



ASELLINA

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## PRIVATE DINING

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420 Park Ave S, NYC / 646.666.4510  
eventsny@togrp.com / asellina.com



Asellina



TheONEGroup

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THE MODERN  
TASTE OF ITALY

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THEONEGROUP



Inspired by the flavors and textures of rustic Italian cuisine, Asellina brings an authentic yet modern menu while the space, created by ICRAVE design studio, embodies the energy of contemporary New York City dining in the heart of the Flatiron District.

Asellina’s private event spaces are warm and inviting, as well as versatile, making them perfect for any occasion. With rooms that accommodate a variety of event sizes, Asellina is a perfect location for your next private dinner, brunch, business meeting or cocktail party.

### LOCATION

420 Park Avenue South, NYC (at 29th Street in the Gansevoort Park Hotel)

### RESTAURANT HOURS

#### BREAKFAST

Everyday 7:00AM - 11:00AM

#### LUNCH

Monday - Friday 11:30AM - 5:00PM

#### DINNER

Monday - Thursday 5:00PM - 11:00PM

Friday - Saturday 5:00PM - 11:30PM

Sunday 5:00PM - 10:00PM

#### BRUNCH

Saturday - Sunday 11:00AM - 5:00PM

### ONLINE



Asellina



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Asellina.com

### CONTACT

NYC EVENTS TEAM:

646.666.4510 / EventsNY@togrp.com

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# EVENT SPACES

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## BISTRO

- IDEAL FOR: Seated Dinners, Bachelor or Bachelorette parties, Cocktail Style Dining with Lite Bites
- Located to the left of the Main Bar in the middle of Asellina's atmosphere
- The communal style seating can accommodate up to 30
- Minimums may apply given group size, time of year & service requests



## LA TABULA ROTUNDA

- IDEAL FOR: Seated Dinners, Bachelor or Bachelorette Parties, Wine & Chef Tastings
- Located between the Main Dining Space & La Taverna
- This featured round table can seat up to 15, and requires a 10 guest minimum to book
- This semi-private area is ideal for those seeking a hint of privacy while still experiencing the atmosphere & energy of Asellina
- There is a \$100 per guest minimum required to book the table

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# EVENT SPACES

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## LA TAVERNA

- IDEAL FOR: Seated Dinners, Wine Tastings, Rehearsal Dinners, Networking Events & Happy Hours
- Located towards the back of Asellina in its own space
- This space can seat up to 60 guests or accommodate 120 guests standing semi private or private
- Adorned with wooden dinner tables, cocktail furniture, it's own bar & hues of copper and burgundy, this space will give off a rustic aesthetic
- Music from the DJ is piped into the space for the ultimate atmosphere
- This space can accommodate AV
- Additional staffing fee of \$150 to be distributed to your private bartenders
- Set up & breakdown fees may apply based on event production needs
- Minimums may apply given group size, time of year & service requests



## MAIN FLOOR

- IDEAL FOR: Cocktail Style Events, Launch Parties, Weddings & Seated Dinners
- This space can be seated up to 200 guests or accommodate 400 standing
- This space features 2 bars, Lounge & a DJ
- The minimum for this space varies depending on the day of the week
- Additional Staffing Fees may apply.



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# MENU

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## BEVERAGE & A LA CARTE

- ULTRA PREMIUM OPEN BAR ..... 8
- PREMIUM OPEN BAR ..... 8
- STANDARD OPEN BAR ..... 9
- BEER & WINE OPEN BAR ..... 9
- PROSECCO BAR ..... 9
- BOTTOMLESS BRUNCH OPEN BAR ..... 9
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- PLATTERS ..... 11

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BEVERAGE  
& A LA CARTE  
OPTIONS

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# THE BAR

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## ULTRA PREMIUM OPEN BAR

### LIQUOR

Belvedere Vodka & Flavors / Beefeater Gin / Brugal Rum Silver  
Maker's Mark Bourbon / Jack Daniel's / Johnnie Walker Black  
Glenlivet 12 yr / Hennessy VS / Patron Silver Tequila

