

610 LEXINGTON AVENUE

PRIVATE EVENTS

SEREINE

BAR BASTION

LE JARDINIER

Bastion.

610 LEXINGTON AVENUE

Nestled in the vibrant heart of Midtown Manhattan at 610 Lexington Avenue, a collection of distinctive venues awaits, curated by The Bastion Collection, a globally renowned hospitality group.

On the ground floor, guests are welcomed to the **Le Jardinier**, a culinary sanctuary rooted in the refined elegance of French technique and seasonality. Offering privatization of its main dining room, semi-private events, as well as two **private dining room** options, Le Jardinier ensures bespoke experiences for every occasion.

Above, **Sereine**, a versatile events venue, beckons with its elegant ambiance customizable dining curated by the Le Jardinier team, complemented by impeccable service. Adjacent, **Bar Bastion** invites guests into a chic cocktail experience adorned with Art Deco glamour, available for private cocktail parties.

With each space designed by award-winning architect Joseph Dirand, each venue at 610 Lexington Avenue offers guests a serene escape from the city's bustle, delivering an array of exceptional culinary experiences.





SEREINE

Prominently located in the heart of Midtown Manhattan, Sereine is an elegant and versatile event venue offering unparalleled, customizable dining experiences and impeccable service. A chicly appointed double-height oasis designed by award-winning architect Joseph Dirand sets the stage for elegant business and personal events, while an open kitchen offers an experience beyond typical event spaces.

Designed by Joseph Dirand, Sereine is an elegantly polished space, evoking the feeling of a private maison that is at once glam, yet intimate. Richly textured carpets, custom lighting and artwork, as well as floor to ceiling window louvres create a unique respite from Midtown Manhattan.



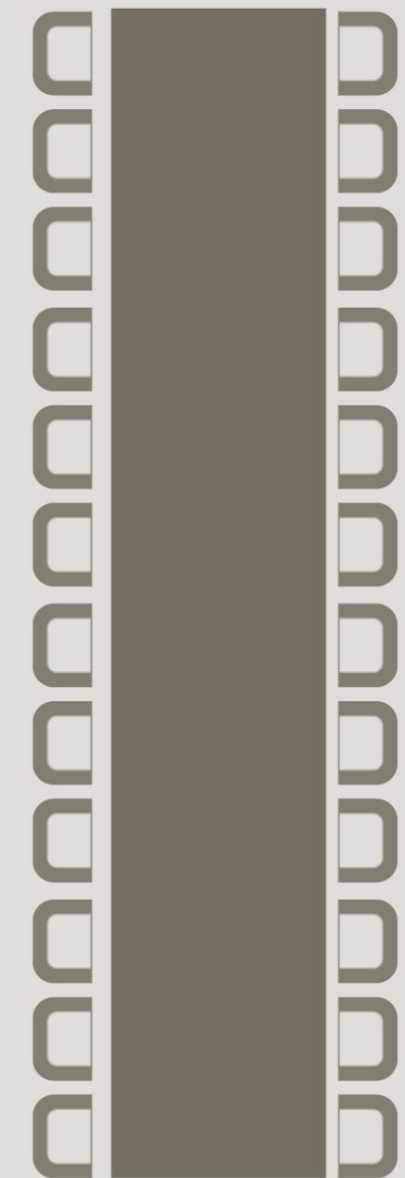
CAPACITIES

80 seated

100 standing

SEREINE

OPEN KITCHEN





SEREINE ROOM CONFIGURATIONS

Sereine offers an elegant blank canvas to create an array of different events with either the help of our dedicated events team, or a dedicated external events/production company.

A variety of room configurations allows for seated dinners ranging from 20 guests to 80+, as well as cocktail or after-parties.

Event configurations allow for an option to add high top tables for a cocktail reception, and/or a satellite bar depending on needs and preferences.



