



PRIVATE EVENTS

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"Good food, good drinks, good vibes all encompass what a great restaurant experience should be. But it is amazing people that make an experience unforgettable. And that's what we strive to do at REYNA."

– NICKI LABORIE, CEO & CREATOR, REYNA



REYNA

Among the most anticipated openings in New York City, newly opened REYNA is Toronto's reigning Mediterranean restaurant and cocktail bar conceived by restaurant industry veteran Nicki Laborie. Located in Union Square, the atmospheric restaurant is designed as an energetic gathering place where the vibe, food and drinks intermix to create a wholly convivial restaurant experience. Offering both tapas and larger plates, REYNA's menu features a delicious mix of Spanish, Greek, Turkish, Portuguese and Arabic dishes rooted in bold, Mediterranean flavors. The space allows for sit-down dinners and cocktail parties.



LE LOUIS

LE LOUIS offers New Yorkers a new, sultry setting to enjoy higher end cocktails, wines, light bites and bespoke music. Available for private events, the space allows for both lounge seating and cocktail parties.

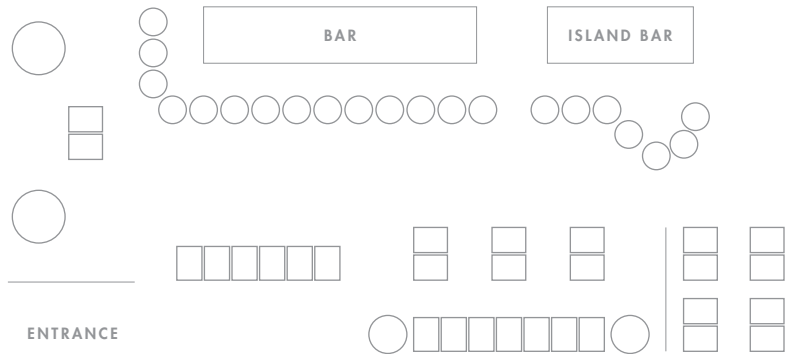
FLOORPLAN

REYNA

(MAIN FLOOR)

CAPACITY

70 sit-down | 100 cocktail

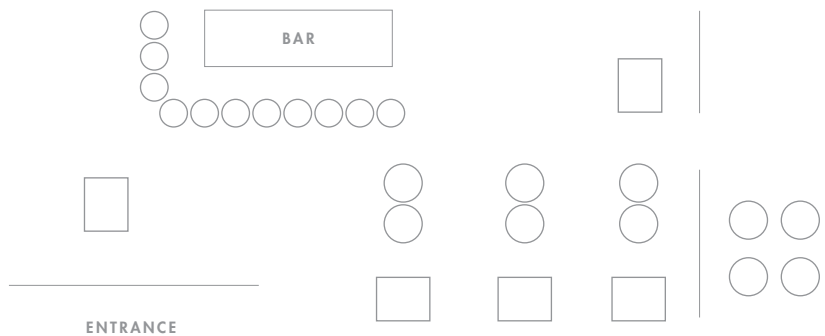


LE LOUIS

(LOWER LEVEL)

CAPACITY

35 lounge seating | 100 cocktail



FULL VENUE BUYOUT

(MAIN FLOOR & LOWER LEVEL)

CAPACITY

220 guests

All minimum spends are subject to tax, 4% admin fee, and 20% gratuity for our team.

REYNA
(main floor)



LE LOUIS
(lower level)





MENU

These are sample menus. When you book with us our team will reach out to you with current menu offerings.

OPEN BAR

BASIC

\$30 / person / hour

INCLUDES

Chateau Landonnet, Sauvignon Blanc
Finca Torremilanos
Prosecco, V. Lafayette 1777, Blancs De Blancs
Albany Vodka
Tanqueray Gin
El Jimador Tequila
Flor de Cana 4yr
Bulleit Bourbon
Bulleit Rye
Beer of choice
Basic Classic Cocktails
&
Flat & Sparkling Water
Soda
Juice

PREMIUM

\$45 / person / hour

INCLUDES

Douloufakis, Crete Vidiano Dafnios, Greece 2021
Chateau Moulin De Bel-Air, Medoc Cru Bourgeois, France 2015
Champagne Duval Leroy Cuvée Grand Brut
Belvedere Vodka
Botanist Gin
Casamigos Blanco Tequila
Casamigos Reposado
Flor de Cana 12yr
Woodford Reserve Double Oaked Bourbon
Balvenie 12yr Whiskey
Beer of choice
Premium Classic Cocktails
&
Flat & Sparkling Water
Soda
Juice



