



ambora



PRIVATE EVENT DECK

# VENUE OVERVIEW

## GENERAL INFORMATION

569 HUDSON ST

NEW YORK, NY 10014

+1 (646) 989-8120

AMBRANYC.COM

HELLO@AMBRANYC.COM

100 PERSONS STANDING CAPACITY

65-75 SEATED CAPACITY

FULL BAR

OUTDOOR SEATING

ALL PACKAGES ARE FULLY  
CUSTOMIZABLE

STATIONARY PLATTER & PASSED HOR  
D'OEUVRES OPTIONS



# BEVERAGE PACKAGES

2 HOUR MINIMUM. PRICED PER PERSON.

## BEER & WINE

2 HOURS \$50

3 HOURS \$65

INCLUDES SOFT DRINKS

## STANDARD OPEN BAR

2 HOURS \$65

3 HOURS \$80

INCLUDES ALL CLASSIC  
COCKTAILS

## PREMIUM OPEN BAR

2 HOURS \$80

3 HOURS \$95

INCLUDES CLASSIC COCKTAILS & YOUR  
CHOICE OF 2 SPECIALTY COCKTAILS

PRICES DO NOT INCLUDE TAX AND SERVICE FEES







# PRE-FIXE MENU

DINNER PRIX FIXE, STARTING AT \$85 PER PERSON++

\*ADD-ON: EXCLUSIVE WINE PAIRING, + \$75 PER PERSON

3 - COURSE MEAL

FAMILY-STYLE; PARTIES OF 8-15 GUESTS

ADDITIONAL APPETIZERS +\$5 PER PERSON

ADDITIONAL ENTRÉES +\$10 PER PERSON

ADD-ON: WHITE TRUFFLE TASTING \*PRICING VARIES



# FIRST COURSE

CHOOSE 3 FROM ANTIPASTI & INSALATE

## ANTIPASTI

HOUSEMADE FOCACCIA - 3 DIPPING SAUCES

HOUSEMADE FOCACCIA- 5 DIPPING SAUCES (+\$10 PP)

OCTOPUS CARPACCIO (+\$7 PP)

CRUDO OF THE DAY (+ \$5 PP)

LONG STEM ARTICHOKE

ROASTED PEPPERS

VEAL MEATBALLS

BURRATA

## INSALATE

AMBRA SALAD

LACINATO KALE CAESAR

PENNSYLVANIA BEETS

TRICOLORE SALAD







# SECOND COURSE



CHOOSE 3 ENTRÉES - ITEMS FROM PIZZE, PASTE, & SECONDI

## PIZZE

MARGHERITA  
- SAN MARZANO TOMATOES,  
MOZZARELLA, BASIL

ROSSA POMODORO  
- FRESNO CHILI, GARLIC, OLIVE OIL

MORTADELLA  
-RICOTTA, BURRATA, MORTADELLA

(ADD-ON: MUSHROOM + \$3, PEPPER + \$3, ARUGULA + \$3, PROSCIUTTO + \$5, PEPPERONI + \$5)

## PASTE

PACCHERI CACIO PEPE  
SPAGHETTI AL POMODORO  
LOBSTER PASTA (+ \$10 PP)  
PAPPARDELLE AL RAGÙ  
SQUID INK CAPELLINI  
RIGATONI ALLA NORMA

## SECONDI

STRIPED SEA BASS  
ROASTED BRANZINO  
BRICK PRESSED CHICKEN  
SEARED NY STRIP STEAK (+ \$10 PP)  
VEAL MILANESE (+ \$12 PP)  
THREE CHEESE VEAL PARMIGIANA (+ \$12 PP)





## PREFIX CONTORNI

TABLE WILL RECEIVE ALL SIDE DISHES

POTATO WEDGES - CRISPY HERBS

BROCCOLI RABE - OIL, GARLIC, CHILI FLAKES

SAUTEED SPINACH - GARLIC, OLIVE OIL CHILI FLAKES

WHITE TRUFFLE POTATO CROQUETTES - (+ \$5 PP)

## THIRD COURSE

DESSERT

CHEF'S DAILY SELECTION







ONE WAY

ambra

ambra  
cucina & italiana

ambra  
cucina & italiana

# CHEF'S TASTING

STARTING AT \$175 PER PERSON++

\*ADD-ON: EXCLUSIVE WINE PAIRING, + \$75 PER PERSON

5 - COURSE MEAL

VIP SEATING

TABLE SIDE EXPERIENCE WITH THE CHEF  
OFF-THE-MENU INQUIRIES \*PRICING VARIES

ADD-ON: WHITE TRUFFLE TASTING \*PRICING VARIES







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