



GROUP & PRIVATE EVENTS



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 @PapillonBistroBar

All pricing contained herein is exclusive of tax & service charges
Menu items & pricing subject to change based on availability and seasonality



TABLE OF CONTENTS

Click to jump to the page

BEVERAGE PACKAGES

RECEPTION MENU

SEATED LUNCH & DINNER MENU

EVENT SPACES & ROOMS



BEVERAGE PACKAGES

Pours are unlimited during the time of your package
Pricing is exclusive of shots, tax and service charges

Menus is a sample, and subject to changes based on availability & seasonality

CLASSIC BEER & WINE

\$45 per person (2) Hours | \$25 Per Additional Hour

- Draft Beers** Guinness, Carlsberg, IPA Lagunitas, Cider
- White Wines** Pinot Grigio, Anterra, Delle Venezie, IT, '19
Sauvignon Blanc, Ava Grace Livermore, CA, '18
- Red Wines** Cabernet Sauvignon, Avalon, Lodi, CA '17
Super Tuscan, Remole, Frescobaldi, Toscana, IT, '19
Pinot Noir, Castle Rock, North Coast CA, 19'
- Spirits & Cocktails** a la carte

PREMIUM BEER & WINE

\$55 per person | \$30 Per Additional Hour

- Draft Beers** Upgraded Selection of Beers on Tap
- White Wines** Pinot Grigio, Anterra, Delle Venezie, IT, '19,
Chardonnay, McManis Vineyards, River Junction, CA '18,
Sauvignon Blanc, Ava Grace Livermore, CA, '18,
Albarino, Pazo das Bruxas, Familia Torres, Albarino, SP '18,
Gavi, Franco M. Martinetti, DOCG, Piemonte, IT '18
- Red Wines** Pinot Noir, Cooper Hill, Willamette Valley, OR '20
- Sparkling & Rosé** Cava, Brut Rose, Mercat, Catalonia, SP
Château de Berne, Romance Rose, Cotes de Provence, FR '20
- Spirits & Cocktails** a la carte
+ Add a featured cocktail to your package @ *an additional \$12 per person*

PREMIUM BEER, WINE & SPIRITS

\$75 per person (2) Hours | \$35 Per Additional Hour

Full Premium Beer & Wine Package + Spirits Listed Below:

- Vodka** Tito's, Ketel One, Grey Goose
- Tequila** Herradura, Volcan, Milagro
- Mezcal** El Silencio, Banhez, Sombra
- Whiskeys** Knob Creek, Woodford Reserve, Four Roses Small Batch, Maker's Mark, Copper Dog
- Gin** Hendrick's, Plymouth, Ginlane 1751
- Rum** Diplomatico, Exclusivo

EVENT BITES

\$56 Per Person, Includes:

(5) Bites to be selected upon booking and are fork & finger friendly.

Your event staff will monitor the arrival of guests and flow of evening to communicate the food service with the chef. Based on your selections, the bites menu can work for a happy hour or a full meal. Ask your event manager for assistance in selecting your menu to fit your event vision.

ENTREE BITES

MOZZARELLA STICKS

Marinara sauce

CHICKEN TENDERS

Honey mustard sauce

VEGETABLE SPRING ROLLS

Plum dipping sauce

BUFFALO CHICKEN WINGS

Blue cheese sauce

CRISPY CALAMARI

Garissa mayo & fresh lemon

TRUFFLE FRIES

Tossed in truffle oil, parmesan cheese & sea salt

FRENCH FRIES

MUSHROOM RISOTTO CROQUETTES

BUFFALO CAULIFLOWER

Bleu cheese

PIGS IN A BLANKET

SLICED STEAK BRUSCHETTA

BUFFALO CHICKEN MEATBALLS

PROSCIUTTO WRAPPED FIGS

CAPRESE SKEWERS

Mozzarella, Basil, Tomato & Balsamic

PROSCIUTTO SKEWERS

Prosciutto & Cheese

MINI CROQUE MONSIEUR

Blackforest Ham, Bechamel

GNOCCHI

Homemade Gnocchi, Cream Sauce

PLATTERS

COMING SOON SPRING 2022



SEATED LUNCH OR DINNER MENU

(2) Courses | \$57 Per Person, Includes:
(1) Starter, (1) Signature Dish, (1) Dessert

(3) Courses | \$47 Per Person, Includes:
(1) Starter Options, (1) Signature Dish Option

Guest Choice Upon Arrival, Served Individually Plated for up to (50) Guests
OR Buffet Service for (50) + Guests

