

AQUAVIT

private dining

About Us

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 has 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, inspired by 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 two-star Michelin restaurant in Sweden at the time— to Operakällaren, the award-winning historic restaurant located in Stockholm's Opera House.

Bengtsson joined the team at Aquavit 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 three elegant private dining spaces— the Linné Salon, the Nobel Room, and the Lounge. All spaces are located beyond the bar and dining room, 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.



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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 a high-def projector and screen, two handheld wireless microphones, 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 black & white 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 can make all your off-site events elegant and stress-free. Menus can be tailored to needs of your event.

Restaurant Buyouts

Full buyouts of the restaurant are available upon request.

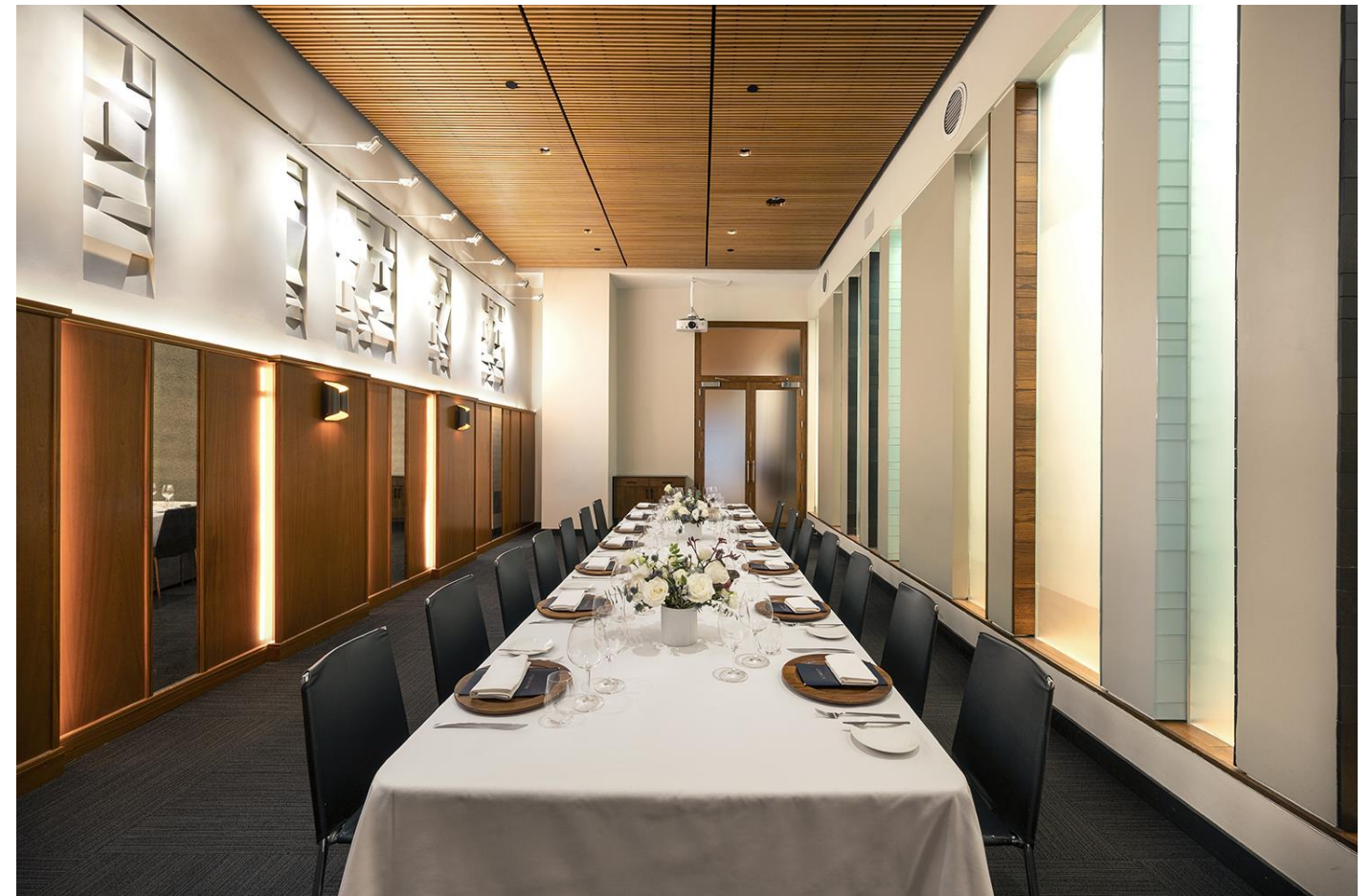
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The Linné Salon

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	20
Multiple Round Tables	27
Standing Reception	50



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The Nobel Room

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 76 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.

Room Capacities

One Long Table	36
One Hollow Square	36
Multiple Round Tables	76
Standing Reception	120



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The Lounge

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.

Space Capacities

One Round Table	12
Reception	20

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



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Pricing

Breakfast	\$90 per person \$25 per person: additional plated or buffet selection
Lunch	\$135 per person: one first course, two second courses, one dessert
Canapes	\$35 for chef's selection of 3: passed for up to one hour \$45 for chef's selection of 5: passed for up to one hour
Dinner	\$175 per person: one first course, two second courses, 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.*

ADDITIONAL CHOICES

An additional choice may be added to any course (max one addition per course) at an additional charge of \$25 per person/per course.

