



PRIVATE EVENTS

7 East 17th street, New York, NY, 10003



Chef Jose Luis Chavez and Brice Mastroluca designed Mission Ceviche in homage to the Peruvian tradition of gathering together over meals.

In the spirit of creating exquisite and memorable culinary experiences that can be shared and celebrated with friends, family, and colleagues, Mission Ceviche offers guests three Peruvian-inspired venues for large and small private events.

Each venue has been intricately designed to reflect the beauty of Peru — from the depths of the Pacific coast to the tallest peaks in the Andes mountains that fall back down into the densest parts of the Amazon.

Host your event with us.



Mission Ceviche Union Square

7 East 17th street, New York, NY, 10003



VENUE

USQ DINING ROOM

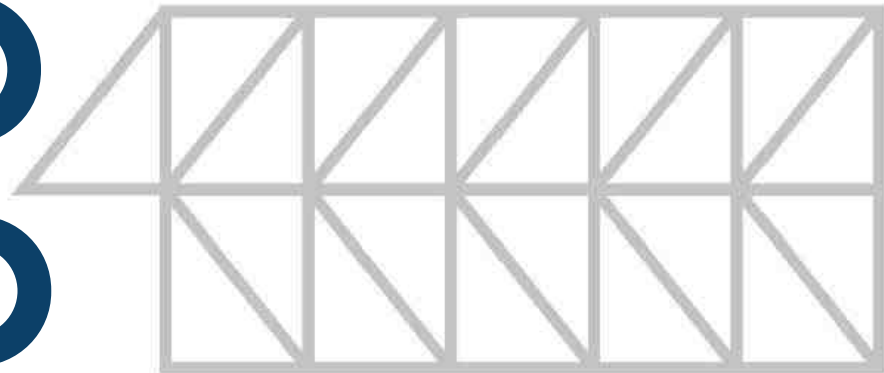
Designed for phenomenal experiences, our Union Square dining room is bright, bold, and striking.

Adorned with an expansive Italian marble bar, intricate rope chandeliers, and breathtaking wall art featuring Mission Ceviche's signature fish logo, meticulously crafted from over 4,000 scales. Bring your occasion to us and create cherished memories over shared plates that bring everyone together.

VIRTUAL TOUR



BOOK YOUR EVENT





VENUE

USQ VENUE BUYOUT

When the party's large, we say let's go larger and celebrate louder! Reserve our 5,000 square feet of spectacular space, featuring our magnificent dining room and a dedicated sushi-ceviche bar, where each detail is reminiscent of Peru & its vibrant cultures. Prepare for an event brimming with bright and bold flavors and Nikkei-inspired dishes, served family-style for an unforgettable gathering.

