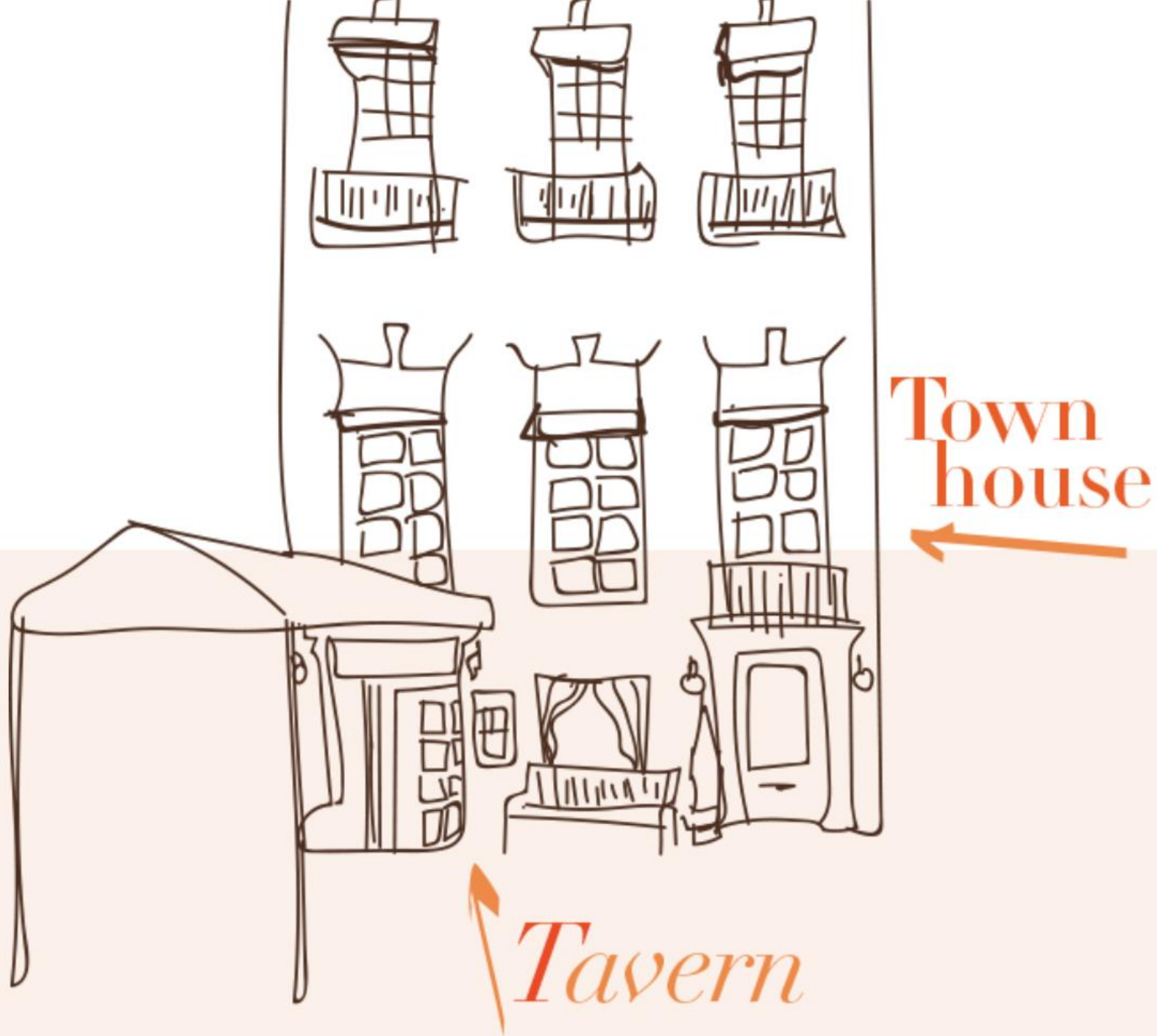


DAVID BURKE TAVERN

135 E 62ND ST, NEW YORK, NY

Events Deck

An Upper East Side
100+ Year Old Townhouse
www.davidburketavern.com



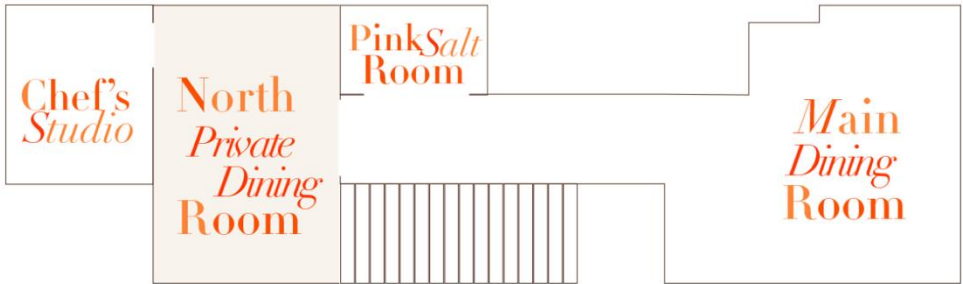
The image shows the interior of the David Burke Tavern. The room features dark wood paneling, a large mirror reflecting the chandelier, and a fireplace. There are several tables set with red placemats, white napkins, and glasses. A large window on the right is covered with red velvet curtains and has a large