



PUBLIC

Special Events

ABOUT PUBLIC

PUBLIC, located in Manhattan's NoLita neighborhood, serves Australasian cuisine, inspired by Executive Chef Brad Farmerie's London training and travels through Australia, New Zealand and the East. Featuring a menu that "knows no ethnic borders," PUBLIC serves up "lip-smacking dishes any globetrotting gourmand would love." The restaurant was awarded a coveted Michelin Star for the 2009 New York Guide and has been awarded Best Brunch by TimeOut New York. PUBLIC is owned and operated by design and concept firm AvroKO.

AWARDS & ACCOLADES

MICHELIN STAR

2009 & 2010 Receptient of a Star from the *Michelin New York City Red Guide*

JAMES BEARD FOUNDATION

Best Restaurant Design
Best Restaurant Graphics

TIME OUT NEW YORK

Eat Out Awards, Best Brunch in NYC

BLACK BOOK'S "TOP 10 SURPRISINGLY AFFORDABLE MEALS"


PUBLIC placed #6 for the best value among the top restuarants in New York.

GLOBAL MAGAZINE'S TOP 50 "CHEFS TO WATCH"

Executive Chef, Brad Farmerie

STARCHEF'S "RISING STAR CHEF AWARD"

The StarChefs board, made up of twenty of the country's leading chefs, chose Farmerie as a rising star, based on criteria that included creativity, ambition, and exquisite presentation.



Thank you for considering **PUBLIC** and **THE MONDAY ROOM**. We'd love to host your next dinner, cocktail party, wedding, and more, in our James Beard award-winning space with Michelin-starred cuisine.

PUBLIC, now established for six years, has built noted expertise at organizing and executing events, from intimate dinners for ten to large cocktail parties of 150. To our team, special events are an opportunity to extend our full restaurant experience to new guests and old friends alike.

If you know exactly the event you want, we can make it happen with ease. If you'd prefer to leave things in our hands, we'd be delighted to plan the details for you. For more information, please contact our Events Manager.

MARION EMMANUELLE
SPECIAL EVENTS MANAGER

marion@public-nyc.com | 212-343-7011



EVENT SPACES

PUBLIC

PUBLIC

EVENT SPACES

EVENT SPACES

PUBLIC features a host of spaces, including a semi-private wine room, a main dining room with a communal table, a lounge/dining room, and a quaint, private lounge with a fireplace.

CAPACITIES

THE WINE ROOM
20 seated

MAIN DINING ROOM
50 seated / 50 standing

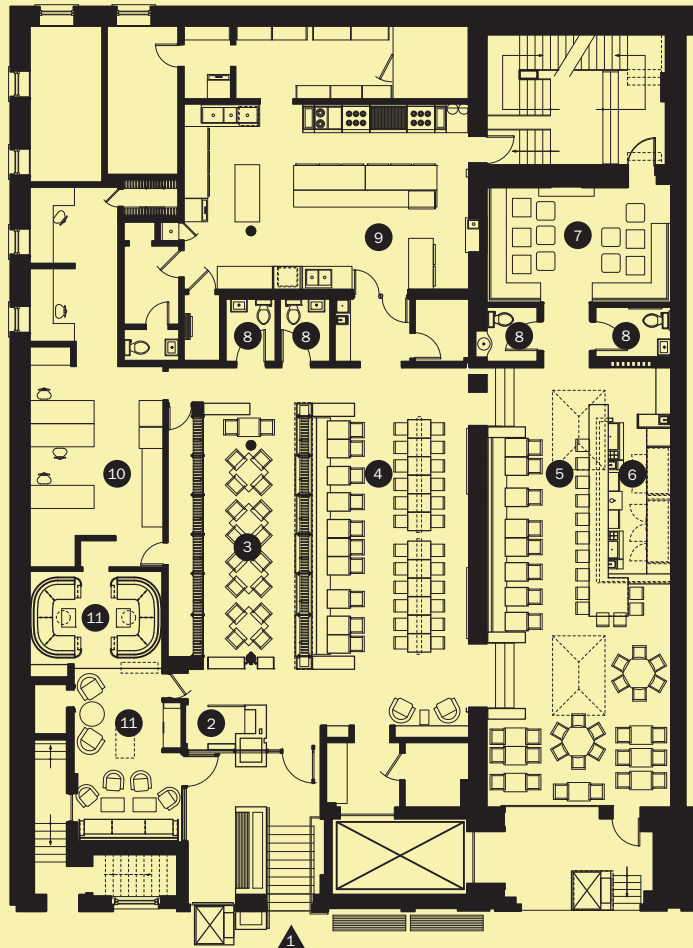
THE WINE ROOM + MAIN DINING ROOM
70 seated / 80 standing

