

EVENT DECK
2024



Our events and group dining program offers a bespoke approach to curating the most special of occasions.

Embarking on a journey to celebrate those moments in life that should never be forgotten, we focus on the “shared experience” and “restoration” that SAINT brings to our patrons.

Our dedicated events team is committed to guiding you through those special moments seamlessly.

The bi-level restaurant and lounge features event spaces ideal for all occasions. From our street-side cafe and pergola to our iconic secret garden patio, al fresco dining is pure magic.

Our globally inspired menu by Chef Nicholas Cox features signature share plates, small and large. We continue our journey with the beverage program which includes curated cocktails by Ravi Thapa to elevate your dining experience whilst a botanical ambiance invites you to the downstairs speakeasy-inspired bar to continue the evening.

GRAND BAR

15-27 seated • 60 standing
marble bar
antique chandeliers





IVY

12 seated guests
chandelier & antique mirrors semi-private
dining





CHANDELIER DINING ROOM

50 seated • 100 standing patio access
available can be fully private



CHANDELIER BAR

20 seated • 40 standing exclusive bar
can be fully private





SECRET GARDEN

52 seated • 80 standing outdoor area
fully covered





SAIN



BRUNCH

*SAINT BRUNCH BANQUET, \$75 pp (additional options,
\$8 pp)*

- ask about our famous saint marc seafood tower -

FOR THE TABLE

MEZZE

marcona almond romesco, blue cheese, walnut, and date spread, beetroot tzatziki, assorted house made chips

CHOOSE 1 TO SHARE

HOUSE-MAD E GRANOLA

with vegan coconut yogurt and mixed berries

BEET SALAD

red and golden beets, goat cheese, balsamic, evoo, shallot, pistachio

EDEN SALAD

arugula, green cabbage, iceberg, grape tomatoes, red onion, sesame, sunflower seeds, pumpkin seeds, grilled corn, charred green beans, avocado, mustard shallot vinaigrette

AVOCADO TOAST

sourdough, lemon whipped tahini, pickled red onions, pumpkin seeds, radish, black sea salt, cilantro
add poached egg, \$3 pp

BLACK TRUFFLE BURRATA

arugula, radish, date purée, honey, toasted baguette

CHOOSE 2 TO SHARE

BREAKFAST BURRITO

chicken sausage, black beans, gouda, scrambled eggs, avocado, pico de gallo

SAINT BENNIE

two sunny side up eggs, bacon jam, home fries, hollandaise

THE 5TH SIN SLIDERS

dry aged hanger and brisket ground beef, gouda, bacon and onion jam, chipotle mayonnaise,
pickles, parmesan brioche

SMOKED SALMON BENEDICT

biscuit, hollandaise, arugula salad

SEASONAL MIXED FRUIT BOWL

mint and agave whipped mascarpone

FOR THE TABLE

BRIOCHE FRENCH TOAST

blueberry compote, maple syrup, cardamom whipped cream



BUFFET

SAINT DINNER BANQUET, \$95 pp- ask about
our famous saint marc seafood tower -
FOR THE TABLE

MEZZE

marcona almond romesco, blue cheese, walnut, and date spread, beetroot tzatziki, assorted house made chips

choose 2 to share ~ each additional \$8 charge per person

FIRST

TUNA CRUDO

watermelon radish, crispy shallots, yuzu chipotle vinaigrette

ROASTED CARROTS

maple, candied cumin

CHARRED EGGPLANT

lemon tahini crema, salsa matcha, pomegranate

CHIPOTLE CHICKEN SLIDERS

potato roll, green cabbage, pickled red onion

BLACK TRUFFLE BURRATA

arugula, radish, date purée, honey, toasted baguette

LOBSTER GRATIN

Fingerling potatoes, manchego mornay,
capers, crispy shallots, old bay breadcrumbs
add \$8 pp

SECOND

choose 1 to share

EDEN SALAD

arugula, green cabbage, iceberg, grape tomatoes, red onion, sesame, sunflower seeds,
pumpkin seeds, grilled corn, charred green beans, avocado, mustard shallot vinaigrette

