



KYU

EVENT PARTY
packages

ABOUT KYU

KYU is much more than somewhere to eat and drink. It's a unique place where the energy will always make you feel cherished.

Our chefs will feed you like family with generous flavorful dishes that consist of fresh and local products. We offer a point of difference for you and your guests.

Whether it's an intimate birthday dinner, a sophisticated business gathering, or a blowout wedding, our team is equipped with the know-how to make your occasion one people never stop talking about.



CHEF'S TABLE

CAPACITY

16 ppl at chef's table, up to 50 ppl in main dining room

this section is not completely private.

be in the heart of our restaurant next to the open kitchen that adds theatre & atmosphere to your celebration or have a larger party in our main dining room



for your semi private experience please select from
either menu option

THE KYU EXPERIENCE

\$175 Per Person

krunchy **KALE**, nam prik, togarashi

TUNA crispy rice, smoked chili*

roasted **CAULIFLOWER**, goat cheese, shishito-herb vinaigrette*

crab **STONE POT** thai fried rice

korean **FRIED CHICKEN**, braised spinach

beef **SHORT RIBS**, sweet soy, garlic

grilled **BROCCOLI**, ginger-scallion vinaigrette

mom's **COCONUT CAKE**, coconut ice cream

THE KYU “PLANT-BASED” EXPERIENCE

\$175 Per Person

krunchy **KALE**, nam prik, togarashi

CHICORIES, yuzu, caramelized mirin, sesame breadcrumbs

classic **SHISHITO PEPPERS**, sesame vinaigrette

spicy **CHICKPEA** crispy rice, soy aioli

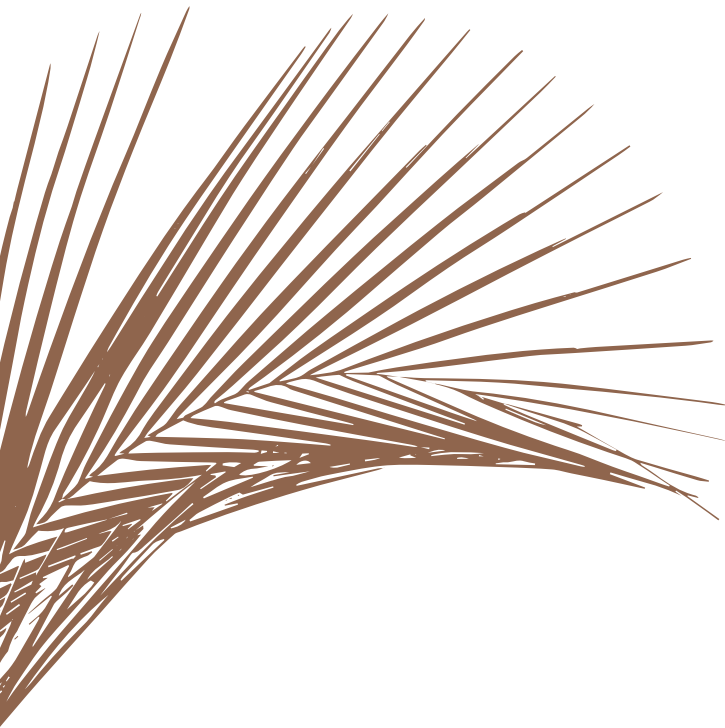
STONE POT thai fried rice

baby **BOK CHOY** toasted garlic, chili

maitake **MUSHROOM**, smoked pumpkin miso, pepitas

grilled **BROCCOLI**, ginger-scallion vinaigrette

PLANT BASED ICE CREAM, seasonal selection



BAR LOUNGE

CAPACITY

30 ppl

this would include the entire bar as well as seating in our lounge area adjacent to the bar

comfortable seating with standing room for a front row show for all of our cocktails in the lounge



