

BONDST

PRIVATE EVENTS

HUDSON YARDS

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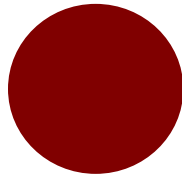
Known for its modern interpretations of Japanese inspired cuisine since 1998, BONDST still has what people want, and the reason is clear:

This place delivers style with discreet knockout elegance for beautiful people out to see and be seen and those who frequent BONDST for its delectable and consistent fare.

Artistic presentations are well imagined, fresh spices introduce bursts of flavor, and the addition of sauces departs from austere Japanese tradition, allowing BONDST the universal acceptance it enjoys today

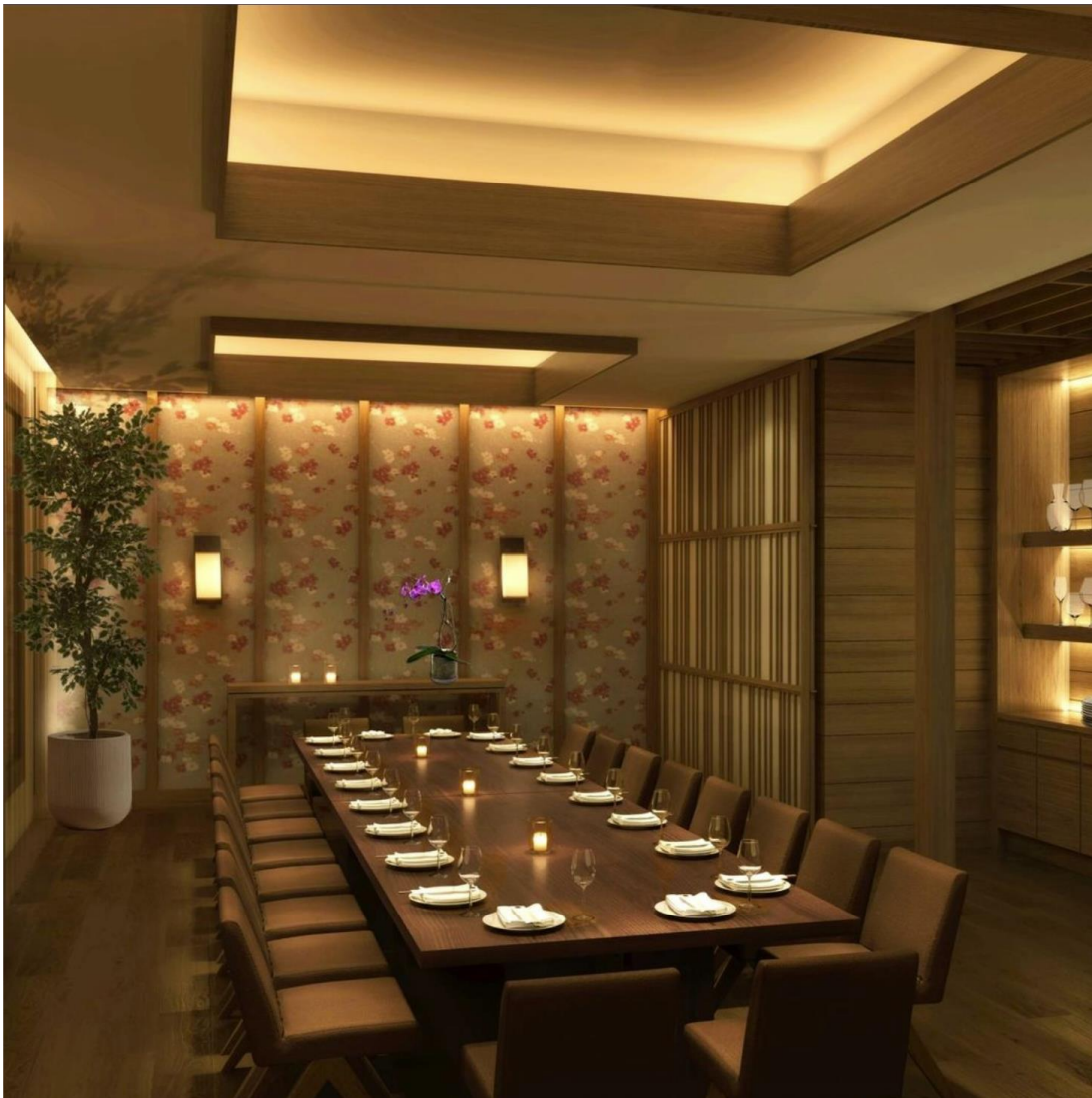
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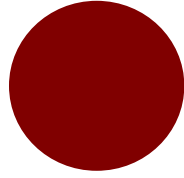
- TERRY ZARIKIAN, 2023



