



SAXON + PAROLE & GHOST DONKEY
SPECIAL EVENTS



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EVENTS SPACES



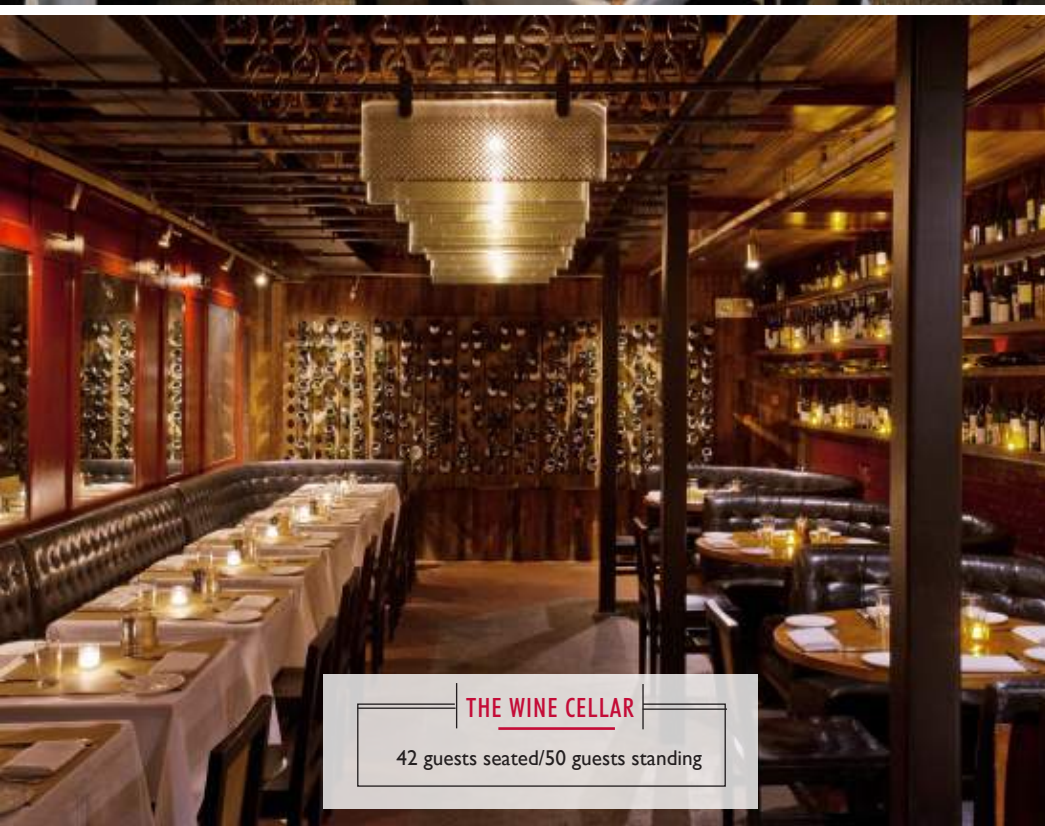
THE FRONT ROOM

32 guests seated/40 guests standing
*Only available to reserve as part
of a complete venue buyout*



