



EVENTS AT

THE MARK



THE MARK RESTAURANT

by Jean-Georges!

LUXURY MEETS VERSATILITY

A world-class menu of subtly innovative European classics as well as Jean Georges' signature global seasonings will be sure to satisfy cravings for both simple and eclectic palates alike.

Showcased in a copper and glass wine wall in the dining room are a collection of boutique and familiar food-friendly wines from around the world, with a focus on value and diversity.

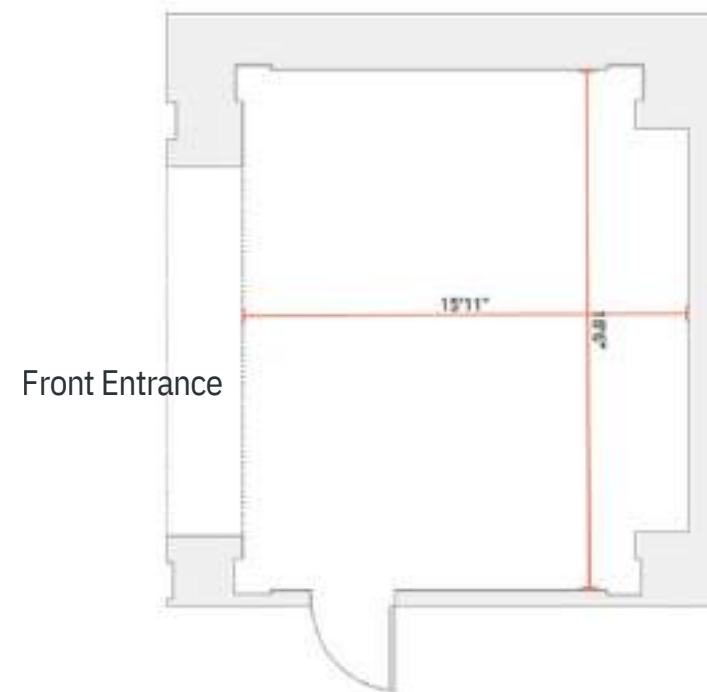
A comfortable yet elegant dining room promises to be both a neighborhood favorite and a connoisseur's destination.





