



Beaubourg
• B R A S S E R I E •



LARGE RESERVATIONS & EVENTS MENU

Fall 2018 / Winter 2019



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INTRO

DEAR GUEST,

THANK YOU FOR CONSIDERING LE DISTRICT, BEAUBOURG, AND LE BAR FOR YOUR EVENT. FROM YOUR INITIAL INQUIRY TO DAY-OF DETAILS, OUR CONCIERGE TEAM WILL MAKE SURE YOUR EVENT IS EVERYTHING YOU HAD HOPED FOR AND MORE!

LE DISTRICT IS A FINANCIAL DISTRICT STAPLE, PRESENTING MENUS INSPIRED BY TRADITIONAL FRENCH DISHES WITH A MODERN NEW YORK TWIST. OUR RESTAURANT, BEAUBOURG, IS BOTH A DESTINATION AND NEIGHBORHOOD GO-TO FOR CASUAL YET ELEGANT DINING. AND THE ADJACENT LE BAR INDULGES YOUR EVENT IN A RELAXED VIBE, WITH OUR MIXOLOGISTS STIRRING UP HAND-CRAFTED COCKTAILS AND POURING GLASSES FROM OUR VAST WINE SELECTION. AS WELL, DELIGHT IN OUR LARGE OUTDOOR PATIO DURING THE WARMER MONTHS WITH A FIRST-ROW VIEW OF THE MARINA AND HUDSON RIVER.

FROM LARGE PARTIES TO SMALL, LE DISTRICT CAN CATER TO ANY EVENT YOU CAN THINK OF. SO COME AND ENJOY ALL THAT LE DISTRICT HAS TO OFFER.

WE LOOK FORWARD TO HOSTING YOU.

SINCERELY,

LE DISTRICT TEAM

BREAKFAST Only available from 8:00 am to 10:00 am Monday through Friday.

Breakfast

CONTINENTAL BREAKFAST

orange juice, viennoiserie basket of mini pastries for the table with butter, fruit plate, and tea or coffee

\$26
PER GUEST

HOT BREAKFAST

continental breakfast and 3 entrees:

(Guests will make their selection of one ENTREE from the menu chosen by the host.)

\$42

PER GUEST

MAX BRIOCHE FRENCH TOAST

maple syrup, seasonal mixed berries

POACHED EGGS +5

jambon de Paris, grilled tomato, toasted brioche, hollandaise

SALMON SCRAMBLED +5

smoked salmon, asparagus, puff pastry

OMELETTE

gruyère cheese, toast, field greens

EGG WHITE OMELETTE

spinach, toast, field greens

QUICHE LORRAINE

gruyère cheese, smoked bacon, field greens

HOUSEMADE GRANOLA

Greek yogurt, mixed berries, toasted almonds

STEELCUT OATMEAL

dried cranberry, banana, maple syrup

BUFFET BREAKFAST

fresh juice, coffee, and tea are included

\$39

PER GUEST

VIENNOISERIE DISPLAY OF FRESH BAKED PASTRIES

assortment of croissants, danishes, muffins with butter & jams

SEASONAL FRUIT PLATTER

melon, strawberries, peaches, grapes, etc...

BABY FIELD GREENS

dried cranberries, goat cheese, walnuts, red wine vinaigrette

BRIOCHE FRENCH TOAST

maple syrup

SCRAMBLED EGGS

chives

POACHED EGGS

jambon de Paris, grilled tomato, toasted brioche, hollandaise

BREAKFAST POTATOES

THICK-CUT SMOKED BACON

CHIPOLATAS SAUSAGE

Selling price is subject to 18% service charge. 5% Administrative fee & 8.875% NY State Sales Tax. Please note, checks can only be split on up to 4 credit cards.

BRUNCH Only available Saturday & Sunday from 10:00 am to 3:00 pm.

Brunch

OPTION 1

2 APPS, 2 ENTRÉES, 2 DESSERTS

\$46

PER GUEST

OPTION 2

2 APPS, 3 ENTRÉES, 2 DESSERTS, and a CHOICE OF A COCKTAIL **\$56**

(mimosa, bellini, or bloody mary)

PER GUEST

Guests will make their selection of one APP, one ENTRÉE, and one DESSERT from the menu chosen by the host.