BACK LOUNGE
25 standing

RESTAURANT BUYOUT
120 seated / 250 standing

THE MONDAY ROOM
30 standing

FLOOR PLAN



1. ENTRY
2. HOST
3. THE WINE ROOM
4. MAIN DINING ROOM
5. LOUNGE DINING
6. BAR
7. THE BACK LOUNGE
8. RESTROOMS
9. KITCHEN
10. OFFICES
11. THE MONDAY ROOM

PUBLIC

EVENT SPACES

THE WINE ROOM



THE WINE ROOM, an ideal space to host an intimate dinner, is a soft-lit, semi-private space adjacent to our Main Dining Room. Diners are surrounded by our wine collection, displaying labels from some of the top producers from around the globe.

CAPACITY

20 guests (seated only).

PUBLIC

EVENT SPACES

THE MAIN DINING ROOM & COMMUNAL TABLE



Hold your event in the center of the restaurant, in PUBLIC's semi-private **MAIN DINING ROOM**. The room features 12-foot vaulted brick ceilings, rich end-grain wood floors, the Communal Table, and banquette seating.

CAPACITY

28 at Communal Table*,
50 guests seated,
50 guests standing

*THE COMMUNAL TABLE MAY BE BOOKED ON ITS OWN. OTHER GUESTS WILL BE DINING IN THE SAME ROOM.

PUBLIC

EVENT SPACES

THE WINE ROOM &
MAIN DINING ROOM
COMBINED



Merge the Main Dining Room and the neighboring Wine Room for a dramatic cocktail party space or a large, seated dinner party.

CAPACITY

100 guests standing
75 seated

PUBLIC

EVENT SPACES

THE BACK LOUNGE



Just beyond the Main Lounge, **THE BACK LOUNGE** features the comfort of rich leather banquettes and perching ottomans. Low wood tables and a fireplace complete the living room-like space. Sliding wood doors can be closed to privatize the space.

A private dining space for 10 (with a standard table and chair set up) is also possible in this space.

CAPACITY


25 guests standing
10 for a seated dinner

(LOUNGE SEATING IS A MIX OF BANQUETTES AND OTTOMANS.)

PUBLIC

EVENT SPACES

THE MONDAY ROOM



THE MONDAY ROOM

Adjacent to PUBLIC, **THE MONDAY ROOM** is an intimate space where guests can enjoy wine flights, cocktails, canapes, food & wine pairings, and more, all from a unique Monday Room menu.

The Monday Room may be booked exclusively for cocktail parties up to 40 guests. Hosts may bring their own music and also have use of our adjacent outdoor terrace.

CAPACITY

15-40 guests standing



EVENT MENUS

PUBLIC

PUBLIC

EVENT MENUS



THREE-COURSE DINNER

\$60 PER PERSON | DINNER GUESTS SELECT ONE OPTION FROM EACH COURSE

FIRST COURSE

Salad of herby lentils, green beans, avocado, toasted pecans, and baby gem with a pomegranate molasses and avocado oil dressing

Grilled scallops sweet chili sauce, crème fraiche green plantain crisps

Grilled New Zealand venison on a coriander falafel with lemon tahini sauce and green pepper relish

SECOND COURSE

Red curry of crispy tofu with Hon-Shimeji mushroom, thai eggplant and long beans

Pan seared Tasmanian sea trout, chestnut gnocchi, roasted spaghetti squash, pickled red cabbage and preserved lemon yoghurt

Spiced Berkshire pork loin, warm guindilla chili and spaetzle salad, chamomile poached apricots and pistachio nuts

THIRD COURSE

Salted milk chocolate mousse with tahini ice cream and sesame candy

Spiced stout cake, cranberry compote and molasses cream cheese ice cream

Sticky toffee pudding with Armagnac ice cream and hot caramel sauce

SAMPLE MENU ONLY. ALL MENUS SUBJECT TO CHANGE.

