

AQUAVIT

private dining

About Us

The Restaurant

Restaurant Aquavit opened to immediate success in midtown Manhattan in November of 1987. More than three decades later, Aquavit continues to be one of New York's most popular and highly esteemed dining destinations.

The restaurant earned and have retained two stars in The Michelin Guide New York City since 2015 and was awarded three stars by the New York Times in 2015.

Aquavit's offerings are built on the cornerstones of Sweden's 500-year-old culinary tradition. The country is surrounded by water, providing an abundance of seafood, and the land is covered by forests rich in game, berries, mushrooms and other wild foods. Short seasons inspired the custom of pickling and preserving, and the signature Nordic flavor profile is a balance between sweet and salt.

Executive Chef Emma Bengtsson

Emma Bengtsson grew up in a small town on the west coast of Sweden and became interested in the culinary arts at a very young age, thanks to her grandmother, who was an avid home cook.

Bengtsson's experience spans many of Sweden's acclaimed restaurants, from her internship at Edsbacka Krog—the only Michelin two-star restaurant in Sweden at that time—to Operakällaren, the award-winning historic restaurant located in Stockholm's Opera House.

Bengtsson joined our team as Executive Pastry Chef in 2010, and quickly became known for her creative interpretations of classic Scandinavian desserts. Her style was reflective of the region's penchant for local products, progressive techniques, and continuing traditions. She took on the role of Executive Chef in spring 2014 and since then has injected the critically acclaimed menu with her personal style and experience. Her work garnered a second Michelin Star for Aquavit, making her the second female chef in the U.S. to run a two-star kitchen and the first ever Swedish female chef to do so.

Private Dining

Aquavit offers two elegant private dining rooms—the Linné Salon and the Nobel Room. Both rooms are located beyond the bar and lounge, giving them a truly separate and private feel. The clean, Scandinavian aesthetic of the restaurant provides the perfect backdrop for both corporate and social events.

Our seasonal menu is carefully crafted by Executive Chef Emma Bengtsson and her team using local, organic ingredients to reflect the spirit of Aquavit. The team will work with you to tailor our menu to suit your needs—from a three-course business luncheon, to passed canapés for an after-work happy hour, or an extended tasting menu for a celebratory dinner. The private dining rooms have their own dedicated kitchen, allowing us great flexibility maintaining any desired event timeline. Whether you're looking to host an intimate business dinner and presentation for ten or a festive reception for 120 guests, our private dining team will be happy to help you create any event.

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Chef Appearance

We will gladly arrange for Executive Chef Emma Bengtsson to appear at your event. Please note this is subject to her availability and requires a separate fee.

Flowers and Decor

Aquavit provides simple arrangements with our compliments. Flower color and variety are subject to change without notice, based on seasonal availability.

We would be happy to coordinate flowers for you from our preferred vendor or you are welcome to bring in any florist of your choosing.

For dinner events, we provide votive candles on the tables and around the perimeter of the private dining rooms.

Audio Visual Equipment

Both the Linné Salon and Nobel Room are equipped with high-def projector and screen, one handheld wireless microphone, and complimentary Wi-Fi. Use of in-house AV incurs a charge of \$350.

Aquavit can rent additional equipment for you, which will be payable upon completion of the event. You may also arrange your own audiovisual equipment through vendors approved by Aquavit. All installations require Aquavit's approval.



Menu Printing

We prepare menus for each private dining event which can be customized with your corporate logo or personal menu heading.

Client Gifts and Event Favors

Aquavit offers a variety of both sweet and savory gifts for your guests. Please see the following page of this packet for the full menu and pricing.

Off-Site Catering

Aquavit specializes in off-site catering events of any size and style. Whether you are catering an event in your office or planning a party in your home, we will provide you with the Aquavit experience. From simple drop off and set up to party equipment and staff, we are capable of making all your off-site events elegant and with ease. Menus can be tailored to needs of your event.

Restaurant Buyouts

Full buyouts of the restaurant are available upon request.



AQUAVIT

The Linné Salon

Suitable for seated events of up to 30 people or standing receptions of up to 50. The 515 square foot Linné Salon offers an intimate venue for your lunchtime round table discussion, board dinner, or festive birthday party.



