



FASANO

RESTAURANT

NEW YORK



PRIVATE DINING & EVENTS

SINCE 1902

FOR OVER 100 YEARS, FASANO HAS CELEBRATED AUTHENTIC ITALIAN GASTRONOMY WITH A MODERN FLARE. IN A WORLD-CLASS LOCATION IN NEW YORK CITY, ON PARK AVENUE, TRADITION AND EXCELLENCE IMBUE EVERY ASPECT OF THE DINING EXPERIENCE: A PRIZED MENU DRAWS INSPIRATION FROM THE FLAVORS OF NORTHERN ITALY AND A ROBUST WINE CELLAR FEATURES A VARIETY OF CHÂTEAUX, BAROLOS AND BRUNELLOS COLLECTED BY MR. FASANO HIMSELF DURING TRIPS TO THE FINEST REGIONS. DESIGNED BY INTERNATIONAL ARCHITECT ISAY WEINFELD, FASANO PRESENTS FOUR ELEGANT DINING ROOMS THAT ARE SEAMLESSLY INTEGRATED, EACH WITH A DISCTINCTIVE ATMOSPHERE AND ADORNED IN MID-CENTURY BRAZILIAN AND EUROPEAN DESIGN.





FASANO BAR

FRAMED BY FLOOR-TO-CEILING VELVET CURTAINS AND WOOD PANELS, THE ELEGANT LOUNGE IS LOCATED AT THE FRONT ROOM OF FASANO RESTAURANT. AMBIENT LIGHTING, PLUSH FURNISHINGS, VELVET COURTAINS, SOFT BACKGROUND MUSIC AND A DEDICATED BAR MAKE IT A PERFECT CHOICE FOR BOTH BUSINESS AND SOCIAL GATHERINGS.



FASANO BAR

SEMI-PRIVATE ROOM

1,694 SQ. FT. | 157 M2

ROOM CAPACITY:

50 GUESTS SEATED

100 GUESTS COCKTAIL RECEPTION







FASANO MAIN DINING ROOM

LOCATED BEYOND FASANO BAR, THE DINING ROOM OFFERS A CLASSIC FINE-DINING SETTING SUITED TO FORMAL PRIVATE GATHERINGS. THE ROOM PAIRS TRADITIONAL HOSPITALITY WITH AUTHENTIC MILANESE CUISINE IN A TIMELESS ENVIRONMENT, IDEAL FOR SOCIAL OR CORPORATE SEATED DINNERS.

AS WITH ALL SPACES AT FASANO, THE DINING ROOM WAS DESIGNED BY ARCHITECT ISAY WEINFELD, A LONGTIME COLLABORATOR OF THE BRAND.

FASANO MAIN DINING ROOM

1,700 SQ. FT. | 158 M2

ROOM CAPACITY:

150 GUESTS SEATED

250 GUESTS COCKTAIL RECEPTION

AUDIOVISUAL CAPABILITIES AVAILABLE AT AN ADDITIONAL COST:
HIGH DEFINITION SCREEN, SPEAKERS AND AMPLIFIERS,
CUSTOMIZABLE LIGHTING AND MUSIC SELECTION.



BARETTO



BARETTO

SET ON THE SECOND FLOOR ABOVE THE RESTAURANT, BARETTO IS AN INTIMATE JAZZ AND BOSSA NOVA BAR DEFINED BY GENEROUS LOUNGE SEATING AND A DEDICATED LIVE MUSIC STAGE.

ORIGINALLY ESTABLISHED WITHIN THE FASANO HOTEL IN SÃO PAULO AND LATER RECOGNIZED BY WALLPAPER MAGAZINE AS THE WORLD'S LEADING BAR, THE NEW YORK OUTPOST IS DISTINGUISHED BY ITS MUSICAL CURATION AND REFINED ATMOSPHERE.

THE SPACE MAY BE CONFIGURED TO SUIT A RANGE OF PRIVATE EVENTS, FROM A SINGLE LONG TABLE TO MULTIPLE ROUNDS, COCKTAIL RECEPTION OR A LOUNGE-STYLE LAYOUT. EQUIPPED WITH STATE-OF-THE-ART ACOUSTICS, PROFESSIONAL SOUND AND THEATRE LIGHTING, BARETTO OFFERS A VERSATILE SETTING DESIGNED FOR SOCIAL AND BUSINESS GATHERINGS.



