

PRIVATE EVENTS

THE TIPPLER

BOOK NOW

QUICK FACTS

WHAT EVENTS CAN I HOST?

A space equipped for a range of private, semi-private, corporate, and casual events. Including: product launches, team building days, six piece bands, burlesque shows.

WHAT IS YOUR CAPACITY?

Our unique space allows for semi-private cocktail parties for groups starting at 10 guests. Private events can be arranged for a maximum occupancy of 200 guests.

WHAT ABOUT FOOD?

We offer catering options from market vendors, purveyors of everything from tacos to lobster to doughnuts. [view our catering menu](#)

ANYTHING ELSE I SHOULD KNOW?

We have stage and A/V equipment, including a projector and screen, microphones and speakers, space and set-up for a DJ, a spinning disco ball, plus a photobooth you can personalize for your event.

TAKE A LOOK



TUCKED AWAY UNDER THE HISTORIC CHELSEA MARKET, LIES THE TIPPLER. COME THROUGH OUR INCONSPICUOUS ENTRANCE INTO OUR COZY INTERIOR.

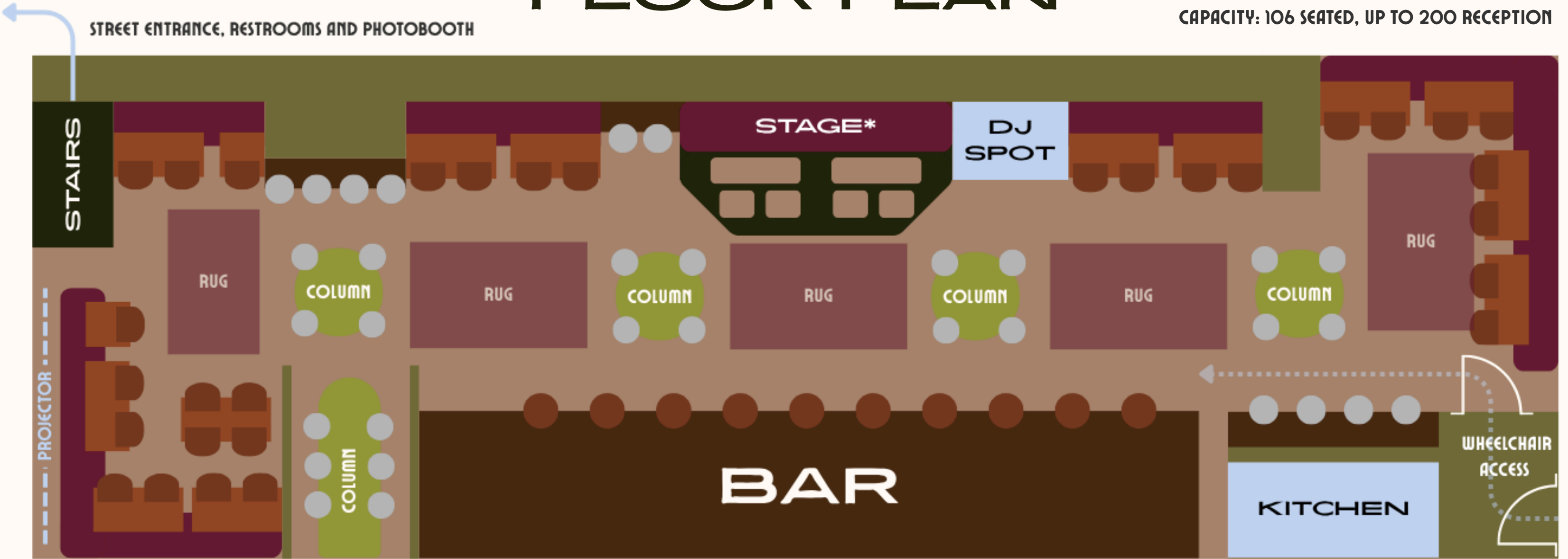


OUR MARBLE-TOPPED BAR SPANS THE LENGTH OF THE VENUE, WITH MULTIPLE ACCESS POINTS TO BEST ATTEND AND SERVE EACH GUEST.