Cocktail reception, up to 100 guest



Two long rectangular tables , up to 60 guests



One long rectangular table, up to 30 guests

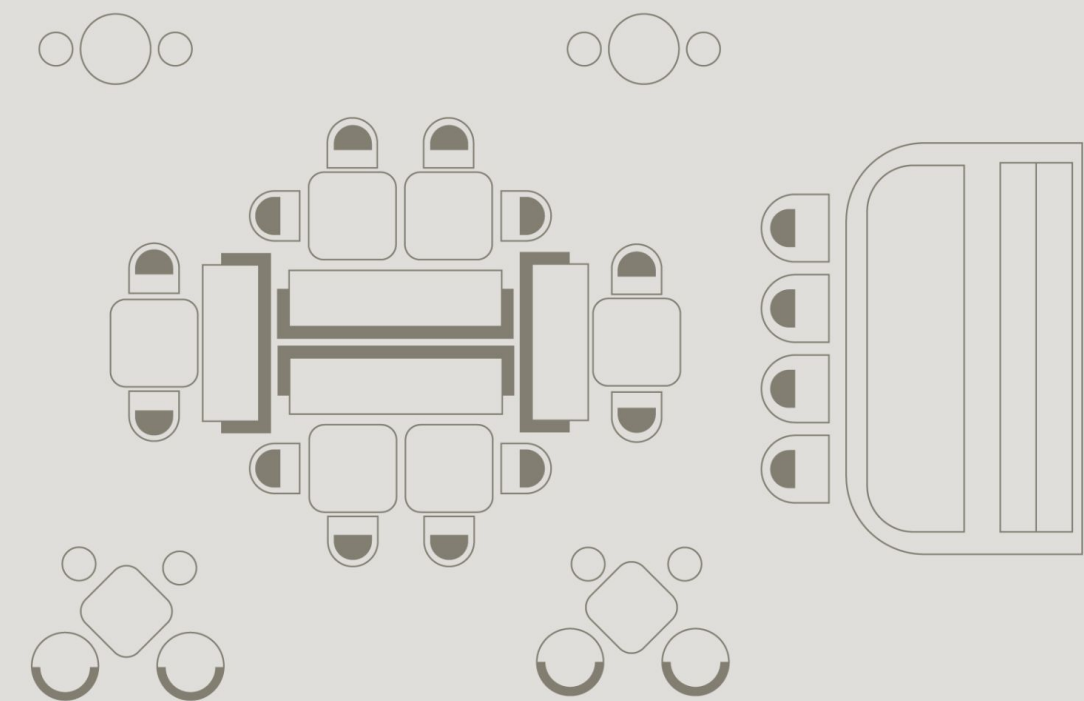


Round Tables, up to 60 guests

BAR BASTION

Located adjacent to Sereine, Bar Bastion is a chic, hidden escape designed by award-winning architect Joseph Dirand, with décor that evokes Art Deco glamour featuring velvet upholstered banquettes, mirrored glass and double-height ceilings.

CAPACITY: 60



PRIVATE DINING ROOMS

Indulge in a supreme dining experience within our elegant private dining rooms at 610 Lexington Avenue. Whether it's a refined business dinner or a cherished family gathering, our exquisite settings provide the perfect backdrop for creating unforgettable moments of connection and celebration.

