




empellón

PRIVATE DINING AND EVENTS
510 MADISON AVENUE

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A

A waiter in a dark blue suit is holding a silver tray. On the tray is a dark plate with a stack of food, including what looks like a burger or sandwich with vegetables, and a small white bowl. The waiter is wearing a watch on his left wrist. The background is slightly blurred, showing a restaurant setting.

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

PHONE: 212-380-1215 EXT. 2

EMAIL: EVENTS@EMPELLON.COM

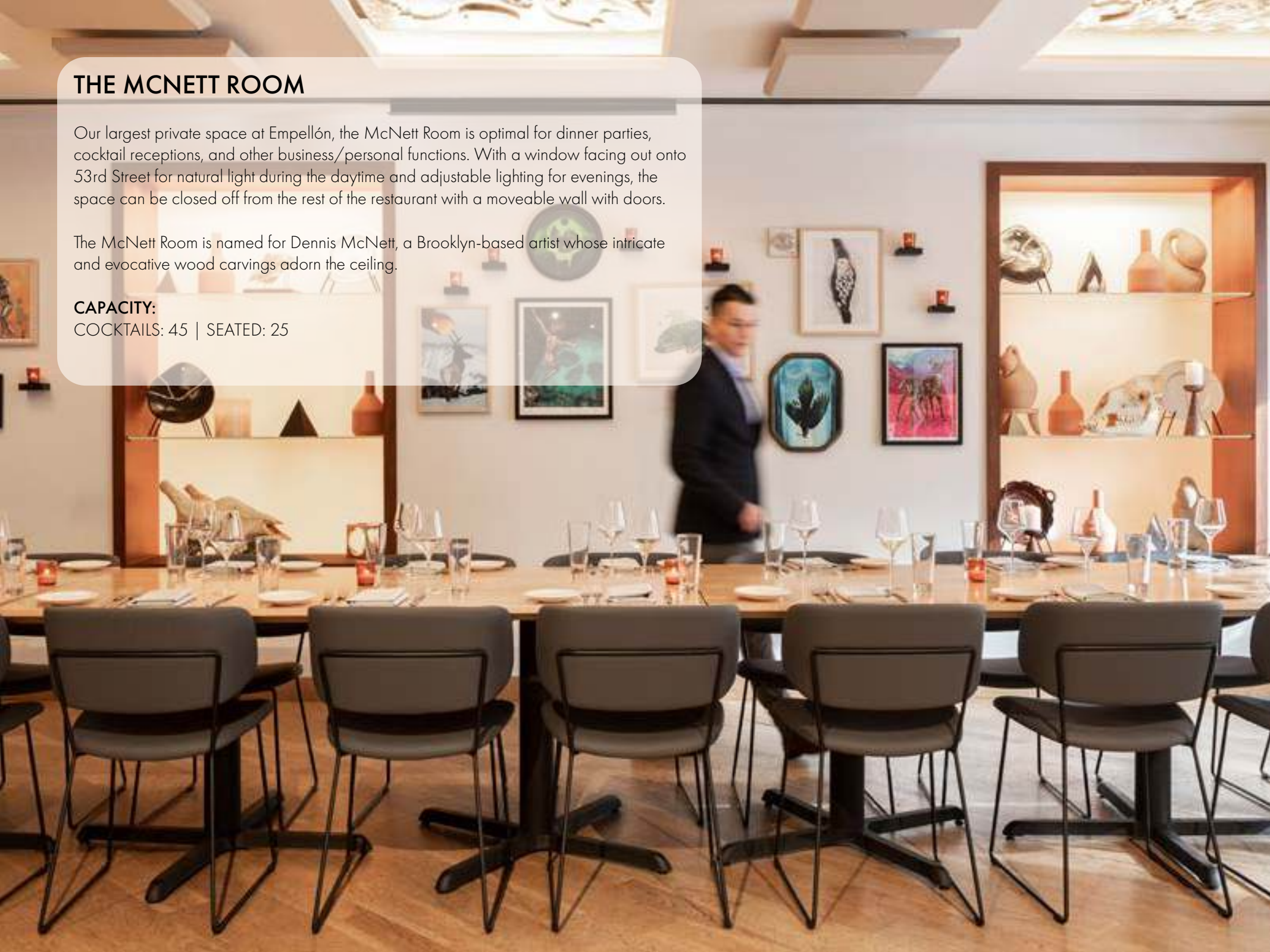
THE MCNETT ROOM

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.

