


A photograph of the Empellón restaurant building at night. The building is a modern glass skyscraper with many floors. The ground floor is a large glass entrance that is brightly lit from within, showing a bar and interior decor. The name 'empellón' is visible on the glass facade. The upper floors are dark, with some lights visible through the windows. The sky is a deep blue.

empellón

PRIVATE DINING AND EVENTS
510 MADISON AVENUE

empellón

A

A waiter in a dark blue suit is holding a silver tray. On the tray is a sizzling plate with a piece of salmon and vegetables, a small white bowl of sauce, and a white glass. The waiter is wearing a watch on his left wrist. The background is a warm, dimly lit restaurant interior.

Empellón is a two-floor, 160 seat restaurant located at 510 Madison Avenue. Helmed by James Beard-nominated Chef Alex Stupak, the Midtown flagship of our Mexican-inspired restaurant group serves lunch and dinner, as well as a curated agave selection as part of our extensive beverage program.

Private and semi-private dining room spaces are available on the second floor for intimate private dinners, corporate boardroom lunches, large cocktail receptions, and other events.

Whatever your specific event warrants, our venue offers a range of options and flexible configurations to accommodate your needs.

FOR MORE INFORMATION OR TO BOOK YOUR NEXT PRIVATE EVENT, CONTACT US:

PHONE: 212-380-1215 EXT. 2

EMAIL: EVENTS@EMPELLON.COM

CHEF

Alex Stupak is the Chef and Co-Owner of the Empellón restaurant group based in New York City.

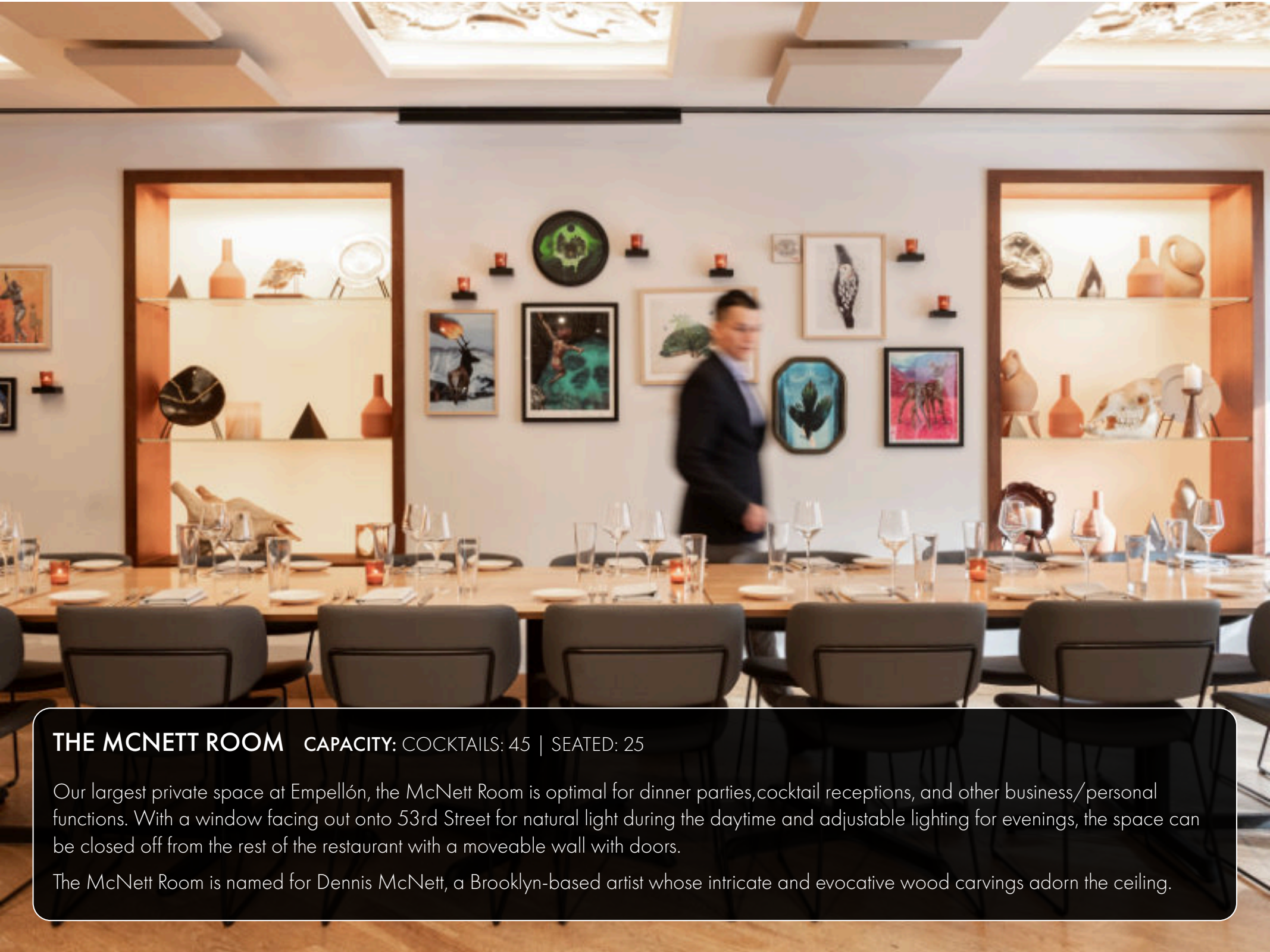
Born in Massachusetts, Alex became a scholar of the avant-garde and molecular gastronomy movements. He worked as the pastry chef at Clio in Boston with Ken Oringer, then at Alinea in Chicago with Grant Achatz, and subsequently at wd~50 in New York with Wylie Dufresne.