BEEF SALAD

red and golden beets, goat cheese, balsamic, evoo,
shallot, pistachio

THIRD

choose 2 to share ~ each additional charge per person

TOMATO PAPPARDELLE

housemade tomato sauce with beef meatballs

STRIP STEAK

10 oz NY Strip, dry rubbed
broccolini, sesame balsamic, smoked
almonds
add \$15 pp

SEARED SEABASS

lemon, bagna cauda, losada gordal olives

SEARED YELLOWTAIL TUNA

lemon caper crema, roasted brussels sprouts,
olives
add \$15 pp

BRAISED CAULIFLOWER

lemon chickpeas, confit
tomatoes
add \$6 pp

OVEN ROASTED CHICKEN BREAST

rosemary and garlic fondant potatoes, green beans, chive lemon
beurre blanc.

THE 5TH SIN SLIDERS

dry aged hanger-brisket blend, gouda, bacon & onion
jam, chipotle mayonnaise, pickles, parmesan brioche







HORS D'OEUVRES

SAINT COCKTAIL PARTY, \$ 30 pp -

ask about our passed mini desserts -

SELECT SIX

CHIPOTLE STEWED CHICKEN SLIDERS

potato roll, green cabbage, pickled red onions

SMOKED SALMON TOAST

hudson valley smoked salmon, crème fraîche, dill, lemon and lime zest,
toasted baguette

(add caviar for \$15 additional per person)

BEEF MEATBALL SKEWER

creamy tomato vodka sauce, basil

EGGPLANT SKEWERS

lemon tahini crema, salsa matcha,
pomegranate

BACON, EGG, & CHEESE EMPANADAS

smoked bacon, potato, cheddar, chive hollandaise

MEZZE MEDITERRANEAN

marcona almond romesco, blue cheese, walnut, and date spread, beetroot tzatziki,
assorted house made chips

TUNA CRUDO

watermelon radish, crispy shallots, yuzu chipotle vinaigrette

THE 5TH SIN SLIDERS

dry aged hanger and brisket ground beef, gouda, bacon & onion jam, chipotle
mayonnaise,
pickles, parmesan brioche

RACLETTE TART

caramelized onion

CHICKEN SATAY

teriyaki sauce

STEAK TARTARE

shallots, cornichon, capers, fresno chili- anchovy mustard, egg,
lavash

STUFFED CREMINI MUSHROOMS

vegan herb breadcrumb, vertage vegan mozzarella, chili oil

STRIP STEAK SKEWERS

roasted potato, basil, blue cheese fondue, balsamic
reduction

CROQUETTES

iberico sausage, idiazabal, quince syrup, red pepper aioli

CRAB TOSTADA

grapefruit, chives, chipotle mayo





PREMIUM HORS D'OEUVRES

SAINT COCKTAIL PARTY , \$35 *pp*
- ask about our passed mini desserts -

SELECT FIVE

JUMBO SHRIMP COCKTAIL

tomatillo jalapeño cocktail sauce

KOBE BEEF SLIDERS

potato roll, caramelized onion, chipotle mayonnaise, pickle

CAVIAR BRIOCHE TOAST

crème fraîche, dill, cucumber

SALMON TARTARE

chives, ginger lemon crema

LAMB LOLLIPOPS

roasted fingerling potatoes, dill
mojo

LOBSTER CEVICHE CUPS

avocado, lemongrass, citrus
marinade

CHARRED OCTOPUS

calabrian chili

OYSTERS SAINT MARC

roasted oysters, persillade butter





PLATTERS

\$120 PER PLATTER

**Baked Oysters w/Spinach and
Béchamel**

**Branzino Ceviche with
Tortilla Chips**

Fried Calamari

Zucchini Chips w/Tzatziki

Lamb Kebabs on a Skewer

Chicken Kebabs on a Skewer

Garlic Shrimp Skewers

Mixed Vegetables Skewer

Lamb Meatballs

Mac and Cheese Balls

Beef Sliders with Mozzarella



BAR PROGRAM

SAINT's beverage program encapsulates nuanced fragments from bars around the globe, as well as the men and women that helm them. From Michelin-starred fine dining restaurants to hidden gem watering holes and speakeasy's, our expert mixologists incorporate a unique style and approach to mixology.

