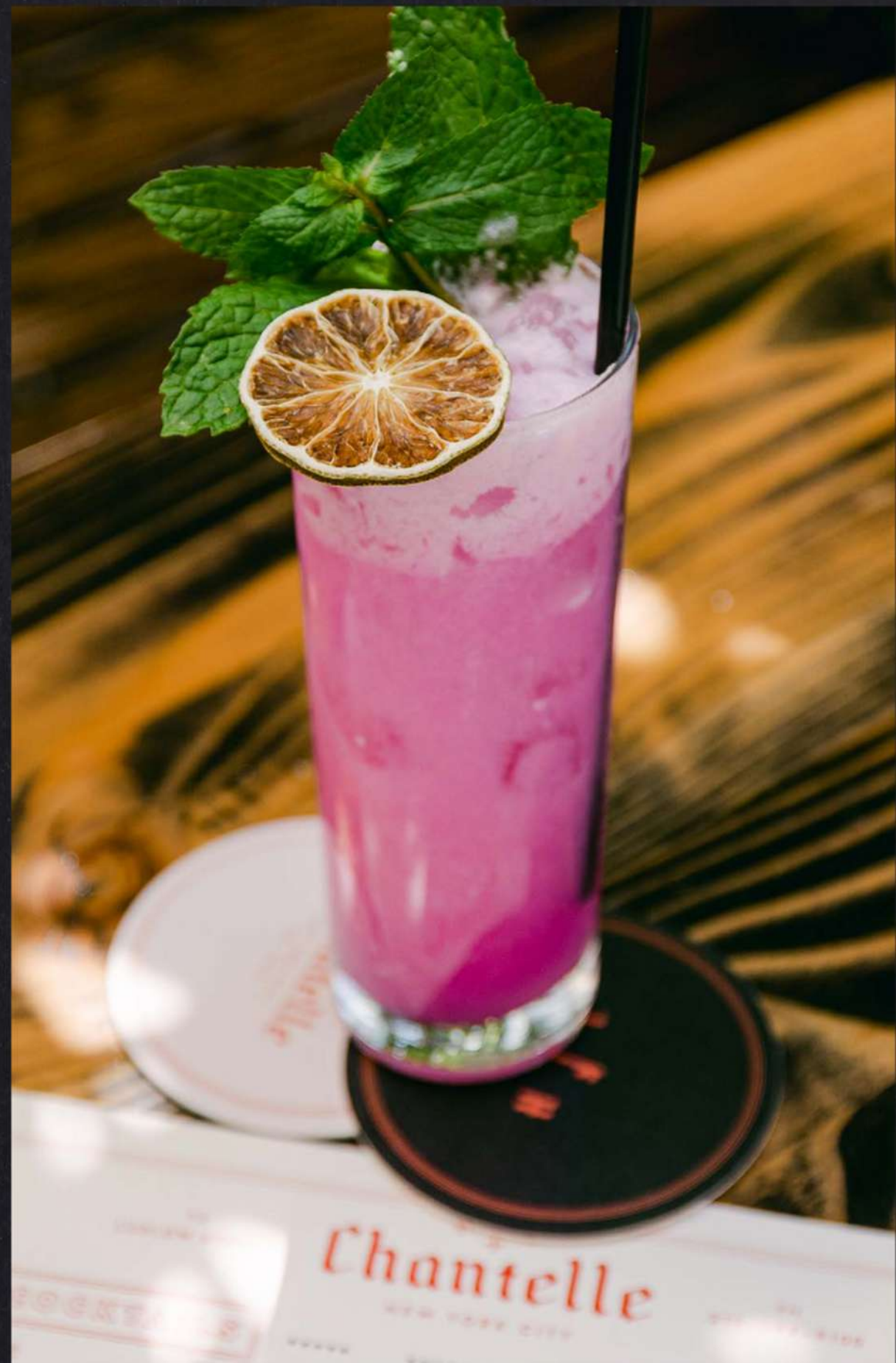


HOTEL
Chantelle
NEW YORK CITY





OUR THREE-LEVEL, MULTI-FACETED SPACE OFFERS LOUNGE SEATING AND A UNIQUE AMBIENCE THAT IS WELCOMING AND SPACIOUS.

