

# AQUAVIT

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private dining

# About Us

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## The Restaurant

Restaurant Aquavit opened to immediate success in midtown Manhattan in November of 1987. More than three decades later, Aquavit continues to be one of New York's most popular and highly esteemed dining destinations.

The restaurant earned and has retained two stars in The Michelin Guide New York City since 2015 and was awarded three stars by the New York Times in 2015.

Aquavit's offerings are built on the cornerstones of Sweden's 500-year-old culinary tradition. The country is surrounded by water, providing an abundance of seafood, and the land is covered by forests rich in game, berries, mushrooms and other wild foods. Short seasons inspired the custom of pickling and preserving, and the signature Nordic flavor profile is a balance between sweet and salt.

## Executive Chef Emma Bengtsson

Emma Bengtsson grew up in a small town on the west coast of Sweden and became interested in the culinary arts at a very young age, inspired by her grandmother, who was an avid home cook.

Bengtsson's experience spans many of Sweden's acclaimed restaurants, from her internship at Edsbacka Krog—the only two-star Michelin restaurant in Sweden at the time— to Operakällaren, the award-winning historic restaurant located in Stockholm's Opera House.

Bengtsson joined the team at Aquavit as Executive Pastry Chef in 2010, and quickly became known for her creative interpretations of classic Scandinavian desserts. Her style was reflective of the region's penchant for local products, progressive techniques, and continuing traditions. She took on the role of Executive Chef in spring 2014 and since then has injected the critically acclaimed menu with her personal style and experience. Her work garnered a second Michelin Star for Aquavit, making her the second female chef in the U.S. to run a two-star kitchen and the first ever Swedish female chef to do so.

## Private Dining

Aquavit offers three elegant private dining spaces— the Linné Salon, the Nobel Room, and the Lounge. All spaces are located beyond the bar and dining room, giving them a truly separate and private feel. The clean, Scandinavian aesthetic of the restaurant provides the perfect backdrop for both corporate and social events.

Our seasonal menu is carefully crafted by Executive Chef Emma Bengtsson and her team using local, organic ingredients to reflect the spirit of Aquavit. The team will work with you to tailor our menu to suit your needs— from a three-course business luncheon, to passed canapés for an after-work happy hour, or an extended tasting menu for a celebratory dinner. The private dining rooms have their own dedicated kitchen, allowing us great flexibility maintaining any desired event timeline. Whether you're looking to host an intimate business dinner and presentation for ten or a festive reception for 120 guests, our private dining team will be happy to help you create any event.



# AQUAVIT

### **Chef Appearance**

We will gladly arrange for Executive Chef Emma Bengtsson to appear at your event. Please note this is subject to her availability and requires a separate fee.

### **Flowers and Decor**

Aquavit provides simple arrangements with our compliments. Flower color and variety are subject to change without notice, based on seasonal availability.

We would be happy to coordinate flowers for you from our preferred vendor or you are welcome to bring in any florist of your choosing.

For dinner events, we provide votive candles on the tables and around the perimeter of the private dining rooms.

### **Audio Visual Equipment**

Both the Linné Salon and Nobel Room are equipped with a high-def projector and screen, two handheld wireless microphones, and complimentary Wi-Fi. Use of in-house AV incurs a charge of \$350.

Aquavit can rent additional equipment for you, which will be payable upon completion of the event. You may also arrange your own audiovisual equipment through vendors approved by Aquavit. All installations require Aquavit's approval.



### **Menu Printing**

We prepare black & white menus for each private dining event; which can be customized with your corporate logo or personal menu heading.

### **Client Gifts and Event Favors**

Aquavit offers a variety of both sweet and savory gifts for your guests. Please see the following page of this packet for the full menu and pricing.

### **Off-Site Catering**

Aquavit specializes in off-site catering events of any size and style. Whether you are catering an event in your office or planning a party in your home, we will provide you with the Aquavit experience. From simple drop off and set up to party equipment and staff, we can make all your off-site events elegant and stress-free. Menus can be tailored to needs of your event.

### **Restaurant Buyouts**

Full buyouts of the restaurant are available upon request.

