



PRIVATE DINING & SPECIAL EVENTS



# MOMOFUKU KO

58TH BEST RESTAURANT IN THE WORLD on world's best 50 list  
AWARDED THREE STARS by the new york times  
TWO MICHELIN STARS which we've maintained since 2009





# PRIVATE DINING ROOM

OUR PRIVATE DINING ROOM IS FULLY ENCLOSED WITH A WALL MURAL BY AN ACCLAIMED STREET ARTIST ACTING AS THE PERFECT BACKDROP FOR YOUR EVENT. A RECTANGULAR BLACK WALNUT TABLE **SITS UP TO 14** COMFORTABLY OR THE TABLE CAN BE REMOVED AND REPLACED WITH HIGH TOPS TO ACCOMMODATE **A COCKTAIL PARTY OF UP TO 25 GUESTS.**

KO'S TRADEMARK GUEST-CHEF INTERACTION IS CARRIED THROUGH TO OUR PRIVATE DINING ROOM WITH CHEFS PRESENTING EACH COURSE TO GUESTS. WE WELCOME YOU TO ENGAGE THEM IN CONVERSATION ABOUT THEIR CREATION.

MINIMUM FOOD AND BEVERAGE SPEND OF \$3,000 REQUIRED FOR DINNER, \$1,500 FOR LUNCH.





# MAIN DINING ROOM

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OUR MAIN DINING ROOM CAN BE PRIVATIZED WITH A FULL OR PARTIAL RESTAURANT BUYOUT FOR **STANDING COCKTAIL RECEPTIONS OF UP TO 60 AND SEATED EVENTS OF UP TO 25** AROUND THE COUNTER. MENUS CAN BE COMPRISED OF PASSED CANAPÉS, STATIONARY FOOD ITEMS, PASSED SMALL PLATES AS WELL AS LUNCH AND DINNER MENUS.

OUR OFFERINGS ARE FULLY CUSTOMIZABLE BASED ON THE NATURE OF THE EVENT. **PLEASE CONTACT OUR PRIVATE EVENTS MANAGER FOR PRICING.**





# CANAPÉS



## PASSED CANAPÉS

CHEF'S SELECTION

**POMME SOUFFLÉE** | crème fraîche, chive

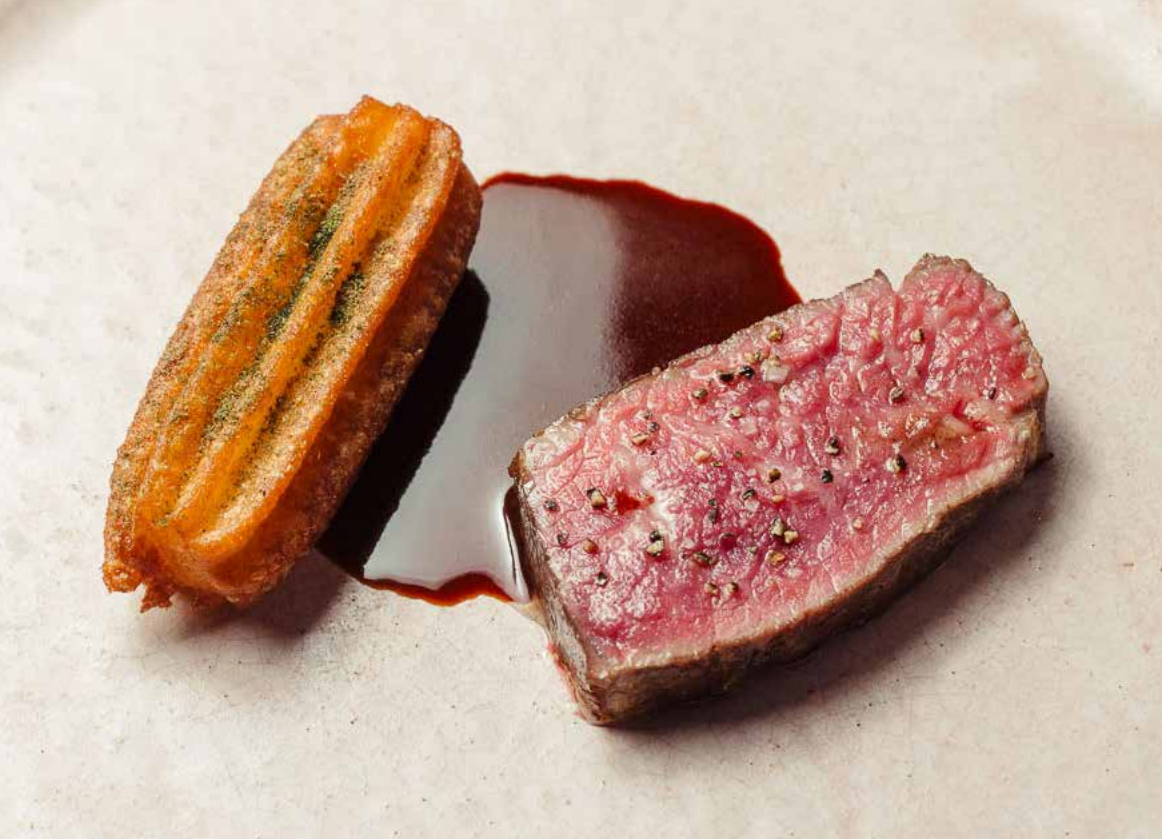
**LOBSTER PALOISE** | feuille de brick, thai basil, mint

