



LINCOLN

R I S T O R A N T E

PRIVATE DINING & SPECIAL EVENTS

2018



RESTAURANT OVERVIEW

At Lincoln Ristorante, experience our interpretation of modern Italian cuisine and warm hospitality, at New York City's Lincoln Center. The philosophy is simple: source the best local ingredients and prepare them with authentic Italian methods and spirit.

The cuisine at Lincoln Ristorante blends Chef Shea Gallante's talented hand with the freshest ingredients available. We rely on local farmers and purveyors along with weekly visits to our neighborhood Tucker Square Greenmarket, while importing the essential items from Italy, such as Parmigiano-Reggiano, and prized San Marzano tomatoes.

We honor the Italian culinary tradition of making our own fresh pastas, charcuterie, focaccia and pastries. A focus and commitment to freshness and respect for every ingredient is paramount in our daily life.



PRIVATE DINING

Lincoln Ristorante offers one of the most serene settings in New York City to host your next event. While the location beside the reflecting pool and Lincoln Center's performing arts plaza is exquisite, the heart of the restaurant is in the open kitchen.

Lincoln features three unique private dining options: An intimate Private Dining Room on the 65th Street level, a larger semi-private area in our East Dining Room overlooking Lincoln Center Plaza, or the entire restaurant which is available for a full buyout.

DINING ROOM	SEATED CAPACITY	COCKTAIL RECEPTION
Private Dining Room	17 guests maximum	35 guests maximum
East Dining Room	45 guests maximum	75 guests maximum
Full Restaurant Buyout	125 guests maximum	175 guests maximum



PRIVATE DINING ROOM

Lincoln's private room features sleek wood and marble furnishings designed by award-winning architecture firm Diller, Scofidio + Renfro, in addition to updated amenities including a 55" flat screen plasma TV, Wifi, and personal audio capabilities. Guests receive all of the personal attention that comes along with hosting a private event, with a dedicated team to cater to every guest request.

CAPACITIES

Seated Events for up to 17 guests
Cocktail Receptions for up to 35 guests

FOOD AND BEVERAGE MINIMUMS

\$1,250 for Lunch
\$2,500 for Dinner



PRIVATE DINING MENU OFFERINGS

We source only the freshest ingredients for our ever-evolving menus. In addition to our Chef's tasting menu, we invite guests to create their own menu from our a la carte dishes.

COCKTAIL RECEPTION

Selection of three Passed Stuzzichini

- 30 minutes: \$20 per person
- 45 minute: \$25 per person
- One Hour: \$35 per person

SEATED LUNCH

Two choices are available per course. Additional courses are available for \$15/pp.

- Chef's Tasting Menu: Starting at \$65/pp
 - Three courses: \$55 per person
 - Four courses: \$70 per person
 - Five courses: \$85 per person

SEATED DINNER

Two choices are available per course. Additional courses are available for \$15/pp.

- Chef's Tasting Menu: Starting at \$100/pp
 - Three courses: \$85 per person
 - Four courses: \$105 per person
 - Five courses: \$125 per person



EAST DINING ROOM

The East Dining Room features floor-to-ceiling windows that offer dramatic panoramic views of the Paul Milstein pool, Henry Moore sculpture, Lincoln Center's performing arts plaza, and Juilliard. Whether an intimate wedding ceremony, corporate dinner, or personal gathering, our events team will take care of all the details.

CAPACITIES

Seated Events for up to 45 guests
Cocktail Receptions for up to 75 guests

FOOD AND BEVERAGE MINIMUMS

Please contact Private Events for a quote

EVENT OFFERINGS

30-minute Reception with Five Passed Stuzzichini
Three-course Menu: Antipasti, Secondi, Dolce
Full, Premium Open Bar, Sparkling, White and Red Wine Selections

FULL RESTAURANT BUYOUT

The entire restaurant is available to rent for your next major event. From milestone celebrations like weddings to corporate holiday parties and film premieres, Lincoln offers the highest level of service in a serene setting, matched with an adventure of culinary flavors.

CAPACITIES

- Seated Events for up to 125 guests
- Cocktail Receptions for up to 175 guests

FOOD AND BEVERAGE MINIMUMS

- Please contact Private Events for a quote

EVENT OFFERINGS

- 45-minute Reception with Five Passed Stuzzichini
- Three-course Menu: Antipasto, Secondo, Dolce
- Full, Premium Open Bar
- Sparkling, White and Red Wine Selections
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BEVERAGES

Wine Director Aaron von Rock and his team offer wine selections from an all-Italian wine list of over 350 selections, constantly evolving and focused on small producers.

In addition to wines, we offer a full, premium bar with seasonal cocktails made to order, including a specialty Negroni Bar and Prosecco Bar.





AMENITIES & PARTING GIFTS

Additional touches are available, as a token of appreciation for joining us.

PARTING GIFTS

- Seasonal Pasticcini: \$3 per person
- Chocolate Truffles, 8 per bag: \$15 per person
 - Salted Caramel with Spiced Ganache
 - Dark Chocolate with Orange Essence
 - White Chocolate Fragolini

AMENITIES & ADD-ONS

- Wedding Consultation & Custom Packages: Available upon request
- Floral Arrangements: Starting at \$250
- Furniture Rentals: Starting at \$350
- Custom Cakes: starting at \$250
- Mineral Water: \$6 per person
- Additional hour of time (applies to Partial and Full Buyouts): \$50 per person

CONTACT INFORMATION

We look forward to hosting you for a future occasion. For more information, please contact our events team.

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