American flag graphic on it. A cartoon chicken wearing a top hat and a striped suit is overlaid on the left side of the image.

DAVID BURKE TAVERN

DAVID BURKE TAVERN OFFERS PRIVATE AND SEMI-PRIVATE DINING OPTIONS, DESIGNED FOR VERSATILE SEATING FROM 8 TO 250 GUESTS. WE WILL WORK CLOSELY WITH YOU TO MAKE YOUR PRIVATE EVENT BY DAVID BURKE AN EXPERIENCE TO REMEMBER!

North Dining Room

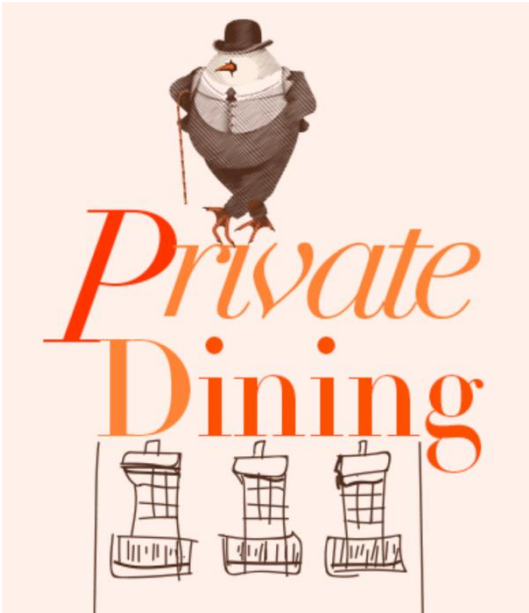
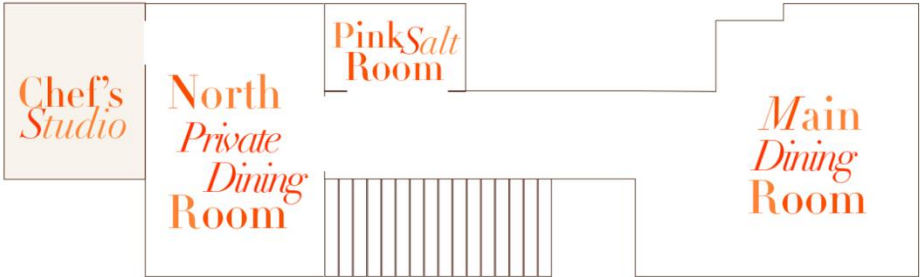
Seated Meal: 30 Guests | Standing Reception: 50 Guests