# AQUAVIT

## The Linné Salon

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Suitable for seated events of up to 30 people or standing receptions of up to 50. The 515 square foot Linné Salon offers an intimate venue for your lunchtime round table discussion, board dinner, or festive birthday party.

### Room Capacities

One Long Table	24
One Hollow Square	20
Multiple Round Tables	30
Standing Reception	50



# AQUAVIT

## The Nobel Room

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At approximately 1100 square feet, with a window facing the courtyard of 432 Park Avenue, the Nobel Room is suited for seated events of up to 80 guests and standing receptions for up to 120. This room has the most flexibility of layouts and configurations, be it theater-style seating for a presentation, round tables for a large dinner function, or cocktail tables for an engagement party.

### Room Capacities

One Long Table	36
One Hollow Square	40
Multiple Round Tables	80
Standing Reception	120



# AQUAVIT

## The Lounge

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For semi-private receptions of up to 20 guests, we also offer the use of our Lounge. Located in the back of the bar and the private dining rooms, the Lounge is perfect for reception-style events or cocktail hours prior to a seated meal in one of the private dining rooms. The space can either be left as-is with cozy seating arrangements of Arne Jacobson Swan chairs and or set with high cocktail tables.

### Space Capacities

One Round Table	12
Reception	20

The Lounge can also be arranged for a seated semi-private dinner. The space can be set with one round table for up to 12 guests



# AQUAVIT

## Pricing

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<b>Breakfast</b>	\$75 per person \$20 per person: additional plated or buffet selection
<b>Lunch</b>	\$135 per person: one first course, two second courses, one dessert
<b>Canapes</b>	\$35 for chef's selection of 3: passed for up to one hour \$45 for chef's selection of 5: passed for up to one hour Additional canapes \$10pp
<b>Dinner</b>	\$175 per person: one first course, two second courses, one dessert \$225 per person: Chef's Tasting Menu (5 courses) \$175 pp, optional wine pairing

*\*Note: All guests must partake in the tasting menu. In order to accommodate dietary restrictions Aquavit must be alerted 72 hours in advance of the event date.*

### **ADDITIONAL CHOICES**

An additional choice may be added to any course (max one addition per course) at an additional charge of \$25 per person/per course.

### **ADDITIONAL COURSES**

You may choose to add an additional course for \$45 per person/per course.



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## **Tax and Service Fees**

Sales Tax	8.875%
Gratuity	18%
Administrative Fee	5%
Coat and Bag Check	\$2 per item checked (seasonal)
In-House AV	\$350 for use of projector, screen, and 2 handheld wireless microphones

## Beverages

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### ON CONSUMPTION

For breakfast, lunch, and dinner events, all beverages will be billed on consumption and wines by the bottle.

Please see attached list to select at least one red & one white to serve your guests. Aquavit has an extensive wine and cocktail program, and we would be happy to send you the complete list upon request.

### WINE & BEER PACKAGES- *based on a 3-hour event*

CLASSIC BEER & WINE - \$85pp  
Sommelier selected white, red & sparkling to compliment your menu choices  
Pilsner/ Lager/India Pale Ale

PREMIUM BEER & WINE- \$120pp  
Sommelier selected white, red & sparkling to compliment your menu choices.  
Pilsner/ Lager/India Pale Ale

Any cocktails, liquor, nonalcoholic drinks or beverages consumed outside the 3-hour window will be charge on consumption.



# AQUAVIT



# Breakfast

\$75

## NORDIC BREAKFAST

Served family style

Nordic Breads, Butter, Jam

Fresh Pastries

Homemade Muesli Trifle- Yogurt, Honey, Berries

House-Cured Gravlox

Smoked Ham

Sliced Tomatoes and Cucumbers

Local Cheeses

BREAKFAST MAIN COURSES (Select One)