WITH PLENTY OF SPACE TO SIT, STAND, LOUNGE AND DANCE: ANY IDEA HERE IS POSSIBLE AND EVERY EVENT HERE IS MEMORABLE.

FLOOR PLAN

CAPACITY: 106 SEATED, UP TO 200 RECEPTION



- DINING TABLE * MOUEABLE
- HIGHTOP TABLE * FIXED
- RAIL BAR TABLE * FIXED

- BANQUETTE SEATING
- DINING CHAIR

- METAL BAR STOOLS
- WOODEN BAR STOOLS

this floor plan is for illustrative purposes, and not to scale

ABOUT THE STAGE
the stage is made up of two low tables, banquette seating and two low stools per table. it can be cleared to make room for a band.

HIGHLIGHTS



MAIN BAR

A BEAUTIFUL MARBLE TOPPED BAR WITH BAR SEATS AND HIGHLIGHTED BY OUR ILLUMINATED DISPLAY.



FRONT NOOK

CAPACITY 20 GUESTS SEATED, ~30 STANDING. 5 DINING TABLES, BEST DIRECT PROJECTOR VIEW



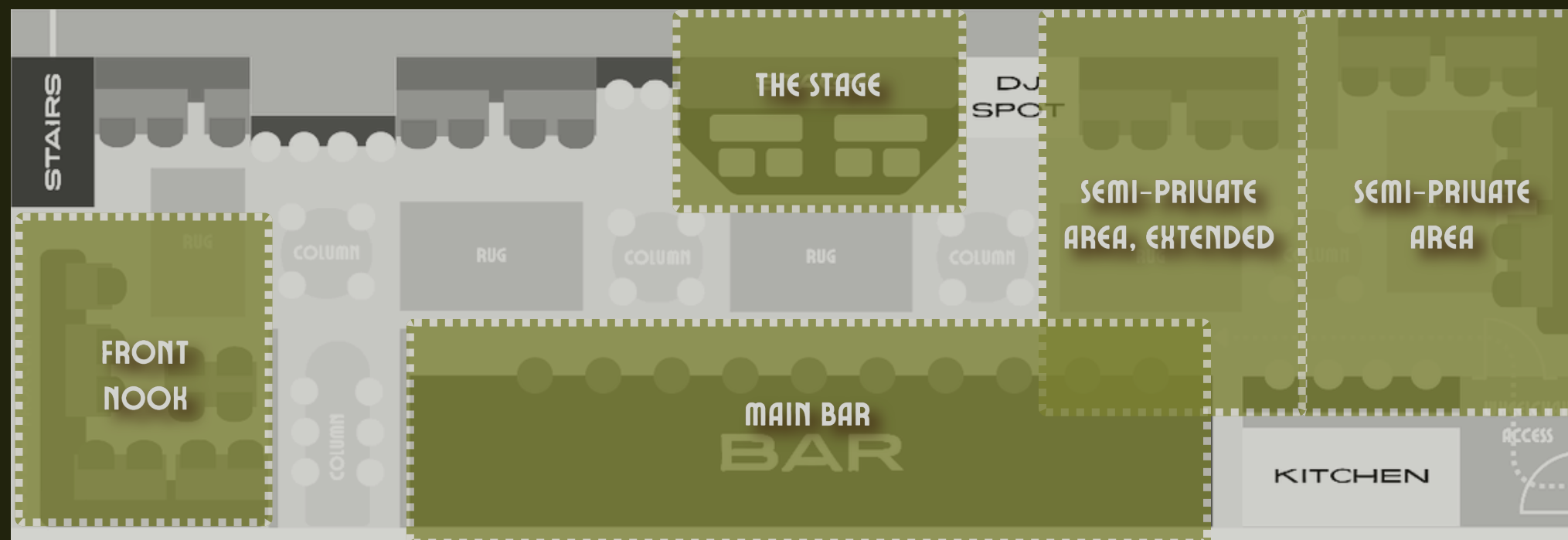
THE STAGE

WHERE OUR DISCO BALL RESIDES, WITH PERFECT VIEW OF THE MAIN BAR. IT CAN BE CLEARED FOR A BAND!