WE ARE THE ULTIMATE CHOICE FOR SMALL AND LARGE EVENTS, AS WELL AS WEEKLY DINNER AND DRINKS.

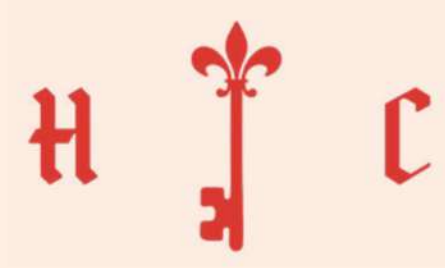
FULLY EQUIPPED WITH A STATE-OF-THE-ART SOUND SYSTEM, HOTEL CHANTELE CAN FULFILL ALMOST ANY AUDIO AND VISUAL REQUEST.

ALL THE STYLE AND ACCOMMODATIONS NEEDED UNDER ONE ROOF FOR THE PERFECT EVENT.

WE CAN HOST...

Team Building
Networking Events
Employee Appreciation Parties
Birthday Celebrations
Fashion Shows
Corporate Events

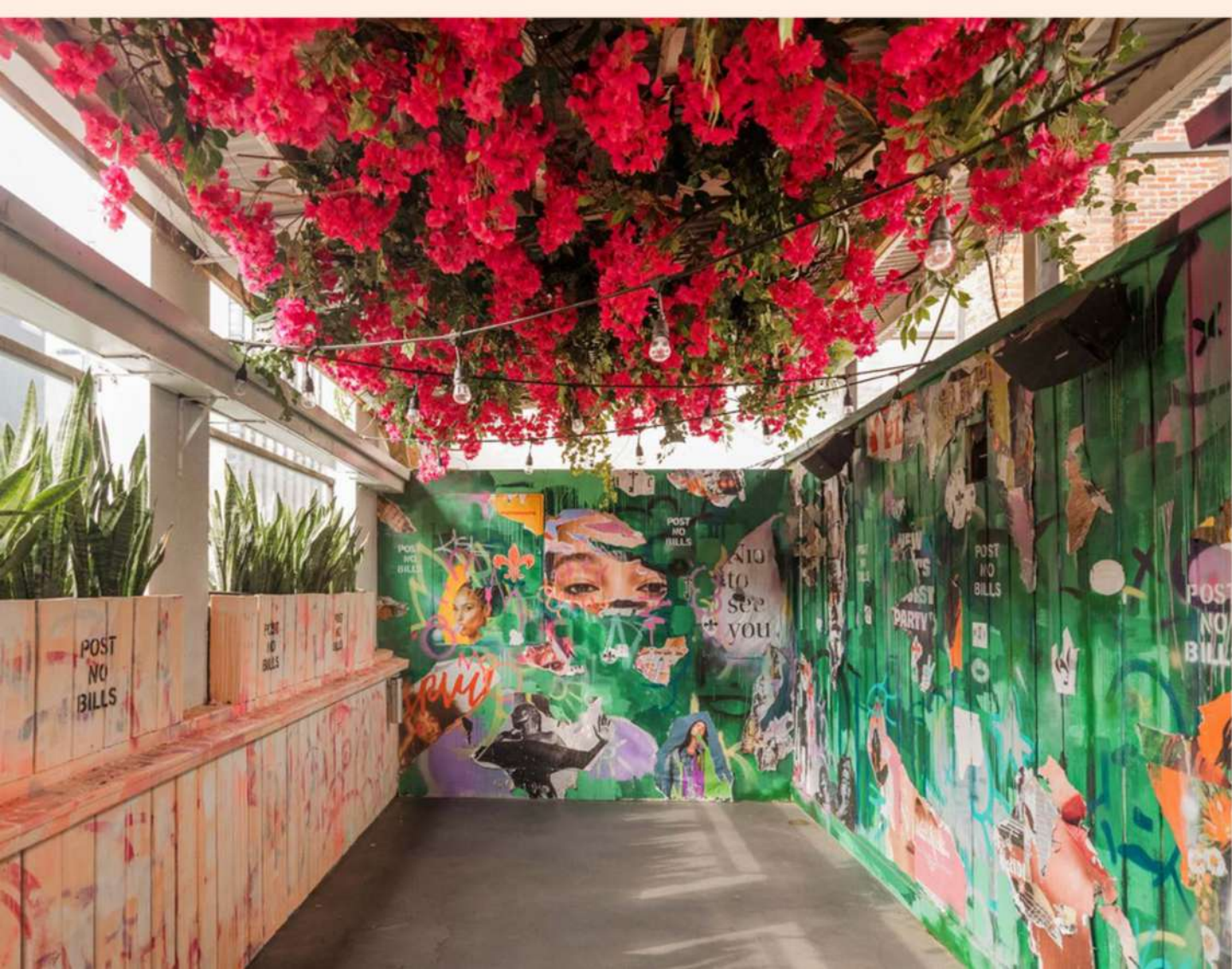
Movie Premieres
Photo Shoots
Buffet Dinners
Seated Dinners
Cocktail Receptions
AND MANY MORE

