



SPECIAL EVENTS & INFORMATION



One Margaret Corbin Drive, Manhattan, New York 10040

newleafrestaurant.com

 @NewLeafNYC

 New Leaf Restaurant & Bar

Phone: 212-568-5323

Abraham Romero Executive Chef

Cathy Mosomillo, Events Coordinator • cathy@coffeednyc.com

The logo for COFFEED features the word "COFFEED" in a bold, sans-serif font. The letters "COFFEE" are in a dark brown color, and the final "D" is in a bright red color. The entire logo is enclosed in a thin black rectangular border.

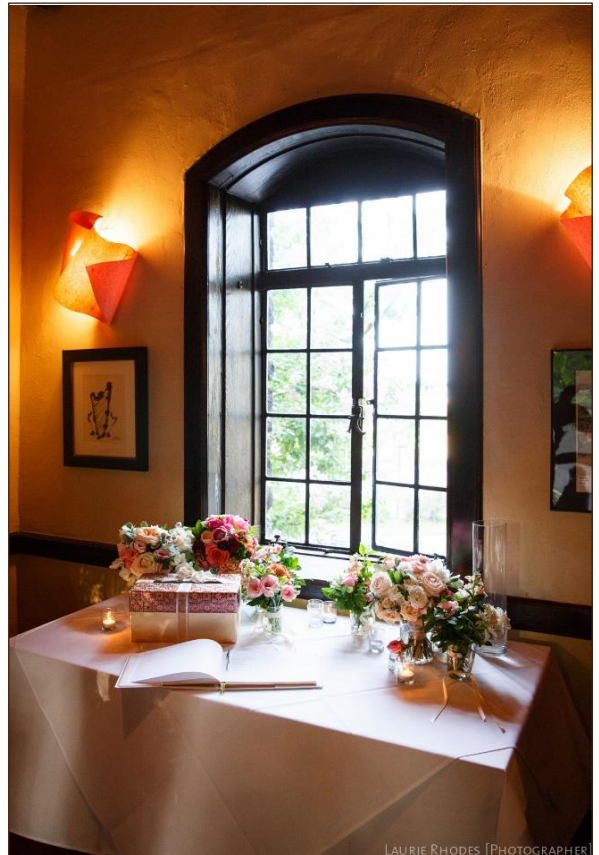
COFFEED

ABOUT NEW LEAF RESTAURANT & BAR

Located in Upper Manhattan's Fort Tryon Park this historical landmark property features a fieldstone cottage designed by the Olmsted Brothers in the 1930s. New Leaf boasts magnificent vaulted ceilings, granite archways, a slate roof, & an expensive garden patio.

New Leaf's innovative upscale American cuisine emphasizes local & seasonal ingredients, highlighting the role of small farms in the local economy. The event menu's produce is primarily sourced from exceptional small farms throughout the Tri-State area.

As a member of the COFFEED restaurant group, New Leaf donates 7% of all its revenue to two local charitable partners, the New York Restoration Project and the Fort Tryon Park Trust.





RATES

5 Hour Reception Includes:
6 passed hors d'oeuvres
3 or 4 – Course Meal
1 Fruit & Cheese Station
Beer, Wine & House Spirits

PRICING:

\$185.00 per person, plus
8.875% sales tax, 19%
service fee, 4% admin fee
& \$250.00 Maître D fee

SITE FEE:

\$5,000 site fee includes:
use of the tented garden patio,
60' round tables, reception chairs, white cotton linen, silverware,
glassware, china, candle votives, lighting, fans/heaters.

MINIMUM SPENDING REQUIREMENTS

exclusive of tax, site fee &
service fees

May through November – \$18,000.00

December through April – \$15,000.00

DEPOSIT AND PAYMENT SCHEDULE

1st Deposit: 30% of total bill (based on estimated guest count) due at time of booking.

2nd Deposit: 30% of total bill (based on estimated guest count) due 6 months prior to event.

Final guest count due 30 days prior to event.

Final payment due 21 days prior to event.

** We accept certified checks, money orders, & major credit cards. All deposits and payments are non-refundable. **



HORS D'OEUVRES

(Choice of 6)

MEAT/POULTRY

Duck Spring Rolls
Duck Confit
Tortillas
Pulled Pork Tower
Beef Sliders
Sliced Steak
Skewers
Pork Belly Tacos

SEAFOOD

Smoked Salmon on Potato
Coins
Mini Crab Cakes
Flash Fried Shrimp with
peanut sauce
Tuna Tartar Avocado
Tiny Grilled Fish Tacos
Cocktail Shrimp (+\$5.00 pp)
Coconut Shrimp or Spicy
Grilled Shrimp

VEGETARIAN

Vegetable Spring Rolls
Miniature Hot/Cold Soup
Housed Smoked Mozzarella
& Roasted Tomato Crostini
Mini Falafel
Gougeres
Goat Cheese Croquettes
Avocado Toast

Additional Hors D'oeuvres can be added
for \$5.00 per selection

ADD STATIONED FOOD

FRUIT & CHEESE STATION

Included

NEW LEAF CORNUCOPIA

\$15 per person
Cured meats, artisanal cheeses, grilled
vegetables, bread and olives

PASTA

\$12 per person
Choice of 2 pasta dishes:
Wild Mushroom
Pumpkin Ravioli,
Orecchiette
Pasta Primavera with organic vegetables
Penne Vodka with prosciutto and peas
Penne with fresh tomato, basil, parmesan

