

# PRIVATE EVENTS

GREEN FIG AT YOTEL NYC

## ABOUT

Located in the heart of Times Square on the fourth floor of YOTEL NYC, our venue can be transformed to make your next event unforgettable. Our versatile layout can accommodate everything from an intimate gathering to a 300 person reception. Meetings of all sizes can be hosted in our newly designed modern spaces outfitted with all of your AV needs. We have multiple small meeting spaces to accommodate groups up to 14 people as well as The Green Room 42, which is not only one of the trendiest cabaret venues in Manhattan, but also a unique event space perfect for hosting larger conferences and meetings. Our sprawling terrace and restaurant offer stunning views serving as a backdrop to create the perfect vibe for your next function. Our 7000-square-foot terrace offers endless customization options for the entertaining of your guests. It is outfitted with all the party essentials to ensure a fun filled event including a gas BBQ grill, heaters, and mini golf. For more intimate affairs, let us put together a beautiful experience in our gorgeous restaurant, featuring NYTimes-rated food, impeccable service, and a modern Scandinavian design.

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## TABLE OF CONTENTS

Floor Plan & Room Capacities - pg 2

Capacity chart floor plan

Meeting spaces and conference - pg 3

rentals

- small meetings
- large conference
- AV specifications
- breakfast options
- beverage stations
- breaks

Receptions - pg 5

- canape selection
- boards & platters
- market station
- open bar options - pg 12

Seated prix fixe - pg 9

- lunch
- dinner

Summer Seasonal offerings  
coming soon

# FLOORPLANS AND CAPACITY



## Green Fig

upper level

Seated 60

Cocktail 90

lower level

Seated 40

Cocktail 80

## The Green Room 42

upper level

Seated cabaret 140

Seated classroom 50-62

Seated banquet 72

Cocktail and theater 150

## Terrace

full terrace

Cocktail 350

tented terrace

Cocktail 100

middle

Cocktail 75

west and east

Cocktail 100

# MEETING & CONFERENCES

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## small meetings

### club cabins

hourly \$50

full day \$350

overnight \$450

include 54" TV with HDMI connection



## large conferences

### the green room 42

2,100 sf

built-in screen, projector and sound system

space can accommodate a variety of meeting layouts



AV Rental includes screen and projector, HDMI cable, and a microphone.

# MEETING & CONFERENCES

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## beverage station

**\$150 six people**

**\$20 per person over six people**

coffee, tea selection, sparkling & mineral water, assorted sodas

espresso station available for an additional fee

## breaks

**sugar rush \$14 per person**

skittles, M&M's, snickers twix, and assorted cookies

**healthy snacks \$18 per person**

dried fruit, mixed nuts, assorted snack bars, whole fruit, veggie chips

## breakfast Buffet

60 min

**continental**

**\$19 per person**

fresh orange juice

fresh fruit, croissants, bagels, butter, cream cheese, fresh preserves

**healthy**

**\$21 per person**

fresh orange juice

fresh fruit, hard boiled eggs, whole wheat toast, granola, yogurt, butter, fresh preserves

**american**

**\$22 per person**

fresh orange juice

fresh fruit, scrambled eggs, bacon, breakfast sausage, home fried potatoes, whole wheat toast, croissants, butter, fresh preserves

**the new yorker**

**\$23 per person**

fresh orange juice

fresh fruit, scrambled eggs, smoked salmon platter, bagels, sliced tomatoes, capers, butter, cream cheese, fresh preserves

# PASSED CANAPES

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## canapé selection

one hour  
\$30 per person  
select four

two hours  
\$42 per person  
select four

additional hour  
\$10 per person

additional selection  
\$7 per person

25 people  
minimum

### vegetarian

- tomato soup shooter with mini grilled cheese
- roasted butternut squash soup shooters, creme fraiche, pepitas
- wild mushroom arancini, romesco, aged parmesan
- avocado toast, pickled onion, watermelon radish, chili
- roma tomato bruschetta crostini, whipped burrata, basil oil
- red beets on endive, goat cheese, candied pecans
- impossible sliders, aged cheddar, caramelized onions, special sauce

### poultry

- chicken satay with peanut sauce
- chicken taco, pickled jalapeno, cabbage
- crispy chicken slider, yuzu aioli, cabbage
- whipped foie gras, fig jam, brioche +4

### beef & pork

- beef sliders aged cheddar, caramelized onions, special sauce
- hanger steak skewer, chimichurri
- prosciutto and melon
- pigs in a blanket, grainy mustard
- bbq pork sliders, coleslaw, house made pickles
- dry aged beef meatballs, ricotta, tomato, soft herbs

