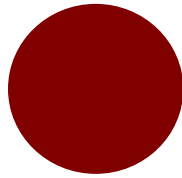




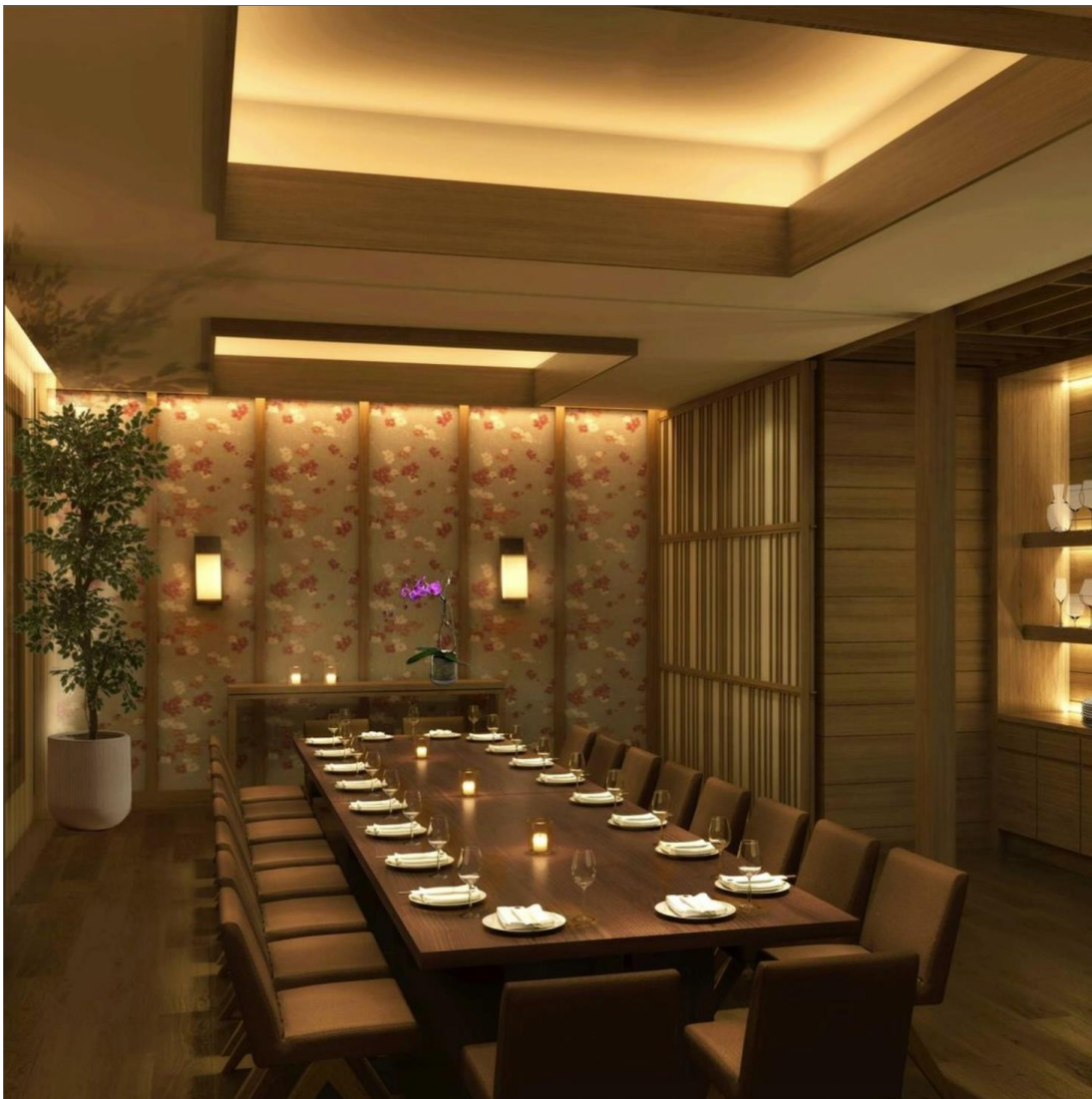
PRIVATE EVENTS

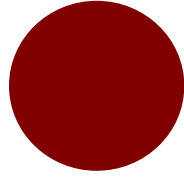
HUDSON YARDS



PRIVATE DINING ROOMS

BONDST Hudson Yards offers 2 elegant private rooms enclosed by Japanese screen doors. Each room can seat 10 guests or be combined to accommodate up to 20 of your guests for a sit-down lunch or dinner. When joined, the rooms can accommodate up to 45 for a cocktail reception. Both rooms are equipped with a projection screen and high-speed internet access.