VIRTUAL TOUR



BOOK YOUR EVENT



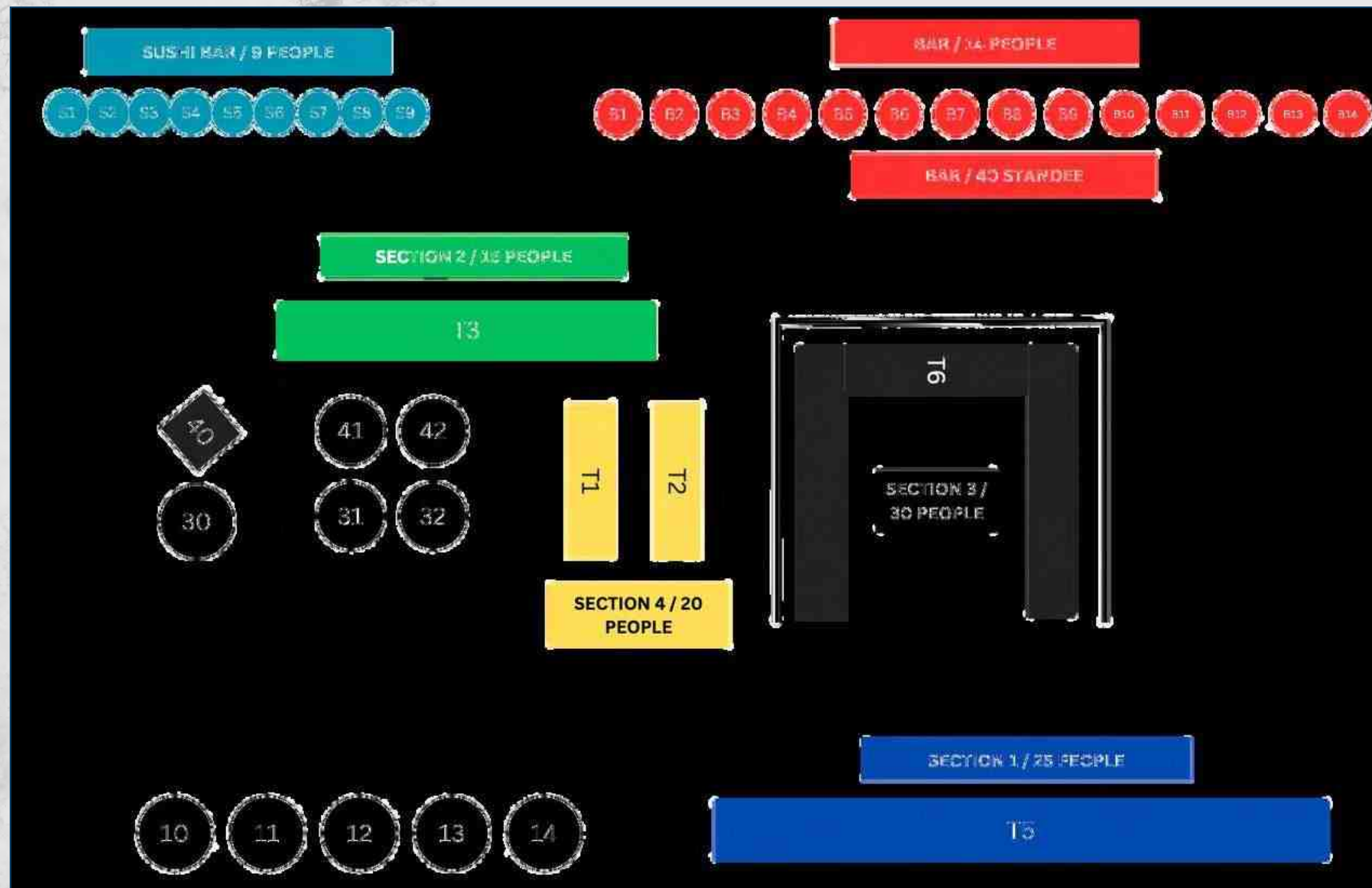
Photo by @charlieandersonphoto and @thesupperclub





FLOOR PLAN

USQ DINING ROOM



CAPACITY | Seated: 160

VIRTUAL TOUR



BOOK YOUR EVENT





MENU

EXPLORE THE CEVICHE EXPERIENCE





MENU

THE CONQUISTADOR | \$90 PER PERSON

Menu served family-style for sharing.

APPETIZER

Guacamole (Gf)

Braised Avocado – Aji Panca
Macha Sauce – Purple Corn Tostada

Yuca Fries (Vg)

Traditional Aji Pollera Green Sauce

Classic Peruvian Ceviche (Gf)

Mahi Mahi - Fresh Lime Tiger's Milk - Corn - Sweet Potatoes

Green Salad (Vg)

Cherry Tomatoes - Cucumbers - Red Onions - Aji Amarillo
Champagne Vinaigrette

Watermelon Ceviche (Gf) (Vg)

Edamame - Yuzu And Ginger Tiger's Milk - Crispy Quinoa
Furikake

Roll Anticuchero (Gf)

Filet Mignon - Queso Fresco - Sweet Plantain - Aji Panca
Marinade

MAIN

Aji De Gallina

Braised Avocado – Aji Panca
Macha Sauce – Purple Corn Tostada

Arroz Con Mariscos (Gf)