### seafood

- fish tacos, salsa roja, cabbage
- crab cakes, lemon aioli, fried parsley
- shrimp cocktail, horseradish, celery
- east coast scallop wrapped in smoked bacon
- smoked salmon toast, fennel, dill creme fraiche
- spicy tuna tartare, chip, jicama, cilantro
- coconut shrimp with mango sauce
- crispy rock shrimp, spicy mayo
- lobster mac and cheese + 4
- big eye tuna, crispy rice +4
- maine lobster rolls +5

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additional hour  
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additional selection  
\$7 per person

25 people  
minimum

## canapé selection

### sweets

- macaroons
- chocolate budino
- pecan pie bites
- cheesecake
- key lime pie
- double chocolate brownies
- sea salt dark chocolate chip cookies
- aerated chocolate cake, creme anglaise
- strawberry granita, lime

# BOARDS AND PLATTERS

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boards and platters  
25 servings

## boards and platters

### **cheese board \$200**

assorted artisanal cheeses, crackers, seasonal fruit, spiced nuts

### **meat board \$200**

assorted charcuterie, cornichons, mustard, toasted bread,

### **seasonal vegetable crudite \$200**

seasonal crunchy vegetables with assorted dips and za'atar bread

### **assorted flatbreads \$150**

2 margherita, mozzarella, stewed tomato sauce, basil

2 americana, mushrooms, bacon

2 chef's seasonal selection

### **slider platter \$175**

#### **choose from the following:**

cheeseburger slider, cheddar, pickle, special sauce

pork belly sliders, fire sauce, little gem, mayo (spicy)

crispy chicken slider, yuzu aioli, cabbage

fish slider, iceberg, tartar sauce

falafel slider, tatziki, avocado, tomato

### **taco platter \$175**

#### **choose from the following:**

chicken taco, pickled jalapeno, cabbage

fish taco, shredded cabbage, cilantro, chipotle aioli

brisket taco, white onion, radish, cilantro crema

mushroom taco, yuzu aioli, chives

### **skewer platter \$175**

#### **choose from the following:**

chicken satay with peanut sauce

hanger steak skewer with chimichurri

selections continue to next page

# BOARDS AND PLATTERS

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boards and platters  
25 servings

## boards and platters

### **wild mushroom lettuce wrap \$175**

sweet and sour sauce, chives

### **cauliflower salad \$175**

arugula, honey mustard vinaigrette, tomatoes, ardish

### **puttanesca flatbread \$100**

3 flatbreads, arugula, olives, red onions, stewed tomatoe sauce

### **vegetable skewers \$150**

assorted seasonal grilled vegetables

### **yuca croquettes \$175**

sweet chili

### **trio of fries \$ 125**

crispy fries, yucca fries, sweet potato fries, ketchup and saffron aioli

### **paella pot**

#### **seafood, chicken, mussels, chorizo \$ 175**

#### **vegetarian \$150**

assorted seafood, chicken and chorizo paella with mushrooms

can also be made vegetarian

### **Dessert platters \$150**

#### **choose from the following:**

macaroons

chocolate budino

pecan pie bites

cheesecake

key lime pie

double chocolate brownies

sea salt dark chocolate chip cookies

aerated chocolate cake, creme anglaise

strawberry granita, lime

# MARKET STATIONS

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## market stations

\$38 per person

25 person minimum  
served buffet style

### **middle eastern**

mezze, hummus, babaganoush, labneh, pita za'atar  
beef kebab, chicken kebab, vegetable skewer, falafel  
fried cauliflower salad, tabbouleh

### **fiesta**

chicken and vegetable fajitas, carnitas  
cheese quesadilla, tortilla chips, pico de gallo, salsa verde, sour cream,  
guacamole, mexcian rice

### **east meets west**

pork belly bao buns, crispy vegetable rolls with sweet chili sauce, miso  
baked cod, chicken teriyaki, cold peanut noodles with scallions, pineapple  
fried rice with roasted cashews

### **nomad (\$40 per person)**

**select :1 salad, 2 mains, and 2 sides**

#### **Salads**

kale ceasar salad, avocado, croutons, pink peppercorns, aged parmesan  
farro and roasted pumpkin salad, pistachio, feta  
roasted beets salad, arugula, pistachios, whipped toast cheese, citrus

#### **Mains**

lemon roasted chicken  
plancha salmon, mustard and dill vinaigrette  
4 cheese mac and cheese  
meatballs, san marzano tomatoes, aged parmesan

#### **Sides**

roasted fingerling potatoes  
green beans lemon butter sauce  
brussel sprouts, sweet and sour sauce, bread crumbs  
roasted butternut squash, harissa, yogurt, toasted almonds  
grilled broccolini, chili vinaigrette  
sweet potato fries  
wild rice and nuts  
sauteed zucchini