With earnest dedication to doing the unexpected, Alex pivoted away from pastry and these styles of cooking, choosing instead to adopt Mexican cuisine as a perpetual source of creative inspiration.

Alex opened Empellón Taqueria in Manhattan's West Village and went on to open more restaurants under the Empellón brand, including a midtown flagship. His approach to cooking focuses on opposing the reductive way people often view different cuisines.

Alex was selected as one of Food & Wine's Best New Chefs in 2013 and has since received multiple James Beard Foundation Awards nominations, including one for his 2015 book *Tacos: Recipes and Provocations* [Clarkson Potter].





THE MCNETT ROOM CAPACITY: COCKTAILS: 45 | SEATED: 25

Our largest private space at Empellón, the McNett Room is optimal for dinner parties, cocktail receptions, and other business/personal functions. With a window facing out onto 53rd Street for natural light during the daytime and adjustable lighting for evenings, the space can be closed off from the rest of the restaurant with a moveable wall with doors.

The McNett Room is named for Dennis McNett, a Brooklyn-based artist whose intricate and evocative wood carvings adorn the ceiling.

THE BOARDROOM

When privacy is paramount, the Boardroom is the ideal space for smaller groups looking to discuss business and share presentations, or otherwise seeking a place to dine uninterrupted. When combined with the adjacent McNett Room, it can serve a larger audience for both standing and seated events.