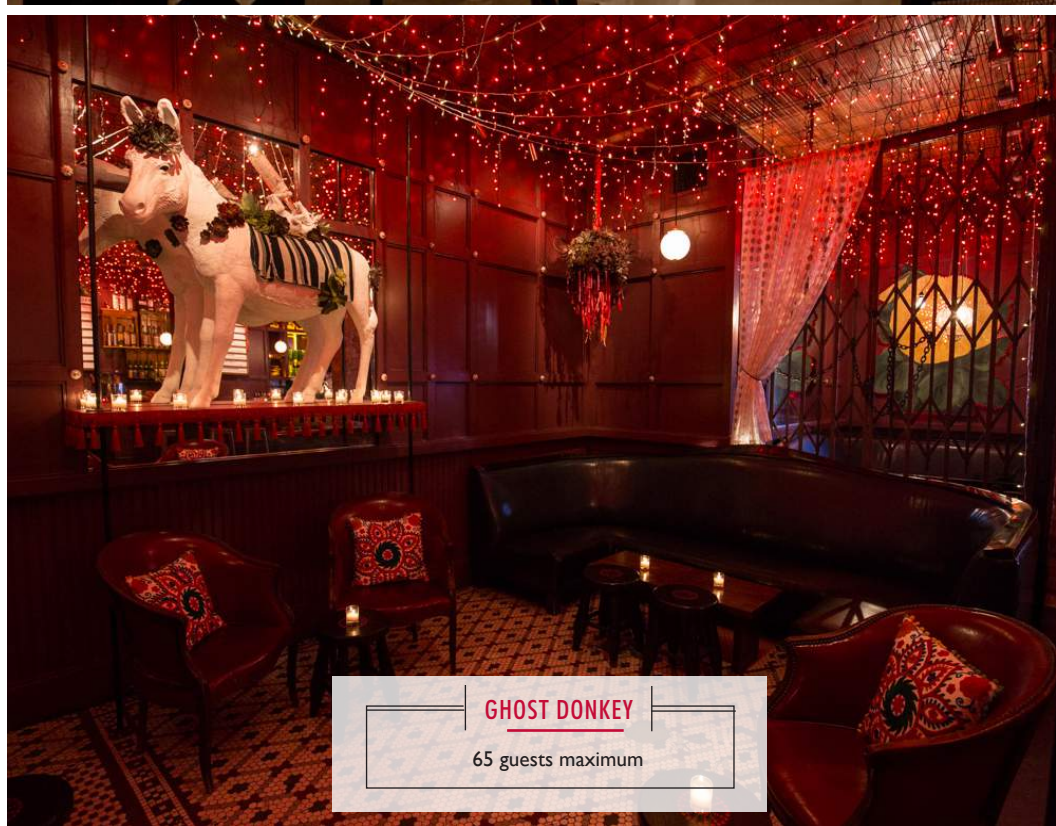
THE PANEL ROOM

38 guests seated/45 guests standing



THE WINE CELLAR

42 guests seated/50 guests standing



GHOST DONKEY

65 guests maximum



SAXON + PAROLE & GHOST DONKEY
EVENTS MENUS



DINNER

PRIX-FIXE

We offer two prix-fixe menu options. Each guest will choose one dish per course, and shared side dishes are included in the pricing of the menus.



\$65 per person

APPETIZERS *(choice of)*

Roasted tomato soup, cheese crackers

Caesar salad, little gems, haricot vert, Grana Padano, garlic crouton

Tuna tartare, yuzu, jicama, cucumber, radish, avocado, jalapeño, yellow pepper aioli

MAINS *(choice of)*

Ricotta gnudi, roasted butternut squash, sweet butter, truffle peelings

Scottish salmon, wild mushroom, romanesco, baby carrots, Meyer lemon crème fraîche

Crispy chicken, black garlic puree, quinoa, pickled red chilies, green harissa

NY STRIP ADD-ON + 20

28-day dry aged NY Strip steak with bone marrow béarnaise

FOR THE TABLE

Blistered shishito peppers

Crispy brussel sprouts with chili-caramel

DESSERTS *(choice of)*

Lime meringue, passion fruit crème, pineapple, citrus segments

House-made, seasonal sorbets

Chocolate panna cotta, hazelnut, cocoa nibs

\$85 per person

APPETIZERS *(choice of)*

Roasted tomato soup, cheese crackers

Caesar salad, little gems, haricot vert, Grana Padano, garlic crouton

Tuna tartare, yuzu, jicama, cucumber, radish, avocado, jalapeño, yellow pepper aioli

Roasted bone marrow, gremolata, herb-garlic crumbs, fines herbes & pickled red onion salad

MAINS *(choice of)*

Ricotta gnudi, roasted butternut squash, sweet butter, truffle peelings

Scottish salmon, wild mushroom, romanesco, baby carrots, Meyer lemon crème fraîche

Crispy chicken, black garlic puree, quinoa, pickled red chilies, green harissa

Grilled Berkshire pork chop, pickled plums, goat cheese polenta, watercress

28-day dry aged NY Strip steak with bone marrow béarnaise

FOR THE TABLE

Blistered shishito peppers

Crispy brussel sprouts with chili-caramel

DESSERTS *(choice of)*

Lime meringue, passion fruit crème, pineapple, citrus segments

House-made, seasonal sorbets

Chocolate panna cotta, hazelnut, cocoa nibs

menus subject to change due to seasonality & availability



ADDITIONS FOR THE TABLE

Additional touches throughout the meal create a truly unforgettable dining experience – preface the dinner with a festive oyster shooter, choose from our raw bar or charcuterie selections to start, add mid-courses such as a Portobello mousse pot, and finish with sweet extras like house-made cupcakes arranged into towers!

boozy treat

Oyster shooter \$6

*Mezcal, 'Agua verde': celery, tomatillo & celery 'water', Green tabasco, Citrus salt, Chili salt rim
(Mezcal can be substituted for spirit of choice)*

throughout the meal

East or West coast oysters \$39/dozen

Shrimp cocktail \$38/dozen

Seafood Tower - a selection of oysters, shrimp, and tea-smoked mussels:

\$47 (serves 2-3)

Portabello mushroom mousse with whiskey truffle jelly:

\$12/pot (serves 2-3)

S+P charcuterie plate of meats, cheeses, terrines, pickles, and other salted delights:

\$39/plate (serves 2-3)

sweet finish

Assorted cupcakes, \$3.50 each

(minimum order of 2 dozen)



