



Bagatelle®  
new york

SEMI-PRIVATE DINING  
**BRUNCH**  
SATURDAY & SUNDAY ONLY

One Little West 12th Street | 646.666.4510 | [EventsNY@togrp.com](mailto:EventsNY@togrp.com) | [BistrotBagatelle.com](http://BistrotBagatelle.com)

#BeBagatelle    BagatelleNYC

**THEONEGROUP**  
lifestyle hospitality

# Bagatelle® new york

Located in The Meatpacking District on the corner of Little West 12th & 9th Avenue, Bagatelle offers a redefinition of the French Mediterranean dining experience through the exquisite seasonal menu and a beautifully designed space with outdoor seating. Bagatelle brings New York a feeling that has yet to be experienced, mirroring that which can only be found in the South of France, until now...

Created by hospitality entrepreneurs Remi Laba and Aymeric Clemente, Bagatelle America is a partnership with The ONE Group. Currently hosting U.S. operations in New York and Los Angeles.

Designed by iCrave Design Studio, Bagatelle New York embodies a bustling Parisian Bistro with classic décor, bold artwork and lively music.

## SEMI-PRIVATE DINING

### MAIN DINING

accommodates 175 guests for seated dinner and 325 guests for cocktails

### LÉ SALON

seating for 70 guests

### LA BANQUETTE SENEQUIER

seating for 22 guests

### LA BANQUETTE ST. GERMAIN

seating for 22 guests



## Main Dining

- Ideal for Seated Brunch, Lunch & Dinners
- Located on the Main Floor of Bagatelle
- Main Dining Tables can hold a minimum of 12 and a maximum of 22 guests
- There is a 2.5 Hour time limit for all reservations
- Minimums may apply given group size, time of year & service requests



## Le Salon

- Ideal for Rehearsal Dinners, Presentations, Seated Brunch, Lunch, & Dinners
- Located in the far back of the restaurant
- Le Salon can hold a minimum of 25 and maximum of 70 guests
- Adorned with unique art pieces & creamy leather banquettes giving the space a classic Parisian feel
- This space can accommodate AV
- Minimums may apply given group size, time of year & service requests



## Main Bar

- Ideal for Happy Hours & Cocktail Receptions
- It's ideal location allows you to observe the movement of the entire space, while remaining intimate with your own party
- Additional Staffing Fee of \$150 to be distributed to your private bartender
- Minimum may apply given group size, time of year & service requests.





# FAMILY STYLE BRUNCH I

---

## BRUNCH FAVORITES

*for the table to share*

**ASSORTED BREADS AND PASTRIES**

**SLICED SEASONAL FRUITS**

**SALADE BAGATELLE**

Hearts Of Lettuce – Parmesan Cheese – Fresh Garden Herbs – Mustard Vinaigrette

**PANCAKES BAGATELLE**

Buttermilk Pancakes – Praline Cream – Peach & Blueberry Compote

---

## MAIN FAVORITES

*please select three for the table to share*

**TRUFFLE SCRAMBLE**

Scrambled Eggs – Shaved Truffles

**EGGS BENEDICT**

Canadian Bacon – Spinach – Hollandaise Sauce

**GOAT CHEESE & ASPARAGUS FRITTATA**

Three Organic Eggs – Baby Arugula

**PIZZA A LA TRUFFLE NOIRE**

Black Truffle – Flat Bread – Crème Fraiche – Scamozza

**GNOCCHI A LA PARISIENNE DE NICOLAS**

Homemade Gnocchi – Black Truffle Pesto – Truffle Sauce

---

## SIDES

*please select one for the table to share*

**POMMES FRITES | PATATAS BRAVAS | CHICKEN SAUSAGE**

**APPLEWOOD SMOKED BACON | AVOCADO**

---

## DESSERT

**CHEF'S SELECTION**

Assorted Pastries & Petit Fours

# FAMILY STYLE BRUNCH II

---

## BRUNCH FAVORITES

---

*for the table to share*

### ASSIETTE DE FROMAGES

### SLICED SEASONAL FRUITS

### BABY KALE

Dry Cranberries – Ricotta Salata – Pickled Shallots – Sunflower Seeds – Lemon & Jean Reno E.V.O.O

### NUTELLA FRENCH TOAST

Homemade Brioche – Nutella – Fresh Raspberries

---

## MAIN FAVORITES

---

*please select four for the table to share*

### TRUFFLE SCRAMBLE

Scrambled Eggs – Shaved Truffles

### EGGS BENEDICT

Canadian Bacon Croissant – Spinach – Hollandaise Sauce

### GOAT CHEESE & ASPARAGUS FRITTATA

Three Organic Eggs – Baby Arugula

### TARTARE DE BOEUF AU COUTEAU

Hand-Cut Beef Filet Mignon Tartare – Quail Egg – Frisée – Truffle Butter Crostini

