



AQUAVIT

private dining



AQUAVIT

About Us

The Restaurant

Restaurant Aquavit opened to immediate success in midtown Manhattan in November of 1987. More than two decades later, Aquavit continues to be one of New York's most popular and highly esteemed dining destinations. The restaurant earned two stars in The Michelin Guide New York City in 2015 and was awarded three stars by the New York Times.

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.

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.

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.

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Linné Salon

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 board meeting 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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Nobel Room

At approximately 1100 square feet, 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

For semi-private receptions of up to 45 guests, we also offer the use of our Lounge space. Located in front 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 Egg and Swan chairs and couches, or set with several high cocktail tables to accommodate a larger number of guests. As a semi-private dining option, the Lounge can be set with one long table or two round tables of ten for up to 20 guests



Space Capacities

One Long Table	20
Multiple Round Tables	20
Standing Reception	45

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Additional Services

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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Event Favors

We're pleased to offer an extensive menu of house-made favors for your guests to enjoy after your event.

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



AQUAVIT

Pricing

Breakfast

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

Lunch

\$75 per person: one appetizer, two entrées, one dessert
\$90 per person: two appetizers, two entrées, one dessert
\$105 per person: two appetizers, two entrées, two desserts

Canapés

\$15 per person: chef's selection of three for thirty minutes

Dinner

\$125 per person: one appetizer, two entrées, one dessert
\$150 per person: two appetizers, two entrées, one dessert
\$175 per person: two appetizers, two entrées, two desserts
\$200 per person: two appetizers, three entrées, two desserts

\$175 per person: five-course Seasonal Tasting Menu, no choices (\$95pp wine pairing, optional)
\$225 per person: eight-course Chef's Tasting Menu, no choices (\$150pp wine pairing, optional)

** 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.*

Canapés

\$25 per person: chef's selection of five for thirty minutes to one hour
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Beverages

For breakfast, lunch, and dinner events, all drinks 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	\$25 per person per hour
Selection of Six	\$30 per person per hour
Selection of Eight	\$35 per person per hour

Stationary Food:	\$15-\$45 per person per hour
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Bar Packages

Basic Bar	\$30 per person for one hour // \$20 per person for additional hour
Premium Bar	\$35 per person for one hour // \$25 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*

Tax and Service

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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Breakfast

MENU I (\$45 per person)

SMALL BUFFET

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

MENU II (\$70 per person)

LARGE BUFFET

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

BREAKFAST MAIN COURSES (Select Two)

Croque Monsieur, Smoked Ham, Gruyère Bechamel, Skånsk Mustard
Waffles, Seasonal Fruit Compote
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 Gravlox, Brioche

MENU III (\$65 per person)

PLATED SMÖRGÅSBORD

Bagels, Strawberry Muffins, Pain au Chocolat, Butter, Jam
House Cured Gravlox, Mustard Ham, Tomato, Cucumber
Choose 2 Breakfast Main Courses

MENU IV (\$65 per person)

THREE-COURSE FORMAT

Bagels, Strawberry Muffins, Pain au Chocolat, Butter, Jam
First Course -Homemade Muesli Trifle- Yogurt, Honey, Seasonal Berries
Second Course- Choose Any One Breakfast Main Course Item
Third Course- Seasonal Fruit Salad

AQUAVIT

Lunch (\$75 per person)

APPETIZERS

Green Asparagus Soup
Shellfish Bisque

Spring Salad
White Asparagus Salad
Smoked Trout

Fried Poached Egg
Gravlax
Matjes Herring
Herring Trio
Marinated Shrimp
Beef Tartare
Kroppkakor
Smörgåsbord
Löjrom Toast
Foie Gras Torchon

Select One

An additional selection can be added to this course for a \$15 supplement per guest.

mint, goat cheese, and toasted bread crumbs
nordic shrimp, toasted almonds, and lemon caper aioli

spring greens, snap peas, candied pecans, and green herb dressing
purple gem lettuce, confit egg, grated gruyere, and miso mayo
baked spring beets, radish crudité, brioche croutons, and horseradish cream

grilled broccoli rabe, meyer lemon, fried garlic crumble, and warm isterband vinaigrette
pickled cucumbers, watercress, and smoked mayo
toasted rye bread, swedish priest cheese, and brown butter foam
three seasonal herrings, swedish priest cheese, and boiled potatoes
potato cake, pickled onions, and seasoned yogurt,
spring onion, egg yolk, brioche chips, and truffle butter
potato dumpling, english peas, cured pork, and house made ricotta
matjes herring, gravlax, and shrimp skagen (*\$5 supplement per order, add löjrom toast \$10*)
swedish caviar, brioche toast, and smetana (*\$5 supplement per order*)
lardo, rhubarb jam, and yogurt foam (*\$10 supplement per order, 48 hour notice*)