### CHAMPAGNE

Moët & Chandon Brut

### SPARKLING

Prosecco

### WINE

Chalone Chardonnay / Terrazas Malbec / Gabbiano Pinot Grigio / A by Acacia Pinot Noir

### BOTTLED BEER

Amstel Light / Corona / Heineken / Heineken Light / Peroni / Stella / Goose Island IPA

### NON-ALCOHOLIC

Red Bull / Assorted Fresh Juice / Soft Drinks

1 Hour \$28pp / 2 Hours \$56pp / 3 Hours \$80pp / 4 Hours \$102pp

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## PREMIUM OPEN BAR

### LIQUOR

Ketel One Vodka & Flavors / Plymouth Gin / Brugal Rum  
Captain Morgan Spiced Rum / Maker's Mark Bourbon / Jack Daniel's / Johnnie Walker Black  
Glenlivet 12 yr / Hennessy VS / Patron Silver Tequila

### SPARKLING

Prosecco

### WINE

Chalone Chardonnay / Terrazas Malbec / Gabbiano Pinot Grigio / A by Acacia Pinot Noir

### BOTTLED BEER

Amstel Light / Corona / Heineken / Heineken Light / Peroni / Stella / Goose Island IPA

### NON-ALCOHOLIC

Assorted Fresh Juice / Soft Drinks

1 Hour \$24pp / 2 Hours \$48pp / 3 Hours \$70pp / 4 Hours \$90pp

*\*Pricing is per guest and does not include tax & gratuity.*



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# THE BAR

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## STANDARD OPEN BAR

### LIQUOR

Absolut Vodka & Flavors / Tanqueray Gin / Bacardi Rum / Jose Cuervo Silver Tequila  
Johnnie Walker Red / Seagram's Seven / Jack Daniel's

### WINE

Terrazas Malbec / Gabbiano Pinot Grigio

### BOTTLED BEER

Amstel Light / Corona / Heineken / Heineken Light / Peroni / Stella / Goose Island IPA

### NON-ALCOHOLIC

Assorted Fresh Juice / Soft Drinks

1 Hour \$22pp / 2 Hours \$44pp / 3 Hours \$64pp / 4 Hours \$82pp

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## BEER & WINE OPEN BAR

### WINE

Terrazas Malbec / Mondarossa Pinot Grigio

### BOTTLED BEER

Amstel Light / Corona / Heineken / Heineken Light / Peroni / Stella / Goose Island IPA

### NON-ALCOHOLIC

Assorted Fresh Juice / Soft Drinks

1 Hour \$20pp / 2 Hours \$40pp / 3 Hours \$58pp / 4 Hours \$74pp

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## PROSECCO BAR

### ACCOMPANIMENTS

Assorted Fresh Juice / Fresh Fruit Garnishes

### NON-ALCOHOLIC

Assorted Fresh Juice / Soft Drinks

\$15 per guest / hour

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## BOTTOMLESS BRUNCH COCKTAILS