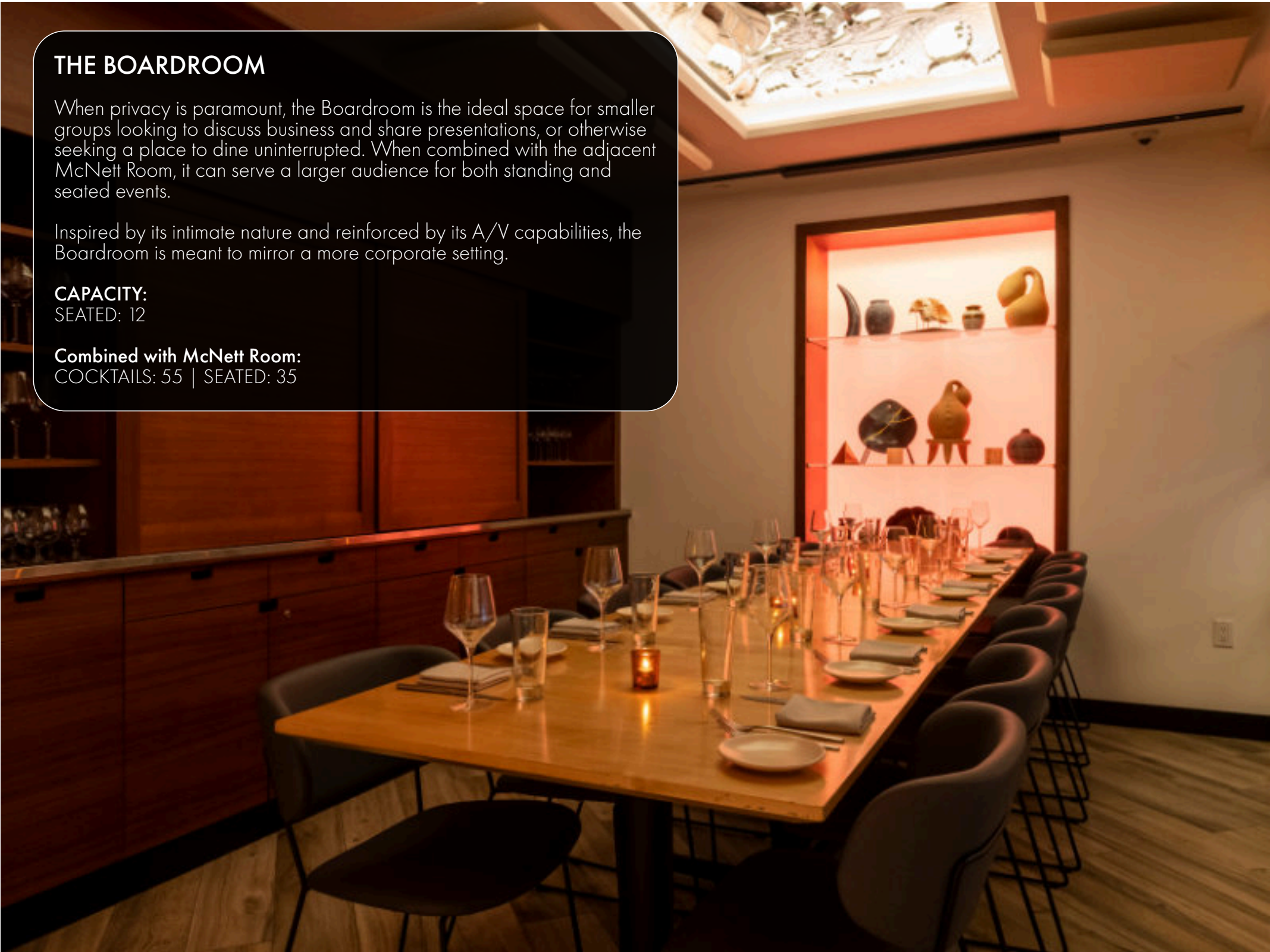
Inspired by its intimate nature and reinforced by its A/V capabilities, the Boardroom is meant to mirror a more corporate setting.

CAPACITY:

SEATED: 12

Combined with McNett Room:

COCKTAILS: 55 | SEATED: 35



SYLVIA'S MEZZANINE CAPACITY: COCKTAILS: 50 | SEATED: 30

Our second-floor mezzanine overlooks the entire restaurant, allowing guests to feel part of the Empellón experience with plenty of room to move about or dine in a semi-private setting. This space is perfect for cocktail receptions with a dedicated bar and networking sessions with passed canapes as well as for multi-table seated dining. Our mezzanine is named for Sylvia Ji, a Los Angeles-based painter whose work appears here in expansive mural form.



FULL RESTAURANT CAPACITY: COCKTAILS: 250 | SEATED: 160

Sometimes, a private dining room simply won't do. For those occasions, Empellón can be reserved for a full venue buyout. Start with a cocktail reception downstairs, then move upstairs to enjoy dinner with your guests. Whatever the situation requires, be it a birthday celebration or a professional event, we would love the opportunity to plan it with you.

Our bar area on the ground floor is also available for group bookings of our booths and high-top tables, as well as full-bar buyouts.



FLOOR PLANS.