Mixed Seafood Peruvian Style Risotto - Manchego - Palm Heart Aioli

Seco Norteño

Northern Traditional Slow Braised Short Ribs - Cilantro Sauce - Lima Beans - Rice & Choclo

Vegan Chaufa (Vg)

Fried Rice Cantonese Style - Vegetable - Sweet Plantain

SIDES

Sweet Plantain (Gf) (Vg)

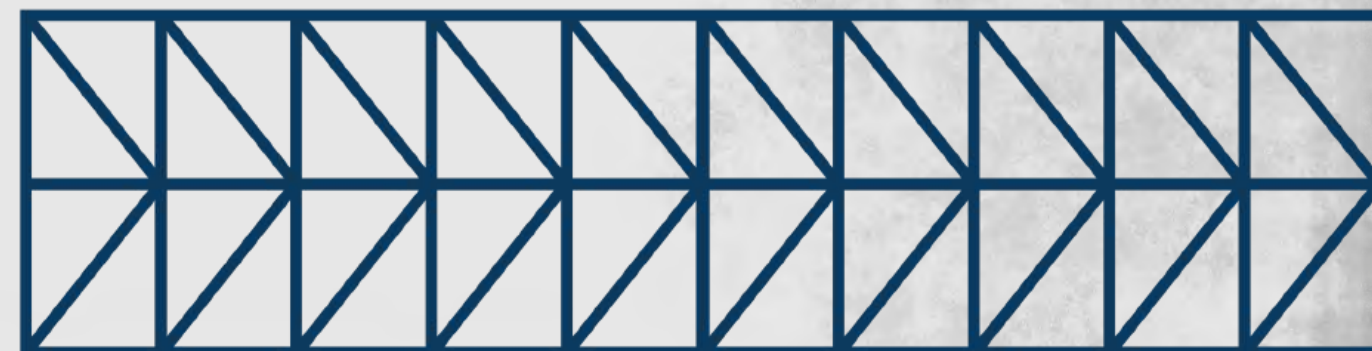
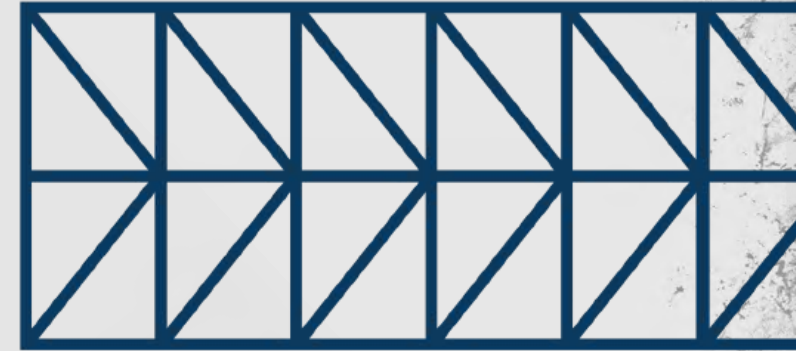
Goat Cheese Mousse - Sugar Cane

Grilled Brocolini (Vg)

Aji Amarillo - Lemon Dressing

DESSERTS

Dessert Tasting Selection





MENU

THE EMPERADOR | \$110 PER PERSON

Menu served family-style for sharing.

APPETIZER

Guacamole (Gf)

Braised Avocado – Aji Panca
Macha Sauce – Purple Corn Tostada

Yuca Fries (Vg)

Traditional Aji Pollera Green Sauce

Carretillero Style

Mahi Mahi - Octopus - Rock Shrimp Chicharron -
Rocoto Tiger's Milk

Quinoa Salad

Palm Heart – Queso Fresco – Aji Amarillo
Champagne Vinaigrette

Nikkei Ceviche

Yellowfin Tuna Akami - Cucumber - Peruvian
Japanese Tiger's Milk - Wonton

Norteño Roll

Arroz Verde Norteño - Cilantro - Aji Amarillo - Cured
Duck Breast - Tamarind Sauce

