

PRIVATE EVENTS

An Upper East Side neighborhood tavern

1278 Third Avenue · New York City

A place to gather

A celebratory dinner, a toast with friends, or an evening made entirely your own.

At Wainwright's Tavern, our team works with you on the food, drinks and flow of the evening.

UPPER EAST SIDE

Private events & occasions

PRIVATE DINNERS

A seated evening built around your guests.

COCKTAIL RECEPTIONS

Drinks and passed bites for a more social gathering.

FULL RESTAURANT EVENTS

Ask us about a private use of the tavern.

CELEBRATIONS

Birthdays, anniversaries and milestones

WEDDING CELEBRATIONS

Rehearsal dinners and welcome drinks

WORK & COMMUNITY

Team dinners and neighborhood gatherings

Menus, beverage selections and event details are tailored to your inquiry. Please note tax & Gratuity are not reflected in pricing.

Stuyvesant Booths

Cocktail style

Minimum 12 guests

Maximum 18 guests



Bar buyout

Available Monday–Thursday
only

Private bar events
Maximum 35 guests

\$8,500 minimum



Mezzanine

Seated dinner

Maximum 26 guests

Cocktail style

Maximum 35 guests



Main Dining Room

Seated dinner

Maximum 40 guests

Cocktail style

Maximum 90 guests



Brooklyn Bridge Table

Seated dinner

Maximum 8 guests



Full restaurant buyout

Main dining room and bar required for 60 guests or more, maximum 125 guests



MAIN DINING ROOM

Sunday–Thursday \$15,000 minimum

Plus tax and gratuity.



BAR

Friday–Saturday \$25,000 minimum

Dinner parties

Our dinner parties accommodate 8 to 40 guests. Guests may customize their dining experience by selecting options directly from our menu.

<https://wainwrightstavern.com/Menu>

TO START Three hors d'oeuvres and/or salads, family style

MAIN Choice of three entrées for each guest

TO FINISH Chef's dessert selection with dessert wine or a digestif

\$95 per person

Plus tax and gratuity. Other beverages separate.

Also available for cocktail-style events.

Passed hors d'oeuvres

2 hours

\$55 per person for 4 passed hors d'oeuvres

\$65 per person for 6 passed hors d'oeuvres

Bacon-wrapped dates

Blue cheese

Mini crab cakes

Basil aioli

Tuna tartare crisps

Avocado, housemade potato chip

Deviled eggs

Dijon, chive, smoked paprika

Mushroom & Gruyère tartlets

Sautéed mushrooms, Gruyère, thyme

Smoked salmon canapés

Caper cream cheese

Steak au poivre skewers

Peppercorn sauce

Crispy mac & cheese bites

Crisp breadcrumb coating

Herb-roasted chicken crostini

Farmhouse jalapeno ranch

Mini Yorkshire puddings

Sliced roast beef, onion jam, horseradish cream

Please share allergies. Final selections subject to kitchen confirmation.

Stationary platters

Serves approximately 12

Crudité	\$120
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Charcuterie board	\$150
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Shrimp cocktail	\$52
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Tavern sliders (12pc.)	\$120
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Sharp cheddar, onion jam

Fried chicken sliders (12pc.)	\$120
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Alabama white sauce, pickle

Mini Lobster Rolls (12pc.)	\$240
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Connecticut style

East Coast Oyster Station	By the dozen \$48
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Please share allergies. Oysters are served raw. Final selections subject to kitchen confirmation.

Beverage options

Pay as consumed is available for groups of up to 24 guests.

Beverage packages per person	2 hours	Each additional hour
BEER & WINE	\$50	\$25
HOUSE OPEN BAR	\$65	\$30
PREMIUM OPEN BAR	\$80	\$40

Plus tax and gratuity.

Let's plan your event

Tell us the date, guest count and the kind of evening you have in mind.

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wainwrightstavern.com/PrivateEvents

1278 Third Avenue · Between 73rd & 74th Streets · New York, NY 10021

Holidays at Wainwright's Tavern



Your holiday party.
Our neighborhood home.

Festive greenery, twinkling lights, and candlelight—a cozy setting for company parties and gatherings with friends and family. Celebrate with delicious food, festive cocktails, and warm hospitality.