



SAXON + PAROLE & MADAM GENEVA
SPECIAL EVENTS



ABOUT

Thank you for considering SAXON + PAROLE and MADAM GENEVA for your next event! We can accommodate a variety of corporate and social affairs, including private dinners, cocktail receptions, media events, business meetings, wine tastings and more.



SAXON + PAROLE

Conceived by the award-winning AvroKO Hospitality Group and Executive Chef Brad Farmerie, creators of NoLiTa's PUBLIC & The Monday Room, Saxon + Parole brings a global approach to traditional grill fare, within a warm and inviting space on the Bowery. The 112-seat restaurant - named after two prize-winning, New York-bred racehorses - features rich design elements and modernist details, paying homage to the numerous horse stables that once populated lower Manhattan.



Adjacent to Saxon + Parole, our separate bar and lounge Madam Geneva can host up to 75 guests. With over 40 different gins and a gin-centric cocktail menu that mixes the classics with the unique, Madam Geneva also features a full bar, an independent sound system, and a menu from the Saxon + Parole kitchen.

AVRO | KO
HOSPITALITY GROUP

PUBLIC
THE MONDAY ROOM
SAXON + PAROLE
Madam Geneva

*The following information will assist you in planning your event.
Please contact our Special Events Manager with additional questions -*

KRISTINE GANANCIAL

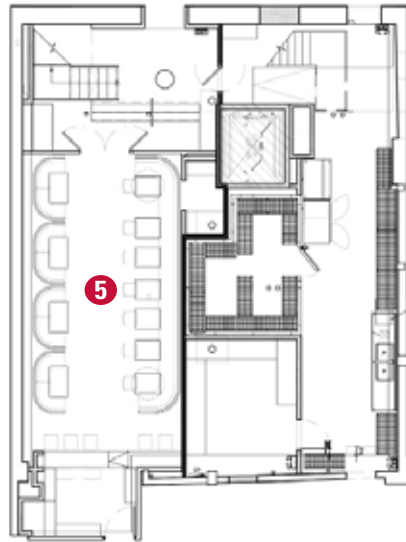
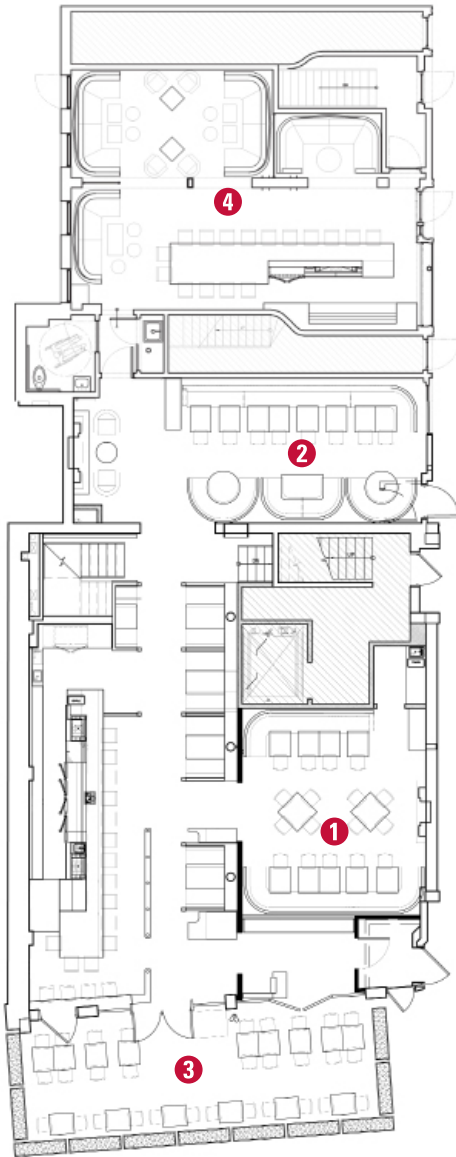
212.254.0350

kristine@saxonandparole.com



SAXON + PAROLE & MADAM GENEVA
EVENTS SPACES

SPACES & CAPACITIES



- ❶ THE FRONT ROOM: 32 seated/80 standing
- ❷ THE PANEL ROOM: 43 seated/50 standing
- ❸ TERRACE: 34 seated
- ❹ MADAM GENEVA: 75 standing/lounge seating
- ❺ THE WINE CELLAR: 42 seated/60 standing

restaurant buyouts

SAXON + PAROLE

120 seated, additional 50 seated downstairs
200 standing, additional 60 standing downstairs