MAIN

Aji De Gallina

Shredded Chicken Stew - Yellow Chili Sauce -
Rice & Choclo

Arroz Con Mariscos (Gf)

Mixed Seafood Peruvian Style Risotto - Manchego - Palm
Heart Aioli

Lomo Saltado (Gf)

8 Oz Stir-Fried Filet Mi- Gnon - Soy Sauce - Red Onions -
Tomatoes - Yellow Crispy Potatoes

Vegan Chaufa (Vg)

Fried Rice Cantonese Style - Vegetable - Sweet Plantain

Red Snapper Chicharron

Whole Fried Fish - Sweet & Sour Chicha De Jora Sauce -
Vegetables (For Two)

SIDES

Sweet Plantain (Gf) (Vg)

Goat Cheese Mousse - Sugar Cane

Grilled Brocolini (Vg)

Aji Amarillo - Lemon Dressing

DESSERTS

Dessert Tasting Selection





MENU

THE PACHAMAMITA | \$130 PER PERSON

Menu served family-style for sharing.

APPETIZER

Guacamole (Gf)

Braised Avocado - Aji Panca
Macha Sauce - Purple Corn Tostada

Yuca Fries (Vg)

Traditional Aji Pollera Green Sauce

Seafood Mixto Ceviche

Mahi Mahi - Octopus - Scallops - Rock Shrimp
Chicharron - Aji Amarillo Tiger's Milk

Nikkei Ceviche

Yellowfin Tuna Akami - Cucumber - Peruvian Japanese
Tiger's Milk - Wonton

Quinoa Salad

Palm Heart - Queso Fresco - Aji Amarillo
Champagne Vinaigrette

Norteño Roll

Arroz Verde Norteño - Cilantro - Aji Amarillo - Cured
Duck Breast - Tamarind Sauce

Roll Acevichado

Shrimp Tempura - Mahi Mahi Tartare - Crispy Salmon
Skin - Ponzu Gel

Roll Anticuchero (Gf)

Filet Mignon - Queso Fresco - Sweet Plantain - Aji
Panca Marinade

Green Salad (Vg)

Cherry Tomatoes - Cucumbers - Red Onions - Aji
Amarillo Champagne Vinaigrette

MAIN

Catch Of The Day

Fresh Filet

Red Snapper Chicharron

Whole Fried Fish - Sweet & Sour Chicha De Jora Sauce -
Vegetables (For Two)

Seco Norteño

Northern Traditional Slow Braised Short Ribs - Cilantro
Sauce - Lima Beans - Rice & Choclo

Lomo Saltado (Gf)

8 Oz Stir-Fried Filet Mignon - Soy Sauce - Red Onions -
Tomatoes - Yellow Crispy Potatoes

Vegan Chaufa (Vg)

Fried Rice Cantonese Style - Vegetable - Sweet Plantain

SIDES

Sweet Plantain (Gf) (Vg)

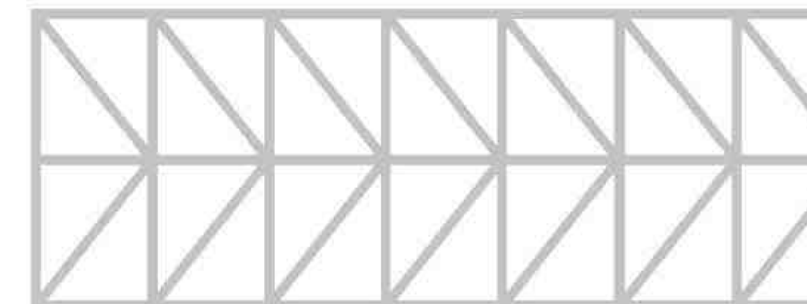
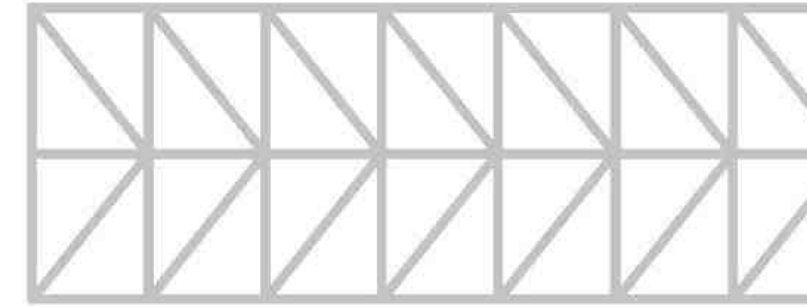
Goat Cheese Mousse - Sugar Cane