Mimosa / Bellini / Bloody Mary / House Sangria

### ACCOMPANIMENTS

Assorted Fresh Juice / Fresh Fruit Garnishes

### NON-ALCOHOLIC

Assorted Fresh Juice / Soft Drinks

\$20 per guest for 2 hour open bar

*\*Available for Brunch Prix Fixe Upgrade for Saturday & Sunday 11:30am – 5pm*

*\*Pricing is per guest and does not include tax & gratuity.*

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# PASSED HORS D'OEUVRES

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## STANDARD ITEM SELECTIONS

*25 guests minimum - \$24 / guest, per hour  
(select six)*

GRISSINI / truffle butter, parmesan cheese wrapped in st. danielle prosciutto  
HAMACHI CRUDO SPOONS / citrus dressing, oranges and crushed pistachios  
CAPONNATA BRUSCHETTA / roasted baby eggplant, olives and tomatoes  
AHI TUNA TARTARE / robiola cheese, truffle scent on carasau cracker  
ENDIVE, WALNUTS, GORGONZOLA AND FIG  
SEARED STEAK / kunik cheese, arugula and balsamic onion crostinis  
ANTIPASTO SPIEDINI / salami, cured olives and parm chunk  
PEPPERONATA CROSTINI / buffalo mozzarella  
PEARS, GOAT CHEESE AND AGED BALSAMIC VINEGAR PINTXO  
BOSCAIOLA PIZZE / wild mushroom, fontina, spring onion  
PIZZA MARGHERITA / fresh mozzarella, san marsano tomato, basil  
SHEEP RICOTTA / lemon zest, olive oil, roasted tomato  
PORCINI MUSHROOMS / fontina crispy arancinis  
STUFFED CERIGNOLA OLIVES / roasted veal, truffle, parmigiano  
OPEN FACE MEATBALL SLIDERS / fiore sardo and guanciale  
ARTICHOKE AND RICOTTA SALATINIS  
MINI GRILLED THREE CHEESE  
CALAMARI FRITTI SKEWERS / spicy marinara sauce  
MINI CHICKEN PARMESAN SANDWICHES

## PREMIUM ITEM SELECTIONS

LOBSTER SALAD / pretzel toast  
MINI LAMB BURGERS  
BLINIS WITH CAVIAR / vodka crème fraiche  
SHORT RIB SLIDERS / orange, gremolata  
MINI CRAB CAKES / limoncello aioli

*Inclusive in six item selection; additional \$4 / guest / item / hour  
If in Addition to six items; additional \$8 / guest / item / hour*

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## PASSED DESSERTS

CANNOLI / MINI CHEESECAKE / ASSORTED CHOCOLATE TRUFFLES  
HOUSE-MADE COOKIES & BISCOTTI / MINI FRUIT TART

*25 guests minimum - \$20 / guest, per hour*

*\*Pricing is per guest and does not include tax & gratuity.*

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# ENHANCEMENTS

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## STARTER PLATTERS

ASSORTED FRESH FRUIT  
*\$40.00*

MIXED NUTS  
*\$40.00*

CHEF'S SELECTION OF IMPORTED CHEESES  
vine fruits, truffle honey, crostini  
*\$150*

CHARCUTERIE BOARD  
chef's selection of cured meats, olives, crostini  
*\$150*

## SAVORY PLATTERS

(serves 25 guests each)

POTATO & ZUCCHINI CROQUETTES  
*\$60*

CHERRY TOMATO, MOZZARELLA, BASIL  
*\$70*

MEATBALL SLIDERS - mozzarella  
*\$80*

TUNA TARTARE - cucumber, robiola cheese  
*\$80*

CHILLED SHRIMP & MELON SKEWER  
*\$80*

MINI GRILLED CHEESE - cucumber, robiola cheese  
*\$80*



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# BREAKFAST BRUNCH & LUNCH

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# BREAKFAST

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## CONTINENTAL BREAKFAST BUFFET

### PASTRIES & FRUIT

ASSORTED HOUSE PASTRIES / preserves, jams, butter  
SEASONAL FRESH FRUIT / greek yogurt & honey, whole grain granola

### BEVERAGES

FRESH ORANGE JUICE & GRAPEFRUIT JUICE  
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE  
REGULAR & DECAFFEINATED TEA

*\$30 / guest*

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## BREAKFAST BUFFET

### PASTRIES & FRUIT

ASSORTED HOUSE PASTRIES / preserves, jams, butter  
GREEK YOGURT & GRANOLA / seasonal fruit, wildflower honey

### BREAKFAST TABLE

(select two)

### SCRAMBLED EGGS / chives

ITALIAN TOAST / brown sugar, amaretto batter, cinnamon apple  
FRITTATA / asparagus, spinach, zucchini, artichoke, goat cheese  
ASELLINA PANCAKES / fresh berries, whipped mascarpone cream