CANAPÉS + COCKTAILS

Perfect to accompany any seated menu, or to enjoy throughout the duration of your cocktail style event. Please contact events@saxonandparole.com for more information on customizing your menu.



canapés

Crispy tempura shrimp

Warm blini, house cured salmon (served on a blini)

Summer rolls with papaya, yuzu pickled carrots, tomatoes, mint, nahm jim

Seasonal soup cup (served in a mini teacup)

Wild mushroom mousse with truffle jelly and pickled mushrooms (served on crostini)

Tuna tartare, yuzu, English cucumber (served on a crostini)

Sambal deviled eggs

Shishito peppers, sea salt, lime

Duck spring rolls

*Mini S+P burger - grilled dry aged Black Angus beef

*Mini mushroom burger

pricing

MINIMUM OF ONE HOUR

Selection of 3 passed canapes, \$15 per person per hour

Menu items marked with an * do not apply

MINIMUM OF TWO HOURS

Selection of 6 passed canapes, \$25 per person per hour

stationed food

SEAFOOD

Shrimp cocktail with sriracha sauce \$38 (per dozen)

Oysters \$39 (per dozen)

MEAT & CHEESE

Cheese plate with fruit, nuts and crostini - blue cheese, hard cheddar, semi-soft cheese:

6-10 guests \$75

10-20 guests \$150

20-30 guests \$250

30+ guests \$300+

Meat plate with pickles - Mangalista, nocini, etc.:

6-10 guests \$75

10-20 guests \$150

20-30 guests \$250

30+ guests \$300+

open bar

MINIMUM OF TWO HOUR

\$25 per person per hour OR

\$35 per person per hour

The standard open bar package includes a selection of four of our signature cocktails, three wines by the glass, draft beers, and house liquor. Our premium open bar package includes the previous, but with the addition of four more signature cocktails, and premium liquor.



BRUNCH

PRIX-Fixe

Our brunch prix-fixe menu includes homemade pastries and bread for the table, a mini seasonal fruit dish for each guest, and the choice of six main entree dishes for guests to choose from.

\$30 per person

(\$38 with cocktail)

FOR THE TABLE

Homemade pastries & bread, salted butter, sweet vanilla butter, homemade jams

TO START

Mini seasonal fruit, vanilla yogurt, toasted granola bits

ENTREES *(choice of)*

Caesar salad, little gems, haricot vert, Grana Padano, garlic crouton, yuzu

French toast with crispy bacon, banana & housemade Nutella

2 poached eggs, grilled sourdough, creamed spinach, mushrooms

(add bacon or yuzu hollandaise)

Big "BLAT" – Bacon, Lettuce, Avocado, Tomato, toasted 7-grain bread, smoked paprika mayo

Mangalista ham, toasted potato parmesan cakes, poached eggs, yuzu hollandaise

(+\$3 supplemental charge)

Baked eggs in a tomato, roasted pepper & capers stew, melted 3-cheese gratin

(items can be ordered with or without bacon)



TERMS + CONDITIONS

All spaces are booked on a first-come, first-served basis and are only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note that there is a minimum guarantee for the event spaces, which is what we ask you to spend on food and beverage to cover the cost of having the room to yourself. All food and beverage orders are applied toward the minimum guarantee but do not include tax or gratuity.

WINE & BEVERAGES

All wines and beverages are charged per consumption. Once your event menu is finalized, we will send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine experts are also happy to make recommendations based on your specific menu and price range. In addition, we offer multiple open bar packages - a standard open bar package at \$25 per person/hour, based on a two-hour minimum, as well as a premium open bar package at \$35 per person/hour which includes a larger selection and top shelf spirits.

ADDITIONAL CHARGES

8.875% New York Sales Tax, 2% administration, and 18% gratuity will apply to all special events.

CAKES

We cannot prepare cakes in house, but we allow outside cakes to be brought in for a \$40 plating fee.

PAYMENT

We accept all major credit cards, travelers cheques, and cash.

CANCELLATIONS

Please contact events@saxonandparole.com for further information.

FACT SHEET

ADDRESS

316 Bowery (at Bleecker Street), New York, NY 10012

PHONE

212.254.0350

WEBSITE

www.saxonandparole.com

www.ghostdonkey.com

OWNER/DESIGNER

AvroKO Hospitality Group

EXECUTIVE CHEF

Brad Farmerie

CHEF DE CUISINE

Nicole Gajadhar

HOURS OF OPERATION

DINNER:

Sunday – Monday: 6pm – 10pm

Tuesday – Thursday: 6pm – 11pm

Friday - Saturday: 5pm - 11pm

BRUNCH:

Saturday – Sunday: 10am – 3pm

GHOST DONKEY:

Sunday – Saturday: 5pm – 2am

RESERVATIONS

Are accepted – call 212.254.0350 or visit *www.opentable.com*.





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