ENTRÉES

Icelandic Cod
Norwegian Salmon
Hand-Cut Salmon Burger
Seared Scallops
Sea Bass
Butter Poached Lobster

Cornish Hen Salad
Swedish Meatballs
New York Strip Loin
28 Day Dry Aged Strip Loin
28 Day Dry Aged Ribeye
35 Day Dry Aged Porterhouse

Braised Short Rib
Roasted Pork Chop
Crescent Duck Breast
Boneless Rack of Lamb
Kroppkakor

Select Two

*Guests will choose between the two selected items on afternoon of the lunch
An additional selection can be added to this course for a \$15 supplement per guest.*

snap peas, swedish potato dumplings, and chive burre blanc
roasted smoked potatoes, pickled apples, trout roe, and sandefjord sauce
gem lettuce, fried onions, crab rémoulade, and caesar dressing
fingerling potatoes, baby leeks, fava beans, and mussel broth
charred baby leeks, fried green tomatoes, and spring onion burre blanc (*\$10 supplement per order*)
baby artichoke puree, baked turnips, sunflower seeds, and lobster foam (*\$10 supplement per order*)

gem lettuce, snow peas, radish, and buttermilk dressing
potato purée, pickled cucumber, lingonberries, and cream sauce

braised king trumpet mushrooms, hasselback potato, and bordelaise
\$15 supplement per order, 8 oz.
\$25 supplement per order, 12 oz.
\$30 supplement per order, 16 oz.

creamed spinach, potato paillason, onion crumble, and bordelaise (48 hour notice)
buttered carrots, caramelized onion puree, mustard greens, and skånsk mustard
grilled radicchio, cippolini onion jam, and duck jus (*\$10 supplement per order, 48 hour notice*)
parsley puree, fried zucchini, pumpkin seeds, and lamb jus (*\$15 supplement per order, 48 hour notice*)
potato dumpling, mushrooms, and lingonberries

DESSERTS

Strawberry Consommé
Rhubarb Crumble
Baked Meringue
Fudge and Hazelnut Cake
Dark Chocolate Mousse
Spring Fruit
Local Cheese

Select One

An additional selection can be added to this course for a \$15 supplement per guest.

macerated strawberries, almond brittle, and white balsamic ice cream
crystalized rosemary, rolled oat crumble, and rosemary ice cream
elderflower mint tea, whipped cream, and red currant parfait
caramelized banana chips, fangelico, and banana sorbet
kumquat jelly, whipped chocolate ganache, chocolate feuilletine, and kumquat sorbet
select one: strawberry sorbet or vanilla ice cream
seasonal marmalade, and seed crackers (*\$5 supplement per order*)

CANAPÉS

\$15 per person, chef selection of 3 canapés

SHARED PLATES

Served family-style to accompany courses

Shrimp Skagen
Oysters
Swedish Meatballs
Cheese Course
Petit Fours

\$5 per person, to accompany appetizer
\$40 per dozen, to accompany appetizer
\$5 per person, to accompany main course
\$15 per person
\$8 per person, choose one:
Dream Cookies, Mini Chocolate Cake, Warm Vanilla Beignets, Chocolate Truffles

AQUAVIT

Dinner (\$125 per person)

APPETIZERS

Green Asparagus Soup
Shellfish Bisque

Spring Salad
White Asparagus Salad
Smoked Trout

Fried Poached Egg
Gravlax
Matjes Herring
Herring Trio
Marinated Shrimp
Beef Tartare
Kroppkakor
Smörgåsbord
Löjrom Toast
Foie Gras Torchon

Select One

An additional selection can be added to this course for a \$25 supplement per guest.

