



---

# MARC MURPHY KITCHEN STUDIO

---



---

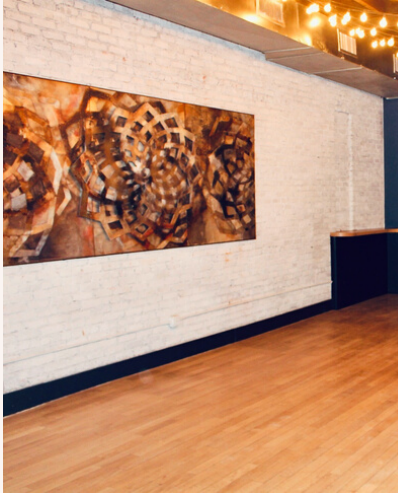
179 West Broadway New York, NY 10013

# the space

---

MM Kitchen Studio offers 2 floors of event space

---



## First Floor Lounge

Located on the ground floor with large windows facing West Broadway, guests can enjoy cocktails and passed appetizers with a beautiful bar setting and an open floor plan for your guests to mingle.



## Immersive Kitchen Studio

Our second-floor space features an open kitchen where we can accommodate up to 40 guests for a seated dinner or up to 100 for a cocktail party. All events feature a chef creating dishes and can be set up demo-style or simply immersive.

# the experience

---



## **OPTION 1: Private Cocktail Party**

\$180 per person, 3 hours

Includes:

- 3 passed savory apps
- 1 food station
- 1 passed dessert or sweet drink
- A full open bar
- 1 signature cocktail
- A beer and wine station



## **OPTION 2: Cocktails + Seated Family-Style Dinner**

\$225 per person, 3 hours

Includes:

- One hour of passed appetizers, a full open bar, and one signature cocktail in the 1st-floor lounge space
- A 3-course family-style dining experience with a pre-selected wine & beverage package.



## **OPTION 3: Cocktails + Seated Immersive Dinner**

\$350 per person, 3 hours

Includes:

- One hour of passed appetizers, a full open bar, and one signature cocktail in the 1st-floor lounge space
- A 4-course seated dinner with a custom menu, immersive open kitchen experience, and a pre-selected wine & beverage package.

*\*Chef can showcase food in a "demo-style" or simply engage with guests as he/she prepares the meal.*

# the food

---



---

The menus at MM Kitchen Studio are custom-made by Chef Marc Murphy and his culinary team to suit the needs and tastes of your guests.

# the details

---

Events at MM Kitchen Studio include access to the space for 3 hours (setup not included), staffing (bartender, servers, kitchen, etc), and basic decor (tables, chairs, linens, candles, menus, flatware, glassware, etc.) Additional amenities can be added with the help of our team.

*\* Additional time billed at \$1000/hour*

**Capacity:** Seated dinner experience is 44  
Standing cocktail events is 150

**Confirmation:** We require a 50% deposit to reserve the date. Payment may be made by credit card, check, or cash.

**Final Payment:** There will be a 23% operations fee applied to the final bill and include any additional services. The operations fee covers the behind-the-scenes costs of planning and executing your event, (et—insurance, deep cleaning, frequent sanitization of the space, etc.) The bill will also include a 8.875% sales tax.

**Kitchen & Chef Experience:** Chef Marc Murphy oversees all operations in the space, his presence is not guaranteed but you will have his executive chef running the show. To guarantee Chef Murphy's attendance, please inquire about his availability and rate.

**Additional services available upon request:**

- cigar package
- custom flowers
- custom event decor
- custom cake
- specialty cocktails
- photographer
- chalkboard artist
- DJ
- Furniture or Equipment rentals

All additional services must be booked through MM Kitchen Studio. Services not booked through the house will be subject to a utilization fee and must provide a certificate of insurance and liability waiver.

# sample floor plans

---



14-16 guests  
1 long table with lounge area



16- 20 guests  
2 long tables with lounge area



20 - 44 guests  
2 long tables without lounge

# sample menus

---

## COCKTAIL PARTY

### HORS D'OEUVRES

Smoked Salmon Rillettes

*Toasted Baguette*

Pistachio Falafel

*Pomegrante Yogurt*

Braised Pork Belly

*Maple-Soy Glaze*

### SIGNATURE COCKTAIL

The Paper Jane

*Makers Mark, Amaro Nonino,  
Sparkling Yuzu Nectar*

### WINE

*2021 Pazo das Bruxas (Spain)*

*2019 Domaine Fontavin Cotes Du Rhone (France)*

*2019 Laroche Mas la Chevaliere Rose (France)*

*n/v Bisol Jeio Prosecco (Italy)*

### BEER

*Bitburger Pilsner - 4.8%*

*Smuttnose Finestkind IPA - 6.9%*

*Lefthand Milk Stout - 6.0%*

## SEATED WINE DINNER

### WELCOME COCKTAIL

*Champagne Wine*

### FIRST

Beet Carpaccio - Spiced Yogurt,

Focaccia Crisp, Salata

*2107 Mascot*

### SECOND

Herb Ricotta Agnolotti -

Chanterelle, English Peas, Pea Shoots

*2012*

### THIRD

Grilled Lamb Chop - Eggplant Caponata,

Polenta, Purple Mustard, Sesame

*2009*

### DESSERT

Assorted Chocolate Truffle and Madeleine