THE MCNETT ROOM
CAPACITY:
COCKTAILS: 45 | SEATED: 25

THE BOARDROOM
CAPACITY:
SEATED: 12

**PRE-
FUNCTION**

SYLVIA'S MEZZANINE
CAPACITY:
COCKTAILS: 50 | SEATED: 30

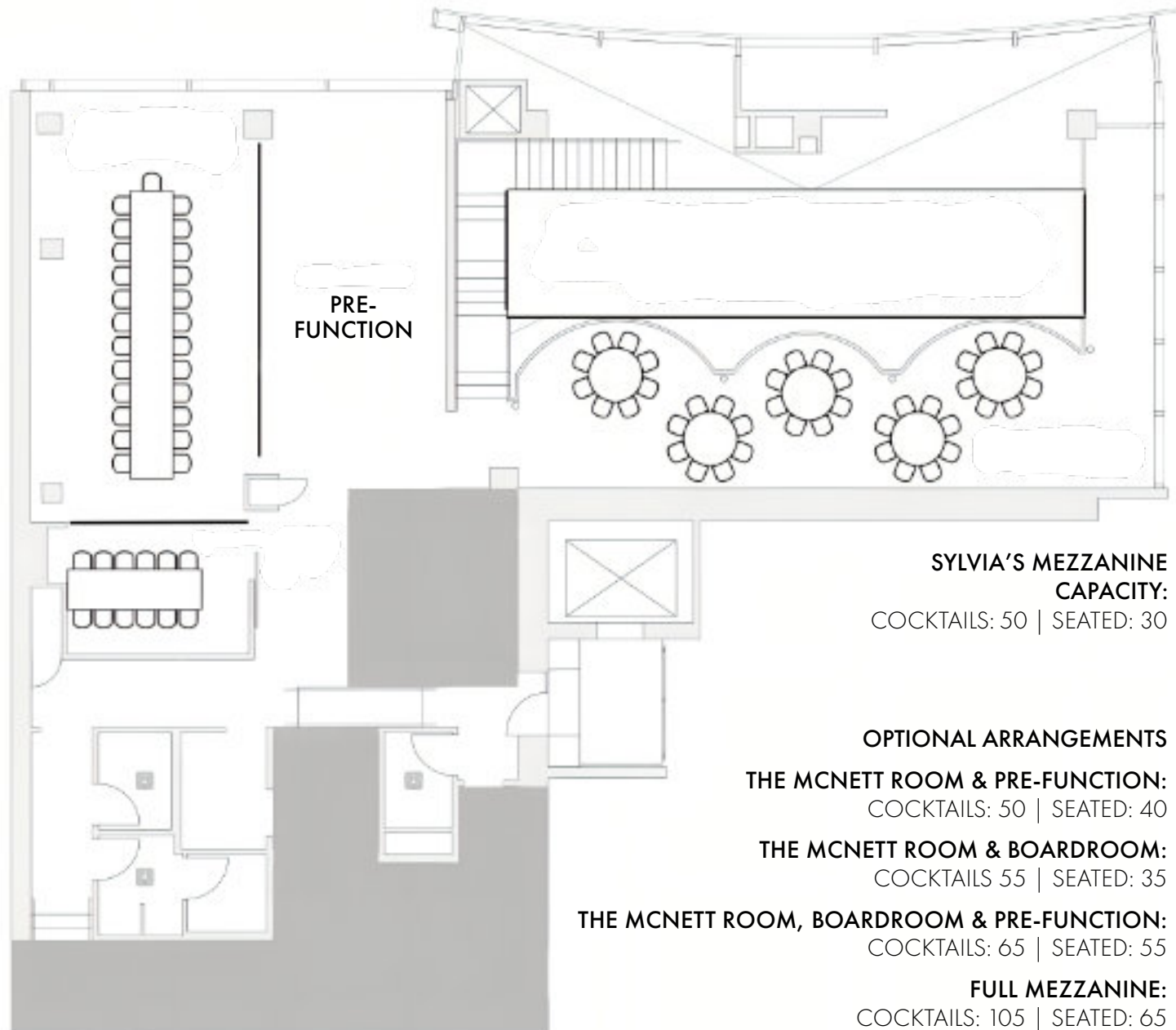
OPTIONAL ARRANGEMENTS

THE MCNETT ROOM & PRE-FUNCTION:
COCKTAILS: 50 | SEATED: 40

THE MCNETT ROOM & BOARDROOM:
COCKTAILS: 55 | SEATED: 35

THE MCNETT ROOM, BOARDROOM & PRE-FUNCTION:
COCKTAILS: 65 | SEATED: 55

FULL MEZZANINE:
COCKTAILS: 105 | SEATED: 65





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SEATED LUNCH - \$65 PER PERSON