### SIDES

PANCETTA (or) CHICKEN SAUSAGE / HOUSE POTATOES

### BEVERAGES

FRESH ORANGE JUICE & GRAPEFRUIT JUICE  
FRESHLY BREWED REGULAR & DECAFFEINATED COFFEE  
REGULAR & DECAFFEINATED TEA

*\$39 / guest*

*\*Pricing is per guest and does not include tax & gratuity.*

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# FAMILY STYLE BRUNCH #1

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## TO START

HOMEMADE ASELLINA BREAKFAST BREAD  
GREEK YOGURT & GRANOLA / seasonal fruit, wildflower honey

## MAIN COURSE

BRUNCH PIZZA / farmer's egg, arugula, parmigiano, prosciutto  
UOVA AL FORNO / baked eggs, roasted tomato & pepper sauce  
ITALIAN TOAST / brown sugar, amaretto batter, cinnamon apple

## SIDES

BREAKFAST POTATOES  
PANCETTA

*\$35 / guest*

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# FAMILY STYLE BRUNCH #2

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## PRIMI

(select two)

- INSALATA TRITATA / tomato, cucumber, feta, oregano dressing
- BUFFALO MOZZARELLA / heirloom tomatoes, taggiasca olive pesto
- CALAMARI & ARTICHOKE FRITTO MISTO / carrot chips, spicy pomodoro, roasted garlic aioli
- TUSCAN SHRIMP & WHITE BEAN / truffle, rosemary
- ITALIAN TOAST / brown sugar, amaretto batter, cinnamon apple
- ASELLINA PANCAKES / fresh berries, whipped mascarpone

## SECONDI

(select three)

- BLACK TRUFFLE PIZZE / farmer's egg, arugula, parmigiano, prosciutto
- BURRATA & SMOKED SALMON PIZZE / capers, lemon crème fraiche, red onion
- FRITTATA / asparagus, spinach, zucchini, artichoke, goat cheese
- UOVA AL FORNO / baked eggs, roasted tomato & pepper sauce, grilled bread
- GARGANELLI / house sausage, rapini, pecorino
- CHICKEN PAILLARD / marinated tomatoes, arugula, shaved parmesan

## DOLCI

(select two)

- TIRAMISU / saviardi, mascarpone mouse, espresso granita
- TORTA BAROZZI / chocolate mousse, almond crunch, salted caramel gelato
- LEMON BASIL CHEESECAKE / strawberry tomato chutney, basil syrup, vincotto

\$49 / guest

*\*Pricing is per guest and does not include tax & gratuity.*

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# FAMILY STYLE LUNCH #1

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## PRIMI

(select two)

HOUSE SALAD / field greens, lemon vinaigrette

HEARTS OF ROMAINE / parmesan, carasau bread

WOOD-FIRED BEETS / aged goat cheese, lemon-mint vinaigrette

CHOPPED SALAD / tomato, cucumber, feta, oregano dressing

SPINACH SALAD / pancetta, gorgonzola, apples, pecans

## SECONDI

(select two)

PENNE / fresh tomato sauce, basil

ORECCHIETTE / chicken, broccoli, parmigiano

EGGPLANT RAVIOLI / spinach pasta, tomato composta, basil pesto, sheep's milk ricotta

BOSCAIOLA PIZZE / wild mushroom, fontina, spring onion

SALSICCIA PIZZE / fennel sausage, smoked mozzarella, rapini, basil pesto

## ADD SIDES

*\$12 each*

MACCHERONI & CHEESE

BROCCOLI RABE

CRUSHED FINGERLING POTATOES

ROSEMARY-TOMATO POLENTA

GRILLED ASPARAGUS

HERB PARMESAN FRIES

## DOLCI

ASSORTED HOMEMADE COOKIES & HOUSE CANNOLI

*\$39 / guest*

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# FAMILY STYLE LUNCH #2

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## PRIMI

(select two)

CHOPPED VEGETABLE SALAD / tomato, cucumber, feta, oregano dressing

BUFFALO MOZZARELLA / heirloom tomato, taggiasca pesto

CALAMARI & ARTICHOKE FRITTO MISTO / carrot chips, spicy pomodoro, roasted garlic aioli

## SECONDI

(select two)