With an emphasis on "no waste, full taste", the cordials and produce used in each drink are seasonal to ensure the freshest ingredients and flavors. From the orange peel in our Wrath cocktail, to the orange blossom in our Espresso Martini, SAINT boasts one of the most sustainable beverage menus in New York City.

The menu pairs off the flavors and ingredients of our food to ensure synergy between kitchen and the bar. Our in-house tomatillo cocktail sauce cannot be missed in the Verde Maria.

White marble bars serve as the perfect backdrop behind the counter framing our colorful palette of libations. The three bars at SAINT each speak to a different style. The Grand Bar is perfect for larger parties and sets the tone of benevolence and fun upon entry. The Parlour Bar serves as an exclusively dedicated station to events positioned just off our gorgeous Secret Garden Patio. And lastly, but certainly not least our subterranean speakeasy-inspired bar is your romantic, elegant escape or deep dive into an evening of debauchery.





shaken or stirred?



BEVERAGE PACKAGES

STANDARD,

\$30 pp per hour

BEER

seasonal selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Skyy

Gin - Fords

Tequila - Altos Blanco

Mezcal - Montelobos Joven

Scotch - Dewar's White Label

Whiskey/Bourbon - Wild Turkey 101

Rum - Havana Club

CLASSIC COCKTAILS

Aperol Spritz

Daiquiri

Whiskey Sour

Margarita

Martini

Old fashioned

Negroni

Manhattan

PREMIUM,

\$45 pp per hour

BEER

seasonal selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Ketel One

Gin - Hendricks

Tequila - Casa del Sol Blanco

Mezcal - Del Maguey Vida

Scotch - Johnnie Walker Black Label

Whiskey/Bourbon - Woodford's

Rum - Appleton Estate Signature

CLASSIC COCKTAILS

Aperol Spritz

Daiquiri

Whiskey Sour

Margarita

Martini

Old fashioned

Negroni

Manhattan

SAINT SIGNATURE COCKTAILS

*choice of 2 / can be added to either package
(add-on option only to existing packages),
\$5 pp per hour*

THE SERPENT

tequila blanco, habanero, lime, tajín, agave,
grand marnier, cucumber

RED LIGHT NEGRONI

mezcal, vermouth, campari, grand marnier
blood orange cordial

BITTER & BOOZE

rye whiskey, fernet branca, grapefruit cordial,
angostura bitters, regan's orange bitters

DON'T KNOW HER

vodka, lime, watermelon, sage, mint, prosecco

ESPRESSO MARTINI

vodka, espresso, orange blossom water, vanilla-clove syrup

HOLY WATER

coconut, washed rum, lime, tea, agave, clarified milk

Mimosa Bar includes prosecco, orange juice, grapefruit juice, peach juice, passionfruit juice, and assorted berries. \$20 pp per hour

Bloody Mary Bar includes Skyy Vodka, house made Bloody Mary mix, and assorted garnishes \$24 pp per hour