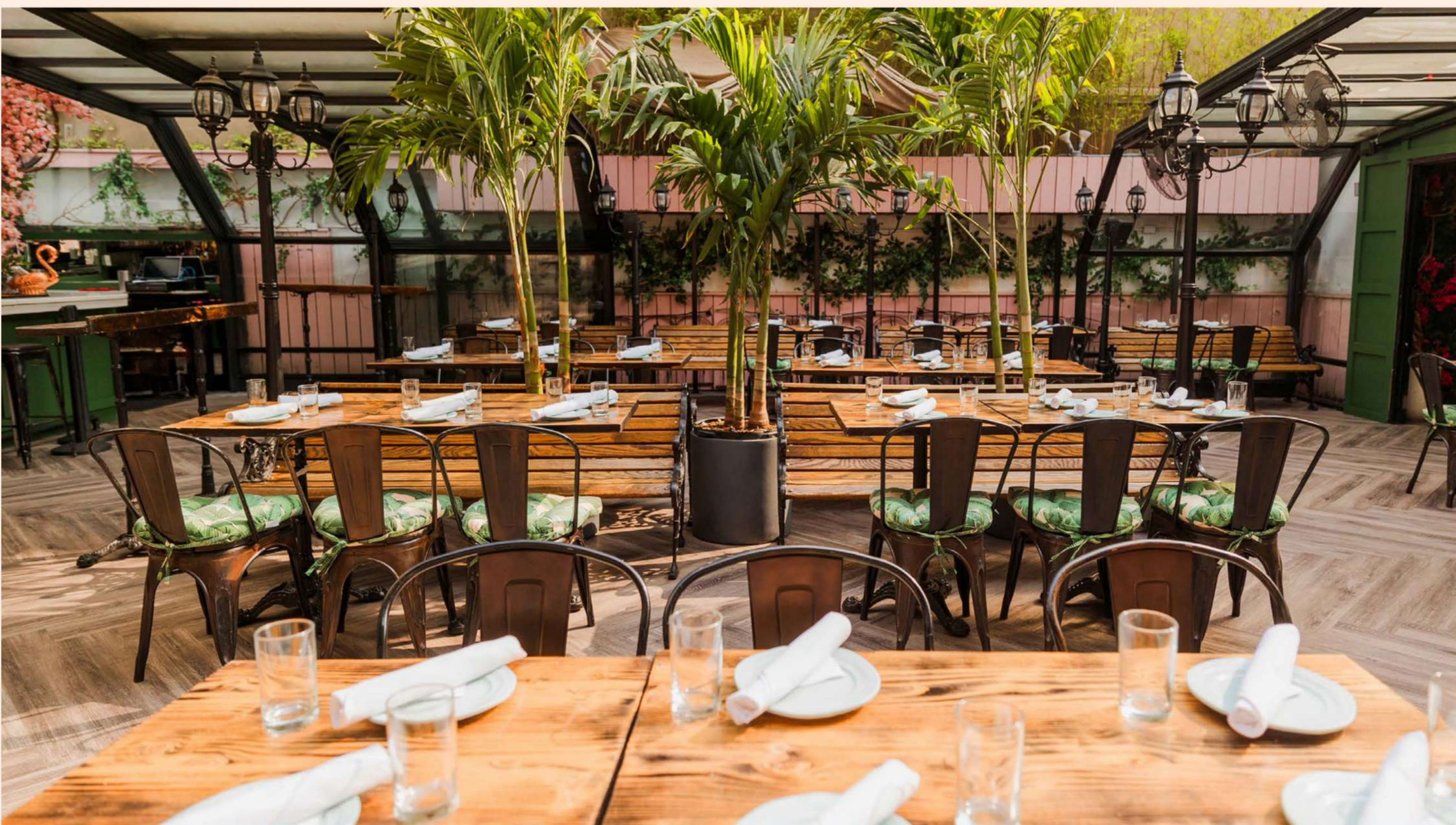


NAMED AFTER A FRENCH WORLD WAR II SAFE HOUSE,
HOTEL CHANTELLE IS A RESTAURANT, LOUNGE AND
EVENT SPACE LOCATED IN THE EVER BURGEONING
SOUTH OF DELANCEY SECTION OF THE LOWER EAST
SIDE. THE INTERIOR OF HOTEL CHANTELLE GIVES WAY
TO A 1940S PARISIAN-STYLE BAR, A ROOFTOP
RESTAURANT AND GARDEN WITH VIEWS OF THE
WILLIAMSBURG BRIDGE AND AN UNDERGROUND DANCE
DEN THAT EXUDES A NOBODY'S WATCHING VIBE.
HOTEL CHANTELLE'S VERSATILITY ALLOWS US TO CATER
TO A LARGE VARIETY OF EVENTS, INCLUDING MOVIE
PREMIERE PARTIES, CHARITY EVENTS, POP-UP SHOPS
AND CORPORATE HOLIDAY PARTIES.



THE ROOFTOP





THE ROOFTOP



THE ROOFTOP AT HOTEL CHANTELLE TRANSPORTS YOU TO
A PARISIAN GARDEN AS YOU EXPERIENCE A FUN SOCIAL STYLE
MENU, AS WELL AS CHAMPAGNE AND CREATIVE COCKTAILS
UNDER THE STARS. BOTH ELEGANT AND COMFORTABLE,
THE ROOFTOP IS DECORATED WITH LAMP POST LIGHTING,
PARK BENCHES AND DRAPING FLORAL GREENERIES.

FEATURES

RETRACTABLE ROOFTOP
CLIMATE CONTROLLED 24/7
2000 SQUARE FEET
DINING • FULL BAR
DJ BOOTH



THE LOBBY



A PARISIAN STYLE COCKTAIL LOUNGE THAT EMANATES
SOPHISTICATED GLAMOUR OF THE 1940S. THE LEATHER
BANQUETTES OFFER A COMFORTABLE ESCAPE FOR THE
NIGHT, OR A POSH SPOT TO PLAN YOUR NEXT MOVE IN
THE CITY THAT NEVER SLEEPS.

