

**NOMO**  
**EVENTS MENU**  
**SUPU**

# **BREAKFAST *CONTINENTAL***

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BASED ON (2) HOURS OF SERVICE

\$40 PER PERSON

\$45 PER PERSON FOR FAMILY STYLE SERVICE

## **EARLY RISER**

SERVED WITH BUTTER, PRESERVES

## **CROISSANTS**

PAIN AU CHOCOLAT

FRUIT DANISH

ASSORTED MUFFINS

SEASONAL SLICED FRUIT

PARFAIT CUPS

## **BEVERAGES**

FRESHLY BREWED LAVAZZA COFFEE

ASSORTED TEA SELECTION

ASSORTMENT OF JUICES

SPARKLING & STILL SPRING WATER

ALL CHARGES ARE SUBJECT TO 8.875% SALES TAX AND TAXABLE 23% SERVICE CHARGE

**NOMO SOHO | EVENTS & CATERING | 9 CROSBY ST. NY, NY, 10013 | 646.218.6405 | SALES@NOMOSOHO.COM**

# BREAKFAST *BUFFET*

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BASED ON (2) HOURS OF SERVICE

\$55 PER PERSON

\$60 PER PERSON FOR FAMILY STYLE SERVICE

## EARLY RISER

SERVED WITH BUTTER, PRESERVES

### CROISSANTS

PAIN AU CHOCOLAT

FRUIT DANISH

ASSORTED MUFFINS

SEASONAL SLICED FRUIT

PARFAIT CUPS

## BEVERAGES

FRESHLY BREWED LAVAZZA COFFEE

ASSORTED TEA SELECTION

ASSORTMENT OF JUICES

SPARKLING & STILL SPRING WATER

## MAIN (CHOICE OF 3)

SERVED WITH POTATOES, TURKEY BACON

FRENCH TOAST NUTELLA, BANANA, MACADAMIA NUT

LEMON RICOTTA PANCAKES MIXED BERRY, CANDIED PISTACHIO, MAPLE SYRUP

BAKED EGGS SEASONAL VEGETABLES OR WILD MUSHROOMS (GF, \*DF)

BREAKFAST SANDWICH BACON, EGG, CHEESE, BRIOCHE (\*GF, \*DF)

ARTISANAL TOAST AVOCADO OR SMOKED SALMON (\*GF, \*DF)

SCRAMBLED EGGS CAGE-FREE

PORK BACON SUBSTITUTE

+\$2 PER PERSON

EGG WHITES SUBSTITUTE

+\$5 PER PERSON

TERES MAJOR SEARED, CHIMICHURRI SAUCE, ADDITIONAL (DF, GF)

+\$12 PER PERSON

## BOXED BREAKFAST

**\$35 PER PERSON**

SERVED WITH COFFEE OR TEA, WHOLE FRUIT

(CHOICE OF 1) BACON, EGG & CHEESE SANDWICH, PARFAIT CUP, AVOCADO TOAST & EGG

GF = GLUTEN FREE; DF = DAIRY FREE; V = VEGAN; \* = CAN BE MADE;

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# BRUNCH *BUFFET*

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BASED ON (2) HOURS OF SERVICE

\$65 PER PERSON

\$70 PER PERSON FOR FAMILY STYLE SERVICE

## EARLY RISER

SERVED WITH BUTTER, PRESERVES

### CROISSANTS

PAIN AU CHOCOLAT

FRUIT DANISH

ASSORTED MUFFINS

SLICED FRUIT PLATE

PARFAIT CUPS

## MAIN (CHOICE OF 3)

SERVED WITH BREAKFAST POTATOES, TURKEY BACON

FRENCH TOAST NUTELLA, BANANA, MACADAMIA NUT

LEMON RICOTTA PANCAKES MIXED BERRY, CANDIED PISTACHIO, MAPLE SYRUP

BAKED EGGS SEASONAL VEGETABLES OR WILD MUSHROOMS (GF, \*DF)