ADDITIONAL COURSES

You may choose to add an additional course for \$45 per person/per course.



Tax and Service Fees

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 2 handheld wireless microphones

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Beverages

ON CONSUMPTION

For breakfast, lunch, and dinner events, all beverages will be billed on consumption and wines by the bottle.

Please see attached list to select at least one red & one white to serve your guests. Aquavit has an extensive wine and cocktail program, and we would be happy to send you the complete list upon request.

WINE & BEER PACKAGES- *based on a 3-hour event*

CLASSIC BEER & WINE - \$85pp
Sommelier selected white, red & sparkling to compliment your menu choices
Pilsner/ Lager/India Pale Ale

PREMIUM BEER & WINE- \$120pp
Sommelier selected white, red & sparkling to compliment your menu choices.
Pilsner/ Lager/India Pale Ale

Any cocktails, liquor, nonalcoholic drinks or beverages consumed outside the 3-hour window will be charge on consumption.



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Breakfast

\$90 per person

NORDIC BREAKFAST

Served family style

- Nordic Breads, Butter, Jam
- Fresh Pastries
- Homemade Muesli Trifle- Yogurt, Honey, Berries
- House-Cured Gravlax
- Smoked Ham
- Sliced Tomatoes and Cucumbers
- Selection of Cheeses

BREAKFAST MAIN COURSES (Select One) \$25 per person
plated or served as a buffet

- Swedish Pancake- Jam, Whipped Cream and Maple Syrup
- Eggs Norwegian- Cold-Smoked Salmon, Poached Egg, Brioche, Hollandaise
- Two Eggs*- Scrambled, Sunnyside Up, or Boiled, with Sausage or Bacon

*selection must be same for all guests.

Additional main course \$25 per person



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Lunch and Dinner

Lunch \$135 per person

Dinner \$175 per person

FIRST COURSE - Select One

Warm Cauliflower Soup
romanesco, celeriac, pine nuts

Winter Salad
chicory, grapefruit, beet

Roasted Carrots
smoked crème fraiche, shallots, walnuts

Seared Scallop
cauliflower puree, gooseberries, endive

Hot Smoked Salmon
pickled pear, fennel, trout roe

Seared Foie Gras (\$15 supplement per order)
apple, hazelnut, lingonberry

Swedish Smörgåsbord (\$25 supplement per order)
matjes herring, shrimp skagen, gravlax, cheese, potatoes

SECOND COURSE - Select Two

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

Kroppkakor
potato dumplings, sauteed mushroom, lingonberry, brown butter

Icelandic Cod
turnip, leeks, løjrom

King Salmon
fennel, lobster, saffron

Braised Pork
swiss chard, radicchio, sweet and sour mustard sauce

Poulet Rouge
barley, butter poached carrots, charred broccolini

Swedish Meatballs
potato puree, pickled cucumber, lingonberry

Grilled New York Strip Loin (\$10 supplement per order)
charred broccoli rabe, cranberries, chimichurri

DESSERT - Select One

Cranberry Currant Roulade
citrus sponge, brandied currants, cranberry sorbet

Warm Cardamom Bun
gooseberry compote, streusel, vanilla ice cream

Persimmon Almond Torte
almond dacquoise, persimmon mousse, almond ice cream

Chocolate Crème Brulé
kumquat compote, chocolate streusel, crème fraiche sorbet

Espresso Semifreddo
muscovado cream, dark chocolate crunch

Fruit and Berries
seasonal granita

Artisanal Cheeses (\$15 supplement per order)
marmalade, seeded cracker

ADDITIONAL CHOICES & COURSES

An additional choice may be added to any course (max one addition per course) at an additional charge of \$25 per person/per course.

MENU ADD ONS

5g Black or White Truffles

Market Price, based on seasonal availability, to add on to any course

5g Osetra Caviar

\$55 per person, to add on to any course

FAMILY STYLE ADD ONS

WITH FIRST COURSE

Oysters \$45 per dozen

Shrimp Skagen \$12 per person

Gravlax \$15 per person

WITH SECOND COURSE

Swedish Meatballs \$15 per person

Roasted Vegetables \$10 per person

WITH DESSERT

Petit Fours \$10 per person, chef's selection

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Tasting Menu

\$225 per person

TASTING MENU*

YELLOWTAIL AND SEA BUCKTHORN

SCALLOP AND KOHLARBI

COD AND APPLE

BEEF AND HUCKLEBERRY

MAPLE AND ALMOND

ADD WINE PAIRING \$175 per person

MENU SUPPLEMENTS

5g Truffles Market Price, based on seasonal availability, to add on to any course

5g Osetra Caviar \$55 per person, to add on to any course

Arctic Bird's Nest \$20 per person

*Menu is subject to change based on availability.

*Please let us know any allergies or restrictions at least 72 hours in advance



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Event Favors

SAVORY

Pickled Vegetables	\$20
Sea Buckthorn Mustard	\$15
Cultured Butter and Bread (choice of Rye or Sourdough)	\$20
Smoked Salt	\$10

SWEET

Truffles (box of 4)	\$22
Tea Cake (choose one: Lemon, Cardamom, Rosemary)	\$18
Swedish Cookies	\$20
Cardamom Almond Bun	\$20



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