

The image shows the interior of a bar named 'barchef'. The background features a wall of arched, illuminated shelves filled with various bottles of liquor. The shelves are lit from within, creating a warm, golden glow. In the foreground, several patrons are visible, mostly seen from the back or side, looking towards the bar. The lighting is dim and atmospheric. There are decorative white line-art illustrations of plants and leaves in the top right and bottom left corners. The text 'barchef' is written in a large, lowercase, sans-serif font, with a small 'TM' trademark symbol. Below it, 'NEW YORK' is written in a smaller, uppercase, sans-serif font.

barchefTM
NEW YORK



BarChef New York is available for large party bookings and full venue buyouts, offering an intimate, immersive setting in one of the city's most distinctive cocktail destinations. With a glass ceiling that offers views of the Empire State Building and a capacity of up to 125 guests, it's an ideal backdrop for elevated brand launches, corporate gatherings, and social celebrations.

Our Contemporary and world renowned Modernist cocktail programs are crafted in-house using advanced culinary techniques, fresh botanicals, and bespoke ingredients - resulting in cocktails with depth, balance, and intention.



OPEN BAR PACKAGES

All packages include a set selection of Spirits, 2 BarChef Non-Alcoholic Cocktails, House selection of beer, wine, soft drinks & juices.

Selections may vary based on availability.

SPIRIT SELECTION

VODKA – Belvedere, Ketel One, Tito's

TEQUILA – Alacran, Olmeca Altos, Milagro

GIN – Bombay Sapphire, Tanqueray, Plymouth

WHISKY – Jack Daniel's, Michter's Small Batch Bourbon, Eagle Rare 10yr

RUM – Bacardi 8yr, Flor De Caña 12yr, Brugal

SILVER

\$90 per guest / 2 hours

+\$40 per additional hour

*No Contemporary or
Modernist cocktails*

GOLD

\$100 per guest / 2 hours

+\$45 per additional hour

*Choice of:
3 Contemporary Cocktails*

PLATINUM

\$140 per guest / 2 hours

+\$60 per additional hour

Choice of:
6 Contemporary Cocktails
3 Modernist Cocktails
1 Modernist Canapé

ULTRA-PLATINUM

\$160 per guest / 2 hours

+\$70 per additional hour

Choice of:
6 Contemporary Cocktails
4 Modernist Cocktails
2 Modernist Canapés
6' Bar Décor



CONTEMPORARY COCKTAILS

A curated selection of cocktails incorporating our signature approach to composition. Fresh herbs, tropical fruits, citrus and spices provide depth and complexity showcased through in-house bitters, infusions and syrups.

BITTERSWEET

Great Jones Bourbon, Freimeister hazelnut gin, Laird's apple brandy, Campari, sweet vermouth, amaretto, cacao bitters

Notes of roasted hazelnut and orchard fruit unfold into layers of bittersweet depth. Almond warmth enriches the profile, while cacao lingers with a dark, velvety resonance.

SPICED ROAD

Panipuri infused Flecha Azul blanco, coconut rum, Cointreau, clarified lime, celery bitters

This modern take on the margarita, with the spice and vibrancy of panipuri, unfolds through tequila and citrus, tempered by the cool bitterness of celery. Coconut drapes the profile with soft texture, creating a composition that is bright, savory and unexpected.

CHARRED JAPANESE HIGHBALL

Toki Japanese whisky, clarified lemon, lapsang, toasted chamomile and saffron bitters, soda, torched grapefruit

A rendition of a classic Japanese highball. An elegant blend of botanicals with slight elements of tannic citrus. A smoked essence intertwined with the soothing aroma of toasted chamomile and baking spice undertones.

CLARIFIED TOASTED COCONUT PUNCH

Symphony No. 3 Dark Rum, Lillet, Disaronno, toasted chamomile and saffron bitters, toasted coconut, fresh lime, coconut milk, whey

Flavors of roasted pineapple, crisp citrus and confectionary Piña Colada, slight hints of marzipan, white grape and green spice.

