



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



REYNA

Step into the world of REYNA — a Mediterranean tapas restaurant and cocktail bar in the heart of Union Square. With candlelit charm and plush seating, our vibrant space sets the scene for indulgent evenings and unforgettable moments. The space allows for sit-down dinners and cocktail parties.

Our menu is inspired by the vibrant cuisine across the Mediterranean. From our housemade dips to our flavorful shawarma platter and fresh seafood, each dish is crafted with passion and precision, curating a journey across the sun-kissed shores of Greece and Spain, the spice markets of Lebanon, and the bustling streets of Portugal and Istanbul.



LE LOUIS

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.

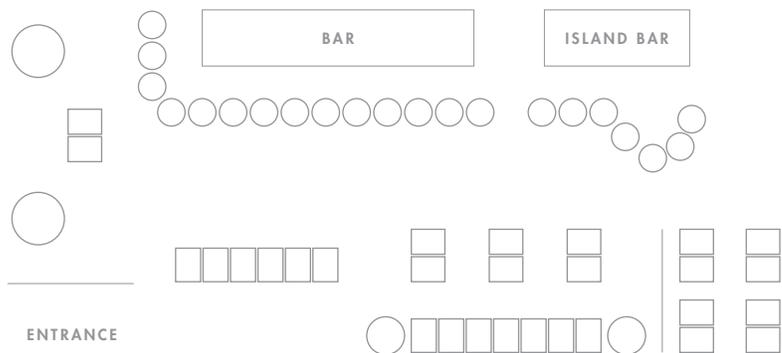
FLOORPLAN

REYNA

(MAIN FLOOR)

CAPACITY

70 sit-down | 150 cocktail

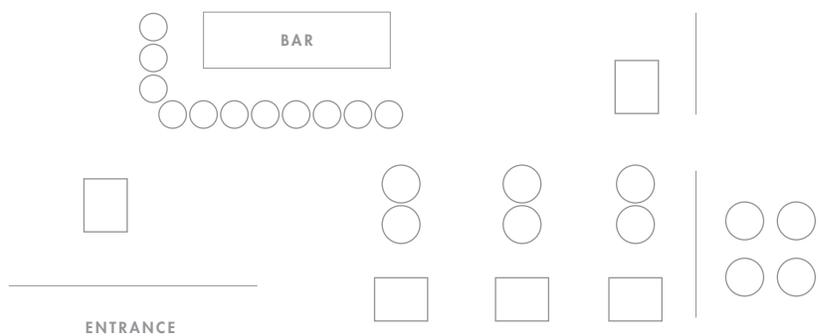


LE LOUIS

(LOWER LEVEL)

CAPACITY

35 lounge seating | 100 cocktail



FULL VENUE BUYOUT

(MAIN FLOOR & LOWER LEVEL)

CAPACITY

250 guests

REYNA
(main floor)



LE LOUIS
(lower level)





MENU – DRINKS

These menus are subject to availability and seasonal changes.

OPEN BAR

STANDARD

\$30 / person / hour

INCLUDES

Basic Wine Selection
Vodka - Bols
Gin - Conniption
Tequila - Mi Campo Blanco
Rum - Ronrico Blanco
Bourbon - High West
Double Rye - High West
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
Mezcal - 400 Conejos
Rum - Zacapa
Bourbon - Woodford Reserve
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.

LUNCH & DINNER 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

MANCHEGO CROQUETTES

cauliflower, manchego, spanish aioli

POACHED TIGER SHRIMP

middle eastern cocktail sauce

CRISPY ZUCCHINI

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

STRACCIATELLA TOAST BITES

stracciatella cheese, fermented chili honey, caviar

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' DEVILED 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

These menus are subject to seasonal changes.

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.

BONE-IN STRIPLOIN

Perfectly seared steak, finished with pomegranate and fig jus.

CHICKEN SHAWARMA

A feast of flavor with roasted chicken served turkish salsa, pickled turnip, lentil & kale tabouli, tzatziki, and warm housemade flatbread.

GRILLED SKEWERS

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

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 SEAFOOD PAELLA

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

TRUFFLE TURKISH RICE

This savory vegetarian dish consists of crispy black truffle basmati rice, sabzi herbs, caramelized onions, and topped with pomegranate seeds.

GRILLED WHOLE FISH (SEASONAL)

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

MENU – FOOD

SEATED DINNER – \$85/PERSON

Prix Fixe Menu

MEZE

CHOOSE 2

CRISPY ZUCCHINI

served with charred lemon aioli

NICKI'S LABNEH

labneh, za'atar, olive oil, salmon caviar, flatbread

FALAFEL BITES

tzatziki, pickled onions

HOUSEMADE DIPS DUO

muhammara and green chickpea hummus
served with housemade flatbread & crudites

MANCHEGO CROQUETTES

cauliflower, manchego, spanish aioli

SALMON TARTARE (add \$5)

labneh, salmon caviar, lemon, housemade flatbread

STRACCIATELLA TOAST (add \$15)

stracciatella cheese, fermented chili honey, caviar

SMALL PLATES

CHOOSE 3

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

HALLOUMI & CABBAGE

sugar cabbage, halloumi cheese,
pomegranate, soy, coriander

CHARGRILLED LINGUICA SAUSAGE

chimichurri, mustard sauce

CHARGRILLED OCTOPUS (add \$5)

romesco, fried capers, shishito peppers, lemon

MOROCCAN WAGYU BEEF (add \$8)

ras el hanout, smoked apricot glaze

GAMBAS A LA PLANCHA (add \$10)

salsa verde, piri piri oil, lemon

Our menu is served family-style.

LARGE PLATES

CHOOSE 2

TRUFFLE TURKISH RICE

black truffle basmati, sabzi herbs,
caramelized onions, pomegranate

GRILLED BRANZINO

bouillabaisse, fennel, pickled onion

WHOLE CHICKEN SHAWARMA

turkish salsa, pickled turnip, lentil & kale
tabouli, tzatziki, flatbread

12OZ BONE-IN STRIPLOIN (add \$8)

pomegranate and fig jus

SIDES

CHOOSE 2

BIG GREEN SALAD

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

POTATO PAVE

smoked paprika sauce, black garlic, parsley puree

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 aioli

REYNA SALAD (add \$8)

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

SWEETS

CHOOSE 1

RICOTTA FRITTERS

orange blossom curd

OLIVE OIL CAKE

amaretto sabayon, candied almonds

**These menus are subject to seasonal changes.*

MENU – FOOD

SEATED BRUNCH – \$60/PERSON



WEEKEND BRUNCH PRIX FIXE 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’ DEVILED 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
beet, 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

**These menus are subject to seasonal changes.*



TIMING

The date, start and end times, duration, and pacing of your event will be agreed upon prior to the event date and set in writing. If additional time is required for setup, this must be added to the contract in advance and may have extra fees. The space you book will be 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

info@reynanewyork.com / 917.259.1300

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BOOK YOUR EVENT