



NEW YORK
private events + catering

MOMOFUKU

Established by chef and founder David Chang in 2004 with the opening of Momofuku Noodle Bar, Momofuku has grown to include restaurants in New York City, Sydney, Toronto and Washington, DC. Momofuku has a total of thirteen restaurants, a bakery established by award-winning pastry chef Christina Tosi with multiple locations throughout New York City, Washington, DC, and in Toronto (Milk Bar), two bars, and a Culinary Lab. The restaurants have gained world-wide recognition for their innovative take on cuisine, while supporting local, sustainable and responsible farmers and food purveyors.



PRIVATE EVENTS + CATERING

Momofuku offers private event spaces in both downtown and midtown Manhattan, as well as off-site catering options, ideal for:

- Corporate and Social Functions
- Holiday Parties
- Wedding Ceremonies and Receptions
- Product Launches
- Video and Photo Shoots

PRIVATE EVENT LOCATIONS

Momofuku Má Pêche | Fuku+

15 West 56th Street, between 5th and 6th Avenues

Momofuku Ssäm Bar

207 2nd Avenue at 13th Street

Momofuku Ko

8 Extra Place, off 1st Street between 2nd Avenue and Bowery

Momofuku Nishi

232 Eighth Avenue, between 21st and 22nd Street

OFF-SITE CATERING

Available throughout New York City and beyond.





MÁ PÊCHE | FUKU+

15 W. 56th Street, between 5th and 6th Avenues

Conveniently located in midtown Manhattan, Má Pêche and Fuku+ are Momofuku's only restaurants that don't require a subway ride to get to if you're coming from the MoMA, the Theater District, Central Park, or work: they're in Midtown.

Má Pêche (which means "mother peach") serves breakfast, lunch, dinner, and a weekend brunch. At Má Pêche, guests may choose from a variety of à la carte offerings, including chef specials for tables to share.

Fuku+ is a fried chicken shop located on the ground floor of West 56th Street above Má Pêche's Main Dining Room. Fuku+ serves a spicy fried chicken sandwich alongside a menu that is constantly evolving, as well as an expanded menu for private events.

The **Chambers Hotel Mezzanine**, located adjacent to Má Pêche, is also available for events. The space is semi-private, overlooking the lobby of the hotel and filled with lounge furniture and modern artwork.



EVENT SPACES

Má Pêche Main Dining Room

up to 75 guests seated, 100 guests standing

Má Pêche Private Dining Room

up to 14 guests seated

Fuku+

up to 32 guests seated, 50 guests standing

Chambers Hotel Mezzanine

up to 100 guests standing

Full Building Buyouts

up to 107 seated, 150 standing

MÁ PÊCHE | FUKU+

15 W. 56th Street, between 5th and 6th Avenues

SAMPLE MENUS

COCKTAIL PARTIES

CANAPÉS

\$45 per person for three
\$70 per person for five

Empress Crab Claws
yuzu kosho mayo

Apple Kimchi
maple labne, jowl bacon

Spicy Pork Dumplings
Sichuan pork

Gem Lettuce
Benton's bacon, buttermilk

Kimchi Deviled Eggs
tobiko, chive

Crudité
chickpea hozon spread

FOOD STATIONS

priced à la carte

Slow Roasted Brisket
steamed buns, coleslaw, bbq sauce

Vegetable Rice Cakes
mushrooms, garlic chive, kale

Whole Roasted Boneless Porgy
seasonal garnish

Pork Rack Char Siu
rice, daikon-carrot slaw, ginger
pickled Chinese mustard greens,
steamed buns, sauces