BARETTO

1,877 SQ. FT. | 174 M2

MULTIPLE LAYOUT OPTIONS

ROOM CAPACITY:

120 GUESTS SEATED DINNER

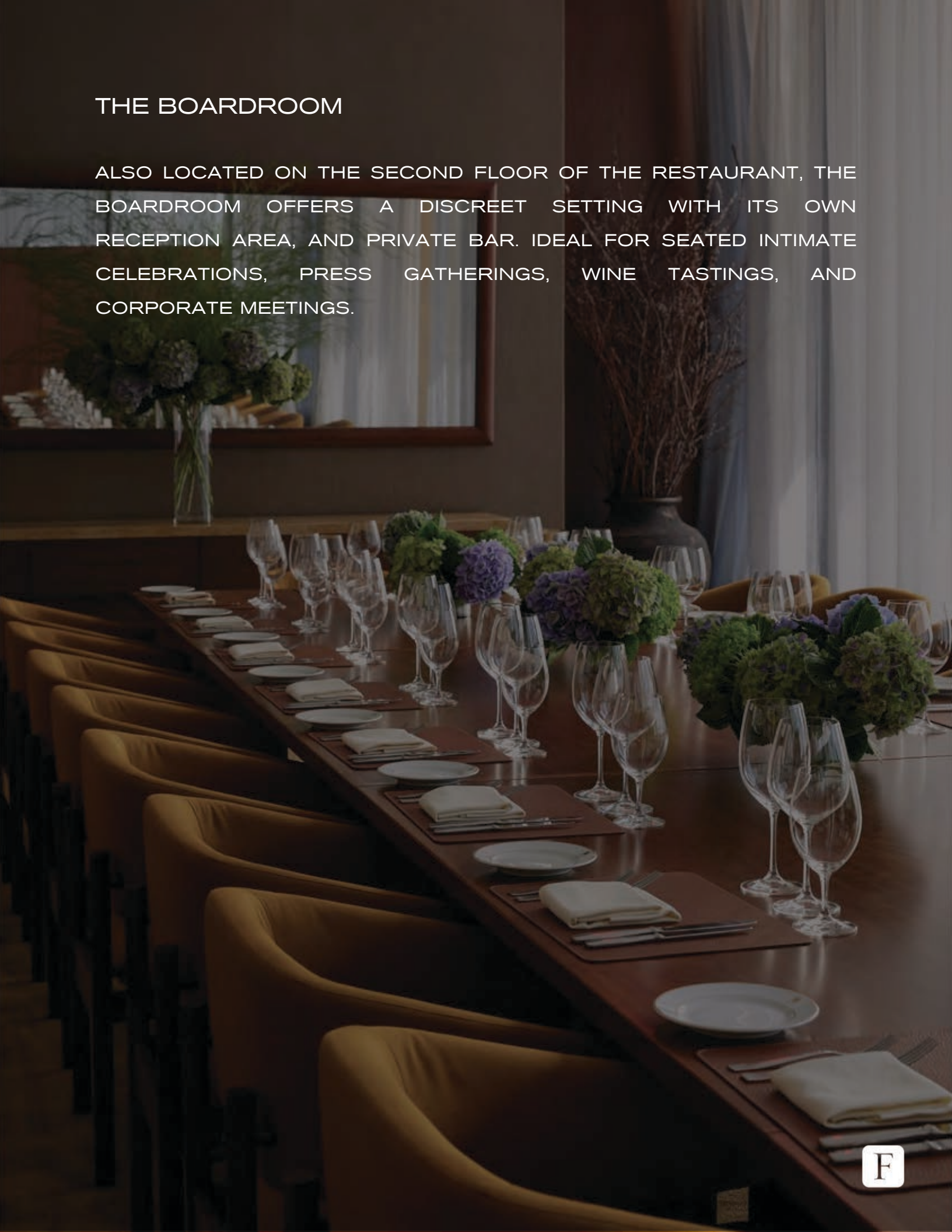
200 GUESTS COCKTAIL RECEPTION

AUDIOVISUAL CAPABILITIES AVAILABLE AT AN ADDITIONAL COST:
HIGH DEFINITION SCREEN, SPEAKERS AND AMPLIFIERS,
CUSTOMIZABLE LIGHTING AND MUSIC SELECTION, AND LIVE
ENTERTAINMENT.