SMALL BITES bar buffet

savory

SELECT 3 OPTIONS \$25 PP Per Hour

chicories salad

krunchy kale

roasted cauliflower

shishitos with sesame vinaigrette

sliced hamachi

octopus with romesco

beef short ribs with shiso salsa verde

baby back ribs with yakiniku

korean fried chicken with butter sriracha

duck burnt ends

sweet

SELECT 3 OPTIONS \$25 PP Per Hour

mom's coconut cake

dark chocolate s'mores cake

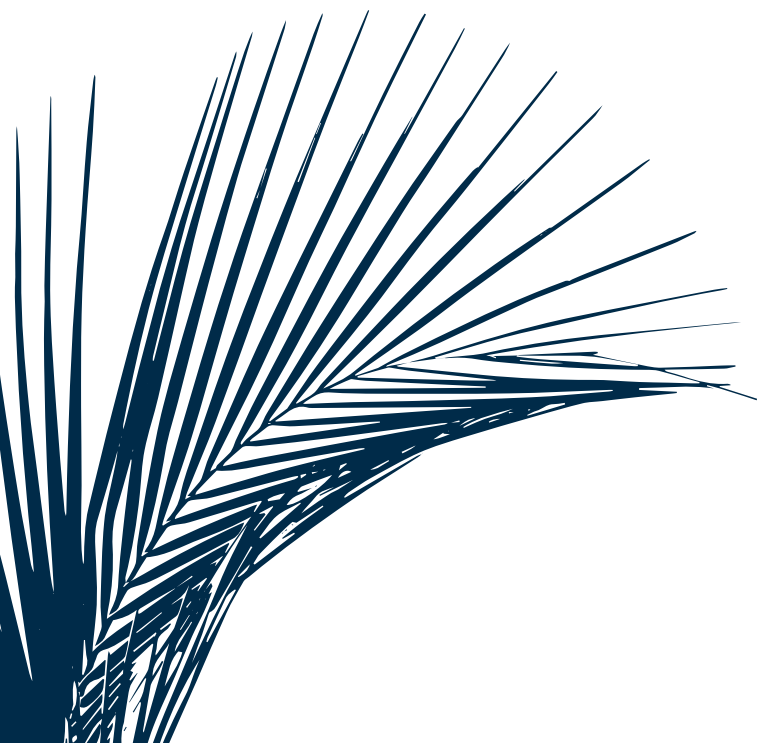
mini profiterole

mallomar with yuzu passionfruit marshmallow & dark chocolate

mini churros with cardamom sugar & caramel

seasonal tart

seasonal mousse cup



MAIN DINING ROOM

full buyout

CAPACITY

up to 150 ppl - full buy out available

total square footage 2300 sq ft.

high ceilings, dimmed lighting, combination of textures like light wood, metallics and concrete

buffet options as well as seated dinner are available



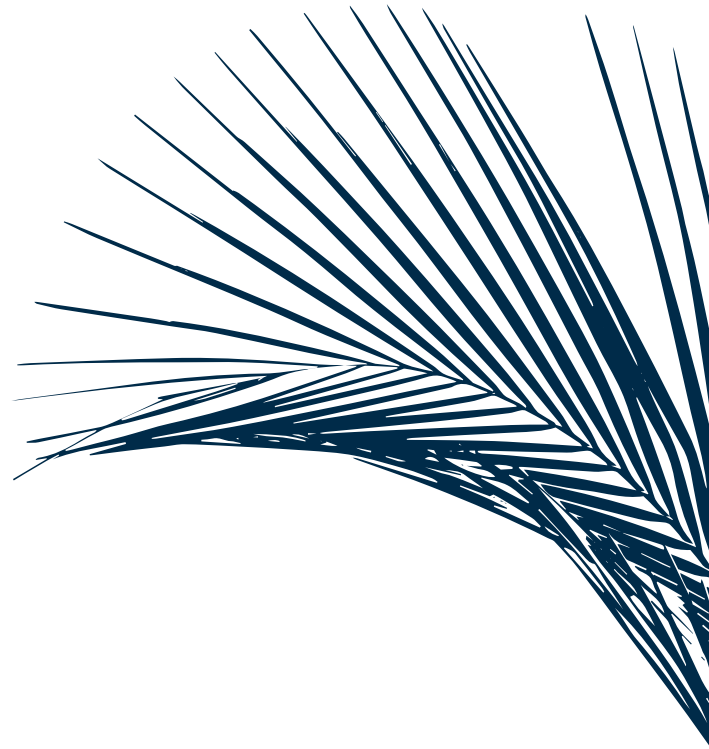
available for all bar and lounge events

CANAPÉS

savory

SELECT 3 OPTIONS \$30 PP Per Hour

burrata crostini's
cauliflower bites.
black bean tofu buns
pork buns
maitake mushrooms w/pumpkin miso
chickpea crispy rice
octopus bites
beef tenderloin skewers with kimchi
pork gyoza
hamachi crispy rice
tuna crispy rice



sweet

SELECT THREE FOR \$20PP Per Hour

mini mallowmar: yuzu passionfruit marshmallow, & dark chocolate
mini churros: tossed in cardamom sugar & soy caramel
mom's coconut cake cupcakes
profiteroles
 black sesame
 matcha chip
 praline and cream
macaroons
 banana & nutella
 japanese milk chocolate
 black sesame
seasonal puffed pastry tart
seasonal mousse cup