STARTER

Tomato Mozzarella Basil

Organic Mesclun Salad

Caesar Salad

Coconut Shrimp

SIGNATURE DISHES

Steak Frites

N.Y. Strip, French Fries, Bearnaise Sauce
additional \$9 Per Person

Seared Norwegian Salmon

Fresh Asparagus Risotto, Roasted Tomato Beurre Blanc Sauce

Vegetable Risotto

Creamy Parmesan served w/ Mushroom, Green Peas & Cherry Tomato

Half Roasted Chicken

Over Mashed Potatoes, served with Haricot Vert and Seasonal Veggies

Pesto Rigatoni

Fresh Pesto served with Mozzarella, Cherry Tomato
add chicken

Quinoa Kale Salad

Fresh Kale, Red Quinoa, Avocado, Golden Raisins, Roasted Almonds

DESSERT

CHOCOLATE MOUSSE

TIRAMISU

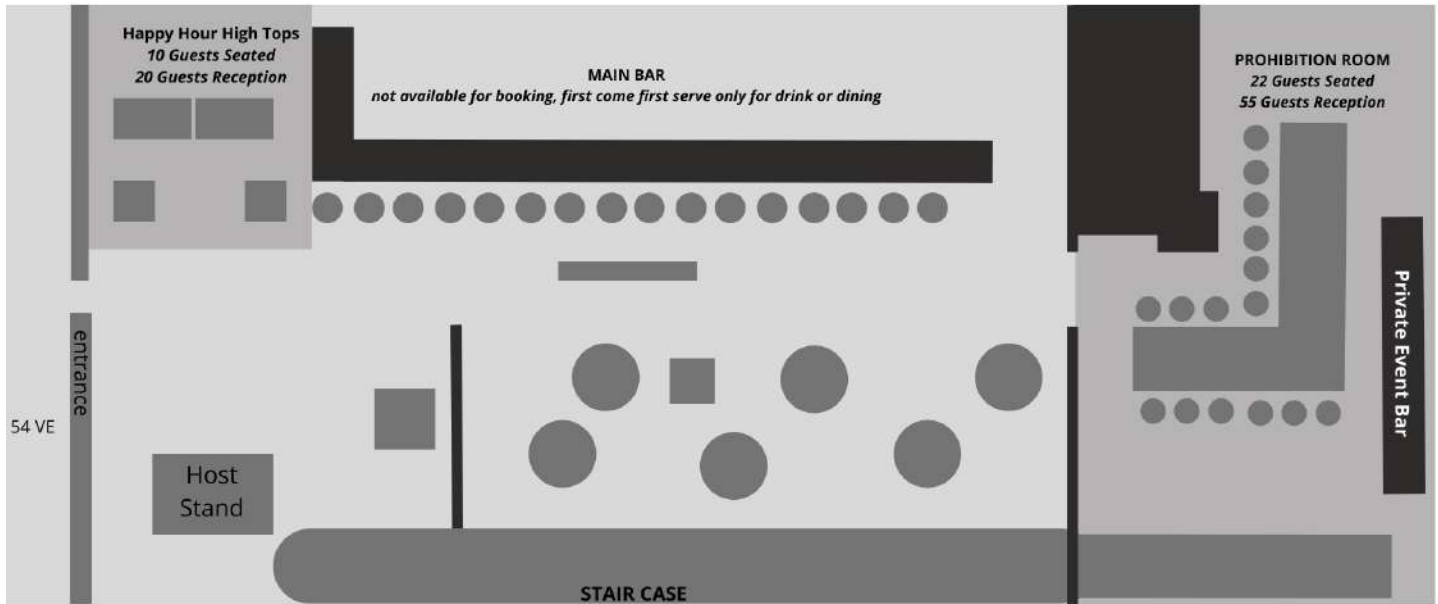
CHEESECAKE

COOKIES & BROWNIES



FIRST FLOOR

Minimum spend is a starting estimate and can increase based on the event date, time, length, set up or breakdown needs
Minimum spend below are based on a (2) Hour Event, (1) Hour Set Up + (30) Min Breakdown during specific times of day



PROHIBITION ROOM

The prohibition room is a fully private space. It's the perfect location for larger group dinners or receptions. Whether you're celebrating an office event, birthday, shower, or a brand activation, our speakeasy offers a cozy setting. The space includes a beautiful private bar as your backdrop with a bartender for just your group.

