

resto feasts

large format, private, movable and takeout feasts

about resto

Thank you for considering Resto for your large party or special event.

Resto, French slang for casual restaurant, opened in April 2007.

We have been fortunate to receive great critical acclaim: two stars (New York Times), four stars (New York Magazine), Best New Restaurant 2008 (New York Times). In 2009, we rated as a Recommended Restaurant by the Michellin Guide.

Our knowledgeable and friendly staff is well versed in our extensive Belgian beer list and the thoughtful wine list which focuses on a varied selection of European wines. The menu is crafted using traditional French technique, with an emphasis on seasonal, mostly local, farm fresh ingredients.

The following menus outline our various options and pricing. Please call us at 212.685.5585 and ask for Louann Redard or if you have any further questions or email her at Louann@restonyc.com.

large format feast

recommended size	8 – 18 people (eight people minimum)
menu	amuse first course (2-3 dishes served family style) second course (2-3 dishes served family style) dessert
time	5pm, 6 pm, or 9 pm
notice	two weeks
how does it work	<i>step one – pick an animal</i>

The most commonly requested animals are listed below. We have entertained more obscure requests a la the movie “The Freshman” (although in our case it was an alligator rather than a Komodo Dragon). Such special requests are handled on a case by case basis. *All prices are per person and vary slightly based on the time of year and market conditions. Your price will be reflected in your event proposal sheet.*

cochon du lait	65
whole berkshire pig	65
milk fed baby lamb	75
baby goat	75
seasonal fish	M/P
poularde in demi-deuil	75
fore-quarter veal	75

step two – pick a date and time

step three – submit a credit card deposit for your animal

We require a \$250 deposit to reserve a large format feast. We will only charge your credit card in the event of a cancellation. *You must submit a booking form two weeks before your large format feast to guarantee your reservation. Any cancellation within the two weeks of your reservation will result in forfeiture of the deposit.*

step four

Come in and feast.

large format feast (continued)

common questions

Can a party of less than eight people have a large format feast and is there a guaranteed minimum?

We recommend a minimum of eight people for pig, lamb, goat, venison or similar large animals. Your guaranteed minimum is the number of guests you indicate on your booking sheet, however, eight people is always the guaranteed minimum for any feast.

What does the above price include? How long does the feast last?

Food. Beverages, gratuity and tax are not included in the above prices. The feast lasts 3 hours. If your feast is in the early seating (6 pm) we do ask that you adhere to the 3 hour time limit so we can seat a 9 pm feast in a prompt manner.

I want to bring a cake. Is there a plating fee for a large format feast? Can you provide candles for a birthday?

No. Yes.

What large format wines and beers do you offer?

Resto offers several large format wine and beer (between 1.5 and 9 liters.) Our selections vary seasonally. We recommend pairing a large format beer or wine to pair with your large format feast as it adds to the sense of fun and feasting. We do not offer formal beer or wine tastings per se but have a sommelier on staff to help you select wine or beer that evening.

Do you allow guests to bring their own wine?

We do charge a corkage fee of \$32 per bottle for wine. We offer over 100 wines at a variety of price points (including large format sizes) and we are happy to pair a beer/wine to meet your needs.

Can I see a copy of the menu ahead of time?

We design a custom, bespoke menu for you that day based on offerings at the Greenmarket and our purveyors. We can email sample menus if you like from past feasts if you like but the general format is the same for every feast.

amuse

first course (2 -3 shared dishes served family style)

second course (2-3 shared dishes served family style)

dessert

private feast

recommended size 25 - 120 people

menu bespoke menu

time any

notice two weeks

how does it work The dining room at Resto is available for private parties and events. Resto has been used to great success as a venue for wedding receptions, product launches and other corporate events.

Menus are bespoke and can be tailored to your requirements. Generally, our custom menus take the form of either: (1) traditional appetizer, entrée and dessert selections in the spirit of the classic resto menu or (2) a bespoke large format feasts.

Through our previous private catered events, we have hand selected a group of reputable vendors for the arrangement of flowers, linens and jazz or acoustic music. We would be happy to provide you with this information.

common questions *how many guests can you accommodate*

We can accommodate up to 65 guests for a formal 'sit down' lunch or supper in the dining room. Resto can also cater an event for up to 120 guests for drinks and canapés.

Resto can also cater for up to 100 guests for drinks and canapés.

can I see a copy of a menu ahead of time

We design a custom, bespoke menu for you based in part by the offerings at the Greenmarket.

*what does a private event at resto cost**

Total Dinner Buyout	15,000
Lunch Buyout	3,000
Brunch Buyout	4,000
Midday Buyout	2,000

**Prices may vary on the day, date and time of year. Price is exclusive of tax and gratuity.*

movable feast

recommended size	10 - 300 people
menu	bespoke menu or large format feast
time	any
notice	two weeks
how does it work	If the event you have in mind is larger than our dining room can accommodate, then we'll point you in the direction of the moveable feast.

We have accommodated intimate dinner parties to the wild feasts. At Resto, we take great pride in tailoring a special event just for you and your group in a venue of your choice.

The core of the Resto Moveable Feast is original, expressive and exciting. Each menu is driven by the season and style of the event. Fresh and seasonal appropriate produce is selected, making the food as memorable as the occasion.

In addition, we provide all production necessary, from staffing to lighting and music. We love our food and no matter what the venue, budget or theme of the event, we can almost always come up with a creative, fresh and memorable event to fit into your vision.

La Caja China is one of the unique aspects of our movable feast. The Caja China is a Chinese cooking box which is regarded as the best way to roast a whole pig. Preparation is on-site and takes 4-5 hours prior to the start of your event.