FEATURES

1500 SQUARE FEET

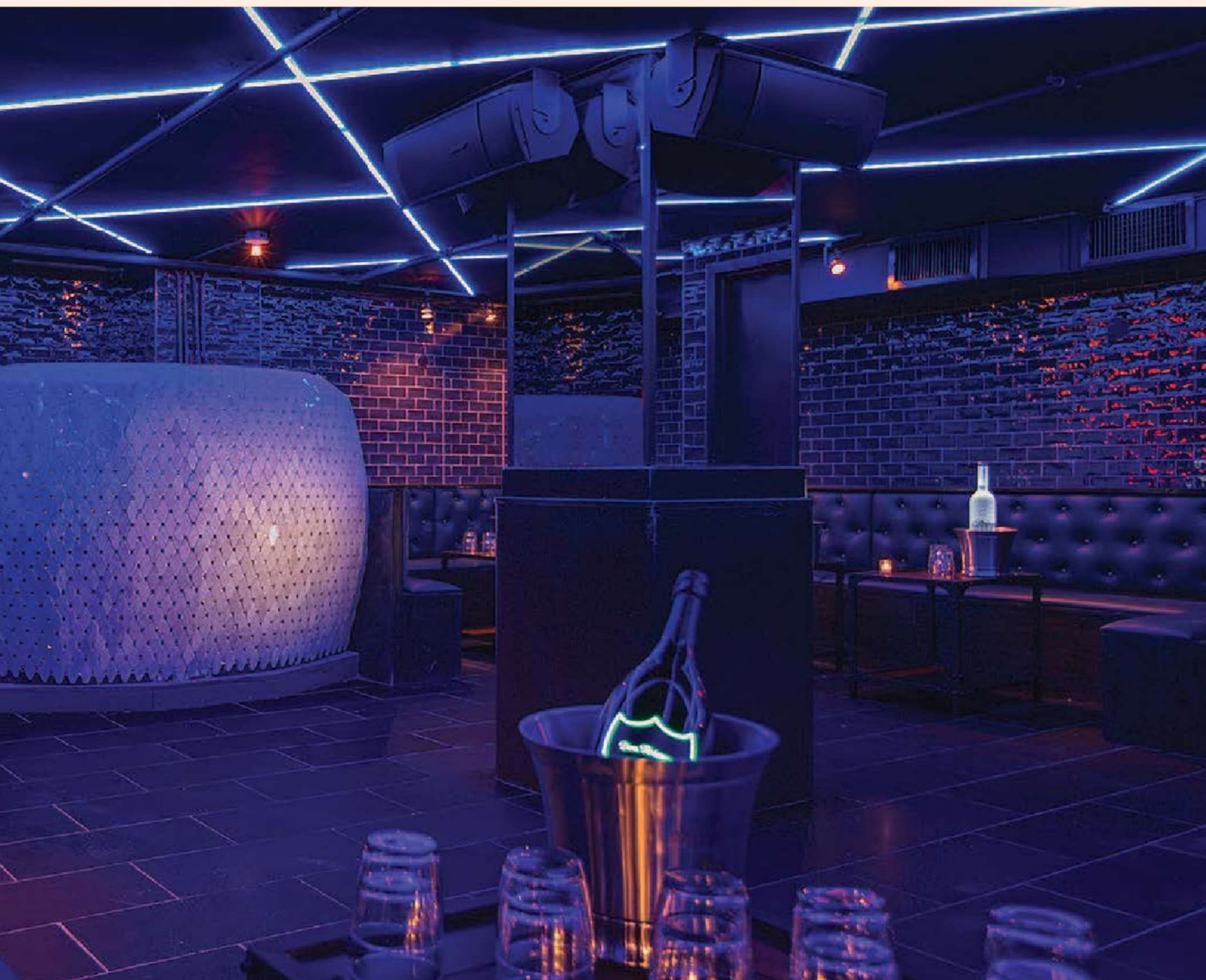
DINING

FULL BAR

DJ BOOTH

THE
BONBONNIERE

BELOW HOTEL CHANTELLE



THE
BONBONNIERE

BELOW HOTEL CHANTELLE



NAMED AFTER THE FRENCH WORD FOR A SMALL CANDY JAR, BONBONNIÈRE IS INSPIRED BY FABERGÉ EGGS AND EUROPEAN OPULENCE. THE DJ BOOTH IS CRAFTED IN THE STYLE OF AN ACTUAL FABERGÉ EGG, LED LIGHTS STREAK ACROSS THE CEILING, AND THE WALLS ARE MIRRORED.