SEAFOOD STATION

\$35 per person
Clams, Oysters, Mussels, Shrimp Cocktail,
Seafood Salad

SUHSI STATION:

\$30.00 per person

HOMEMADE DUMPLING + NOODLE BAR STATION

\$25 per person

MENU

SALAD COURSE:

Seasonal
Vegetable Salad
Citrus Vinaigrette

Baby Spinach
Salad
Baby Spinach, Chickpeas, Cauliflower
Goat Cheese, Ginger-Scallion Dressing

Butter Lettuce
Salad
Breakfast Radish, Cucumber, Gorgonzola, Lemon
Vinaigrette

Harvest Salad
Mixed Greens, Seasonal Berries, Goat Cheese, Balsamic
Vinegar

Pear &
Arugula Salad
Harvest Pears, Goat Cheese, Lemon Vinaigrette

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MIDCOURSE:

House-made Ravioli
Ricotta Cheese, Vine Ripened Tomatoes

Risotto
Seasonal Vegetable Coulis

Mushrooms & Pork Belly
Spinach and Polenta

Roasted Cauliflower
Tomato-Ginger Sauce, Anchovy Crème, Chive

Maryland Lump Crab Cake \$5 supplement
Seasonal Vegetables, Sriracha Mayo



MENU CONTINUED

ENTREES (CHOICE OF 3)

Pan Seared Atlantic Salmon
Sweet Red Pepper Puree
Wild Mushrooms

Seasonal Fish

French Cut Chicken
Sauteed Spinach
Fingerling Potatoes

Risotto with Seasonal Vegetables
Shaved Goat Cheese

Slow Roasted
Beef Short Rib
Herb-Potato Puree, Asparagus

Grilled Shell Steak (or
Filet) - \$8.00 pp
Mashed Yukon Potatoes,
Whipped Herb Butter,
Seasonal Vegetables

Pork Tenderloin
Seasonal Vegetables, Sweet
Potato Puree

Branzino
Mixed Grains, Heirloom Tomato, Olives

Duck Breast
Polenta, Duck Croquette

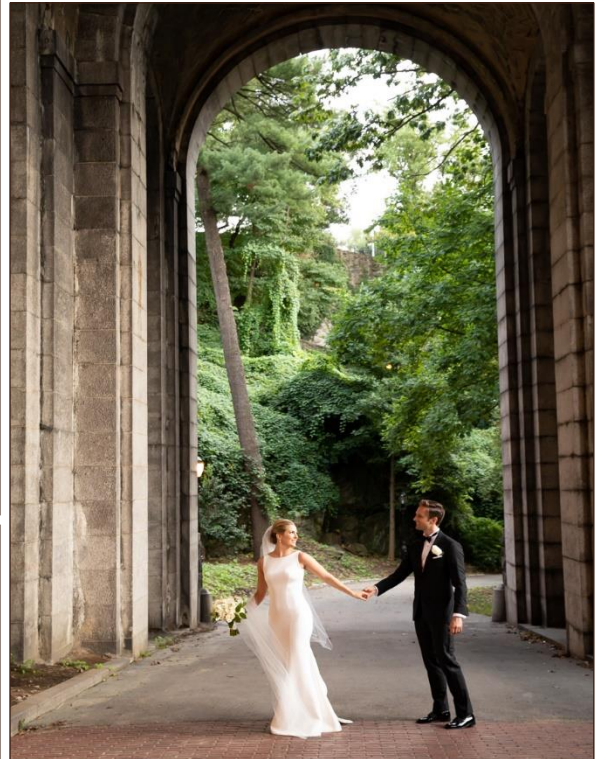


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DESSERT

Fresh Sliced Fruit & Berries
or
Chocolate Mousse Cake

PHOTO GALLERY



BEVERAGES



INCLUDED:

Champagne, Selected Wines, & Sparkling Water upon arrival.
Open Bar w/ Beer, Wine, & House Spirits throughout the
event.

Champagne Toasts

UPGRADES:

Premium Open Bar \$25.00 pp
Top Shelf Open Bar \$35.00 pp

ADDITIONAL INFORMATION



MENUS:

Menus are seasonal & may vary with market availability & price.

CEREMONIES:

Linden Terrace has sweeping views of the Hudson River, the towers of The Met Cloisters, Fort Tryon Park and The George Washington Bridge
A spectacular backdrop in any season.

A three-minute walk will bring your guests through Fort Tryon Park & Heather Gardens to the New Leaf.

CEREMONIES IN THE PARK:

Our guests often choose to have their ceremony at Linden Terrace, the highest point in Fort Tryon Park.

The NYC Parks Department can provide you with information on appropriate sites, the relevant policies & fees for a ceremony in the park:
212-795-1388

PARKING:

Guest parking is available throughout Fort Tryon Park. Valet Parking available at an additional rate-estimated \$1,300.00

RAIN:

In case of inclement weather, the New Leaf dining room or tented patio may be used as a ceremony space. There is an additional \$1,500.00 charge for in-house ceremonies.

RENTALS:

You are welcome to use all tables, chairs, bar stools, linens, glass/flatware that the café uses at no additional fee. If these items are not to your liking, then tables, chairs, linens, etc. may be rented from outside companies to accommodate your needs.

Our event specialist will be happy to sit and discuss options of these rentals and companies we have used in past events.

Should the ceremony take place in Fort Tryon Park, a separate rental company can be hired for the chairs, including set up and break down.