APPETIZER

SOUP A L'OIGNON

gruyère gratin, sourdough

STEAK TARTARE

*with FRITES + 5

hand-cut filet, baguette

SALMON TARTARE

crème fraîche, lemon, toasted ficelle

STEAMED MUSSELS

white wine, fennel, saffron cream

LAMB MEATBALLS

roasted garlic polenta, feta cheese

ROASTED BEET SALAD

arugula, fresh goat cheese, walnut brittle, chardonnay vinaigrette

ENTRÉE

BURGER AU FROMAGE

gruyère cheese, hand cut french fries

CROQUE MONSIEUR

french ham, gruyère, béchamel

SALADE BEAUBOURG

petit filet, blue cheese, pine nuts

CHICKEN PAILLARD

field greens, walnuts, goat cheese, dried cranberries

SALADE NIÇOISE

seared rare tuna, haricot vert, quail egg, new potatoes, sherry vinaigrette

LE POULET

red pepper tapenade, goat cheese, arugula

OMELETTE

gruyère cheese, toast, field greens

EGG-WHITE OMELETTE

spinach, toast, field greens

MAX BRIOCHE FRENCH TOAST

maple syrup, seasonal mixed berries

POACHED EGGS

jambon de Paris, grilled tomato, toasted brioche, hollandaise

HANGER STEAK

asparagus, confit of fingerling potato, béarnaise

ROASTED SALMON

corn & wild mushroom risotto, port wine shallots

SALMON SCRAMBLED

smoked salmon, asparagus, puff pastry

ENTRÉE CONTINUED

LEMON FETTUCCINI

shrimp, artichoke hearts, oven dried tomato

PROVENCAL PASTA

cauliflower, olives, tomato sauce

DESSERT

5-LAYER CHOCOLATE CAKE

fresh raspberries

WARM APPLE TARTE TARTIN

crème fraîche

CLASSIC CRÈME BRÛLÉE

traditional vanilla bean custard

BEAUBOURG ICE CREAM SUNDAE

vanilla ice cream, candied pecans, hot fudge

BRIOCHE PECAN BREAD PUDDING

cranberry reduction, vanilla ice cream

WARM PROFITEROLES

vanilla ice cream, Valrhona chocolate sauce, toasted almonds

BABA AU RHUM

dried currants, crème anglaise

SEASONAL BERRIES

fresh whipped cream

Selling price is subject to 18% service charge. 5% Administrative fee & 8.875% NY State Sales Tax. Please note, checks can only be split on up to 4 credit cards.

LUNCH Only available from 11:00 am to 3:00 pm Monday through Friday.

Lunch at Beaubourg

OPTION 1

1 APP, 2 ENTRÉES, 2 DESSERTS

\$46
PER GUEST

OPTION 2

2 APPS, 3 ENTRÉES, 2 DESSERTS

\$56
PER GUEST

Guests will make their selection of one APP, one ENTRÉE, and one DESSERT from the menu chosen by the host.

ADD ONS

LE GRAND TOWER \$115

*market oysters, little neck clams, jumbo shrimp,
lobster cocktail
serves 4-6*

CHEESE & CHARCUTERIE \$135

*served with appropriate condiments and baguette
serves 8-10 guests*

LUNCH Only available from 11:00 am to 3:00 pm Monday through Friday.

APPETIZER

SOUP A L'OIGNON

gruyère gratin, sourdough

SALMON TARTARE

crème fraîche, lemon, toasted ficelle

ROASTED BEAT SALAD

arugula, fresh goat cheese, walnut brittle, chardonnay vinaigrette

STEAMED MUSSELS

white wine, fennel, saffron cream

STEAK TARTARE

*with FRITES +5

hand-cut filet, baguette

ESCARGOTS DE BOURGOGNE (6pcs)