BREAKFAST SANDWICH BACON, EGG, CHEESE, BRIOCHE (\*GF, \*DF)

ARTISANAL TOAST AVOCADO OR SMOKED SALMON (\*GF, \*DF)

SCRAMBLED EGGS CAGE-FREE

KALE CAESAR SALAD ANCHOVY DRESSING, GARLIC CROUTONS, GRANA PADANO (\*GF)

RIGATONI SPICY TOMATO, PECORINO ROMANO, OREGANO (\*DF)

JERK CHICKEN JUS, RICE, BEANS, PINEAPPLE SALSA

SALMON PAN ROASTED, FARRO, BABY CARROTS, CITRUS REDUCTION (\*GF)

RAVIOLI SEASONAL

PORK BACON SUBSTITUTE

+\$2 PER PERSON

EGG WHITES SUBSTITUTE

+\$5 PER PERSON

TERES MAJOR SEARED, CHIMICHURRI SAUCE, ADDITIONAL (DF, GF)

+\$12 PER PERSON

## BEVERAGES

FRESHLY BREWED LAVAZZA COFFEE

ASSORTED TEA SELECTION

ASSORTMENT OF JUICES

SPARKLING & STILL SPRING WATER

## BOOZY BRUNCH

+\$20 PER PERSON PER HOUR

MIMOSA

BLOODY MARY

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# BREAKS

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BASED ON (2) HOURS OF SERVICE

## HEALTH KICK

**\$35 PER PERSON**

JUICES ASSORTED

VEGETABLE CRUDITÉ HOUSE-MADE RANCH & BAGNA CÁUDA (GF)

FRUIT SKEWERS SEASONAL, DICED, YOGURT DIPPING SAUCE (DF)

PROTEIN BITES HOUSE-MADE, PROTEIN, CHOCOLATE, PEANUT BUTTER

## COOKIE MONSTER

**\$25 PER PERSON**

CHOCOLATE CHIP

DOUBLE CHOCOLATE

SPRINKLES

OATMEAL RAISIN

PEANUT BUTTER

## CONEY ISLAND

**\$25 PER PERSON**

POPCORN

M&M'S

MIXED NUTS

FUNNEL CAKE

## AFTERNOON TEA

**\$25 PER PERSON**

"TEA-TIME" FINGER SANDWICHES CHEF'S SELECTION

PANNA COTTA MIXED BERRY COMPOTE, TOASTED HAZELNUTS, GRAHAM CRACKERS

## BEVERAGE STATION

**\$20 PER PERSON**

## ALL DAY BEVERAGE

**\$35 PER PERSON**

UP TO (8) HOURS OF SERVICE

FRESHLEY BREWED LAVAZZA COFFEE

ASSORTED TEA SELECTION

ASSORTMENT OF JUICES

SPARKLING SPRING WATER

STILL SPRING WATER

ASSORTED SODAS

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# NOMO LUNCH *BUFFET*

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BASED ON (2) HOURS OF SERVICE

