



L'APICIO

PRIVATE EVENTS

L'APICIO

FORMAL DINNER

WEDNESDAY, 11th JUNE 2024

WEDNESDAY, 11th JUNE 2024

WEDNESDAY, 11th JUNE 2024

L'APICIO

GATHER AROUND OUR TABLE.

Opened in October 2012, L'Apicio is an Italian-inspired restaurant by Epicurean Group, the team behind dell'anima, L'Artusi, and Anfora in the West Village. Borrowing its name from the celebrated 18th century Italian cookbook, *L'Apicio Moderno*, we bring cravable Italian food to the East Village along with a thoughtful cocktail and wine program.

Our versatile venue allows for events of all sizes; we will work with you to find a private dining option that suits your needs. We can accommodate small, intimate groups, as well as larger dynamic events.

Enclosed you will find space options and pricing. Our culinary team can also accommodate any dietary restrictions. If you have any questions or concerns, do not hesitate to contact us. We look forward to hosting your next event.

CONTACT:

212.533.7400
events@lapicio.com
lapicio.com



WINE ROOM

SEATED DINNER: 36 guests

COCKTAIL RECEPTION: 40 guests



Welcome your guests to a unique experience in our private Wine Room against the backdrop of over 1,000 bottles of wines that comprises our carefully selected wine list. We work with you to create a family-style meal based on our seasonally-inspired menu.

Package pricing starting at:

COCKTAIL RECEPTION with Passed Bites & Stations

\$45 per person

SEATED DINNER

\$65 per person

LUNCH / BRUNCH

\$45 per person

BEER & WINE

\$30 per person,
for 2 hours*

FULL BAR

\$50 per person,
for 2 hours*

*Minimums**:*

Monday & Tuesday: starting at \$1,500

Wednesday & Thursday: starting at \$2,500

Friday & Saturday:

- 3 hour (5:30pm or 9pm seating): \$3,500
- Entire Evening: \$5,000

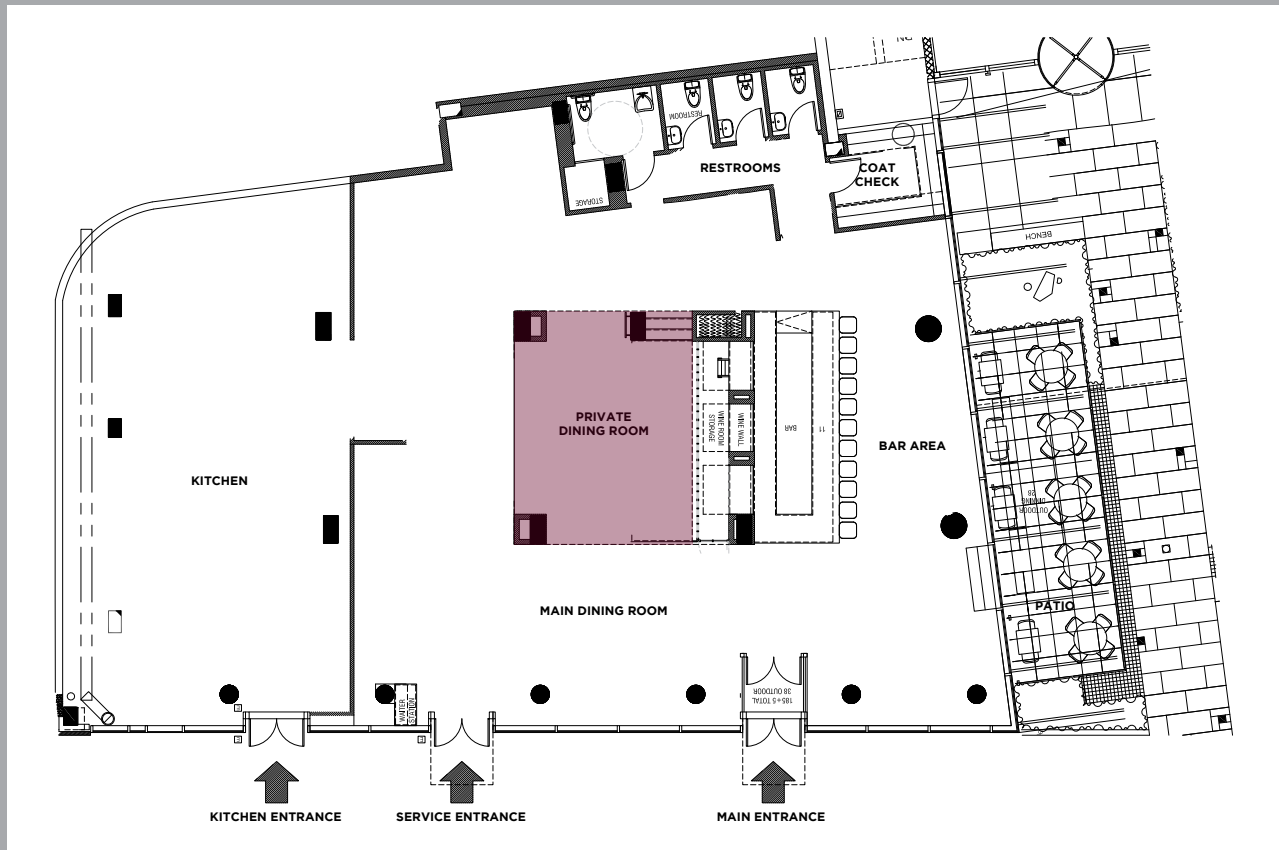
Sunday: \$3,000

* \$15 each additional hour

**All minimums are exclusive of tax,
18% gratuity and a 2% admin fee.

WINE ROOM

SEATED DINNER: 36 guests COCKTAIL RECEPTION: 40 guests



WINE ROOM (PARTIAL)

SEATED DINNER: 15 guests



Guests can also rent only one side of our private Wine Room which can seat up to 15 guests. A velvet curtain creates a separate space for your dinner party. We work with you to create a family-style meal based on our seasonal menu.

Package pricing starting at:

SEATED DINNER

\$65 per person

BEER & WINE

\$30 per person, for 2 hours*

FULL BAR

\$50 per person, for 2 hours*

*Minimums**:*

Monday & Tuesday: \$1,000

Wednesday & Thursday: \$1,500

Friday & Saturday: \$2,000

- 3 hour (5:30pm or 9pm seating): \$1,500
- Entire Evening: \$2,000

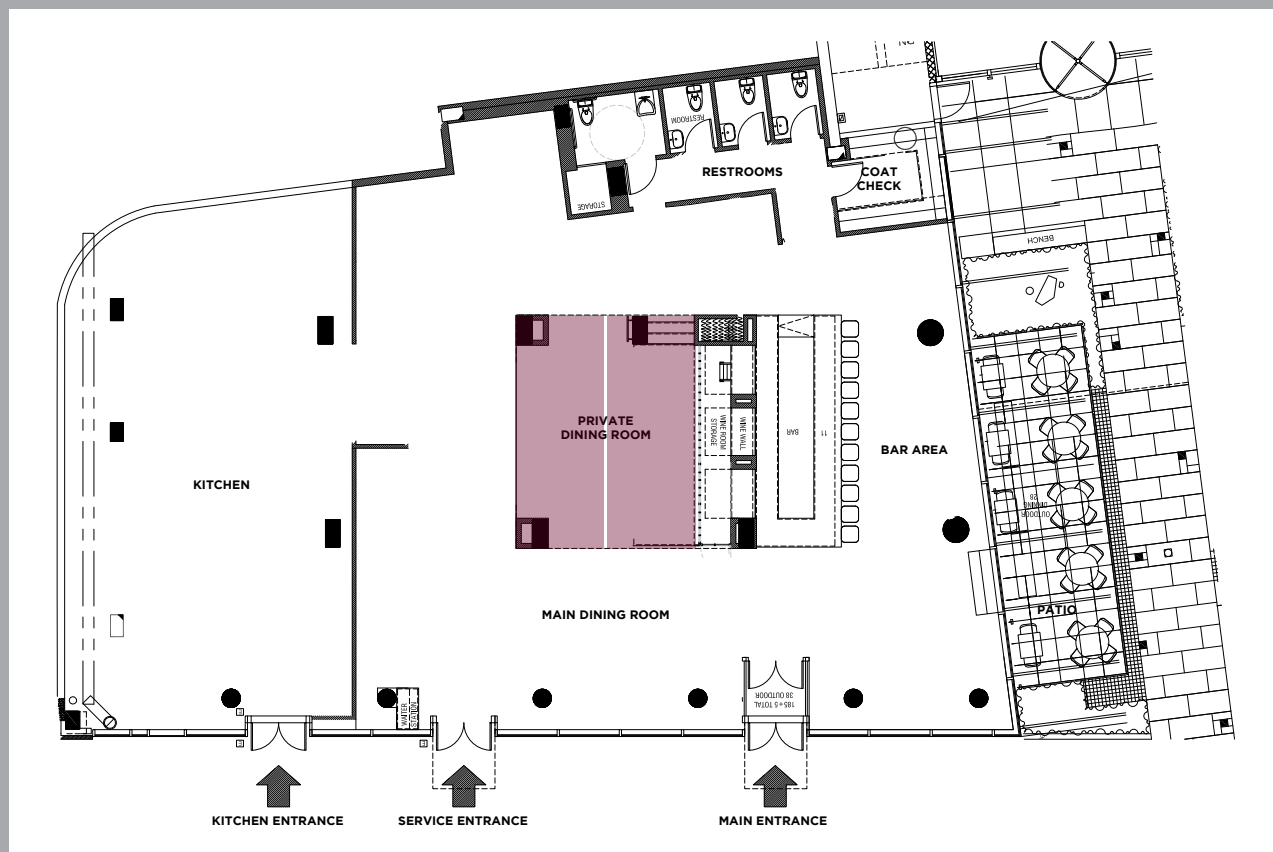
Sunday: \$3,000

* \$15 each additional hour

**All minimums are exclusive of tax, 18% gratuity and a 2% admin fee.

WINE ROOM (PARTIAL)

SEATED DINNER: 15 guests



TRELLIS ROOM

SEATED DINNER: 48 guests

COCKTAIL RECEPTION: 80 guests



Our main dining room, situated under a beautiful mahogany trellis with floor-to-ceiling windows, is our most versatile room. It can be converted into a standing cocktail reception, seminar with full AV, or seated banquet.

Package pricing starting at:

COCKTAIL RECEPTION with Passed Bites & Stations

\$45 per person

SEATED DINNER

\$65 per person

LUNCH / BRUNCH

\$45 per person

BEER & WINE

\$30 per person, for 2 hours*

FULL BAR

\$50 per person, for 2 hours*

Minimums**:

Monday - Thursday: \$2,500

Friday & Saturday:

- 3 hour (5:30pm or 9pm seating): \$4,000
- Entire Evening: \$5,000

Sunday: \$3,000

Daytime: contact us for more details

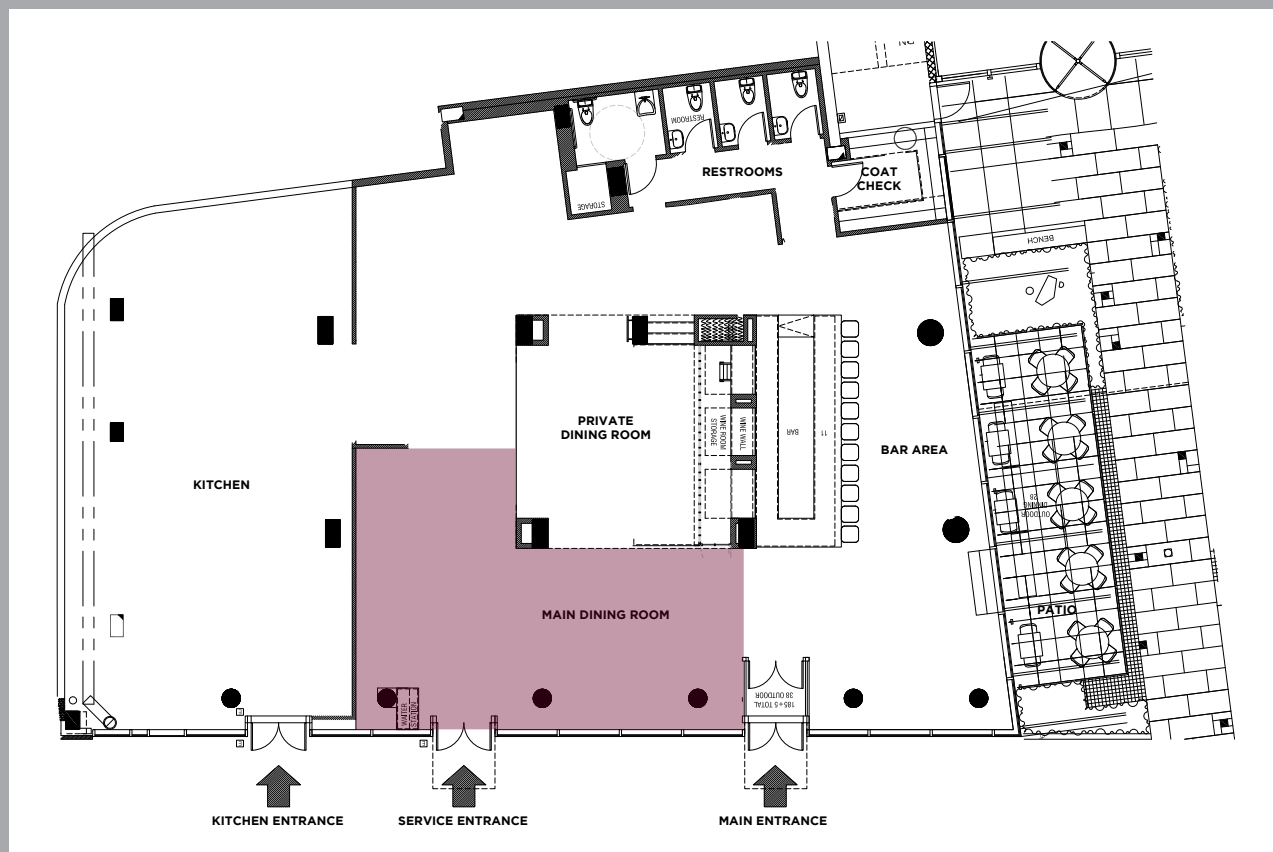
* \$15 each additional hour

**All minimums are exclusive of tax, 18% gratuity and a 2% admin fee.

TRELLIS ROOM

SEATED DINNER: 48 guests

COCKTAIL RECEPTION: 80 guests



SEMINAR SETUP WITH COFFEE STATION

13 EAST FIRST STREET EAST VILLAGE, NYC 10003 LAPICIO.COM

Contact: 212.533.7400 EVENTS@LAPICIO.COM

TRELLIS + WINE ROOMS

SEATED DINNER: 80 guests

COCKTAIL RECEPTION: 120 guests



For larger events, our Trellis Room combines with the Wine Room to create a reception space that can accommodate up to 120 guests standing. These rooms can be used together for a large seated dinner, seminar + luncheon combination, or cocktail reception followed by seated dinner.

Package pricing starting at:

COCKTAIL RECEPTION with Passed Bites & Stations

\$45 per person

SEATED DINNER

\$65 per person

LUNCH / BRUNCH

\$45 per person

BEER & WINE

\$30 per person,
for 2 hours*

FULL BAR

\$50 per person,
for 2 hours*

*Minimums**:*

Sunday - Thursday: \$4,000

Friday & Saturday: \$8,000

Daytime: contact us for more details

* \$15 each additional hour

**All minimums are exclusive of tax,
18% gratuity and a 2% admin fee.

TRELLIS + WINE ROOMS

SEATED DINNER: 80 guests COCKTAIL RECEPTION: 120 guests



BAR & PATIO

COCKTAIL RECEPTION: 100 guests



Reserve our extensive bar area that can accommodate up to 100 guests standing with direct access to the bar. The adjoining outdoor patio space can seat an additional 25 guests.

Package pricing starting at:

COCKTAIL RECEPTION
with Passed Bites & Stations

\$45 per person

BEER & WINE

\$30 per person,
for 2 hours*

FULL BAR

\$50 per person,
for 2 hours*

*Minimums**:*

Monday - Tuesday: \$2,500

Wednesday & Thursday: \$4,000

Friday & Saturday: \$5,000

Sunday: \$3,000

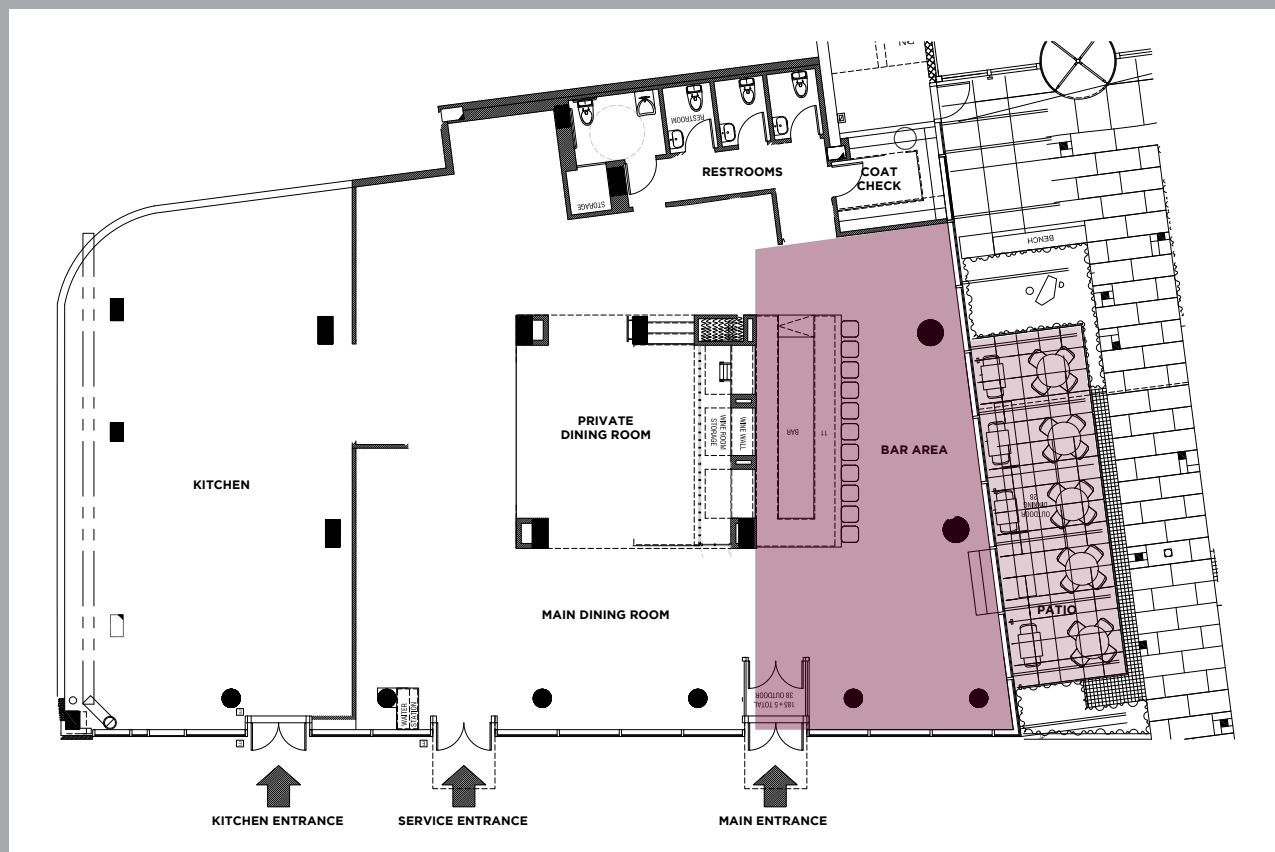
Daytime: contact us for more details

* \$15 each additional hour

**All minimums are exclusive of tax,
18% gratuity and a 2% admin fee.

BAR & PATIO

COCKTAIL RECEPTION: 100 guests



CHEF'S CORNER

COCKTAIL RECEPTION: 25 guests



The Chef's Corner is the perfect space to celebrate a birthday, promotion or engagement with a smaller group. Private from the rest of the restaurant and with a prime view of the kitchen, your guests can mingle between lounge seating and cocktail tables alongside custom food stations.

Package pricing starting at:

COCKTAIL RECEPTION
with Passed Bites & Stations

\$45 per person

BEER & WINE

\$30 per person,
for 2 hours*

FULL BAR

\$50 per person,
for 2 hours*

PRIVATE DINING ROOM ADD-ON
1-Hour Passed Bites and Cash Bar

\$20 per person,
with \$750 minimum

*Minimums**:*

Sunday - Tuesday: \$1,250

Wednesday & Thursday: \$2,000

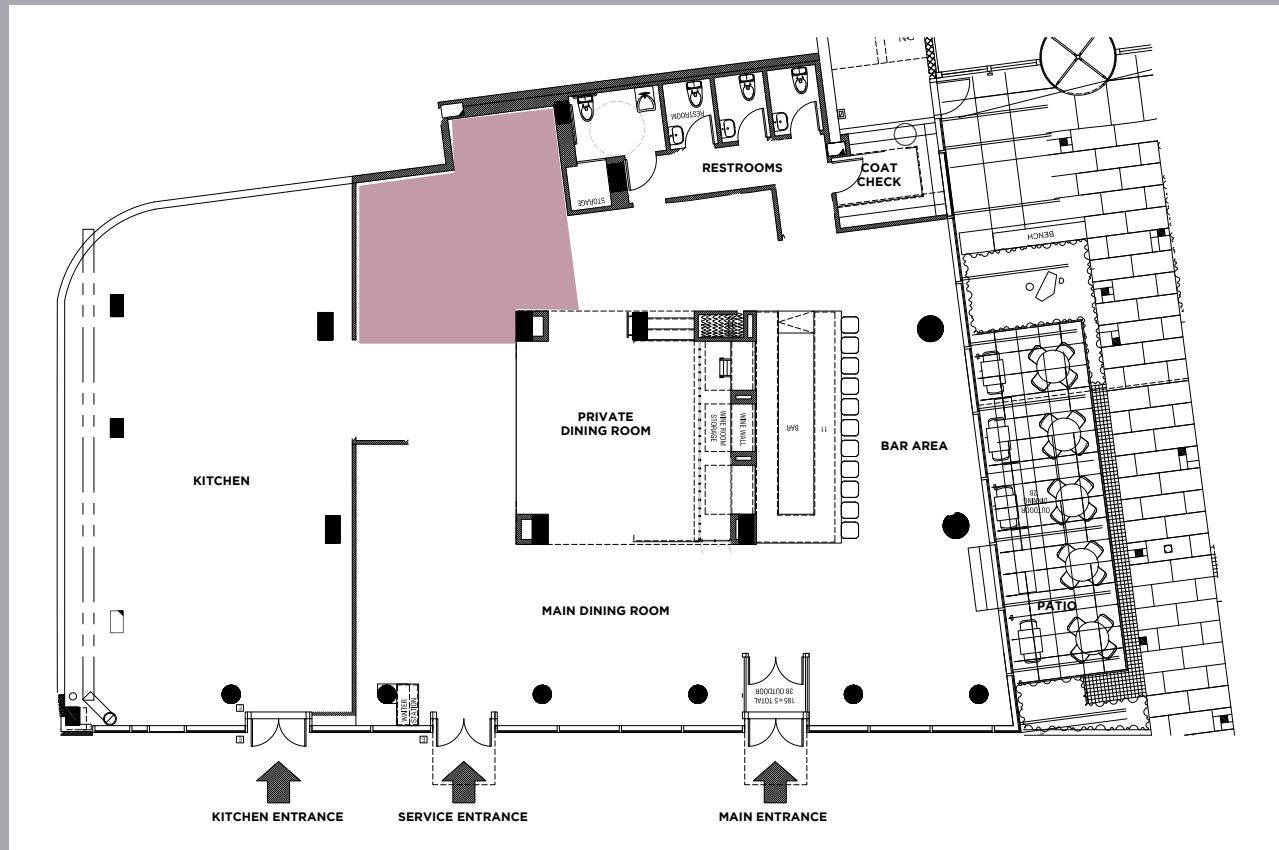
Friday & Saturday: \$3,000

* \$15 each additional hour

**All minimums are exclusive of tax,
18% gratuity and a 2% admin fee.

CHEF'S CORNER

COCKTAIL RECEPTION: 25 guests



FULL BUYOUT

SEATED DINNER: 160 guests

COCKTAIL RECEPTION: 220 guests



With its many versatile spaces, our entire restaurant can accommodate events with up to 220 guests. We can host cocktail receptions, seated dinners, floating dinners, or any combination of these formats. Weather permitting, the adjoining patio space is available to you as well.