### GNOCCHI A LA PARISIENNE DE NICOLAS

Homemade Gnocchi – Black Truffle Pesto – Truffle Sauce

### PIZZA A LA TRUFFLE NOIRE

Black Truffle – Flat Bread – Crème Fraîche – Scamozza

### SLICED STEAK AU POIVRE

12 oz NY Strip – Homemade Pommes Frites – Classic Cognac Peppercorn Sauce

---

## SIDES

---

*please select two for the table to share*

POMMES FRITES | PATATAS BRAVAS | CHICKEN SAUSAGE

APPLEWOOD SMOKED BACON | AVOCADO

---

## DESSERT

---

### CHEF'S SELECTION

Assorted Pastries & Petit Fours

# FAMILY STYLE BRUNCH III

---

## BRUNCH FAVORITES

*for the table to share*

**ASSIETTE DE CHARCUTARIE**

**SLICED SEASONAL FRUITS**

**ASSIETTE DE FROMAGES**

**PANCAKES BAGATELLE**

Buttermilk Pancakes – Praline Cream – Peach & Blueberry Compote

**NUTELLA FRENCH TOAST**

Homemade Brioche – Nutella – Fresh Raspberries

---

## MAIN FAVORITES

*please select four for the table to share*

**TRUFFLE SCRAMBLE**

Scrambled Eggs – Shaved Truffles

**GOAT CHEESE & ASPARAGUS FRITTATA**

Three Organic Eggs – Baby Arugula

**EGGS BAGATELLE**

Smoked Salmon Croissant – Sliced Avocado – Hollandaise Sauce & Lobster Chunks

**PIZZA A LA TRUFFLE NOIRE**

Black Truffle – Flat Bread – Crème Fraîche – Scamozza

**EGGS BENEDICT**

Ham – Egg – Swiss Cheese – Dijonnaise

**LOBSTER MACARONI AND BOURSIN CHEESE**

Asparagus – Roasted Tomatoes – Herb Breadcrumbs

**FILET DE SAUMON SAUVAGE GRILLE**

Grilled Wild Salmon Filet – Asparagus – Hollandaise Sauce

**SLICED STEAK AU POIVRE**

12 oz NY Strip – Homemade Pommes Frites – Classic Cognac Peppercorn Sauce

---

## SIDES

*please select two for the table to share*

**POMMES FRITES | PATATAS BRAVAS | CHICKEN SAUSAGE**

**APPLEWOOD SMOKED BACON | AVOCADO**

---

## DESSERT

**MEGA SUNDAE**



# EVENT COORDINATION & FAQs

## 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 Bagatelle 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 Bagatelle are not equipped with a 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

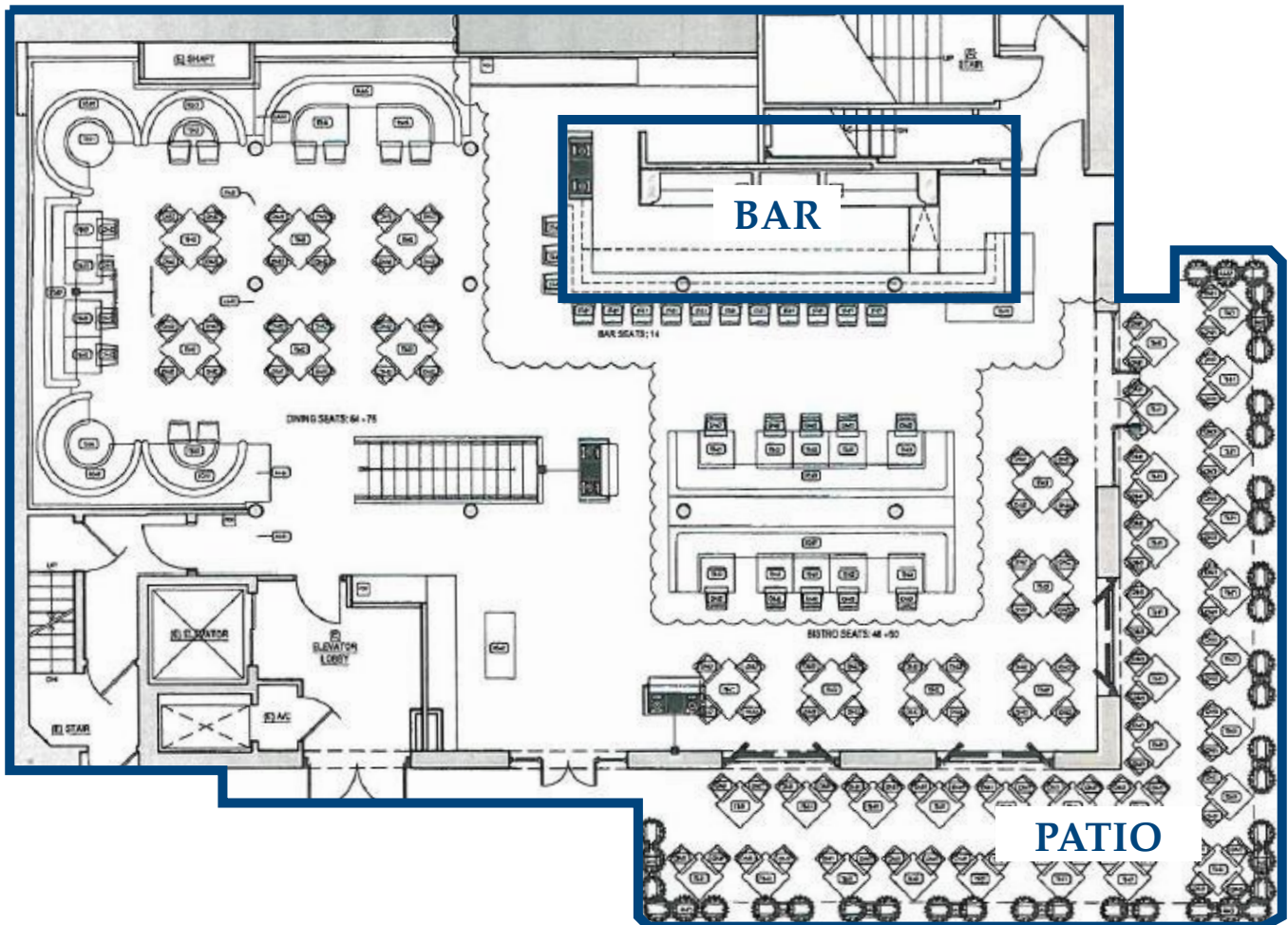
Bagatelle will hold basic décor the morning of your event day and up to 1 day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