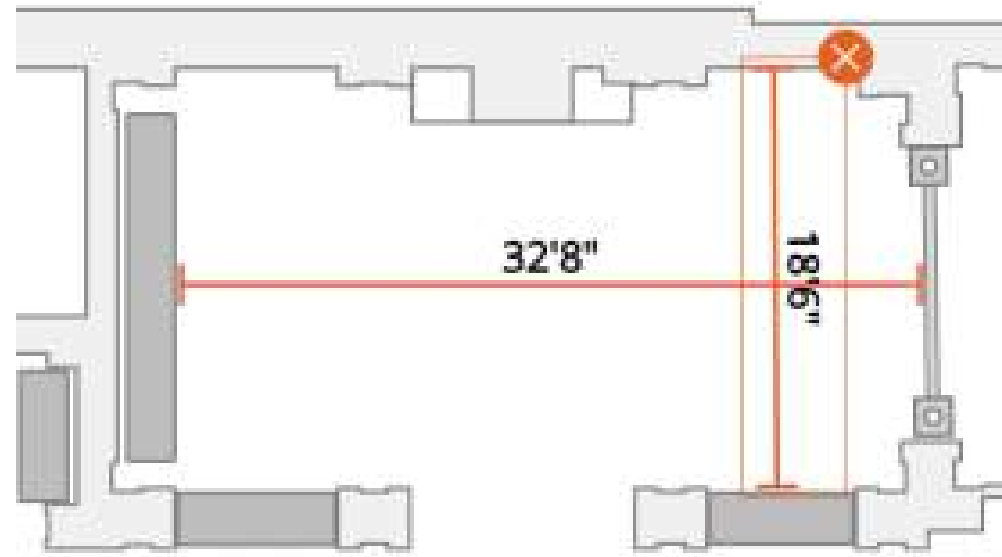
THE MADISON ROOM

Private Dining Room
Up To 22 Guest Seated



THE ATRIUM

50 Guests Seated
65 Guests Standing Reception
Semi-Private



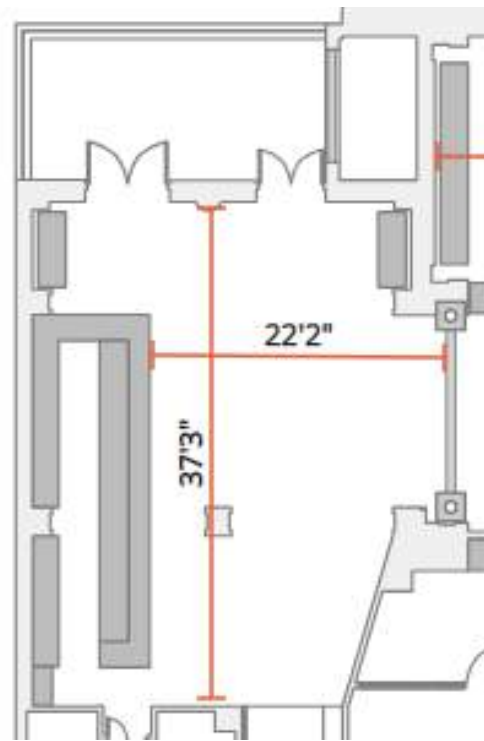


THE LOUNGE

40 Guests Seated
60 Guests Standing Reception

Inclusive of the main bar, The Lounge is perfect for middle-sized cocktail receptions and seated dinners.

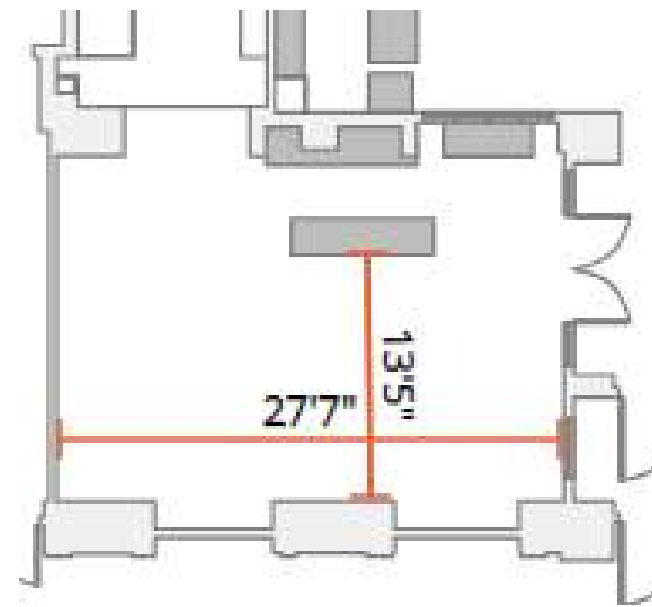
The Lounge includes our private outside patio.



THE MARK BAR

The chic, lively Mark Bar, designed by Jacques Grange, with specially made furnishings by Guy de Rougemont and Vladimir Kagan, serves hand crafted classic and signature cocktails.