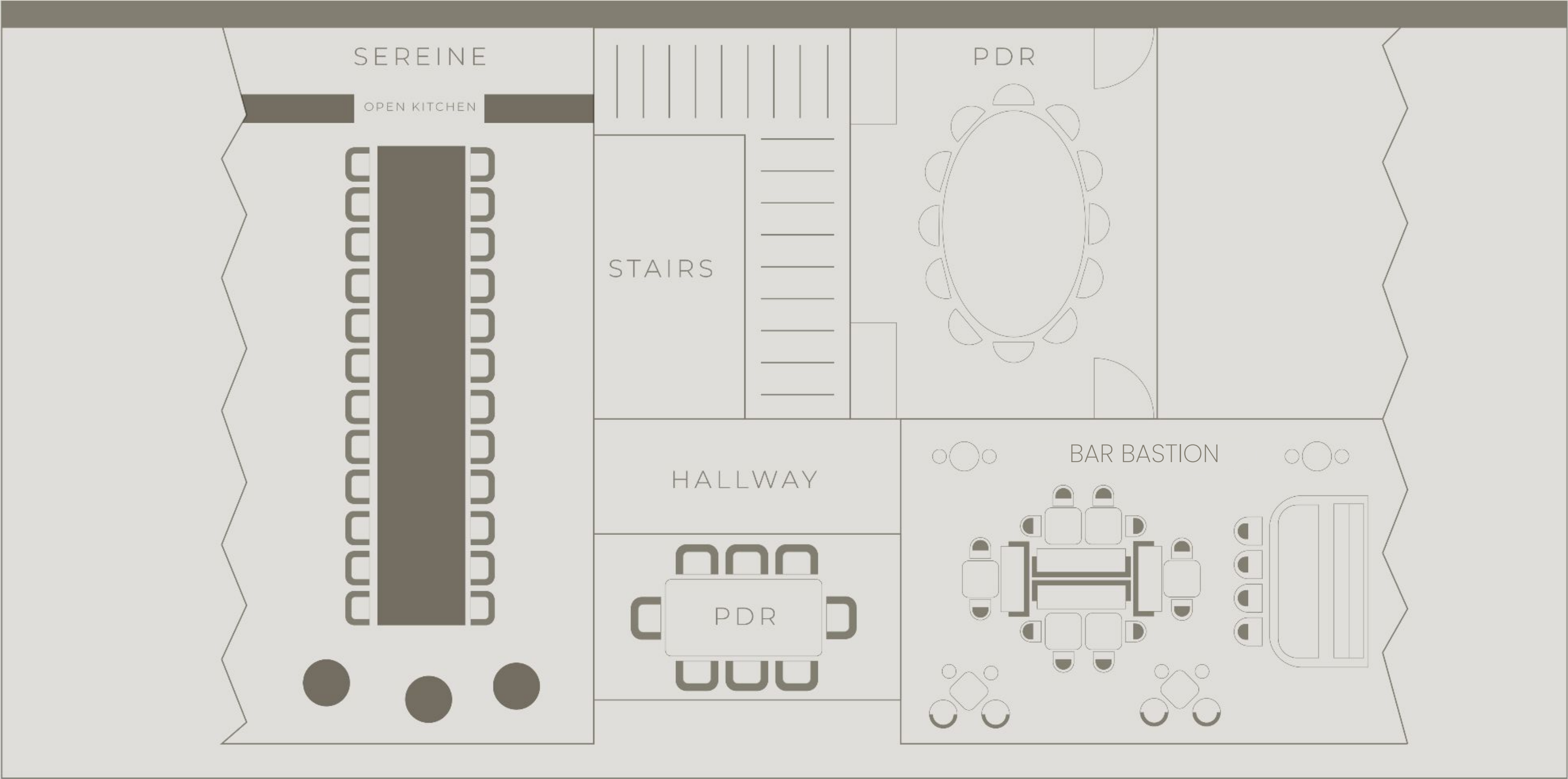
CAPACITIES

SMALL: Up to 10 Guests

LARGE: Up to 14 Guests



FLOOR PLAN | SEREINE, BAR BASTION + PRIVATE DINING ROOMS



LE JARDINIER

Le Jardinier is a collaborative culinary experience crafted by the Michelin-starred Chef Alain Verzeroli and global hospitality group The Bastion Collection.

Escape the urban surroundings of Midtown Manhattan and step into a serene lush indoor garden, and discover why Le Jardinier is one of the most elegant dining venues NYC has to offer. Enjoy our modern, light-filled space, perfect for your next birthday, wedding, or holiday celebration.

CAPACITY

BUYOUT: Up to 80

STANDING: Up to 125



LE JARDINIER

BAR

With its stylish decor, intimate ambiance, and impeccable service, our downstairs bar provides the perfect backdrop for mingling, toasting, and indulging in handcrafted cocktails expertly prepared by our talented mixologists. Whether you're hosting a corporate gathering or a social soirée, allow us to elevate your event and create lasting memories.

