

EVENTS



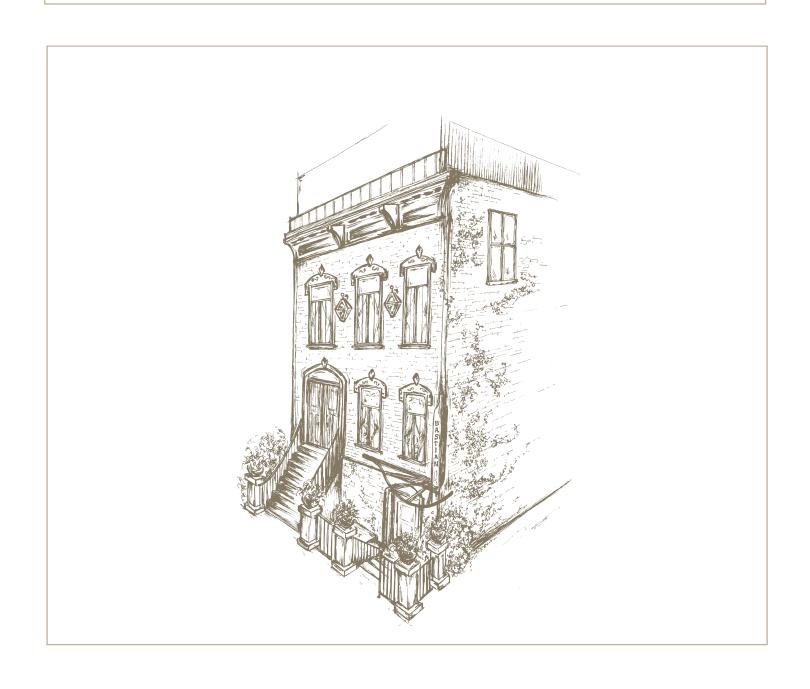




WELGOME

THIS IS A CULMINATION OF YEARS OF DREAMS, TRAVELS, AND LESSONS LEARNED.

EVERY DETAIL AND PRODUCT HAS BEEN
THOUGHTFULLY CHOSEN AND WE ARE PROUD
TO SHOW OFF THE WORK
OF NUMEROUS ARTISANS
WHO MADE THIS ALL POSSIBLE.



THE BAR ROOM

SEATED / COCKTAIL / PRIVATE



Our Bar Room below is where diners and drinkers alike can enjoy a classic cocktail or contemporary creation. We offer a list of world's finest and rare vintage spirits. Surrounded by wine lockers, the Bar Room offers seating at the leathered granite bar or at four private booths. This is a perfect room to start off your event with cocktails before heading upstairs to the Dining Room.

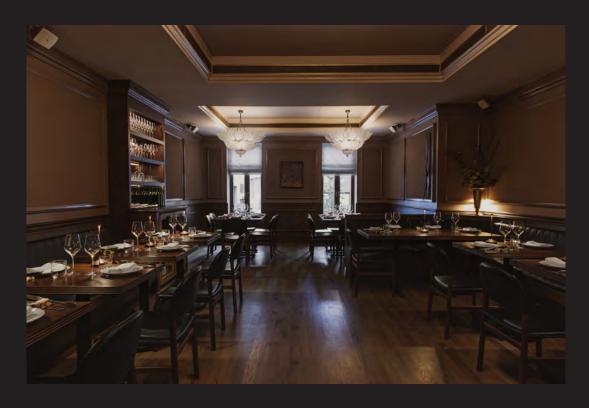


GŲĘST SEĄTĘD CĄPĄCITY: 30 GŲĘSTS WITH BĄR COUNTER

GYĘST STĄNDING CĄPĄCITY: 30-45 GYĘSTS WITH BĄR STOOLS REMOYED

THE DINING ROOM

SEATED / COCKTAIL / PRIVATE



Upstairs in the Dining Room guests will find a refined, intimate space with the scent of what's cooking in the kitchen. Hand-carved wooden tables set alongside leathered banquets are beautifully lit underneath vintage Murano glass chandeliers.

Our tables can be arranged to suit the needs and size of your party.