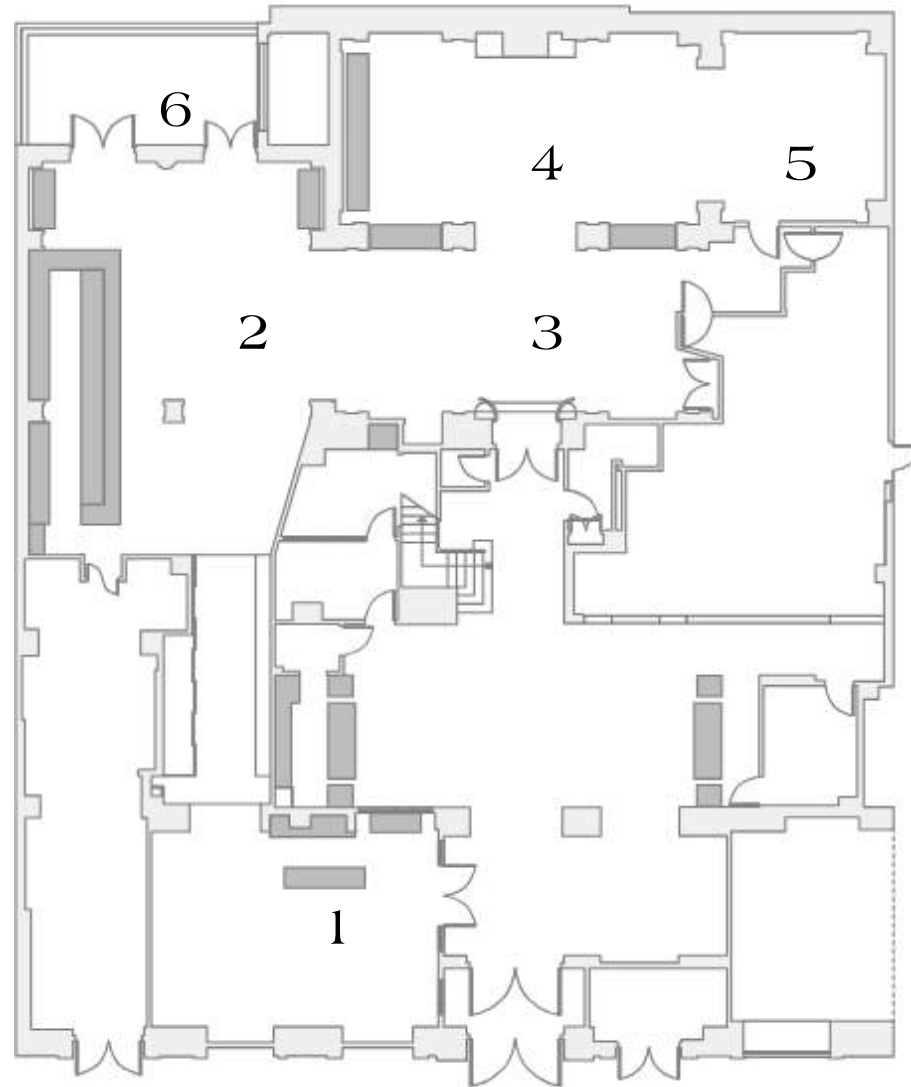
40 Guests Standing Reception Only





FULL BUYOUT OPTIONS

1. The Mark Bar
2. The Lounge
3. The Main Dining Room
4. The Atrium
5. The Madison Room
6. The Patio



PRIVATE
DINING
MENU:
LUNCH &
DINNER

STARTERS FOR
THE TABLE

Burrata, Basil Pesto, Grilled Market Squash
Sweet Pea Guacamole with
Warm Crunchy Tortillas

Watermelon and Goat Cheese, White
Pepper, Olive Oil

Kale, Serrano Chili, Parmesan, Lemon,
Sourdough Croutons

Heirloom Tomatoes, Sweet Onion,
Pistachio,
Red Wine Vinaigrette, Basil

Mozzarella, Tomato, Basil Pizza

Black Truffle, Fontina Cheese Pizza

Smoked Salmon, Dill Mascarpone,
Everything Crust Pizza

Spiced Chicken Samosas

Sushi Grade Hamachi Sashimi, Avocado,
Soy Yuzu Dressing

Crispy Salmon Sushi, Chipotle Mayonnaise
and Soy Glaze

Spicy Tuna Tartare, Black Olive,
Cucumber,
Avocado

Tuna Tartare, Avocado, Spicy Radish,
Ginger Marinade

Chilled Maine Lobster

Shrimp Cocktail

Russ and Daughters Smoked Salmon,
Horseradish, Grilled Country Bread

Large Chilled Seafood Platter: Oysters,
Clams, Shrimp, Lobster, Tuna Tartare
Osetra Caviar, Warm Blinis