\$65 PER PERSON

\$70 PER PERSON FOR FAMILY STYLE SERVICE

## **APPETIZER (CHOICE OF 2)**

**ARUGULA** SEASONAL (\*GF)

**BURRATA** FENNEL SALT, OLIVE OIL, TOASTED SOURDOUGH

**KALE** SHAVED PARMESAN, TOASTED BREADCRUMBS, CAESAR DRESSING

**BEET** ORANGE, WALNUTS, SPICED YOGURT (GF)

## **MAIN (CHOICE OF 2)**

**RIGATONI** SPICY TOMATO, PECORINO ROMANO, OREGANO (\*DF)

**PAPPARDELLE** BRAISED DUCK LEG, KALE, WHIPPED RICOTTA

**RAVIOLI** SEASONAL

**SRIRACHA-HONEY BLT** SANDWICH, AVOCADO, BACON, LETTUCE, TOMATO, SOURDOUGH

**ROASTED VEGGIE** SANDWICH, SEASONAL ROASTED VEGETABLES, CIABATTA

**CHICKEN & PESTO** SANDWICH, GRILLED CHICKEN, PROVOLONE, PESTO, BRIOCHE

## **DESSERT (CHOICE OF 2)**

**OREO** PARFAIT

**BREAD PUDDING** TOFFEE SAUCE

**PANNA COTTA**

**MINI CHEESECAKE**

**HOUSE-MADE COOKIES** (CHOICE OF 1) DOUBLE CHOCOLATE, CHOCOLATE CHIP, OATMEAL RAISIN

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# SOHO LUNCH *BUFFET*

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BASED ON (2) HOURS OF SERVICE

\$75 PER PERSON

\$80 PER PERSON FOR FAMILY STYLE SERVICE

## APPETIZER (CHOICE OF 2)

ARUGULA SEASONAL (\*GF)

BURRATA FENNEL SALT, OLIVE OIL, TOASTED SOURDOUGH

KALE SHAVED PARMESAN, TOASTED BREADCRUMBS, CAESAR DRESSING

BEET ORANGE, WALNUTS, SPICED YOGURT (GF)

## MAIN (CHOICE OF 2)

JERK CHICKEN RICE, BEANS, PINEAPPLE SALSA (GF)

SALMON PAN ROASTED, FARRO, BABY CARROTS, CITRUS REDUCTION (\*GF)

TERES MAJOR SEARED, CHIMICHURRI (DF, GF)

PORK RACK ROASTED, SWEET POTATO, MAPLE GLAZE (GF)

RAVIOLI SEASONAL

CACIO E PEPE PECORIO, BUTTER, BLACK PEPPER

## SIDE (CHOICE OF 2)

ROASTED SEASONAL VEGETABLES

MASHED POTATO

GLAZED BABY CARROTS

CHARRED STRING BEANS

CREAMED POLENTA

CRISPY FINGERLING POTATOES

## DESSERT (CHOICE OF 2)

OREO PARFAIT

BREAD PUDDING TOFFEE SAUCE

PANNA COTTA

MINI CHEESECAKE

HOUSE-MADE COOKIES (CHOICE OF 1) DOUBLE CHOCOLATE, CHOCOLATE CHIP, OATMEAL RAISIN

GF = GLUTEN FREE; DF = DAIRY FREE; V = VEGAN; \* = CAN BE MADE;

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# LUNCH *PLATED*

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BASED ON (2) HOURS OF SERVICE

\$85 PER PERSON

## **APPETIZER (CHOICE OF 1)**

**ARUGULA** SEASONAL (\*GF)

**BURRATA** FENNEL SALT, OLIVE OIL, TOASTED SOURDOUGH

**KALE** SHAVED PARMESAN, TOASTED BREADCRUMBS, CAESAR DRESSING

**BEET** ORANGE, WALNUTS, SPICED YOGURT (GF)

**TARTARE** TERES MAJOR, SHALLOT, CAPER, MUSTARD VINAIGRETTE

**OCTOPUS** CRISPY FINGERLING, CHILI-LIME ROMESCO

## **MAIN (CHOICE OF 1)**

**JERK CHICKEN** RICE, BEANS, PINEAPPLE SALSA (GF)

**SALMON** PAN ROASTED, FARRO, BABY CARROTS, CITRUS REDUCTION (\*GF)

**NY STRIP STEAK** MASHED POTATO, ROASTED MUSHROOM, STRING BEANS

**PAPPARDELLE** BRAISED DUCK LEG, KALE, WHIPPED RICOTTA

**RAVIOLI** SEASONAL

**RIGATONI** SPICY TOMATO, PECORINO, OREGANO (\*DF)

## **DESSERT (CHOICE OF 2)**

**OREO** PARFAIT

**BREAD PUDDING** TOFFEE SAUCE

**PANNA COTTA**

**MINI CHEESECAKE**

**HOUSE-MADE COOKIES** (CHOICE OF 1) DOUBLE CHOCOLATE, CHOCOLATE CHIP, OATMEAL RAISIN

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# DINNER *BUFFET*

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BASED ON (2) HOURS OF SERVICE