THE BOARDROOM

ALSO LOCATED ON THE SECOND FLOOR OF THE RESTAURANT, THE BOARDROOM OFFERS A DISCREET SETTING WITH ITS OWN RECEPTION AREA, AND PRIVATE BAR. IDEAL FOR SEATED INTIMATE CELEBRATIONS, PRESS GATHERINGS, WINE TASTINGS, AND CORPORATE MEETINGS.



THE BOARDROOM

822 SQ. FT. | 76 M2

ROOM CAPACITY:
UP TO 28 GUESTS SEATED DINNER

AUDIOVISUAL CAPABILITIES AVAILABLE AT AN ADDITIONAL COST:
HIGH DEFINITION SCREEN, SPEAKERS AND AMPLIFIERS,
CUSTOMISABLE LIGHTING AND MUSIC SELECTION.





MENUS

COCKTAIL RECEPTION

LUNCH | THREE-COURSE MENU

DINNER | THREE-COURSE MENU

DINNER | FOUR-COURSE MENU

COCKTAIL RECEPTION

PASSED SAVORY | PLEASE SELECT FIVE ITEMS

FISH AND SHELLFISH

TUNA TARTARE, CUCUMBERS, LEMON

SMOKED SALMON, SALMON ROE, CROUTONS

CRAB CAKE, LEMON MAYONNAISE, SESAME SEEDS

CODFISH CROQUETTES

SHRIMP COCKTAIL SKEWERS

CRUNCHY SHRIMP

OSETRA CAVIAR, BLINIS | A SUPPLEMENT PER PERSON APPLIES

SHRIMP AND ZUCCHINI RISOTTO, SERVED IN MINI BOWL | A SUPPLEMENT PER PERSON APPLIES

MEAT

CARPACCIO, CROUTON, OLIVES

VEAL TONNATO, CROUTON, TUNA SAUCE, CAPERS

BEEF SKEWERS

LAMB SKEWERS

ORGANIC CHICKEN SKEWERS

BRIE AND PARMA PROSCIUTTO TARTELETTE

PROSCIUTTO DI PARMA WRAPPED GRISSINI

MEZZI RIGATONI ALLA BOLOGNESE, SERVED IN MINI BOWL | A SUPPLEMENT PER PERSON APPLIES

VEGETARIAN/VEGAN

SICILIAN VEGETABLE CAPONATA TARTELETTE

TOMATO AND MOZZARELLA SKEWERS

PORCINI MUSHROOMS ON GRILLED POLENTA

BRUSCHETTA WITH TOMATO AND BASIL

PÃO DE QUEIJO, WARM CHEESE PUFFS

SPINACH CROQUETTE, CAPERS, MAYONNAISE

SPINACH AND RICOTTA RAVIOLI, SERVED IN MINI BOWL | A SUPPLEMENT PER PERSON APPLIES

RISOTTO PRIMAVERA, SERVED IN MINI BOWL | A SUPPLEMENT PER PERSON APPLIES

PORCINI MUSHROOM RISOTTO, SERVED IN MINI BOWL | A SUPPLEMENT PER PERSON APPLIES

MEZZI RIGATONI ALLA FASANO, SERVED IN MINI BOWL | A SUPPLEMENT PER PERSON APPLIES

PASTA WITH THREE TOMATO POMODORO SAUCE, SERVED IN MINI BOWL | A SUPPLEMENT PER PERSON APPLIES

FASANO PASSED CRUDO | A SUPPLEMENT PER PERSON APPLIES

SCALLOPS & CAVIAR

BLUEFIN TUNA

SMOKED SALMON

OYSTERS

PASSED SWEETS | PLEASE SELECT THREE ITEMS

FRESH FRUIT SKEWERS

CANNOLI, RICOTTA, CHOCOLATE, PISTACCHIO

CHOCOLATE PROFITEROLES

MINI CHOCOLATE TART

MINI MIXED BERRY TART

CHOCOLATE ALMOND TART GF

LEMON ALMOND TART GF

MINI PECAN TARTE

MINI CHEESECAKE

MINI TIRAMISU



COCKTAIL RECEPTION

CHEF-HOSTED STATIONS

MINIMUM OF 30 GUESTS

PACCHERI ALLA FASANO

CHEF-HOSTED PASTA STATION WITH PACCHERI PASTA COOKED IN A THREE TOMATO POMODORO SAUCE

RISOTTO MILANESE OR PARMESAN

CHEF-HOSTED RISOTTO STATION

TAGLIATA STATION