mint, goat cheese, and toasted bread crumbs
nordic shrimp, toasted almonds, and lemon caper aioli

spring greens, snap peas, candied pecans, and green herb dressing
purple gem lettuce, confit egg, grated gruyere, and miso mayo
baked spring beets, radish crudité, brioche croutons, and horseradish cream

grilled broccoli rabe, meyer lemon, fried garlic crumble, and warm isterband vinaigrette
pickled cucumbers, watercress, and smoked mayo
toasted rye bread, swedish priest cheese, and brown butter foam
three seasonal herrings, swedish priest cheese, and boiled potatoes
potato cake, pickled onions, and seasoned yogurt,
spring onion, egg yolk, brioche chips, and truffle butter
potato dumpling, english peas, cured pork, and house made ricotta
matjes herring, gravlax, and shrimp skagen (*\$5 supplement per order, add löjrom toast \$10*)
swedish caviar, brioche toast, and smetana (*\$5 supplement per order*)
lardo, rhubarb jam, and yogurt foam (*\$10 supplement per order, 48 hour notice*)

ENTRÉES

Icelandic Cod
Norwegian Salmon
Seared Scallops
Sea Bass
Butter Poached Lobster

Cornish Hen
Swedish Meatballs
New York Strip Loin
28 Day Dry Aged Strip Loin
28 Day Dry Aged Ribeye
35 Day Dry Aged Porterhouse

Braised Short Rib
Roasted Pork Chop
Crescent Duck Breast
Boneless Rack of Lamb
Kroppkakor

Select Two

*Guests will choose between the two selected items on the evening of the dinner
An additional selection can be added to this course for a \$25 supplement per guest.*

snap peas, swedish potato dumplings, and chive burre blanc
roasted smoked potatoes, pickled apples, trout roe, and sandefjord sauce
fingerling potatoes, baby leeks, fava beans, and mussel broth
charred baby leeks, fried green tomatoes, and spring onion burre blanc (*\$10 supplement per order*)
baby artichoke puree, baked turnips, sunflower seeds, and lobster foam (*\$10 supplement per order*)

roasted hen of the wood mushrooms, carrots, and creamy chicken gravy
potato purée, pickled cucumber, lingonberries, and cream sauce

braised king trumpet mushrooms, hasselback potato, and bordelaise
\$15 supplement per order, 8 oz.
\$25 supplement per order, 12 oz.
\$30 supplement per order, 16 oz.

creamed spinach, potato paillason, onion crumble, and bordelaise (48 hour notice)
buttered carrots, caramelized onion puree, mustard greens, and skånsk mustard
grilled radicchio, cippolini onion jam, and duck jus (*\$10 supplement per order, 48 hour notice*)
parsley puree, fried zucchini, pumpkin seeds, and lamb jus (*\$15 supplement per order, 48 hour notice*)
potato dumpling, mushrooms, and lingonberries

DESSERTS

Strawberry Consommé
Rhubarb Crumble
Baked Meringue
Fudge and Hazelnut Cake
Dark Chocolate Mousse
Spring Fruit
Local Cheese

Select One

An additional selection can be added to this course for a \$25 supplement per guest.

macerated strawberries, almond brittle, and white balsamic ice cream
crystalized rosemary, rolled oat crumble, and rosemary ice cream
elderflower mint tea, whipped cream, and red currant parfait
caramelized banana chips, fangelico, and banana sorbet
kumquat jelly, whipped chocolate ganache, chocolate feuilletine, and kumquat sorbet
select one: strawberry sorbet or vanilla ice cream
seasonal marmalade, and seed crackers (*\$5 supplement per order*)

CANAPÉS

\$25 per person, chef selection of 5 canapés

SHARED PLATES

Served family-style to accompany courses

Shrimp Skagen
Oysters
Swedish Meatballs
Cheese Course
Petit Fours

\$5 per person, to accompany appetizer
\$40 per dozen, to accompany appetizer
\$5 per person, to accompany main course
\$15 per person
\$8 per person, choose one:
Dream Cookies, Mini Chocolate Cake, Warm Vanilla Beignets, Chocolate Truffles

AQUAVIT

Tasting Menus

SEASONAL MENU

\$175 per person

MATJES HERRING

smoked trout roe, kavingr toast, and brown butter foam

POACHED EGG

potato foam, hazelnuts, and truffle butter

SKREI COD

sunchoke velouté, bottarga, and ginger pickled crab apples

MANGALITSA PORK

rye tempura battered leeks, charred pearl onions, and smoked buckwheat glaze

ARTISANAL CHEESES (can be added for a supplement of \$10pp)