PRIVATE DINING ROOMS

BONDST Hudson Yards offers 2 elegant private rooms enclosed by Japanese screen doors. Each room can seat 12 guests or be combined to accommodate up to 24 guests for a sit-down lunch or dinner. When joined, the rooms can accommodate up to 35 for a cocktail reception. Both rooms are equipped with high-speed internet access.

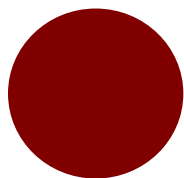




INDOOR PATIO

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 a capacity of 65 guests for a seated lunch or dinner, it can accommodate up to 90 for a cocktail reception.





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 and Private Room

Mixed Greens

ginger dressing

Big Eye Tuna Tarts

creamy ponzu, truffle oil

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### **Sushi Platter**

*ROLLS: sesame crusted shrimp, spicy tuna,  
sundried tomato avocado, salmon avocado, jalapeno scallop*

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Broiled Chilean Seabass

marinated in saikyo miso

Grilled New York Strip Steak

potato dice, caramelized shallot teriyaki

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### **Bread Pudding**

*Japanese whiskey toffee glacé, vanilla ice cream*

### **Sweet Nothings**

*petit fours and chocolates*

*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*

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Sushi Platter

*ROLLS: sesame crusted shrimp, spicy tuna,
sundried tomato avocado, yasai*

NIGIRI: yellowtail, otoro, salmon, fluke

~~~~~

**Broiled Chilean Seabass**

*marinated in saikyo miso*

**Grilled New York Strip Steak**

*potato dice, caramelized shallot teriyaki*

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Bread Pudding

japanese whisky toffee glacé, vanilla ice cream

Lychee Panna Cotta

strawberry rhubarb compote, vanilla syrup

Sweet Nothings

petit fours & chocolates

125pp

Served Family Style

All caffeinated beverages and Green Tea are included in the price

OPTION 2

Mixed Greens

ginger dressing

Big Eye Tuna Tarts

creamy ponzu, truffle oil

Szechuan Yellowtail Sashimi

szechuan ponzu, chili oil

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### **Grilled Octopus**

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

### **Tuna Crispy Rice**

*gochujang sauce*

### **Spicy Crispy Shrimp**

*yuzu calamanci vinaigrette, chipotle aioli*

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Sushi Platter

ROLLS: *Sesame Crusted Shrimp, Spicy Tuna, Hot Eel Dice, spicy yellowtail, sundried tomato avocado, salmon aburi*

NIGIRI: *bluefin tuna, smoked salmon, premium yellowtail, hamachi*

SASHIMI: *zuke (marinated tuna), select salmon, japanese red snapper, scallop*

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### **Broiled Chilean Seabass**

*marinated in saikyo miso*

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

*potato dice, caramelized shallot teriyaki*

### **Mushroom Crispy Rice Donabe**

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

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Bread Pudding

japanese whisky toffee glacé, vanilla ice cream

Lychee Panna Cotta

strawberry rhubarb compote, vanilla syrup

Green Tea Mille Crêpe

green tea mousse, plum wine caramel

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

Szechuan Yellowtail Sashimi

szechuan ponzu, chili oil

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

gochujang sauce

Grilled Octopus

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

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### **Sushi Platter**

ROLLS: *sesame crusted shrimp, spicy tuna, spicy yellowtail,  
king crab avocado, lobster tempura, hot eel dice*

NIGIRI: *bluefin tuna, select salmon, premium yellowtail,  
jumbo sweet shrimp w/ spicy caviar*

SASHIMI: *blue fin toro tataki, smoked salmon, japanese red snapper, king crab*

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Broiled Chilean Seabass

marinated in saikyo miso

Grilled New York Strip Steak

potato dice, caramelized shallot teriyaki

Mushroom Crispy Rice Donabe

onsen egg, negi, bonito flakes, truffle soy

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### **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**