CAPACITY:

COCKTAILS: 45 | SEATED: 25



SEATED LUNCH - \$65 PER PERSON

OUR LUNCH OFFERING INCLUDES GUACAMOLE, STARTERS AND TACOS

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FOR THE TABLE

Guacamole SEVEN SALSAS

Crab Nachos SEA URCHIN "QUESO" +12PP

Tuna Tartare SUNFLOWER SEEDS, CHILE ASH CURED BONITO +9PP

Roasted Shishito Peppers LIME VINAIGRETTE +5PP

Queso Fundido RED & GREEN CHORIZO +7PP

APPETIZERS

HOST TO PRE-SELECT 2 / SERVED FAMILY STYLE

Chopped Cabbage Salad TOASTED FAVA BEAN DRESSING

Asparagus Salad WHIPPED RICOTTA, PINE NUT SALSA MACHA

Four Bean Salad QUAIL EGGS, TOMATO VINAIGRETTE

Plantains Molotes CHORIZO

Octopus Salad BLUE CORN VINAIGRETTE

MAINS

HOST TO SELECT 2 / SERVED FAMILY STYLE

Fish Tempura Tacos CABBAGE, TARTAR SAUCE

Pastrami Tacos SAUERKRAUT, MUSTARD SEED SALSA

Skirt Steak Tacos EVERYTHING

Maitake Mushroom Tacos QUESILLO

Chicken Salad AVOCADO, PICKLED BLACK BEANS

Jumbo Prawn Salad ROMAINE, GUAJE SEEDS +6PP

Pumpkin Seed Cappelletti ACHIOTE, HONEY NUT SQUASH JUICE +7PP

SIDES

HOST TO PRE-SELECT 1 / SERVED FAMILY STYLE

Brussels Sprouts SPICY ALMONDS

Honey Glazed Sweet Potatoes BROWN BUTTER CREMA

DESSERTS

HOST TO SELECT 1 / SERVED FAMILY STYLE

Corn Ice Cream Tacos

*ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

Chocolate Ice Cream Sandwiches

* MENU PRICES SUBJECT TO CHANGE

SEATED DINNER - \$135 PER PERSON

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FOR THE TABLE

Guacamole SEVEN SALSAS

Crab Nachos SEA URCHIN "QUESO" +12PP

Tuna Tartare SUNFLOWER SEEDS, CHILE ASH CURED BONITO +9PP

Roasted Shishito Peppers LIME VINAIGRETTE +5PP

Queso Fundido STEAK TARTARE +7PP

APPETIZERS

HOST TO PRE-SELECT 2 / SERVED FAMILY STYLE

Chopped Cabbage Salad TOASTED FAVA BEAN DRESSING

Four Bean Salad QUAIL EGGS, TOMATO VINAIGRETTE

Asparagus Salad WHIPPED RICOTTA, PINE NUT SALSA MACHA

Plantains Molotes CHORIZO

Octopus Salad BLUE CORN VINAIGRETTE

TACOS

SUPPLEMENTAL COURSE / 1 PER PERSON / SERVED FAMILY STYLE

Maitake Mushroom QUESILLO +9PP

Fish Tempura CABBAGE, TARTAR SAUCE +9PP

Whole Maine Lobster SEASONAL GARNISH (MP)

