



EVENT PLANNER

[www.pergolanewyork.com](http://www.pergolanewyork.com)



## OUR LOCATION

Welcome to Pergola.

Pergola is a split-level Mediterranean restaurant and lounge nestled in the heart of the Flower District surrounded by the trendiest hotels and boutiques. We pay homage to our historic neighborhood with fresh plants and flowers throughout the spacious 3,700 square foot venue. Space details include the glass facade, which opens seasonally, to allow for sun and air, exposed brick walls, and an open loft like layout.

Our convenient location is popular for corporate functions, after work cocktails with colleagues and dinner with friends. Our menus can be tailored to meet any and all kind of celebrations. All events are handled seamlessly by our friendly and professional events team.

Please join us for a unique experience





THE MAIN DINING ROOM





## THE MAIN DINING ROOM

Pergola combines Mediterranean and local influences into a contemporary ambiance created to evolve with one's night, from formal dining to late night revelry. The mix of elements and influences is beautifully balanced with a synthesis of patterns and textures that exudes the old charm flower shop atmosphere mixed with the vibe of a night out in Cyprus. Plants and flowers arrive weekly from around the world showcasing the beauty of the exposed brick walls, natural light and the warm inviting décor.

Plush banquettes provide seating for up to 60 guests creating an ideal space for special celebrations as well as art, music and fashion industry events.

Please note: To accommodate smaller groups, the room can be subdivided into two separate areas.

Located on this level:  
State of the Art DJ booth  
Video projector  
a 44" HD TV  
Wireless internet.





THE SUN ROOM



## THE SUN ROOM

Situated on the upper level is our open-air indoor terrace which welcomes guests with fresh palm trees to white linen curtains, this semi private room delivers for an elegant dining and drinking experience. The main view faces the the garage door and urban landscape of NYC. While you are here order one of our exotic fresh fruit hookahs. This space with the tufted leather banquettes can cater up to 45 seated guests for an exclusive evening and can be combined with the Oasis Loft to accomodate larger gatherings such as corporate lunches, bridal showers, birthday parties, baby showers, corporate & happy hour events.

**Seated :45 | Standing: 65**



OASIS LOFT





## OASIS LOFT

Located on the second level our indoor back loft brings to you the ultimate PERGOLA experience. Palm trees and an array of exotic plants and flowers create a warm and organic feel in this semi-private room. The linen pleated draped canopy ceiling showcases the vintage hanging lanterns and helps achieve a Mediterranean ambiance. This semi-private room is a perfect choice for birthdays bridal/wedding showers as well as intimate special evening occasions.

Seated :30 | Standing: 35





## OUR CHEF

Originally from Ecuador Chef Nestor Moina created the menu with the intent to bring a fresh and modern version of a classic Mediterranean menu to one of the most trendy neighborhoods in New York City. The restaurant draws it's influences from Greece, Turkey and the Middle East. He spent years training at the West Village restaruant Veranda where he sharpened his knives and knowledged with foods of the mediterranean.

# OUR MENU

focuses on fresh, healthy and hearty dishes that guests from anywhere around the world can enjoy. With each new season Pergola offers new delectable additions to the already popular menu.

Main dishes include Grilled Prawns, Harissa Rub chicken kabob, Lamb burger and watermelon feta salad, Zucchini fritters. Desserts include our signature homemade donuts called poppies and baklava cheesecake.

The exceptional wine & champagne list includes over 30 varieties handpicked from around the world by the owner, Sherri McGee. Available in both glass & bottle.









## PASSED HORS D'OEUVRES

falafel  
phyllo cigars  
zucchini fritters  
mini stuffed peppers  
cucumber salad cups  
harissa chicken sliders  
mediterranean meatballs  
feta & tomato spread | crostini  
harissa grilled chicken tender kebabs  
house made spinach & feta turnovers  
beef crostini | blue cheese +\$2  
grilled rosemary steak skewers +\$2  
cremini mushroom with fresh crab +\$2  
panko crabcakes | coriander aioli +\$2

### PRICE PER PERSON

Choice of 5 / **\$24** per hour







# MINT

## MEZZE PLATTER

traditional hummus | kalamata tapanade | babaganoush,  
grilled & spicy fried pita