DAVID BURKE
TAVERN

Chef's Studio

Seated Meal: 16 Guests | Standing Reception: 20 Guests



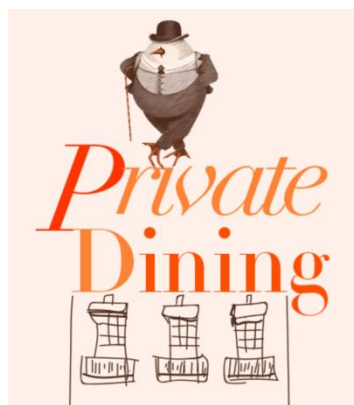
Main Dining Room

Seated Meal: 65 Guests | Standing Reception: 100 Guests



Pink Salt Room

Seated Meal: 10 Guests



Full Floor

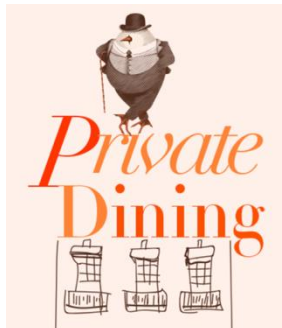
Seated Meal: 115 Guests | **Standing Reception:** 150 Guests

North Dining Room, Chef Studio & Salt Room

Seated Meal: 55 Guests | **Standing Reception:** 80 Guests

Restaurant Buyout 1st & 2nd Floor:

Seated Meal: 150 Guests | **Standing Reception:** 250 Guests



Pre-fixe Lunch/Brunch Menu

Starting at \$55 pp – 3 Course Menu

TABLE SHARE

SERVED FAMILY STYLE

Supplement Charge of \$30 pp

cl othesl i ne bacon (GF) (DF)

bl ack pepper m aple gl aze, pi ck l e, l e m o n

l obster dumpl i ngs

spicy t o m a t o, l e m o n, b a s i l

mussels

*b o n b a c a l a b r e s e, o r e g a n o, l i n e,
g a r l i c h e r b t o a s t*



DAVID BURKE
TAVERN

STARTERS

GUEST CHOICE OF 2 SELECTIONS

fruit & yogurt

seasonal fresh fruits, yogurt and granola

burrata salad (GF)

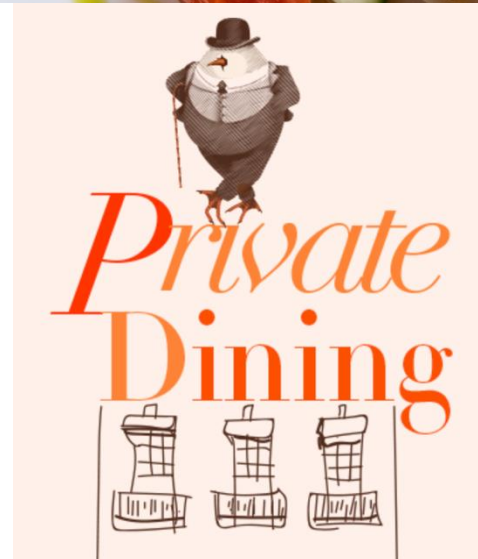
*peach, black fig, baby artichoke, heirloom tomatoes,
crispy prosciutto, baby arugula, balsamic glaze*

pretzel crab cake raft (DF)

soft boiled egg, old bay tomato jam, chipotle aioli

romaine caesar salad

romaine, croutons, parmesan, house caesar dressing



Please Inform Us of Any Dietary Restrictions

Pre-fixe Lunch/Brunch Menu

MAI NS

GUEST CHOICE OF 3 SELECTIONS

grilled chicken tri color quinoa bowl

*fire roasted corn, cherry tomatoes, soft herbs,
red onion, citrus vinaigrette*

chicken DBLT (DF)