COCONUT & ABSINTHE SOUR

Absinthe, coconut rum, fresh lemon, egg white, vanilla, pineapple, edible flower petals, grapefruit zest

Piña Colada meets the green fairy. Dangerous duo, deceptively approachable with a healthy measure of absinthe for wild nights. Creamed confectionary citrus; floral and bright.



CHARRED STRAWBERRY

Strawberry infused gin, roasted chicory infused Maraschino, Laphroaig Islay scotch, strawberry and elderberry bitters, toasted chamomile and saffron bitters, star anise, caraway infused Maraschino

Roasted strawberry jam on rye bread with notes of baked peat, charred sugar and caramelized Moroccan baking spice.

OLD WORLD

Vanilla infused Branson Cognac, cacao bitters, patchouli, Madeira, Laphroaig Islay scotch

A Parisian parfumerie in liquid form. Exceptional aromatics of antique wood, herbaceous Davana, soft smoke and a Parisian untouched attic. The flavor offers beautiful depth with lingering oak and roasted vanilla.

CONTEMPORARY CONT'D



STRAWBERRY & PEACH

Bianco vermouth, gentian infused St-Germain, peach, white port, acidified strawberry, grapefruit bitters, rhubarb, lemongrass soda

A bright and elegant Americano that balances botanical depth with ripe fruit and citrus. Refreshing yet complex, with a crisp, dry finish that lingers effortlessly.

HONEST EXPRESSION

Ketel One Vodka, Mosto Verde Pisco, morado infused Aperol, Grand Marnier, orgeat, balsam fir bitters, fresh lime

A reimagined Mai Tai, where bitterness meets depth and a vivid crimson hue reveal layers of texture and vibrancy.

THE SHINZEN MARTINI

Roku gin, Umeshu, dry vermouth, ginger liqueur, watermelon rosé cordial, grapefruit bitters

An elegant twist on a classic Gin Martini. Spirit forward, yet balanced with fortified citrus aromatics. Bright and clean on the palate.

TOASTED OLD FASHIONED

Gooderham & Worts whisky, toasted chamomile and saffron bitters, muddled orange zest, maple

An adaptation of the iconic classic. Amber tones, toasted grain, florals and maple on the palate with fresh citrus aromatics.

PALO SANTO

Cedar infused Gooderham & Worts whisky, palo santo smoked ice, balsam fir bitters, caraway infused Maraschino, Madeira, rosemary

Aroma of Peruvian forest, toasted rye grains, caramel, pinot noir grape and Canadian evergreen, transformative flavors with aromatic complexity increasing over time.

THE COA

Reposado tequila, St-Germain, grapefruit, pandan, lime leaf infused Lillet, lemongrass aroma, rose salt, cava

A floral elegance of elderflower, brightened by grapefruit and the exotic depth of roasted grain. A crisp, sparkling finish brings a radiant fusion of brightness and red rose.

CAFÉ DE OLLA

Illegal Mezcal, espresso, Grand Marnier, cedar bitters, coffee liqueur, shiitake cordial, vanilla

A BarChef reinterpretation of the classic Espresso Martini. Smoky cacao is accompanied by a subtle aroma of forest floor, butterscotch and Cognac.

CAPPUCCINO DAIQUIRI

A blend of Symphony No. 3 white and spiced rums, coffee, fresh lime

A union of rum's warmth and spice, folded into the depth of coffee and the delicate richness of toasted oak and vanilla. Fresh lime sharpens the edges, revealing balance and quiet intensity.



MODERNIST COCKTAILS

A contemporary and progressive approach to the craft, incorporating aromatics and ingredients that create an immersive and multi-sensory experience.