CAPACITY

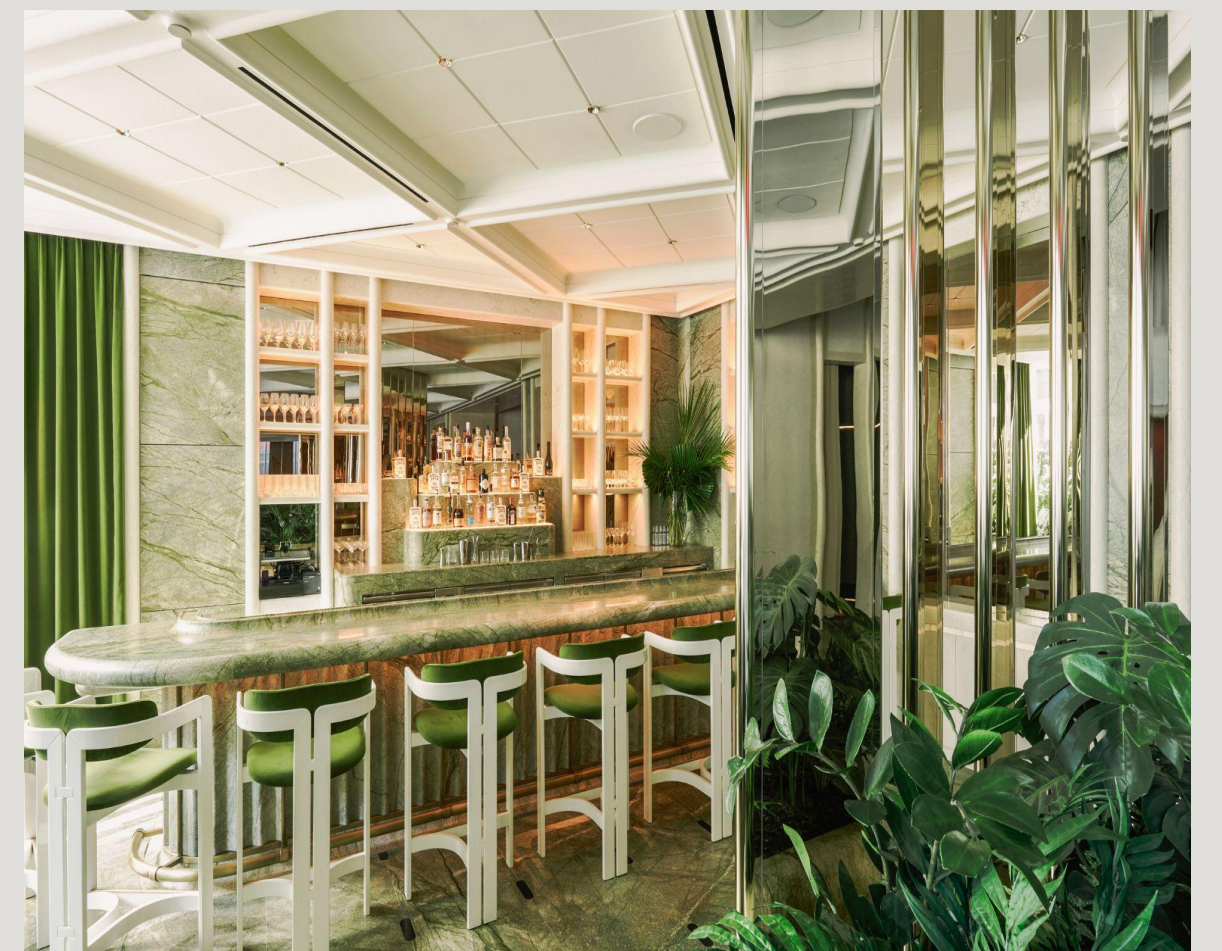
SEMI PRIVATE: 30-35

GARDEN TABLES

Elevate your special occasion, whether it's a bridal shower or a birthday celebration, by hosting at our Garden Tables in our main dining room, creating a picturesque and intimate setting.

