



PRIVATE DINING

87 Sussex St, Jersey City, NJ 07302  
551-256-7864



# WELCOME TO PRIVATE DINING AT 87 SUSSEX

Tucked in the heart of the Paulus Hook neighborhood in downtown Jersey City, NJ, 87 Sussex offers a collection of elegant, versatile spaces perfect for private events, corporate gatherings, and special celebrations. Each event is thoughtfully curated with chef-driven menus, personalized service, and the understated luxury that defines our hidden gem.

Explore our unique spaces to find the perfect setting for your next event. Please note, a minimum food & beverage spend is required for each event space.





# FIRST FLOOR SQUARE

Bright, open, and inviting, the First Floor Square offers a semi-private setting ideal for lively gatherings and corporate events alike. Framed by floor-to-ceiling windows and anchored by rich blue and cognac tones, this stylish space balances energy with intimacy. For an added touch of exclusivity, private bar access is available for an additional fee.

## NUMBER OF GUESTS

Dining Capacity:  
34 Guests

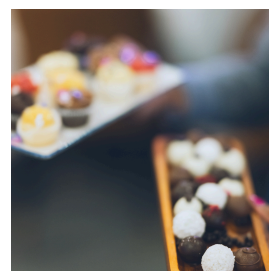
## PRICING

Tuesday – Thursday & Sundays: \$3,250  
Friday & Saturday Nights: \$4,250

Pricing for a 3-hour event is based on a Food & Beverage minimum spend. Gratuity and 6.625% New Jersey State Sales Tax are not included.

## TIMING

Reservations for arrival for dinner or cocktail receptions can be made from Tuesday through Sunday, 5:00 PM – 7:00 PM.







# MEZZANINE

High above the main dining room, the Mezzanine at 87 Sussex offers an elevated experience in all senses of the word. Our Mezzanine has the ability to be private or semi-private and is perfect for larger celebrations, corporate dinners, and cocktail-style events that call for a refined yet inviting atmosphere. The Mezzanine also features two 65" flat screen TVs for visual presentations (USB drive required).

## NUMBER OF GUESTS

Dining Capacity:  
56 Guests

## PRICING

Tuesday - Thursday & Sundays: \$5,000  
Friday & Saturday Nights: \$7,850

Pricing for a 3-hour event is based on a Food & Beverage minimum spend. Gratuity and 6.625% New Jersey State Sales Tax are not included.

## TIMING

Reservations for arrival for dinner or cocktail receptions can be made from Tuesday through Sunday, 5:00 PM - 7:00 PM.







# THE BAR

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The Bar at 87 Sussex pairs vibrant design with a sense of discovery — a semi-private space ideal for lively happy hours and celebratory gatherings. Available for weekday events Tuesday through Thursday, The Bar sets the perfect tone for toasting milestones or gathering with colleagues after work.

## NUMBER OF GUESTS

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Dining Capacity:  
12 Guests

## PRICING

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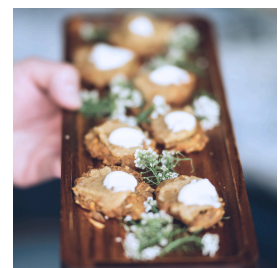
Tuesday - Thursday & Sundays: \$1,000

Pricing for a 2-hour event is based on a Food & Beverage minimum spend. Gratuity and 6.625% New Jersey State Sales Tax are not included.

## TIMING

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Available from 5 pm - 7 pm only, Tuesdays - Thursdays, only.







# FULL BUYOUT

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For larger event needs, 87 Sussex offers the opportunity to transform our restaurant into your private venue. A Full Buyout is ideal for elevated corporate gatherings, holiday parties, and milestone celebrations. Guests will enjoy exclusive access, curated menus, and dedicated service, creating a uniquely intimate and refined event experience.

## NUMBER OF GUESTS

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Dining Capacity:  
90 Guests

## PRICING

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Tuesday - Thursday: \$10,750  
Friday & Saturday Nights: \$13,500

Pricing for a 3-hour event is based on a Food & Beverage minimum spend. Gratuity and 6.625% New Jersey State Sales Tax are not included.

