1 White Wine *

1 Red Wine *

2 Beers

Premium Brand Liquors

Beefbar House Cocktails

Soft Drinks, Drip Coffee, & Tea

* **SOMMELIERS CHOICE**

When extending an open bar package, the event will be charged at the appropriate hourly rate.



EXCLUSIVE EVENTS

We offer special customizations for all our private and semi-private dining spaces, tailoring every detail to meet your unique needs. From personalized menus to bespoke décor and service enhancements, we are dedicated to creating a one-of-a-kind experience for each of our guests.

Our team works closely with you to ensure that every element of your event reflects your vision, delivering an atmosphere of sophistication and excellence. Whether it's a business event, celebration, or intimate gathering, we strive to exceed expectations and make your experience truly unforgettable.

Contact us today for full or partial buyouts and experience luxury at its finest.



CONTACT US

Sameeha Mohiuddin

Events Coordinator

sameeha@tribeca-hospitality.com

events@tribeca-hospitality.com

BEEFBAR TRIBECA

105 Hudson Street

New York, NY 10013

beefbar.com/new-york/

@ [beefbar_nyc](#)