Pastrami SAUERKRAUT, MUSTARD SEED SALSA +12PP

MAINS

HOST TO SELECT 2 / SERVED FAMILY STYLE

Aromatic Beef Short Rib STICKY RICE TAMAL

Pumpkin Seed Cappelletti ACHIOTE, HONEY NUT SQUASH JUICE

Branzino ALCAPARRADO,

Pork Belly Carnitas GREEN TOMATO PICO DE GALLO

Grilled Jumbo Prawns BLACK PEPPER CEBOLLITAS, SESAME SEEDS +6PP

Prime Rib Steak Fajitas ROASTED BONE MARROW SALSA +12PP

SIDES

HOST TO SELECT 1 / SERVED FAMILY STYLE

Brussels Sprouts SPICY ALMONDS

Honey Glazed Sweet Potatoes BROWN BUTTER CREMA

DESSERTS

HOST TO SELECT 1 / SERVED FAMILY STYLE

Corn Ice Cream Tacos

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Chocolate Ice Cream Sandwiches

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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



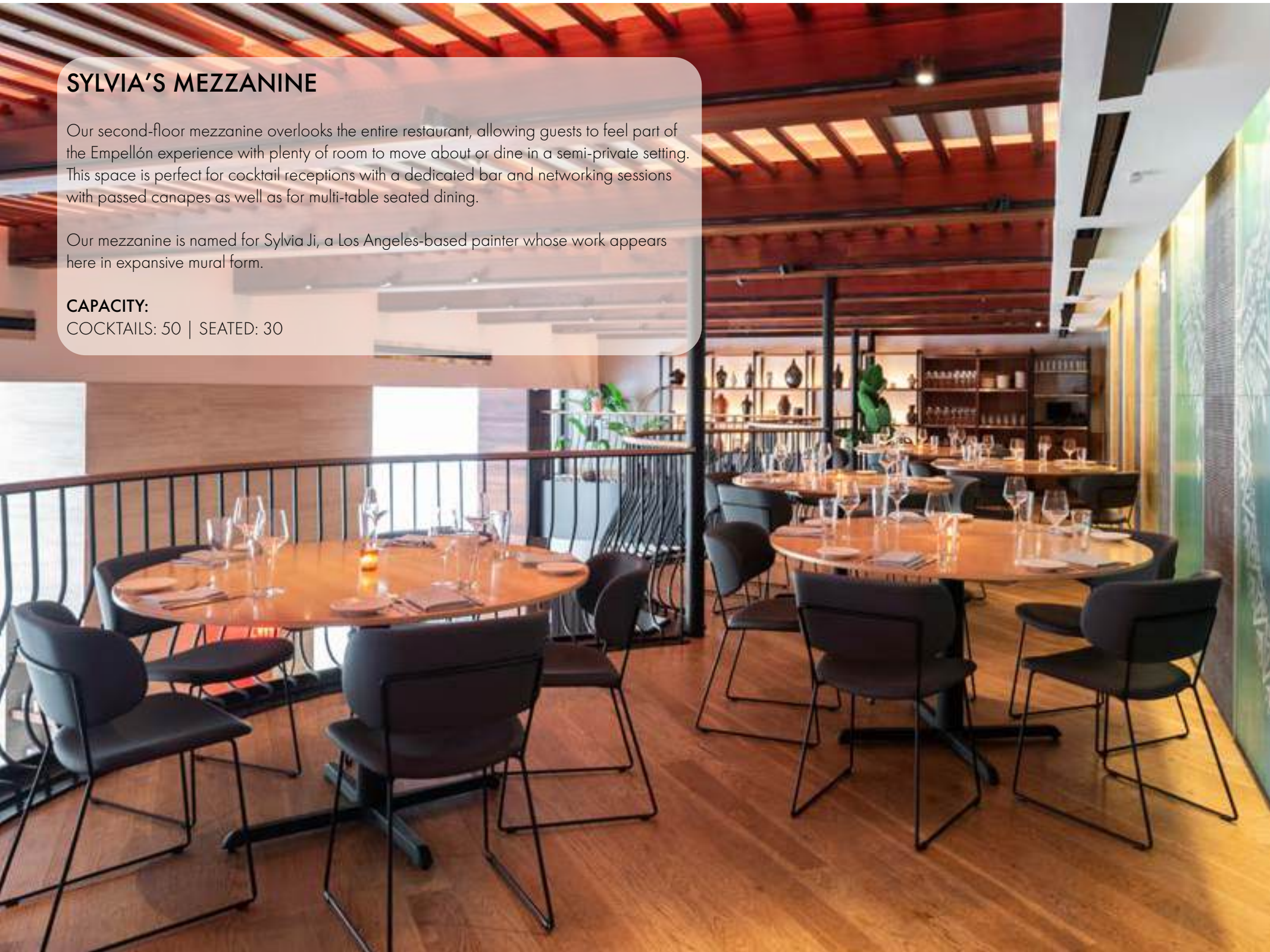
SYLVIA'S MEZZANINE

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.