BEVERAGE PACKAGES

wine, beer, non-alcoholic beverages
\$45 per person

3 specialty cocktails, wine, beer, non-
alcoholic beverages
\$65 per person

SEATED EVENTS

PRIX FIXE LUNCH + DINNER MENUS

\$70 per person for 3 courses
\$85 per person for 4 courses

Served family style

Course 1

Fluke Crudo
passion fruit, ginger, papaya

Little Gem Salad

chickpea hozon, root vegetables, herbs

Course 2

Steamed Pork Buns
hoisin, cucumber, scallion

Heirloom Tomato Salad

cucumber, masago, aged black vinegar

Course 3

Butter Poached Arctic Char
spaetzle, crème fraiche, trout roe

Grilled Bavette Steak

shishito pepper, Meyer lemon, fingerling

Sides

Broccoli Salad
sunflower seeds, miso, lime

Melon Salad

Thai basil, panir cheese, smoked maldon

Course 4

Buttermilk Panna Cotta
fig, vanilla, lemon

Flourless Chocolate Cake

brown butter, almond, spiced ice cream





SSÄM BAR

207 2nd Avenue at 13th Street

Momofuku Ssäm Bar opened in 2006 and serves an inventive menu that is always evolving. Country hams, raw bar items and large format meals including the Bo Ssäm and Dry Aged Ribeye are staples at dinner. Lunch features a selection of ssäms as well as the Whole Rotisserie Duck. Seasonal dessert offerings made by the team at Ssäm Bar are served alongside select Milk Bar items. For private events, Ssäm Bar offers a selection of canapes and food stations for standing cocktail receptions, as well as prix-fixe menus for seated events, which feature the Bo Ssäm, Duck, and Ribeye. Individually plated custom menus are also available on request.

EVENT SPACES

private dining – cocktail receptions – large group dining

Ssäm Bar Private Dining

up to 44 seated, 50 standing

Ssäm Bar Full Buyout

up to 100 seated, 150 standing



SSÄM BAR

207 2nd Avenue at 13th Street

SAMPLE MENUS

COCKTAIL PARTIES

CANAPÉS

pricing based on 1 hour, \$20 per person for each additional hour

\$25 per person for three

\$35 per person for five

\$45 per person for seven

Fried Duck Dumplings
sriracha mayo

Gem Lettuce
bacon buttermilk dressing

Spicy Shrimp Roll
daikon, green mango, peanut

Whipped Burrata
black garlic

Crudité
chickpea hozon spread

FOOD STATIONS

pricing available on request

Bo Ssäm
whole pork butt, white rice, bibb lettuce,
kimchi, sauces

Whole Rotisserie Duck
white rice, bibb lettuce, chive pancakes,
crispy shallots

Whole Boneless Porgy Ssäm
ginger-scallion, bean sprout, herbs

Seven Spice Smoked Beef Brisket
bibb lettuce, kimchi, horseradish

Plus a selection of seasonal sides.

SEATED EVENTS

PRIX-FIXE MENUS

served family style

Duck Ssäm Prix-Fixe

\$75 per person for 6 course dinner

Course 1

Arctic Char
beet bonji, creme fraiche, chive

Course 2

Country Ham
redeye gravy

Pea Salad

kohlrabi dashi, myoga, scallion

Course 3

Steamed Pork Buns
hoisin, cucumber, scallion

Octopus Escabeche

parsley, onion, paprika

Course 5

Whole Rotisserie Duck Ssäm
chive pancakes, bibb lettuce, hoisin, duck
scallion, crispy shallots

Broccoli Salad

ranch dressing, crispy ham

Course 6

Fried Bun Trifle
grapefruit, honey ice cream, lavender

BEVERAGE PACKAGES

BEER AND WINE

2-Hour: \$40 per person

4-Hour: \$60 per person

COCKTAILS, BEER AND WINE

2-Hour: \$65 per person

4-Hour: \$85 per person



Individually plated menus and additional prix-fixe menus are available on request.



MOMOFUKU KO

8 Extra Place, off 1st Street between 2nd Avenue and Bowery

Momofuku Ko opened in 2008. At Momofuku Ko (which means “son of”), guests are served a tasting menu along a kitchen counter. Executive Chef Sean Gray uses seasonal ingredients, and changes the menu frequently based on market availability. Ko has two Michelin stars, which it has retained for eight years. In 2014, Ko moved from its original location on 1st Avenue to 8 Extra Place.

EVENT SPACES

private dining

Ko Private Dining Room

6 to 14 guests seated

Ko Main Dining Room

up to 25 guests seated

MOMOFUKU KO

8 Extra Place, off 1st Street between 2nd Avenue and Bowery

PRIVATE DINING ROOM

Momofuku Ko's Private Dining Room can seat groups of 6 to 14 guests. Guests are seated around a rectangular table constructed out of black walnut and flanked by a wall mural by acclaimed street artist David Choe.