Room Capacities

| | |
|-----------------------|----|
| One Long Table | 24 |
| One Hollow Square | 22 |
| Multiple Round Tables | 30 |
| Standing Reception | 50 |

AQUAVIT

The Nobel Room

At approximately 1100 square feet, with a window facing the courtyard of 432 Park Avenue, the Nobel Room is suited for seated events of up to 80 guests and standing receptions for up to 120. This room has the most flexibility of layouts and configurations, be it theater-style seating for a presentation, round tables for a large dinner function, or cocktail tables for an engagement party. A beautiful art-deco wooden divider can also be moved to create a dedicated reception area for up to 50 guests prior to a seated event.

Room Capacities

| | |
|-----------------------|-----|
| One Long Table | 36 |
| One Hollow Square | 40 |
| Multiple Round Tables | 80 |
| Standing Reception | 120 |



AQUAVIT

The Lounge

For semi-private receptions of up to 20 guests, we also offer the use of our Lounge. Located in the back of the bar and the private dining rooms, the Lounge is perfect for reception-style events or cocktail hours prior to a seated meal in one of the private dining rooms. The space can either be left as-is with cozy seating arrangements of Arne Jacobson Swan chairs and or set with high cocktail tables.

The Lounge can also be arranged for a seated semi-private dinner. The Lounge can be set with one long table or one round table for up to 12 guests

Room Capacities

| | |
|-----------------|----|
| One Long Table | 12 |
| One Round Table | 12 |



AQUAVIT

Pricing

| | |
|------------------|---|
| Breakfast | \$75 per person \$20 per person: additional plated or buffet selection |
| Lunch | \$125 per person: one appetizer, two entrées, one dessert |
| Dinner | \$155 per person: one appetizer, two entrées, one dessert \$225 per person: Chef's Tasting Menu (5 courses) \$175 pp, optional wine pairing |

** Note: All guests must partake in the tasting menu. In order to accommodate dietary restrictions Aquavit must be alerted 72 hours in advance of the event date.*

Beverages For breakfast, lunch, and dinner events, all beverages are billed by consumption and wines are billed by the bottle.

Aquavit has an extensive wine and cocktail program and we would be happy to send you the complete list upon request.

Cocktail Receptions

| | |
|----------------------|--------------------------|
| Canapés | |
| Selection of Three | \$35 per person per hour |
| Selection of Five | \$40 per person per hour |
| Additional Selection | \$10 per person per hour |

Stationary Food: \$20-\$55 per person per hour

Bar Packages

| | |
|-------------|---|
| Basic Bar | \$40 per person for one hour // \$30 per person for additional hour |
| Premium Bar | \$50 per person for one hour // \$40 per person for additional hour |

**Note: Single Malt Scotch, Cognac, Port and Ultra-Premium Liquors Excluded
Note: Packages are not mandatory, and Beverages may be billed on consumption if preferred

Tax and Services

| | |
|--------------------|--|
| Sales Tax | 8.875% |
| Gratuity | 18% |
| Administrative Fee | 5% |
| Coat and Bag Check | \$2 per item checked (seasonal) |
| In-House AV | \$350 for use of projector, screen, and handheld wireless microphone |

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Event Favors

SAVORY

| | |
|--|------|
| Pickled Vegetables | \$20 |
| Sea Buckthorn Mustard | \$15 |
| Cultured Butter and Bread (choice of Rye or Sourdough) | \$20 |



SWEET

| | |
|--|------|
| Truffles (box of 4) | \$20 |
| Tea Cake (choose one: Lemon, Cardamom, Rosemary) | \$15 |
| Macaron (box of 4) | \$25 |
| Swedish Cookies | \$20 |
| Miniature Princess Cake | \$30 |



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Breakfast \$75 per person

NORDIC BREAKFAST

Served family style

Nordic Breads, Butter, Jam

Homemade Muesli Trifle- Yogurt, Honey, Seasonal Berries

Seasonal Fruit

House-Cured Gravlox

Smoked Ham

Sliced Tomatoes and Cucumbers

Cheese Board

BREAKFAST MAIN COURSES (Select One)

\$20 per person

plated or served as a buffet

Swedish Pancake, Jam, Whipped Cream and Maple Syrup

Eggs Norwegian, Cold-Smoked Salmon, Poached Egg, Brioche, Hollandaise

Two Eggs*: Scrambled, Sunnyside Up, or Boiled, with Sausage or Bacon

*selection must be same for all guests.

