



## PRIVATE EVENTS PARTIES & CATERING

Manzanilla's private dining room, located on the lower level adjacent to our wine cellar, is available for seated dinners ranging from 15-40 guests and cocktail receptions of up to 60 guests. The entire restaurant is available for buyouts of up to 250 guests. In addition, Manzanilla's cuisine can be arranged for off-site catered events. Our dedicated events manager will coordinate with our chef and wine director to tailor an event unique to your group.

PLEASE CONTACT US

*by phone at 212.255.4086*

*or by email at*

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## MENUS

### COCKTAIL STYLE

#### STATIONS

Oyster Display; 4 oysters per person.....	\$15pp
Charcuterie Display.....	\$180
Artisanal Cheese Display.....	\$120

#### PRE-DINNER PASSED HORS D'OEUVRES

30 minutes, 4 selections.....	\$ 20pp
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#### PASSED HORS D'OEUVRES

1 hour, 6 selections.....	\$25pp
2 hours, 8 selections.....	\$42pp
3 hours, 10 selections.....	\$57pp

#### SEATED DINNER..... lunch / dinner

3 COURSE MENU.....	\$60pp / \$85pp
4 COURSE MENU.....	\$80pp / \$105pp

#### CHEF'S TASTING MENU

An extended tasting menu designed by Chef Dani Garcia is available with wines paired by Wine Director Rick Pitcher. Please contact us for a menu customized for your group.



## BEVERAGES

### OPEN BAR

#### BEER AND WINE

Includes 1 red and white wine, cava, and bottled beer	
2 hours.....	\$35pp
3rd and subsequent hours.....	\$12pp

#### PREMIUM

Includes standard liquors in the categories of: vodka, gin, whisky, tequila and scotch	
2 hours.....	\$40pp
3rd and subsequent hours.....	\$15pp

#### SUPER PREMIUM

Includes top shelf liquors such as: Grey Goose, Tanqueray, Maker's Mark and Dewar's	
2 hours.....	\$48pp
3rd and subsequent hours.....	\$20pp

### WINE PAIRINGS

Coursed wine pairings are available for seated dinners. The Sommelier will work with you to develop a pairing specifically for your dinner and group.

### FOOD AND BEVERAGE MINIMUMS:

lunch events: \$1,500 | dinner events: \$2,500



## CATERING

Manzanilla's food and beverage menus can be made available for off-site catered events at a 20% premium in addition to service and rental charges.