WHITE CHOCOLATE & PEACH JULEP

Bormioli Wine Glass

White chocolate water, sake, white peach carbonic snow, white peach ice shards, lychee brunoise, tarragon

CARBONIC STRAWBERRY APEROL SPRITZ

Bormioli Wine Glass

Strawberry infused gin, thyme, Aperol, sparkling water, sparkling wine, Aperol & orange blossom snow, white chocolate & pastis brunoise, violette fluid gel, edible flower petals

THAI CHILI CARBONIC MARGARITA

Coupe Glass

Reposado tequila, carbonic snow, thyme, thai chili Maraschino, fresh lemon, coconut brunoise, vanilla, pink himalayan salt, fresh basil, edible flower petals

CHARRED CORN HUSK MARTINI

Coupe Glass

Vodka, corn husk infused olive brine, Fino sherry, spherified smoked olive alginate, lemon & olive brine air

RHUBARB & ABSINTHE SPRITZ

Collins Glass

Vodka, rhubarb liqueur, grapefruit soda, cryo poached carbonic dark cherry foam, mint dust, absinthe



MODERNIST COCKTAILS CONT'D

LIME & VANILLA MOJITO

Double Old Fashioned Glass

Spiced rum, fresh lime, vanilla, muddled mint, lime & vanilla air

CLARIFIED CUCUMBER PALOMA

Double Old Fashioned Glass

Blanco tequila, vanilla, fresh lime, lime leaf milk, pandan soda, spherified cucumber ice

JAPANESE MATCHA AFFOGATO ESPRESSO MARTINI

Coupe Glass

Gin, matcha liquid nitrogen ice cream, roasted chicory, in-house coffee liqueur, vanilla, coffee meringue, lemon balm

RYE & SAFFRON NEGRONI SBAGLIATO

Collins Glass

Canadian rye, strawberry paper, Madeira, Campari, saffron flavoured ice cube, mandarin & orange blossom flavoured ice, champagne, strawberry paper

SUPER CHILLED GIN & CHAMOMILE JULEP

Bormioli Wine Glass

Gin, elderflower snow, effervescence, chamomile, violette, basil, white chocolate & pastis brunoise



MODERNIST CANAPÉS

Edible components; alcohol infused, incorporating aromatics and ingredients which create an immersive and multi-sensory experience.



KIWI & BLACK SESAME CORNET

—
Pineapple & celery granita,
fresh chervil

SPHERIFIED AVIATION

—
Gin, Maraschino, violette,
lemon, grapefruit

LAVENDER DRAGON'S BREATH

Lavender & grapefruit meringue, served
on dried lavender

*contains egg

NITRO POACHED APEROL & ROSE

—
Aperol, cream, rose water, red
grapefruit, served on a bed of green
cardamom

PASSIONFRUIT & ELDERFLOWER GEL ICE PEARLS

—
Cryo poached passionfruit and
elderflower pearls, coconut foam,
orange zests, lime leaf Lillet gel,
coriander sprouts

CITRUS & ORANGE BLOSSOM WAFER

—
Spruce chantilly foam, edible lime glitter



NITRO LAVENDER & LEMON SEMIFREDDO

—
Chamomile carbonic snow, semifreddo,
orange blossom air, basil sprouts

ABSINTHE & GREEN GRASS CRYO POACHED ESPUMA

—
Absinthe, fresh cut green grass, lime,
basil, grapefruit zest



SPIRIT FREE COCKTAILS

Cocktails maintaining multiple levels of depth and complexity, both texturally and aromatically, using non-alcoholic distillates, hydrosols, essential oils, fresh herbs, spice, and fruit.

GRAPEFRUIT SOUR

Coupe Glass

Sobrii O-Gin, red grapefruit juice, egg white, thyme, lavender sugar

BUTTERFLY SPRITZ

Double Old Fashioned Glass

Sobrii O-Gin, butterfly pea, elderflower pressé, grapefruit zest

VANILLA BASIL

Coupe Glass

Seedlip Garden 108, elderflower pressé, vanilla, soda water, fresh basil, grapefruit zest

CITRUS & BASIL NEGRONI

Double Old Fashioned Glass

Sobrii O-Gin, non-alcoholic red wine, orange zest

GARDEN SIPPER

Coupe Glass

Seedlip Garden 108, thyme, elderflower pressé, muddled cucumber, grapefruit zest

CARBONIC ELDERFLOWER JULEP

Bormioli Wine Glass

Sobrii O-Gin, thyme, elderflower pressé, rosemary brunoise, fresh mint

SPIRIT FREE MODERNIST COCKTAIL

LEMON & ROSEMARY CARBONIC JULEP

Bormioli Wine Glass

Seedlip Grove 42, lemon & rosemary "tree" ice, bitter almond & rosemary snow, rosemary, sparkling water, orange zest