FEATURES

1500 SQUARE FEET

FULL BAR

DJ BOOTH

STATE OF THE ART LED LIGHTING



FOOD & DRINK PACKAGES



OPEN BAR

2 HOUR MINIMUM

BEER & WINE OPTION AVAILABLE*

BEER WINE AND HOUSE SPIRITS

INCLUDES ALL BEERS, HOUSE WINE, CHAMPAGNE, HOUSE SPIRITS,
BOTTLED WATER, & SOFT DRINKS

\$60 PERSON FOR TWO-HOURS
\$25 PERSON EACH ADDITIONAL HOUR

SELECT STANDARD OPTION AVAILABLE*

STANDARD SPIRITS

INCLUDES ALL BEERS, UPGRADED WINES, CHAMPAGNE, MID-LEVEL
BRANDS, BOTTLED WATER & SOFT DRINKS

\$70 PERSON FOR TWO-HOURS
\$30 PERSON EACH ADDITIONAL HOUR

SELECT PREMIUM OPTION AVAILABLE*

PREMIUM SPIRITS

INCLUDES ALL BEERS, UPGRADED WINES, PREMIUM BRANDS, BOTTLED
WATER, RED BULL & SOFT DRINKS

\$80 PERSON FOR TWO-HOURS
\$35 PERSON EACH ADDITIONAL HOUR

- >ALL PACKAGES REQUIRE A TWO-HOUR MINIMUM AND AT LEAST THIRTY PARTICIPANTS
- >SHOTS & DOUBLES ARE NOT INCLUDED IN ANY PACKAGE
- >HOUSE OR CUSTOM SPECIALTY COCKTAILS MAY BE ADDED TO ANY PACKAGE FOR AN ADDITIONAL COST
- >PLEASE INQUIRE WITH YOUR SALES MANAGER FOR PRICING

Hors D'oeuvres

PRICES ARE BASED ON 2 HOUR MINIMUM

Choice of 5|\$35 per person

Choice of 6|\$41 per person

Choice of 7|\$45 per person

(4-5 pieces per guest, per hour)

GF -Gluten Free - V-Vegan - NF -Nutfree | VG-Vegetarian

SAVORY

MEAT:

Prime Beef Sliders *smoked mozzarella, yuzu mayo* NF

Pigs in the Blanket NF

Beef Empanadas NF

Spicy Korean Beef *cucumber and yogurt sauce* GF -NF

Steak Tartare *in a savory cup* NF

Veal Dumplings *steamed or seared chipotle mayo* NF

CHICKEN:

Asian Style Chicken Kebabs GF· NF

Chicken Quesadillas *chipotle mayo* NF

Chicken Meatballs GF-NF

Smoked Chicken Skewers GF·NF

SEAFOOD:

Smoked Salmon Pinwheels NF

Coconut Shrimp *swet chili sauce* GF

Tuna Tartar GF · NF (By Request)

Mini Crab Cakes *mustard aioli* NF

Creamy Shrimp Salad NF

ASSORTED:

Cheese Arancini NF-VG

Spinach & Cheese Empanadas NF-VG

Red & Yellow Tomato Bruschetta V· NF·GF (By Request)