Capacity

Seated (22) Guests
Reception (55) Guests

Minimum Spend

Monday - Wednesday \$2,500.00
Thursday & Friday \$3,000.00

ENTRY HIGH TOPS

Located on the first floor by the main entrance to Papillon. Great for a semi-private casual meeting with friends, or co-workers, this area offers standing room or high top seating for a fun vibe and has private access to the main bar.

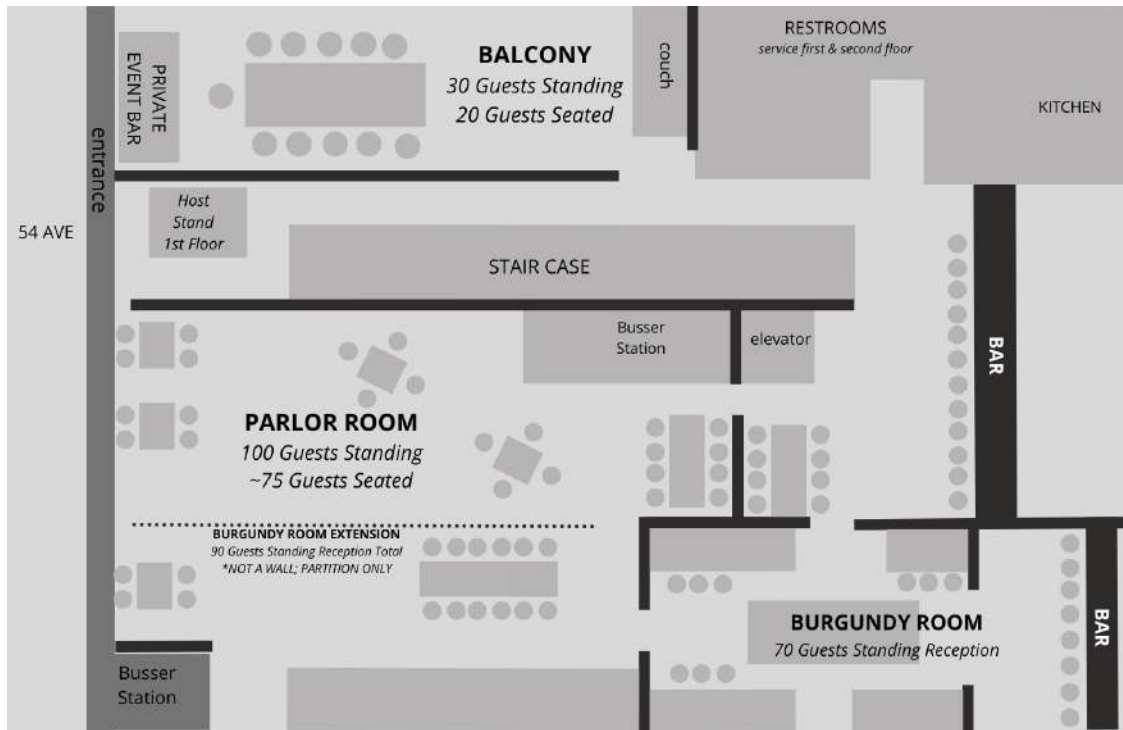
Capacity

Seated (10) Guests
Reception (18) Guests

Minimum Spend

Monday - Wednesday \$800
Thursday & Friday \$1,000.00

SECOND FLOOR



BURGUNDY ROOM

The Burgundy Room is perfect for casual social or corporate events. The area offers a fun happy hour vibe for bites and drinks. Our team will clear a majority of the furniture in this room to create standing and mingling space for your guests.

Note: the center station on the floor plan is fixed to the ground and cannot be moved

Capacity

Seated (35) Guests
 Reception (70) Guests
 Reception (100) with Extension Partition

Minimum Spend

Monday - Friday \$6,500.00
 Extension + \$2,000.00

PARLOR ROOM

The Parlor Room is the main dining room of Papillon and overlooks 54th Street. This is a spacious area with a very flexible layout making it great for large seated meals, buffet, or mix and mingle with maximum seating available.

Capacity

Seated (60) Guests
 Reception (150) Guests

Minimum Spend

Monday - Wednesday \$6,500.00
 Thursday & Friday \$10,000.00

BALCONY

The balcony offers a private area that overlooks the first floor. It's a long room with a private bar. Host a seated event or a standing reception. The floorplan notes seating for (10) as a sample, but can host up to (20) seats.

Capacity

Seated (20) Guests
 Reception (30) Guests

Minimum Spend

Lunch \$1,000.00
 Dinner \$2,000.00