# STATIONS

**SPANISH CHARCUTERIE** \$180  
selection of ibérico meats  
and housemade pâtés

**HAND-CARVED HAM** \$1,200  
hand-carved, bone-in, Ibérico ham,  
aged 36 Months

**ARTISANAL CHEESE** \$120  
served with plum membrillo  
and housemade jam

**OYSTER DISPLAY** \$15pp  
4 oysters pp, served with garnishes:  
pipirrana, shallot pearls, green gazpacho



## PASSED HORS D'OEUVRES

pre-dinner: 30 minutes, 4 selections from classic or dessert \$20pp

1 hour, 6 selections from classic or dessert \$25pp

2 hours, 8 selections from classic or dessert \$42pp

3 hours, 10 selections from classic or dessert \$57pp

### CLASSIC HORS D'OEUVRES

**GAZPACHO**  
chilled tomato soup, croutons

**CHERRY GAZPACHO**  
cherry and tomato gazpacho, goat cheese,  
basil oil, pistachios, anchovies

**AJO BLANCO**  
chilled almond soup, green grapes,  
crispy jamón serrano

**OLIVE SPHERES**  
spherified kalamata  
and manzanilla olive juice

**OXTAIL BRIOCHE**  
steamed brioche buns,  
pulled oxtail, mushroom, kale

**PORK BELLY BRIOCHE**  
steamed brioche buns,  
cured pork belly, mustard, mint

**MOLLETE COJONUDO**  
steamed mollete bun, chorizo,  
quail eggs, tomato jam, spicy mayo

**MUSSELS**  
p.e.i mussels in sherry escabeche

**HAM CROQUETTES**  
ibérico ham croquettes

**SQUID INK CROQUETTES**  
squid ink and cuttlefish croquettes  
coriander and citrus aioli

**TORTILLITAS DE BACALAO**  
traditional salt cod fritters  
from Malaga with aioli

**TORTILLA ESPAÑOLA**  
traditional spanish omelette  
with citrus aioli

### MONTADOS {on toast}

**TOMATO TARTARE**  
cured tomato tartare

**SALMON CRUDO**  
cured salmon, jalapeños,  
avocado cream

**EGGPLANT**  
eggplant caviar, chives, cream cheese

**ESCALIVADA**  
catalan roasted vegetables,  
white anchovies

**SAUTÉED SHRIMP**  
sautéed shrimp, garlic and white wine

**PIQUILLO PEPPERS**  
caramelized piquillo peppers,  
black olive tapenade

**CHORIZO**  
chorizo mousse with honey

**MORCILLA**  
black sausage, valdeón blue  
cheese, pine nuts



### SIGNATURE HORS D'OEUVRES

**STEAK TARTARE**  
hand cut steak tartare, mustard,  
shaved foie gras served on toast

**FONDO ROCOSO**  
Rocky seabed, souffled seaweed,  
crispy baby shrimp

**RAZOR CLAMS**  
mojo verde and ceviche

**SEA BASS CRUDO**  
skewers of raw sea bass, pickled piparra peppers, olives

**CURED SCALLOPS**  
salt and citrus cured scallops, lemon,  
valencia orange dressing

**PÂTÉ BUÑUELOS**  
chicken and foie gras buñuelos,  
sherry vinegar

**CRAB TOAST**  
spicy salpicón, crab, green pepper,  
tomato, toasted spanish bread



### DESSERTS

**TRUFFLES**  
milk, white or  
dark chocolate

**CHOCOLATE BUÑUELOS**  
dark chocolate fritters,  
lime zest

**FRUIT FONDUE**  
chantilly cream,  
red wine and vanilla glaze

**COTTON CANDY**  
raspberry, strawberry,  
yogurt or caramel

*Additional Classic or Dessert selections: \$2 per person, per selection*

*Substitutions of Classic or Dessert selection with a Signature selection: \$2 per person, per selection*