*maple glazed bacon, avocado, tomato, romaine,
chili aioli*

avocado toast, fried egg

radishes, watercress, on sourdough

roasted branzino

ratatouille, artichoke purée & crispy artichokes

chicken & waffles

buttermilk fried chicken, spicy honey

romaine caesar salad (GF) (DF)

romaine, croutons, parmesan, house caesar dressing

steak frites* supplemental charge of \$10pp (GF)

*7 oz. New York steak, house cut fries, bacon,
shishito & parmesan*

lobster roll* supplemental charge of \$10pp

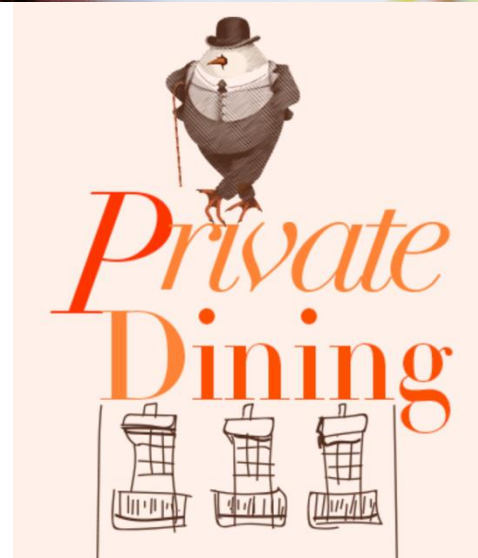
classic, potato roll, potato chips

avocado toast w/ smoked pastrami salmon (DF)

radishes, watercress on sourdough



DAVID BURKE
TAVERN



Please Inform Us of Any Dietary Restrictions

Pre-fixe Lunch/Brunch Menu

DESSERT

GUEST CHOICE OF 2 SELECTIONS

sorbet & berries

sorbet of the day with fresh seasonal berries

David Burke's Dixie Lee Bakery

key lime pie

fresh wild berry compote

TABLE SHARE*

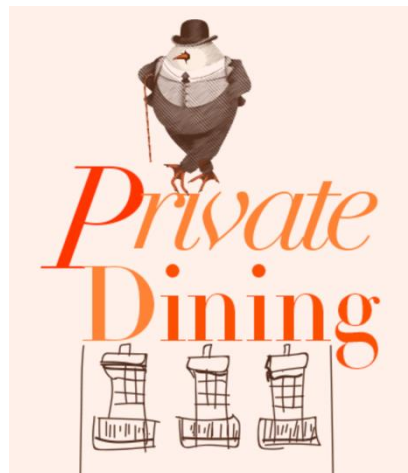
supplemental charge of \$10 pp

cheesecake lollipop tree

cotton candy, bubble gum whipped cream

chocolate mousse cake

whipped cream



DAVID BURKE
TAVERN

Please Inform Us of Any Dietary Restrictions

Canapes

(3) Selections \$35 PP/(6) Selections

\$60 PP

UP TO 2 HOURS, \$15 PP EACH ADDITIONAL HOUR

FROM THE FARM

Mini Grilled Cheese & Tomato

Vegetable Tartare, Lettuce Leaves (V)
(GF)

Beet & Goat Cheese Tartlet

PepperdewPeppers, Goat Cheese,
Tempura Fried

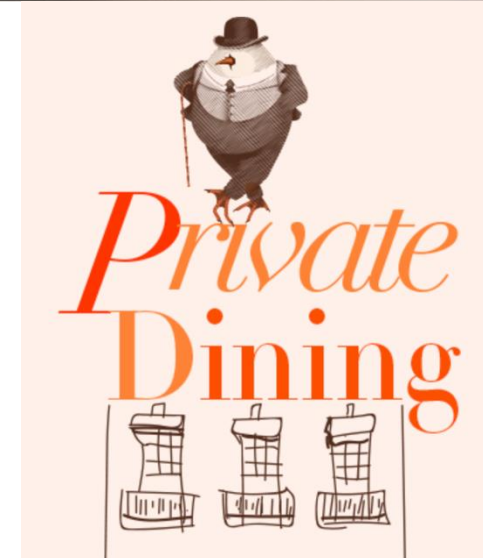
Vegetable Soft Taco, Celery Root,
Carrots,
Cilantro, Sesame, Ginger, Taro Root Shell

