



Maison Nur

Marketing and Special Events Deck

217 Bowery, New York, NY 10002

Welcome to Maison Nur

From hospitality veteran and visionary Nur Khan emerges a masterpiece known as Maison Nur. This French-American concept, led by Michelin-starred Chef Richard Farnable of Jean Georges and Daniel fame, Maison Nur is the most coveted culinary and nightlife destination.

More than a restaurant, more than a bar, more than a club—Maison Nur is a portal into a world of unbridled artistic energy and sensual indulgence.

It's where the city's most enigmatic souls gather—not just to see and be seen, but to lose themselves in the rhythm of something darker, deeper, and infinitely seductive.



Nur Khan's vision redefines where restaurant meets nightlife- a space where history, art, and music converge to craft an experience that lingers like the final sip of a perfect cocktail: warm, smoky, unforgettable.

Maison Nur; An Unparalleled Event Destination

Bespoke Approach

Our events program offers a curated approach to your most special occasions. Let our dedicated team guide you through creating unforgettable moments with seamless sophistication.

Versatile Spaces

Our bi-level restaurant and 'The Studio' lounge, features spaces for all occasions- from intimate private dining to cocktail soirées and fully enclosed buyouts.

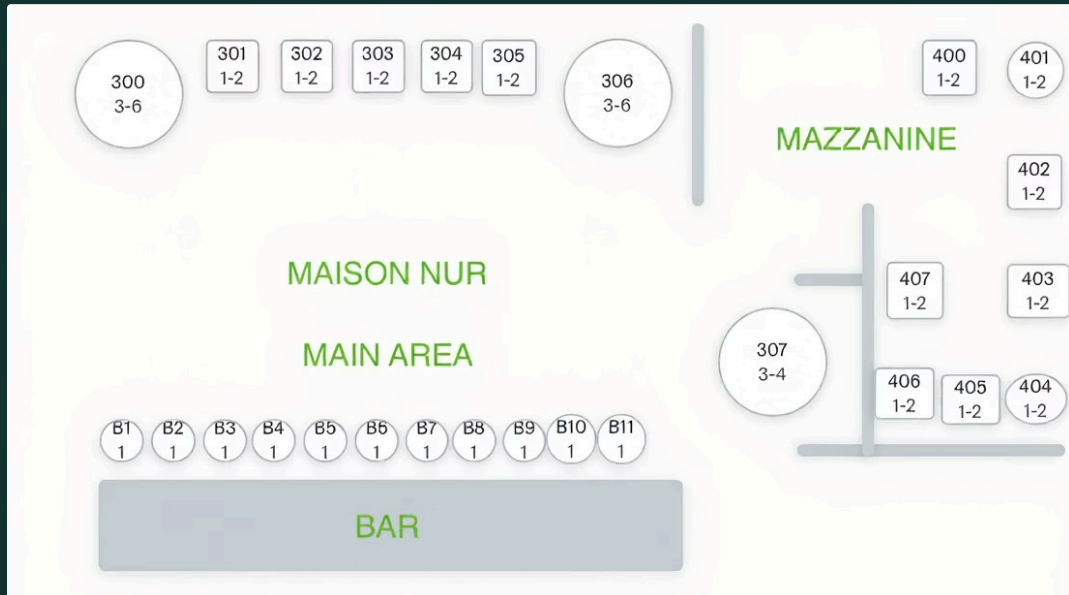
Culinary Excellence

Chef Richard Farnable's vision comes alive through French-American shareable plates that blend innovation with tradition, creating sensory experiences that linger.

Master Mixology

Master mixologist Charlotte Voisey brings an elevated menu of craft cocktails, each telling its own story through rare spirits and unexpected combinations.

Capacity & Configuration



Maison Nur Restaurant

- Standing capacity: 125 guests
- Seated capacity: 55 guests
- Perfect for: Cocktail receptions, corporate dinners, milestone celebrations



The Studio

- Standing capacity: 125 guests
- Seated capacity: 54 guests
- Perfect for: Private parties, product launches, exclusive gatherings



Experience Our Space

Step into the world of Maison Nur with our immersive 3D tour.

Explore the intricate details, the thoughtful design, and the ambiance that makes our venue unlike any other in New York City.

