




PRIVATE EVENTS

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"Good food, good drinks, good vibes all encompass what a great restaurant experience should be. But it is amazing people that make an experience unforgettable. And that's what we strive to do at REYNA."

– NICKI LABORIE, CEO & CREATOR, REYNA



Among the most anticipated openings in New York City, newly opened REYNA is Toronto's reigning Mediterranean restaurant and cocktail bar conceived by restaurant industry veteran Nicki Laborie. Located in Union Square, the atmospheric restaurant is designed as an energetic gathering place where the vibe, food and drinks intermix to create a wholly convivial restaurant experience. Offering both tapas and larger plates, REYNA's menu features a delicious mix of Spanish, Greek, Turkish, Portuguese and Arabic dishes rooted in bold, Mediterranean flavors. The space allows for sit-down dinners and cocktail parties.



LE LOUIS offers New Yorkers a new, sultry setting to enjoy higher end cocktails, wines, light bites and bespoke music. Available for private events, the space allows for both lounge seating and cocktail parties.

FLOORPLAN & PRICING

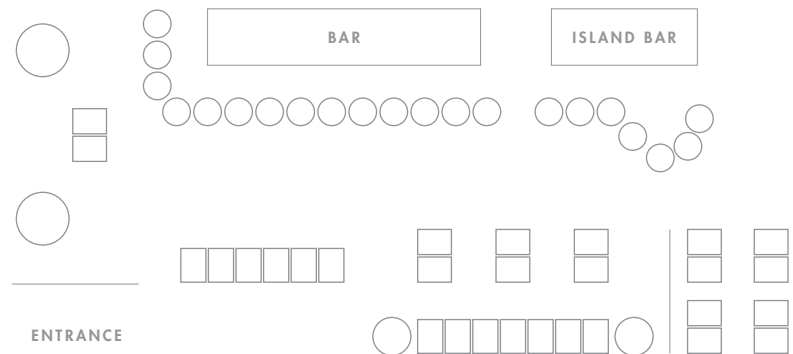
All minimum spends are subject to change seasonally.

REYNA

(MAIN FLOOR)

CAPACITY

70 sit-down | 150 cocktail

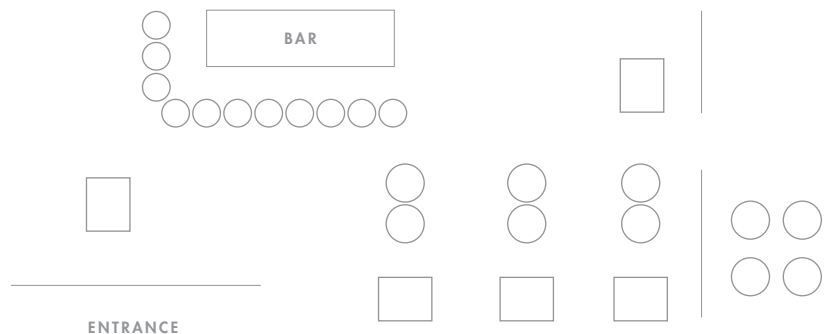


LE LOUIS

(LOWER LEVEL)

CAPACITY

35 lounge seating | 100 cocktail



FULL VENUE BUYOUT

(MAIN FLOOR & LOWER LEVEL)

CAPACITY

250 guests

All minimum spends are subject to tax, 4% admin fee, and 20% gratuity for our team.

REYNA
(main floor)



LE LOUIS
(lower level)





MENU – DRINKS

These menus are subject to seasonal changes.

OPEN BAR

BASIC

\$30 / person / hour

INCLUDES

Basic Wine Selection
Vodka - Svedka
Gin - Connipion American Dry
Tequila - Mi Campo Blanco
Mezcal - 400 Conejos
Rum - Don Q Cristal Blanco
Bourbon - Woodinville
Rye - Woodinville
Beer of choice
*Basic Classic Cocktails

&

Flat & Sparkling Water
Soda
Juice

PREMIUM

\$45 / person / hour

INCLUDES

Premium Wine Selection
Vodka - Belvedere
Gin - Botanist
Tequila - Casamigos Blanco
Tequila - Casamigos Reposado
Mezcal - Casamigos Mezcal
Rum - Zacapa
Bourbon - Woodford Reserve Double Oaked
Whiskey - Balvenie 12yr
Beer of choice
*Premium Classic Cocktails

&

Flat & Sparkling Water
Soda
Juice

*Speciality cocktails are also available for an additional charge.



