

# AQUAVIT

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private dining

## About Us

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### The Restaurant

Restaurant Aquavit opened to immediate success in midtown Manhattan in November of 1987. More than three decades later, Aquavit continues to be one of New York's most popular and highly esteemed dining destinations.

The restaurant earned and have retained two stars in The Michelin Guide New York City since 2015 and was awarded three stars by the New York Times in 2015.

Aquavit's offerings are built on the cornerstones of Sweden's 500-year-old culinary tradition. The country is surrounded by water, providing an abundance of seafood, and the land is covered by forests rich in game, berries, mushrooms and other wild foods. Short seasons inspired the custom of pickling and preserving, and the signature Nordic flavor profile is a balance between sweet and salt.

### Executive Chef Emma Bengtsson

Emma Bengtsson grew up in a small town on the west coast of Sweden and became interested in the culinary arts at a very young age, thanks to her grandmother, who was an avid home cook.

Bengtsson's experience spans many of Sweden's acclaimed restaurants, from her internship at Edsbacka Krog—the only Michelin two-star restaurant in Sweden at that time—to Operakällaren, the award-winning historic restaurant located in Stockholm's Opera House.

Bengtsson joined our team as Executive Pastry Chef in 2010, and quickly became known for her creative interpretations of classic Scandinavian desserts. Her style was reflective of the region's penchant for local products, progressive techniques, and continuing traditions. She took on the role of Executive Chef in spring 2014 and since then has injected the critically acclaimed menu with her personal style and experience. Her work garnered a second Michelin Star for Aquavit, making her the second female chef in the U.S. to run a two-star kitchen and the first ever Swedish female chef to do so.

### Private Dining

Aquavit offers two elegant private dining rooms—the Linné Salon and the Nobel Room. Both rooms are located beyond the bar and lounge, giving them a truly separate and private feel. The clean, Scandinavian aesthetic of the restaurant provides the perfect backdrop for both corporate and social events.

Our seasonal menu is carefully crafted by Executive Chef Emma Bengtsson and her team using local, organic ingredients to reflect the spirit of Aquavit. The team will work with you to tailor our menu to suit your needs—from a three-course business luncheon, to passed canapés for an after-work happy hour, or an extended tasting menu for a celebratory dinner. The private dining rooms have their own dedicated kitchen, allowing us great flexibility maintaining any desired event timeline. Whether you're looking to host an intimate business dinner and presentation for ten or a festive reception for 120 guests, our private dining team will be happy to help you create any event.

# AQUAVIT

### Chef Appearance

We will gladly arrange for Executive Chef Emma Bengtsson to appear at your event. Please note this is subject to her availability and requires a separate fee.

### Flowers and Decor

Aquavit provides simple arrangements with our compliments. Flower color and variety are subject to change without notice, based on seasonal availability.

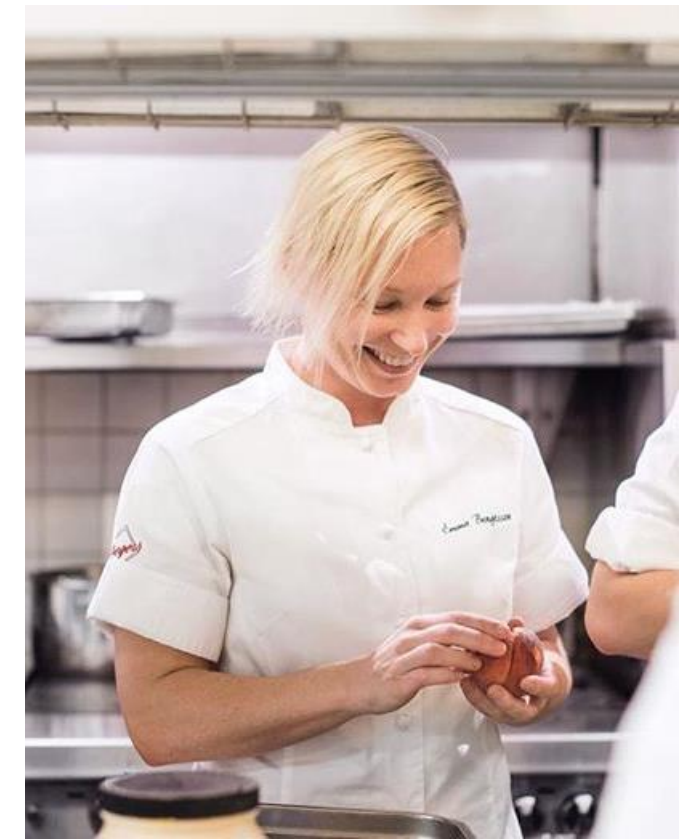
We would be happy to coordinate flowers for you from our preferred vendor or you are welcome to bring in any florist of your choosing.

