



HOTEL
Chantelle
Private events
& *buyouts*

92 LUDLOW STREET · LOWER EAST SIDE · NYC

EVENT DECK

THREE FLOORS, ONE ADDRESS

Named after a French World War II safe house, Hotel Chantelle is a lounge and event space on Ludlow Street: a rooftop garden under a retractable glass ceiling, a 1940s Parisian-style lobby bar, and an underground dance den with a nobody's-watching vibe.

30–200

GUESTS PER FLOOR

600

FULL-VENUE BUYOUT

3

FLOORS, ALONE OR
TOGETHER

Our three-level space offers lounge seating and an ambience that is welcoming and spacious, for small and large events alike. Book one floor or all three.

Fully equipped with a state-of-the-art sound system, Hotel Chantelle can fulfill almost any audio and visual request. All the style and accommodations you need, under one roof.

WE CAN HOST

Team building

Fashion shows

Buffet dinners

Networking events

Corporate events

Seated dinners

Employee appreciation parties

Movie premieres

Cocktail receptions

Birthday celebrations

Photo shoots

And many more





TOP FLOOR

The Rooftop

The rooftop transports you to a Parisian garden: a fun social-style menu, champagne and creative cocktails under the stars, both elegant and comfortable. Lamp post lighting, park benches and draping floral greenery, open to the sky or closed against the weather.

RETRACTABLE ROOF

CLIMATE CONTROLLED YEAR-ROUND

2,000 SQUARE FEET

DINING · FULL BAR

DJ BOOTH





LOBBY LEVEL

The Lobby & Belle Room

A Parisian-style cocktail lounge with the sophisticated glamour of the 1940s. Leather banquettes offer a comfortable escape for the night, or a posh spot to plan your next move in the city that never sleeps.

1,500 SQUARE FEET

DINING

FULL BAR

DJ BOOTH





DOWNSTAIRS

Bonbonniere

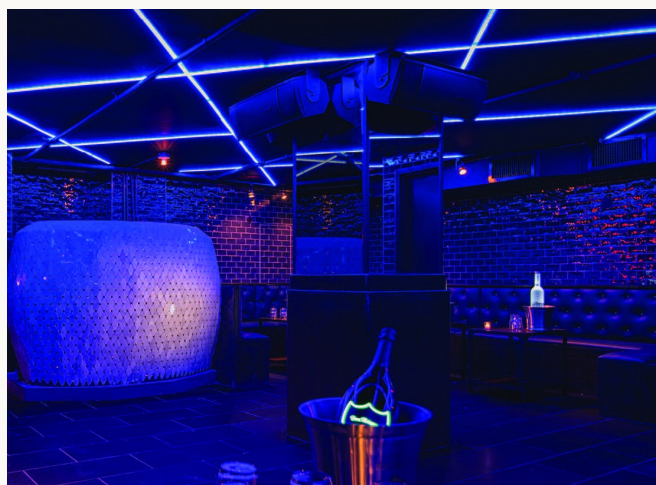
Named after the French word for a small candy jar, Bonbonniere is inspired by Fabergé eggs and European opulence. The DJ booth is crafted in the style of an actual Fabergé egg, LED lights streak across the ceiling, and the walls are mirrored.

1,500 SQUARE FEET

FULL BAR

DJ BOOTH

STATE-OF-THE-ART LED LIGHTING



TWO-HOUR MINIMUM · BEER & WINE OPTION AVAILABLE

Open Bar

Beer, Wine & House Spirits

All beers, house wine, champagne, house spirits, bottled water and soft drinks.

\$70

per person · 2 hours

\$30 per person each additional hour

Standard Spirits

All beers, upgraded wines, champagne, mid-level brands, bottled water and soft drinks.

\$80

per person · 2 hours

\$35 per person each additional hour

VODKA

Absolut
Tito's
Bond Street

GIN

Tanqueray
Bombay

SCOTCH

Dewar's

**WHISKEY /
BOURBON**

Crown Royal
Jack Daniel's
Jameson
Bulleit
Maker's Mark

TEQUILA

Espolon
Altos
Del Maguey

RUM

Malibu
Bacardi
Captain Morgan

Premium Spirits

All beers, upgraded wines, premium brands, bottled water and soft drinks.

\$90

per person · 2 hours

\$40 per person each additional hour

VODKA

Grey Goose
Belvedere
Ketel One

GIN

Hendrick's
Monkey 47

**WHISKEY /
BOURBON**

Woodford
Reserve
Knob Creek

TEQUILA

Patron
Don Julio
Casamigos

SCOTCH

Glenlivet
Johnnie Walker
Black
Macallan 12

All packages require a two-hour minimum and at least thirty participants.

Shots and doubles are not included in any package.

House or custom specialty cocktails may be added to any package for an additional cost. Please inquire with your sales manager for pricing.

PRICES BASED ON A TWO-HOUR MINIMUM · 4–5 PIECES PER GUEST, PER HOUR

Hors d'oeuvres

CHOICE OF 5	CHOICE OF 6	CHOICE OF 7	PER PERSON
\$35	\$41	\$45	

Meat

Prime Beef Sliders *smoked mozzarella, yuzu*
mayo NF

Pigs in the Blanket NF

Beef Empanadas NF

Spicy Korean Beef *cucumber and yogurt*
sauce GF · NF

Steak Tartare *in a savory cup* NF

Veal Dumplings *steamed or seared, chipotle mayo* NF

Chicken

Asian Style Chicken Kebabs GF · NF

Chicken Quesadillas *chipotle mayo* NF

Chicken Meatballs GF · NF

Smoked Chicken Skewers GF · NF

Seafood

Smoked Salmon Pinwheels NF

Coconut Shrimp *sweet chili sauce* GF

Tuna Tartare GF · NF by request

Mini Crab Cakes *mustard aioli* NF

Creamy Shrimp Salad NF

Assorted

Cheese Arancini NF · VG

Spinach & Cheese Empanadas NF · VG

Red & Yellow Tomato

Bruschetta V · NF · GF by request

Kale Vegetable Dumpling VG · NF · V

Vegetable Spring Rolls VG · NF · V

Caprese Skewers V · NF · GF

Black Truffle Mac & Cheese Tartlets NF

Trio of Hummus Cups *garlic, roasted pepper,*
pumpkin VG · NF · V

Classic Deviled Eggs GF · VG · NF

Large platters of any hors d'oeuvres item:
\$125 for 25 pieces.

