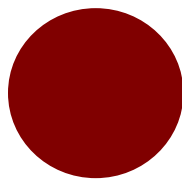




2015 HOLIDAY SEASON COCKTAIL EVENTS

General Information & Pricing



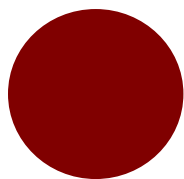
BONDST RESTAURANT



BONDST, situated in an historic Soho-style brownstone, is a three-story establishment with a Japanese-inspired atmosphere that exudes sophistication, within the context of casual comfort.

The ground floor houses BONDST Lounge, a sleek, intimate space complete with a traditional sushi bar. The first floor encompasses an elegant 80 seat Japanese restaurant, with a lively sushi room and a bar overlooking Noho's cobblestoned Bond Street. The upper floor offers a polished and spacious dining room, as well as an exclusive Tatami Room providing a rarefied and authentic Japanese dining experience.

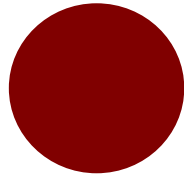
With three distinct party spaces, BONDST has the perfect setting for just about any gathering, from an intimate private party to a grand celebration.



TATAMI ROOM

The TATAMI ROOM, one of the most intimate and discreet private rooms in Manhattan, can accommodate up to 60 guests for a high-end cocktail reception. The room is equipped with a projection screen and high-speed internet access.

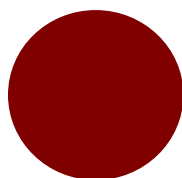




BONDST LOUNGE

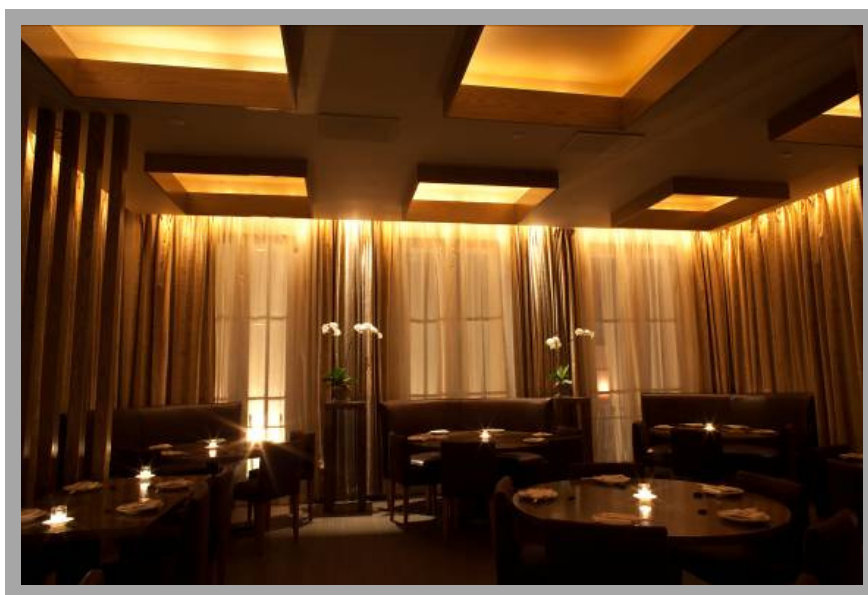
BONDST LOUNGE is set in a sleek, intimate space, complete with its own sushi bar. Low cocktail tables and banquettes strewn with silk pillows provide the perfect backdrop for a private cocktail reception of up to 90 guests.

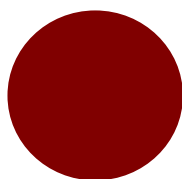




UPPER DINING ROOM

Our UPPER DINING ROOM offers a spacious setting with polished wood floors and seductive lighting. This space is ideal for a grand cocktail event for up to 125 guests. A projection screen and high-speed internet access is available.





COCKTAIL EVENT PACKAGE OPTIONS

GINJO PARTY PLAN

Edamame

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Choice of 6 Passed Hors d'oeuvres (see selection to follow)

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Assorted Petits Fours

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Sake, Red and White Wines - *selected by the Sommelier*

**BONDST Signature Cocktails**

*(Sweet Saketini, Dry Saketini, Lychee Martini)*

Imported Beer

Soft Drinks

Bottled Water

**\$85 PER PERSON FOR 2 HOURS**

**\$110 PER PERSON FOR 3 HOURS**

**\$125 PER PERSON FOR 4 HOURS**

### DAIGINJO PARTY PLAN

Edamame

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Choice of 8 Passed Hors d'oeuvres (see selection to follow)

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Assorted Petits Fours

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Premium Open Bar

BONDST Signature Cocktails

(Sweet Saketini, Dry Saketini, Lychee Martini)

Sake, Red and White Wines - *selected by the Sommelier*

Imported Beer

Soft Drinks

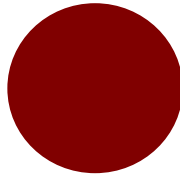
Bottled Water

\$95 PER PERSON FOR 2 HOURS

\$125 PER PERSON FOR 3 HOURS

\$145 PER PERSON FOR 4 HOURS

(Any super premium liquors priced over \$15/glass are not included and will be charged on consumption if served.)