SAXON + PAROLE & MADAM GENEVA

120 seated, additional 50 seated downstairs
300 standing, additional 60 standing downstairs
75 standing/lounge seating in Madam Geneva

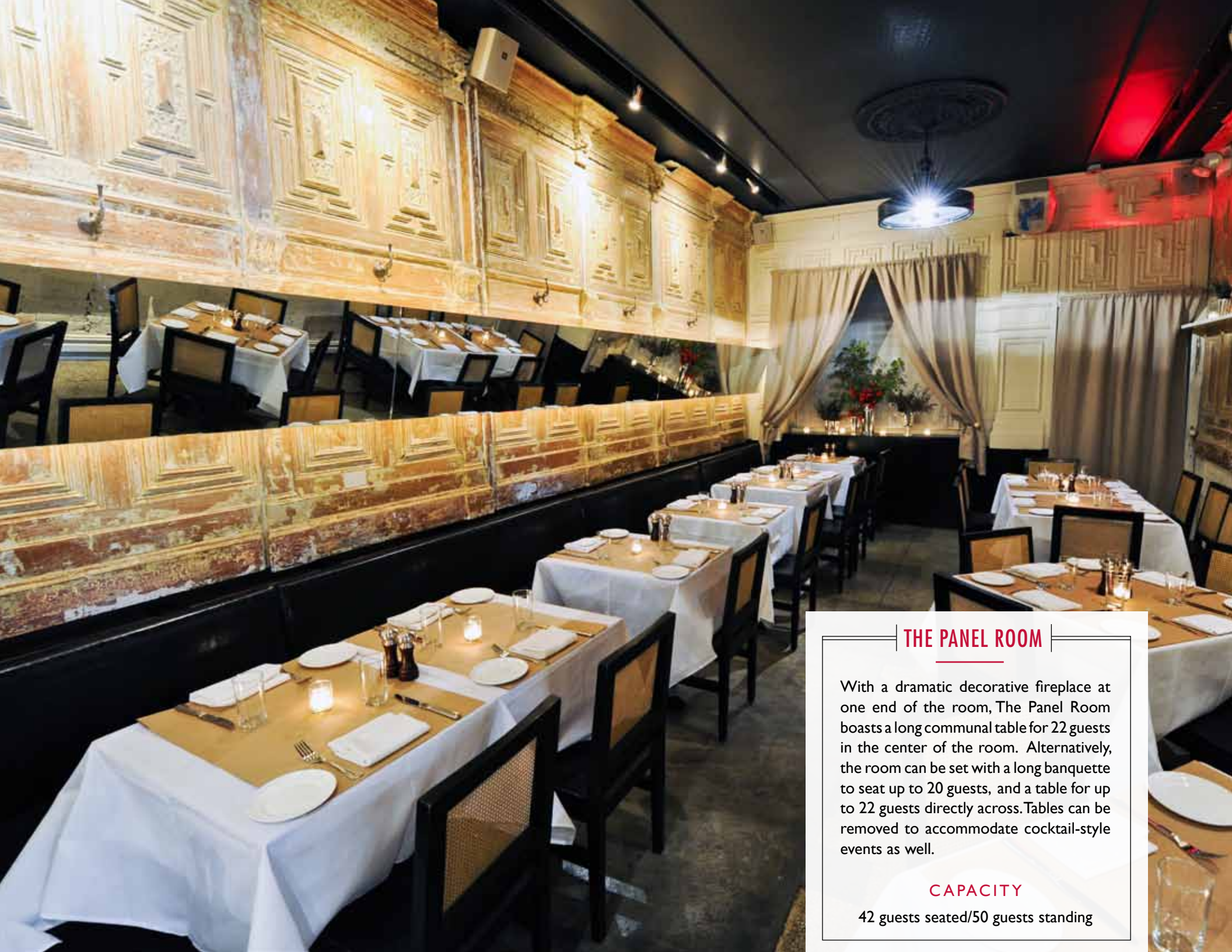
THE FRONT ROOM

The front room features a long table for 10 guests in the center of the room, flanked by banquettes on either side (which seat up to 10 guests, respectively). Tables can be removed to accommodate cocktail-style events as well. A decorative fireplace along one wall and a view towards the Saxon + Parole bar on the other side make this room a fantastic choice for festive events.