Crispy Cauliflower, Asian Sauce,
Togarashi

Crispy Artichoke Hearts



DAVID BURKE
TAVERN



Gluten Free & Vegan Options Available; Please Inform Us of Any Dietary Restrictions

Canapes

(3) Selections \$35 PP/(6) Selections \$60 PP
UP TO 2 HOURS, \$15 PP EACH ADDITIONAL HOUR

FROM THE LAND

Stuffed Dates, Goat Cheese,
Wrapped Prosciutto

BBQ Chicken & Jack Cheese Dumplings

Grilled Lamb Chops + 8PP Supplement

Angry Franks In A Blanket,
Hot Honey On Spikes

Clothesline Bacon, Pickles, Lemon + 5PP, Per
Slab

Steak & Avocado

DB Burger Sliders, Pickle, Cherry Tomato,
Potato Bun

Chicken or Beef Skewers

Octopus & Chorizo Kebabs

Steak Tartare Tacos

Chicken Sliders, Hot Honey On Spikes

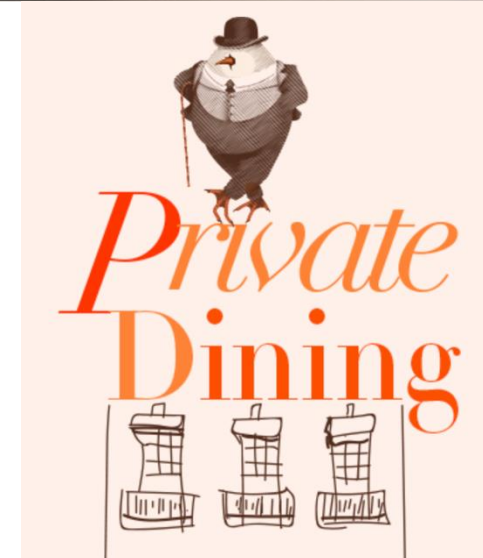
Wagyu Beef Sashimi,
On A Salt Brick + Hot Chili + 5PP Supplement

Wagyu Steak Bites + 10PP Supplement

Alaskan King Crab Legs + 10PP Supplement



DAVID BURKE
TAVERN



Gluten Free & Vegan Options Available; Please Inform Us of Any Dietary Restrictions

Canapes

(3) Selections \$35 PP/(6) Selections \$60
PP

UP TO 2 HOURS, \$15 PP EACH ADDITIONAL HOUR

FROM THE SEA

Dressed Oysters

Fresh Oysters, Cocktail Sauce, Mignonette

Lobster Dumplings

Tuna Tartare, Cucumber Cup (GF)

Tuna & Salmon Tartare, Waffle Chip

Shrimp Cocktail

Pretzel - Crusted Crab Cake, Bite Size

Pastrami Smoked Salmon, Crème Fraiche,
Radish, Toast Point

Mini Grilled Cheese & Caviar

Fried Oyster Taco

Quail Egg Benedict + 5PP Supplement

Caviar, Crème Fraiche, Potato Blini
+ 5PP Supplement

Mini Crispy Lobster Roll + 4PP Supplement



DAVID BURKE
TAVERN



Gluten Free & Vegan Options Available; Please Inform Us of Any Dietary Restrictions

Pre-fixe Dinner Menu

Starting at \$145 pp

TABLE SHARE

clothesline bacon (GF) (DF)

black pepper maple glaze, pickle, lemon

lobster dumplings

spicy tomato, lemon, basil

STARTERS

GUEST CHOICE OF 2 SELECTIONS

half dozen chilled naked oysters (GF)

apple mignonette, cocktail sauce

caesar salad (GF) (DF)