Customized options are available upon request.

barchef
NEW YORK

PASSED CANAPÉ MENU

Selection of 4 STANDARD items: 1 hour - \$45 per guest +\$30 for each additional hour

Selection of 6 STANDARD items: 1 hour - \$55 per guest +\$40 for each additional hour

STANDARD

EDAMAME HUMMUS

Tahini, olive oil, confit garlic, toasted sesame seeds, pita bread
(VG, VN, NF, DF)

CHARRED BABY GEM

Citrus-dill crème emulsion, pine nuts
(VG, AF, GF)

CHARCUTERIE BOARD

Canapé Style – Chef's selection of cured meats, cheese, and accents
(AF, NF)

CRUDITÉ

Baby carrots, asparagus, cherry tomato, celery, endives, watermelon radish, dill crème fraîche
(VG, AF, GF, NF)

TRUFFLE POPCORN

Truffle salt, parmesan
(VG, NF, AF)

MINI CAPRESE SKEWERS

Bocconcini, cherry tomato, basil, balsamic glaze
(VG, NF, AF, GF)

VEGGIE TACO

Poblano peppers, cheese, corn, tostada
(VG, NF, GF)

SHRIMP TACO

Tequila butter, green salsa, tostada
(NF, GF)

CHICKEN TACO

Chipotle, tomato, tostada
(NF, GF)

BEEF TACO

Red salsa, cilantro, tostada
(NF, GF, DF)

PORK TACO

Pickled onions, red salsa, lime, tostada
(NF, GF, DF)

PROSCIUTTO, MELON & BALSAMIC SKEWER

Sweet and savory pairing with aged balsamic reduction
(NF, AF, GF, DF)

GOAT CHEESE CROSTINI

Whipped goat cheese, honey, and fig
(VG, NF, AF)

BRUSCHETTA CROSTINI

Tomato, basil, garlic, olive oil
(VG, VN, NF, DF)

VG - Vegetarian

NF - Nut Free

GF - Gluten Free

VN - Vegan

DF - Dairy Free

AF - Allium Free

PASSED CANAPÉ CONT'D

STANDARD CONT'D

BEEF SLIDER

Tomato jam, lettuce, caramelized onion
(NF, DF)

MINI DOG

Beef sausage, truffle aioli,
caramelized shallots, shaved
parmesan, chives
add truffle +\$3
(NF, DF)

SHRIMP COCKTAIL

Horseradish, pernod pastis, celery,
smoked maldon salt
(NF, GF)

NORI-CRUSTED TUNA TARTARE

Puffed rice and nori cracker,
cucumber, toasted sesame, soy
(GF, NF, DF)

PREMIUM

+\$11 per guest / per selection

CAVIAR BLINI

Sturgeon caviar, gold flakes, crème
fraîche, chives, shallots, fennel
(NF)

BEEF TENDERLOIN CARPACCIO

Toasted baguette, black truffle,
parmesan cheese, arugula, lemon aioli
(NF, AF)

TRUFFLE LOBSTER ROLL

Brown buttered poached lobster,
sturgeon caviar, black truffle, toasted
brioche, fennel slaw
(NF, AF)

STEAK TARTARE

Beef tenderloin, maple buttered crostini,
sturgeon caviar, smoked crème fraîche,
chive emulsion, black truffle
(NF, AF)

VG - Vegetarian

NF - Nut Free

GF - Gluten Free

VN - Vegan

DF - Dairy Free

AF - Allium Free





STATIONARY PRICED CANAPÉS

Charged per piece with a
20 piece minimum per item.

