



momofuku

EVENTS

Má Pêche | Fuku+

ABOUT

LOCATION

Má Pêche and Fuku+
15 W. 56th Street
New York, NY 10019

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.

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. A selection of passed plates are presented tableside to complement these dishes, creating a hand-selected, communal dining experience.

Fuku+ is a fried chicken shop located on the ground floor of West 56th Street. Fuku+ serves spicy fried chicken alongside a menu that is constantly evolving.

Events may also be hosted on the **Chambers Hotel Mezzanine**, a semi-private area overlooking the lobby of the hotel. The Mezzanine is a U-shaped space filled with lounge furniture and modern artwork.





COCKTAIL PARTIES

Momofuku offers two spaces for private cocktail receptions on West 56th street:

Fuku+: up to 50 guests standing

Chambers Hotel Mezzanine: up to 100 guests standing

SAMPLE MENU

pricing based on a 3 hour event

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 and buttermilk

Kimchi Deviled Eggs

tobiko, chive

Crostini (V)

beet, ricotta, furikake

Shrimp Cocktail

Ssäm Sauce cocktail sauce

Crudité (V)

chickpea hozon spread

STATIONED FOOD

priced à la carte

Ginger Scallion Noodles (V)

pickled shiitakes, cucumber, cabbage

Steamed Pork Buns

hoisin, cucumber, scallion

Fuku Spicy Fried Chicken Sandwich

Martin's potato roll, pickles, Fuku butter

Vegetable Rice Cakes (V)

mushrooms, garlic chive kale

Whole Roasted Boneless Porgy

vermicelli noodles, red peppers, peanut sauce

Slow Roasted Brisket

steamed buns, bbq sauce

BEVERAGE PACKAGES

pricing based on a 3 hour event

Basic Beverage Package

beer, wine, soda

\$45 per person

Deluxe Beverage Package

3 Momofuku cocktails, beer, wine, soda

\$65 per person



For an online virtual tour of our spaces, please click the following links: [Fuku+](#) | [Chambers Hotel Mezzanine](#)

PRIVATE DINING

Momofuku offers two spaces for private dining on West 56th Street for lunch and dinner.

Má Pêche Private Dining Room: up to 14 guests seated

Fuku+: up to 32 guests seated

PRIX FIXE SAMPLE MENU

\$70 per person for 3 courses

\$85 per person for 4 courses

Course 1

Red Snapper Crudo
citrus, thai basil, amaranth

Little Gem Salad
chickpea hozon, root vegetables, herbs

Course 2

Steamed Pork Buns
hoisin, cucumber, scallion

Asparagus Salad
watermelon radish, quail egg, chicken skin

Course 3

Butter Poached Arctic Char
spaetzle, crème fraiche, trout roe

45 Day Prime Dry Aged Cote De Boeuf
potato and nettle gratin

Sides

Pea Salad
charred peas, mint, brown butter, yogurt

BBQ Carrots
ranch, lemon, parsley

Course 4

Desserts by Milk Bar
b'day cake truffles, compost cookie®,
confetti cookie, crack pie®

Custom beverage pairings are available upon request.

For an online virtual tour of our spaces, please click the links below.
Private Dining Room | Fuku+





LARGE GROUP DINING

Má Pêche offers family-style prix fixe menus for lunch and dinner where guests are seated in the restaurant's main dining room.

FAMILY-STYLE PRIX FIXE MENUS

Lunch: 3 courses for \$45 per person
 Lunch: 4 courses for \$55 per person
 Dinner: 3 courses for \$70 per person
 Dinner: 4 courses for \$85 per person

SAMPLE LUNCH MENU

Course 1

Sichuan Pork Flatbread
 Chinese broccoli, tofu, crispy shallots

Big Cobb Salad
 Benton's bacon, jumbo lump crab,
 green goddess

Course 2

Habanero Fried chicken
 lime

Citrus Shrimp Tacos
 avocado, crystal hot sauce mayo,
 cabbage

Sides

Broccoli Salad
 sunflower seeds, miso, lime

Course 3

Desserts by Milk Bar
 b'day cake truffles, compost cookie®,
 confetti cookie, crack pie®

SAMPLE DINNER MENU

Course 1

Raw Oysters
 Thai basil mignonette

Jonah Crab Claws
 yuzu kosho mayo

Course 2

Apple Kimchi
 maple labne, jowl bacon

Pork Buns
 hoisin, cucumber, scallion

Course 3

Habanero Fried chicken
 lime

Vegetable Rice Cakes (V)
 mushroom, garlic chive, kale

Course 4

Desserts by Milk Bar
 corn cookie, chocolate malt cake
 truffles, cornflake-chocolate-chip
 marshmallow cookie, blueberry &
 cream cookie™

For an online virtual tour of Má Pêche's main dining room, please click [here](#).