*romaine, croutons, parmesan cheese,
house caesar dressing*

burrata salad

*peach, black fig, baby artichoke, heirloom
tomatoes, crispy prosciutto, baby arugula,
balsamic glaze*

lobster dumplings

spicy tomato, lemon, basil

crab cake pretzel raft (DF)

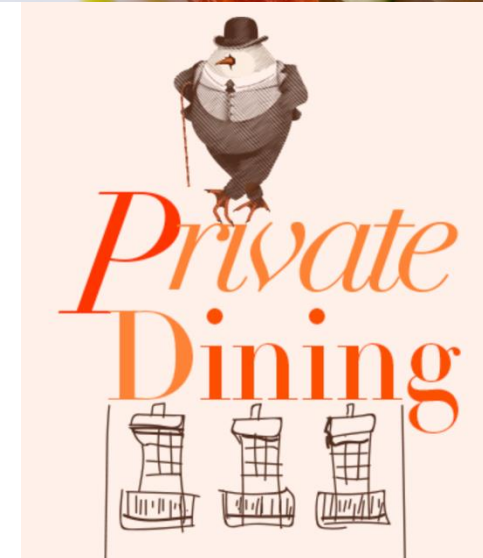
old bay tomato jam, chipotle aioli

tuna tartare

avocado mousse, radish, nori, sesame, soy, ponzu



DAVID BURKE
TAVERN



Please Inform Us of Any Dietary Restrictions

Pre-fixe Dinner Menu

MAI NS

GUEST CHOICE OF 3 SELECTIONS

mussels

bonba calabrese, oregano, lime, garlic herb toast

roasted branzino (GF) (DF)

ratatouille, artichoke purée & crispy artichokes

fire roasted atlantic salmon (GF)

*charred fennel, crisp fingerlings,
green olive & citrus vinaigrette, tapenade aioli*

braised bison short rib cavatelli

mushrooms, truffle oil, mascarpone cheese

wild mushroom ravioli

*crispy mushrooms, sage, parmesan,
brown butter sauce*

DB brined & roasted chicken (GF) (DF)

baby kale, farro, wild mushroom

tavern cheeseburger

LTO, B1 mayo, VT cheddar, fries, side salad

filet mignon + \$12pp supplement (GF)

whipped potatoes, baby carrots, B1 steak sauce

wagyu beef short rib + \$10pp supplement (GF)

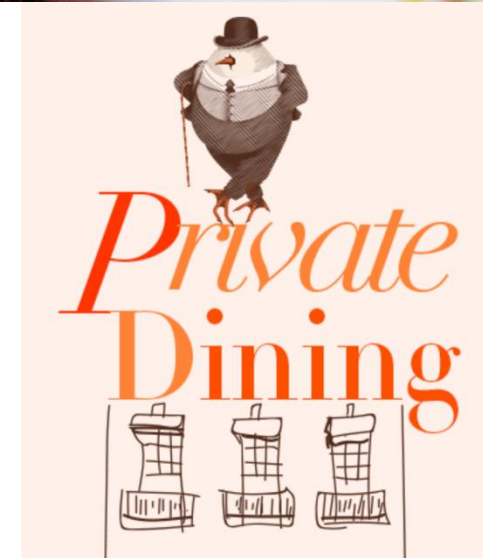
*fried rice, baby bok choy, watermelon radish,
pickled mushrooms, B1 sauce*

diver scallops

mint pea purée, asparagus, sun-dried tomatoes, radish



DAVID BURKE
TAVERN



Please Inform Us of Any Dietary Restrictions

Pre-fixe Dinner Menu

SIDES
SERVED FAMILY STYLE

CHOICE OF 2 SELECTIONS +\$12pp supplement
CHOICE OF 3 SELECTIONS +\$18pp supplement

mushroom & kale

roasted peas & carrots

spinach

brussels sprouts

hipster fries with bacon, shishito, parmesan (GF)