\$4 / pc

EDAMAME HUMMUS

CHARRED BABY GEM

\$5 / pc

MINI CAPRESE SKEWERS

\$6 / pc

CRUDITÉ

TRUFFLE POPCORN

GOAT CHEESE CROSTINI

VEGGIE TACO

SWEET CORN

\$7 / pc

CHARCUTERIE BOARD

(CANAPÉ STYLE)

BRUSCHETTA CROSTINI

**PROSCIUTTO, MELON &
BALSAMIC SKEWER**

\$8 / pc

BEEF SLIDER

MINI TRUFFLE DOG

CHICKEN TACO

PORK TACO

SHRIMP COCKTAIL

**NORI-CRUSTED
TUNA TARTARE**

\$9 / pc

BEEF TACO

SHRIMP TACO

\$11 / pc

**BEEF TENDERLOIN
CARPACCIO**

CAVIAR BLINI

\$17 / pc

TRUFFLE LOBSTER ROLL

STEAK TARTARE





PLATTERS

CHARCUTERIE BOARD

MEDIUM \$165 (10–20 guests): Chef's selection of 3 meats, crostinis, and 3 sides

LARGE \$220 (20–30 guests): Chef's selection of 5 meats, crostinis, and 4 sides

CHEESE BOARD

MEDIUM \$165 (10–20 guests): Chef's selection of 3 cheeses, crostinis, and 3 sides

LARGE \$220 (20–30 guests): Chef's selection of 5 cheeses, crostinis, and 4 sides

CRUDITÉS PLATTER

ASSORTED VEGETABLES WITH IN-HOUSE DIP \$165

(20–30 guests): Red Pepper, Snap Peas, Heirloom Carrots, Zucchini, Broccolini, Watermelon Radish, Endive, Cherry Tomatoes, and White Asparagus — served with Chickpea Hummus and Tzatziki Sauce.

DESSERT

CHEF'S SELECTION OF PETIT FOURS 25 pieces / \$110



BAR DÉCOR SETUPS

Our bar décor enhances your theme and cocktail menu with visual and textural elements, creating an immersive, multi-sensory experience. Choose from curated setups or let us customize the decor to match your event's theme.



SPRING & SUMMER BLOSSOMS

A vibrant display of fresh moss, greens, floral blossoms, seasonal fruits, wood and stone accents. The immersive setup is complemented by the aromas of cedar, lilac, and red grapefruit.

\$385 / 6' bar

ONTARIO GRAPE & LAVENDER

Inspired by Niagara's wine region, this setup features dried lavender, fresh grapes, paired with ylang-ylang and rose aromatics. Rustic wooden crates, burlap, and ceramic trays add charm, with glass decanters, fresh mint, basil, and muscat grapes.

\$330 / 6' bar



BAR DECOR CONT'D

APOTHECARY

An antique-inspired setup with etched crystal decanters, wax-sealed bottles, absinthe fountains, and perfume bottles for aromatic garnishing. Scents of leather, amber, tobacco, and cacao create a nostalgic, immersive atmosphere. **\$275 / 6' bar**



JAPANESE PEBBLE GARDEN

Black river stones, white sand, live juniper bonsai trees, and moss, with softly illuminated birch branches and minimalist candles. Eucalyptus and ming-toy add a serene, elegant touch. **\$385 / 6' bar**



BAR DECOR CONT'D

ONTARIO FOREST

A vibrant display of cedar, juniper, and pine greens on a bed of fresh moss, accented with mushrooms, logs, branches, pinecones, and stones. Aromatically highlighted with cedar, this immersive setup is perfect for Canadian or outdoor-themed events.

\$385 / 6' bar



ART DECO

A nod to the golden era of cocktail culture, featuring gold, bronze, and silver accents, decorative punch bowls, absinthe fountains, and coupe glasses. Fresh herbs and orange blossom aromatics complete the elegant, vintage-inspired atmosphere.

\$308 / 6' bar





*"They should be thrilled with
this import from Toronto."*

- The New York Times

*"Toronto's most talked-about cocktail experience has
arrived in New York—and it's every bit as extravagant
as the hype suggests."*

- GET TO KNOW MAGAZINE

*"Let us be clear: this is not a cocktail bar. This is haute
couture for your palate. This is gastronomic theater dressed
in citrus encapsulation and basil sprout. This is the kind of
place where liquid nitrogen isn't a gimmick
—it's a love language."*

- amny

*"Known for pioneering one of the world's most progressive,
culinary-driven cocktail programs, BarChef elevates
mixology to a multi-sensory art form."*

- spoiled.
NYC

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