




PRIVATE EVENTS

# TABLE OF CONTENTS

ABOUT .....	4
FLOOR PLANS .....	5
VENUE PHOTOS .....	6
DRINKS .....	8
FOOD .....	9
POLICIES .....	13
CONTACT US .....	14





*"Good food, good drinks, good vibes all encompass what a great restaurant experience should be. But it is amazing people that make an experience unforgettable. And that's what we strive to do at REYNA."*

– NICKI LABORIE, CEO & CREATOR, REYNA





Among the most anticipated openings in New York City, newly opened REYNA is Toronto's reigning Mediterranean restaurant and cocktail bar conceived by restaurant industry veteran Nicki Laborie. Located in Union Square, the atmospheric restaurant is designed as an energetic gathering place where the vibe, food and drinks intermix to create a wholly convivial restaurant experience. Offering both tapas and larger plates, REYNA's menu features a delicious mix of Spanish, Greek, Turkish, Portuguese and Arabic dishes rooted in bold, Mediterranean flavors. The space allows for sit-down dinners and cocktail parties.



LE LOUIS

LE LOUIS offers New Yorkers a new, sultry setting to enjoy higher end cocktails, wines, light bites and bespoke music. Available for private events, the space allows for both lounge seating and cocktail parties.

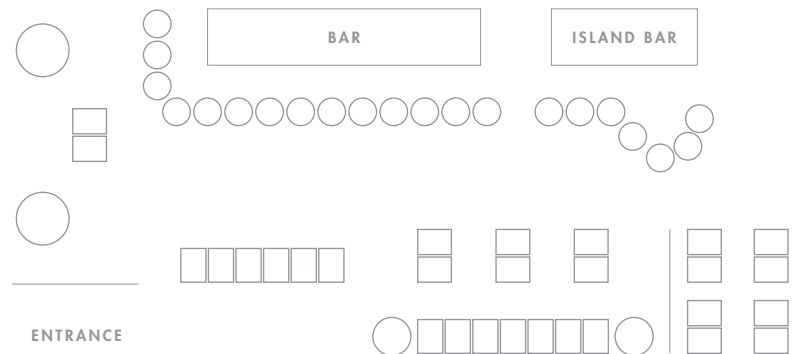
# FLOORPLAN

## REYNA

(MAIN FLOOR)

### CAPACITY

70 sit-down | 150 cocktail

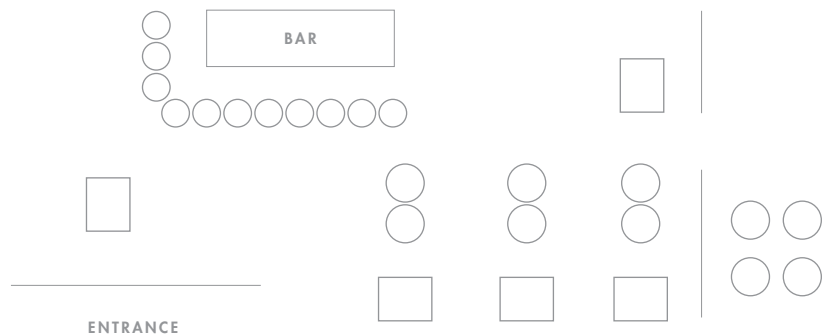


## LE LOUIS

(LOWER LEVEL)

### CAPACITY

35 lounge seating | 100 cocktail



## FULL VENUE BUYOUT

(MAIN FLOOR & LOWER LEVEL)

### CAPACITY

250 guests

*All minimum spends are subject to tax, 4% admin fee, and 20% gratuity for our team.*



REYNA  
(main floor)





LE LOUIS  
(lower level)





# MENU

*These are sample menus. When you book with us our team will reach out to you with current menu offerings.*