CAPACITY

32 guests seated/40 guests standing





THE PANEL ROOM

With a dramatic decorative fireplace at one end of the room, The Panel Room boasts a long communal table for 22 guests in the center of the room. Alternatively, the room can be set with a long banquette to seat up to 20 guests, and a table for up to 22 guests directly across. Tables can be removed to accommodate cocktail-style events as well.

CAPACITY

42 guests seated/50 guests standing

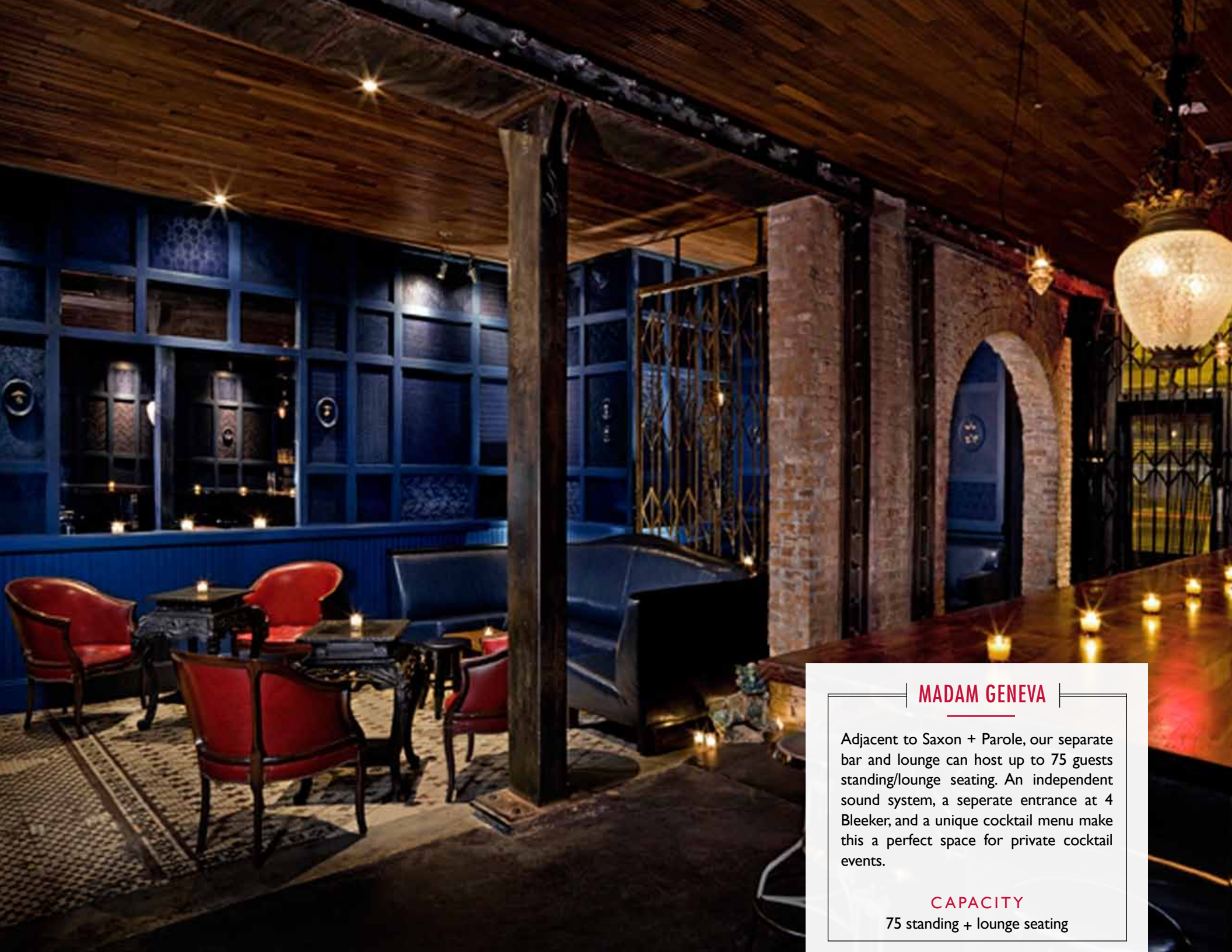
THE WINE CELLAR

Four round booth tables accommodate up to 5 guests each, while a long banquette faces the booths and seats up to 18 guests. Dinner tables can be replaced with low cocktail tables to accommodate cocktail-style events as well.