GRILLED CHICKEN PAILLARD / marinated tomatoes, arugula, shaved parmesan

GRILLED SALMON / crushed fingerling potatoes, herb gremolata

EGGPLANT PARMESAN / fresh ricotta

PAPPARDELLE / veal bolognese, béchamel

## ADD SIDES

*\$12 each*

MACCHERONI & CHEESE

BROCCOLI RABE

CRUSHED FINGERLING POTATOES

ROSEMARY-TOMATO POLENTA

GRILLED ASPARAGUS

HERB PARMESAN FRIES

## DOLCI

(select two)

TIRAMISU / saviordi, mascarpone mousse, espresso granita

HOUSE CANNOLI / pistachio shell, candied fruit

TORTA BAROZZI / chocolate mousse, almond crunch, salted caramel gelato

*\$49 / guest*

*\*Pricing is per guest and does not include tax & gratuity.*

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# FAMILY STYLE LUNCH #3

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## PRIMI

(select two)

BOSCAIOLA PIZZE / wild mushroom, fontina, spring onion  
BUFFALO MOZZARELLA / heirloom tomatoes, taggiasca olive pesto  
WOOD-FIRED BEETS / aged goat cheese, lemon-mint vinaigrette  
BRESAOLA / arugula, shaved fennel, lemon vinaigrette

## SECONDI

(select three)

GARGANELLI / fresh tomato, pecorino sardo  
ROASTED BRANZINO / rapini, fresh herbs  
BEEF STEAK TAGLIATA / fingerling potatoes, herb oil  
GRILLED CALAMARI / fregola sarda, roasted tomato  
CHICKEN PARMESAN / mozzarella

## ADD SIDES

*\$12 each*

MACCHERONI & CHEESE  
BROCCOLI RABE  
CRUSHED FINGERLING POTATOES  
ROSEMARY-TOMATO POLENTA  
GRILLED ASPARAGUS  
HERB PARMESAN FRIES

## DOLCI

(select two)

TIRAMISU / savoiardi, mascarpone mousse, espresso granita  
HOUSE CANNOLI / pistachio shell, candied fruit  
TORTA BAROZZI / chocolate mousse, almond crunch, salted caramel gelato  
BOMBOLONI / Citrus ricotta donut, salted caramel sauce

*\$59 / guest*

*\*Pricing is per guest and does not include tax & gratuity.*



DINNER  
& BUFFET

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# FAMILY STYLE DINNER #1

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## PRIMI

(select two)

CHOPPED VEGETABLE SALAD / tomato, cucumber, feta, oregano dressing

BOSCAIOLA PIZZE / wild mushroom, fontina, spring onion

STUFFED CERIGNOLA OLIVES / roasted veal, parmesan, tartufo

BURRATA / rosemary blackberry composta, pickled beets, watercress, vincotto

PEAR & ENDIVE SALAD / spiced walnuts, gorgonzola dolce

## SECONDI

(select three)

ROASTED EGGPLANT RAVIOLI / spinach pasta, tomato composta, basil pesto, sheep's milk ricotta

GRILLED SALMON / crushed fingerling potatoes, herb gremolata

CHICKEN PARMESAN / mozzarella, house spaghetti

PAPPARDELLE / bolognese, béchamel

GRILLED SALTIMBOCCA / caciocavalla, oregano, capicola, roasted root vegetables

## ADD SIDES

*\$12 each*

MACCHERONI & CHEESE

BROCCOLI RABE

CRUSHED FINGERLING POTATOES

ROSEMARY-TOMATO POLENTA

GRILLED ASPARAGUS

HERB PARMESAN FRIES

## DOLCI

(select two)

TIRAMISU / saviordi, mascarpone mousse, espresso granita

HOUSE CANNOLI / pistachio shell, candied fruit

TORTA BAROZZI / chocolate mousse, almond crunch, salted caramel gelato

BOMBOLONI / citrus ricotta donut, salted caramel sauce

*\$65 / guest*

*\*Wine pairings available*

*\*Pricing is per guest and does not include tax & gratuity.*

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# FAMILY STYLE DINNER #2

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## PRIMI

(select three)

