



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







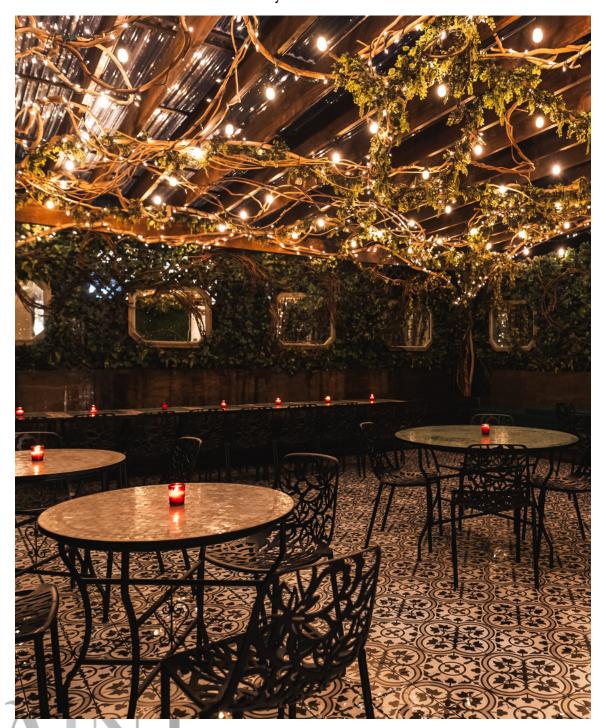


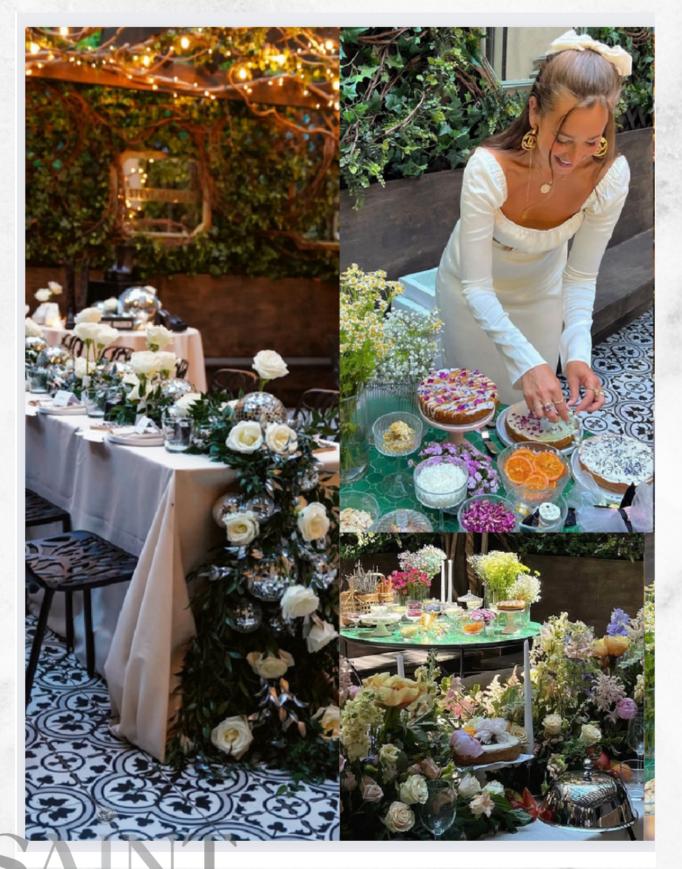


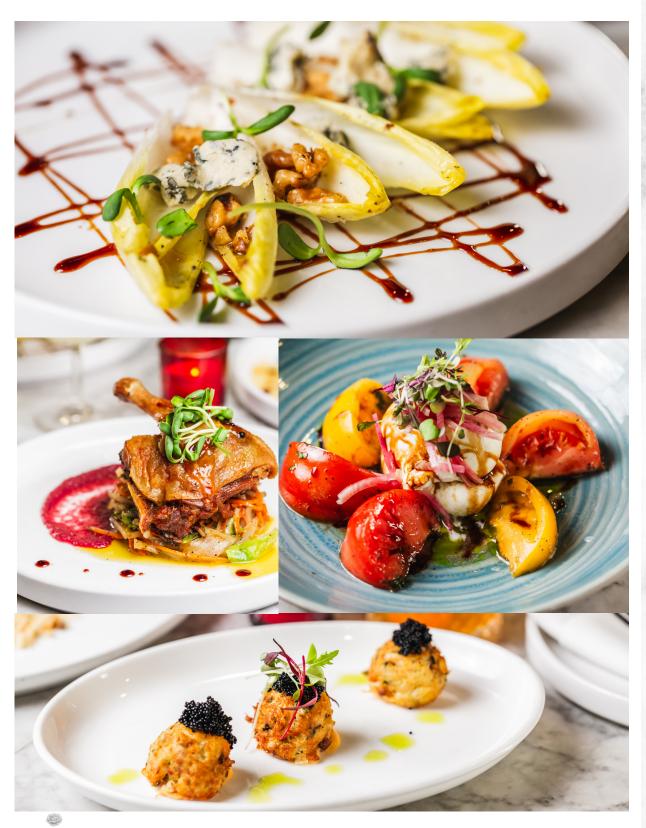
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SECRET GARDEN

52 seated • 80 standing outdoor area fully covered







SAINT

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



SAINT

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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

BEET 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

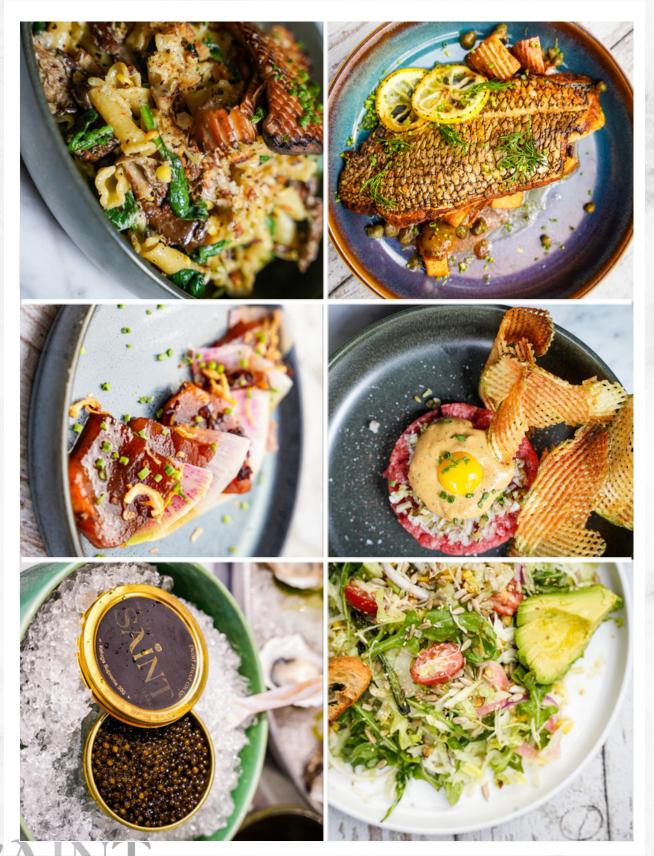
OVEN ROASTED CHICKEN BREAST

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





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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 fraîchee, 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.









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BEVERAGE PACKAGES

STANDARD,

PREMIUM,

\$30 pp per hour

\$45 pp per hour

BEER

BEER seasonal selections

seasonal selections

WINE

WINE Prosecco, Rosé, White, Red

Prosecco, Rosé, White, Red

LIQUOR

LIQUOR

Vodka - Ketel One

Vodka - Skyy Gin - Fords

Gin - Hendricks

Tequila - Altos Blanco

Tequila - Casa del Sol Blanco

Mezcal - Montelobos Joven

Mezcal - Del Maguey Vida

Scotch - Dewar's White Label Whiskey/Bourbon - Wild Turkey 101 Scotch - Johnnie Walker Black Label
Whiskey/Bourbon - Woodford's