\$90 PER PERSON

\$100 PER PERSON FOR FAMILY STYLE SERVICE

## APPETIZER (CHOICE OF 2)

ARUGULA SEASONAL (\*GF)

BURRATA FENNEL SALT, OLIVE OIL, TOASTED SOURDOUGH

KALE SHAVED PARMESAN, TOASTED BREADCRUMBS, CAESAR DRESSING

BEET ORANGE, WALNUTS, SPICED YOGURT (GF)

## MAIN (CHOICE OF 2)

JERK CHICKEN RICE, BEANS, PINEAPPLE SALSA (GF)

SALMON PAN ROASTED, FARRO, BABY CARROTS, CITRUS REDUCTION (\*GF)

CACIO E PEPE PECORINO, BUTTER, BLACK PEPPER

TERES MAJOR SEARED, CHIMICHURRI (DF, GF)

PORK RACK ROASTED, MAPLE GLAZE

RIGATONI SPICY TOMATO, PECORINO ROMANO, OREGANO (\*DF)

## SIDE (CHOICE OF 2)

ROASTED SEASONAL VEGETABLES

MASHED POTATO

GLAZED BABY CARROTS

CHARRED STRING BEANS

CREAMED POLENTA

CRISPY FINGERLING POTATOES

## DESSERT (CHOICE OF 2)

OREO PARFAIT

BREAD PUDDING TOFFEE SAUCE

PANNA COTTA

MINI CHEESECAKE

HOUSE-MADE COOKIES (CHOICE OF 1) DOUBLE CHOCOLATE, CHOCOLATE CHIP, OATMEAL RAISIN

GF = GLUTEN FREE; DF = DAIRY FREE; V = VEGAN; \* = CAN BE MADE;

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# DINNER *PLATED*

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BASED ON (2) HOURS OF SERVICE

\$115 PER PERSON

## VEGETABLE (CHOICE OF 1)

**ARUGULA** SEASONAL (\*GF)

**KALE** SHAVED PARMESAN, TOASTED BREADCRUMBS, CAESAR DRESSING

**LITTLE GEM** BUTTERMILK RANCH, CHERRY TOMATO, BACON, AVOCADO

**BABY CARROT** BULGAR WHEAT, FETA, POMEGRANATE, CUMIN-LIME VINAIGRETTE

## APPETIZER (CHOICE OF 1)

**BURRATA** FENNEL SALT, OLIVE OIL, TOASTED SOURDOUGH

**TARTARE** TERES MAJOR, SHALLOT, CAPER, MUSTARD VINAIGRETTE

**OCTOPUS** CRISPY FINGERLING, CHILI-LIME ROMESCO

**BEET** ORANGE, WALNUTS, SPICED YOGURT (GF)

## MAIN (CHOICE OF 2)

**JERK CHICKEN** RICE, BEANS, PINEAPPLE SALSA (GF)

**SALMON** PAN ROASTED, FARRO, BABY CARROTS, CITRUS REDUCTION (\*GF)

**NY STRIP STEAK** MASHED POTATO, ROASTED MUSHROOM, STRING BEANS

**PAPPARDELLE** BRAISED DUCK LEG, KALE, WHIPPED RICOTTA

**RAVIOLI** SEASONAL

**RIGATONI** SPICY TOMATO, PECORINO ROMANO, OREGANO (\*DF)

## DESSERT (CHOICE OF 2)

**OREO** PARFAIT

**BREAD PUDDING** TOFFEE SAUCE

**PANNA COTTA**

**MINI CHEESECAKE**

**HOUSE-MADE COOKIES** (CHOICE OF 1) DOUBLE CHOCOLATE, CHOCOLATE CHIP, OATMEAL RAISIN

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# HORS D'OEUVRES *PASSED*

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BASED ON (1) HOUR OF SERVICE