CLOUDBERRY

white chocolate panna cotta, crème fraiche sorbet, thyme granita

WINE PAIRING

\$95 per person

CHEF'S TASTING MENU

\$225 per person

LEEK AND POTATO SOUP

roasted potato oil

LOJROM

sunchoke chawanmushi, chives, and burre blanc

SEARED SCALLOP

braised carrots, puffed buckwheat, and blood orange dressing

LOBSTER

buttered potatoes, kohlrabi, and lobster broth

FOIE GRAS

pickled plums, chanterelles, and grilled brioche

HALIBUT

roasted beets, hibiscus, and pickled pear

OYSTER

horseradish, shallots, and lemon

7X STRIPLOIN

roasted celeriac, kale, and bordelaise

LINGONBERRY

gingersnap

ARCTIC BIRD'S NEST

goat cheese parfait, honey tuile, and blueberry sorbet

WINE PAIRING

\$150 per person

CANAPÉS

\$25 per person, chef selection of 5 canapés

All guests must partake in the tasting menu. Dietary restrictions must be provided 72 hours before the day of the hosted event. Day of dietary restrictions may not be accommodated.

Menus presented here are subject to market availability.

AQUAVIT

Cocktail Events

CANAPÉS

Asparagus Soup, Mint, Toasted Bread Crumbs
Lettuce Cup, Blue Cheese, Herbs, Sourdough
Confit Potato, Sour Cream, Caviar
Snap Pea Tempura, Parsley Powder, Miso
Fried Green Tomatoes, Pickled Garlic, Lemon, Espelette
Yukon Potato Chips, Fine Herbs Mayonnaise (stationary)

Cod Cakes, Miso Mayo
Gravlax, Green Asparagus, Crème Fraîche
Herring, Quail Egg, Relish, Rye Toast
Shrimp Skagen, Löjrom, Dill Cracker
Curry Lobster Remoulade, Puff Pastry
Smoked King Crab Salad, Lettuce, Buttermilk
Shellfish Bisque, Nordic Shrimp, Garlic
Mussels in Shell, Pickled Onion, Mussel Foam
Flatbread, Swedish Egg Salad, Anchovy, Priest Cheese,
Löjrom, Chive, Blini, Crème Fraîche

Grilled Cheese Sandwich, Bacon, Herb Mayo
White Asparagus, Country Ham, Truffle Mayo, Brioche
Swedish Meatball, Lingonberry, Pickled Cucumber, Cream Sauce
Roast Beef, Cornichon, Onion Crumble
Aquavit Steak Tartare, Mustard, Brioche
Duck Confit Fritter, Pickled Pear
Chicken Liver Mousse, Caramelized Onion, Brioche
Foie Gras, Lingonberry, Brioche

Selection of four \$25 per person per hour
Selection of six \$30 per person per hour
Selection of eight \$35 per person per hour

RECEPTION STATIONS

Charged per person, per hour.

Drinking Board	seasonal crudités, cheeses and breads	\$18 per person
Charcuterie	cured meats, sausages, pickled vegetables	\$20 per person
Cold Smörgåsbord	herring, gravlax, shrimp skagen	\$25 per person
Seafood Bar	jumbo shrimp, oysters, lobster, crab	\$35 per person
Caviar or Löjrom	blini, brioche toast, crème fraîche, lemon, onion, chives	market price
Oysters	tomato vinaigrette, pickled ramp, lemon	\$40 per dozen
Swedish Meatballs	lingonberry, pickled cucumber	\$15 per person
Hot Smörgåsbord	swedish meatballs, prinskorv, jansson's temptation	\$25 per person
Carving Station	loins of pork, lamb, beef	\$35-50 per person \$125 for carver (if needed)
Dessert Table	kladdkaka, chocolate cream tart, swedish cookies, strawberry mousse, almond cakes	\$15 per person

SLIDERS

Charged per person, per hour. Choice of bun: rye, potato, or sourdough.

grilled zucchini, tomato, cheese
cod brandade, potato, miso, lemon
gravlax, hovmästar sauce, brioche
shrimp skagen, pickled red onion, löjrom (*substitute lobster for a \$10 supplement*)
fried chicken, pickled onion, buttermilk
meatball, red beet salad
roast beef, horseradish, egg, mustard

Selection of one \$15 per person per hour
Selection of two \$30 per person per hour
Selection of three \$45 per person per hour

BEVERAGE PACKAGES

Basic Bar \$30 per person for one hour // \$20 per person for additional hour
Premium Bar \$35 per person for one hour // \$25 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*