KALE SALAD / parmesan, carasau bread croutons

CHEF'S SELECTION OF IMPORTED CHEESES / truffle honey, crostini

TOSCANA PIZZA / grilled radicchio, guanciale, caciocavallo, vincotto

CALAMARI & ARTICHOKE FRITTO MISTO / carrot chips, spicy pomodoro, roasted garlic aioli

## SECONDI

(select three)

GARGANELLI / shrimp, lobster, roasted cherry tomatoes

GRILLED CALAMARI / oven dried tomatoes

ROASTED BRANZINO / herb gremolata

GRILLED STRIP TAGLIATA / pan roasted vegetables, herb oil

LAMB SHANK / taleggio polenta, cipollini onion, porcini sugo

## ADD SIDES

*\$12 each*

MACCHERONI & CHEESE

BROCCOLI RABE

CRUSHED FINGERLING POTATOES

ROSEMARY-TOMATO POLENTA

GRILLED ASPARAGUS

HERB PARMESAN FRIES

## DOLCI

(select two)

TIRAMISU / saviordi, mascarpone mousse, espresso granita

HOUSE CANNOLI / pistachio shell, candied fruit

TORTA BAROZZI / chocolate mousse, almond crunch, salted caramel gelato

LEMON BASIL CHEESECAKE / strawberry tomato chutney, basil syrup, vincotto

*\$75 / guest*

*\*Wine pairings available*

*\*Pricing is per guest and does not include tax & gratuity.*

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# PLATED DINNER

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## ANTIPASTI

(select two)

WOOD-FIRED BEETS / aged goat cheese, citrus-mint vinaigrette  
BURRATA / rosemary blackberry composta, pickled beets, watercress, vincotto  
HAMACHI CRUDO / agrodolce, shaved fennel, jalapeño, blood orange  
PEAR & ENDIVE SALAD / spiced walnuts, gorgonzola dolce

## PRIMI

(select one)

ROASTED EGGPLANT RAVIOLI / tomato composta, aged goat cheese  
GARGANELLI / rapini, pecorino, house sausage  
SQUID INK LINGUINI / shrimp, lobster, roasted cherry tomatoes

## SECONDI

(select three)

ROASTED BRANZINO ACQUA PAZZA / garlic spinach, herb gremolata  
GRILLED CALAMARI / fregola sarda, roasted tomatoes  
CHICKEN SALTIMBOCCA / crispy prosciutto, smoked scamorza, garlic rapini  
NY STRIP TAGLIATA / pan roasted vegetables, herb oil

## ADD SIDES

*\$12 each*

MACCHERONI & CHEESE  
BROCCOLI RABE  
CRUSHED FINGERLING POTATOES  
ROSEMARY-TOMATO POLENTA  
GRILLED ASPARAGUS  
HERB PARMESAN FRIES

## DOLCI

(select two)

HOUSE CANNOLI / pistachio shell, candied fruit  
LEMON BASIL CHEESECAKE / strawberry tomato chutney, basil syrup, vincotto  
TIRAMISU / saviordi, mascarpone mousse, espresso granita

*\$95 / guest*

*\*Wine pairings available*

*\*Pricing is per guest and does not include tax & gratuity.*

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# BUFFET MENU

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## SALADS

(select one)

- CHOPPED SALAD / cranberries, pecans, pumpkin seeds vinaigrette
- RADICCHIO / arugula, pears, blue cheese, honey vinaigrette
- FIELD GREENS / golden raisins, hazelnuts, shaved pecorino, white balsamic dressing
- GRILLED PUMPKIN SALAD / goat cheese, pecans, caramelized shallot vinaigrette
- HONEY TRUFFLE ENDIVE SALAD / dried ricotta, whole nuts, golden raisins

## PASTA e RISOTTO

(select one)

