

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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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



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

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

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

PASSED CANAPES

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

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

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

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

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, tomatos, 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

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