The Dining Room is a very private space where no detail is overlooked. Attentive but informal, simple yet sophisticated.

SEATED DINNER CAPACITY: 45 GYEŞTŞ WITHOYT CHEF'S TABLE

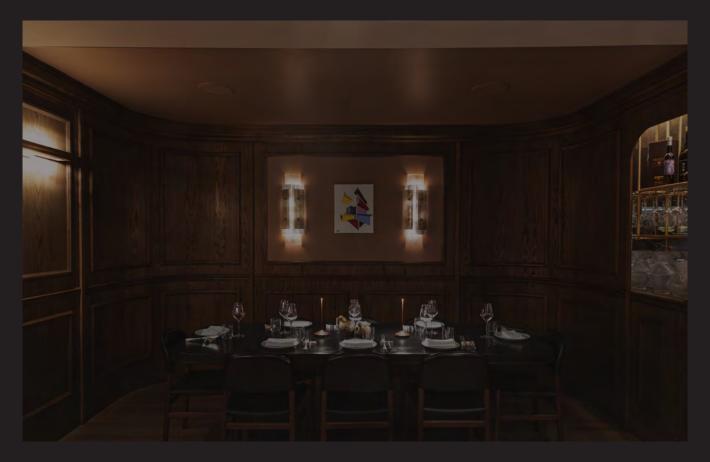


FUL SEATED DINNER CAPACITY: 55 GUESTS WITH CHEF'S TABLE

FYLL STANDING CAPACITY: 75 GYEŞTŞ ALL CHAIRS & TABLES REMOYED

THE CHEF'S TABLE

SEATED / COCKTAIL / PRIVATE



Enjoy a unique culinary experience at the Chef's Table directly across from the bustling kitchen.

Located on the second floor, it is separate from the Dining Room and is the most private table in the restaurant.

We can seat up to ten guests and this is a wonderful addition when arranging a full buyout upstairs.



FUL SEATED DINNER CAPACITY: 10 GUESTS

THE CHANDELIER TABLE

SEATED IN MAIN DINING ROOM

A semi private area located on the south end of our Main Dinning Room under our vintage Murano glass chandeliers and windows.

FUL SEATED DINNER CAPACITY: 10- 12 GUESTS





THE FINER DETAILS

AMENIŢIEŞ

Coat Check
State of the Art Sound System
State of the Art HVAC Ventilation
Event Coordinator
Dining Tables & Dining Chairs
Designer Silverware and Glassware
Custom Menu Cards
Votive Candles
High Speed Internet & Wi-Fi
In-House Flower Arrangments

DUE TO THE NATURE OF OUR INTIMATE SPACE: BALLOONS, CONFETTI & BANNERS ARE NOT ALLOWED

CEĻĘBRĄŢION PLANNING

Our team is here to provide

additional information on room and layout options,

customized menus & beverage selections.

It is our pleassure to host a site tour to help you envision

your event and see the myriad of options available to

bring your event to life!

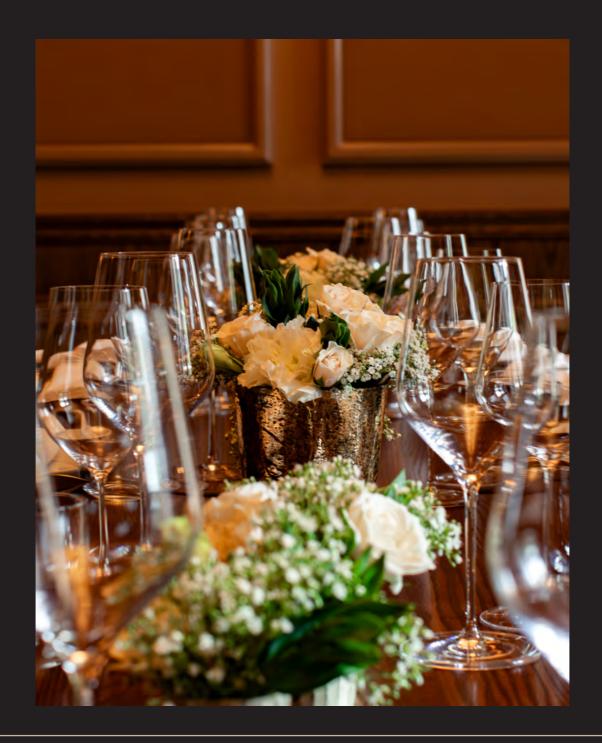
Looking for a bespoke touch for your event?