CAPACITY

Up to 20 Guests



CULINARY PRICES & PACKAGES



SEREINE

Pre-Dinner Passed Canapés
\$50/hour, per person

Passed Canapé for Standing Reception
\$65/hour per person

Three-Course Dinner Menu
Starting at \$175 per person

Five-Course Dinner Menu
\$220 per person

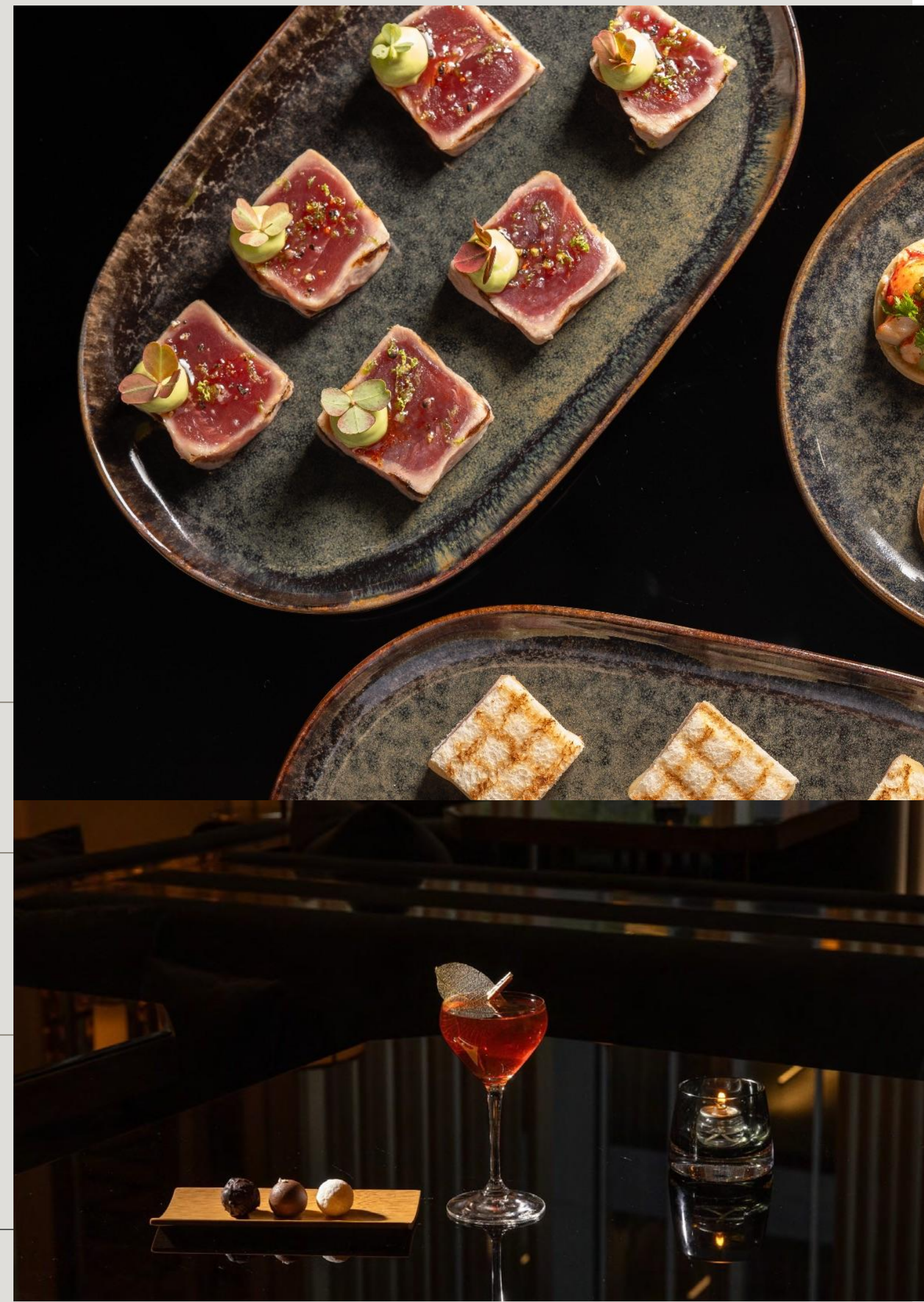
Beverage Packages
\$55/hour, per person for receptions or
cocktail parties

Kindly note that pricing above pertains to culinary packages. Our dedicated events team can advise further regarding buyout fees depending on timing and specific event needs

BAR BASTION

Passed Canapé for Standing
Reception
\$65/hour, per person

Premium Open Bar
Offered on consumption only. Please
speak to the events team for more
information on customization options.



THREE COURSE LE JARDINIER TASTING MENU

APPETIZER

- choice of-
- Chicories, Creamy Parmesan Dressing, Green Apple, Pine Nuts
- Whipped Burrata, Blood Orange, Green Olives, Marcona Almond
- Hiramasa, Grapefruit, Jicama, Avocado Mousse, Bay Leaf

ENTREE

- choice of-
- Carolina Gold Risotto, Kale, Grilled Mushrooms, Mimolette
- Ora King Salmon, Cauliflower, Yuzu Vinaigrette, Smoked Trout Roe
- Snake River Farms Wagyu Bavette, Sunchokes, Grilled Chicories, Black Garlic, Horseradish

DESSERT

- choice of-
- The Butterfly: Yuzu Delicate Mousse and Raspberry Compote, Pistachio Sable
- Valrhona Guanaja Dark Chocolate Cremeux, Salty Caramel Sabayon



FIVE COURSE LE JARDINIER TASTING MENU

Cured Hiramasa, Grapefruit, Jicama, Royal Kaluga Caviar

Savoy Cabbage "Lasagna," Celery Root, Hazelnuts, Black Truffle

Poached Maine Lobster, Creamy Polenta, Coraline Bisque

Long Island Crescent Duck, Roasted Salsify, Earl Grey, Kumquats

L'Orange, Chocolate Genoise, Grand Marnier Orange Cream, Kumquat Compote

Note: Sample menus shown; guests are required to pre-select courses



For those who are looking for epicurean variety, Sereine and our Private Dining spaces also offer a bespoke culinary experience curated by an award-winning Culinary team, including Mexican and Italian-inspired tasting menus for lunch or dinner.