Both Mimosa and Bloody Mary bar combined option, \$25 pp per hour



SAINT

DOWNSTAIRS

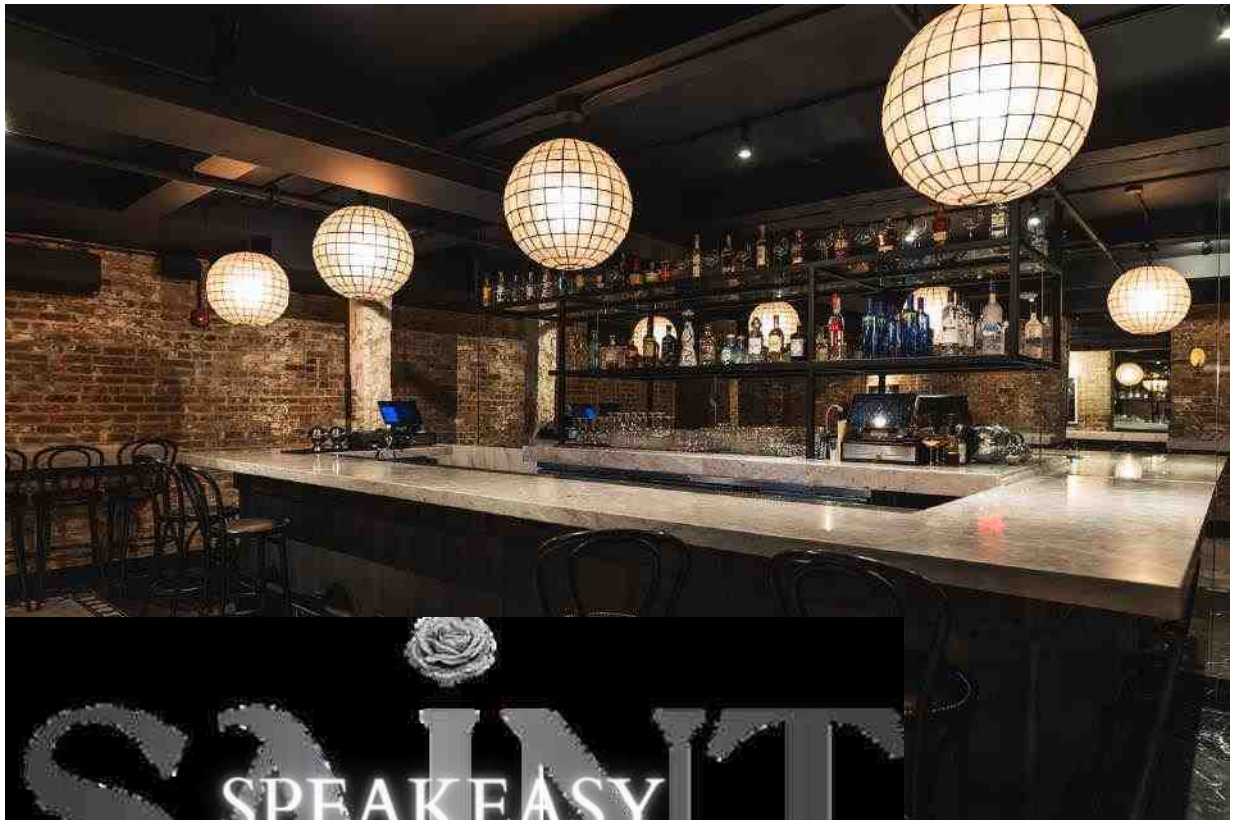
Saint Downstairs honors and elevates the neighborhood's heritage as the home of the speakeasy. Our subterranean Prohibition-inspired bar is tucked away in the 200+ year old brick of the East Village.

Open an unassuming black door and candles guide you down a marbled runway for an arrival moment like no other.

A lavish bar welcomes you in to get cozy by waxy candelabras and enjoy clarified cocktails that deliver a rich mouth feel and dissolve any kind of abrasivity, ensuring you taste every ingredient.