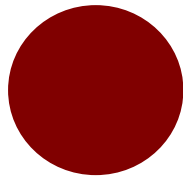




INDOOR PATIO

Our patio gives the feel of an outdoor/indoor luscious garden surrounded by bamboo plants. Modern Japanese lanterns lend a glow to an intimate and sophisticated ambiance. This space has the capacity of 55 guests for a seated lunch or dinner, it can accommodate up to 75 for a cocktail reception.

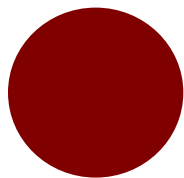




BAR & LOUNGE AREA

The bar and lounge is the first introduction to BONDST Hudson Yards. With low profile tables and comfortable lounge seating, this area is ideal for a reception style event with cocktails and canapes. Plan on up to 40 guests in the space which will allow room for everyone to move freely throughout.





MAIN DINING ROOM

Our main dining room offers a spacious setting with comfortable banquettes and seductive lighting. The spectacular views of the Hudson River and a hand reach to the Vessel are unparalleled to any at Hudson Yards.

This space is ideal for a seated private dinner for up to 110 guests. There will be access to have DJ equipment set up.



BONDST LUNCH EXPRESS

Only Available for the Indoor Patio

Mixed Greens

ginger dressing

Big Eye Tuna Tarts

creamy ponzu, truffle oil

~~~~~

### **Sushi Platter**

*ROLLS: Sesame Crusted Shrimp, Spicy Tuna,  
Sundried Tomato Avocado, Arugula Crispy Potato*

~~~~~

Broiled Chilean Seabass

marinated in saikyo miso

Grilled Wagyu Skirt Steak

yamazaki onion, kimchi, crispy brussels sprouts, black garlic butter

~~~~~

### **Mochi Ice Cream**

*dark chocolate, green tea, dulce de leche*

*95pp*

*Served Family Style*

*All caffeinated beverages and Green Tea are included in the price*

## SEATED DINING MENUS

### OPTION 1

**Mixed Greens**

*ginger dressing*

**Big Eye Tuna Tarts**

*creamy ponzu, truffle oil*

**Spicy Crispy Shrimp**

*yuzu-calamansi vinaigrette, chipotle aioli*

**Szechuan Yellowtail Sashimi**

*szechuan ponzu, chili oil*

~~~~~

Sushi Platter

*ROLLS: Sesame Crusted Shrimp, Spicy Tuna,
Sundried Tomato Avocado, Arugula Crispy Potato*

NIGIRI: Yellowtail, Otoro, Salmon, Fluke

~~~~~

**Broiled Chilean Seabass**

*marinated in saikyo miso*

**Grilled Wagyu Skirt Steak**

*yamazaki onion, kimchi, crispy brussels sprouts, black garlic butter*

~~~~~

Bread Pudding

japanese whisky toffee glacé, vanilla ice cream

Lychee Panna Cotta

strawberry rhubarb compote, vanilla syrup

Mochi Ice Cream

dark chocolate, green tea, dulce de leche

125pp

Served Family Style

All caffeinated beverages and Green Tea are included in the price

OPTION 2

Mixed Greens

ginger dressing

Spicy Crispy Shrimp

yuzu calamansi vinaigrette, chipotle aioli

Big Eye Tuna Tarts

creamy ponzu, truffle oil

~~~~~

### **Soba Nomi Risotto**

*buckwheat risotto, sauteed shrimp, alaskan king crab & smoked trout butter*

### **Tuna Crispy Rice**

*korean kochujang sauce*

~~~~~

Sushi Platter

ROLLS: *Sesame Crusted Shrimp, Spicy Tuna, Hot Eel Dice,
Spicy Yellowtail, Sundried Tomato Avocado*

NIGIRI: *Otoro, Smoked Salmon, Premium Yellowtail, Jumbo Sweet Shrimp w/ Caviar*

SASHIMI: *Zuke (marinated tuna), Select Salmon,
Japanese Red Snapper, Scallop*

~~~~~

### **Broiled Chilean Seabass**

*marinated in saikyo miso*

### **Mushroom Crispy Rice Donabe**

*onsen egg, negi, bonito flakes, truffle soy*

### **Grilled New York Strip Steak**

*potato dice, caramelized shallot teriyaki*