Kale Vegetable Dumpling GV·NF·V

Vegetable Spring Rolls VG·NF·V

Caprese Skewers V·NF·GF

Black Truffle Mac & Cheese Tartlets NF

Trio of Hummus Cups *garlic, roasted peper, pumpkin* VG-NF·V

Classic Deviled Eggs GF·VG·NF

STATIONS

— \$25 PER PERSON —

PASTA

CHOOSE 3

Penne alla Vodka NF

Cheese Tortellini In Creamy Sauce NF

Wild Mushroom Ravioli NF·GF·VG

Garganelli Pomodoro Sauce NF·V

Cavatelli Bolognese NF

Seafood Bucatini

salmon, shrimps, clams, caper sauce NF

SLIDERS

CHOOSE 2

Prime Beef Sliders *smoked mozzarella, yuzu mayo* NF

Crispy Chicken Sliders *chipotle mayo.* NF

Pulled Pork Sliders *house made BBQ sauce coleslaw*

Short Ribs Sliders *spicy mayo, cheese sauce* NF

Vegetarian Sliders *roasted seasonal vegetables, pesto aioli* NF·V

Ham & Cheese Sliders NF

TACOS

CHOOSE 2

Birria Beef

Pulled Pork

Roasted Chicken Fish

Vegetarian

*All taços accompanied with corn tortilla, pico de gallo,
guacamole and chips*

STATIONARY Platters

INTERNATIONAL & DOMESTIC CHEESE BOARD

• \$250 | • \$350

• Chef's selection of Three Cheeses
grapes, olives, assorted crackers
NF • V • VG (By Request)

• Chef's selection of Five Cheeses
grapes, olives, assorted crackers
NF • V • VG (By Request)

CHARCUTERIE

• \$250 | • \$350

• Chef's selection of Three Cured Meats
olives, assorted crackers
NF • GF (By Request)

• Chef's selection of Five Cured Meats
olives, assorted crackers
NF • GF (By Request)

LARGE CHESE & MEAT COMBO

\$650

Chef's selection of Five Cheeses, Five Cured Meats
grapes, olives, assorted crackers
NF • GF (By Request)

CRUDITES

\$175

Sliced & whole raw vegetables
balsamic vinaigrette & ranch dressing
VG • GF • GV • V (W/O Balsamic Sauce)

CHICKEN LOLLIPOPS

honey sriracha sauce

NF • GF (By Request)

30 PCS | \$125

LARGE PLATTERS OF ANY ITEM ON THE HORS D'OEUVRES
MENU ARE PRICED AT \$125 FOR 25 PIECES

BUFFET

OPTION 1

CHOICE OF - 1 SALAD, 1 PASTA, 1 ENTREE, 1 SIDE & 1 DESSERT

- \$45 PER PERSON

OPTION 2

CHOICE OF -1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT

- \$55 PER PERSON

SALAD

Tuscan Kale and Apple Salad

almonds, cranberries, pumpkin seeds, champagne mustard

dressing GF ·VG ·V

Caesar Salad

pecorino croutons, anchovy dressing NF ·VG

Southwest Quinoa Salad

roasted vegetables, tomatoes, charred corns, black beans

NF ·GF·VG ·V

Southwest Quinoa Salad

roasted vegetables, tomatoes, charred corns, black beans

NF ·GF·VG ·V

Grilled Vegetable Salad

NF·GF·V

BUFFET

CONTINUED...

PASTA

Wild Mushroom Ravioli NF·VG

Cavatelli Bolognese NF

Chicken Alfredo Linguine

creamy sauce with pecorino cheese NF

Penne Alla Vodka

fresh tomato, basil extra virgin olive oil NF - VG

Seafood Bucatini

salmon, shrimps, clams, caper sauce NF

ENTREE

Chicken Fajita

*mixed bell peppers, charred onions, jalapenos,
flour tortila and sour cream sauce* NF (GF by request)

Roasted Salmon

citrus and dill sauce NF·GF

Roasted Filet of Beef NF-GF

Eggplant Parmesan

mozzarella chese, basil marinara NF -

Braised Beef Ragout

white winter vegetables NF·VG

Miso Glazed Cod GF

Organic Boneless Chicken Breast

creamy mustard sauce NF

Vegetable Lasagna

mushrooms, seasonal vegetables, fresh mozzarella cheese NF-VG

SIDES & SWEETS

SIDES

Fingerling Potatoes
rosemary, thyme, garlic NF·GF·GV·V

Mixed Vegetables
cauliflower, broccoli, peppers NF·GF·GV·V

Garlic Mashed Potatoes VG

Haricot Vert
garlic olive oil NF·GF·V

SWEETS

Mini Cupcakes Mini Cheesecakes

Assorted Macaroons

Vegan Berry Cake

Pistachio Cannoli

CONTACT

92

LUDLOW STREET



PH

212-254-9100

EVENTS@HOTELCHANTELLENYC.COM

