

#### **GROUP DINING AND PRIVATE EVENTS**

Spice Market offers South East Asian cuisine to guests in our dining room or intimate alcove rooms. For groups of 10 or larger, selection of one of our fixed price menus is required. Our service is Family Style and all the dishes listed on the menu that will be selected, will be served in the middle of the table for all the guests to share, no selection is necessary inside the menus.

# Alcove Rooms

Our alcove rooms are set back from the Lower Level Lounge area. These semi-private rooms offer an intimate, casual setting with sofa seating to enjoy Spice Market's distinctive cuisine. There are several rooms of varying sizes with the largest, called the Bombay room that can accommodate 22 guests for dinner or up to 30 guests for cocktails and appetizers.

To reserve any of alcove rooms we require a food and beverage minimum, subject to 8.875% New York State Tax. To reserve any of alcove rooms we require a food and beverage minimum, subject to 8.875% New York State Tax. On Thursday, Friday and Saturday's the 3 largest alcove rooms are only offered at 6:15PM or earlier, or 9:45PM or later with the stated food and beverage spend minimums below. For a mid-seating reservation, the minimum food and beverage requirement would be doubled. All reservations would need to be confirmed with a signed credit card authorization/room reservation form. The Bombay alcove room requires a \$750 deposit.

ROOM	BOMBAY	SINGAPORE	KUALA LUMPUR
CAPACITY FOR	22	11	9
DINNER	22	11	9
CAPACITY FOR			
COCKTAILS &	30	N/A	N/A
APPETIZERS			
F&B MINIMUM	\$1500	\$700	\$600
FOR DINNER	\$1500	\$700	\$600

Rangoon Room – seats 7, \$400 minimum food and beverage requirement Bangkok and Jakarta Rooms – seats 6, \$400 minimum food and beverage requirement Saigon Room – seats 5, \$300 minimum food and beverage requirement



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### **Dining Room**

Non-Exclusive Group Dining reservations are available at 6:15PM or earlier, or 9:45PM or later, in either the Main Dining Room or Lower Level Lounge for groups of up to 50 guests, with no minimum requirement. For a mid-seating reservation, overlapping both of our seating times requires a minimum food and beverage requirement, with the amount depending on the day of the week.

The Lower Level Lounge is available to buyout exclusively for up to 70 guests for a seated lunch or dinner, or up to 120 guests for cocktail reception. A Buyout requires a minimum food and beverage spend depending on time of year, day of week, time frame of party. For larger events, as a full restaurant closure, Spice Market has the capacity to accommodate 150 guests for seated dinner, or approximately 450 guests for cocktail reception.

#### Terms and Conditions

For a reservation in the Dining Room, (Main or Lower Level), of 6 or more guests, we will send a credit card authorization form to confirm. For parties of 20 or more, we require a deposit of \$200. For a buyout, we require a deposit of ½ the minimum food and beverage requirement.

Food and beverage charges are subject to 8.875% New York State tax

For all parties of 10 guests or more we require the selection of one of the following menus, prior to the event. We do make accommodations for all dietary restrictions such as vegetarians, allergies and aversions.



# Fixed Price Menus-Served Family Style for the table

## Dinner Menu 1

### **Appetizers**

Shrimp Tod Mon Pla, Cucumber Peanut Relish Grilled Chicken Satay, Chili Lime Sauce Spiced Chicken Samosas, Cilantro Yogurt

### Salad

Spicy Thai Slaw, Asian Pear, Crispy Shallots and Mint

### **Entrees**

Salmon Cha Ca La Vong Char Grilled Chicken, Citrus Lemongrass Dressing

### Side Dishes

Fragrant Jasmine Rice Broccoli and Baby Corn, Lemongrass, Chili

### Desserts

Chef's Selection of Seasonal Desserts

\*Menu subject to change based on seasonal availability Substitutions are made for allergies and those with dietary restrictions



## Fixed Price Menus-Served Family Style for the table

### Dinner Menu 2

### **Appetizers**

Soy Cured Salmon, Cilantro Crème Fraiche Charred Chili Rubbed Beef Skewers, Thai Basil Dipping Sauce Avocado Summer Roll, Sriracha Mayonnaise Spiced Chicken Samosas, Cilantro Yogurt

### Salad

Spicy Thai Slaw, Asian Pear, Crispy Shallots and Mint

### **Entrees**

Cod with Malaysian Chili Sauce, Thai Basil Char Grilled Chicken, Kumquat Lemongrass Dressing Spicy Short Rib, Steamed Bun

### Side Dishes

Seasonal Vegetable Fried Rice Wok Charred Greens, Thai Chili Sambal

### Desserts

Chef's Selection of Seasonal Desserts

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## Fixed Price Menus-Served Family Style for the table

### Dinner Menu 3

### **Appetizers**

Fragrant Mushroom Egg Rolls, Galangal Emulsion Lobster Summer Roll, Citrus-Dill Gelée, Sriracha Emulsion Spiced Chicken Samosas, Cilantro Yogurt Shrimp Dumplings, Lobster and Shitake Mushroom Sauce

### Salads

Mango Salad, Cherry Tomatoes, Crystallized Tamarind

### **Entrees**

Salmon Cha Ca La Vong Char Grilled Chicken, Kumquat Lemongrass Dressing Miso Grilled Rib Eye, Garlic, Coriander and Sesame

### Side Dishes

Seasonal Vegetable Fried Rice Wok Charred Greens, Thai Chili Sambal Broccoli and Baby Corn, Lemongrass, Chili

### Desserts

Chef's Selection of Seasonal Desserts

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# **Vegetarian Options**

These menu items may be used as substitutions on any of the fixed price menus.

### **Appetizers**

Avocado Summer Roll, Sriracha Mayonnaise Fragrant Mushroom Egg Rolls, Galangal Emulsion

Mango Salad, Cherry Tomatoes, Crystallized Tamarind (can be subbed for Thai Salad (there is a fish base in the Thai Slaw dressing))

<u>Entrees</u> Mixed Vegetables in Green Curry

Side Dishes
Baby Corn and Broccoli Lemongrass and Chili
Wok Charred Greens, Thai Chili Sambal

\*Menu subject to change based on seasonal availability