Package pricing starting at:

COCKTAIL RECEPTION with Passed Bites & Stations

\$45 per person

SEATED DINNER

\$65 per person

LUNCH / BRUNCH

\$45 per person,
min 100 guests

BEER & WINE

\$30 per person,
for 2 hours*

FULL BAR

\$50 per person,
for 2 hours*

*Minimums**:*

Monday - Tuesday: \$8,000

Wednesday & Thursday: \$10,000

Friday & Saturday: \$15,000

Sunday: \$3,000

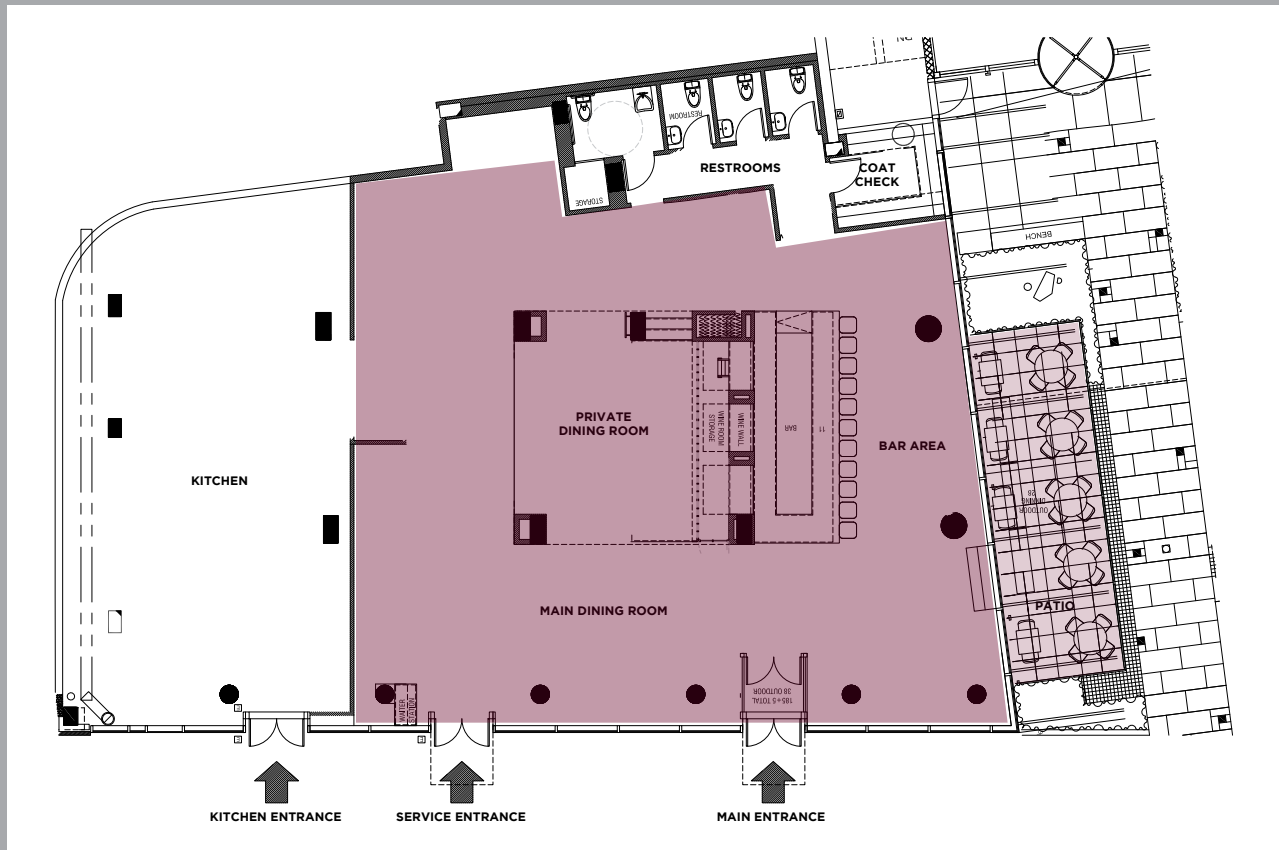
Daytime: contact us for more details

* \$15 each additional hour

**All minimums are exclusive of tax,
18% gratuity and a 2% admin fee.

FULL BUYOUT

SEATED DINNER: 160 guests COCKTAIL RECEPTION: 220 guests



SAMPLE DINNER MENU

Menus are subject to change due to availability & seasonality. Served family-style.