For dinner events, we provide votive candles on the tables and around the perimeter of the private dining rooms.

### Audio Visual Equipment

Both the Linné Salon and Nobel Room are equipped with high-def projector and screen, one handheld wireless microphone, and complimentary Wi-Fi. Use of in-house AV incurs a charge of \$350.

Aquavit can rent additional equipment for you, which will be payable upon completion of the event. You may also arrange your own audiovisual equipment through vendors approved by Aquavit. All installations require Aquavit's approval.



### Menu Printing

We prepare menus for each private dining event which can be customized with your corporate logo or personal menu heading.

### Client Gifts and Event Favors

Aquavit offers a variety of both sweet and savory gifts for your guests. Please see the following page of this packet for the full menu and pricing.

### Off-Site Catering

Aquavit specializes in off-site catering events of any size and style. Whether you are catering an event in your office or planning a party in your home, we will provide you with the Aquavit experience. From simple drop off and set up to party equipment and staff, we are capable of making all your off-site events elegant and with ease. Menus can be tailored to needs of your event.

### Restaurant Buyouts

Full buyouts of the restaurant are available upon request.



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# The Linné Salon

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Suitable for seated events of up to 30 people or standing receptions of up to 50. The 515 square foot Linné Salon offers an intimate venue for your lunchtime round table discussion, board dinner, or festive birthday party.



## Room Capacities

One Long Table	24
One Hollow Square	22
Multiple Round Tables	30
Standing Reception	50

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# The Nobel Room

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At approximately 1100 square feet, with a window facing the courtyard of 432 Park Avenue, the Nobel Room is suited for seated events of up to 80 guests and standing receptions for up to 120. This room has the most flexibility of layouts and configurations, be it theater-style seating for a presentation, round tables for a large dinner function, or cocktail tables for an engagement party. A beautiful art-deco wooden divider can also be moved to create a dedicated reception area for up to 50 guests prior to a seated event.

## Room Capacities

One Long Table	36
One Hollow Square	40
Multiple Round Tables	80
Standing Reception	120



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# The Lounge

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For semi-private receptions of up to 20 guests, we also offer the use of our Lounge. Located in the back of the bar and the private dining rooms, the Lounge is perfect for reception-style events or cocktail hours prior to a seated meal in one of the private dining rooms. The space can either be left as-is with cozy seating arrangements of Arne Jacobson Swan chairs and or set with high cocktail tables.

The Lounge can also be arranged for a seated semi-private dinner. The Lounge can be set with one long table or one round table for up to 12 guests

## Room Capacities

One Long Table	12
One Round Table	12



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## Pricing

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**Breakfast**  
\$45 per person MENU I  
\$70 per person MENU II  
\$65 per person MENU III  
\$65 per person MENU IV

**Lunch**  
\$85 per person: one appetizer, two entrées, one dessert

**Dinner**  
\$135 per person: one appetizer, two entrées, one dessert  
\$225 per person: Chef's Tasting Menu (5 courses)  
\$175 pp, optional wine pairing

*\* Note: All guests must partake in the tasting menu. In order to accommodate dietary restrictions Aquavit must be alerted 72 hours in advance of the event date.*

**Beverages**  
For breakfast, lunch, and dinner events, all beverages are billed by consumption and wines are billed by the bottle.