SEMI-PRIVATE AREA

CAPACITY 25 GUESTS SEATED, ~40 STANDING. 4 DINING TABLES, 1 COLUMN HIGHTOP & RAIL SEATING



SEMI-PRIVATE, EXTENDED

CAPACITY 40 GUESTS SEATED, ~75 STANDING. ADD'L 2 DINING, 1 COLUMN HIGH TOP, 2-4 BAR SEATS

BAR PACKAGES

PACKAGE	OPEN BAR	BEER & WINE	PREPAID	MINIMUM SPEND
INCLUDES	beer, wine, cocktails, liquor and non-alcoholic beverages.	beer, wine, hard seltzer and non-alcoholic beverages.	all products until the amount paid for beverages is reached.	all products until the minimum amount is reached.
Two Hours	\$75 per person	\$50 per person	\$40 per person Available only for semi-private events.	\$40 per person average. Your guests are responsible for collectively reaching a minimum total.
Three Hours	\$95 per person	\$70 per person		
Four hours	\$115 per person	\$90 per person		
FULL BUY-OUT	Our minimum for a Full Buy-Out on Fridays and Saturdays is \$15k all-in. Sundays through Thursdays are more flexible.			

SAMPLE ESTIMATE

OPEN BAR PACKAGE: TWO HOURS		Includes beer, wine, cocktails, liquor and non-alcoholic beverages
	\$3,750.00	Space Rental and Beverage (\$75 per person x 50 guests)
CATERING		• Saxelby Cheesemongers cheese and charcuterie \$280
		• Dickson’s Farmstand Meats beef and chicken sliders \$350
	\$855.00	• Doughnuttery mini donuts \$225
TAXES & FEES	\$921.00	Gratuity
	\$460.50	Coordination Fee
	\$408.69	New York State Tax
TOTAL	\$6,395.19	

CATERING MENU

We are happy to try to source items not listed upon request

SAXELBY CHEESEMONGERS

Classic Cheese Platter / small \$143 / large \$176

Includes three cheeses, dried figs, dried apricots, nuts, mixed olives, and 34 Degrees Crackers.

Deluxe Cheese Platter / small \$208 / large \$254

Includes four cheeses, dried figs, dried apricots, nuts, 34 Degrees Crackers,

Jan's Farmhouse Crisps, mixed olives, Catskill Provisions honey, and fresh grapes.

Meat Platter / small \$156 / large \$215

Includes three varieties of charcuterie, dried figs, nuts, 34 Degrees Crackers, and mixed olives.

Deluxe Cheese and Meat Platter / small \$228 / large \$280

Includes two cheeses, two varieties of charcuterie, dried figs, nuts,

34 Degrees Crackers, Jan's Farmhouse Crisps, mixed olives, and fresh fruit.

LOS TACOS NO. 1

Catering Package / \$28 per person Includes 3 tacos, chips, salsa and guacamole per person.

Tacos come with corn tortillas (gluten-free) with your choice of chicken, steak, pork and/or cactus (vegetarian/vegan).

Feel free to mix and match!

DICKSON'S FARMSTAND MEATS

Sliders / \$7 each

Choice of dry-aged beef (burger sauce, cheese and pickles optional) or chicken with kewpie mayo and pickled red onion.

Veggie Quesadillas / \$7 each

Seasonal roasted vegetables, seasoned black beans, sautéed onions and cheese wrapped in a flour tortilla and grilled.

Pulled Pork Sandwiches / \$16 each

Slow-cooked pork or chicken chopped and served on a toasted burger bun with coleslaw & house-made BBQ sauce.

THE LOBSTER PLACE

Mini Lobster Roll Platter / \$270 Claw & tail meat, celery, scallions, lemon & mayo

Shrimp Cocktail Platter / 18 pieces \$47 / 75 pieces \$195 Tail-on shrimp with lemon and cocktail sauce

Sushi + Sashimi Platters Served with wasabi, pickled ginger and soy sauce.