## MEDITERRANEAN SALAD

tomato, cucumber, kalamata olives, feta, onion

## ENTRÉE Choice of

### CHICKEN KABOB

free range chicken, harissa rub, bulgur rice, organic greens

### SHAWARMA

shaved slow roasted lamb, tahini, organic greens

### WILD SALMON

honey glaze, grilled asparagus, root vegetable puree

## DESSERT chef selection

## PRICING

**\$40**

*per person*





# SAGE

## MEZZE PLATTER

traditional hummus | kalamata tapanade | babaganoush,  
grilled & spicy fried pita

## PHYLLO CIGARS

ground lamb | chicken, golden raisin | sautéed vegetable

## PERGOLA SALAD

romaine, endives, toasted pumpkin seeds, blue cheese, apples

## ENTRÉE Choice of

### LEMON CHICKEN

herb stuffed chicken, citrus zest, seasonal vegetable

### PERGOLA LAMB BURGER

tomato, feta, arugula, spicy aioli, handcut garlic lemon fries

### WILD SALMON

honey glaze, grilled asparagus, root vegetable puree

### AUSTRALIAN LAMB CHOP

garlic mashed potato, sautéed string bean

## DESSERT

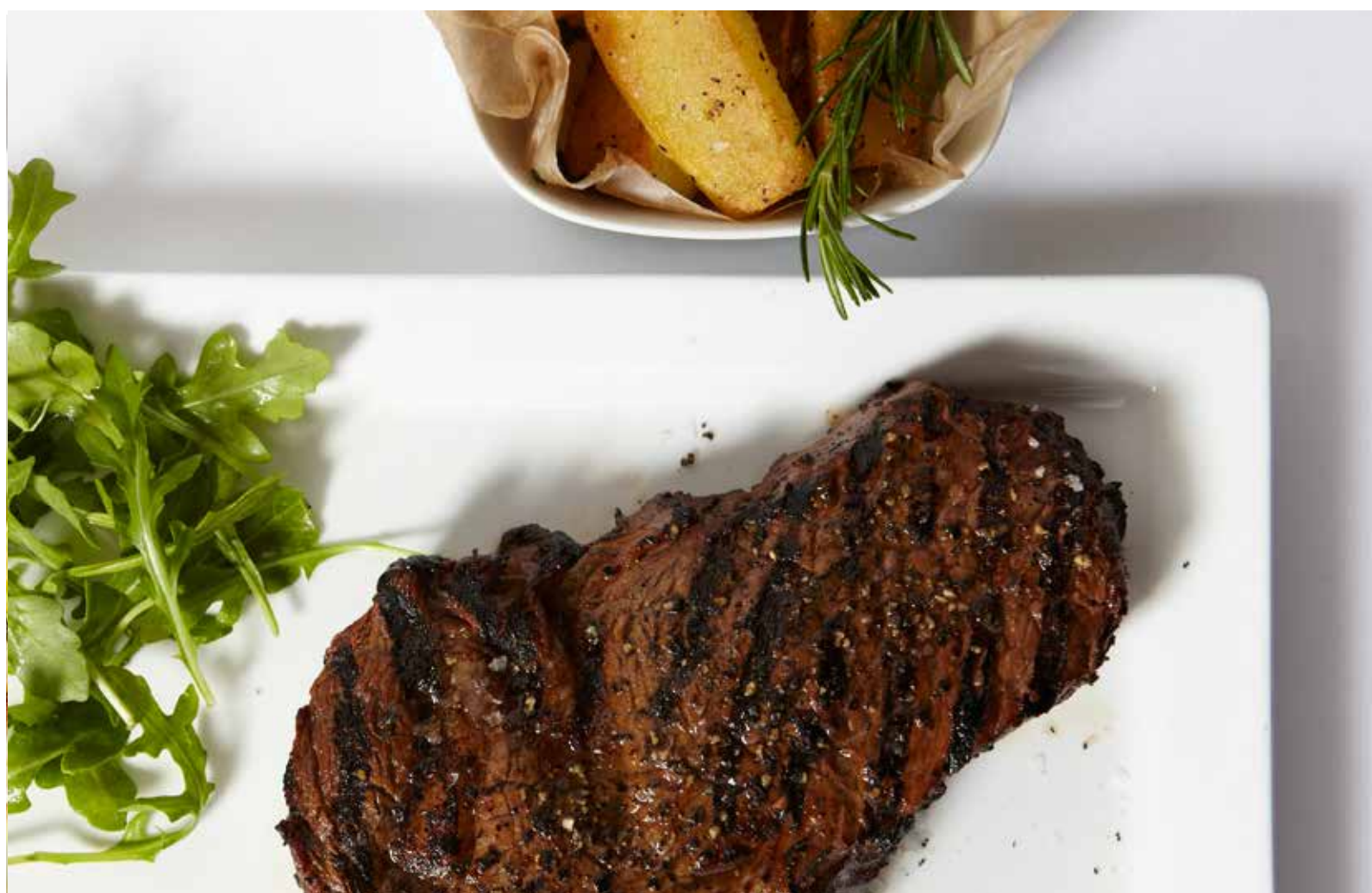
chef selection

## PRICING

**\$50**

*per person*





A decorative background element consisting of a stylized green leafy branch with several leaves, extending from the top left towards the bottom right of the page.

# THYME

## MEZZE PLATTER

traditional hummus | kalamata tapanade | babaganoush,  
grilled & spicy fried pita

## WARM GOAT CHEESE SALAD

arugula, roasted beet, candied walnut

## ZUCCHINI FRITTERS

shredded green zucchini, feta cheese

## ENTRÉE

Choice of

## LEMON CHICKEN

herb stuffed chicken, citrus zest, seasonal vegetable

## PERGOLA LAMB BURGER

tomato, feta, arugula, spicy aioli, handcut garlic lemon fries

## WILD SALMON

honey glaze, grilled asparagus, root vegetable puree

## PERGOLA MIXED GRILL

chargrilled lamb chop, kofta, merguez, kabob

## DESSERT

chef selection

## PRICING

**\$60**

*per person*