CAPACITY:

COCKTAILS: 50 | SEATED: 30



SEATED DINNER - \$135 PER PERSON

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FOR THE TABLE

Guacamole SEVEN SALSAS

Crab Nachos SEA URCHIN "QUESO" +12PP

Tuna Tartare SUNFLOWER SEEDS, CHILE ASH CURED BONITO +9PP

Roasted Shishito Peppers LIME VINAIGRETTE +5PP

Queso Fundido STEAK TARTARE +7PP

APPETIZERS

HOST TO PRE-SELECT 2 / SERVED FAMILY STYLE

Chopped Cabbage Salad TOASTED FAVA BEAN DRESSING

Four Bean Salad QUAIL EGGS, TOMATO VINAIGRETTE

Asparagus Salad WHIPPED RICOTTA, PINE NUT SALSA MACHA

Plantains Molotes CHORIZO

Octopus Salad BLUE CORN VINAIGRETTE

TACOS

SUPPLEMENTAL COURSE / 1 PER PERSON / SERVED FAMILY STYLE

Maitake Mushroom QUESILLO +9PP

Fish Tempura CABBAGE, TARTAR SAUCE +9PP

Whole Maine Lobster SEASONAL GARNISH (MP)

Pastrami SAUERKRAUT, MUSTARD SEED SALSA +12PP

MAINS

HOST TO SELECT 2 / SERVED FAMILY STYLE

Aromatic Beef Short Rib STICKY RICE TAMAL

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SIDES

HOST TO SELECT 1 / SERVED FAMILY STYLE

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Honey Glazed Sweet Potatoes BROWN BUTTER CREMA

DESSERTS

HOST TO SELECT 1 / SERVED FAMILY STYLE

Corn Ice Cream Tacos

Chocolate Ice Cream Sandwiches

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BEVERAGES

CHOICE OF 1 PACKAGE OR A LA CARTE

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PACKAGES

ALL GUESTS MUST PARTICIPATE

\$70 PER PERSON

2 HOURS

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

\$80 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)

A LA CARTE

MARGARITAS \$19

Classic

Spicy Cucumber

HOUSE SPIRITS \$16

Pueblo Viejo Tequila

Tanqueray Gin

Del Amigo Mezcal

Johnny Walker Black

Titos Vodka

Four Roses (Small Batch) Bourbon

WINE PICK ONE RED & ONE WHITE

WHITE

Sauvignon Blanc SIX SIGMA, LAKE COUNTY - \$64

Chardonnay PRESQU'ILE, SANTA BARBARA - \$84

Riesling VON WINNING, "WINNINGS", PFAIZ - \$64

RED

Malbec FAMILIA MAYOL SINGLE VINEYARD, UCO VALLEY - \$62

Cabernet Sauvignon HARPER OAK, ALEXANDER VALLEY - \$85

Pinot Noir EZY TGR, WILLAMETTE VALLEY - \$84

BEER

Pacifico \$9

Three's Brewing "Logical Conclusion" IPA (16OZ CAN) \$15

* MENU PRICES SUBJECT TO CHANGE



FULL RESTAURANT

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.

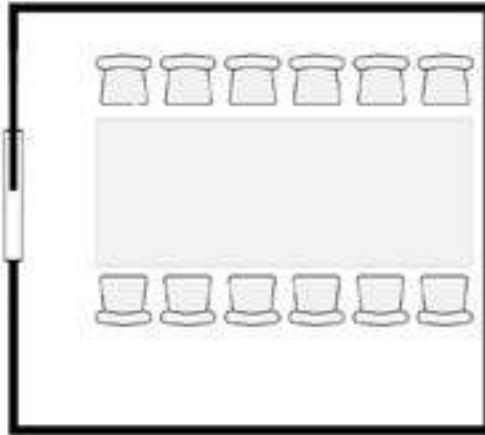
Our bar area on the ground floor is also available for group bookings of our booths and high-top tables, as well as full-bar buyouts.