~~~~~

Bread Pudding

japanese whisky toffee glacé, vanilla ice cream

Lychee Panna Cotta

strawberry rhubarb compote, vanilla syrup

Crispy Banana Dim Sum

toasted almond, chocolate ganache, whipped cream

Sweet Nothings

petit fours and chocolates

165pp

Served Family Style

All caffeinated beverages and Green Tea are included in the price

OPTION 3

Big Eye Tuna Tarts

creamy ponzu, truffle oil

Seared Fluke Sashimi

tokyo negi, myoga, shiso, serrano, kabosu soy

Warm Mushroom Salad

arugula, maitake, shimeji, crispy shiitake, miso vinaigrette

Short Rib Foie Gras Gyoza

plum wine sake, sour cherries, chili oil

Tuna Crispy Rice

korean kochujang

Grilled Octopus

red miso, dashi poached potato, yuzu kosho yogurt sauce, blistered shishito

~~~~~

### **Sushi Platter**

ROLLS: *Sesame Crusted Shrimp, Spicy Tuna, Spicy Yellowtail,  
King Crab Avocado, Lobster Tempura, Hot Eel Dice*

NIGIRI: *Otoro, Select Salmon, Premium Yellowtail, Jumbo Sweet Shrimp w/ Spicy Caviar*

SASHIMI: *Blue Fin Toro Tataki, Smoked Salmon, Japanese Red Snapper, King Crab*