CAPACITY

42 guests seated/50 guests standing





MADAM GENEVA

Adjacent to Saxon + Parole, our separate bar and lounge can host up to 75 guests standing/lounge seating. An independent sound system, a separate entrance at 4 Bleeker, and a unique cocktail menu make this a perfect space for private cocktail events.

CAPACITY

75 standing + lounge seating



SAXON + PAROLE & MADAM GENEVA
EVENTS MENUS



DINNER

PRIX-FIXE

We offer two prix-fixe menu options. Each guest will choose one dish per course, and shared side dishes are included in the pricing of the menus. Tasting menus and customized menus are available as well; please contact kristine@saxonandparole.com for more information on customizing your menu.



\$65 per person

APPETIZERS *(choice of)*

Carrot, ginger, and lemon soup with chili marshmallow
Prince Edward Island mussels, fire-roasted piquillo peppers, tomato & caper broth
Miso glazed bone marrow, orange & olive marmalade

MAINS *(choice of)*

Sweet potato & miso tortellini, fried rosemary, sage, arugula, Parmesan
Grilled & chilled tuna, baby romaine lettuce, pickled hearts of palm, green beans, horseradish dressing
Roasted organic half chicken with charred fennel, Kalamata olives, orange, and sun-dried tomatoes

FOR THE TABLE

Whole grain mustard mashed potatoes & seasonal vegetables

DESSERTS *(choice of)*

Cheesecake, nectarine compote, lemon sorbet
Apple almond cake, vanilla ice cream
Crème caramel, grilled pineapple, coconut foam

\$85 per person

APPETIZERS *(choice of)*

Carrot, ginger & lemon soup, toasted chili marshmallow
Prince Edward Island mussels, fire-roasted piquillo peppers, tomato & caper broth
Foie gras & five spice terrine, grilled peach & onion relish
Miso glazed bone marrow, orange & olive marmalade

MAINS *(choice of)*

Summer pea ravioli, vine tomato, arugula, Parmesan
Grilled & chilled tuna, baby romaine lettuce, pickled hearts of palm, green beans, horseradish dressing
Roasted organic half chicken with charred fennel, Kalamata olives, orange, sun-dried tomatoes
NY Strip steak with bone marrow béarnaise and house made steak sauce

FOR THE TABLE

Whole grain mustard mashed potatoes & seasonal vegetables

DESSERTS *(choice of)*

Cheesecake, nectarine compote, lemon sorbet
Apple almond cake, vanilla ice cream
Crème caramel, grilled pineapple, coconut foam



ADDITIONS

FOR THE TABLE

Add additional touches throughout the meal to create a truly unforgettable dining experience – choose from our raw bar or charcuterie selections to start, add mid-courses such as pots of chicken liver and Portobello mousse, and finish with sweet extras like house made bonbons and truffles.

throughout the meal

East or West coast oysters *\$3.50/piece*

Shrimp cocktail *\$4/piece*

Seafood Tower, a selection of oysters, shrimp, smoked mussels, and clams *\$10/person*

Razor clam and egg salad *\$5/person*

with 1/4oz hackleback caviar per person *\$25/person*

Stacks of miso glazed marrow bones with orange and olive marmalade and toasted brioche *\$8/person*

A SELECTION OF POTS INCLUDING:

Chicken liver mousse with port pepper jelly, Portobello mushroom mousse with whiskey truffle jelly, and roasted eggplant with grilled sourdough *\$5/person*

S+P charcuterie plate of meats, cheeses, terrines, pickles, and other salted delights *\$12/person*

Rib Steak as a main course option *add \$5 to menu price + \$50/steak ordered*

sweet finish

House made sorbet with seasonal fruits *\$2.50/person*

House made bonbons and truffles *\$3.50/person*



CANAPES + COCKTAILS

Perfect to accompany any seated menu, or to enjoy throughout the duration of your cocktail style event. Please contact kristine@saxonandparole.com for more information on customizing your menu.



canapés

GUESTS MAY CHOOSE UP TO FOUR ITEMS BELOW FOR ONE HOUR OF CANAPES, OR UP TO SIX ITEMS FOR TWO HOURS OF CANAPES.