[Explore 3D Tour](#)

[Click here](#)

Maison Nur Restaurant



The main restaurant level blends timeless elegance with contemporary edge, creating a space where culinary artistry and ambiance unite. Each corner offers a new perspective, a new opportunity for connection.

The Studio



Below Maison Nur lies The Studio—a seductive underworld where boundaries dissolve and inhibitions fade. This is where evenings transform from dinner to immersive experience, where memories are created in the amber glow of perfect lighting.

Passed Canapés Pricing

Savory Selection

Curated Collection

Select 3 items for \$55 per person/hour

Two-hour minimum

Signature Selection

Select 6 items for \$65 per person/hour

Two-hour minimum

Premier Assortment

Select 8 items for \$85 per person/hour

Two-hour minimum

Sweet Indulgence

Select 3 dessert items for \$15 per person

One-hour service



All pricing excludes sales tax, gratuity, and administrative fees

Canapé Menu Selections

Savory Canapés

- **Tuna Tartar** - Yuzu, sesame, gochujang
- **Caviar & Blinis** (+\$5 pp) - Smoked crème fraîche, chives
- **Salmon Rillettes** - Fine herbs, pink peppercorns
- **Fluke Tart** - Smoked crème fraîche, yuzu pearls
- **Beef Carpaccio** - NY Strip, Parmesan, roasted garlic aioli
- **French Onion Soup** - Caramelized onions, Gruyère
- **Asparagus and Prosciutto** - Lemon aioli
- **Risotto Balls "Arancini"** - Truffle cream, dill
- **Crab Tartlets** - Yuzu mayonnaise, apples
- **Grilled Cheese** - Gruyere, tomato cream, cheddar
- **Croque Monsieur** (add truffles +\$4) - Honey ham, Gruyère, béchamel

Sweet Canapés

- Mini Crème Brûlée Tart
- Mini Caramel Chocolate Tart
- Seasonal Fruit Tart
- Lemon Tart
- Chocolate Truffles
- Cream Puff



Group Dining Experiences – Signature Experience

Available for Full Buyouts Only

\$80 per person

Select 2 appetizers, 2 main courses, 2 desserts

Served family style or buffet style



Appetizer Selection

- Baby Gem Lettuce – Spicy peanut butter, avocado
- Grilled Shrimp – Fennel apple salad
- Tuna Tart Pizza – Wasabi cream, ponzu

Entrée Selection

- Lumachel Pasta – Pistachio mint pesto
- Cherry Blossom Trout – Fava beans, yu-choy
- Organic Chicken – Roasted seasonal vegetables, garlic jus

Dessert Selection

- Cheesecake – Blueberry jam
- Caramel Chocolate Tart
- Seasonal Fruit Plate

All pricing excludes sales tax, gratuity, and administrative fees

Group Dining Experiences- Premier Experience

Available for Full Buyouts Only

\$125 per person

Select 3 appetizers, 3 main courses, 3 desserts

Served family style or buffet style



Appetizer Selection

- Baby Gem Lettuce - Spicy peanut butter, avocado
- Grilled Shrimp - Fennel apple salad
- Tuna Tart Pizza - Wasabi cream, ponzu
- Cheese & Charcuterie Board - Chef's selection

Entrée Selection

- Lumachel Pasta - Pistachio mint pesto
- Cherry Blossom Trout - Fava beans, yu-choy
- Organic Chicken - Roasted seasonal vegetables, garlic jus
- Roasted Cauliflower - Tahini turmeric
- Steak Au Poivre - Peppercorn sauce, roasted potato

Dessert Selection

- Cheesecake - Blueberry jam
- Caramel Chocolate Tart
- Seasonal Fruit Plate
- Mango Tatin

All pricing excludes sales tax, gratuity, and administrative fees



Open Bar Packages

Premium Open Bar

\$55 per person for first hour

Tequila: Codigo, Casamigos, Don Julio, Solento, Casa Dragones

Vodka: Tito's, Ketel One, Belvedere, Grey Goose

Gin: Monkey 47, Hendrick's, Tanqueray, Beefeaters

Mezcal: Ilegal, Del Maguey Vida, Rosaluna

Scotch: Monkey Shoulder, Johnnie Walker Black Label, Glenfiddich 12yr, Laphroaig 10yr, Oban 14yr, Lagavulin 16yr, Macallan 12yr

