



SAINT

BAR · RESTAURANT · COCKTAILS

EVENT DECK
2024



Our events and group dining program offers a bespoke approach to curating the most special of occasions.

Embarking on a journey to celebrate those moments in life that should never be forgotten, we focus on the “shared experience” and “restoration” that SAINT brings to our patrons.

Our dedicated events team is committed to guiding you through those special moments seamlessly.

The bi-level restaurant and lounge features event spaces ideal for all occasions. From our street-side cafe and pergola to our iconic secret garden patio, al fresco dining is pure magic.

Our globally inspired menu by Chef Nicholas Cox features signature share plates, small and large. We continue our journey with the beverage program which includes curated cocktails by Ravi Thapa to elevate your dining experience whilst a botanical ambiance invites you to the downstairs speakeasy-inspired bar to continue the evening.

GRAND BAR

15-27 seated • 60 standing
marble bar
antique chandeliers





IVY

12 seated guests
chandelier & antique mirrors semi-private
dining




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CHANDELIER DINING ROOM

50 seated • 100 standing patio access
available can be fully private



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CHANDELIER BAR

20 seated • 40 standing exclusive bar
can be fully private



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SECRET GARDEN

52 seated • 80 standing outdoor area
fully covered



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SAINT





BRUNCH

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SAINT BRUNCH PRE-FIX, \$50 pp

- ask about our famous Saint's Seafood Tower -

STARTERS

CHOOSE 1 TO SHARE

CAESAR SALAD

Romaine, Croutons, Parmesan

SALMON RILLETTES

Salmon Spread, Citrus, Dill,
Sour Dough

BURRATA CROISSANT

Heirloom Tomatoes, Balsamic
Caviar, Mike's Hot Honey

FRIED CALAMARI

Spicey Marinara

MAINS

CHOOSE 1 TO SHARE

SAINT BURGER

4oz Double Patty, Brioche,
Sunny Side Egg, Special Sauce,
American Cheese, Butter Lettuce, Fries

FRENCH TOAST

Candied Pecans, Blueberry Basil
Compote, Maple Whipped Cream

AVOCADO TOAST

Poached Eggs, Avocado Spread, Baby
Arugula, Toasted Pepitas, Radishes

EGGS BENEDICT BOWL

Toasted Croissants, Canadian Bacon,
Roasted Potatoes, Hollandaise

GRAIN BOWL

Tricolor Quinoa, Rice, Pickled Onions,
Cucumbers, Chickpeas, French
Dressing, Add Salmon +\$9

STEAK AND EGGS (Extra \$8.00 Per person)