PUBLIC

EVENT MENUS



FOUR-COURSE DINNER

\$75 PER PERSON | DINNER GUESTS SELECT ONE OPTION FROM EACH COURSE

FIRST COURSE

Salad of herby lentils, green beans, avocado, toasted pecans, and baby gem with a pomegranate molasses and avocado oil dressing

Marinated white anchovies on quinoa croquettes with spicy saffron aioli

SECOND COURSE

Grilled scallops sweet chili sauce, crème fraiche green plantain crisps

Grilled New Zealand venison on a coriander falafel with lemon tahini sauce and green pepper relish

THIRD COURSE

Red curry of crispy tofu with Hon-Shimeji mushroom, thai eggplant and long beans

Pan seared Tasmanian sea trout, chestnut gnocchi, roasted spaghetti squash, pickled red cabbage and preserved lemon yoghurt

Roast lamb sirloin on crispy goats cheese polenta with saffron braised baby vegetables and harissa aioli

FOURTH COURSE

Salted milk chocolate mousse with tahini ice cream and sesame candy

Spiced stout cake, cranberry compote and molasses cream cheese ice cream

Sticky toffee pudding with Armagnac ice cream and hot caramel sauce

SAMPLE MENU ONLY. ALL MENUS SUBJECT TO CHANGE.

PUBLIC

EVENT MENUS



TASTING MENU

\$95 PER PERSON | DINNER GUESTS SELECT ONE OPTION FROM EACH COURSE

FIRST COURSE

Dashi custard with a salad of lobster and lime

Confit duck, foie gras and vanilla ballotine with pineapple chutney

SECOND COURSE

Grilled scallops with sweet chili sauce, crème fraiche and green plantain crisps

Cured wild boar with Garrotxa cheese, marinated olives and caperberries

THIRD COURSE

Fried Barron Point oysters with shiso, sansho pepper, and wasabi-yuzu dipping sauce

Grilled New Zealand venison on a coriander falafel with lemon-tahini sauce and green pepper relish

FOURTH COURSE

Red curry of crispy tofu with Hon-Shimeji mushroom, thai eggplant and long beans

Grilled swordfish with shrimp bisque, smashed fingerling potatoes, rocket, mussels and salmon roe

Roast lamb sirloin on crispy goats cheese polenta with saffron braised baby vegetables and harissa aioli

FIFTH COURSE

PUBLIC Cheese plate

Salted milk chocolate mousse with tahini ice cream and sesame candy

Spiced stout cake, cranberry compote and molasses cream cheese ice cream

Sticky toffee pudding with Armagnac ice cream and hot caramel sauce

PUBLIC chocolate plate (for the table)

SAMPLE MENU ONLY. ALL MENUS SUBJECT TO CHANGE.

PUBLIC

EVENT MENUS



BRUNCH MENU

\$35 PER PERSON | AVAILABLE ONLY IN THE WINE ROOM FOR UP TO 20 GUESTS

FOOD

House made scones and muffins

FIRST COURSE

Fruit salad with rosewater and sweet tahini yogurt

SECOND COURSE (choice of)

Fry-up of eggs (any style) on sourdough toast with slow roast tomatoes and buttered mushrooms

Banana stuffed French toast with bacon and maple syrup

Tea-smoked salmon, spinach and poached eggs on toasted sourdough with yuzu hollandaise

Choice of one cocktail and one other beverage.

BLOODY MARYS & CHAMPAGNE COCKTAILS

PUBLIC Mary

Absolut Citron, tomato juice, coriander, horseradish, lime and lemon juice, worcestershire and Tabasco sauce with a crushed black pepper and salt-rimmed glass, olive and lemon twist

Bloody Caesar

Ketel One, clamato juice and all the rest with cherry tomatoes and a celery salt-rimmed glass

Bloody Maria

Sauza Blanco Tequila and all the rest, with extra Tabasco, lime juice, pickled green chili and a twist

Passionfruit and Orange Mimosa

Chilled Prosecco with a dash of fresh orange juice and passionfruit puree

Blackberry Bellini

Chilled Prosecco, crème de mure and fresh blackberries

Classic Peach Bellini

Chilled Prosecco with apricot puree

Lemon Thyme Fizz

Stoli Vanilla, limoncello, Cinzano Bianco, lemon juice, thyme and prosecco

FRUIT JUICES

Orange, Grapefruit, Cranberry, or Pineapple Juice

HOT TEAS

From Serendipitea: Keemun Rooibos Chamomile, Gen Mai Cha Lemon Drop Mint Leaves, Ceylon Fop Earl Grey Jade Oolong

SAMPLE MENU ONLY. ALL MENUS SUBJECT TO CHANGE.

PUBLIC

EVENT MENUS



CANAPÉ MENU

\$25 PER PERSON, PER HOUR

For reception-style events or cocktail hours preceding dinner, choose from our extensive menu of canapés. The selections will be passed throughout the specified event time.