CHOICE OF (4) \$35 PER PERSON

CHOICE OF (6) \$45 PER PERSON

CHOICE OF (8) \$55 PER PERSON

## HOT

**CHICKEN OR STEAK SKEWERS** CHIMICHURRI, GRILLED LEMON (GF)

**FISH TACOS** PINEAPPLE SALSA, CHILI AIOLI

**ARANCINI** MUSHROOM, CHEDDAR, TRUFFLE AIOLI

**WAGYU CORN DOG** CHILI MAYONNAISE

**BEEF SLIDERS** LETTUCE, TOMATO, SPICY MAYONNAISE

**CRISPY SPRING ROLLS** SWEET CHILI SAUCE (V)

**STUFFED MUSHROOMS** GORGONZOLA, BALSAMIC GLAZE (GF)

**MINI CRAB CAKES** MUSTARD HORSERADISH SAUCE

**PRETZEL BITES** HONEY MUSTARD

## COLD

**SUMMER ROLL** PEANUT SAUCE (GF, \*V)

**CRAB CROSTINI** RED PEPPER JAM

**VEGETABLE CROSTINI** WHIPPED RICOTTA, CHIVE

**HAZELNUT CROSTINI** WHIPPED RICOTTA, HONEY, SEA SALT

**SPICY CHICKPEA SALAD** CHOLE CHAAT (V, GF)

**TUNA TARTARE** CALABRIAN CHILI, AVOCADO, LIME, CILANTRO (GF)

**STEAK TARTARE** SHALLOT, CAPER, MUSTARD VINAIGRETTE (GF)

**APPLES & PROSCIUTTO** APPLES WRAPPED IN PROSCIUTTO (GF)

**SMOKED SALMON** CUCUMBER, CRÈME FRAÎCHE, DILL (GF)

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# DESSERT *PASSED*

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BASED ON (1) HOUR OF SERVICE

CHOICE OF (3) \$15 PER PERSON

CHOICE OF (4) \$20 PER PERSON

CHOICE OF (5) \$25 PER PERSON

**OREO PARFAIT**

**BREAD PUDDING** TOFFEE SAUCE

**PANNA COTTA**

**MINI CHEESECAKE**

**HOUSE-MADE COOKIES** (CHOICE OF 1) DOUBLE CHOCOLATE, CHOCOLATE CHIP, OATMEAL RAISIN

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# STATIONS

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BASED ON (2) HOURS OF SERVICE