FOR THE TABLE

Guacamole

SEVEN SALSAS

Queso Fundido

RED & GREEN CHORIZO +\$7PP

APPETIZERS HOST TO SELECT 2 / SERVED FAMILY STYLE

Chopped Cabbage Salad

TOASTED FAVA BEAN DRESSING

Four Bean Salad

QUAIL EGGS, TOMATO VINAIGRETTE

MAINS HOST TO SELECT 2 / SERVED FAMILY STYLE

Fish Tempura Tacos

CABBAGE, TARTAR SAUCE

Skirt Steak Tacos

EVERYTHING

Pumpkin Seed Cappelletti

ACHIOTE, HONEY NUT SQUASH JUICE +\$7PP

SIDES HOST TO SELECT 1 / SERVED FAMILY STYLE

Brussels Sprouts

SPICY ALMONDS

DESSERTS HOST TO SELECT 1 / SERVED FAMILY STYLE

Corn Ice Cream Tacos

Roasted Shishito Peppers

LIME VINAIGRETTE

English Pea Sopes

CREMA, COTIJA

White Asparagus

WHIPPED RICOTTA, GUAJE MOJO DE AJO +\$6PP

Chicken Salad

AVOCADO, PICKLED BLACK BEANS

Chilled Shrimp Salad

ROMAINE, GUAJE SEEDS +\$6PP

Grilled Fish Tacos

FRESH TOMATO - HABANERO SALSA

Honey Glazed Sweet Potatoes

BROWN BUTTER CREMA

Chocolate Ice Cream Sandwiches

Crab Nachos

SEA URCHIN "QUESO" +\$12PP

Octopus Salad

BLUE CORN VINAIGRETTE +\$6PP

Ayacote Bean Flautas

BIBB LETTUCE, CREMA

Pastrami Tacos

SAUERKRAUT, MUSTARD SEED SALSA +\$8PP

Maitake Mushroom Tacos

QUESILLO

Roasted Shishito Peppers

LIME VINAIGRETTE

Avocado

LIME RASPADO, EUCALYPTUS YOGURT +\$8PP

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SEATED DINNER - \$135 PER PERSON