MENU – FOOD

These menus are subject to seasonal changes.

PASSED BITES

\$5 / piece

OYSTERS

served with sumac mignonette

REYNA FRIES

served with date ketchup

HEIRLOOM CRUDITES

served with housemade dip: your choice of muhammara, beet tzatziki, or chickpea hummus

BOQUERONES ON TOAST

white anchovy, lemon butter

FALAFEL BITES

served with tzatziki

\$6 / piece

SALMON TARTARE CROSTINI

labneh, lemon

OCTOPUS CARPACCIO CROSTINI

sage vinaigrette

MANCHEGO & CAULIFLOWER CROQUETTES

served with spanish aioli

POACHED TIGER SHRIMP

served with muhammara

CRISPY ARTICHOKEs

served with charred lemon aioli

\$7 / piece

MINI LEBANESE TACO (CHICKEN OR FALAFEL)

housemade flatbread, garlic aioli, lebanese pickles, turkish salsa, crispy onions, cilantro

FALAFEL SLIDER

brioche bun, tzatziki, cucumber, pickled onion, lettuce

LAMB BAKLAVA

kataifi, braised lamb shank, burnt honey saffron aioli, pistachio

REYNA SALAD BOAT

beet, cucumber, avocado, fennel, radish, tomato, quinoa, baby kale, nappa cabbage, radicchio, crispy chickpeas, crispy shallot, serrano tahini dressing

\$8 / piece

BEEF BURGER SLIDER (MAKE IT WAGYU +\$4)

brioche bun, white cheddar, black truffle mustard

LOBSTER ROLL

mini brioche bun, citrus lobster salad

GRILLED OCTOPUS SKEWER

served with romesco

MUHAMMARA STEAK CROSTINI

black angus filet, muhammara, gremolata, veal jus

\$10 / piece

CAVIAR TOAST

crème fraiche, lemon pistachio parsley gremolata

GRILLED SCALLOP SPOON

tomato couscous, olives

LOBSTER SPOON

poached lobster, lobster bisque veloute, chives

SWEETS \$5 / piece

RICOTTA FRITTERS

served with orange blossom curd

OLIVE OIL CAKE

amaretto sabayon, candied almonds



MENU – FOOD

These menus are subject to seasonal changes.

BRUNCH PASSED BITES

\$5 / piece

OYSTERS
served with sumac mignonette

LOUIS' DEVEILED EGGS
crispy capers, caviar, dill

REYNA FRIES
served with date ketchup

HEIRLOOM CRUDITES
served with housemade dip: your choice of
muhammara, beet tzatziki, or chickpea hummus

\$6 / piece

SALMON TARTARE CROSTINI
labneh, lemon

MANCHEGO & CAULIFLOWER CROQUETTES
served with spanish aioli

POACHED TIGER SHRIMP
served with muhammara

PETIT CROQUE MONSIEUR
gruyere, smoked ham, bechamel

\$7 / piece

SHAKSHOUKA BOWL
shakshouka, feta, quail egg, crostini

AVOCADO ON TOAST
avocado, charred tomato, grilled halloumi

LAMB BAKLAVA
kataifi, braised lamb shank,
burnt honey saffron aioli, pistachio

REYNA SALAD BOAT
beet, cucumber, avocado, fennel, radish, tomato,
quinoa, baby kale, nappa cabbage, radicchio,
crispy chickpeas, crispy shallot, serrano tahini dressing

\$8 / piece

FRIED CHICKEN & WAFFLES
strawberry butter, spiced maple syrup

BEEF BURGER SLIDER (MAKE IT WAGYU +\$4)
brioche bun, white cheddar, black truffle mustard

LOBSTER ROLL
mini brioche bun, citrus lobster salad

SHORT RIB GRILLED CHEESE
braised veal short rib, grainy mustard, caramelized onions

SWEETS \$5 / piece

RICOTTA FRITTERS
served with orange blossom curd

OLIVE OIL CAKE
amaretto sabayon, candied almonds

BAKLAVA FRENCH TOAST +\$3
orange blossom, vanilla ricotta, candied pistachio



MENU

FOOD STATIONS

REYNA's food stations offer a range of edible experiences derived from our menu but with the added entertainment of interacting with our chef while they personalizes your guests' meals with the a la minute attention to detail that REYNA strives to achieve. This interactive service is ideal for large groups seeking a cocktail-style event but with larger portions. Prices vary based on number of stations and guests. Interested in something specific? Ask us – we can make almost anything. See our favorites below:

MEZZE TABLE

A grazing table filled with beet tzatziki, labneh with za'atar, green chickpea hummus, muhammara, olives, a cheese selection, served with crudites, housemade flatbread and lavash.