## OPEN BAR

### BASIC

\$30 / person / hour

#### INCLUDES

Chateau Landonnet, Sauvignon Blanc  
Finca Torremilanos  
Prosecco, V. Lafayette 1777, Blancs De Blancs  
Albany Vodka  
Tanqueray Gin  
El Jimador Tequila  
400 Conejos Mezcal  
Flor de Cana 4yr Rum  
Woodinville Bourbon  
Woodinville Rye  
Beer of choice  
Basic Classic Cocktails  
&  
Flat & Sparkling Water  
Soda  
Juice

### PREMIUM

\$45 / person / hour

#### INCLUDES

Douloufakis, Crete Vidiano Dafnios, Greece 2021  
Chateau Moulin De Bel-Air, Medoc, France 2015  
Raventos Blancs de Blancs, Spain  
Belvedere Vodka  
Botanist Gin  
Casamigos Blanco Tequila  
Casamigos Reposado  
Casamigos Mezcal  
Flor de Cana 12yr Rum  
Woodford Reserve Double Oaked Bourbon  
Balvenie 12yr Whiskey  
Beer of choice  
Premium Classic Cocktails  
&  
Flat & Sparkling Water  
Soda  
Juice





# MENU

## PASSED BITES

**\$5 / piece**

OYSTERS  
served with sumac mignonette

REYNA SHOESTRING FRIES  
served with date ketchup

HEIRLOOM CRUDITES  
served with tzatziki

FALAFEL BITES  
served with tzatziki

EGGPLANT CARPACCIO  
tahini, date molasses, pistachio,  
feta, housemade flatbread

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**\$6 / piece**

SALMON TARTARE CROSTINI  
labneh, lemon

MANCHEGO & CAULIFLOWER CROQUETTES  
served with spanish aioli

POACHED TIGER SHRIMP  
served with muhammara

LAMB KOFTA SKEWER  
eggplant puree, labneh, pomegranate, mint

CRISPY ARTICHOKE  
served with charred lemon aioli

CEVICHE  
shrimp, octopus, pineapple, mango,  
red pepper, serrano pepper, mint, cilantro

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**\$7 / piece**

MINI LEBANESE TACO (CHICKEN OR FALAFEL)  
housemade flatbread, garlic aioli, lebanese pickles,  
turkish salsa, crispy onions, cilantro

CHICKEN & LAMB MEATBALL  
goat cheese, shakshouka

LAMB BAKLAVA  
kataifi, braised lamb shank,  
burnt honey saffron aioli, pistachio

REYNA SALAD BOAT  
beet, cucumber, avocado, fennel, radish, tomato,  
quinoa, baby kale, nappa cabbage, radicchio,  
crispy chickpeas, crispy shallot, serrano tahini dressing

SCALLOP CRUDO PANI PURI  
yuzu buttermilk foam, chaat masala, tamarind chutney

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**\$8 / piece**

BEEF BURGER SLIDER  
brioche bun, white cheddar, black truffle mustard

GRILLED OCTOPUS SKEWER  
served with romesco

MUHAMMARA STEAK CROSTINI  
black angus filet, muhammara, gremolata, veal jus

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**SWEETS \$5 / piece**

RICOTTA FRITTERS  
served with orange blossom curd

ICE CREAM SAMMIES  
hazelnut & praline gelato, katafi, chocolate



# MENU

## FOOD STATIONS

REYNA's food stations offer a range of edible experiences derived from our menu but with the added entertainment of interacting with our chef while they personalize your guests' meals with the a la minute attention to detail that REYNA strives to achieve. This interactive service is ideal for large groups seeking a cocktail-style event but with larger portions. Prices vary based on number of stations and guests. Interested in something specific? Ask us – we can make almost anything. See our favorites below:

### MEZZE TABLE

A grazing table filled with beet tzatziki, labneh with za'atar, green chickpea hummus, muhammara, olives, a cheese selection, served with crudites, housemade flatbread and lavash.

### REYNA SALAD

Our signature vegan salad featuring beets, cucumber, avocado, fennel, radish, cherry tomatoes, quinoa, purple kale, crispy chickpeas, crispy shallots and tahini serrano dressing.