Additional main course

\$20 per person

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Lunch \$125 per person
Dinner \$155 per person

APPETIZERS - Select One

Butternut Squash Soup
goat cheese, pumpkin seeds

Fall Salad
gem lettuce, honeycrisp apples, pecans

Gravlax
horseradish, dill, hövmastar sauce

Roasted Beets
endives, horseradish, yogurt

King Crab Salad (\$15 supplement per order)
kholarbi, fennel, meyer lemon

ENTRÉES - Select Two

Guests will choose between the two selected items on the day of the event.

Icelandic Cod
anchovies, celeriac, salted cucumber

Arctic Char
cauliflower, pickled pear, sandefjord sauce

Swedish Meatballs
lingonberries, pickled cucumber, cream sauce

NY Strip Loin (\$25 supplement per order)
pommes paillason, sunchokes, foie gras jus

Amish Chicken
parsnip, creamed spinach, charred onion

ADDITIONAL MENU SELECTION LUNCH \$15 per person
DINNER \$25 per person

DESSERTS - Select One

Chocolate Semifreddo
ginger, fig pumpkin praline

Pumpkin Crème Brulee
cardamom streusel, rye ice cream

Warm Apple Cake
caramel, vanilla ice cream

Seasonal Fruit and Berries

Local Cheese (\$10 supplement per order)
marmalade, seeded cracker

PRE-LUNCH/DINNER STANDING RECEPTION

Canapés \$30 per person, Chef's selection of 3 canapés served for 30 minutes-1hr
\$40 per person, Chef's selection of 5 canapes served for 30 minutes-1hr

MENU ADD ONS

5g Truffles Market Price, based on seasonal availability, to add on to any course
8g Osetra Caviar \$45 per person, to add on to any course

Served family-style for the table

Oysters \$45 per dozen, to accompany appetizer
Shrimp Skagen \$12 per person, to accompany appetizer
Matjes Herring \$8 per person, to accompany appetizer
Gravlax \$10 per person, to accompany appetizer

Swedish Meatballs \$12 per person, to accompany main course
Roasted Vegetables \$8 per person, to accompany main course

Petit Fours \$10 per person, chef's selection

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Tasting Menu
\$225 per person

TASTING MENU*

Fluke and Elderflower

Arctic Char and Pluot

Cod and Summer Squash

Duck and Beet

Corn and Plum

Optional Wine Pairing \$175 per person

PRE-DINNER STANDING RECEPTION

Canapés \$30 per person, Chef's selection of 3 canapés served for 30 minutes-1hr
\$40 per person, Chef's selection of 5 canapes served for 30 minutes-1hr

MENU SUPPLEMENTS

5g Truffles Market Price, based on seasonal availability, to add on to any course

10g Osetra Caviar \$55 per person, to add on to any course

7X Wagyu Beef \$45 per person

Arctic Bird's Nest \$20 per person

Petit Fours \$10 per person, chef's selection

* Menu is subject to change based on availability.

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Cocktail Receptions

CANAPÉS

| | |
|-----------------------------|------------------------------|
| Lettuce Cup | apple, brioche |
| Tapioca Crisp | mushroom, cauliflower |
| Fluke | citrus vinaigrette, cucumber |
| Gravlax | danish rye, hövmastar |
| Löjrom Toast | sourdough, dill |
| Swedish Meatballs | lingonberries, cucumber |
| Duck Confit Croquettes | lemon, stone fruit |
| Duck Liver Tart | almond cake, lingonberry |
| Selection of three | \$35 per person per hour |
| Selection of five | \$45 per person per hour |
| Additional Canape Selection | \$10 per person per hour |

BEVERAGE PACKAGES

| | |
|-------------|---|
| Basic Bar | \$40 per person for one hour // \$30 per person for additional hour |
| Premium Bar | \$50 per person for one hour // \$40 per person for additional hour |

**Note: Single Malt Scotch, Cognac, Port and Ultra-Premium Liquors Excluded*

**Note: Packages are not mandatory, and beverages may be billed on consumption if preferred*

RECEPTION STATIONS Charged per person, per hour.

| | | |
|-------------------------|---|-----------------|
| Potato Chips | truffle aioli | \$10 per person |
| Cheese & Crudites | seasonal crudités, cheeses and breads | \$25 per person |
| Charcuterie | cured meats, sausages, pickled vegetables | \$30 per person |
| Oysters | cucumber mignonette | \$45 per dozen |
| Seafood Bar | jumbo shrimp, oysters, crab | \$35 per person |
| Chilled Lobster | | Market Price |
| Sliders (select one) | gravlax, fried chicken or pork belly | \$20 per person |
| Dessert Table | chef's selection of three mini desserts | \$25 per person |

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