



CATERING & PRIVATE EVENTS

Our Hudson Yards location provides multiple dining options, each one distinguished and unique.

From the Private Dining Room to our beautiful Garden Room to the Main Dining Room with stunning views of the Vessel and the Hudson River. Customized to fit specific needs to each party, our professional private dining team will tend to all the details of your event, providing highly personalized attention one would expect from BONDST.

For smaller parties, our Private Dining Room seats up to 24 guests. The Garden Room seats up to 65 guests and the Main Dining Room accommodates 110 guests. You can also take advantage of more than one of the spaces through a full restaurant buyout.

All options allow for an array of configurations for various events and party size. The menu options reflect the cuisine and ethos of BONDST and are complimented by sake and wine selections carefully curated by our experienced staff. The menus can be custom tailored to your specific needs.

We are looking forward to assisting you in planning your future event!

Please contact HudsonYards@bondstrestaurant.com, or 212.726.7755 for all event inquiries



PRIVATE DINING ROOM

BONDST Hudson Yards has a Private Dining Room enclosed by Japanese screen doors.

This room seats 24 guests for a sit down lunch or dinner and can accommodate up to 35 for a cocktail reception.

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GARDEN ROOM

The Garden Room 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.

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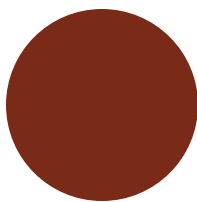


MAIN DINING ROOM

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.

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BONDST LUNCH EXPRESS

Only Available for the Indoor Patio and Private Room

Mixed Greens

ginger dressing

Big Eye Tuna Tarts

creamy ponzu, truffle oil



Sushi Platter

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



Broiled Chilean Seabass

marinated in saikyo miso

Grilled New York Strip Steak

potato dice, caramelized shallot teriyaki



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

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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, salmon aburi, yellowtail

NIGIRI: yellowtail, bigeye tuna, salmon, fluke, madai



Broiled Chilean Seabass

marinated in saikyo miso

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

Sweet Nothings

petit fours & chocolates

135pp | Served Family Style | All caffeinated beverages and Green Tea are included in the price

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SEATED DINING MENUS | OPTION 2

Mixed Greens

ginger dressing

Big Eye Tuna Tarts

creamy ponzu, truffle oil

Szechuan Yellowtail Sashimi

szechuan ponzu, chili oil

Grilled Octopus

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

Tuna Crispy Rice

gochujang sauce

Spicy Crispy Shrimp

yuzu calamanci vinaigrette, chipotle aioli

Sushi Platter

ROLLS: sesame crusted shrimp, spicy tuna, hot eel dice, king crab avocado, sundried tomato avocado

NIGIRI: chutoro, salmon, amberjack, kinmedai

SASHIMI: akami, shrimp, scallop, toro

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

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

175pp | Served Family Style | All caffeinated beverages and Green Tea are included in the price

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SEATED DINING MENUS | 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



Spicy Crispy Shrimp

yuzu calamanci vinaigrette, chipotle aioli

Tuna Crispy Rice

gochujang sauce

Grilled Octopus

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



Sushi Platter

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

NIGIRI: otoro, salmon belly, kinmedai

SASHIMI: uni, sweet shrimp, sea bream, king salmon



Broiled Chilean Seabass

marinated in saikyo miso

Grilled New York Strip Steak

potato dice, caramelized shallot teriyaki

Short Rib Fois Gras Gyoza

sour cherry, plum sake, red shiso sauce



Green Tea Mille Crêpe

green tea mousse, plum wine caramel

Lychee Panna Cotta

strawberry rhubarb compote, vanilla syrup

Chocolate Meltdown

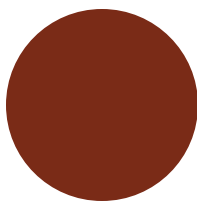
espresso ice cream, fresh cream

Sweet Nothings

petits fours & chocolates

225pp | Served Family Style | All caffeinated beverages and Green Tea are included in the price

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COCKTAIL RECEPTION

PASSED CANAPES (per person)

1 hour – \$85

Choice of 5 Appetizers & 5 Sushi Rolls

2 hours – \$145

Choice of 6 Appetizers & 6 Sushi Rolls

3 hours – \$175

Choice of 7 Appetizers & 7 Sushi Rolls



PREMIUM OPEN BAR (per person)

1 hour – \$75 | 2 hours – \$95 | 3 hours – \$115



PREMIUM LIQUORS

BONDST Signature Cocktails

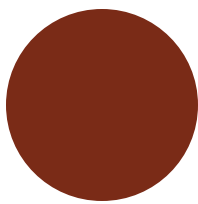
(Espresso Martini, Smoked Mule, Dry Saketini, Lychee Martini, Shishito Jalapeño Margarita)

Sake, Sparkling, White & Red Wines

Imported Draught Beer

Soft Drinks & Bottled Water

All caffeinated beverages & Green Tea are included in the price. All menus are exclusive of the 10% administrative, gratuity & NYC sales tax



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 tozazu

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

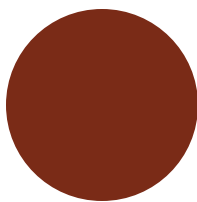
Spicy Crispy Cauliflower

shaved cauliflower, tobanjan

Maitake Mushroom Shots

chestnut, crispy potato, porcini oil

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PASSED CANAPÉ SELECTIONS

Sushi

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 kosho sauce, jalapeño soy, soy wrap

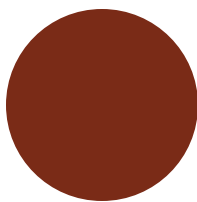
Yasai

braised gobo, eringi mushroom, sesame tofu, crispy beets

Salmon Aburi

seared marinated salmon, toszu vinaigrette

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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 client is responsible for meeting their food and beverage minimum.

Events must meet or exceed the required sales amount based on food and beverage selections. If the minimum is not met, the difference 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 accommodation of your menu and event setup.

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