ANTIPASTI

AUTUMN SQUASH CARPACCIO pumpkin seeds, lemon, pecorino
MARKET APPLE SALAD pear, hazelnuts, red onion, parmesan
HAMACHI CRUDO pears, pomegranates, mint
LITTLE GEMS SALAD sunflower seeds, lemon crema, parmesan croutons
OCTOPUS fregola, pepperoni, lemon *\$3 per person supplement*
QUAIL quince puree, pears, radicchio, roasted rosemary apples, pancetta *\$3 per person supplement*

PRIMI

MEZZALUNA chestnuts, autumn squash, ricotta, brown butter
SPAGHETTI tomatoes, chili, breadcrumbs
TAGLIATELLE braised short rib ragu, parmesan
ORECCHIETTE spicy sausage ragu, broccoli pesto, parmesan, bread crumbs
BUCATINI shrimp, garlic, chives, chili, parmesan, bread crumbs *\$4 per person supplement*
FETTUCCINE INTEGRALE wild mushrooms, garlic, shallots, parmesan,
white wine *\$5 per person supplement*
WILD MUSHROOMS & POLENTA garlic, shallots, parmesan *\$5 per person supplement*

SECONDI

MARKET FISH seasonal accompaniments
ROASTED CHICKEN cracked pepper, autumn squash, tomato braised kale
HANGER STEAK salsa verde, grilled potato salad
PORK CHOP sweet potatoes, cranberry, aleppo *\$5 per person supplement*

CONTORNI

\$5 per person supplement for each selection
DELICATA SQUASH brown butter, sage, hazelnuts
AUTUMN GREENS chorizo, garlic, lemon
ROASTED CAULIFLOWER capers, lemon, pine nuts, bread crumbs
BRUSSELS SPROUTS agrodolce, pickled onions

ASSORTED DOLCI

SAMPLE BRUNCH MENU

Menus are subject to change due to availability & seasonality. Served family-style.

ANTIPASTI

ASSORTED PASTRIES butter & seasonal jam
YOGURT & GRANOLA stewed fruit
RICOTTA BRUSCHETTA fig compote
MARKET SALAD

PRIMI

SPAGHETTI spicy tomato, oregano, bread crumbs, parmesan
TAJARIN carbonara, egg, speck, scallion
TAGLIATELLE braised short rib ragu

SECONDI

OATMEAL PANCAKES apples, pecan streusel
FRITTATA butternut squash, Brussels sprouts, fontina
SAUSAGE SCRAMBLE broccoli rabe, pecorino, crispy potatoes
EGGS IN PURGATORY tomato, pancetta, parmesan, grilled bread
L'APICIO BREAKFAST scrambled eggs, sausage, pancetta, crispy potatoes
STEAK & EGGS fried eggs, crispy potatoes, salsa verde *\$5 per person supplement*

CONTORNI

\$5 per person supplement for each selection

CRISPY POTATOES
BACON
SAUSAGE
SOFT SCRAMBLED EGGS
POLENTA

ASSORTED DOLCI

We present an assortment of cookies, fruit and mini olive oil cakes
for the final course of each party.

SAMPLE RECEPTION MENU

Menus are subject to change due to availability & seasonality.

WELCOME PLATTERS

ARTISANAL FORMAGGI lavash, parmesan twists, seasonal preserves, honey
HOUSE CURED MEATS housemade pickles, olives

PASSED BITES

BASIL PESTO ARANCINI fontina
MOZZARELLA & FONTINA GRILLED CHEESE tomato conserva
EGGPLANT CHIP Calabrian chili hummus, eggplant caponata
OCTOPUS SPIEDINI soppresata, olives
BLACKENED TUNA arugula, peperonata
MEATBALL SLIDERS amatraciana

ASSORTED DOLCI

We present an assortment of cookies, fruit and mini olive oil cakes
for the final course of each party.

ADDITIONAL SERVICES

AUDIO & VISUAL

For clients with presentation needs, L'Apicio offers the use of a projector and projector screen for an additional fee of \$100.

We also offer the use of our audio system for custom playlists and microphone hook up for buyouts.

FLORALS

Our events team would be happy to coordinate floral arrangements with our preferred vendor. You are also welcome to bring in your own selected florist.

LINENS

All events are provided with black-striped bistro napkins. Our tabletops are made of beautiful, quality teak for a warm and natural aesthetic.

If you would like to opt for custom linens, our events team would be happy to provide a wide array of colors and options.

CAKES

Ask about our custom private party cakes, created by the restaurant's pastry team.

COAT CHECK

Our passcode secured coat check room is available to guests for any event during normal business hours.

For buyouts and Sunday events, coat check services are available upon request for an additional fee.

CUSTOM MENUS

Our events team prepares custom menus for every event and can include your event or company logo on the menu upon request.