CAPACITY:

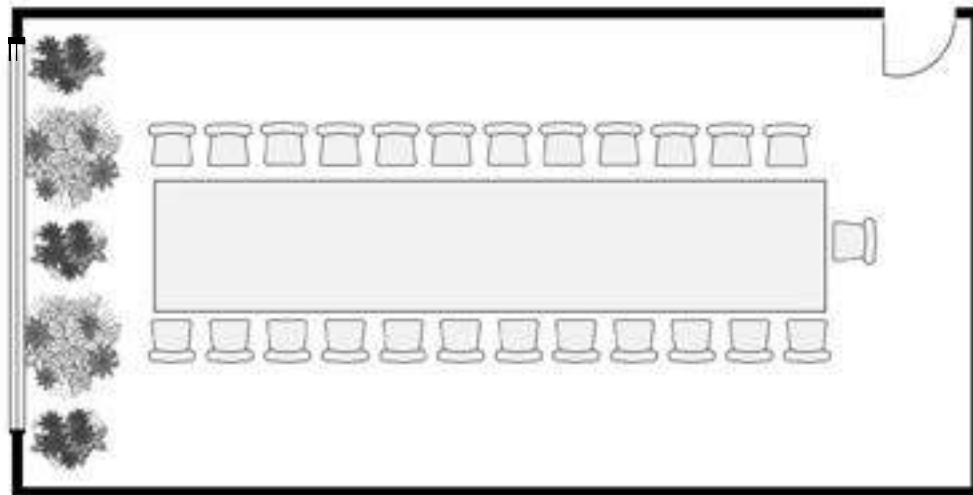
COCKTAILS: 250 | SEATED: 160



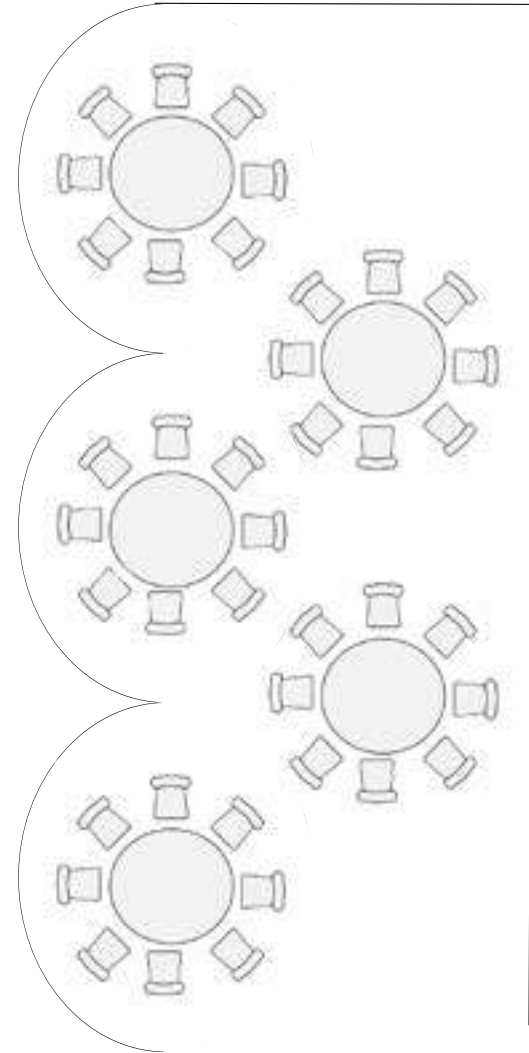
FLOOR PLANS.



THE BOARDROOM
CAPACITY:
SEATED: 12



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



SYLVIA'S MEZZANINE
CAPACITY:
COCKTAILS: 50 | SEATED: 35

*additional combinations and floorplans available by request



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For more information or to book your next private event

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EMAIL: events@empellon.com