Eggs (Made Your Way), Peppercorn Sauce, Breakfast
Potatoes

SAINT PREFIX MENU

\$95 per person

FIRST COURSE: {FAMILY STYLE FOR THE TABLE}

CAESAR SALAD

BUTTER LETTUCE, PANKO BREAD CRUMBS,
PARMESAN CHEESE

SECOND COURSE: {CHOOSE ONE}

TUNA TARTARE

AVOCADO TOAST, SESAME SEEDS
SPICY MAYO

TRUFFLE BURRATA

BURRATA, HEIRLOOM TOMATOES, BALSAMIC
GLAZE, BABY ARUGULA, TOASTED CROSTINI

1/2 OYSTERS

CHEF SELECTION OF EAST COAST OYSTERS

CRISPY BRUSSEL SPROUTS

FIELD GREENS, CRASINS, APPLE CIDER VINAIGRETTE

FRIED CALAMARI

SPICY MARINARA

THIRD COURSE: {CHOOSE ONE TO SHARE}

GNOCCHI PESTO

RICOTTA GNOCCHI, CITRUS, BURRATA

PROVENCAL CHICKEN

HALF FREE RANGE CHICKEN, HEIRLOOM
TOMATOES, OLIVES, POTATOES
AND HERBS

SAINT BURGER

4OZ DOUBLE PATTY, BRIOCHE, SPECIAL SAUCE,
AMERICAN CHEESE, BUTTER LETTUCE, FRIES

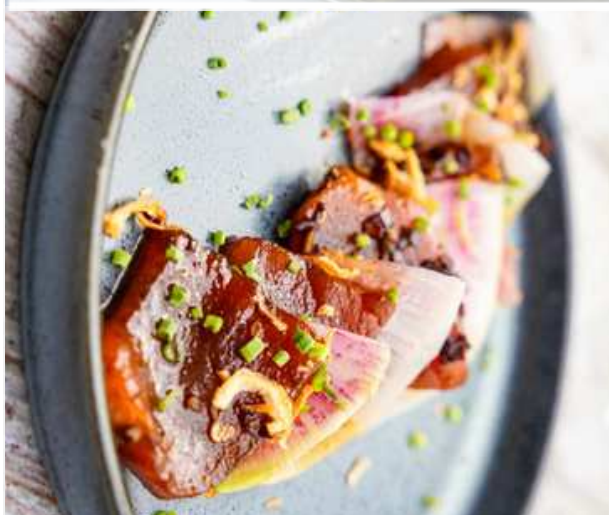
LOBSTER PAPPARDELLE

LOBSTER BISQUE, CONFIT TOMATOES

STEAK FRITES

NY STEAK, FRIES,
PINK PEPPERCORN SAUCE

FORTH COURSE: {CHEF SELECTIONS OF DESSERT}





HORS D'OEUVRES

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SAINT HOR D'OEUVRES, \$ 30 pp

SELECT SIX

CHICKEN SLIDERS

BREADED CHICKEN MEDALLIONS, CHIPOTLE SAUCE

BEEF SLIDERS

2OZ BEEF PATTIES, PICKLES, SPECIAL SAUCE, AMERICAN CHEESE

VEGGIE SLIDERS

CARROTS, CABBAGE, QUINOA, EDAMAME

VEGGIE SPRING ROLLS

CABBAGE, CARROTS, SRIRACHA MAYO

FRENCH ONION SOUP BITES

GRUYERE CHEESE

MUSHROOMS CREMINI BITES

BREADCRUMBS, SPINACH, MOZZARELLA

CAVIER BRIOCHE TOAST

STREGA COMPANY CAVIAR, CREME FRAICHE

CHICKEN SKEWERS

LEMON PAPRIKA MARINATED, ONIONS, PEPPERS

EGGPLANT SKEWERS

PONZU GLAZED

COCKTAILS SHRIMP

COCKTAIL SAUCE, HORSE RADISH

MAC N CHEESE BALLS

CHEDDAR, AMERICAN, BREADCRUMBS

TUNA TARETARE

AVOCADO, SESAME, SPICY AIOLI

BEEF EMPANADAS

MEXICAN CHEESE

CHICKEN EMPANADAS

PULLED CHICKEN, MEXICAN CHEESE

CHEESE EMPANADAS

MEXICAN CHEESE BLEND



PREMIUM HORS D'OEUVRES

\$35 pp

SELECT FIVE

**CAVIAR TOASTED BRIOCHE,
CREME FRAICHE**

**STEAK TOASTED/POTATO CHIPS
SHALLOTS, PICKLES, MUSTARD**

**BEEF CARPACCIO CROSTINI LOLLIPOPS
MUSTARD PICKLES TRUFFLE ESSENCE**

**KATSU WAGYU SANDWICH
SOY, MOLASSES, CHIVES**

**SHRIMP CAMPECHANA
OYSTERS, CLAMS, CITRUS CEVICHE**



PLATTERS

\$120 PER PLATTER

Beef Sliders

Chicken sliders

Veggie Sliders

Chicken Skewers

Eggplant - Veggie Skewers

Cocktail Shrimp Skewers

Mac n Cheese Balls

Truffle Risotto Balls

Veggie Spring Rolls

Caesar Salad

Crispy Brussel sprouts

Cremini Mushroom bites

French Onion Soup bites

Tuna Tar Tare Boats

Burrata Crostini's

Truffle Fries

BAR PROGRAM

SAINT's beverage program encapsulates nuanced fragments from bars around the globe, as well as the men and women that helm them. From Michelin-starred fine dining restaurants to hidden gem watering holes and speakeasy's, our expert mixologists incorporate a unique style and approach to mixology.