Rum - Havana Club

Rum - Appleton Estate Sinature

CLASSIC COCKTAILS

CLASSIC COCKTAILS Aperol Spritz

Aperol Spritz
Daiquiri
Whiskey Sour
Margarita
Martini

Daiquiri Whiskey Sour Margarita

Old fashioned

Martini

Negroni

Old fashioned

Manhattan

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

RED LIGHT NEGRONI

BITTER & BOOZE

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

mezcal, vermouth, campari, grand marnier blood orange cordial

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

DON'T KNOW HER

ESPRESSO MARTINI

HOLY WATER

vodka, lime, watermelon, sage, mint, prosecco vodka, espresso, orange blossom water, vanilla-clove syrup 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





DOWNSTAIRS

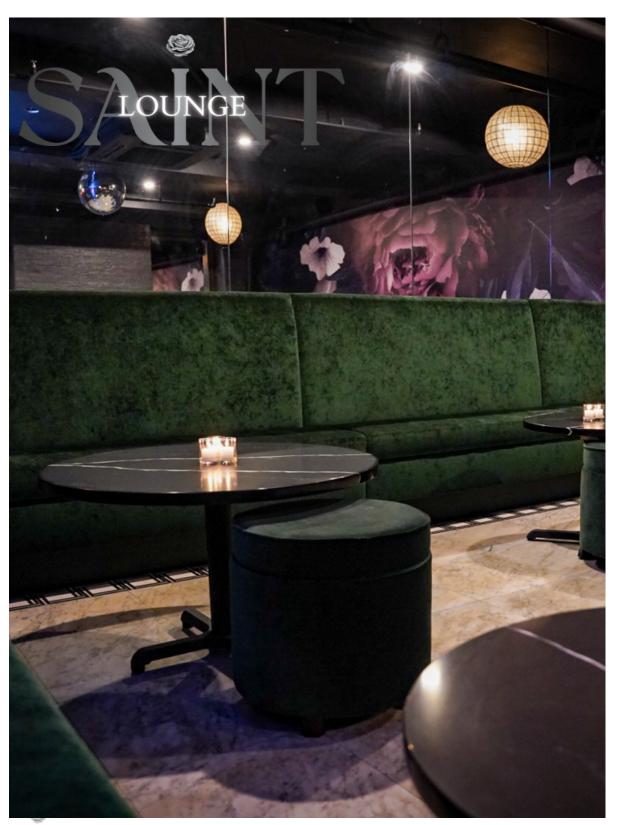
Saint Downstairs honors and elevates the neighborhood's heritage as the home of the speakeasy. Our subterranean Prohibition-inspired bar is tucked away in the 200+ year old brick of the East Village. Open an unassuming black door and candles guide you down a marbled runway for an arrival moment like 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.







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".

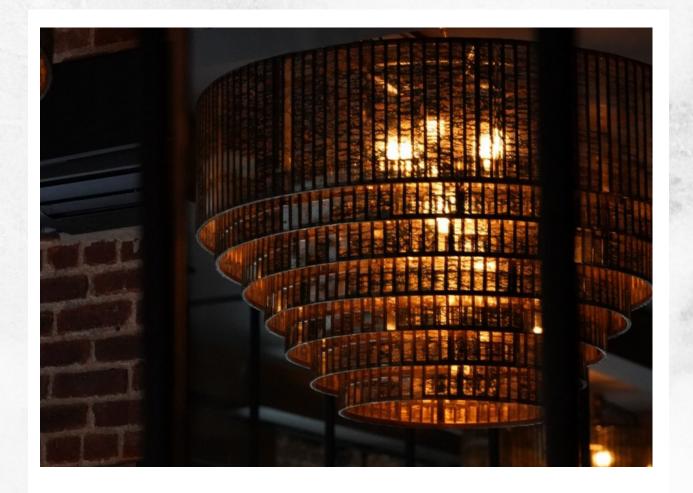
SAINT's food and beverage minimums are tailored event specific and determined by the date, time, guest count, and space needed to fulfill your request.

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