MENU

PASSED BITES

\$5 / piece

OYSTERS WITH SUMAC MIGNONETTE
REYNA SHOESTRING FRIES WITH DATE KETCHUP
TZATZIKI WITH HEIRLOOM RAW VEGETABLES
FALAFEL BITES
EGGPLANT CARPACCIO

\$6 / piece

SALMON TARTARE CROSTINI
MANCHEGO & CAULIFLOWER CROQUETTES
POACHED TIGER SHRIMP WITH MUHAMMARA
LAMB KOFTA SKEWER
CRISPY ARTICHOKE
CEVICHE

These are sample menus. When you book with us our team will reach out to you with current menu offerings.

\$7 / piece

MINI LEBANESE TACO (CHICKEN OR FALAFEL)
CHICKEN & LAMB MEATBALL IN SHAKSHOUKA
LAMB BAKLAVA WITH BURNT HONEY SAFFRON AIOLI
REYNA SALAD BOAT
SCALLOP CRUDO PANI PURI

\$8 / piece

BEEF BURGER SLIDER
GRILLED OCTOPUS SKEWER WITH ROMESCO
MUHAMMARA STEAK CROSTINI

FOOD STATIONS

REYNA's food stations offer a range of edible experiences derived from our menu but with the added entertainment of interacting with our chef while he personalizes your guests' meals with the a la minute attention to detail that REYNA strives to achieve. This interactive service is ideal for large groups seeking a cocktail-style event but with larger portions. Prices vary based on number of stations and guests. Interested in something specific? Ask us – we can make almost anything. See our favorites below:

REYNA SALAD

A true REYNA classic: our signature vegan salad featuring beets, cucumber, avocado, fennel, radish, cherry tomatoes, quinoa, purple kale, fried chickpeas, crispy shallots and tahini serrano dressing.

LEBANESE TACOS

Enjoy personalized service from our chef and customize your ideal Lebanese taco. Think: REYNA-spiced chicken or falafel, housemade flatbread, garlic mayo, Turkish salsa, hot peppers, crispy onions, pickled onions, Lebanese pickles and topped with cilantro.

"SHAWARMA" SKEWERS

These bites are a crowd-pleaser; beef, chicken, lamb kofta and vegetables served with red finger chili sauce, chimichurri and tzatziki.

SEAFOOD TOWERS

Seafood lovers will adore our mountains of lobster, king crab, shrimp, clams and oysters served with sides of lobster and crab salad, muhammara cocktail sauce and sumac mignonette.

REYNA PAELLA

Get a real taste of the Mediterranean with this savoury dish full of shrimp, mussels, clams, octopus, chicken, and peas.

VEGETARIAN PAELLA

This savory paella features seasonal vegetables sauteed oyster mushrooms, sofrito, and saffron.

GRILLED WHOLE FISH (SEASONAL)

Grilled to perfection, this dish is served with tomato, fenugreek and fried artichoke.

MENU

SIT-DOWN SET MENU – \$85/PERSON

MEZE

CHOOSE 2

CRISPY ARTICHOKE
lemon aioli

HOUSEMADE DIPS DUO
muhammara and green chickpea hummus
served with housemade flatbread & crudites

MANCHEGO &
CAULIFLOWER CROQUETTES
spanish aioli

FALAFEL BITES
tzatziki

EGGPLANT CARPACCIO
tahini, date molasses, pistachio, feta

SALMON TARTARE (add \$5)
labneh, lemon, housemade flatbread

SMALL PLATES

CHOOSE 3

CEVICHE
taro chips, shrimp, octopus, pineapple, mango,
red pepper, serrano pepper, mint, cilantro

FALAFEL SLIDERS
brioche bun, tzatziki, cucumber,
pickled onion, romaine lettuce

LAMB BAKLAVA
kataifi, braised lamb shank, burnt honey
saffron aioli, pistachio

CHICKEN & LAMB MEATBALLS
shakshouka, shaved goat cheese

LEBANESE TACOS
two housemade flatbreads, chicken or falafel,
garlic aioli, lebanese pickles, turkish salsa,
crispy onions

CHARGRILLED OCTOPUS (add \$5)
romesco, fried capers, shishito peppers, lemon

GAMBAS A LA PLANCHA (add \$10)
salsa verde, piri piri oil, lemon

Our menu is served family-style.