Sweet potato, feta and smoked paprika tortilla with minted lemon raita

Mushroom ceviche with miso aubergines and a ginger ponzu sauce

Roasted beet and goats cheese arrancini

Curried lentil spring roll and tamarind chutney

Grilled scallops with sweet chili sauce and crème fraiche

Sea trout ceviche with blood orange-hibiscus sauce and wasabi tobiko

Glazed eel with pickled bean sprouts and quail egg

Marinated white anchovies on quinoa croquettes with spicy saffron aioli

Dashi custard with a salad of lobster and lime

Tea-smoked salmon, fennel, and green apple summer roll with preserved lemon yogurt and fennel pollen

Fried Fanny Bay oysters with shiso, sansho pepper and wasabi-yuzu dipping sauce

Confit duck, foie gras and vanilla ballotine with pineapple chutney

Grilled pork belly with quince aioli and chicharron

Quail Scotch egg with pickled cucumbers and nam phrik num dipping sauce

Confit duck spring roll with nam phrik num

Mini venison burgers on a miso bun with tomato chili jam

Snail and oxtail ravioli with pickled shiitake mushrooms, oven dried tomatoes, pea shoots and smoked paprika oil

Grilled veal tongue, aubergine-cumin relish, seed cracker and roasted garlic yogurt

Smoked venison on a miso bun with horseradish crème fraiche and pickled onions

SAMPLE MENU ONLY. ALL MENUS SUBJECT TO CHANGE.

PUBLIC

EVENT MENUS

OVERALL MENU OPTIONS & TERMS AND CONDITIONS

PRIX-FIXE MENU OPTIONS

THREE-COURSE MENU - \$60 per person

FOUR-COURSE MENU - \$75 per person

TASTING MENU - \$95 per person

WINE & BEVERAGES

All beverages are charged per consumption. Once the exact menu is finalized, you will be sent an electronic copy of our current wine list from which you may make your own selections for the evening. You may also be in contact with one of our wine experts for help with your selections. We also offer a premium open bar for \$25 per person, per hour.

CANAPES

For reception-style events or cocktail hours preceding dinner, selected canapés will be passed throughout the specified event time.

ADDITIONAL CHARGES

20% gratuity

8.375% New York sales tax.

Additional items include: special cake orders.

* For menu options in The Monday Room, please contact the Special Events Manager.

OPTIONAL ADD-ONS

FLORALS

We recommend our florist, however we are happy to accept outside florists.

MUSIC

The sound system at PUBLIC includes turntables and a mixer. We welcome entertainment depending on the space you have booked.

TERMS AND CONDITIONS

All spaces are booked on a first-come, first-served basis and are only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note that there is a minimum guarantee for the rooms, which is what we ask you to spend on food and beverage to cover the cost of having the room to yourself. All food and beverage orders are applied toward the minimum guarantee but it does not include tax or gratuity.

PAYMENT

We accept American Express, Visa and Mastercard.

CANCELLATION POLICY

Please contact the Special Events Manager for further information.

PUBLIC

SPECIAL EVENTS

ADDRESS & CONTACT DETAILS

210 Elizabeth Street
City of New York 10012

Tel: (212) 343-7011

WEB SITE

www.public-nyc.com
www.themondayroom.com

OWNER/DESIGNER

Designed by AvroKO
Owned by the AvroKO Hospitality Group

HEAD CHEF

Brad Farmerie

HOURS OF OPERATION

PUBLIC

Dinner:
Sunday 6:00pm - 10:30pm
Monday - Thursday 6:00pm - 11:30pm
Friday - Saturday 6:00pm - 12:30pm

Brunch:
Saturday - Sunday 11:00am - 3:30pm

Lounge:
Sunday - Thursday closes at 2:00am
Friday - Saturday closes at 3:00am

THE MONDAY ROOM

Monday - Thursday 6:00pm - 12:00am
Friday - Saturday 6:00pm - 2:00am

Reservations are accepted for dinner only
Please call 212-343-7011 or visit www.opentable.com.

CREDIT CARDS

All major cards accepted.

CAPACITY

PUBLIC

Main Dining Room: 50 seated / 50 standing
The Wine Room: 20 seated
Back Lounge - 25 standing
Restaurant Buyout: 120 seated / 250 standing

THE MONDAY ROOM

20-25 seated / 30 standing

CLOSED

Thanksgiving, Christmas Eve through Boxing Day,
New Year's Day, Memorial Day, July 4th, and Labor Day.