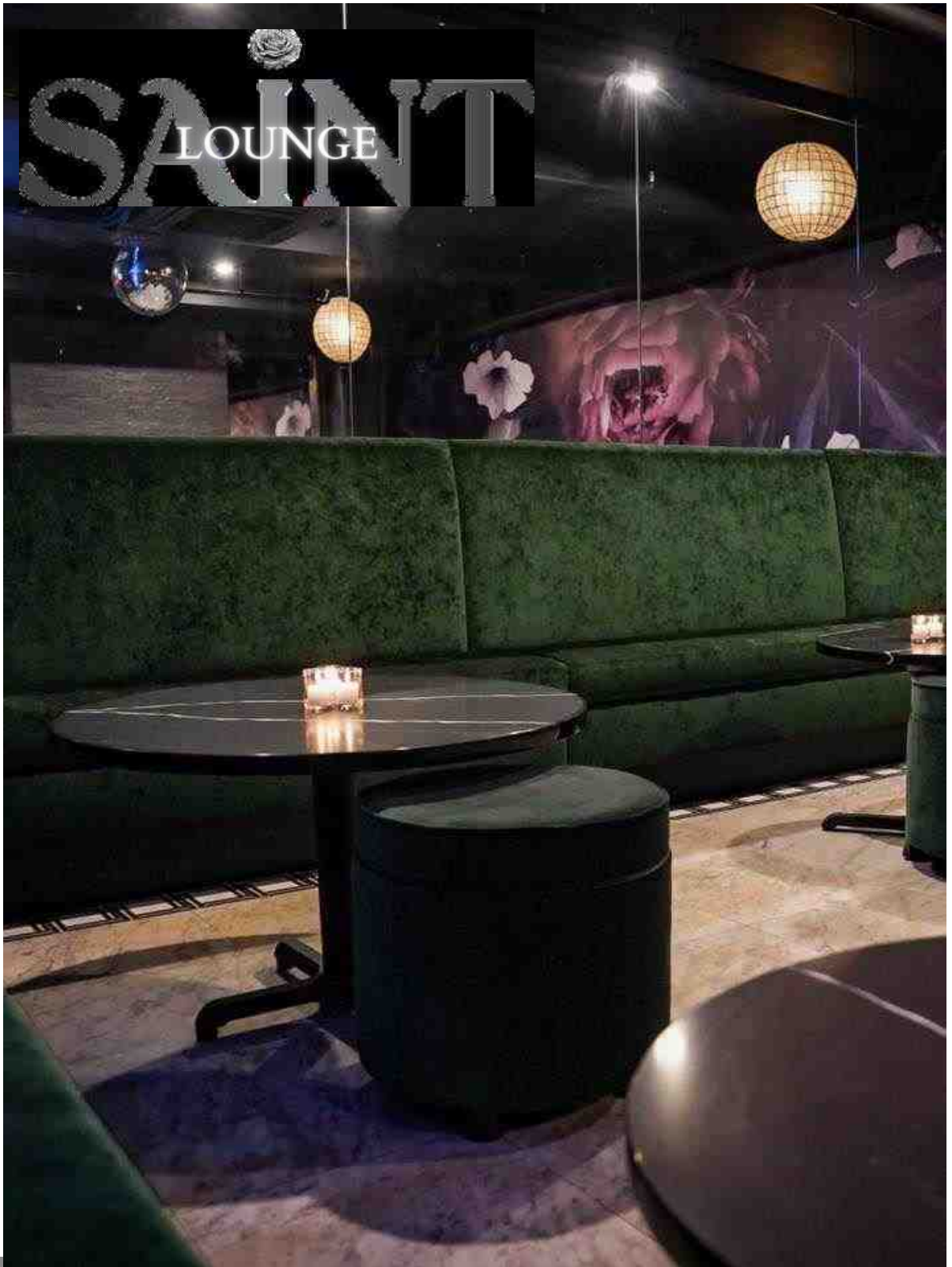
You're home. Stay awhile.

<https://www.saintny.com/>




SAIN'T
SPEAKEASY





SAINT
LOUNGE

SAINT

We look forward to hosting your next event

SAINT brings an electric recharged revival to the neighborhood of Vaudeville, nestled in the heart of the grit and the glam.

Actualizing the spirit of the East Village, SAINT celebrates the art, architecture and multiculturalism that has defined the surrounding blocks for centuries. SAINT invites you to experience hospitality in the new age of the "roarin' 20's".

SAINT's food and beverage minimums are tailored event specific and determined by the date, time, guest count, and space needed to fulfill your request.

SAINT only works with the highest quality purveyors to provide an unrivalled quality of service to our guests.

As we strive to provide the freshest of ingredients for our seasonal menus, food items and pricing listed is subject to change at any time.

Please ask our events team for our preferred vendor list which includes everything from floral, DJ, audio visual capabilities, and more.





GENERAL INFORMATION

LOCATION

136 2nd Ave, New York, NY 10003

WEB + SOCIAL

saintny.com
@saintny
@saintnyspeakeasy

PHONE

646 490 0099

EVENTS CONTACT

Events@saintny.com



<https://www.saintny.com/>