PASSED HORS D'OEUVRES SELECTION

Hot Appetizers

Grilled Beef Skewers

teriyaki sauce

Wagyu Beef Sliders

creamy wasabi tonkatsu, crispy shallots, steamed bun

Steamed Yuba Dumplings

Chicken Dumpling in Tofu Skin Wrapper

Kobe Beef Puff Pastry

cilantro yogurt

Nasu Dengaku

grilled Japanese eggplant, sweet miso sauce

Seabass Tempura

serrano, red onion, micro cilantro, sweet ponzu

Spicy Crispy Shrimp

yuzu calamanci vinaigrette, chipotle aioli

Cold Appetizers

Red Snapper Tacos

yuzu avocado, mentaiko, spicy sudachi vinaigrette

Vegetable Sesame Summer Rolls

spicy cilantro lime sauce

Seared Albacore Sashimi

yuzu soy, crispy shitake, micro basil

Tuna Avocado Tartare

edamame puree, ricotta, lotus chips

Sushi Rolls

Spicy Tuna Rolls

chili mayonnaise

Sesame Crusted Shrimp Rolls

orange curry dressing

Sundried Tomato and Avocado Rolls

garlic ponzu and green tea salt

Hot Eel Dice Rolls

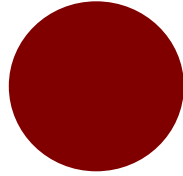
sweet soy and almonds

Lobster Tempura Rolls

yellow tomato and yuzu dressing

Jalapeno Scallop Roll

yuzu kosho sauce, jalapeño soy, soy wrap



BONDST PREMIUM

(can be added to either package for an additional charge)

Chilean Seabass Skewers (\$4 per person)

sweet miso

Tuna Tarts (\$4 per person)

creamy ponzu, truffle oil

Szechuan Yellowtail Sashimi (\$4 per person)

szechuan ponzu, chili oil

Tuna Crispy Rice (\$3 per person)

korean kochujang sauce

24hr Braised Pork Belly (\$4 per person)

artichoke sauce, olive oil powder, miso glaze

6 BOND Nigiri (\$8 per person)

Toro, Salmon, Fluke, Striped Jack, Sweet Shrimp, Scallop

A LA CARTE NIGIRI & SASHIMI

Otoro (\$12 per person)

Tuna (\$7 per person)

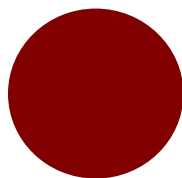
Yellowtail (\$3 per person)

Fluke (\$3 per person)

Salmon (\$3 per person)

Amberjack (\$4 per person)

Sweet Shrimp (\$4 per person)



PRICING & INFORMATION

	Room Charge	Maximum Capacity	Minimum Requirements*
Tatami Room	\$750 Sun-Wed \$1200 Thursday \$1800 Fri & Sat	60 guests	\$1500 Sun-Tues \$2000 Wednesday \$6500 Thursday \$8500 Fri & Sat
Upper Dining Room Buyout	\$1200 Sun & Mon \$1800 Tues & Wed \$3000 Thursday \$3500 Fri & Sat	125 guests	\$18000
Lounge Buyout	\$950 Sun & Mon \$2200 Tue & Wed \$2750 Thursday \$3500 Fri & Sat	85 guests	\$9000 Sun-Tues \$12000 Wed & Thu \$15000 Fri & Sat

* Minimum requirements include food and beverage charges only. Tax, service charge and room charges are not included in the minimum requirements. If the minimum is not met, the difference between the actual food and beverage charges and the minimum requirement will be added to the final bill.

- Menu pricing does not include 8.875% sales tax, 20% service charge and appropriate room charge.
- A final guest count must be received 48 hours prior to your event.
- Cancellation Policy - Any cancellations made within 24 hours of the event will incur a charge of \$25 per person + the appropriate room charge.

Please contact John Chau , Assistant General Manager at events@bondstrestaurant.com or 212.777.2500 for all event inquiries.