## LATE ARRIVALS

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



# FLOORPLAN



# STK®

**ATLANTA**  
1075 PEACHTREE ST  
ATLANTA, GA 30309  
404.793.0144  
EventsATL@togrp.com

**LAS VEGAS**  
(IN THE COSMOPOLITAN)  
3708 LAS VEGAS BLVD. S  
LAS VEGAS, NV 89109  
702.698.7990  
EventsLV@togrp.com

**LONDON**  
336-337 STRAND WC2R 1HA  
LONDON, UK  
+44 (0) 20 7395 3450  
London\_Events@togrp.com

**LOS ANGELES**  
930 HILGARD AVE  
LOS ANGELES, CA 90024  
310.691.7851  
EventsLA@togrp.com

**STK MIAMI**  
2311 COLLINS AVE  
MIAMI BEACH, FL 33139  
305.604.6988  
EventsMIA@togrp.com

**MILAN**  
P.ZA DELLA REPUBBLICA  
13 MILAN, 20124  
344.1083897  
MILAN\_Reservations@togrp.com

**NEW YORK DOWNTOWN**  
26 LITTLE WEST 12<sup>TH</sup> ST  
NEW YORK, NY 10014  
646.666.4510  
EventsNY@togrp.com

**NEW YORK ROOFTOP**  
26 LITTLE WEST 12<sup>TH</sup> ST  
NEW YORK, NY 10014  
646.666.4510  
EventsNY@togrp.com

**NEW YORK MIDTOWN**  
1114 6<sup>TH</sup> AVE  
NY, NY 10036  
646.666.4510  
EventsNY@togrp.com

**WASHINGTON, D.C.**  
1250 CONNECTICUT AVE NW  
WASHINGTON, D.C. 20036  
202.909.1610  
EventsDC@togrp.com

## ASELLINA

**ASELLINA**  
420 PARK AVENUE S  
NY, NY 10016  
646.666.4510  
EventsNY@togrp.com

## CUCINA ASELLINA

**CUCINA ASELLINA**  
1075 PEACHTREE ST  
ATLANTA, GA 30309  
404.793.0141  
EventsATL@togrp.com

**CUCINA ASELLINA**  
ALDWYCH, WC2R ONT  
LONDON, UK  
+44 (0) 20 7395 3445  
London\_Events@togrp.com

## GANSEVOORT PARK ROOFTOP

**GANSEVOORT PARK ROOFTOP**  
420 PARK AVE S  
NY, NY 10016  
646.666.4510  
EventsNY@togrp.com

## Bagatelle® new york

**BAGATELLE NEW YORK**  
1 LITTLE WEST 12<sup>TH</sup> ST  
NEW YORK, NY 10014  
646.666.4510  
EventsNY@togrp.com

## Bagatelle® los angeles

**BAGATELLE LOS ANGELES**  
755 N LA CIENEGA BLVD  
LOS ANGELES, CA 90069  
310.659.3900  
EventsLA@togrp.com