- HOUSE GNOCCHI / cheese fonduta, herbs
- ORECCHIETTE / winter vegetables, black truffle
- MALLOREDDU / three-meat ragù, pecorino
- PENNE / shellfish, cherry tomatoes, basil
- PUMPKIN RISOTTO / roasted porcini mushrooms, dried ricotta

## SECONDI

(select two)

- SLICED TURKEY BREAST / wild mushroom sauce
- LAMB SPEZZATINO / artichokes, yukon potatoes
- GRILLED BEEF STEAK TAGLIATA / cipollini, caramelized carrots
- ROASTED SALMON / cauliflower stew, lemon gremolata

## VEGETABLES

(select two)

- GREEN BEANS AND SLICED ALMONDS / BRUSSEL SPROUTS / BAKED POTATO CAKE
- ASPARAGUS / CARAMELIZED ROOT VEGETABLE / ROASTED HERB POTATOES
- TRUFFLE MASHED POTATOES / SAUTÉED RED BEETS / ITALIAN-STYLE RAPINI

## DOLCI

ASSORTED MINI ITALIAN DESSERTS

*\$99 / guest*

*\*Pricing is per guest and does not include tax & gratuity.*

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# STATIONS

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(prices based on 1 hour)

## PASTA STATION

Assorted Handmade Pastas

CHOICE OF 3 SAUCES

three meat ragu / fresh pomodoro / porcini mushroom / basil pesto / fish & shellfish

*\$30 / guest*

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## CARVING STATION

TURKEY BREAST *\$35 / guest*

LEG OF LAMB *\$55 / guest*

PRIME RIB *\$55 / guest*

FILET MIGNON *\$55 / guest*

ROASTED WHOLE PIG *\$55 / guest*

### CARVING STATION ACCOMPANIMENTS

CHOICE OF TWO SAUCES PER SELECTION:

red wine / fresh green peppercorn / roasted garlic / salsa verde  
horseradish / cheese fonduta / vinegar and mustard sauce

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## WOOD-FIRED PIZZE STATION

CHEF'S SELECTION OF WOOD-FIRED PIZZAS & FLATBREADS

*\$20 / guest*

*\*Pricing is per guest and does not include tax & gratuity.*



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# EVENT COORDINATION / FAQs

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## BOOKING

A proposal for all costs will be furnished upon request. A 50% deposit is required to confirm your event and the remaining payment is due 3 days in advance of your event.

**STAFFING:** All employees hired for events are paid via gratuity. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity of the menu served.

**Flat Staffing Fees Based on (3) Hour Event Times are as follows:**

COAT CHECK ATTENDANTS: \$125 each

ADDITIONAL SERVER: \$150

BARTENDERS: \$150

SECURITY: \$200

EVENT CAPTAINS: \$200

*\*Required for groups of 60 guests or more.*

**Additional Needs:**

SET-UP & BREAKDOWN FEE: \$250 *\*Based on event production needs.*

EVENT EXTENSION: \$250 *\*Based on 1 hour past original event end time.*

## RENTALS

Spaces at Asellina include variable levels of furnishing. Rentals fluctuate depending on your needs and the requirements of the space. Upon request of a proposal, you will receive an estimate of rental charges based on the given parameters of your event. Additional rental charges may be incurred for last minute details or for custom furniture requests.

## AUDIO VISUAL

Event spaces at Asellina are not equipped with audiovisual equipment and inputs. Please inquire with your Sales Manager regarding specific presentation or sound needs.

Items that are not carried in-house are available for rental from outside vendors of your preference.

## TAXES & FEES

**ADMINISTRATIVE FEE:** All events are subject to a 5% administration fee which is based on the cost of the event including food, beverage and staffing. The administrative fee is not a gratuity and serves to offset ancillary expenses associated with the planning and administration of your event.