FULL BUYOUTS

For large events, Momofuku offers a full buyout of the various spaces located at West 56th Street, which can accommodate:

- Corporate Functions
- Holiday Parties
- Weddings
- Product Launches
- Film and Photo Shoots

EVENT SPACES

Má Pêche Main Dining Room: up to 75 guests seated and 100 guests standing.

Fuku+: up to 32 guests seated and 50 standing.

Chambers Hotel Mezzanine: up to 100 guests standing.

Milk Bar: a bakery established by award-winning pastry chef Christina Tosi, is located on the street level of West 56th Street, and can be used for guest arrival and check in.

For online virtual tours of our spaces, please click the links below.

[Má Pêche Main Dining Room](#)

[Fuku+](#)

[Milk Bar](#)

[Chambers Hotel Mezzanine](#)



AMENITIES

MUSIC

All our clients are welcome to use the Momofuku playlists, which are curated by Chef David Chang. Private event clients are also welcome to provide their own playlists.

TAKEAWAYS

Custom takeaways and gift bags are available upon request for your guests. Takeaway items and packaging can be customized for any occasion.

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

DESSERTS BY MILK BAR

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

AUDIO/VISUAL AND DÉCOR

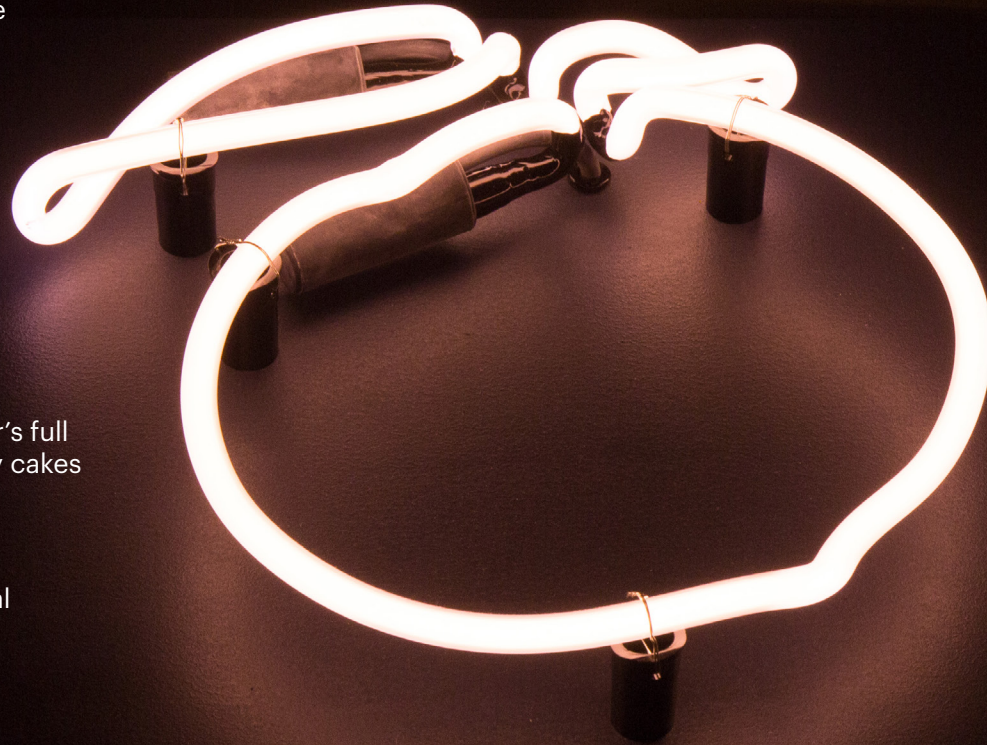
We would be happy to assist with securing audio visual equipment or floral arrangements for your event.

SPECIAL OFFERINGS

Momofuku's culinary and beverage teams can offer specialized offerings for your event, including:

- Custom cocktail development and wine pairings
- Private cocktail demonstration with Momofuku Bar Director John deBary
- Private wine tasting with Momofuku sommelier
- Private culinary demonstration with Má Pêche Executive Chef Matthew Rudofker

Please contact events@momofuku.com for more information.



CONTACT

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