garlic parsley butter

LAMB MEATBALLS

roasted garlic polenta, feta cheese

GRILLED OCTOPUS SALAD +5

lemon potatoes, chorizo, parsley

ENTRÉE

BURGER AU FROMAGE

gruyère cheese, hand cut french fries,

CROQUE MONSIEUR

french ham, gruyère, béchamel

SALADE AU SAUMON

baby kale, frisée, lentils, wild mushroom

SALADE BEAUBOURG

petit filet, blue cheese, pine nuts

SALADE NIÇOISE

seared rare tuna, haricot vert, quail egg, new potatoes, sherry vinaigrette

LE POULET

red pepper tapenade, goat cheese arugula

DAILY FISH A LA PLANCHA

ratouille niçoise, parsley purée

CHICKEN PAILLARD

field greens, walnuts, goat cheese, dried cranberries

ROASTED SALMON

corn & wild mushroom risotto, port wine shallots

LEMON FETTUCCINI

shrimp, artichoke hearts, oven-dried tomato

PROVENCAL PASTA

rigatoni, roasted cauliflower, olives, tomato sauce

HANGER STEAK

asparagus, confit of fingerling potato, béarnaise

DESSERT

5-LAYER CHOCOLATE CAKE

fresh raspberries

WARM APPLE TARTE TARTIN

crème fraîche

CLASSIC CRÈME BRÛLÉE

traditional vanilla bean custard

BEAUBOURG ICE CREAM SUNDAE

vanilla ice cream, candied pecans, hot fudge

BRIOCHE PECAN BREAD PUDDING

cranberry reduction, vanilla ice cream

WARM PROFITEROLES

vanilla ice cream, Valrhona chocolate sauce, toasted almonds

BABA AU RHUM

dried currants, crème anglaise

SEASONAL BERRIES

fresh whipped cream

DINNER *Available from 4:00 pm to 9:00 pm daily.*

Dinner at Beaubourg

OPTION 1

2 APPS, 2 ENTRÉES, 2 DESSERTS

\$60
PER GUEST

OPTION 2

3 APPS, 3 ENTRÉES, 3 DESSERTS

\$75
PER GUEST

Guests will make their selection of one APP, one ENTRÉE, and one DESSERT from the menu chosen by the host.

ADD ONS

LE GRAND TOWER \$115

market oysters, little neck clams, jumbo shrimp, lobster cocktail
serves 4-6

CHEESE & CHARCUTERIE \$135

served with appropriate condiments & baguette
serves 8-10 guests

DINNER Available from 4:00 pm to 9:00 pm daily.

APPETIZER

SOUP A L'OIGNON

gruyère gratin, sourdough

STEAK TARTARE

***with FRITES +5**

hand-cut steak, baguette

LAMB MEATBALLS

roasted garlic polenta, feta cheese

SALMON TARTARE

crème fraîche, lemon, toasted ficelle

STEAMED MUSSELS

white wine, fennel, saffron cream

ESCARGOTS DE BOURGOGNE (6pcs)

garlic parsley butter

ROASTED BEET SALAD

*arugula, fresh goat cheese, walnut brittle,
chardonnay vinaigrette*

GRILLED OCTOPUS SALAD +5

lemon potatoes, chorizo, parsley

ENTRÉE

SALAD NICOISE

seared rare tuna, quail egg, haricot vert

DAILY FISH A LA PLANCHA

ratouille niçoise, parsley puree

ROASTED SALMON

*corn & wild mushroom risotto, port wine
shallots*

SWORDFISH AU POIVRE

celery root puree, sautéed spinach

DUCK L'ORANGE

*roasted brussels sprouts, butternut squash
puree*

LEMON SOLE ALMONDINE

haricot vert, potato puree

CHICKEN PAILLARD

*field greens, walnut, goat cheese, dried
cranberries*

LEMON FETTUCCINI

*shrimp, artichoke hearts, oven-dried
tomato*

BURGER AU FROMAGE

gruyère cheese, hand cut french fries

HANGER STEAK

*asparagus, confit of fingerling potato,
béarnaise*

STEAK FRITES +6

NY strip, herb butter, hand-cut fries

DESSERT

5-LAYER CHOCOLATE CAKE

fresh raspberries

WARM APPLE TART TARTIN

crème fraîche

CLASSIC CRÈME BRÛLÉE

traditional vanilla bean custard

BEAUBOURG ICE CREAM SUNDAE

*vanilla ice cream, candied pecans, hot
fudge*

BRIOCHE PECAN BREAD PUDDING

cranberry reduction, vanilla ice cream

WARM PROFITEROLES

*vanilla ice cream, Valrhona chocolate
sauce, toasted almonds*

BABA AU RHUM

dried currants, crème anglaise

SEASONAL BERRIES

fresh whipped cream

COCKTAIL RECEPTION

Hors D'Oeuvres packages

*All Hors D'Oeuvres are replenished
Throughout the event.*

OPTION 1

SELECT 4 \$30 - ONE HOUR
\$40 - TWO HOURS

OPTION 2

SELECT 6 \$40 - ONE HOUR
\$50 - TWO HOURS

(all options are priced per guest)

