



BOND ST

HUDSON YARDS

CATERING & PRIVATE EVENTS

20 Hudson Yards, New York NY 10001 | (212) 726-7755 | bondstrestaurant.com



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 call **212.726.7755** for all event inquiries.

*All caffeinated beverages & Green Tea are included in the price. All menus are exclusive of the 10% administrative, gratuity & NYC sales tax. Image credits to Sean Litchfield, courtesy of Jeffrey Beers International





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 guests** for a cocktail reception.





GARDEN ROOM

The Garden Room gives the feel of an outdoor/indoor lush 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, and can accommodate up to **90 guests** 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**.







BONDST LUNCH EXPRESS

available in the Garden Room & 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, jalapeño 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





SEATED DINING | MENU 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, sundried tomato avocado,
spicy tuna, salmon aburi, yellowtail

Nigiri | yellowtail, bigeye tuna, salmon, tuna tataki, madai

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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

Lychee Panna Cotta | strawberry rhubarb compote, vanilla syrup

Sweet Nothings | petit fours & chocolates

135PP | SERVED FAMILY STYLE



SEATED DINING | MENU 2

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

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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

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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

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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 whiskey 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 & chocolates

175PP | SERVED FAMILY STYLE





SEATED DINING | MENU 3

Big Eye Tuna Tarts | creamy ponzu, truffle oil

Salmon Sashimi | ikura, yuzu oil, jalapeño shishito sauce

Crispy Duck Confit Salad | frisee, lotus seeds, candied kumquats, yuzu 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 Foi 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

Bread Pudding | Japanese whiskey toffee glacé, vanilla ice cream

Sweet Nothings | petit fours & chocolates

225PP | SERVED FAMILY STYLE





COCKTAIL RECEPTION

PASSED CANAPES (per person)

1 hour – \$95 | 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





COCKTAIL RECEPTION

PASSED CANAPÉ | APPETIZERS

COLD APPETIZERS

Big Eye Tuna Tarts | creamy ponzu, truffle oil

Spicy Crab Salad | sesame rice crackers, mentaiko, cucumber, nori flakes, wasabi sudachi sauce

Salmon Sashimi | ikura, yuzu, jalapeño shishito sauce

Szechuan Yellowtail Sashimi | szechuan ponzu, chili oil

Wagyu Tartare | Japanese pullman bread, Japanese mustard, su miso

Red Snapper Tacos | yuzu avocado espuma, pickled onions, sudachi vinaigrette

Tuna Carpaccio | sesame crusted tuna, daikon, carrots, avocado, citrus soy vinaigrette

HOT APPETIZERS

Chicken Skewers | shallot teriyaki

Grilled Chilean Sea Bass Skewers | sweet miso, watercress, sudachi vinaigrette

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



COCKTAIL RECEPTION

PASSED CANAPÉ | SUSHI

Salmon Avocado | shiso, white sesame seeds

Spicy Yellowtail | chili miso, shishito salsa

Spicy Tuna | chili mayonnaise

Toro Toro | toro tartare, negi, aged soy

Sesame Crusted Shrimp | orange curry dressing

Sundried Tomato Avocado | garlic ponzu & green tea salt

Lobster Tempura | yellow tomato & yuzu dressing

Jalapeño Scallop | yuzu kosho sauce, jalapeño soy, soy wrap

Arugula Mixed Greens | crispy potato, carrot ginger dressing

Salmon Aburi | seared marinated salmon, toszu vinaigrette





BOOKING AN EVENT

FOOD & 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, & 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.