



## FOOD PACKAGES

All packages are served family style for the entire group to share. The number of guests in the party determines the quantity. (Drinks per consumption)

### OPTION 1

*3-Course sit down dinner w/ choice of 2 Pinchos, 5 Raciones & 2 Large Platos*  
**\$55 per person**

### OPTION 2

*3-Course sit down dinner w/ choice of 2 Pinchos, 5 Raciones & 2 types of Paella*  
**\$50 per person**

### OPTION 3

*Tapas Party sit down dinner w/ choice of 2 Pinchos & 5 Raciones*  
**\$45 per person**

### OPTION 4

*Bar Party (front & bar area; no table seating) w/ choice of 2 Pinchos & 5 Raciones*  
**\$40 per person**

## BAR PACKAGES

### OPTION 1

Bottle & Draft Beer, 4 Spanish Wines  
by the glass & Sangria  
**\$25**

### OPTION 2

Top Shelf (excludes shots, cordials,  
single malt scotches) Beer, Wine, Sangria  
**\$35**

*Prices do not include tax & 20% surcharge.  
Dessert platters available for \$6 per person*

**1<sup>st</sup> Course:** *Pinchos* (served on toasted bread)

- ❑ SETAS CON BRIE- wild sauteed mushrooms, shallots, thyme, brie cheese
- ❑ PAN TUMACA - fresh tomato, garlic, Arbequina olive oil w/Serrano ham, Manchego or plain
- ❑ AGUACATE CON ANCHOA DEL CANTABRICO- avocado, anchovie, heirloom tomatoes, EVOO
- ❑ SOLOMILLO- grilled filet mignon, valdeon cheese, caramelized onions
- ❑ LOMO DE VENTRESCA DEL NORTE- Ortiz tuna belly, piquillo pepper mayonnaise
- ❑ JAMÓN DE PATO- cured duck breast, tomato marmelade, dried orange

**2<sup>nd</sup> Course:** *Raciones* (traditional Spanish tapas)

- ❑ VERDE ENSALADA- mixed greens, tomato, cucumber, almond vinaigrette
- ❑ DE LA CASA - hearts of romaine, tomato, white asparagus, bonito, red onion, olives, hard egg, vinaigrette
- ❑ ESPARRAGOS TRIGUEROS-grilled asparagus, olive oil, romescu, sea salt
- ❑ DATILES - bacon wrapped dates, almond
- ❑ EMPANADAS- braised pork, manchego cheese, ñora pepper
- ❑ COLIFOR AJOARRIERO- roasted cauliflower, pimenton de la vera, garlic
- ❑ ALCACHOFAS DE NAVARRA- sautéed artichokes hearts, Serrano ham, garlic
- ❑ MEJILLONES AL VAPOR- P.E.I. mussels, shallots, white wine, saffron, tarragon
- ❑ PULPO A LA GALLEGA- octopus, potato, sea salt, extra virgin olive oil, paprika
- ❑ QUESO DE CABRA CON MIEL - fried goat cheese, honey, candied onions
- ❑ ALBÓNDIGAS - beef-pork meatballs, pine nuts, brandy
- ❑ CALAMARES A LA PLANCHA- grilled calamare, garlic, parsley, hot red pepper
- ❑ TORTILLA ESPAÑOLA - egg, potato, onion
- ❑ PATATAS BRAVAS - red bliss potatoes, spicy red pepper sauce, alioli
- ❑ GAMBAS AL AJILLO - shrimp sautéed in olive oil, garlic & guindilla peppers
- ❑ FRITURA DE BACALAO- fresh codcrispy tempura, sherry alioli, fried lemon
- ❑ FIDEOS CON ALMEJAS Y SOBRASADA IBERICA- short noodles, Manilla clams, Fermin sobrasada, garlic
- ❑ CHORIZO FRITO - grilled Spanish chorizo
- ❑ CROQUETAS DE JAMÓN - Serrano ham croquettes (vegetarian option available)
- ❑ PLATO DE QUESOS - selection of four distinct Spanish cheeses, quince & almonds
- ❑ PULPO A LA BRASA- grilled octopus, mojo verde potato, sea salt

**3<sup>rd</sup> Course:** Choose 2 of the 3 choices.

Platos (Option 1)

- ❑ PESCADO- grilled mediterranean sea bass
- ❑ ENTRECOT DE TERNERA- grilled 12oz hanger steak, hand-cut french fries
- ❑ POLLO AL HORNO- Hudson Valley chicken, au puy lentils, watercress, pickled red onions

Paella (Option 2)

- ❑ SEAFOOD
- ❑ CHICKEN
- ❑ VEGETARIAN

DESSERT PLATTERS: \$6 per person (Includes tea and coffee)

- FLAN CON VAINILLA: traditional Spanish flan, hint of vanilla
- SORPRESA CHOCOLATE: warm molten chocolate cake
- TARTA SANTIAGO: traditional Spanish almond cake



Please email or fax back to: 212-229-0414
Attention: Shahla Jannetta

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Large Party Contract Agreement:

Thank you for considering Sala One-Nine for your special occasion. We look forward to helping you plan your party. To insure a smooth event, we require a contract for groups of 8 or more and for groups participating in the preset package. All packages are for 2 hours duration and may be extended for an additional fee.

Attached you will find our party package choices and menu options. Everything is cooked to order and to help ensure excellent timing and service, pre-selections are necessary. If you have any questions on the selection, we will be glad to assist you.

Please fill in the following information. Your tables will be reserved for a maximum of 2 hours and 15 minutes starting at the time of your reservation. Please inform your guests.

Day/Date of Party Arrival Time: End Time:

Reservation Name: Number in Party:

Selected Food Package: Selected Bar Package:

Company: Contact:

Phone: Fax: Email:

Amex/Visa / MC / Disc Credit Card#: Call 212-229-2300 with personal info!!!

Cardholder's Name:

Address City State Zip

Customer Agreement:

- checkbox In order to plan comfortable seating for your party, a guaranteed guest count is required 24 hours in advance.
checkbox We reserve the right to serve alcohol beverages in a responsible manner and may at our discretion decide to stop serving alcoholic beverages to your party.
checkbox Please be aware that there may be another party booked after your event. We appreciate that you and your guests arrive promptly and enjoy your meal within the 2hour reservation time.
checkbox There will be a 20% surcharge added to your bill.
checkbox Separate checks are not available for groups of 6 or more.
checkbox Outside desserts are welcome with an additional charge.

I have read and understand the above information and agree that should my reservation not be canceled with at least 24 hours notice, I authorize Sala One-Nine to charge my account \$25.00 per person.

Date Accepted By