**CHICKEN OYSTER** | buttermilk, kimchi, honey dijon

**TROUT ROE TARTLET** | yuzu kosho, olive oil tart shell

**SUNCHOKES** | black garlic purée





# DINNER

## SAMPLE DINNER MENU

### TASTING MENU

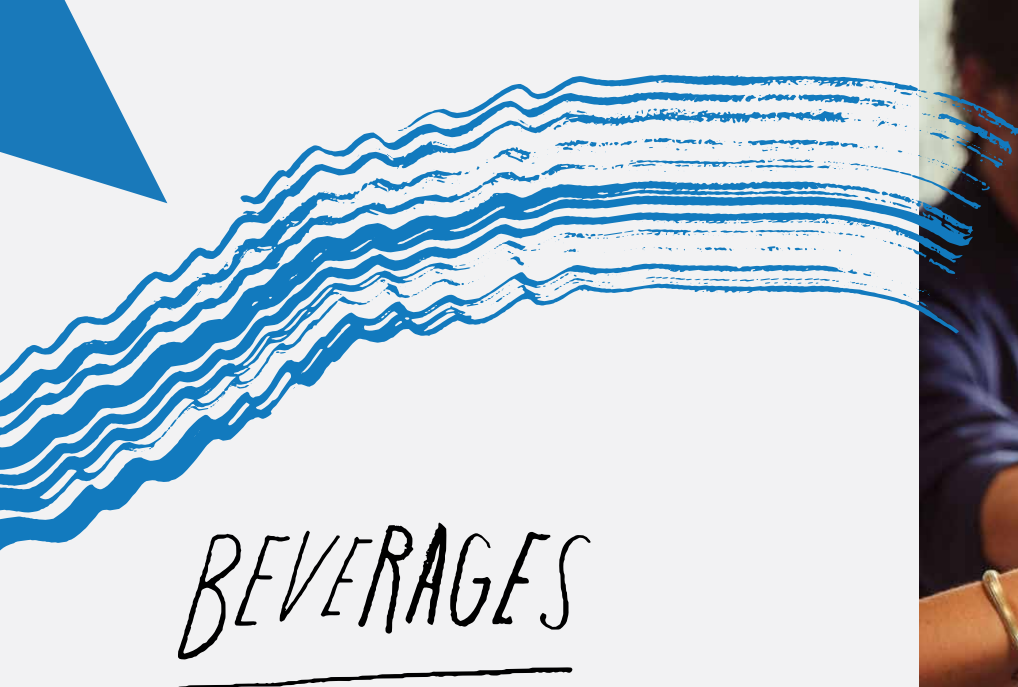
- RED SNAPPER** | dashi, shiso
- SCALLOP** | buttermilk, poppyseed
- SEA URCHIN** | chickpea, hozon
- KO EGG** | caviar
- RAZOR CLAM** | pineapple, basil
- SOURDOUGH BREAD** | aged butter
- LOBSTER** | potato, mussel
- DUCK** | broccoli rabe
- FOIE GRAS** | lychee, pine nut, riesling jelly
- STRAWBERRY** | vanilla