\$20 per person

plated or served as a buffet

Swedish Pancake- Jam, Whipped Cream and Maple Syrup

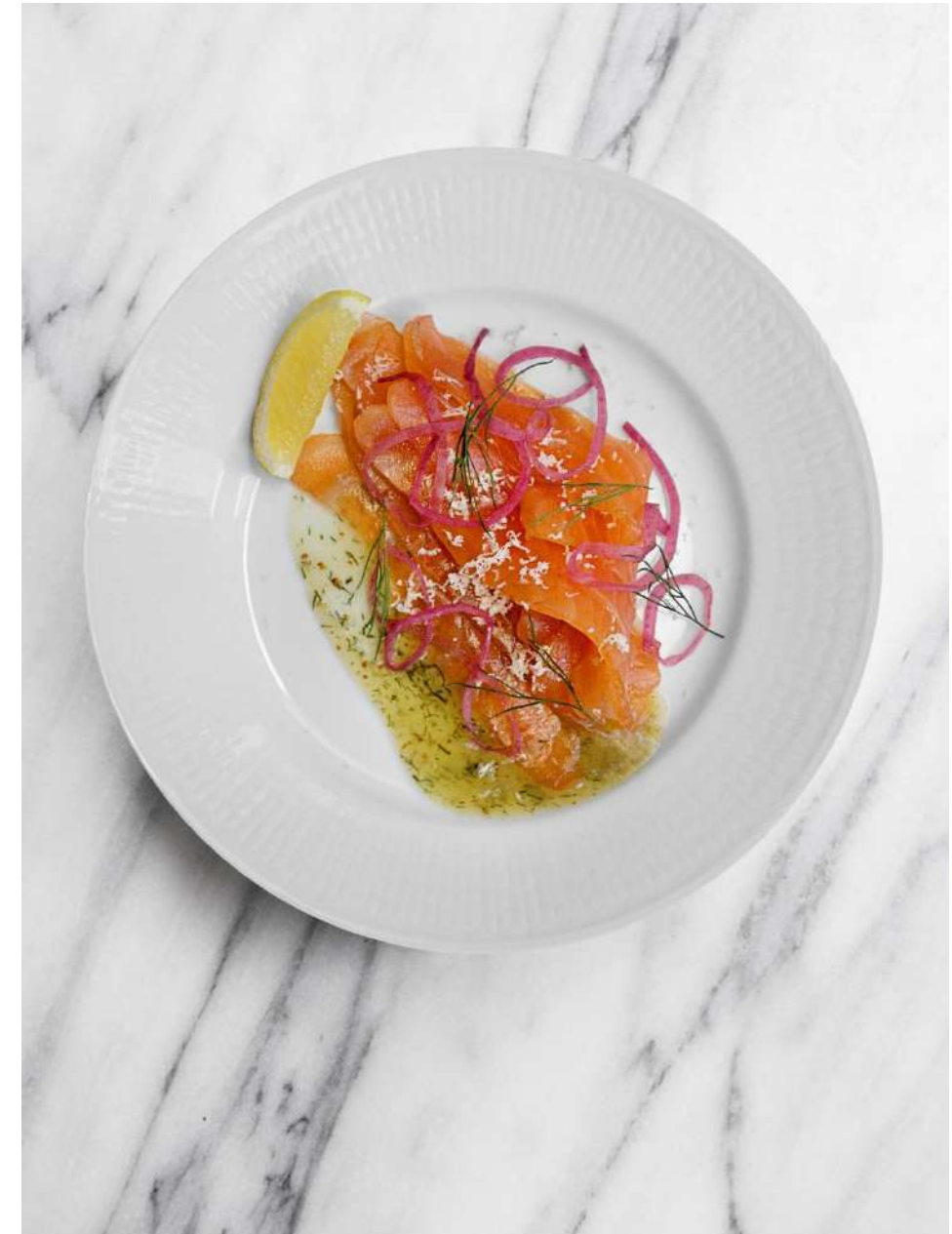
Eggs Norwegian- Cold-Smoked Salmon, Poached Egg, Brioche, Hollandaise

Two Eggs\*- Scrambled, Sunnyside Up, or Boiled, with Sausage or Bacon

\*selection must be same for all guests.