In the Private Dining Room, Momofuku Ko typically offers a multi-course menu consisting of both individually plated and family-style dishes. Ko's chefs will develop a customized menu for your group based on the season and the highest quality ingredients available through our purveyors. Menus for the Private Dining Room may also be tailored to suit the requirements of our guests.

FULL BUYOUTS

Momofuku Ko's main dining room is available for full buyouts and can accommodate up to 25 guests seated at the kitchen counter.

For full buyouts, Ko typically serves a menu structured similarly to the restaurant's counter menu. Menus may be further customized to suit the requirements of our guests.





MOMOFUKU NISHI

232 8th Avenue between 21st and 22nd Streets

Momofuku Nishi opened in January 2016 and is Momofuku's first restaurant on the west side. Located in New York City's Chelsea neighborhood, guests can choose from à la carte offerings for lunch, dinner, and weekend brunch. Nishi's Smoked Bo Ssäm, Lobster Chow Mein, and Fried Chicken large format meals are meant for sharing and served during dinner.

EVENT SPACES

private dining – cocktail receptions

Nishi Main Dining Room

up to 60 seated, 60 standing



MOMOFUKU NISHI

232 8th Avenue between 21st and 22nd Streets

SAMPLE MENUS

CANAPES

\$30 per person per hour for 3

\$48 per person per hour for 5

Beef Tartare
oat chip, cured yolk

Avocado Toast
togarashi, uni

Crudite
walnut-tamarind dip

Scallop Roll
daikon, cucumber

Fried Cauliflower
anchovy

Steamed Lobster Bun
avocado, lotus root chips

FOOD STATIONS

priced à la carte

Smoked Bo Ssäm
whole roasted pork shoulder, sticky rice,
romaine lettuce, kimchi, sauces

Fried Chicken
country-style fried chicken, green onion
biscuits, coleslaw, romaine lettuce,
sauces

Lobster Chow Mein
lobster, clams, fried baby shrimp,
toasted noodles, cabbage, sauces

PRIX FIXE LUNCH + DINNER MENUS

\$70 per person for 3 courses

\$85 per person for 4 courses

Course 1

Red Snapper
grapefruit, pink peppercorn

Tomato Salad
tomato, basil oil

Course 2

Butter Noodle
chickpea hozon, black pepper

Spicy Lamb Shells
mint, crispy shallot

Course 3

Bo Ssäm
whole roasted pork shoulder, sticky rice,
romaine lettuce, kimchi, sauces

Course 4

Pistachio Bundt Cake

Strawberry Rhubarb Panna Cotta

BEVERAGE PACKAGES

Pricing based on a 4 hour event

Package A: wine, beer, soda \$45pp

Package B: expanded selection of wine,
beer, soda \$65pp

Package C: cocktails, expanded selection
of wine, beer, soda \$85pp

Custom beverage pairings are available on request.



OFF-SITE CATERING

FULL SERVICE

Available throughout New York City and beyond

Momofuku offers full-service, off-site catering, which includes the dedicated service and culinary staffing required to execute the event. Menu offerings include canapes and food stations for cocktail receptions, as well as prix fixe lunch and dinner menus for seated events. Full-service, off-site catering is ideal for weddings, corporate events and social gatherings.

SAMPLE MENUS

CANAPES

\$30 per person for three

\$47 per person for five

Spicy Shrimp Roll
daikon, green mango, peanut

Diver Scallop
ginger, cilantro

Kimchi Deviled Eggs
tobiko, chive

Honeycrisp Apple Kimchi
maple labne, jowl bacon, arugula

Gem Lettuce
bacon buttermilk dressing

Beef Tartare
yolk, daikon, cilantro

Country Ham Crostini
red eye gravy

Pastrami Beef Chicharron
horseradish cream

Whipped Burrata
black garlic

FOOD STATIONS

priced a la carte

Ginger Scallion Noodles
pickled shiitakes, cucumber, cabbage

Steamed Pork Buns
hoisin, cucumber, scallion

Broccoli Salad
ranch dressing, crispy ham

Bo Ssäm
whole pork butt, served with white rice,
bibb lettuce, kimchi and sauces

Seven Spice Beef Brisket
seasonal pickles, white bbq sauce,
Ssäm Sauce

Whole Roasted Boneless Porgy
seasonal garnish

PRIX FIXE LUNCH + DINNER MENUS

Seated family style and individually plated menus are available on request.