CHEF-HOSTED STEAK STATION WITH 45 DAY DRY AGED SIRLOIN STEAK

SPECIALTY BOARDS & STATIONS

MINIMUM OF 10 GUESTS

CHARCUTERIE BOARD

SELECTION OF ITALIAN CHARCUTERIE

CHEESE BOARD

SELECTION OF ITALIAN CHEESES

VEGETABLE CRUDITE BOARD

VEGETABLE ANTIPASTI STATION

OLIVES, TOMATOS, ONIONS, MUSHROOMS, EGGPLANT, PEPPERS, GIARDINIERA

SALAD STATION

CHEF SELECTION OF THREE SALADS

HOUSE-MADE BREAD, GRISSINI & FOCACCIA STATION

GIFTS & TAKEAWAYS

BOX OF FASANO COOKIES

BOX OF SIX COOKIES – TWO VARIETIES

BOX OF TWELVE COOKIES – THREE VARIETIES

BOX OF FASANO SIGNATURE SWEET BITES

BOX OF 6 PIECES – THREE VARIETIES



THREE-COURSE LUNCH MENU

APPETIZER - MAIN COURSE - DESSERT

APPETIZER | PLEASE SELECT TWO ITEMS

TUNA TARTARE, STRACCIATELLA, RADISH, LEMON
BEEF CARPACCIO, OLIVES, PINE NUTS
BRESAOLA CARPACCIO, ARUGULA, PARMIGIANO
BUFFALO MOZZARELLA CAPRESE, CHERRY TOMATOES, BASIL
BURRATA, PROSCIUTTO DI PARMA, FIGS, WALNUTS
ORGANIC SALAD, MIXED ORGANIC LETTUCE, ORGANIC VEGETABLES, BALSAMIC VINAIGRETTE

MAIN COURSE | PLEASE SELECT TWO ITEMS

PARTIES OVER 70 ARE LIMITED TO ONE OPTION

GRILLED MEDITERRANEAN SEABASS, ROASTED VEGETABLES, OREGANO
FILET MIGNON, MASHED POTATOES, PORCINI MUSHROOMS, BLACK TRUFFLE, DEMI GLACE | A SUPPLEMENT PER PERSON APPLIES
NY STRIP STEAK, POTATOES, ASPARAGUS
CHICKEN BREAST, CARROTS, BRUSSELS SPROUTS, PORCINI MUSHROOMS
PACCHERI ALLA FASANO, THREE TOMATO SAUCE
PORCINI MUSHROOM RISOTTO, CARNAROLI RICE, PARMIGIANO REGGIANO
RISOTTO PRIMAVERA, CARNAROLI RICE, SEASONAL VEGETABLES
RICOTTA AND SPINACH RAVIOLI, PARMIGIANO FONDUE, BLACK TRUFFLE

ADDITIONS | A SUPPLEMENT PER PERSON APPLIES

SERVED FAMILY-STYLE

SAUTEED SPINACH
ROASTED POTATOES
CRISPY BRUSSEL SPROUTS, BALSAMIC VINEGAR
GRILLED BROCCOLINI
VICHI CARROTS
SAUTEED STRING BEANS AND ALMONDS
GRILLED ASPARAGUS

DESSERT | PLEASE SELECT TWO ITEMS

PARTIES OVER 70 ARE LIMITED TO ONE OPTION

TIRAMISÙ FASANO
MOCHA CAKE AND CHOCOLATE SUBLIME
NONNA CAKE, CRÈME ANGLAISE, PINE NUTS
BONET PUDDING, AMARETTI COOKIES, CHOCOLATE
LEMON TARTE, MERENGUE
PECAN TARTE, VANILLA SAUCE
FRESH FRUIT



THREE-COURSE DINNER MENU

APPETIZER - MAIN COURSE - DESSERT

APPETIZER | PLEASE SELECT THREE ITEMS

PARTIES OVER 60 ARE LIMITED TO TWO OPTIONS

TUNA TARTARE, STRACCIATELLA, RADISH, LEMON
SMOKED SALMON, FRISEE, ASPARAGUS
BEEF CARPACCIO, OLIVES, PINE NUTS
BRESAOLA CARPACCIO, ARUGULA, PARMIGIANO
VEAL TONNATO, TUNA SAUCE, CAPERS
BUFFALO MOZZARELLA CAPRESE, CHERRY TOMATOES, BASIL
BURRATA, PROSCIUTTO DI PARMA, FIGS, WALNUTS
ORGANIC SALAD, MIXED ORGANIC LETTUCE, ORGANIC VEGETABLES, BALSAMIC VINAIGRETTE
RED BEET SALAD, ASPARAGUS, GOAT CHEESE