## TIMING

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# THREE-COURSE DINNER MENU

\$85 per person

## FIRST COURSE

*guest selects one*

### **BLUEFIN TUNA**

Crispy Sushi Rice, Baby Salad of Mache, Avocado Wasabi Crème, Spicy Ponzu Vinaigrette, Thai Chili, Sesame Soy Reduction

### **OX AND EGG**

Quail Egg Ravioli, White Truffle, Pulled Ox Tail, Crispy Scallion Nest, Shaved Parmigiano Reggiano

### **HEARTS OF PALM**

Olive Oil Poached Tomato, Avocado, Grilled Artichoke Hearts, Lemon Citronette & Micro Herbs

## ENTRÉE

*guest selects one*

### **BRANZINO**

Chanterelle Mushrooms, Grilled Corn and Yukon Hash, Bell Pepper, Kaffir Lime, Star Anise Froth

### **BRAISED SHORT RIBS**

Barolo Braised Beef Ribs, White Sweet Potato Mousseline, Chinese Long Bean, Vidalia Onion Crown

### **FONDUTA RAVIOLI**

Fontina Fondue, Aromatics, Toasted Sage Breadcrumbs, Beurre Noisette, 12yr Balsamic Drizzle

## DESSERT

*guest selects one*

### **CHOCOLATE TURTLE CAKE**

Dark Chocolate Mousse, Devil's Cake, Salted Caramel, Toasted Walnuts

### **PECAN DATE BAR**

Fresh Figs, Whipped Brown Butter, Honey Mousse, Spiced Molasses

### **SORBET**

Chef's Selection

Beverages are additional. Beverage Packages are available upon request. Menu selections are subject to change based on seasonality.  
Gratuuity and 6.675% NJ State tax will be added to your final invoice.

# FOUR-COURSE DINNER MENU

\$105 per person

## FIRST COURSE

*guest selects one*

### BLUEFIN TUNA

Crispy Sushi Rice, Baby Salad of Mache, Avocado Wasabi Crème, Spicy Ponzu Vinaigrette, Thai Chili, Sesame Soy Reduction

### OX AND EGG

Quail Egg Ravioli, White Truffle, Pulled Ox Tail, Crispy Scallion Nest, Shaved Parmigiano Reggiano

### HEARTS OF PALM

Olive Oil Poached Tomato, Avocado, Grilled Artichoke Hearts, Lemon Citronette & Micro Herbs

## MIDDLE COURSE

*pre-selected choice of one*

### BOUQUET OF BABY FIELD GREENS

Vine Tomato, Crisp Fennel, English Cucumber, Sherry Vinaigrette

### SPRING PEA & MOREL RISOTTO

Morel Mushrooms, Petit Pois, Sugar Snaps, Pecorino Romano, Tomato Concasse

## ENTRÉE

*guest selects one*

### BRANZINO

Chanterelle Mushrooms, Grilled Corn and Yukon Hash, Bell Pepper, Kaffir Lime, Star Anise Froth

### BRAISED SHORT RIBS

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### FONDUTA RAVIOLI

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## DESSERT

*guest selects one*

### CHOCOLATE TURTLE CAKE

Dark Chocolate Mousse, Devil's Cake, Salted Caramel, Toasted Walnuts

### PECAN DATE BAR

Fresh Figs, Whipped Brown Butter, Honey Mousse, Spiced Molasses

### SORBET

Chef's Selection

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# BEVERAGE MENU

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Guests are welcome to select a beverage package outlined below, or to serve all beverages to be charged based on consumption.

Beverage package pricing is reflective of the items that will be served. All package options include unlimited non-alcoholic beverages such as Soda, Juices, Coffee & Tea, Still & Sparkling Water. Espresso-Based drinks and Zero-Proof cocktails to be charged upon consumption. Beverage service is available and included from the contracted arrival time to the contracted end time of your event.