Menu offerings are customizable to any occasion.

OFF-SITE CATERING

PICK UP + DELIVERY

Available throughout New York City. Ideal for office lunches, picnics and dinner parties.

MOMOFUKU SSÄM BAR

207 2nd Avenue at 13th Street

Bo Ssäm To Go

\$275, Serves 8

whole pork butt, white rice, bibb lettuce, Korean BBQ sauce, kimchi, ginger scallion sauce

Please visit [Ssäm Bar](#) to order a Bo Ssäm to go.

Ssäm Package

\$70, 5 Ssäms (wraps) + 2 Seasonal Sides

O.G. Pork Shoulder Ssäm
Rotisserie Chicken Ssäm
Seven Spice Lamb Ssäm

Please visit [Caviar](#) to view Ssam Bar's full catering menu and to place an order.



FUKU

163 1st Avenue between 10th and 11th Streets

Spicy Fried Chicken Sandwich

\$8 per sandwich, \$40 per 5 sandwiches

habanero, pickles, Fuku butter

Fuku Salad

\$6 per salad

farro, kale, citrus vinaigrette

Compost Cookie®

\$2.25 per cookie

pretzels, potato chips, coffee, oats, butterscotch, chocolate chips

Please visit [Caviar](#) to view Fuku's full catering menu, and [Fuku](#) to place large delivery and pick up orders.



MOMOFUKU MÁ PÊCHE

15 W. 56th Street between 5th and 6th Avenues

Steamed Pork Buns

\$120 per 20 buns

hoisin, cucumber, scallion

Broccoli Salad

\$35, Serves 8-10

sunflower seeds, miso, lime

Vegetable Rice Cakes

\$45, Serves 4-5

mushroom, garlic chive, kale

Habanero Fried Chicken

\$56, Serves 3-4

Please visit [Caviar](#) to view Má Pêche's full catering menu and to place an order.





MILK BAR

Milk Bar is an award-winning bakery from chef and owner Christina Tosi. Milk Bar offers a variety of desserts available for in-house private events and off-site catering.

COOKIES

Confetti Cookie™, Conflake Cookie, Blueberry and Cream Cookie, Compost Cookie®, Corn Cookie

individual cookies \$2.25 | \$22.25 per dozen

cookie platter \$54.50 per 2 dozen

COOKIE CAKES

10" cookie cake \$25 serves 12

CAKES

6" cake \$42 (serves 8-12)

10" cake \$100 (serves 20-30)

14" cake \$170 (serves 50-60)

18" x 26" sheet cake \$250 (serves 120-150)

Special order tiered and large format cakes are available on request

CAKE TRUFFLES

B'day Truffles, Chocolate Malt Cake Truffles

3 pack \$4.35 | dozen box \$16

2 dozen tray with pink foil cups \$32

cake truffle croquembouche \$150 per 12" cone (75 truffles)

PIE

Crack Pie®

\$5.50 per slice individually packaged

\$44 per whole pie serves 8

GIFT BAGS

Milk Bar gift bags are fully customizable and are available on request.

Please visit milkbarstore.com for more information.



AMENITIES

TAKEAWAYS

Custom takeaways and gift bags are available upon request. Takeaways may include:

- Momofuku Tote Bags
- Lucky Peach Print Journal
- Momofuku Cookbook
- Ssäm Sauce by Momofuku
- Milk Bar Cookbook
- Milk Bar Life: Recipes & Stories Cookbook
- Milk Bar Cookies or Cake Truffles

DESSERT BY MILK BAR

As a client of Momofuku, you'll have access to Milk Bar's full menu and custom offerings, including large format party cakes and special order gift bags for your guests.

MUSIC

Private event clients are welcome to use the Momofuku playlists, which are curated by Chef David Chang. Clients are also welcome to provide their own playlists for private events.

AUDIO VISUAL AND DÉCOR

We would be happy to assist with securing audio visual equipment or floral arrangements for your event.

SPECIAL OFFERINGS

Momofuku offers custom cocktail development and tastings, as well as private culinary demonstrations.

Pricing is available upon request. Services are based on availability.

CONTACT US

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