LARGE PLATES

CHOOSE 2

GRILLED WHOLE SEA BREAM
tomato, fenugreek, crispy artichoke

REYNA PAELLA
shrimp, mussels, clams, octopus, chicken thighs, saffron

VEGETARIAN PAELLA
seasonal veggies, sauteed oyster mushrooms, sofrito, saffron

“SHAWARMA” PLATTER (add \$10)
beef, chicken, lamb kofta, housemade flatbread,
chimichurri, tzatziki, tahini, red finger chili sauce,
pickled onion, cherry tomato, pickles

SIDES

CHOOSE 2

CHARGRILLED BROCCOLINI
halloumi, lemon

BIG GREEN SALAD
baby gem, frisee, endive, romaine,
chives, tarragon vinaigrette

REYNA SALAD
beet, cucumber, avocado, fennel, radish,
tomato, quinoa, baby kale, nappa cabbage,
radicchio, fried chickpeas, crispy shallot,
serrano tahini dressing

SPANISH CORN ELOTE
guindilla butter, manchego, saffron aioli, pickled onion

GREEK FRIES
wild greek oregano, feta,
olive oil, lemon & feta aioli

ARABIC FRIES
za'atar spiced, date ketchup

SPANISH FRIES
spanish spiced, shaved manchego,
chorizo, spanish aioli

ITALIAN FRIES
shaved grana padano, truffle aiol

SWEETS

CHOOSE 1

RICOTTA FRITTERS
orange blossom curd

ICE CREAM SAMMIES
hazelnut & praline gelato, kataifi, chocolate

MENU

SIT-DOWN SET MENU – \$58/PERSON



WEEKEND BRUNCH

SET MENU FOR GROUPS OF 8+

\$58/person

TO START

SALMON BOARD

smoked salmon, sourdough toast, cucumber, tomato, pickled onions, fried capers, housemade labneh, lemon

MAINS

REYNA SALAD

beet, cucumber, avocado, fennel, radish, tomato, quinoa, baby kale, nappa cabbage, radicchio, fried chickpeas, crispy shallot, serrano tahini dressing

SHAKSHUKA

charred tomato & pepper, feta, egg, onion spouts, sourdough

AVOCADO ON TOAST

sourdough, avocado, charred tomatoes, grilled halloumi, pickled anaheim peppers, mint

SWEETS

BAKLAVA FRENCH TOAST

baklava crusted challah bread, orange blossom, vanilla ricotta, candied pistachio

Our menu is served family-style.

Cancellation Policy: We require a minimum of a 72 hour notice for all cancellations. If a cancellation is made in less than 72 hours time from the reservation, a fee of \$50 per person will be charged.



TIMING

Bookings for daytime buyouts in both venues can be made from 9am to 4pm. Bookings for evening buyouts at Reyna can be made from 5pm to midnight. Bookings for evening buyouts at Le Louis can be made from 5pm to midnight Sundays and Mondays, 5pm to 2am Tuesdays through Thursdays and 5pm to 3am Fridays and Saturdays. The spaces are reserved until their end times regardless of what time you arrive.

BEVERAGE

Guests are welcome to select a open bar beverage packages outlined or to serve all beverages based on consumption. If you will be selecting wines to be charged based on consumption we request that you make selections from our wine list in advance. Our team is happy to help you make selections.

COSTS & BILLING

We do not charge a room fee. However, there are food and beverage minimums based on the day and time of your event. Food and beverage minimums do not include gratuity, administrative fee (4%) or 8.875% New York State Sales Tax. Once your event details are established, our team will send you an exact breakdown of the costs associated to your selections.

DEPOSITS & CANCELLATION

The total cost of your event per guest will be outlined in your contract and a 50% deposit is required to secure the space and confirm the reservation. The remaining balance shall be due and payable upon conclusion of the event. Deposits are fully refundable for cancellations more than 7 days prior to the event date. Deposits will not be refunded for cancellations within 7 days of the contracted event date, unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at either venue.

Cancellations within 5 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the restaurant will also be charged and are subject to 8.875% New York State Sales Tax.



CONTACT US

INFO@REYNANEWYORK.COM / 917.259.1300

11 East 13th Street,
New York, NY
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BOOK YOUR EVENT