ADD ONS

LE GRAND TOWER \$115

*market oysters, little neck clams, jumbo shrimp,
lobster cocktail
serves 4-6*

CHEESE & CHARCUTERIE \$135

*served with appropriate condiments and baguette
serves 8-10 guests*

HORS D'OEUVRES MENU

WARM RATATOUILLE & GOAT CHEESE TART

thyme, olive oil

BEEF BOURGUIGNON

red wine, puff pastry

MINI BURGER AU FROMAGE

gruyère, brioche bun

MINI QUICHES

*bacon, leeks, gruyère or
goat cheese, wild mushroom, herbs*

CROQUE MONSIEUR

french ham, gruyère, béchamel

LAMB MEATBALLS

roasted garlic polenta, burgundy

STEAK ON TOAST

NY strip, herb butter

DUCK BREAST ON TOAST

*butternut squash, brussel
sprout slaw*

TRUFFLE CHICKEN SALAD

phyllo, chives

SALMON TARTARE

*crème fraîche, lemon, toasted
ficelle*

STEAK TARTARE

hand-cut filet, baguette

PATE DE CAMPAGNE

pickled beets, dijon, baguette

WHITE ENDIVE SPEARS

Asian pear, goat cheese, pistachio

EDAMAME CROSTINI

*roasted beets, walnut brittle,
arugula*

COCKTAIL RECEPTION

Platter packages

Each platter serves 8 - 10 people

ALL PLATTERS ARE \$75
EXCEPT WHERE NOTED

SALMON TARTARE

crème fraîche, lemon, toasted ficelle

STEAK TARTARE

hand-cut filet, baguette

MINI BURGER AU FROMAGE

gruyère, brioche bun

CROQUE MONSIEUR

french ham, gruyère, béchamel

EDAMAME CROSTINI

*roasted beets, walnut brittle,
arugula*

LAMB MEATBALLS

roasted garlic polenta, feta cheese

WHITE ENDIVE SPEARS

Asian pear, goat cheese, pistachio

****STEAK ON TOAST _____ \$95**

NY strip, herb butter

****CHEESE & CHARCUTERIE BOARD _____ \$135**

*selection of meat, cheese, and paté,
served with baguette*

board of only cheese - \$140

board of only charcuterie - \$120

****JUMBO SHRIMP COCKTAIL _____ \$130**

old bay aioli, lemon

****LE GRAND TOWER _____ \$115**

*market oysters, clams, jumbo shrimp,
lobster cocktail
serves 4-6*

DESSERT _____

****PETIT FOUR PLATTER \$75**

24 assorted petit four

****MACARON TOWER \$175**

*60 assorted macarons, choose up to 4
flavors*

*Ask your event coordinator for available
flavors*

Beverage packages

OPTION 1

LE DISTRICT PACKAGE

Le District White, Red, and Rosé Wines
Draft Beers
Soft Drinks

\$50 per guest
two hours

OPTION 2

LE DISTRICT SOMMELIER PACKAGE

Sommelier's Selection of White & Red Bordeaux, and Provence Rosé

Selected Draft Beers
Well and Selected Liquor
Soft Drinks

\$60 per guest
two hours

Wine Selections: White Bordeaux, Red Bordeaux, Provence Rose.
Selected draft beer.
Well and Selected Liquor and soft drinks.

OPTION 3

LE DISTRICT PREMIUM PACKAGE

Sommelier's Selection of Boutique Wines
Selected Draft Beers
Premium and Selected Liquor
Soft Drinks

\$75 per guest
two hours

Premium Liquor Includes: Ketel One vodka, Tito's vodka, Grey Goose vodka, Belvedere vodka, Botanist gin, Hendricks gin, Tanqueray gin, Altos tequila, Herradura tequila, Jameson Irish whiskey, Jack Daniels Tennessee whiskey, Maker's Mark bourbon, Bulleit Bourbon, Bulleit Rye, Basil Hayden bourbon, Johnny Walker Black Scotch, Glenlivet 12 Scotch

ADD-ONS SELECTION

Beer Bottle Selection - \$5 per guest
Champagne - \$7 per guest
Specialty Cocktail - \$10 per guest

Over time is available at \$35 per person per hour (or part thereof) along with (\$500-2500) overtime location fee depending on location, time and availability.
Selling price is subject to 18% service charge. 5% Administrative fee & 8.875% NY State Sales Tax. Please note, checks can only be split on up to 4 credit cards.