# LUNCH SEATED PRIX FIXE

## appetizers

### **arugula salad**

burrata, garlic breadcrumbs, radishes, tomatoes, dijon-sherry vinaigrette

### **little gem caesar salad**

avocado, croutons, pink peppercorns, aged parmesan

### **cacio e pepe risotto poppers**

romesco, aged parmesan

### **hummus**

toasted pita

## entrees

### **green fig burger**

cheddar cheese, caramelized onions, special sauce, fries

### **wild mushroom linguini**

braised leeks, garlic confit, peas

### **vegetable curry**

tofu, white rice

### **tuna sandwich**

homemade chips

### **blackened chicken paillard**

puttanesca salad

## make it brunch

### **wild mushroom omelet**

goat cheese, chives, market salad

### **matcha pancakes**

berries whipped cream, maple syrup

### **cornflakes crusted french toast**

nutella crema

### **steak & eggs | + 9 pp**

grilled strip steak, chimichurri

## family style share plates +4pp

### **puttanesca flatbread**

olives, tomatoes, capers, feta, arugula, onions

### **wild mushroom flatbread**

ricotta, mozzarella, parmesan

### **italiana flatbread**

bacon, italian sausage, pepperoni

### **margherita**

mozzarella, stewed tomato sauce, basil

### **zucchini hash browns**

chives

### **pastry basket**

croissant, pain au-chocolat, wheat toast, jams, butter

## dessert

### **chocolate budino**

cocoa nibs, olive oil, sea salt

### **chef's seasonal fruit plate**

season fresh slices fruit

### **ny cheesecake**

berry coulis

### **sorbe**

mango, strawberry, lime

## 2 course seated lunch | \$28 pp

set appetizer or dessert and choice of two entrees

## 2 course seated lunch | \$34 pp

choice of 2 appetizers or dessert and choice of three entrees

## 3 course seated lunch | \$42 pp

choice of two appetizer, choice of three entrees and choice of 2 dessert

# SEATED PRIX FIXE

## appetizers

### **chef's seasonal soup**

#### **arugula salad**

burrata, garlic breadcrumbs, radishes, tomatoes, dijon-sherry vinaigrette

#### **little gem caesar salad**

avocado, croutons, pink peppercorns, aged parmesan

#### **yellowfin tuna**

crispy rice, spicy mayo, scallions

#### **salmon miso tacos**

serrano, cilantro

## entrees

### **steak frites**

fresh herb butter

### **roasted chicken**

brassicas, potato puree, toasted shallots jus

### **plancha salmon**

wild mushrooms, squash, mustard-dill vinaigrette

### **bourbon miso baked salmon**

spinach, asian pear

### **spicy linguine**

pomodoro, peas, cherry tomatoes, aged parmesan

### **roasted maitake mushroom**

confit potatoes, romesco, frisee

### **lobster mac and cheese | +9 pp**

fresh herb butter

### **filet mignon | +11 pp**

creamy mash potatoes, haricot vert, au poivre

### **sea bass | +13 pp**

## family style sides +6 pp

### **crispy rock shrimp**

tbd

### **roasted cauliflower**

sultana raisin gremolata, spiced pinenuts, creme fraiche

### **crispy brussels sprouts**

sweet and sour sauce, garlic breadcrumbs

## dessert

### **tahitian vanilla creme brulee**

caramelized sugar

### **chocolate budino**

cocoa nibs, olive oil, sea salt

### **chef's seasonal fruit plate**

season fresh slices fruit

### **ny cheesecake**

berry coulis

### **doughnut holes**

orange cardamon sugar, creme anglaise

### **artisanal cheese plate | +6 pp**

brie, manchego, provolone, crackers, fig jam, spicy nuts

### **gluten free apple crumble | +6 pp**

### **2 course seated dinner | \$34 pp**

set appetizer, choice of two entrees, set dessert

### **3 course seated dinner | \$42 pp**

set appetizer, choice of three entrees, set dessert

### **3 course seated dinner | \$48 pp**

choice of two appetizer, choice of three entrees, choice of 2 dessert

# OPEN BAR OPTIONS

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## BEER & WINE

beer selection  
house red, rose & white wine  
sparkling wine  
soda & juice

### open bar

two hours \$42 pp

three hours \$55 pp

## PREMIUM COCKTAILS

beer selection  
house red, rose & white wine  
sparkling wine  
soda & juice  
well brand cocktails

### open bar

two hours \$50 pp

three hours \$70 pp

## TOP SHELF COCKTAILS

beer selection  
house red, rose & white wine  
sparkling wine  
soda & juice  
premium cocktails

### open bar

two hours \$60 pp

three hours \$85 pp

### beer selection

tecate can  
sierra nevada pale ale  
five boroughs pilsner can  
original sin apple cider

### house red & white wine

please ask for current wine selection

### well brands

absolut vodka  
spring 44 gin  
dewar's white scotch  
house tequila  
castillo rum  
jack daniel's bourbon

### top shelf

absolut vodka  
grey goose vodka  
sombay sapphire Gin  
johnny walker black whiskey  
don julio anejo tequila  
captain morgan spiced rum  
maker's mark Bourbon  
glenmorangie Scotch