Additional main course

\$20 per person



# AQUAVIT

# Canapes

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## PASSED CANAPES

*All canapes are a chefs' selection of vegetarian, seafood & meat canapes and served up to 1 hour \**

Canapés                      3 canapes for \$35 per person  
                                    5 canapes for \$45 per person  
                                    Add additional canapes \$10 pp per selection

\*please alert kitchen of any allergies or restrictions at least 72 hours before event

Rye Puff Pastry	celery root, truffle
Sweet Potato Fritter	eggplant caponata
Baby Radish	miso butter, puffed quinoa
Fig Flatbread	brie cheese
Cod Cake	pea puree, brown butter
Scallop Crudo	seaweed, beets
Löjrom	sour cream, potato chip
Whitefish Salad	endive
Swedish Meatballs	lingonberries, cream sauce
Duck Confit Croquettes	stone fruit jam
Beef Tartar	pickled onion, rye bread

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# Lunch and Dinner

Lunch \$135

Dinner \$175

## FIRST COURSE - Select One

Warm Sunchoke Soup

toasted hazelnuts, pickled sunchoke, chervil

Autumn Salad

mixed lettuces, apple, candied walnuts, blood orange vinaigrette

Red Beet Salad

goat cheese, horseradish, watercress

Seared Scallop

cauliflower puree, fermented gooseberries, endive

Hot Smoked Salmon

pickled pear, fennel, trout roe

Duck Confit

frisée, pecans, stone fruit

Swedish Smorgåsbörd (\$25 supplement per order)

matjes herring, shrimp skagen, gravlax, cheese, potatoes

## SECOND COURSE - Select Two

Guests will choose between the two selected items on the day of the event.

Kroppkakor

potato dumplings, sauteed mushroom, lingonberry, brown butter

Icelandic Cod

mussels, spinach, marble potatoes, pickled fennel

King Salmon

squash puree, brussel sprouts, lemon and dill brown butter

Braised Pork

swiss chard, fermented radicchio, sweet and sour mustard sauce

Poulet Rouge

barley, butter poached carrots, charred broccolini

Swedish Meatballs

potato puree, pickled cucumber, lingonberry

Grilled New York Strip Loin (\$10 supplement per order)

paillason, black trumpet mushrooms, red cabbage

## DESSERT - Select One

Chocolate Apricot Roulade

chocolate sponge, amaro apricots, apricot sorbet

Apple Kardemumbullar

cardamom bun, poached apples, apple cider ice cream

Butterscotch Pumpkin Torte

butterscotch mousse, seed brittle, pumpkin ice cream

Date Chestnut Crème Brulée

date ice cream, oat streusel, brandy sauce

Black Currant Semifreddo

rosemary cream, dark chocolate crunch

Fruit and Berries

seasonal granita

Artisanal Cheeses (\$10 supplement per order)

marmalade, seeded cracker

## ADDITIONAL CHOICES & COURSES

An additional choice may be added to any course (max one addition per course) at an additional charge of \$25 per person/per course.

### MENU ADD ONS

5g Black or White Truffles

Market Price, based on seasonal availability, to add on to any course

5g Osetra Caviar

\$55 per person, to add on to any course

### FAMILY STYLE ADD ONS

#### WITH FIRST COURSE

Oysters \$45 per dozen

Shrimp Skagen \$12 per person

Matjes Herring \$10 per person

Gravlax \$15 per person

#### WITH SECOND COURSE

Swedish Meatballs \$15 per person

Roasted Vegetables \$10 per person

#### WITH DESSERT

Petit Fours \$10 per person, chef's selection

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# Tasting Menu

\$225 per person

## TASTING MENU\*

YELLOWTAIL AND BLACK CURRANT

RAINBOW TROUT AND BEETS

COD AND TOMATO

DUCK AND APRILIUM

PEACH AND BROWN BUTTER

ADD WINE PAIRING \$175 per person

## MENU SUPPLEMENTS

5g Truffles Market Price, based on seasonal availability, to add on to any course

5g Osetra Caviar \$55 per person, to add on to any course

Arctic Bird's Nest \$20 per person

\*Menu is subject to change based on availability.

\*Please let us know any allergies or restrictions at least 72 hours in advance



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# Event Favors

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## SAVORY

Pickled Vegetables	\$20
Sea Buckthorn Mustard	\$15
Cultured Butter and Bread (choice of Rye or Sourdough)	\$20
Smoked Salt	\$12

## SWEET

Truffles (box of 4)	\$20
Tea Cake (choose one: Lemon, Cardamom, Rosemary)	\$15
Swedish Cookies	\$20
Miniature Princess Cake	\$30



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