~~~~~

Broiled Chilean Seabass

marinated in saikyo miso

Mushroom Crispy Rice Donabe

onsen egg, negi, bonito flakes, truffle soy

Grilled New York Strip Steak

potato dice, caramelized shallot teriyaki

~~~~~

### **Green Tea Mille Crêpe**

*green tea mousse, plum wine caramel*

### **Lychee Panna Cotta**

*strawberry rhubarb compote, vanilla syrup*

### **Chocolate Meltdown**

*espresso ice cream, fresh cream*

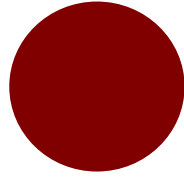
### **Sweet Nothings**

*petits fours & chocolates*

195PP

*Served Family Style*

*All caffeinated beverages and Green Tea are included in the price*



## CANAPE & BEVERAGE OPTIONS

### PASSED CANAPES (per person)

1 hour – 85

Choice of 4 Appetizers and 4 Sushi Rolls

2 hours – 160

Choice of 6 Appetizers and 4 Sushi Rolls

3 hours – 195

Choice of 7 Appetizers and 5 Sushi Rolls

### PREMIUM OPEN BAR (per person)

1 hour - 75

2 hours - 120

3 hours – 150

Premium Liquors

BONDST Signature Cocktails

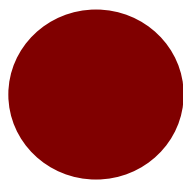
(Smoked Mule, Dry Saketini, Lychee Martini, Shishito Jalapeño Margarita)

Sake, Sparkling, White and Red Wines

Imported Draught Beer

Soft Drinks & Bottled Water

*If no beverage plan is selected, beverages will be charged upon consumption.*



## PASSED CANAPE SELECTIONS

### Cold Appetizers

#### **Red Snapper Tacos**

*yuzu avocado, mentaiko, spicy sudachi vinaigrette*

#### **Spicy Crab Salad**

*sesame rice crackers, mentaiko, cucumber, nori flakes, wasabi sudachi sauce*

#### **King Salmon Sashimi**

*ikura, yuzu, jalapeño shishito sauce*

#### **Seared Fluke Sashimi**

*kabosu soy, tokyo negi, myoga, shiso*

#### **Tai Sashimi**

*grapefruit, shiso, daikon sprouts, chili lime tosau*

#### **Kumamoto Oysters**

*ginger mignonette*

#### **Big Eye Tuna Tarts**

*creamy ponzu, truffle oil*

#### **Szechuan Yellowtail Sashimi**

*szechuan ponzu, chili oil*

### Hot Appetizers

#### **Grilled Chilean Sea Bass Skewers**

*sweet miso, watercress, sudachi vinaigrette*

#### **Grilled Octopus Skewers**

*red miso, dashi poached potato, yuzu kosho yogurt sauce, blistered shishito*

#### **Grilled Beef Skewers**

*shallot teriyaki*

#### **Nasu Dengaku**

*grilled Japanese eggplant, sweet miso sauce*

#### **Tuna Crispy Rice**

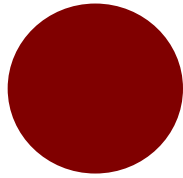
*korean kochujang sauce*

#### **Avocado Crispy Rice**

*yuzu, chili thread, toasted sesame*

#### **Spicy Crispy Shrimp**

*yuzu calamansi vinaigrette, chipotle aioli*



### Sushi Rolls

#### **Salmon Avocado**

*shiso, white sesame seeds*

#### **Spicy Yellowtail**

*chili miso, shishito salsa*

#### **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**

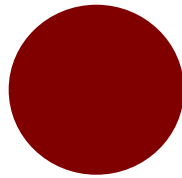
*sweet soy and almonds*

#### **Lobster Tempura Rolls**

*yellow tomato and yuzu dressing*

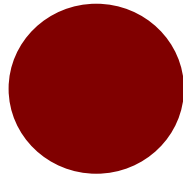
#### **Jalapeno Scallop Roll**

*yuzu kosho sauce, jalapeño soy, soy wrap*



## EVENT MINIMUM PRICING & INFORMATION

| AREA                 | LUNCH<br>FOOD & BEVERAGE<br>7 Days<br>12:00pm – 3:00pm | DINNER<br>FOOD & BEVERAGE<br>7 Days<br>5:30pm – 10:30pm | GUEST<br>CAPACITY                                                                                 |
|----------------------|--------------------------------------------------------|---------------------------------------------------------|---------------------------------------------------------------------------------------------------|
| Private Dining Rooms | \$1200                                                 | \$2500<br>(Per Room)                                    | Each room can seat up to 10 guests, combined for 20 or set up for 40 standing, Cocktail Reception |
| Main Dining Room     | \$18000                                                | \$38000                                                 | 110 Seated                                                                                        |
| Indoor Patio         | \$9200                                                 | \$14500                                                 | 55 Seated<br>75 Standing                                                                          |



## BOOKING AN EVENT AT BONDST HUDSON YARDS

### FOOD AND BEVERAGE MINIMUM

Minimum requirements are for food and beverage charges only. The 8.875% Sales Tax, 20% service charge, rental fees and 5% Administrative fee are not included towards the minimum requirements. The group is responsible for meeting their food and beverage minimum. Events booked with a food and beverage minimum must meet or exceed the required sales amount based on food and beverage selections.

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.

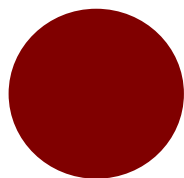
A final guest count must be received 48 hours prior to your event.

### PRESET MENUS

BONDST menus are preset, however slight modifications are available for guests with dietary restrictions, aversions and allergies. If a preset menu is chosen within 7 days of your event, we cannot guarantee certain seafood items will be available due to supply chain challenges.

### GUEST COUNT GUARANTEES

The final cost is based upon the guaranteed number of guests attending the event, or the actual number of guests in attendance, whichever is greater. The final headcount must be provided by the clients 2 business days prior to the event. At that time, the guarantee cannot be reduced, but an increase in guest count must be communicated in order to guarantee the accommodation of your menu and event setup.



### CANCELLATION POLICY

A 50% non-refundable and non-transferable deposit is required for booking. Cancellations made within 5 days of the event will incur a charge of the food and beverage minimum. If a full restaurant buy-out is cancelled within 14 days of the event, the full amount of the contract will be charged to the credit card on file.

### PRESELECTED BEVERAGES

Due to supply chain challenges, we cannot guarantee that all of the wine on our list will be available at the time of your event, and we might substitute a wine similar to the style and price point.

### TERMS AND CONDITIONS

An event is not considered confirmed until a contract provided by BONDST Hudson Yards is signed and returned no later than 72 hours after the contract is issued. At the time of signing, a non-refundable deposit equaling 50% of your Food & Beverage minimum is required to guarantee the reservation. All bookings must be accompanied by a credit card on file to secure the booking

Please contact Louis Smeby at [events@bondstrestaurant.com](mailto:events@bondstrestaurant.com) or 212.777.2500 for all event inquiries.