## WINE PAIRING EXPERIENCE

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 wine expert will be happy to guide you through our options.

For an interactive and educational wine dinner experience, you can also have a designated sommelier on hand for an additional fee of \$250.



# BEVERAGE PACKAGES

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## SEATED LUNCH AND DINNER EVENTS

Please select one. Pricing below is based upon a 3-hour event per person.

### STANDARD DRINK PACKAGE

\$49

#### HOUSE WINES & BEERS

House Prosecco, Pinot Grigio, Chardonnay, Cabernet, Pinot Noir  
Corona Extra, Amstel Light, Modelo Especial, Heineken,  
Athletic "Run Wild" IPA (NA), Rotating Draft Beers

#### MIXED DRINKS & COCKTAILS

Ketel One Vodka, Botanist Gin, Bacardi Rum, Cayeya Blanco Tequila,  
Four Roses Bourbon, Michter's Rye, Johnnie Walker Black, & Cordial

### PREMIUM DRINK PACKAGE

\$59

#### IN ADDITION TO THE ABOVE

#### UPGRADED WINES

Jeio Prosecco, Chalk Hill Sauvignon Blanc, Routestock Chardonnay, Chasing Rain Cabernet Sauvignon

#### ENHANCED MIXED DRINKS & COCKTAILS

Grey Goose & Belvedere Vodkas, Hendricks & Bombay Sapphire Gin, Tequila Ocho Blanco & Tequila Ocho  
Reposado, Basil Hayden's & Woodford Reserve Bourbon, Laphroaig 10yr, Macallan 12yr

#### CRAFT COCKTAILS

A selection 2 of Craft Cocktails from our Seasonal Menu

Please select one. Pricing below is based upon a 3-hour event per person. Pricing does not reflect tax & gratuity.  
Menu items are subject to change based upon seasonal availability.



# ADDITIONAL INFORMATION

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## COSTS & BILLING

87 Sussex does not charge a room fee for reservations of our Private Dining Rooms. However, there are food and beverage minimums associated with each meal period. \*Food and beverage minimums associated with each day and package do not include the service fee or tax. A service charge of 20% and New Jersey State Sales Tax of 6.625% will be added to all food and beverage costs.

*\*Should the required food & beverage minimum spend not be met, the balance will be charged as a room fee.*

## EVENT CONTRACTS, DEPOSITS & FINAL PAYMENTS

A signed agreement and nonrefundable/nontransferable deposit of 20% of the contracted price are required to reserve your private event space. Bookings are only guaranteed once a confirmation receipt of your deposit and signed agreement have been received. Cancellations within 14 days of your event will result in an additional 5% charge of the contracted price. 87 Sussex reserves the right to cancel any event under any circumstances, on its own terms.

*\*Final guest counts, menu selections, and payment will be due seven days prior to your event.*

Any additional guests, add-ons, and bar tabs will be paid separately on the day of the event. Should your guest count increase within the seven days prior to your event, please notify 87 Sussex immediately. 87 Sussex is not responsible for refunding guests who do not show up.

## DÉCOR

Party decorations are the sole responsibility of the customer to bring, set up, and take down. Balloons, confetti, wax candles, and stickers are strictly prohibited, as well as any hanging decorations that may damage 87 Sussex's walls or fixtures. No amplified performances or presentations are permitted unless the entire restaurant has been rented out.

## PARKING

Street parking only. However, there is a Central Parking garage in the Liberty Towers, at the corner of Morris & Greene (1 block southeast of Satis). Alternatively, 87 Sussex is conveniently located only five blocks from either the Exchange Place and/or Grove Street PATH Stations. The NJ Transit Hudson Lightrail Station at Essex Street is only four blocks away. The NY Waterway Ferry is also just two blocks away.



# WE LOOK FORWARD TO WELCOMING YOU AT 87 SUSSEX

Thank you for considering  
87 Sussex for your private event.

For questions or booking  
inquiries, please contact our  
events team [here](#).