Maki Sushi Platter / \$114 Chef's selection of 10 sushi rolls (80 pieces).

Veggie Maki Sushi Platter / \$78 10 veggie sushi rolls (80 pieces).

Maki and Nigiri Sushi Platter / \$169 Chef's selection of 4 sushi rolls (32 pieces) and 24 pieces of nigiri.

Sashimi Platter / \$156 10 pieces of Tuna, 10 pieces of Salmon, 10 pieces of Yellowtail

Deluxe Sushi Platter / \$176 Chef's selection of 4 sushi rolls (32 pieces), 16 pieces of nigiri and 12 pieces of sashimi.

CATERING MENU

We are happy to try to source items not listed upon request

FILAGA

ROUND NEW-YORK STYLE PIZZA, 8 PIECES

Cheese / \$45.50 Mozzarella, tomato sauce, parmigiano, basil.

Pepperoni / \$52 Pepperoni, mozzarella, tomato sauce.

SQUARE PIZZA, 6 PIECES

Campagnola / \$58.25 Green apple, crispy bacon, goat cheese, mozzarella, chives, hot honey.

Dolce Inferno / \$58.25 Pepperoni, sweet gorgonzola, nduja, caramelized tropea onions, mint, tomato sauce.

Parmigiana di Melanzane / \$55.25 Eggplant, parmigiano, ricotta, mozzarella, tomato sauce.

Prosciutto/ \$58.25 Prosciutto di Parma, mozzarella di bufala, tomato sauce, cherry tomatoes, arugula.

Margherita / \$54.25 San marzano DOP tomato, mozzarella fior di latte, parmigiano, fresh basil.

Primavera / \$57 Zucchini, mozzarella, confit cherry tomato, lemon ricotta, basil.

VEGAN SQUARE PIZZA, 6 PIECES

Puttanesca / \$51.75 Marinated sunset medley tomatoes, capers, taggiasche olives, tomato sauce.

La Rossa / \$46.50 San marzano DOP tomato, extra virgin olive oil.

Sfoglia patate/ \$58.50 Potatoes, rosemary, extra virgin olive oil.

LI-LAC CHOCOLATES

Chocolate Pretzel Platter / \$111

Milk, dark and white chocolate covered pretzels, 85 pieces.

Assorted Chocolate Platter / 75 pieces \$241 / 240 pieces \$454

Asst. chocolates incl. french cream, marzipan, mocha, caramel, mousse, chocolate covered nuts, nonpareils and more

Chocolate Truffle Platter / 50 pieces \$159 / 135 pieces \$389

Flavors include amaretto, brandy, caramel, champagne, french cream, dulce de leche, mocha and raspberry.

DOUGHNUTTERY

mini donut gift bags / \$4.50 each 3 per bag, assorted flavors.

ADDITIONAL APPS

Chips and Salsa / \$50 Tortilla chips with salsa verde and salsa roja, party size.

Soft Pretzel Platter / \$50 Sigmund's salted soft pretzels, whole grain and dijon mustards.

Appetizer Platter / \$41 Pepperoni pizza bagels, fried mac and cheese bites, mini spanikopita, onion rings and chicken fries. Served with ketchup and mustard.

CLIENTS

WE ARE PROUD TO HAVE SERVED

Google, CNN, AOPEN, Facebook, Defy, YouTube, Financial Times, Twitter, Concentric, Bravo, Rokkan, Showtime, Anomaly, WIRED, Lending Club, FOX Sports, Tribeca Film Festival, SMPTE-NY and more.





WE LOOK FORWARD TO SERVING YOU.

LOCATION

425 W 15TH STREET
NEW YORK, NY 10011

HOURS OF OPERATIONS

SUN-THU 4PM - 12AM

FRIDAY 4PM - 3AM

SATURDAY 3PM - 3AM

[BOOK NOW](#)