SAMPLE MENU

\$125 Per Person

TUNA crispy rice, smoked chili*

roasted **CAULIFLOWER***, goat cheese, shishito vinaigrette

crab **STONE POT** thai fried rice

korean **FRIED CHICKEN**, braised spinach

grilled **BROCCOLI**, ginger-scallion vinaigrette

mom's **COCONUT CAKE**, coconut ice cream

\$175 Per Person

krunchy **KALE**, nam prik, togarashi

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\$125 Per Person

CHICORIES, yuzu, sesame breadcrumbs

classic **SHISHITO PEPPERS**, sesame vinaigrette

STONE POT thai fried rice

black bean **TOFU** steamed buns

maitake **MUSHROOM**, smoked pumpkin miso

PLANT BASED ICE CREAM, seasonal selection

\$175 Per Person

krunchy **KALE**, nam prik, togarashi

CHICORIES, yuzu, sesame breadcrumbs

classic **SHISHITO PEPPERS**, sesame vinaigrette

spicy **CHICKPEA** crispy rice, soy aioli

STONE POT thai fried rice

baby **BOK CHOY**, toasted garlic, chili

maitake **MUSHROOM**, smoked pumpkin miso

grilled **BROCCOLI**, ginger-scallion vinaigrette

PLANT BASED ICE CREAM, seasonal selection

plant based

MAIN DINING ROOM

full buyout,
buffet options



BUFFET 1

a hint of the south

\$175 Per Person

korean fried chicken
choice of lamb saddle or beef short ribs
southern chopped salad
mashed potatoes w/smoked butter
grilled corn, parmesan cream
sautéed spinach or mustard greens
sauces: butter siracha, korean bbq, salsa verde,
habanero hot sauce

BUFFET 2

summer nights in japan

\$150 Per Person

yakiniku baby back ribs
thai fried rice
burnt duck ends
pork gyozas
grilled miso corn
bok choy
sauces: duck jus, garlic condiment, miso butter, truffle ponzu

BUFFET 3

on the lighter

\$125 Per Person

halibut w/myoga citrus vinaigrette
chicories w/yuzu vinaigrette
tomato and cucumber salad or seasonal salad
roasted mushrooms
charred broccoli
bok choy
sauces: green chill vinaigrette, pumpkin miso, ginger vinaigrette



DESSERT BUFFET KYU

classics

\$75 Per Person

soaked milk bread with wood fired pineapple
dark chocolate s'mores cake
macaroons
 banana & nutella
 matcha & honey
 black sesame
 jasmine milke chocolate
cardomom sugar doughnuts filled with soy caramel

light and seasonal

\$75 Per Person

profiteroles
 black sesame
 matcha chip
 praline and cream
 seasonal options
seasonal almond fruit tart
seasonal puffed pastry tart
seasonal mousse cake
mallowmar: yuzu passionfruit marshmallow & dark chocolate

ICE CREAM CART

\$15 Per Person

seasonal selection of ice cream, sorbet and plant based ice creams
sugar cones, classic cones & cups
selection of toppings: including candies, chocolate, sauces and sprinkles



BEVERAGE packages

Cold Beverage Package

\$20 per person/per hour

Hot Beverage Package

\$20 per person/per hour

Beer & Wine Package

\$70 for 2 Hour Open Bar Per Person

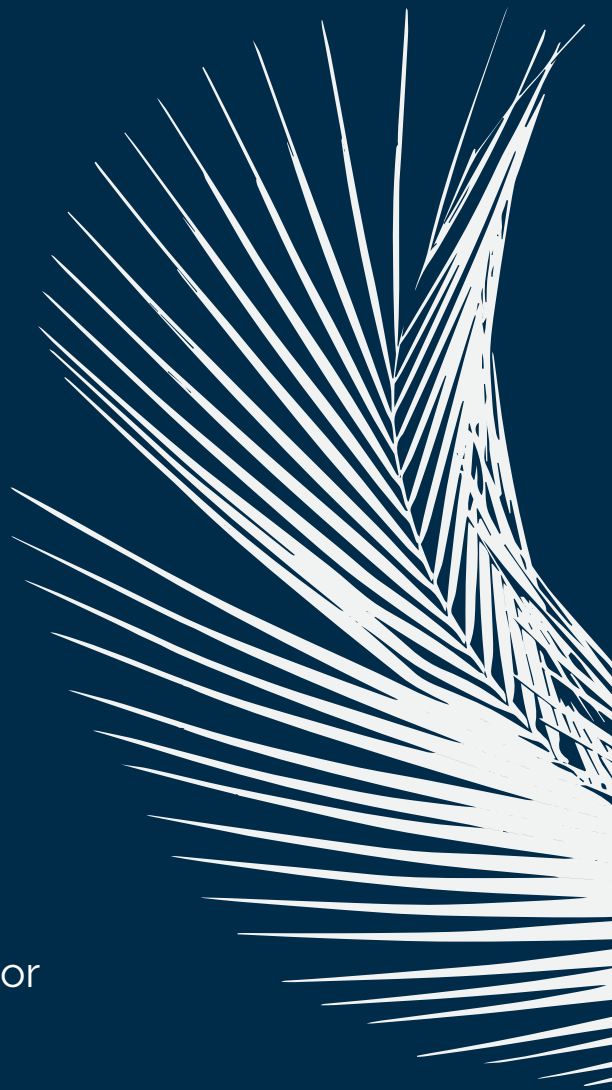
+\$5 for Each Additional Hour Per Person

Premium Beverage Package

Inclusive of House Cocktails, Beer, Wine & Liquor

\$95 for 2 Hour Open Bar Per Person

+\$20 for Each Additional Hour Per Person





KYU

www.KYUrestaurants.com

instagram: @KYUNYC

#KYUNYC

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