REYNA SALAD

Our signature vegan salad featuring beets, cucumber, avocado, fennel, radish, cherry tomatoes, quinoa, purple kale, crispy chickpeas, crispy shallots and tahini serrano dressing.

LEBANESE TACOS

Custom-made with chicken or falafel, housemade flatbread, garlic aioli, Turkish salsa, hot peppers, crispy onions, pickled onions, Lebanese pickles and cilantro.

"SHAWARMA" SKEWERS

Skewers of beef, chicken, lamb kofta and vegetables served with red finger chili sauce, chimichurri, tzatziki and housemade flatbreads.

PIRI PIRI ROAST CHICKEN

Served with red thai chilli and salsa verde.

FIG & ONION STRIPLOIN STEAK

Marinated with garlic and red wine and served with a rich fig reduction.

MUSSELS ESPLAÑOLES

Served hot with chorizo, tomato, white wine, butter, fennel, and grilled baguette.

SCALLOP SKEWERS

Grilled scallops served with tomato couscous, baby zucchini, and olives.

SEAFOOD TOWERS

Seafood lovers will adore our mountains of lobster, king crab, shrimp, clams and oysters served with sides of lobster and crab salad, muhammara cocktail sauce and sumac mignonette.

REYNA PAELLA

A taste of the Mediterranean with this rich dish full of shrimp, mussels, clams, octopus, chicken, & peas.

VEGETARIAN PAELLA

This savory paella features seasonal vegetables sauteed oyster mushrooms, sofrito, and saffron.

GRILLED WHOLE FISH (SEASONAL)

Grilled to perfection, this dish is served with tomato, fenugreek and crispy artichokes.

These menus are subject to seasonal changes.

MENU

DINNER SIT-DOWN SET MENU – \$85/PERSON

MEZE

CHOOSE 3

CRISPY ARTICHOKEs

served with charred lemon aioli

HOUSEMADE DIPS DUO

muhammara and green chickpea hummus
served with housemade flatbread & crudites

MANCHEGO & CAULIFLOWER CROQUETTES

served with spanish aioli

FALAFEL BITES

tzatziki, pickled onions

BEET CARPACCIO

goat cheese baba ganoush, arugula, orange,
mustard seed vinaigrette

SALMON TARTARE (add \$5)

labneh, lemon, housemade flatbread

SMALL PLATES

CHOOSE 2

FALAFEL SLIDERS

brioche bun, tzatziki, cucumber,
pickled onion, romaine lettuce

LAMB BAKLAVA

kataifi, braised lamb shank, burnt honey
saffron aioli, pistachio

LEBANESE TACOS

housemade flatbreads, chicken or falafel,
garlic aioli, lebanese pickles, turkish salsa,
crispy onions, cilantro

MUSSEL ESPLAÑOLES (add \$5)

chorizo, tomato, white wine, butter,
fennel, grilled baguette

CHARGRILLED OCTOPUS (add \$5)

romesco, fried capers, shishito peppers, lemon

GAMBAS A LA PLANCHA (add \$10)

salsa verde, piri piri oil, lemon

LARGE PLATES

CHOOSE 2

REYNA SEAFOOD PAELLA

shrimp, mussels, clams, octopus, chicken thighs, saffron

VEGETARIAN PAELLA

seasonal veggies, sauteed oyster mushrooms, sofrito, saffron

GRILLED SCALLOP HANGING SKEWER

tomato couscous, baby zucchini, olives

"SHAWARMA" PLATTER (add \$10)

beef, chicken, lamb kofta, veggies, housemade
flatbread, chimichurri, tzatziki, tahini, red finger chili
sauce, pickled onion, cherry tomato, pickles

SIDES

CHOOSE 2

BIG GREEN SALAD

baby gem, frisee, endive, romaine,
chives, tarragon vinaigrette

REYNA SALAD

beet, cucumber, avocado, fennel, radish,
tomato, quinoa, baby kale, nappa cabbage,
radicchio, fried chickpeas, crispy shallot,
serrano tahini dressing