## BEER & WINE

### Open Bar Packages

#### WHITE WINE

pinot grigio  
sauvignon blanc  
chardonnay

#### RED WINE

carbernet sauvignon  
pinot noir  
malbec

#### BEER

heineken  
stella  
ipa  
blue moon  
bud light  
amstel light  
corona

#### SOFT DRINKS & JUICES

#### PRICING

**\$25**

*per person for 2 hour*

\*Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.



## CLASSIC Open Bar Packages

### WHITE WINE

pinot grigio

### RED WINE

cabernet sauvignon

### BEER

heineken

stella

bud light

corona

### SPIRITS

svedka

tanqueray

avion

jack daniels

dewars

### SOFT DRINKS & JUICES

### PRICING

**\$40**

*per person for 2 hours*

\*Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.





# PREMIUM Open Bar Packages

## WHITE WINE

pinot grigio  
sauvignon blanc  
chardonnay

## RED WINE

carbernet sauvignon  
pinot noir  
malbec

## BEER

heineken  
stella  
ipa  
blue moon  
bud light  
corona  
amstel light

## SPIRITS

### WHISKEY

jack daniels  
jameson  
makers mark  
templeton

### SCOTCH

dewars  
johnny walker  
"black"

### VODKA

belvedere  
grey goose  
ketel one  
titos

### GIN

bombay sapphire  
hendricks  
tanqueray

### RUM

bacardi  
mount gay  
black barrel

### TEQUILA

patron  
patron xo  
don julio  
avion

## SOFT DRINKS & JUICES

### PRICING

**\$50**

per person for 2 hours

Prices above are subject to change and do not include sales tax, suggested gratuity, or planning fee.



A photograph of a social event, possibly a wedding or party, with people, flowers, and hanging plants. The image is partially obscured by a green overlay containing text.

# LUXURY PACKAGE

1 premium vodka bottle  
3 specialty cocktail caraffe  
3 fresh fruit hookah  
Mediterranean Tasting

\$675

Max. 10 guests/group required to indulge





## CONTACT Us

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