MAIN COURSE | PLEASE SELECT THREE ITEMS

PARTIES OVER 60 ARE LIMITED TO ONE OPTION

CHICKEN BREAST, CARROTS, BRUSSELS SPROUTS, PORCINI MUSHROOMS
ROASTED SALMON, ARTICHOKE PUREE, GRILLED BROCCOLINI, OLIVES
GRILLED MEDITERRANEAN SEABASS, ROASTED VEGETABLES, OREGANO
PAN-SEARED HALIBUT, GRILLED ASPARAGUS, FUMETTO, CAPERS, LEMON, SALMORIGLIO | A SUPPLEMENT PER PERSON APPLIES
FILET MIGNON, MASHED POTATOES, PORCINI MUSHROOMS, BLACK TRUFFLE, DEMI GLACE | A SUPPLEMENT PER PERSON APPLIES
NY STRIP STEAK, POTATOES, ASPARAGUS
GRILLED LAMB CHOP, SALSA VERDE, POTATO PUREE, WILD MUSHROOMS | A SUPPLEMENT PER PERSON APPLIES

ADDITIONS | A SUPPLEMENT PER PERSON APPLIES

SERVED FAMILY-STYLE

SAUTEED SPINACH
ROASTED POTATOES
CRISPY BRUSSEL SPROUTS, BALSAMIC VINEGAR
GRILLED BROCCOLINI
VICHI CARROTS
SAUTEED STRING BEANS AND ALMONDS
GRILLED ASPARAGUS

DESSERT | PLEASE SELECT TWO ITEMS

PARTIES OVER 60 ARE LIMITED TO ONE OPTION

TIRAMISÙ FASANO
CHOCOLATE CAPRESE CAKE, VANILLA CREAM
NONNA CAKE, CRÈME ANGLAISE, PINE NUTS
CHOCOLATE CUSTARD MOUSSE, CARAMEL SAUCE
RICOTTA CHEESECAKE, BERRY COULIS
APPLE PIE, ENGLISH CREAM
LEMON TARTE, MERINGUE
MOCHA CAKE AND CHOCOLATE SUBLIME
PECAN TARTE, VANILLA SAUCE
BONET PUDDING, AMARETTI COOKIES, CHOCOLATE
FRESH FRUIT



FOUR-COURSE DINNER MENU

APPETIZER - PASTA - MAIN COURSE - DESSERT

APPETIZER | PLEASE SELECT THREE ITEMS

PARTIES OVER 60 ARE LIMITED TO TWO OPTIONS

TUNA TARTARE, STRACCIATELLA, RADISH, LEMON
SMOKED SALMON, FRISEE, ASPARAGUS
BEEF CARPACCIO, OLIVES, PINE NUTS
BRESAOLA CARPACCIO, ARUGULA, PARMIGIANO
VEAL TONNATO, TUNA SAUCE, CAPERS
BUFFALO MOZZARELLA CAPRESE, CHERRY TOMATOES, BASIL
BURRATA, PROSCIUTTO DI PARMA, FIGS, WALNUTS
ORGANIC SALAD, MIXED ORGANIC LETTUCE, ORGANIC VEGETABLES, BALSAMIC VINAIGRETTE
RED BEET SALAD, ASPARAGUS, GOAT CHEESE

PASTA & RISOTTO | PLEASE SELECT ONE OPTION

RICOTTA AND SPINACH RAVIOLI, PARMIGIANO FONDUE, TRUFFLE
PACCHERI ALLA FASANO, THREE TOMATO SAUCE
VEAL RAVIOLI, FONDUE AND PORCINI MUSHROOMS
PORCINI MUSHROOM RISOTTO, CARNAROLI RICE, PARMIGIANO REGGIANO
RISOTTO PRIMAVERA, CARNAROLI RICE, SEASONAL VEGETABLES
SHRIMP AND ZUCCHINI RISOTTO
LOBSTER RISOTTO, CARNAROLI RICE, SAFFRON | A SUPPLEMENT PER PERSON APPLIES