**TAX:** All event charges are subject to 8.875% New York State sales tax.

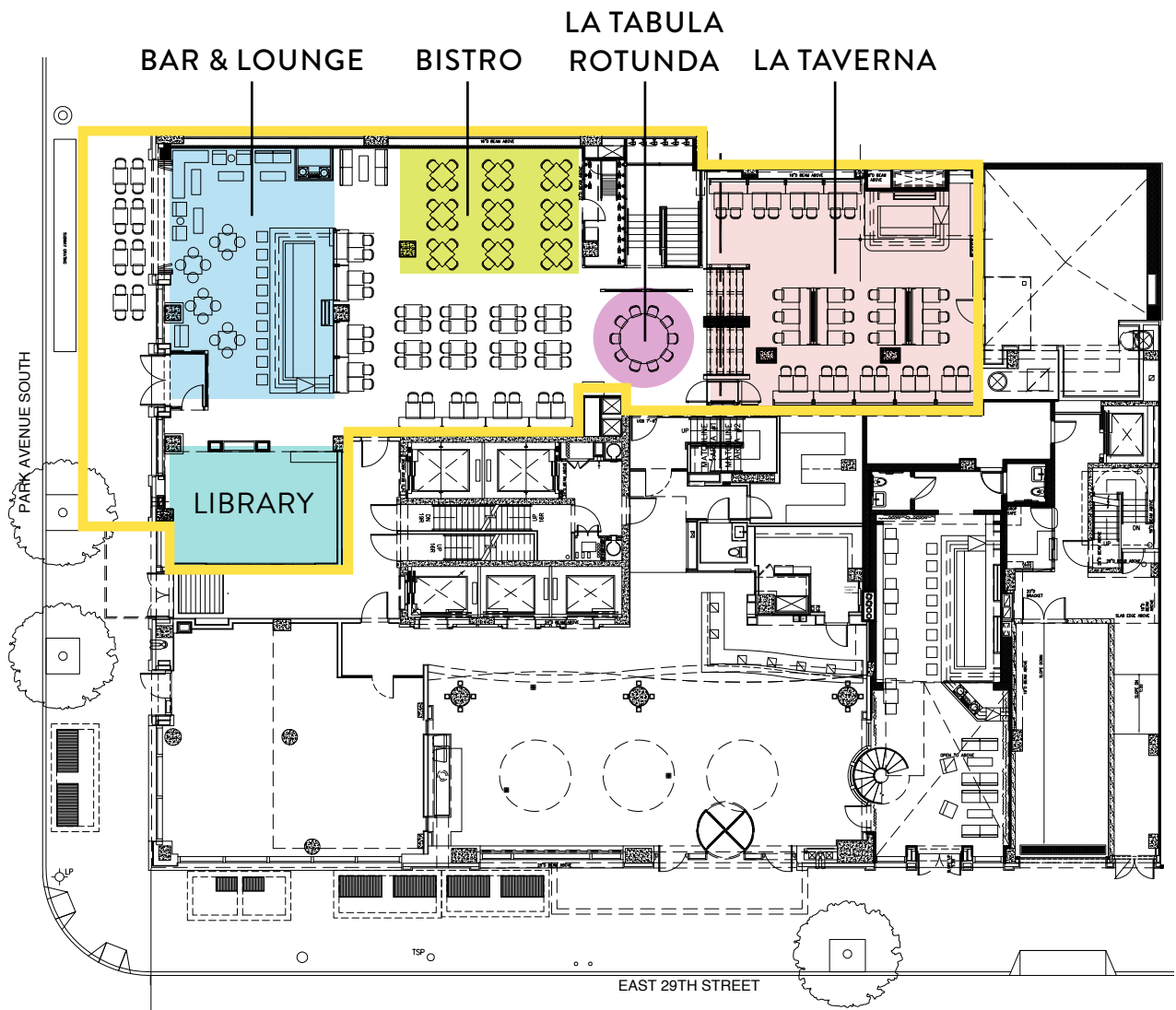
## STORAGE

Asellina will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

## LATE ARRIVALS

Asellina reserves the right to charge 100% of the contract & cancel any event that runs outside of the original scheduled event time. Please contact your sales manager if you're running more than 15 minutes late for your event.

# FLOORPLAN



NEW YORK.....



**STK DOWNTOWN**  
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LAS VEGAS.....



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MIAMI .....



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