FOR THE TABLE

Guacamole

SEVEN SALSAS

Queso Fundido

RED & GREEN CHORIZO +\$7PP

Roasted Shishito Peppers

LIME VINAIGRETTE +\$5PP

Crab Nachos

SEA URCHIN "QUESO" +\$12PP

APPETIZERS HOST TO SELECT 2 / SERVED FAMILY STYLE

Chopped Cabbage Salad

TOASTED FAVA BEAN DRESSING

Four Bean Salad

QUAIL EGGS, TOMATO VINAIGRETTE

English Pea Sopes

CREMA, COTIJA

White Asparagus

WHIPPED RICOTTA, GUAJE MOJO DE AJO +\$6PP

Octopus Salad

BLUE CORN VINAIGRETTE +\$6PP

Ayacote Bean Flautas

BIBB LETTUCE, CREMA

TACOS SUPPLEMENTAL COURSE / 1 PER PERSON / SERVED FAMILY STYLE

Maitake Mushroom

QUESILLO +\$9PP

Pastrami

SAUERKRAUT, MUSTARD SEED SALSA +\$12PP

Beef Tenderloin

GREEN CHILE KIMCHI +\$19PP

Grilled Shrimp

AJI DULCE, SOUR ORANGE MAYONNAISE +\$17PP

Fish Tempura

CABBAGE, TARTAR SAUCE +\$9PP

Grilled Fish

FRESH TOMATO - HABANERO SALSA +\$14PP

MAINS HOST TO SELECT 2 / SERVED FAMILY STYLE

Aromatic Beef Short Ribs

SHORT GRAIN RICE, FRIED RICE CHILI CRISP

Rib Steak Fajitas

ROASTED BONE MARROW SALSA +\$12PP

Shrimp Fajitas

RAJAS

Branzino

ALCAPARRADO

Pumpkin Seed Cappelletti

ACHIOTE, HONEY NUT SQUASH JUICE

Yukon Gold Potatoes

RAJAS, CREMA, CHIVES

SIDES HOST TO SELECT 1 / SERVED FAMILY STYLE

Brussels Sprouts

SPICY ALMONDS

Honey Glazed Sweet Potatoes

BROWN BUTTER CREMA

Sweet Corn

CHORIZO

DESSERTS HOST TO SELECT 1 / SERVED FAMILY STYLE

Corn Ice Cream Tacos

Chocolate Ice Cream Sandwiches

Avocado

LIME RASPADO, EUCALYPTUS YOGURT +\$8PP

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STANDING COCKTAIL PARTIES

GUACAMOLE STATION

SEVEN SALSAS, TOSTADAS / \$8PP PER HOUR

PASSED HORS D'OEUVRES

SELECTION OF 5 | \$55PP PER HOUR / \$15PP EACH ADDITIONAL HOUR

Chilled Shrimp

PICKLED RED ONIONS

Lobster Salad On Toast

+\$5PP

Smoked Black Cod

Halibut Ceviche Tostadas

Pasilla Chile Crab Cakes

+\$5PP

Popcorn Chicken

POPCORN MAYNNAISE

Chorizo Sopes

Fried Oysters

JALAPEÑO RELISH

Ayocote Bean Flatuas

Crunchy Tuna Tartare Tacos

+\$8PP

Savory Churros

SALAD STATION

SELECTION OF 2 | \$20PP FOR THE FIRST HOUR / \$10PP FOR EACH ADDITIONAL HOUR

Sweet Corn

SMOKY CHILES, COTIJA CHEESE

Chile Roasted Brussels Sprouts

SPICY ALMONDS

Four Bean

ROASTED TOMATO VINAIGRETTE

Spicy Sweet Potatoes

CHIPOTLE MAYONNAISE

TACO STATION

SELECTION OF 3 | \$45PP FOR TWO HOURS

Skirt Steak

Pastrami

Grilled Fish

+\$10PP

Chicken Picadillo

Maitake Mushroom

Carnitas

PASSED DESSERTS

SELECTION OF 1 : \$8PP / SELECTION OF 2 : \$12PP

Chocolate Ice Cream Sandwiches

Corn Ice Cream Tacos

* ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

* MENU SUBJECT TO CHANGE

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BEVERAGES

CHOICE OF 1 PACKAGE OR À LA CARTE

PACKAGES

ALL GUESTS MUST PARTICIPATE

\$65 PER PERSON

2 HOURS

Unlimited Beer, House Wine & Margaritas (Classic, Spicy Cucumber)

\$75 PER PERSON

2 HOURS

Unlimited Beer, House Wine, Margaritas (Classic, Spicy Cucumber) & House Brand Liquors

(INCLUDES PUEBLO VIEJO TEQUILA, DEL AMIGO MEZCAL, TITOS VODKA, TANQUERAY GIN, JOHNNY WALKER BLACK, FOUR ROSES (SMALL BATCH) BOURBON)

À LA CARTE

MARGARITAS \$19

Classic

Spicy Cucumber

HOUSE SPIRITS \$16

Pueblo Viejo Tequila

Johnny Walker Black

Tanqueray Gin

Titos Vodka

Mal Bien Mezcal

Makers Mark Bourbon

WINE PICK ONE RED & ONE WHITE

WHITE

Sauvignon Blanc

SIX SIGMA, LAKE COUNTY - \$68

Chardonnay

PRESQU'ILE, SANTA BARBARA - \$72

Albariño

TERRAS GAUDA, RÍAS BAÍXAS - \$72

RED

Malbec

FAMILIA MAYOL SINGLE VINEYARD, UCO VALLEY - \$62

Cabernet Sauvignon

HARPER OAK, ALEXANDER VALLEY - \$85

Pinot Noir

EZY TGR, WILLAMETTE VALLEY - \$84

BEER

Monopolio Lager "Clara"

\$10

Three's Brewing "Logical Conclusion" IPA

(16 OZ. CAN) \$15

* MENU SUBJECT TO CHANGE



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EMAIL: events@empellon.com