With an emphasis on "no waste, full taste", the cordials and produce used in each drink are seasonal to ensure the freshest ingredients and flavors. From the orange peel in our Wrath cocktail, to the orange blossom in our Espresso Martini, SAINT boasts one of the most sustainable beverage menus in New York City.

The menu pairs off the flavors and ingredients of our food to ensure synergy between kitchen and the bar. Our in-house tomatillo cocktail sauce cannot be missed in the Verde Maria.

White marble bars serve as the perfect backdrop behind the counter framing our colorful palette of libations. The three bars at SAINT each speak to a different style. The Grand Bar is perfect for larger parties and sets the tone of benevolence and fun upon entry. The Parlour Bar serves as an exclusively dedicated station to events positioned just off our gorgeous Secret Garden Patio. And lastly, but certainly not least our subterranean speakeasy-inspired bar is your romantic, elegant escape or deep dive into an evening of debauchery.



shaken or stirred?



BEVERAGE PACKAGES

STANDARD,

\$30 pp per hour

BEER

seasonal selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Skyy

Gin - Fords

Tequila - Altos Blanco

Mezcal - Montelobos Joven

Scotch - Dewar's White Label

Whiskey/Bourbon - Wild Turkey 101

Rum - Havana Club

CLASSIC COCKTAILS

Aperol Spritz

Daiquiri

Whiskey Sour

Margarita

Martini

Old fashioned

Negroni

Manhattan

PREMIUM,

\$45 pp per hour

BEER

seasonal selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Ketel One

Gin - Hendricks

Tequila - Casa del Sol Blanco

Mezcal - Del Maguey Vida

Scotch - Johnnie Walker Black Label

Whiskey/Bourbon - Woodford's

Rum - Appleton Estate Signature

CLASSIC COCKTAILS

Aperol Spritz

Daiquiri

Whiskey Sour

Margarita

Martini

Old fashioned

Negroni

Manhattan

SAINT SIGNATURE COCKTAILS

*choice of 2 / can be added to either package
(add-on option only to existing packages),
\$5 pp per hour*

THE SERPENT

RED LIGHT NEGRONI

BITTER & BOOZE

DON'T KNOW HER

ESPRESSO MARTINI

HOLY WATER

Mimosa Bar includes prosecco, orange juice, grapefruit juice, peach juice, passionfruit juice, and assorted berries. \$20 pp per hour

Bloody Mary Bar includes Skyy Vodka, house made Bloody Mary mix, and assorted garnishes \$24 pp per hour

Both Mimosa and Bloody Mary bar combined option, \$25 pp per hour



SAINT

DOWNSTAIRS

Saint Downstairs honors and elevates the neighborhood's heritage as the home of the speakeasy. Our subterranean Prohibition-inspired bar is tucked away in the 200+ year old brick of the East Village.

Open an unassuming black door and candles guide you down a marbled runway for an arrival moment like no other.

A lavish bar welcomes you in to get cozy by waxy candelabras and enjoy clarified cocktails that deliver a rich mouth feel and dissolve any kind of abrasivity, ensuring you taste every ingredient.

You're home. Stay awhile.

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SAINT

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We look forward to hosting your next event

SAINT brings an electric recharged revival to the neighborhood of Vaudeville, nestled in the heart of the grit and the glam.

Actualizing the spirit of the East Village, SAINT celebrates the art, architecture and multiculturalism that has defined the surrounding blocks for centuries. SAINT invites you to experience hospitality in the new age of the "roarin' 20's".

SAINT's food and beverage minimums are tailored event specific and determined by the date, time, guest count, and space needed to fulfill your request.

SAINT only works with the highest quality purveyors to provide an unrivalled quality of service to our guests.

As we strive to provide the freshest of ingredients for our seasonal menus, food items and pricing listed is subject to change at any time.

Please ask our events team for our preferred vendor list which includes everything from floral, DJ, audio visual capabilities, and more.



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SAINT



GENERAL INFORMATION

LOCATION

136 2nd Ave, New York, NY 10003

WEB + SOCIAL

saintny.com
@saintny
@saintnyspeakeasy

PHONE

646 490 0099

EVENTS CONTACT

Events@saintny.com

<https://www.saintny.com/>