DESSERT
GUEST CHOICE OF 2 SELECTIONS

sorbet & berries

sorbet of the day with fresh seasonal berries

David Burke's Dixie Lee Bakery

key lime pie

fresh wild berry compote

chocolate mousse cake

TABLE SHARE

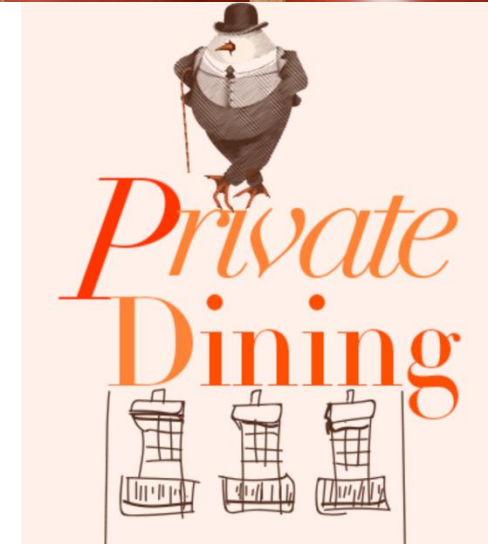
cheesecake lollipop tree

cotton candy, bubble gumwhipped cream

+\$10pp supplement



DAVID BURKE
TAVERN



Please Inform Us of Any Dietary Restrictions

Open Bar Packages

MIMOSA & BLOODY MARY SERVICE \$30PP BRUNCH ONLY UP TO 3 HOURS

Unl i mited servi ce i ncl udi ng non- al cohol i c beverages

*Regul ar, Decaffeinated Coffee & Teas i ncl uded and
wi ll be offered wi th dessert servi ce*

ADD J UI CES & SODA (2 HOURS) \$7PP

ADD COFFEE SERVI CE (2 HOURS) \$7PP
DRI P COFFEE, ESPRESSO, CAPPUCCI NO, LATTES

BEER, WNE, SOFT DRINKS OPEN BAR \$35PP PER HOUR

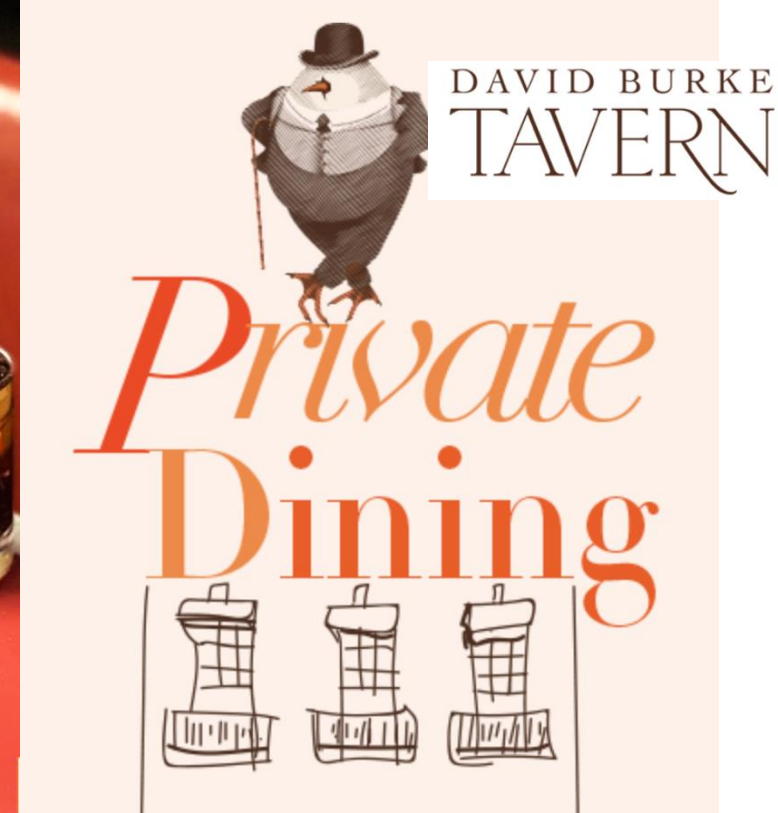
Wne: *Sommelier Selections*

Chardonnay, Pi not Gri gi o, Mèrl ot, Cabernet Sauvignon

Assorted Beer & Sodas

*Regul ar, Decaffeinated Coffee & Teas i ncl uded and
wi ll be offered wi th Dessert servi ce*