Aquavit has an extensive wine and cocktail program and we would be happy to send you the complete list upon request.

### Cocktail Receptions

Canapés  
Selection of Four \$35 per person per hour  
Selection of Six \$40 per person per hour  
Selection of Eight \$45 per person per hour

Stationary Food: \$20-\$55 per person per hour

### Bar Packages

Basic Bar \$35 per person for one hour // \$25 per person for additional hour  
Premium Bar \$40 per person for one hour // \$30 per person for additional hour

*\*Note: Single Malt Scotch, Cognac, Port and Ultra-Premium Liquors Excluded  
\*Note: Packages are not mandatory, and Beverages may be billed on consumption if preferred*

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### Tax and Services

Sales Tax 8.875%  
Gratuity 18%  
Administrative Fee 5%  
Coat and Bag Check \$2 per item checked (seasonal)  
In-House AV \$350 for use of projector, screen, and handheld wireless microphone

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## Event Favors

### SAVORY

Pickled Vegetables	\$20
Sea Buckthorn Mustard	\$15
Spice Blend choose one: (Fish, Meat, Chicken, Vegetable)	\$15
Infused Oil (choose one: Lemon & Thyme, Dill, Smoked Roasted Garlic)	\$15
Cultured Butter and Bread (choice of Rye or Sourdough)	\$20



### SWEET

Seasonal Berry Jam and Scone	\$20
Bon Bons and Truffles (box of 4)	\$20
Tea Cake (choose one: Lemon, Cardamom, Rosemary)	\$15
Macaron (box of 4)	\$25
Swedish Candies	\$25
Swedish Cookies	\$20
Miniature Princess Cake	\$30



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## Breakfast

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### MENU I (\$45 per person)

#### SMALL BUFFET

Bagels, Banana Cake, Pain au Chocolat, Butter, Jam  
Homemade Muesli Trifle- Yogurt, Honey, Seasonal Berries  
Seasonal Fruit  
House-Cured Gravlax  
Smoked Ham  
Sliced Tomatoes and Cucumbers  
Cheese Board

### MENU II (\$70 per person)

#### LARGE BUFFET

Bagels, Banana Cake, Pain au Chocolat, Butter, Jam  
Homemade Muesli Trifle- Yogurt, Honey, Seasonal Berries  
Seasonal Fruit  
House-Cured Gravlax  
Smoked Ham  
Bacon  
Sausage  
Cheese Board

#### BREAKFAST MAIN COURSES (Select Two)

Swedish Pancake, Maple Syrup, Vanilla Cream  
Swedish Pancake, Pork Belly, Lingonberry  
Eggs Norwegian, Cold-Smoked Salmon, Poached Egg, Brioche, Hollandaise  
Eggs en Cocotte, Tomatoes, Spring Onion  
Two Eggs: Scrambled, Sunnyside Up, or Boiled, with Gravlax, Brioche

### MENU III (\$65 per person)

#### PLATED SMÖRGÅSBORD

Bagels, Banana Cake, Pain au Chocolat, Butter, Jam  
House Cured Gravlax, Mustard Ham, Tomato, Cucumber

#### BREAKFAST MAIN COURSES (Select Two)

Swedish Pancake, Maple Syrup, Vanilla Cream  
Swedish Pancake, Pork Belly, Lingonberry  
Eggs Norwegian, Cold-Smoked Salmon, Poached Egg, Brioche, Hollandaise  
Eggs en Cocotte, Tomatoes, Spring Onion  
Two Eggs: Scrambled, Sunnyside Up, or Boiled, with Gravlax, Brioche

### MENU IV (\$65 per person)

#### THREE-COURSE FORMAT

Bagels, Banana Cake, Pain au Chocolat, Butter, Jam

First Course -Homemade Muesli Trifle- Yogurt, Honey, Seasonal Berries

#### Second Course- Select One

Swedish Pancake, Maple Syrup, Vanilla Cream  
Swedish Pancake, Pork Belly, Lingonberry  
Eggs Norwegian, Cold-Smoked Salmon, Poached Egg, Brioche, Hollandaise  
Eggs en Cocotte, Tomatoes, Spring Onion  
Two Eggs: Scrambled, Sunnyside Up, or Boiled, with Gravlax, Brioche