THREE COURSE MEXICAN MENU

Appetizer

Poached Gulf Coast Shrimp “Aguachile”, Avocado Mousse, Citrus

Entree

-choice of-
Red Snapper, “a la Veracruzana” Tomato Broth, Lime
or
Braised Short Rib “Birria”, Dried Chile, Mexican Oregano

Dessert

-choice of-
Tres Leches, Sponge Cake infused with Condensed Milk, Soft Meringue
or
Orange Flan, Caramel Sauce

THREE COURSE ITALIAN MENU

Appetizer

Little Gem Lettuce, Pecorino, White Anchovy

Entree

-choice of-
Saffron and Parmesan Risotto, Broccolini, Arugula
or
Paccheri Pasta, Poached Maine Lobster, Basil, Bisque

Dessert

-choice of-
Classic Tiramisu, Mascarpone Mousse, Espresso
Torta Setteveli, Seven Layer Chocolate and Hazelnut Cake, Crunchy Wafer



THE BESPOKE CHEF EXPERIENCE



For those epicurean aficionados who wish to elevate their event even further, Sereine offers bespoke and one-of-a-kind culinary experiences.

From special Chef meet and greets, to formal cooking demonstrations and tasting experiences, please inquire with our events team to learn how we can create lasting memories for your group.



PRIVATE EVENTS WITH BASTION CATERING

Enhance your upcoming private event with bespoke off-site epicurean experiences.

Under the guidance of The Bastion Collection team, a globally recognized hospitality group honored with a total of Ten Michelin Stars since 2019, Bastion Catering delivers an exquisite selection of menus, diverse cuisines, and unparalleled culinary voyages tailored to elevate any occasion.



OUR AWARD-WINNING TEAM



CHEF ALAIN VERZEROLI
Culinary Director, Le Jardinier/The Bastion Collection

Chef Alain Verzeroli serves as the Culinary Director for The Bastion Collection, overseeing the Le Jardinier and L'Atelier de Joël Robuchon brands across New York, Miami, Houston, and Geneva Switzerland.

Prior to The Bastion Collection, he served as Director of Culinary Operations at Château Restaurant Joël Robuchon in Tokyo, where his guidance led to the annual receipt of three Michelin stars for eleven consecutive years. Verzeroli was born in Vietnam and grew up in Paris where he attended the acclaimed École Grégoire-Ferrandi's École Supérieure de Cuisine Française (ESCF).

CHEF SALVATORE MARTONE
Executive Pastry Chef, Le Jardinier/The Bastion Collection

Chef Salvatore Martone serves as Executive Pastry Chef, overseeing the bakery and dessert programs for all of the restaurants within The Bastion Collection across New York, Houston and Miami.

Prior to joining The Bastion Collection, Martone was the Executive Pastry Chef at three-Michelin-starred Joël Robuchon Restaurant and the Michelin-starred L'Atelier de Joël Robuchon at the MGM Grand Hotel & Casino in Las Vegas. Renowned for his highly creative, whimsical and delectable plates, Martone's technical mastery allows him to combine aesthetics and flavor – resulting in desserts that are both visually stunning and delicious. Chef Martone has garnered numerous accolades over the course of his career, including winning the 3rd Annual StarChefs.com International Pastry Competition in 2012 and a James Beard Award nomination for Best Pastry Chef in 2015.

CHEF ANDREW AYALA
Corporate Executive Chef, Le Jardinier

Chef Andrew Ayala is the Corporate Executive Chef at Le Jardinier. Chef Ayala was born and raised in San Francisco where he attended Le Cordon Bleu California Culinary Academy.

He went on to work at 5-star hotels and Michelin-starred restaurants in the Bay Area including the Ritz Carlton in Half Moon Bay, Chez TJ in Mountain View and Campton Place, eventually moving to New York to work with Restaurant DANIEL and then Per Se before joining the opening team at Robuchon in 2017 and Le Jardinier in 2019.





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