*Addition of Signature selections: \$3 per person, per selection*

# SEATED LUNCHES AND DINNERS

3 COURSE MENU: two selections from appetizers, entrées and desserts ... Lunch \$60pp / Dinner \$85pp

4 COURSE MENU: two selections from snacks, appetizers, entrées and desserts ... Lunch \$80pp / Dinner \$105pp

## SNACKS {choice of two}

**OYSTERS** {\$8 supplement}  
east and west coast oysters  
shallot pearls, tomatillo gazpacho

**SEA BASS CRUDO**  
skewers of raw sea bass,  
pickled piparra peppers, olives

**RAZOR CLAMS**  
raw razor clams, mojo rojo, lemon

**MUSSELS**  
p.e.i mussels in sherry escabeche

**BRUSSELS SPROUTS TREE**  
fried brussels sprouts, romesco  
(subject to availability)

**ARTISANAL SPANISH CHEESES**  
served with plum-membrillo,  
housemade jam

**CHARCUTERIE BOARD** {\$10 supplement}  
selection of spanish cured meats

**PORK BELLY BRIOCHE**  
steamed brioche buns,  
cured pork belly, mustard, mint

**MOLLETE COJONUDO**  
steamed mollete bun, chorizo,  
quail eggs, tomato jam, spicy mayo

**OXTAIL BRIOCHE**  
steamed brioche buns,  
pulled oxtail, mushroom, kale

**SQUID INK CROQUETTES**  
squid ink and  
cuttlefish croquettes  
coriander and citrus aioli

**CROQUETAS DE CODIDO**  
chicken, pork belly and  
beef croquettes, mint aioli

**TORTILLITAS DE BACALAO**  
traditional salt cod fritters  
from Malaga with aioli

**CALAMARI**  
andalucian style  
fried calamari  
with tarragon tartar sauce

## APPETIZERS {choice of two}

**CLASSIC GAZPACHO**  
chilled tomato soup, croutons

**CHERRY GAZPACHO**  
cherry and tomato gazpacho with goat cheese, basil oil, pistachios, anchovy

**GRILLED VEGETABLE SALAD**  
fennel, onions, cauliflower, peppers, mesclun, sherry escabeche

**VEGETABLE SALAD**  
sugar snaps, radish, asparagus, herb salad, yogurt and manchego dressing

**BEET AND ORANGE SALAD**  
pickled and roasted beets, oranges, sour cream, tarragon

**WHITE BEAN SALAD**  
white bean salad, grilled radicchio, red onion, coriander, aged mahón cheese

**ESCALIVADA**  
catalan roasted vegetables, white anchovies

**ROASTED EGGPLANT**  
roasted eggplant, crispy broccolini, beef jus, herb yogurt dressing

**CURED SCALLOPS**  
citrus and salt cured scallops, lemon and orange salad, tarragon, mint

**OCTOPUS WITH PIPIRRANA**  
octopus, cherry tomatoes, apples, oranges, red pepper vinaigrette, smoked pimentón oil

**LOBSTER SALAD** {\$10 supplement}  
poached maine lobster, tomatillo vinaigrette, avocado and spicy mayo roll, romaine

**STEAK TARTARE**  
hand cut steak tartare, mustard, capers. add shaved foie gras {\$5 supplement}

**HUEVOS A LA FLAMENCA**  
slow poached egg, chorizo, english peas, tomatoes, croutons

**FOIE GRAS TERRINE** {\$10 supplement, subject to availability}  
foie gras, caramelized goat cheese, green apple purée, pedro ximénez raisins

**ENTREES** {*choice of two*}

**WILD MUSHROOM AND VEGETABLE RICE**  
creamy bomba rice, market vegetables, wild mushrooms

**VERDURAS CON ROMESCO**  
grilled seasonal vegetables, olive oil, romesco

**SALMON**  
seared atlantic salmon, zucchini pisto, potato purée, dill tartar sauce

**BLACK RICE**  
bomba rice, squid ink, shrimp, cuttlefish ribbons, citrus aioli

**BACALAO**  
fresh cod seared a la plancha, baby zucchini, asparagus, mussel velouté

**STRIPED BASS**  
pan seared striped bass, shrimp, fried capers, suquet sauce, aioli

**SUCKLING PIG** {*\$8 supplement*}

slow cooked fossil farms suckling pig, sautéed kale, bacon, butternut squash

**CORDOBA STYLE OXTAIL RAVIOLI**  
braised oxtail, potato purée, cumin, sugar snap peas, fresh mint

**OXTAIL BURGER**  
slow braised oxtail burger, havarti cheese, pickle, arugula, oxtail mayonnaise

**MANZANILLA BURGER**  
pat la freida grass-fed beef, caramelized onions, piquillo peppers

**BRAISED BEEF CHEEKS**  
date and chorizo purée, roasted carrots

**VENISON** {*\$8 supplement*}

seared venison loin, wild mushrooms, salsify purée

**IBÉRICO PORK PRESA** {*\$10 supplement*}

seared ibérico pork, potato and bacon terrine, red pesto

**SEARED HANGER STEAK**  
seared hanger steak, roasted baby potatoes, chorizo, sautéed spinach

**NY STRIP STEAK** {*\$15 supplement*}

grilled new york strip steak served with french fries and choice of romesco or mojo verde

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**LARGE FORMAT ENTREES** {*\$5 pp supplement*}

**PAELLA DE JABALI**  
wild boar paella, glazed bone marrow

**PAELLA DE BOGAVANTE**  
grilled lobster, cuttlefish, shrimp, broccolini, lemon

**COCIDO ANDALUZ**  
berkshire pork chop, croquetas de cocido, butifarra, molletes,  
napa cabbage, sautéed chickpeas, confit potatoes and cocido soup

**COCHINILLO** {*minimum 12 guests*}

slow cooked suckling pig, confit potatoes, seasonal vegetables

**SALT CRUSTED FISH**  
whole salt baked dorade, dill tartar, piquillo peppers

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*Additional selections: \$10 per person, per selection*

## SIDES

{ \$5 per person, per selection }

### PIMIENTOS PIQUILLO

caramelized piquillo peppers

### PIMIENTOS DE PADRÓN

blistered padrón peppers, maldon sea salt

### GREEN BEANS

with onions, raisins, pine nuts and lemon

### PATATAS BRAVAS

crispy potatoes, salsa brava

### SETAS AL AJILLO

sautéed oyster mushrooms, garlic, parsley

## DESSERTS {single choice}

### SPANISH VANILLA RICE PUDDING

creamy spanish rice pudding,  
raspberry cotton candy, crunchy caramel

### MARBELLA'S FULL MOON

white chocolate mousse, mandarin and yuzu center,  
walnut brownie streusel, citrus yogurt

### CHOCOLATE CAKE

bittersweet chocolate cake, toffee and bourbon ice cream

### PASSION FRUIT CRÈME CARAMEL

red berry tea, thyme ice cream