Grilled Brocolini (Vg)

Aji Amarillo - Lemon Dressing

DESSERTS

Dessert Tasting Selection





MENU

HORS D'OEUVRES

OPTION 1 | \$40 PP – SELECT 4 – 1 HOUR, EACH ADDITIONAL HOUR +\$30

OPTION 2 | \$50 PP – SELECT 6 – 1 HOUR, EACH ADDITIONAL HOUR +\$35

SHRIMP TEMPURA

Rocoto aioli – Katsuobushi

PULPO AL OLIVO (GF)

Spanish octopus tiradito – Traditional botija olive aioli – Causa

OYSTER & TIGER'S MILK SHOTS (GF)

NIKKEI TACOS (GF)

Yellowfin tuna tartare - Ají amarillo – Acevichada sauce

GRILLED MAITAKE (VG)

Cashew Mascarpone – Truffle

PAN CON CHICHARRÓN

Traditional pork sandwich – Sweet potato

WATERMELON CEVICHE (GF) (VG)

Edamame – Yuzu and Ginger tiger's milk – Crispy quinoa furikake

CURED SALMON TIRADITO (GF)

Smoked palm heart – Tiger's milk

ROCK SHRIMP CHICHARRON

Ponzu Acevichada sauce

MAHI MAHI TIRADITO (GF)

Ají amarillo tigers milk – Torched avocado

YUCA FRIES

Served with ají pollera sauce

PAPÁ A LA HUANCAINA

Peruvian cheese sauce – Fries

NIKKEI BAR

ROLL ACEVICHADO

Shrimp tempura – Mahi mahi tartare – Crispy salmon skin – Ponzu gel

LIMA ROLL (GF)

Fresh tuna marinated in zesty ají amarilla sauce – Avocado – Cucumber – Rocoto aioli – Crispy quinoa

SHRIMP TEMPURA

Rocoto aioli – Katsuobushi





MENU

BEVERAGE PACKAGES

SELECT WINE & BEER

\$50 PP (2 Hours)

Each additional hour +\$10

Beer

Cusquena Lager
Lagunitas IPA
Allagash white

White Wine

Torrontés
Albariño

Red Wine

Malbec
Pinot noir

Rose

Minuty

PREMIUM OPEN BAR

\$75 PP (2 Hours),

Each additional hour +\$15

Pisco Sour

Tequila

Mala vida blanco, Rosaluna mezcal.

Rum

Plantation 3 stars, Original dark, Pineapple spice

Vodka

Tito's, Ketel one

Gin

Citadelle, Tanqueray

Whiskey

Teeling whiskey, Rittenhouse, Buffalo trace

ULTRA PREMIUM OPEN BAR

\$95 PP (2 Hours)

Each additional hour +\$20

Pisco Sour (Any Flavor)

Tequila

Casamigos blanco / reposado, Don Julio blanco/
reposado

Rum

Santa teresa1796, Zacapa 23 years old

Vodka

Grey goose, Belvedere

Gin

Bombay sapphire, Hendricks

Whiskey

Johnnie walker black, Kikori Japanese, Woodford
reserve





MENU

BEVERAGE PACKAGES

THE ROYAL EXPERIENCE

Grand Birthday Sundae
Assorted Daily Ice Cream, Brownies,
Meringue, Birthday Bubble Show

CHOICE OF:

Philipponnat Champagne / 180
Moet & Chandon / 185
Ruinart Rose / 270
Pommery Magnum 1.5 L / 300

PALO SANTO BLESSING

Grand Birthday Sundae
Assorted Daily Ice Cream, Brownies,
Meringue, Birthday, Bubble Show, Palo Santo Shots

CHOICE OF:

Dom Perignon Luminous 2012 / 595
Laurent Perrier Rose Magnum / 480
Ruinart Blanc De Blancs Magnum / 405
Dom Ruinart Rose, Cuvee 2007 / 750
Pommery Cuvee Brut Jeroboam 3L Champagne / 700
Pommery Cuvee Brut Methuselah 6L Champagne / 1350





[BOOK YOUR EVENT](#) 

Photos by @charlieandersonphoto and @thesupperclub



DETAILS

MISSION CEVICHE UNION SQUARE



DETAILS

BOOKINGS & FEES

BOOKINGS

All events held at Mission Ceviche will be considered confirmed once an agreement has been signed and a deposit received.

DEPOSIT

An initial deposit of 50% of the event (plus taxes) is required to book any private dining event.

ADDITIONAL FEES

Quotes provided to our customers are exclusive of tax and gratuity.

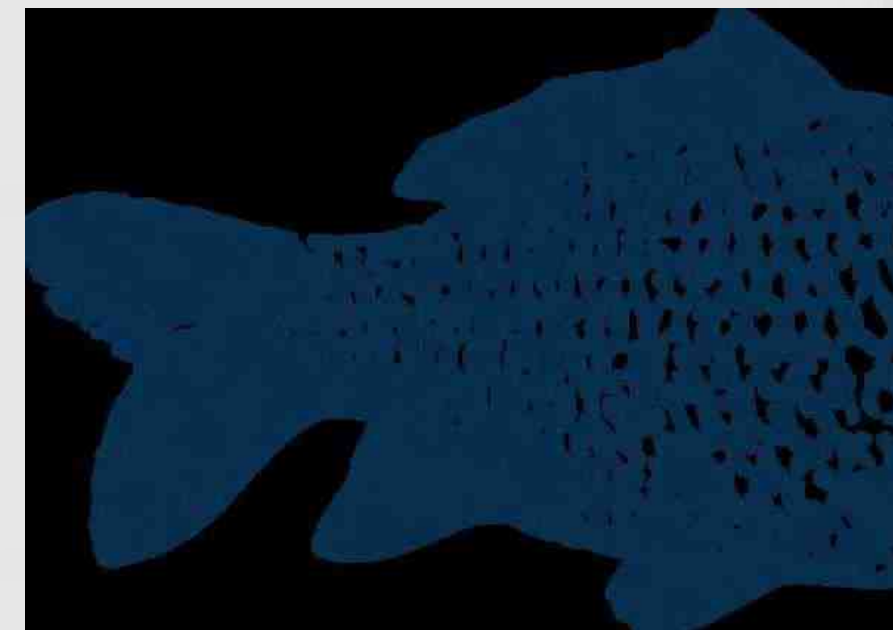


DETAILS

CANCELLATION POLICY

- In the event of cancellation thirty (30) business days or less before the Event, the client shall be charged one hundred percent (100%) of the deposit.
- In the event of cancellation thirty-one (31) to forty-five (45) business days or less before the Event, the client shall be charged sixty-five (65%) of the deposit.
- In the event of cancellation forty-six (46) to sixty (60) business days or less before the Event, the client shall be charged fifty percent (50%) of the deposit.
- In the event of cancellation sixty-two (62) business days or more before the Event, the client shall be charged twenty-five percent (25%) of the deposit.

In the event of a cancellation, Mission Ceviche reserves the right to retain the full amount of the administrative fee. Forfeited deposits will not be applied toward future private events or charges at the restaurant.





FOR INQUIRIES

please contact us

UNION SQUARE

(212) 680-4067

7 East 17th street,
New York, NY, 10003

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events@missionceviche.com | www.missionceviche.com