### LEBANESE TACOS

Custom-made with chicken or falafel, housemade flatbread, garlic aioli, Turkish salsa, hot peppers, crispy onions, pickled onions, Lebanese pickles and cilantro.

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### "SHAWARMA" SKEWERS

Skewers of beef, chicken, lamb kofta and vegetables served with red finger chili sauce, chimichurri, tzatziki and housemade flatbreads.

### SEAFOOD TOWERS

Seafood lovers will adore our mountains of lobster, king crab, shrimp, clams and oysters served with sides of lobster and crab salad, muhammara cocktail sauce and sumac mignonette.

### REYNA PAELLA

A taste of the Mediterranean with this rich dish full of shrimp, mussels, clams, octopus, chicken, & peas.

### VEGETARIAN PAELLA

This savory paella features seasonal vegetables sauteed oyster mushrooms, sofrito, and saffron.

### GRILLED WHOLE FISH (SEASONAL)

Grilled to perfection, this dish is served with tomato, fenugreek and fried artichoke.



# MENU

## SIT-DOWN SET MENU – \$85/PERSON

### MEZE

#### CHOOSE 2

CRISPY ARTICHOKE  
lemon aioli

HOUSEMADE DIPS DUO  
muhammara and green chickpea hummus  
served with housemade flatbread & crudites

MANCHEGO &  
CAULIFLOWER CROQUETTES  
spanish aioli

FALAFEL BITES  
tzatziki

EGGPLANT CARPACCIO  
tahini, date molasses, pistachio, feta

SALMON TARTARE (add \$5)  
labneh, lemon, housemade flatbread

### SMALL PLATES

#### CHOOSE 3

CEVICHE  
taro chips, shrimp, octopus, pineapple, mango,  
red pepper, serrano pepper, mint, cilantro

FALAFEL SLIDERS  
brioche bun, tzatziki, cucumber,  
pickled onion, romaine lettuce

LAMB BAKLAVA  
kataifi, braised lamb shank, burnt honey  
saffron aioli, pistachio

CHICKEN & LAMB MEATBALLS  
shakshouka, shaved goat cheese

LEBANESE TACOS  
two housemade flatbreads, chicken or falafel,  
garlic aioli, lebanese pickles, turkish salsa,  
crispy onions

CHARGRILLED OCTOPUS (add \$5)  
romesco, fried capers, shishito peppers, lemon

GAMBAS A LA PLANCHA (add \$10)  
salsa verde, piri piri oil, lemon

*Our menu is served family-style.*

### LARGE PLATES

#### CHOOSE 2

GRILLED WHOLE SEA BREAM  
tomato, fenugreek, crispy artichoke

REYNA PAELLA  
shrimp, mussels, clams, octopus, chicken thighs, saffron

VEGETARIAN PAELLA  
seasonal veggies, sauteed oyster mushrooms, sofrito, saffron

"SHAWARMA" PLATTER (add \$10)  
beef, chicken, lamb kofta, housemade flatbread,  
chimichurri, tzatziki, tahini, red finger chili sauce,  
pickled onion, cherry tomato, pickles

### SIDES

#### CHOOSE 2

CHARGRILLED BROCCOLINI  
halloumi, lemon

BIG GREEN SALAD  
baby gem, frisee, endive, romaine,  
chives, tarragon vinaigrette

REYNA SALAD  
beet, cucumber, avocado, fennel, radish,  
tomato, quinoa, baby kale, nappa cabbage,  
radicchio, fried chickpeas, crispy shallot,  
serrano tahini dressing