MAIN COURSE | PLEASE SELECT THREE ITEMS

PARTIES OVER 60 ARE LIMITED TO ONE OPTION

CHICKEN BREAST, CARROTS, BRUSSELS SPROUTS, PORCINI MUSHROOMS
ROASTED SALMON, ARTICHOKE PUREE, GRILLED BROCCOLINI, OLIVES
GRILLED MEDITERRANEAN SEABASS, ROASTED VEGETABLES, OREGANO
PAN-SEARED HALIBUT, GRILLED ASPARAGUS, FUMETTO, CAPERS, LEMON, SALMORIGLIO | A SUPPLEMENT PER PERSON APPLIES
NY STRIP STEAK, POTATOES, ASPARAGUS
FILET MIGNON, MASHED POTATOES, PORCINI MUSHROOMS, BLACK TRUFFLE, DEMI GLACE | A SUPPLEMENT PER PERSON APPLIES
GRILLED LAMB CHOP, SALSA VERDE, POTATO PUREE, WILD MUSHROOMS | A SUPPLEMENT PER PERSON APPLIES

ADDITIONS | A SUPPLEMENT PER PERSON APPLIES

SERVED FAMILY-STYLE

SAUTEED SPINACH
ROASTED POTATOES
CRISPY BRUSSEL SPROUTS, BALSAMIC VINEGAR
GRILLED BROCCOLINI
VICHI CARROTS
SAUTEED STRING BEANS AND ALMONDS
GRILLED ASPARAGUS

DESSERT | PLEASE SELECT TWO ITEMS

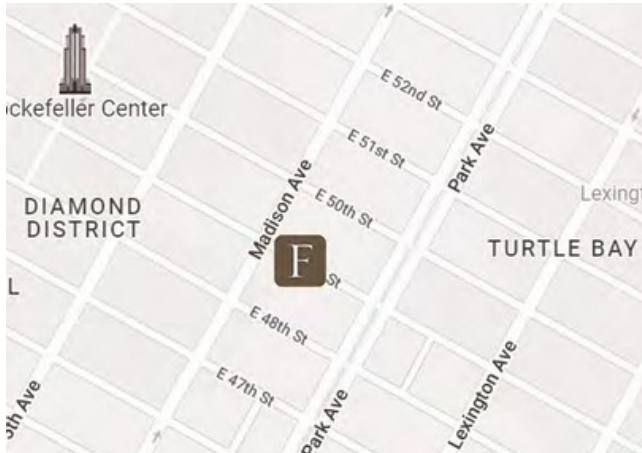
PARTIES OVER 60 ARE LIMITED TO ONE OPTION

TIRAMISÙ FASANO
CHOCOLATE CAPRESE CAKE, VANILLA CREAM
NONNA CAKE, CRÈME ANGLAISE, PINE NUTS
CHOCOLATE CUSTARD MOUSSE, CARAMEL SAUCE
RICOTTA CHEESECAKE, BERRY COULIS
APPLE PIE, ENGLISH CREAM
LEMON TARTE, MERINGUE
MOCHA CAKE AND CHOCOLATE SUBLIME
PECAN TARTE, VANILLA SAUCE
BONET PUDDING, AMARETTI COOKIES, CHOCOLATE
FRESH FRUIT



PRIME LOCATION

LOCATED IN THE HEART OF MIDTOWN EAST AT 280 PARK AVENUE (ENTRANCE ON 49TH STREET), FASANO RESTAURANT ENJOYS A PRIVILEGED ADDRESS FOR SOCIAL AND BUSINESS OCCASIONS THROUGHOUT THE YEAR.



POLICIES

A SIGNED CONTRACT AND 50% DEPOSIT ARE REQUIRED TO RESERVE THE SPACE.

ALL EVENTS ARE SUBJECT TO A 20% OPERATIONS CHARGE, A 6% ADMINISTRATIVE FEE, AND APPLICABLE NEW YORK CITY SALES TAX.

CONTACT

FASANO'S PRIVATE EVENTS TEAM OFFERS FULL-SERVICE PLANNING FOR EVERY OCCASION, FROM BESPOKE MENUS TO CURATED WINE PAIRINGS, AS WELL AS ASSISTANCE WITH DÉCOR AND ENTERTAINMENT.

TO LEARN MORE OR INQUIRE ABOUT AVAILABILITY, PLEASE CONTACT EVENTS@FASANORESTAURANTNY.COM.