SALADS
& PASTAS

Fusilli, Mozzarella, Tomato, Basil

Fresh Fettucine, Meyer Lemon, Parmesan
Cheese, Black Pepper

Warm Grain Salad, Summer Vegetables,
Red Wine Vinaigrette, Feta Cheese

Chopped Lettuce, Avocado, Apple,
Pecans, Blue Cheese

Boston Lettuce and Arugula, Avocado,
Fine Herbs, Mustard Vinaigrette

Heart of Romaine Caesar, Parmesan,
Sourdough Croutons, Chili Flakes

Kale, Serrano Chili, Parmesan, Lemon,
Sourdough Croutons

ENTRÉES

The Mark Cheeseburger, Black Truffle
Dressing, Brie

Parmesan Crusted Organic Chicken,
Artichokes, Lemon-Basil Butter Sauce

Grilled Black Sea Bass, Braised Fennel,
Carrots, Cerignola Olives

Slowly Cooked Salmon, Roasted Tomato
and Summer Beans, Black Olive, Lime
Yogurt

Grilled Lamb Chops, Seven Spices, Haricot
Verts, Cucumber Mint Relish

Pepper Crusted Beef Tenderloin, Béarnaise,
Tomato Confit, Crispy Onions

Baked Maine Lobster, Habanero Lime
Sauce, Corn, Cucumber Mint

SWEETS
& DESSERTS

Lemon Almond Cake, Ginger, Glazed
Apricots, Apricot Sorbet

Strawberry Sundae, Brioche Croutons,
Kaffir Lime
Leaf

Meringue Butterscotch Pudding, Crème
Fraiche, Sea Salt

Profiteroles, Vanilla Ice Cream,
Chocolate Sauce

Warm Chocolate Cake, Vanilla Ice
cream

Cookie Plate

Assorted Ice Cream and Sorbet

Artisanal Cheese Plate, Select Three
Morbier
Gruyere Rolf Beeler
Le Secret De Compostelle
Brie de Meaux
Valdeon

SIDE ADD-ONS
FOR THE TABLE

Mashed Potatoes

French Fries

Sautéed Broccoli Rabe, Lemon, Chili

Sautéed Spinach

Sautéed Corn, Jalapeno, Lime

Chickpea Fries

PRIVATE
DINING
MENU:
BRUNCH

PRIVATE
DINING
MENU:
PASSED CANAPES

STARTERS
FOR THE TABLE

- Freshly Baked Pastry Basket
- Warm Artichoke, Mustard Sauce, Frieze and Chervil
- Sushi Grade Hamachi Sashimi, Avocado, Soy Yuzu Dressing
- Seasonal Fruit
- Shrimp Cocktail
- Egg Caviar
- Osetra Caviar, Warm Blinis
- Crispy Salmon Sushi, Chipotle Mayonnaise and Soy Glaze

ENTRÉES
FOR THE TABLE

- Irish Steel Cut Oatmeal, Dried Sour Cherries, Steamed Milk, Brown Sugar
Add Bananas and Berries
- Russ and Daughters Norwegian Smoked Salmon (Toasted Bagel, Red Onion, Cream Cheese)
- French Toast, Sautéed Apples
- Buttermilk Pancakes, Sliced Banana, Mixed Berries
- House Made Granola Parfait, Greek Yogurt, Seasonal Compote
- Avocado Toast Plain or
With Two Poached Eggs
With Smoked Salmon
- Two Eggs Any Style, Roasted Potatoes (Choice of Ham, or Smoked Salmon)

PASSED
CANAPES

- Charred Lamb Chops, Passion Fruit BBQ
- Steak Tartar, Quail Egg, Crispy Potato
- Grilled Lamb Chops, Smoked Chili Glaze
- Tuna Tartar, Crushed Avocado, Soy, Ginger
- Marinade Shrimp Satay, Sweet and Sour Sauce
- Avocado and Snow Pea Lettuce Cups, Sweet Chili Dressing
- Corn and Thai Basil Potstickers, Soy-Lime and Ginger Sauce
- Fragrant Mushroom Rolls, Galangai, Emulsion
- Green Chickpea Hummus Tartlet
- Spiced Chicken Samosas, Cilantro Yogurt
- Crispy Salmon Sushi, Sriracha and Soy
- The Mark Slider, Brie, Black Truffle Dressing
- Black Truffle and Fontina Pizza
- Madai Sashimi on Warm Black Truffle-Garlic Toast
- Lobster Roll with Dill and Sriracha
- Smoked Salmon and Herbal Blinis, Chive Crème Fraiche
- Wagyu Beef Carpaccio, Truffle Cheese Fritters
- Mini Egg Toast, Caviar, Herbs
- Caviar Blinis, Crème Fraiche
- Belgium Endive and Black Truffle Spears



CAVIAR KASPIA AT THE MARK

Caviar Kaspia at The Mark is the first of its kind, designed by the visionary Jacques Grange. Embodying the DNA of the famously chic Parisian restaurant with the same inviting atmosphere and ambiance, Caviar Kaspia at The Mark evokes old world elegance and charm.

The restaurant serves an exceptional menu of signature dishes which are perfectly complimented by the finest selection of caviars.