GF GLUTEN FREE · V VEGAN · VG VEGETARIAN · NF NUT FREE

\$25 PER PERSON

Stations

Pasta

CHOOSE 3

Penne alla Vodka **NF**

Cheese Tortellini in Creamy Sauce **NF**

Wild Mushroom Ravioli **NF · GF · VG**

Garganelli Pomodoro Sauce **NF · V**

Cavatelli Bolognese **NF**

Seafood Bucatini *salmon, shrimp, clams, caper sauce* **NF**

Sliders

CHOOSE 2

Prime Beef Sliders *smoked mozzarella, yuzu mayo* **NF**

Crispy Chicken Sliders *chipotle mayo* **NF**

Pulled Pork Sliders *house-made BBQ sauce, coleslaw*

Short Rib Sliders *spicy mayo, cheese sauce* **NF**

Vegetarian Sliders *roasted seasonal vegetables, pesto aioli* **NF · V**

Ham & Cheese Sliders **NF**

Tacos

CHOOSE 2

Birria Beef

Pulled Pork

Roasted Chicken

Fish

Vegetarian

All tacos come with corn tortillas, pico de gallo, guacamole and chips.

GF GLUTEN FREE · V VEGAN · VG VEGETARIAN · NF NUT FREE

DISPLAYED FOR THE ROOM

Stationary Platters

International & Domestic Cheese Board

\$250 · \$350

Chef's selection of three cheeses (\$250) or five cheeses (\$350)

Grapes, olives, assorted crackers · NF · V / VG by request

Charcuterie

\$250 · \$350

Chef's selection of three cured meats (\$250) or five cured meats (\$350)

Olives, assorted crackers · NF · GF by request

Large Cheese & Meat Combo

\$650

Chef's selection of five cheeses and five cured meats

Grapes, olives, assorted crackers · NF · GF by request

Crudités

\$175

Sliced and whole raw vegetables, balsamic vinaigrette and ranch dressing

VG · GF · V without balsamic sauce

Chicken Lollipops

30 pcs · \$125

Honey sriracha sauce · NF · GF by request

Large platters of any item on the hors d'oeuvres menu are priced at \$125 for 25 pieces.

PER PERSON

Buffet

OPTION 1 · 1 SALAD, 1 PASTA, 1
ENTRÉE, 1 SIDE, 1 DESSERT

\$45

OPTION 2 · 1 SALAD, 1 PASTA, 2
ENTRÉES, 2 SIDES, 1 DESSERT

\$55

Salad

Tuscan Kale and Apple Salad *almonds, cranberries, pumpkin seeds, champagne mustard dressing* GF · VG · V

Caesar Salad *pecorino croutons, anchovy dressing* NF · VG

Southwest Quinoa Salad *roasted vegetables, tomatoes, charred corn, black beans* NF · GF · VG · V

Grilled Vegetable Salad NF · GF · V

Pasta

Wild Mushroom Ravioli NF · VG

Cavatelli Bolognese NF

Chicken Alfredo Linguine *creamy sauce with pecorino cheese* NF

Penne alla Vodka *fresh tomato, basil, extra virgin olive oil* NF · VG

Seafood Bucatini *salmon, shrimp, clams, caper sauce* NF

GF GLUTEN FREE · V VEGAN · VG VEGETARIAN · NF NUT FREE

BUFFET, CONTINUED

Entrées, Sides & Sweets

Entrée

Chicken Fajita *mixed bell peppers, charred onions, jalapeños, flour tortilla, sour cream sauce* NF · GF by request

Roasted Salmon *citrus and dill sauce* NF · GF

Roasted Filet of Beef NF · GF

Eggplant Parmesan *mozzarella cheese, basil marinara* NF

Braised Beef Ragout *white winter vegetables* NF

Miso Glazed Cod GF

Organic Boneless Chicken Breast *creamy mustard sauce* NF

Vegetable Lasagna *mushrooms, seasonal vegetables, fresh mozzarella* NF · VG

Sides

Fingerling Potatoes *rosemary, thyme, garlic* NF · GF · VG · V

Mixed Vegetables *cauliflower, broccoli, peppers* NF · GF · VG · V

Garlic Mashed Potatoes VG

Haricots Verts *garlic, olive oil* NF · GF · V

Sweets

Mini Cupcakes

Mini Cheesecakes

Assorted Macarons

Vegan Berry Cake

Pistachio Cannoli

GF GLUTEN FREE · V VEGAN · VG VEGETARIAN · NF NUT FREE



REQUEST A DATE

Tell us about *your event*

Share the date, headcount and what you have in mind. Our events team will follow up with availability and options.

EMAIL

nicole@hotelchantellenyc.com

PHONE

+1 646-347-4594

REQUEST ONLINE

hotelchantellenyc.com

ADDRESS

92 Ludlow Street, New York, NY
10002