PASSED CANAPES \$25 per person per hour

- Roasted carrot and ginger soup with toasted chili marshmallow
- Endive and baby spinach salad with maple roasted grapes and blue cheese
- Wild mushroom mousse with truffle jelly and pickled mushrooms
- Cold smoked mussels on the half shell with shredded romaine and Parmesan
- Salmon tartare with roasted red pepper and a soft boiled quail egg
- Chicken liver mousse crostini with port jelly and chicken chicharron
- Country pork terrine with pistachio and red onion marmelade
- Twice smoked and spice crusted ribs

ADDITIONAL CANAPES AVAILABLE TO BE ORDERED PER PIECE

- East or West coast oysters \$3.50/piece (*premium oysters available at market price*)
- Shrimp cocktail with watermelon-tequila cocktail sauce \$4/piece
- Foie gras terrine on toasted brioche with port poached figs \$3.50/piece
- Mini S+P burger - grilled dry aged Black Angus beef with Vermont cheddar \$4/piece
- Grilled 28 day dry aged skewered beef sirloin with bone marrow béarnaise \$4/piece

DESSERT CANAPES *Coming soon...*

stationed food

- Seafood Tower \$20/person
- Charcuterie plate \$15/person
- Cheese plate \$15/person
- Selection of mini desserts \$15/person

open bar

*THERE IS A TWO HOUR MINIMUM FOR OPEN BAR.
COCKTAILS MAY ALSO BE ORDERED BASED ON CONSUMPTION.*

PREMIUM \$25 per person

Premium open bar package includes a selection of three of our signature cocktails, three wines by the glass, bottled beers, and full premium open bar.

TOP SHELF \$35 per person

Top shelf open bar includes a selection of three of our signature cocktails, three wines by the glass, bottled beers, and full open bar including all top shelf liquors.



TERMS + CONDITIONS

All spaces are booked on a first-come, first-served basis and are only secured once a contract has been signed. A credit card must be supplied to confirm a booking and the full balance is due on the day of the event. Please note that there is a minimum guarantee for the event spaces, which is what we ask you to spend on food and beverage to cover the cost of having the room to yourself. All food and beverage orders are applied toward the minimum guarantee but do not include tax or gratuity.

WINE & BEVERAGES

All wines and beverages are charged per consumption. Once your event menu is finalized, we will send you a copy of our current wine list, from which you may make your own selections for the evening. Our wine experts are also happy to make recommendations based on your specific menu and price range. In addition, we offer a number of open bar packages, based on a two-hour minimum.

ADDITIONAL CHARGES

8.875% New York Sales Tax and 20% gratuity will apply to all special events.

CAKES

Our pastry chef can prepare cakes in-house with 72 hours notice. We can substitute a cake in lieu of dessert options for no additional charge. We allow outside cakes for a \$5 per person plating fee.

PAYMENT

We accept all major credit cards, travelers cheques, and cash.

CANCELLATIONS

Please contact Micheas at kristine@saxonandparole.com for further information.

FACT SHEET

ADDRESS

316 Bowery (at Bleecker Street), New York, NY 10012

PHONE

212.254.0350

WEBSITE

www.saxonandparole.com
www.madamgeneva-nyc.com

OWNER/DESIGNER

AvroKO Hospitality Group

EXECUTIVE CHEF

Brad Farmerie

CHEF DE CUISINE

Matt Lambert

PASTRY CHEF

Rob Rohl

HOURS OF OPERATION

DINNER:

Sunday – Thursday: 6:00pm – 11:00pm

Friday – Saturday: 6:00pm – 12:00am

BRUNCH:

Saturday – Sunday: 11:00am – 3:30pm

RESERVATIONS

Are accepted – call 212.254.0350 or visit *www.opentable.com*.

CREDIT CARDS

Visa, MasterCard, Amex