## TACOS

**\$40 PER PERSON**

**BRISKET** SLOW-COOKED, PICKLED RED ONION, CHILI AIOLI

**FISH** TEMPURA, PINEAPPLE SALSA

**JACKFRUIT** CHIPOTLE, CHILI AIOLI (\*V)

**CHICKEN** GRILLED, PICO DE GALLO

## SLIDERS

**\$45 PER PERSON**

**BUTCHER'S** BURGER SLIDERS, CHEDDAR, GARLIC AIOLI

**CUBAN** ROAST PORK, HAM, PROVOLONE

**FRIED CHICKEN** BUTTERMILK RANCH, COLESLAW, PICKLE

**MUSHROOM** ROASTED, MAC SAUCE

**SALMON** REMOULADE, PICKLED MELON

## MEDITERRANEAN

**\$45 PER PERSON**

OLIVES

FETA

PITA CHIPS

HUMMUS

TZATZIKI

CANDIED NUTS

DATES

## CHARCUTERIE

**\$45 PER PERSON**

LOCAL & IMPORTED CHARCUTERIE

LOCAL & IMPORTED CHEESE

PICKLED VEGETABLES

ASSORTED ARTISINAL BREAD

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# STATIONS *CONTINUED*

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## SUSHI

**\$70 PER PERSON**

HOUSE-MADE DISPLAY OF SASHIMI & SUSHI ROLLS SERVED WITH PICKLED GINGER, WASABI, SOY SAUCE

TUNA

SALMON

HAMACHI

YELLOW TAIL

CALIFORNIA ROLL

SHRIMP TEMPURA ROLL

## PASTA

**\$50 PER PERSON | CHEF ATTENDANT REQUIRED**

RIGATONI BOLOGNESE SLOW-COOKED

CACIO E PEPE BUTTER, BLACK PEPPER, PECORINO

PAPPARDELLE BRAISED DUCK LEG, ROSEMARY, KALE, WHIPPED RICOTTA

CHICKEN ADDITIONAL

**+\$7 PER PERSON**

SHRIMP ADDITIONAL

**+\$12 PER PERSON**

## CARVING (GF)

**MARKET PRICE | CHEF ATTENDANT REQUIRED**

STRIP LOIN

PORK RACK

SALMON ROMESCO, CHIMICHURRI, BÉARNAISE

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# BAR ARRANGEMENTS

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## BEER & WINE

\$30 PER PERSON FOR THE FIRST HOUR, \$20 PER PERSON FOR EACH ADDITIONAL HOUR

RED WINE HOUSE SELECTION

WHITE WINE HOUSE SELECTION

LUCA PARETTI PROSECCO

NARRAGANSETT LAGER

LAGUNITAS IPA

VICTORY PILSNER

## PREMIUM

\$40 PER PERSON FOR THE FIRST HOUR, \$25 PER PERSON FOR EACH ADDITIONAL HOUR

PROVERB CABERNET SAUVIGNON

PROVERB CHARDONNAY

LUCA PARETTI PROSECCO

NARRAGANSETT LAGER

LAGUNITAS IPA

VICTORY PILSNER

COMMUNITY VODKA

NEW AMSTERDAM GIN

DON Q RUM

CAZADORES TEQUILA

JIM BEAN BOURBON

## PLATINUM

\$50 PER PERSON FOR THE FIRST HOUR, \$30 PER PERSON FOR EACH ADDITIONAL HOUR

STORYPOINT CABERNET SAUVIGNON

STORYPOINT CHARDONNAY

LUCA PARETTI PROSECCO

NARRAGANSETT LAGER

LAGUNITAS IPA

VICTORY PILSNER

GREY GOOSE VODKA

BOMBAY SAPPHIRE GIN

BACARDÍ SUPERIOR RUM

BUFFALO TRACE BOURBON

PATRÓN SILVER TEQUILA

(CHOICE OF 1) OJO DE TIGRE MEZCAL, JOHNNIE WALKER BLACK SCOTCH, JAMESON WHISKEY

## MARTINI

PER PERSON, PER HOUR WITH AN OPEN BAR PACKAGE

**+\$10 PER PERSON**

## SPECIALTY COCKTAIL

PER COCKTAIL, PER HOUR WITH AN OPEN BAR PACKAGE

**+\$10 PER PERSON**

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# ADDITIONAL

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<b>CHEF ATTENDANT</b>	<b>\$250</b>
<b>SERVER</b> PER (10) GUESTS FOR SEATED DINNERS	<b>\$250</b>
<b>BARTENDER PER (50) GUESTS</b>	<b>\$250</b>
<b>CORKAGE FEE</b>	<b>\$35 PER BOTTLE</b>
<b>RESTROOM ATTENDANT</b> MANDATORY FOR RESTAURANT BUY-OUTS	<b>\$400</b>
<b>COAT CHECK</b> MANDATORY IN COLDER MONTHS	<b>\$175</b>
<b>CAKE PLATING FEE</b>	<b>\$5 PER PERSON</b>
<b>WINE UPGRADE</b>	<b>BASED ON SELECTED WINE</b>
<b>CHILDREN'S MENU</b>	<b>BASED ON MENU</b>
<b>FURNITURE RENTAL</b>	<b>BASED ON FURNITURE</b>
<b>OVERTIME CHARGE</b> DEPENDANT ON GUARANTEED OR FINAL GUEST COUNT. APPLICABLE ONCE THE EVENT GOES PAST THE CONTRACTED END TIME.	

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