EACH ADDI TI ONAL HOUR \$25PP



Open Bar Packages

EXECUTIVE OPEN BAR \$50PP PER HOUR

Brands Subject to Change

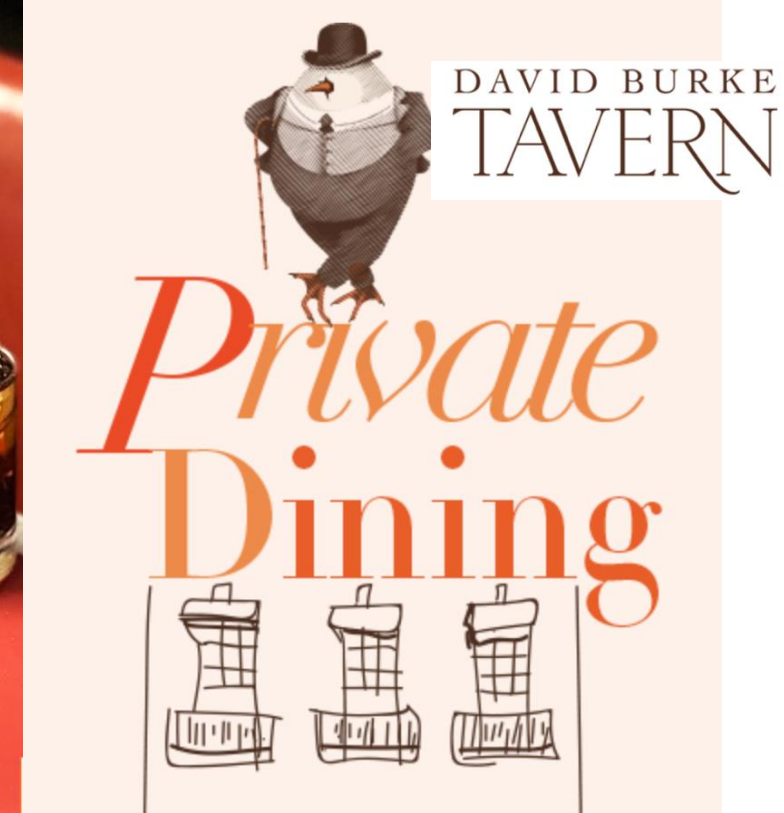
Vodka: Tito's
Gin: Beefeater
Rum: Bacardi

Bourbon: Bulleit/Maker's Mark
Scotch: Glenlivet 12yr
Tequila: El Jinador

Wine: Sommelier Selections
Chardonnay, Pinot Grigio, Cabernet Sauvignon

Assorted Beer, Juices, Sodas
*Regular, Decaffeinated Coffee & Teas included and
will be offered with Dessert service*

EACH ADDITIONAL HOUR \$50PP



Open Bar Packages

VIP UPGRADE OPEN BAR \$65PP PER HOUR

Brands Subject to Change

Vodka: Tito's, Grey Goose, Granger's Organic

Gin: Beefeater, Hendricks

Rum: Hamilton's, Myers Dark

Bourbon & Whisky & Rye: Bulleit, Maker's Mark,

Johnny Walker Black

Tequila & Mezcal: Casamigos, Casa de Mexico

Wine: *Sommelier Selections*

Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir

Assorted Draft Beers

Non-Alcoholic Sodas, Juices, Teas, Coffees

EACH ADDITIONAL HOUR \$65PP