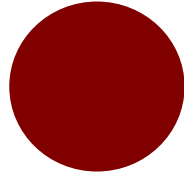
*petits fours & chocolates*

195PP

*Served Family Style*

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





## Cocktail Receptions

### PASSED CANAPES (*per person*)

1 hour – 85

Choice of 5 Appetizers and 5 Sushi Rolls

2 hours – 145

Choice of 6 Appetizers and 6 Sushi Rolls

3 hours – 175

Choice of 7 Appetizers and 7 Sushi Rolls

### PREMIUM OPEN BAR (*per person*)

1 hour - 45

2 hours - 65

3 hours – 95

Premium Liquors

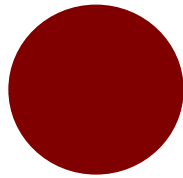
BONDST Signature Cocktails

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

Sake, Sparkling, White and Red Wines

Imported Draught Beer

Soft Drinks & Bottled Water



## PASSED CANAPÉ SELECTIONS

### Cold Appetizers

#### **Spicy Crab Salad**

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

#### **Salmon Sashimi**

*ikura, yuzu, jalapeño shishito sauce*

#### **Fluke Sashimi**

*Grapefruit ponzu, myoga, radish, cilantro*

#### **Madai Sashimi**

*Plum, daikon sprouts, chili lime tosazu*

#### **Kumamoto Oysters**

*tomato myoga salsa*

#### **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**

*gochujang sauce*

#### **Avocado Crispy Rice**

*yuzu, chili thread, toasted sesame*

#### **Spicy Crispy Shrimp**

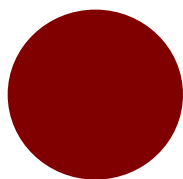
*yuzu calamansi vinaigrette, chipotle aioli*

#### **Spicy Crispy Cauliflower**

*shaved cauliflower, tobanjan*

#### **Maitake Mushroom Shots**

*chestnut, crispy potato, porcini oil*



## Sushi Rolls

### **Salmon Avocado**

*shiso, white sesame seeds*

### **Spicy Yellowtail**

*chili miso, shishito salsa*

### **Spicy Tuna Rolls**

*chili mayonnaise*

### **Toro Toro**

*Toro tartare, negi, aged soy*

### **Sesame Crusted Shrimp Rolls**

*orange curry dressing*

### **Sundried Tomato and Avocado Rolls**

*garlic ponzu and green tea salt*

### **Lobster Tempura Rolls**

*yellow tomato and yuzu dressing*

### **Jalapeño Scallop Roll**

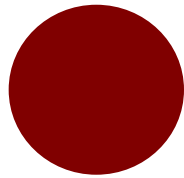
*yuzu koshō sauce, jalapeño soy, soy wrap*

### **Yasai**

*braised gobo, eringi mushroom,  
sesame tofu, crispy beets*

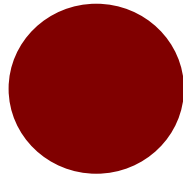
### **Salmon Aburi**

*seared marinated salmon, tosozu vinaigrette*



## EVENT MINIMUM PRICING & INFORMATION

| <b>AREA</b>             | <b>LUNCH</b><br><i>FOOD &amp; BEVERAGE</i><br><i>12:00pm – 3:00pm</i> | <b>DINNER</b><br><i>FOOD &amp; BEVERAGE</i><br><i>5:30pm – 10:30pm</i> | <b>GUEST<br/>CAPACITY</b>             |
|-------------------------|-----------------------------------------------------------------------|------------------------------------------------------------------------|---------------------------------------|
| Private Dining<br>Rooms | \$2,200                                                               | \$4,400                                                                | 24 Seated<br>35 Standing<br>Reception |
| Main Dining Room        | \$18,000                                                              | \$48,000                                                               | 110 Seated                            |
| Indoor Patio            | \$6,000                                                               | \$10,000                                                               | 65 Seated<br>90 Standing<br>Reception |



## 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, suggested 20% gratuity, rental fees and 10% 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.

### DECORATIONS

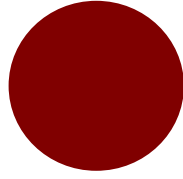
Keeping with the integrity of the design and aesthetics of the restaurant, we ask that all decorations be coordinated in advance with the restaurant team.

### PRESET MENUS

BONDST menus are preset, however slight modifications are available for guests with dietary restrictions, aversions and allergies.

### 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 total 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 may substitute a wine similar to the style and price point if necessary.

### 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 Marie Mantz at [marie@bondstrestaurant.com](mailto:marie@bondstrestaurant.com) or 212.726.7755 for all event inquiries.