SPANISH CORN ELOTE  
guindilla butter, manchego, saffron aioli, pickled onion

GREEK FRIES  
wild greek oregano, feta,  
olive oil, lemon & feta aioli

ARABIC FRIES  
za'atar spiced, date ketchup

SPANISH FRIES  
spanish spiced, shaved manchego,  
chorizo, spanish aioli

ITALIAN FRIES  
shaved grana padano, truffle aioli

### SWEETS

#### CHOOSE 1

RICOTTA FRITTERS  
orange blossom curd

ICE CREAM SAMMIES  
hazelnut & praline gelato, kataifi, chocolate

# MENU

## SIT-DOWN SET MENU – \$60/PERSON



### WEEKEND BRUNCH

SET MENU FOR GROUPS OF 8+

\$60/person

#### BITES & BOARDS

##### CHOOSE 2

**MINI CROISSANT BASKET**  
served with cultured butter and jam

**PASTRY BASKET**  
assortment of fresh baked pastries

**MANCHEGO &  
CAULIFLOWER CROQUETTES**  
spanish aioli

**"PETIT" CROQUE MONSIEUR**  
gruyere, smoked ham, bechamel

**FRIED CHICKEN & WAFFLES**  
strawberry butter, spiced maple syrup

**SALMON BOARD (add \$5)**  
smoked salmon, sourdough toast, cucumber,  
tomato, pickled onions, fried capers,  
housemade labneh, lemon

**LOUIS' DEVEILED EGGS (add \$5)**  
crispy capers, caviar, dill

*Our menu is served family-style.*

#### MAINS

##### CHOOSE 2

**AVOCADO ON TOAST**  
sourdough, avocado, charred tomatoes, garlic aioli,  
grilled halloumi, pickled anaheim peppers, mint

**SHAKSHOUKA**  
charred tomato & pepper, feta, egg, sourdough

**REYNA SALAD**  
beef, cucumber, avocado, fennel, radish, tomato,  
quinoa, crisp baby kale, fried chickpeas, crispy shallots,  
serrano tahini dressing, nappa cabbage, radicchio

**SHORT RIB GRILLED CHEESE (add \$5)**  
gruyere, braised veal short rib, grainy mustard,  
caramelized onions

**BURGER SLIDERS (add \$5)**  
beef, brioche bun, meunster, lettuce, tomato, chipotle aioli

#### SWEETS

##### CHOOSE 1

**BAKLAVA FRENCH TOAST**  
baklava crusted pan de mie, orange blossom,  
vanilla ricotta, candied pistachio

**PANNA COTTA**  
vanilla custard, figs, balsamic glaze

*Cancellation Policy: We require a minimum of a 72 hour notice for all cancellations. If a cancellation is made in less than 72 hours time from the reservation, a fee of \$50 per person will be charged.*





## **TIMING**

Bookings for daytime buyouts in both venues can be made from 9am to 4pm. Bookings for evening buyouts at Reyna can be made from 5pm to midnight. Bookings for evening buyouts at Le Louis can be made from 5pm to midnight Sundays and Mondays, 5pm to 2am Tuesdays through Thursdays and 5pm to 3am Fridays and Saturdays. The spaces are reserved until their end times regardless of what time you arrive.

## **BEVERAGE**

Guests are welcome to select a open bar beverage packages outlined or to serve all beverages based on consumption. If you will be selecting wines to be charged based on consumption we request that you make selections from our wine list in advance. Our team is happy to help you make selections.

## **COSTS & BILLING**

We do not charge a room fee. However, there are food and beverage minimums based on the day and time of your event. Food and beverage minimums do not include gratuity, administrative fee (4%) or 8.875% New York State Sales Tax. Once your event details are established, our team will send you an exact breakdown of the costs associated to your selections.

## **DEPOSITS & CANCELLATION**

The total cost of your event per guest will be outlined in your contract and a 50% deposit is required to secure the space and confirm the reservation. The remaining balance shall be due and payable upon conclusion of the event. Deposits are fully refundable for cancellations more than 7 days prior to the event date. Deposits will not be refunded for cancellations within 7 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at either venue.

Cancellations within 5 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the restaurant will also be charged and are subject to 8.875% New York State Sales Tax.



## CONTACT US

**INFO@REYNANEWYORK.COM / 917.259.1300**

11 East 13th Street,  
New York, NY  
10003

**BOOK YOUR EVENT**