Third Course- Seasonal Fruit Salad

# AQUAVIT

Lunch \$85 per person  
Dinner \$135 per person

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### APPETIZERS - Select One

English Pea Soup  
mint, cucumber, sour cream

Spring Salad  
little gem, radish, citrus

Gravlax  
dill, mustard, horseradish

Poached Egg  
asparagus, smoked onion and clothbound cheddar

**ADDITIONAL APPETIZER SELECTION**      LUNCH \$15 per person / DINNER \$25 per person

### ENTRÉES - Select Two

Guests will choose between the two selected items on the day of the event.

Icelandic Cod  
fava beans, peas, ramps

Amish Chicken or Crescent Farms Duck Breast  
summer squash, green strawberry, duck jus

Bass or Lobster(\$15 supplement per order)  
mushroom puree, leeks and beurre blanc

Swedish Meatballs  
potato purée, pickled cucumber, lingonberries, and cream sauce

NY Strip Loin (\$25 supplement per order)  
braised shallot, endive and beef jus

**ADDITIONAL ENTRÉE SELECTION**      LUNCH \$15 per person / DINNER \$25 per person

### DESSERTS - Select One

Chocolate Cake  
whipped cream, walnuts, strawberries

Rhubarb Crumble  
vanilla ice cream, pumpkin seeds

Seasonal Fruit  
select one: blueberry sorbet or vanilla ice cream

Local Cheese  
seasonal marmalade, and seeded crackers (\$5 supplement, per order)

**ADDITIONAL DESSERT SELECTION**      LUNCH \$15 per person / DINNER \$25 per person

### PRE-LUNCH/DINNER STANDING RECEPTION

Canapés      \$30 per person, Chef's selection of 5 canapés served for 30 minutes-1hr

### MENU ADD ONS

Served family-style for the table

Oysters      \$45 per dozen, to accompany appetizer  
Shrimp Skagen      \$12 per person, to accompany appetizer  
Matjes Herring      \$8 per person, to accompany appetizer  
Gravlax      \$10 per person, to accompany appetizer

Swedish Meatballs      \$12 per person, to accompany main course  
Roasted Vegetables      \$8 per person, to accompany main course

Petit Fours      \$8 per person, chef's selection

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## Cocktail Receptions

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### CANAPÉS

Oyster with Cucumber Mignonette  
Lojrom with Potato Chips  
Steak Tartar on Rye Crisp  
Shrimp Skagen on Sourdough  
Scallop with Citrus Vinaigrette  
Sausage and Mustard Flatbread  
Charred Gravlox with Hovmestar Sauce  
Swedish Meatballs with Lingonberries & Cucumber

Selection of four                      \$35 per person per hour  
Selection of six                        \$40 per person per hour  
Selection of eight                      \$45 per person per hour

### BEVERAGE PACKAGES

Basic Bar                                \$35 per person for one hour // \$25 per person for additional hour  
Premium Bar                            \$40 per person for one hour // \$30 per person for additional hour

*\*Note: Single Malt Scotch, Cognac, Port and Ultra-Premium Liquors Excluded*

*\*Note: Packages are not mandatory, and beverages may be billed on consumption if preferred*

### RECEPTION STATIONS Charged per person, per hour.

Drinking Board	seasonal crudités, cheeses and breads	\$20 per person
Charcuterie	cured meats, sausages, pickled vegetables	\$28 per person
Cold Smörgåsbord	herring, gravlox, shrimp skagen	\$25 per person
Seafood Bar	jumbo shrimp, oysters, lobster, crab	\$35 per person
Oysters	cucumber mignonette	\$45 per dozen
Swedish Meatballs	lingonberry, pickled cucumber	\$20 per person
Hot Smörgåsbord	swedish meatballs, prinskorv, jansson's temptation	\$30 per person
Dessert Table	chef's selection	\$20 per person

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