CHARGRILLED CORN

manchego cheese, pimenton, chive-serrano aioli

GREEK FRIES

wild greek oregano,
feta, olive oil, lemon & feta aioli

ARABIC FRIES

za'atar spiced, date ketchup

SPANISH FRIES

spanish spiced,
shaved manchego, chorizo, spanish aioli

ITALIAN FRIES

shaved grana padano, truffle aiol

SWEETS

CHOOSE 1

RICOTTA FRITTERS

orange blossom curd

ICE CREAM SAMMIES

hazelnut & praline gelato, kataifi, chocolate

Our menu is served family-style.

MENU

BRUNCH SIT-DOWN SET MENU – \$60/PERSON



WEEKEND BRUNCH

SET MENU FOR GROUPS OF 8+

\$60/person

BITES & BOARDS

CHOOSE 2

MINI CROISSANT BASKET
served with cultured butter and jam

PASTRY BASKET
assortment of fresh baked pastries

**MANCHEGO &
CAULIFLOWER CROQUETTES**
served with spanish aioli

"PETIT" CROQUE MONSIEUR
gruyere, smoked ham, bechamel

FRIED CHICKEN & WAFFLES
strawberry butter, spiced maple syrup

SALMON BOARD (add \$5)
smoked salmon, sourdough toast, cucumber,
tomato, pickled onions, fried capers,
housemade labneh, lemon

LOUIS' DEVEILED EGGS (add \$5)
crispy capers, caviar, dill

Our menu is served family-style.

MAINS

CHOOSE 2

AVOCADO ON TOAST
sourdough, avocado, charred tomatoes, garlic aioli,
grilled halloumi, pickled anaheim peppers, mint

SHAKSHOUKA
charred tomato & pepper, feta, egg, sourdough

REYNA SALAD
beef, cucumber, avocado, fennel, radish, tomato,
quinoa, crisp baby kale, fried chickpeas, crispy shallots,
serrano tahini dressing, nappa cabbage, radicchio

SHORT RIB GRILLED CHEESE (add \$5)
gruyere, braised veal short rib, grainy mustard,
caramelized onions

BURGER SLIDERS (add \$5)
beef, brioche bun, meunster, lettuce, tomato, chipotle aioli

SWEETS

CHOOSE 1

BAKLAVA FRENCH TOAST
baklava crusted pan de mie, orange blossom,
vanilla ricotta, candied pistachio

PANNA COTTA
vanilla custard, figs, balsamic glaze



TIMING

Bookings for daytime buyouts in both venues can be made from 9am to 4pm. Bookings for evening buyouts at Reyna can be made from 5pm to midnight. Bookings for evening buyouts at Le Louis can be made from 5pm to midnight Sundays and Mondays, 5pm to 2am Tuesdays through Thursdays and 5pm to 3am Fridays and Saturdays. The spaces are reserved until their end times regardless of what time you arrive.

BEVERAGE

Guests are welcome to select a open bar beverage packages outlined or to serve all beverages based on consumption. If you will be selecting wines to be charged based on consumption we request that you make selections from our wine list in advance. Our team is happy to help you make selections.

COSTS & BILLING

We do not charge a room fee. However, there are food and beverage minimums based on the day and time of your event. Food and beverage minimums do not include gratuity, administrative fee (4%) or 8.875% New York State Sales Tax. Once your event details are established, our team will send you an exact breakdown of the costs associated to your selections.

DEPOSITS & CANCELLATION

Private Event Buyout: The total cost of your event per guest will be outlined in your contract and a 25% deposit is required to secure the space and confirm the reservation. The remaining balance shall be due and payable on the day of the event. Deposits are fully refundable for cancellations more than 7 days prior to the event date. Deposits will not be refunded for cancellations within 7 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at either venue.

Large Group Sit-Down Dining: For all sit-down dining party bookings of 8 guests or more, a major credit card is required to secure the booking. A deposit is not required. The credit card on file will be charged 50% of the rate if 72 hours cancellation notice is not provided to Reyna. Also, note that you have up until 72 hours prior to your scheduled reservation to adjust your guest count, otherwise, there is a \$50 per person fee for any and all missing guests which will be added to the final bill or charged to the credit card on file.



CONTACT US

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BOOK YOUR EVENT