Allow us to introduce our friends!

(floral, decor, music, videography & photography)

We aim to make your planning process as seamless as possible to allow you to enjoy your special event.

WEDDINGS



Asador Bastian is the perfect location
to host a private, intimate wedding reception.
Begin the celebration in the Bar Room with pintxos and
cocktails followed by a seated dinner upstairs in
The Dining Room and our Chef's Table. Our team will work with you
to customize a unique menu, wine pairings, and organize details
for a celebration to remember.







THE BEST OF BASQUE

\$175 PER PERSON

PINTXOS

5J IBÉRICO DE BELLOTA **TORTILLA ESPANOLA OSETRA CAVIAR CHURROS ANCHOVY "MATRIMONIO" GARLIC PRAWNS ANCHOVY & MANCHEGO SALAD**



FROM OUR GRILL

TURBOT AL PIL-PIL

LEMON AND PARSLEY

A DEGUSTATION OF TXULETON STEAKS

18 DAY DRY AGED HOLSTEIN ◇ 100% TRUE GALICIANA

TENDER, ROBUST, POPCORN

SILKY, REFINED, BEEFY



→ ACCOMPANIMENTS ←

BONE MARROW POTATO PURÉE NICO'S PIQUILLOS

DESSERT

BURNT BASQUE CHEESECAKE

LUXURY BEST OF BASQUE

\$225 PER PERSON

5J IBERICO JAMON DE BELLOTA
BEEF JAMON Y QUESO AZUL
OSETRA CAVIAR CHURROS
ANCHOVY "MATRIMONIO"
LOBSTER TALO & CORN FOIE GRAS
ANCHOVY & MANCHEGO SALAD



CARABINEROS - SCARLET PRAWNS ARROZ CREMOSO



FROM OUR GRILL

TURBOT AL PIL-PIL

LEMON AND PARSLEY
SERVED WITH MELODY OF VERDURAS

A DEGUSTATION OF BOUTIQUE TXULETON STEAKS

ACCOMPANIMENTS

BONE MARROW POTATO PURÈE NICO'S PIQUILLOS SPANISH ARTICHOKES



DESSERT

BURNT BASQUE CHEESECAKE

PINTXO EXPERIENCE

PRICED BY THE DOZEN

ENJOY A TRUE BASQUE EXPERIENCE WITH A VARIETY OF PINXTOS

PASSED

*CAVIAR CHURROS
BIKINI MAHON & GRILLED CHEESE
ANCHOVY MATRIMONIO
TORTILLA ESPANOLA
TUNA GILDA
*LOBSTER FOIE GRAS TALO
*TXULETON BURGER
BEEF JAMON Y QUESO AZUL
*5J JAMON CROQUETTES
*SMOKED MUSSEL CONSERVAS
SHORTRIB STUFFED PIQUILLO PEPPERS
TXISTORRA SAUSAGES
HONGOS FRITOS
GAMBAS AL AJILLO

*MP

SEAFOOD

RAW OYSTERS

LOBSTER TAILS

GARLIC PRAWNS

SCARLET PRAWNS

SHELLFISH COOKED A LA PLANCHA

GALICIAN OCTOPUS

THE SAN MIGUEL

\$125 AYA!LABLE FOR LUNCH & EARLY SUPPER 4PM-6PM

PINTXS

ANCHOVY "MATRIMONIO" HOUSE CURED CHORIZO GARLIC PRAWNS

SALAD

SEASONAL SALAD

TXULETON

THE SAN MIGUEL STEAK

ACCOMPANIMENTS

NICO'S PIQUILLOS

DESSERT

BURNT BASQUE CHEESECAKE