In the private dining room, Momofuku Ko typically offers a multi-course menu consisting of both individually plated and family-style dishes for **\$300/pp.**

Menus for the private dining room change according to seasonal availability and the preferences of our guests. Please let us know if you would like to shorten the number of courses to accommodate a meal time of two hours or less.







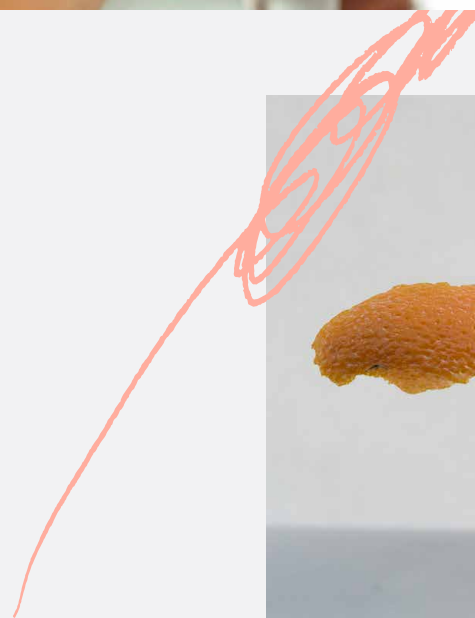
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## COCKTAIL HOUR

**VODKA** | industry standard  
**GIN** | leopold brothers  
**BOURBON** | old forester  
**TEQUILA** | cimarron blanco  
**RUM** | owney's  
**SCOTCH** | compass box great king street  
**IRISH** | jameson caskmates  
**JAPAN** | hibiki harmony

+ selection of 2-3 cocktails  
+ selection of amaro, liqueurs, and vermouth  
+ mixers, bar fruit  
+ 2 red wines, 2 white wines

The above offerings can be made available to your group for a cocktail hour at \$50/pp.



For dinner, optional beverage pairings are available beginning at \$215/pp.

Our beverage team can also advise on an à la carte wine selection from our extensive list.



## TAKEAWAYS

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

**KO TOTE BAGS** | \$20

**MOMOFUKU COOKBOOK** | \$40

**SSÄM SAUCE BY MOMOFUKU** | \$7.50

**MILK BAR COOKBOOK** | \$37

**MILK BAR COOKIES** | \$2.75

**MILK BAR CAKE TRUFFLES** | \$5, 3 pack



## EXTRAS

### DESSERT BY MILK BAR

As a client of Momofuku Ko, 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, floral arrangements, or balloons for your event.

### PLACE CARDS

We are pleased to provide complementary place cards, but we do ask for 72 hours notice.


### CUSTOM MENUS

Menus can be customized with a personalized heading or logo, but we do ask for 72 hours notice.

### 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.





8 EXTRA PLACE  
(OFF 1ST STREET, BETWEEN  
2ND AVENUE AND BOWERY)  
NEW YORK, NY 10003

PLEASE CONTACT OUR PRIVATE EVENTS MANAGER AT  
[KOEVENTS@MOMOFUKU.COM](mailto:koevents@momofuku.com) FOR MORE INFORMATION.