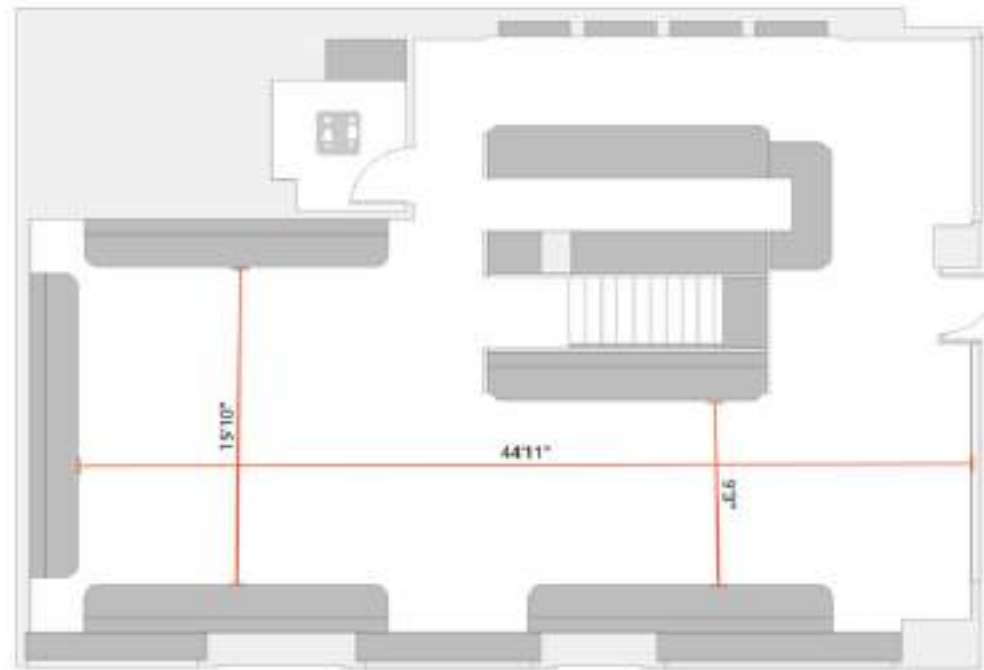
PRIVATE GROUPS & EVENTS

Large Party Reservations: 11-16
Guests

Partial Buyout: Up to 30 Guests
Seated

Full Buyout: Up to 60 Guests
Seated

Full Buyout with Standing
Reception: Up to 80 Guests



PRIVATE DINING MENU:

STARTERS FOR THE TABLE

Fresh French Bean Salad

Potato Rösti Crust Caviar Pizza
Creme Fraiche, Chives

Tuna Tartare
Lemon, Yuzu and Soya Sauce

“Le Grand” Salmon Carpaccio
Lime, Soya, Sweet Pepper and Avocado

SUPPELEMENTAL ADD ONS

Caviar Duet
White Sturgeon, Imperial Baeri

Royal Caviar Duet
Imperial Baeri, Royal Oscietra

Royal Caviar Duet
Royal Oscietra, Selection Oscietra

Caviar Trilogy
White Sturgeon, Imperial Baeri, Selection Oscietra

Royal Caviar Trilogy
Imperial Baeri Caviar, Selection Oscietra, Royal Oscietra

ENTRÉES

Baked Potato with 30GR Baeri Caviar

Tagliolini with King Crab

Halibut En Papillote
Potato Pave, Caviar Beurre Blanc

Beef Tenderloin
Honey Roasted Carrots and Black Garlic Aioli

DESSERT

Kaspia Baba with Seasonal Fruit

Chef’s Selection of Gelato

Chef’s Selection of Sorbet

PRIVATE
DINING
MENU:
FULL BUYOUT

FIRST COURSE

Kamchatka King Crab & Crayfish Salad

Norwegian Smoked Salmon & Blini

ENTRÉES

Baked Potato Topped with Caviar

30GR or 50GR
Imperial Baeri
Royal Oscietra
Selection Oscietra

DESSERT

Kaspia Baba with Seasonal Fruit

PRIVATE
DINING
MENU:
PASSED CANAPES

PASSED
CANAPES

Imperial Baeri Mini Blini

Taramasalata Crudite

Mini Smoked Salmon Blini, Gold Label Smoked Salmon

Mini Royal Tuna Tartar

Salmon Tartar “Le Grand”

Kamchatka King Crab & Avocado

Cinco Joyas Acorn Fed Iberico Ham

Avocado Salad

THE MARK SAILBOAT PRIVATE CHARTER

Available from May to September.
Can accommodate up to 25 guests.

Two-hour sail experience with the
choice of a curated menu by Jean-
Georges or Caviar Kaspia.



EVENT & INQUIRY REQUESTS

The Mark Restaurant by Jean-Georges & Caviar Kapsia at The Mark
Special Events

Events@TheMarkHotel.com

themarkrestaurantnyc.com, caviarkaspianyc.com

