

Tipsy PARSON

Tipsy Parson Private Events

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Who We Are

Tipsy Parson's light and airy dining room mirrors the fresh, clean flavors we're known for. The warm and welcoming décor marries southern hospitality with cozy banquettes, vibrant colors, interesting ephemera and other elegant touches.

The comfortable bar room features warm tones, natural woods, and rich patterns providing the perfect backdrop for Press Luncheons, Wine Dinners, Rehearsal Dinners and Bridal Showers.

What We Offer

The Garden Room (private) at Tipsy Parson can comfortably accommodate 50 guests for seated meals and up to 70 guests for standing cocktails and light fare.

The Bar Room (semi-private) can accommodate 20 seated guests or 40 standing guests.

Tables are normally configured to seat approximately eight (8) guests but alternate configurations may be arranged.

Our various menu options follow. All pricing is per person. We are flexible in altering these suggested menus to meet your event's needs. Additionally, we are happy to add a personalized logo or message to your event menus.

For further information, please contact Stephen Savage at 212.620.4545 or events@tipsyparson.com.

The Fine Print

All pricing options are exclusive of state sales tax (8.875%), gratuity (20%), and beverages. Beverage charges are customarily based on consumption, however we are happy to help you arrange wine pairings or any other custom beverage package.

In addition to the following prices, a room charge may be assessed. This charge is based on the time, day, size and duration of your event. For specific pricing, please contact us with your event details.

To confirm an event, a contract must be written and a 50% non-refundable deposit is required. The final balance is due upon conclusion of your scheduled event. Your event is not confirmed until a signed contract is returned and a deposit is charged.

Dinner Packages

The following multi-course prix fixe options offer an array of selections from which dinner guests may individually choose when seated.

Many of our hosts add an hour-long cocktail service at the start of their event. This allows guests to mingle before being seated and also alleviates some of the pressure a host feels should guests arrive late. For detailed pricing, please proceed to the following page.

Dinner Option 1, \$65.00 3-Course Seated Dinner

- Guests may choose from a specially prepared menu reflecting the host's choice of: 3 appetizers, 3 entrees and 3 desserts from our regular menu

Dinner Option 2, \$75.00 3-Course Seated Dinner + Bar Snacks OR Sides

- Guests may choose from a specially prepared menu reflecting the host's choice of: 3 appetizers, 3 entrees and 3 desserts from our regular menu
- Assorted nibbles served family-style before the meal

OR

- Assorted sides served family-style during the meal

Dinner Option 3, \$85.00 3-Course Seated Dinner + Bar Snacks AND Sides

- Guests may choose from a specially prepared menu reflecting the host's choice of: 3 appetizer, 3 entrees and 3 desserts from our regular menu
- Assorted nibbles served family-style before the meal

AND

- Assorted sides served family-style during the meal

Brunch Package

For private brunch events, we feature a menu including a selection of our signature biscuits, scones, breads and 'spreads', one hot and one cold beverage, and a choice of four main dishes from our regular brunch menu.

Brunch, \$45.00 2 Beverages + Baked Goods + 1 Main Dish

- Assorted house-made baked goods and accompaniments, served family style
- Guests may choose from a specially prepared menu reflecting the host's choice of 4 main brunch dishes
- Choice of one hot beverage (Stumptown Roasters coffee, Harney & Sons tea)
- Choice of one cold beverage (alcoholic beverage from our selection of brunch cocktails or freshly squeezed orange or grapefruit juice)

Lunch Packages

These flexible two and three course options allow you to set the tone for your event; focused two-course menus for business outings or group travel or a more leisurely three-course luncheon for social occasions.

Lunch Option 1, \$35.00 2-Course Seated Lunch

- Guests may choose from a specially prepared menu reflecting the host's choice of: 3 appetizers and 3 entrees

Lunch Option 2, \$35.00 2-Course Seated Lunch

- Guests may choose from a specially prepared menu reflecting the host's choice of: 3 entrees and 3 desserts

Lunch Option 3, \$45.00 3-Course Seated Lunch

- Guests may choose from a specially prepared menu reflecting the host's choice of: 3 appetizer, 3 entrees and 3 desserts from our regular menu

Cocktail Party Packages

Our full-service bar is at your disposal for your cocktail party. Our cocktail package includes mixed drinks, beer and soda; red, white and rosé (spring & summer) wine. Coffee, tea and bottled water are not included. The cost is \$20 per person per hour.

To ensure prompt service and reduce wait times at the bar we recommend hosts highlight a selection of our signature cocktails. We are happy to create a special cocktail(s) to help celebrate your occasion.

An assortment of four (4) passed hors d'oeuvres is also available for an additional cost of \$20 per person per hour. We use only seasonal ingredients, so please contact us for availability. Below are just a few examples of what you can expect:

Herb-dressed duck confit, onion marmalade, brioche toast • Deviled eggs
Seared sea scallops, beet puree, mini pappadum • Cheese straws
Goat cheese-filled peppadew peppers • Mini pulled-pork sandwiches
Lamb chops, fresh mint chutney • Fiery pickled shrimp, celery salad
Scrambled organic eggs, grafton cheddar, mini biscuit
Chicken liver mousse, fig-onion compote, toast point
Mini fried oyster po' boys • Hush puppies • Fig rumaki
Benton's Virginia country ham, quince mostarda, crisp bread
House-made apple-fennel sausage, spicy mustard
Lobster sliders • Fried pickles • Pimento cheese tea sandwiches
Sticky lamb short ribs • Deviled tasso ham & housemade crackers
Citrus-dressed crab salad, avocado, mini pappadum
Fresh oysters, meyer lemon tartar sauce