Cognac: Hennessy VS - VSOP

Rum: Bacardi Silver, Sailor Jerry, Diplomático Reserva, Zacapa 23yr

Ultra Premium Open Bar

\$85 per person for first hour

Ultra Premium Upgrades

Tequila: Clase Azul Reposado, Don Julio 1942, Casa Dragones Joven

Scotch: Johnnie Walker Blue Label, Macallan 15yr, Macallan 18yr

Cognac: Hennessy XO

All pricing excludes sales tax, gratuity, and administrative fees

Signature Cocktail Menu- A La Carte



MAISON NUR MARTINI | \$22

Hendrick's Gin, Rosé Vermouth, stirred, perfectly cold



TEARS OF A CLOWN | \$22

Tequila, tomato, watermelon and cucumber water,
lime, rosé



THE SMOKE SHOW | \$22

Tequila, mezcal, agave, fresh lime, tamarind and smoke



MY MUSE | \$23

St. Germain, blackberry, mint & Champagne



TROPICAL SAZERAC | \$22

Cognac, banana liqueur, Peychaud's, Absinthe



PILLOW TALK | \$22

Cognac, rosé Vermouth, Cassis, bitters



CHI CHI | \$21

Vodka, guava, lychee, coconut, fresh lime



LAST DAYS OF DISCO | \$20

Pisco, lemongrass, fresh lemon, bubbles



YUZU MARGARITA | \$22

Tequila, mezcal, yuzu sour, agave, lemon verbena



ESPRESSO MARTINI | \$20

Vodka, Espresso, pistachio 'cream'



DIRTY SPRITZ | \$20

Vodka, Green olive, fresh lemon, soda



COUPE DE GRACE | \$22

Lychee, Sochu, Hendrick's, elderflower & bubbles



BEAUTIFUL PEOPLE | \$20

Rosé wine, passionfruit, fresh lime, bubbles

Audiovisual Capabilities

Lighting System

- Architectural lighting textures to enhance ambiance
- Hybrid, 4-in-1 stage lights offering spot, wash, strobe effects, and texture patterns
- Programmable to match your event's aesthetic

Sound System

- State-of-the-art Typhon1 LS210 Speakers
- Crystal clear audio throughout the venue
- Customizable zones for different sound experiences

DJ Equipment

- Pioneer V-10 6 Channel Mixer
- 2 CDJ-3000s
- Large TV Monitor Under DJ Booth

Visual Displays

- High Resolution LED Ceiling screen (LED wall 18.89ft × 11.02ft)
- Pixel Resolution: 3096(W) × 1806(H)
- 100" UHD 4K Commercial Monitor beneath DJ booth

ported by Mr. McCurdy. The list was adopted, and the meeting stood organized as follows:

President—JOHN A. DIX.

VICE-PRESIDENTS.

Peter Cooper, W. M. Ewart, George Bancroft, John A. King, James Boorman, John J. Phelps, R. E. Mendenhall, Henry Grinnell, Moses Taylor, O. D. F. Grant, W. E. Dodge, Watts Sherman, Edwin Crosswell, L. G. B. Cannon, Geo. D. Wolfe, Seth B. Hunt, Frederick Bronson, F. A. Conkling, A. J. Williamson, D. H. Arnold, Edwin Dobbs, Joseph Stuart, R. B. McCoy, Willie Black, Chas. E. R. Jno. C. Jones, Jas. N. Phelps, Jas. A. Briggs, Henry F. V. W. B. Mac, George Folsom, Isaac Ferri, D. R. Martin, William B. Peter Lorill, S. Livingston, W. W. De L. Daniel L. Chas. Chas. Charles A. Luther Ora, Morris Ket, John Cochran.

Press & Social

MODERN LUXURY

"Maison Nur's opulent interior design by Khan and Jason Volenec sets a romantic vibe with Old World charm and stunning, museum-quality works of art by Damien Hirst, Neil Grayson and even Harif Guzman."

ML

Maison Nur

I

EATER

"Chef Richard Farnable – heading up Mercer Kitchen and Picholine – will run the kitchen at Maison Nur. Nur Khan's restaurant offers a French menu with American leanings"

E

Forbes

"Once you enter Maison Nur, you're very much in its own unique world: an everything everywhere all at once design, florid and fanciful, infused with music, serving refined but boundary-pushing uptown French food tweaked with American touches"

F

Contact our events team to start planning your unforgettable experience at New York's most alluring venue.

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