

S Á T I S  
BISTRO

# PRIVATE EVENT MENUS





# S Á T I S

BISTRO

## BRUNCH

*Satis Brunch Prix Fixe Menu is offered on Saturdays and Sundays for Large Group Reservations of 12 or more. Alcoholic Beverages served à la carte.*

### FIRST COURSE

**Select Two - Additional items \$6pp**

#### **Baby Arugula Salad**

Shaved Fennel, Olives, Lemon Truffle Vinaigrette

#### **Patatas Bravas**

Crispy Potatoes, Pimenton, Mojo Picon, Scallions

#### **Heirloom Tomato Salad**

Cucumbers, Pickled Onions, Feta Cheese

#### **Local Roasted Beet Salad**

Watercress, Pumpkin Seeds, Beet Dressing, Pink Peppercorn

### SECOND COURSE

**Select Three - Additional items \$10pp**

#### **Nutella French Toast**

Seasonal Fruit, Creme Chantilly, Warm Vermont Maple Syrup

#### **Avocado Toast & Mushrooms**

Poached Egg, Multigrain Toast, Oven Dried Tomato

#### **Egg White Frittata**

Roasted Vegetables, Crispy Potatoes, Frisee

#### **Lamb Sliders**

Pickled Cucumbers, Frizzled Shallots, Rose Aioli

#### **Chicken Cutlet Sandwich**

Ciabatta, Pesto Mayo, Arugula

#### **Short Rib Bolognese**

Pappardelle, Braised Beef Ragu, Pecorino

#### **Homemade Ricotta Gnocchi**

Wild Mushrooms, Truffle Parmesan Cream

### DESSERT

Fresh Fruit Salad

OR

Family Style Assorted Petite Fours

*Menu items subject to change based on seasonality.*

*Brunch is served family style for all to enjoy.*



**\$50 PER PERSON**

*Tax and Gratuity Additional.  
Beverages Additional.*

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### DESSERT

Fresh Fruit Salad

OR

Family Style Assorted Petite Fours

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### BRUNCH BEVERAGE PACKAGE

#### **Bloody Mary's, Bellinis & Mimosas**

House Wines & Bottled Beers

*Soft Drinks, Coffee and Tea included.  
Espresso & Cappuccino Additional Charge*

*Additional Beverage Packages Available.*



**\$90 PER PERSON**

*Includes Family Style Brunch & Beverage Package.  
Tax and Gratuity Additional.*

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## BRUNCH

### ENHANCEMENTS

#### MINI PASTRIES

*\$4.00 per person*

Chef's Selection of Gourmet Pastries  
served with butter and jam.

#### CHARCUTERIE BOARD

*\$8.00 per person*

Chef's Selection of Meat & Cheese  
Olives, Pickled Vegetables, Seasonal Chutney

#### TRUFFLE FRIES FOR THE TABLE

*\$2.00 per person*

### UPGRADED SELECTIONS

#### APPETIZER

##### Jumbo Lump Crab Cakes +\$5

Maryland Fresh Catch, Bell Peppers, Spicy Aioli, Charred  
Lemon

#### ENTREES

##### Angus Steak & Eggs +\$7

Char Grilled Flat Iron Steak, Parmesan Eggs, Chives,  
Pomme Frites, Sriracha Ketchup

### BAR ENHANCEMENT PACKAGES

*Pricing Varies*

Available upon request.

### *Additional Information*

**Satis Brunch Prix Fixe Menu**  
is offered on Saturdays and Sundays for  
Large Group Reservations of 12 or more.

#### For Private Events:

##### Mezzanine:

Minimum Spend of \$1,800++  
Can accommodate up to 30 Guests.  
26 with Gift Table

##### First Floor:

Minimum Spend of \$4,500++  
Can accommodate up to 60 Guests.  
57 with Gift Table.

##### Full Restaurant

Minimum Spend of \$6,750++  
Can accommodate up to 90 Guests.  
87 with Gift Table.

*Brunch Private Event Space is booked in 3 hour  
time blocks at 11:00am, 11:30am,  
12:00pm, and 12:30pm.*

*Please note on Sundays, we cannot serve alcohol until noon.*



# S Á T I S

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## DINNER PRIX FIXE MENU

*Satis Dinner Prix Fixe Menu is offered seven days a week for Large Group Reservations of 12 or more. Alcoholic Beverages served à la carte.*

### FIRST COURSE

#### *Served Family Style*

**Mushroom Croquettes**  
Garlic & Parsley Aioli

**Patatas Bravas**  
Crispy Potatoes, Picon Aioli, Scallions

**Crisp Golden Brussels Sprouts**  
Asiago Cheese, Lava Salt

**Tricolore Salad**  
Radicchio, Arugula, Endives, Pumpkin Seeds,  
Cherry Vinaigrette

### SECOND COURSE

#### *Guest Choice Of:*

**Housemade Ricotta Gnocchi**  
Parmesan Truffle Cream

**Truffle Roasted Organic Half Chicken**  
Garlic Wax Bean, Smoky Bacon, Pan Jus

**Scottish Wild Salmon**  
Savoy Cabbage, Romesco Sauce

**Seasonal Squash**  
Moroccan Spiced Quinoa, Green Goddess Dressing

**Flat Iron Steak & Frites**  
Chive & Bone Marrow Butter

### DESSERT

#### *Guest Choice Of:*

**Ricotta & Berry Crème Brûlée**  
Seasonal Berries, Port Wine, Sugar Cookie

**Pistachio Cheesecake**  
Mascarpone, Candied Pistachio, Creme Chantilly



**\$75 PER PERSON**

*Tax and Gratuity Additional.  
Beverages Additional.*

*Menu items subject to change based on seasonality.*

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## DINNER PRIX FIXE MENU

### FIRST COURSE

#### *Served Family Style*

**Mushroom Croquettes**  
Garlic & Parsley Aioli

**Patatas Bravas**  
Crispy Potatoes, Picon Aioli, Scallions

**Crisp Golden Brussels Sprouts**  
Asiago Cheese, Lava Salt

**Tricolore Salad**  
Radicchio, Arugula, Endives, Pumpkin Seeds,  
Cherry Vinaigrette

### SECOND COURSE

#### *Guest Choice Of.*

**Housemade Ricotta Gnocchi**  
Parmesan Truffle Cream

**Truffle Roasted Organic Half Chicken**  
Garlic Wax Bean, Smoky Bacon, Pan Jus

**Scottish Wild Salmon**  
Savoy Cabbage, Romesco Sauce

**Seasonal Squash**  
Moroccan Spiced Quinoa, Green Goddess Dressing

**Flat Iron Steak & Frites**  
Chive & Bone Marrow Butter

### DESSERT

#### *Guest Choice Of.*

**Ricotta & Berry Crème Brûlée**  
Seasonal Berries, Port Wine, Sugar Cookie

**Pistachio Cheesecake**  
Mascarpone, Candied Pistachio, Creme Chantilly

*Menu items subject to change based on seasonality.*

### BEVERAGE PACKAGE

**Sunday - Thursday Includes:**  
House Wines and Bottled Beers

**Weekend Package Includes:**  
House Wines, Beers and Standard Liquors

*Soft Drinks, Coffee and Tea included in Beverage Package.  
Espresso & Cappuccino Additional Charge.*



**\$115 PER PERSON SUNDAY - THURSDAY**  
**\$135 PER PERSON FRIDAYS & SATURDAYS**

*Tax and Gratuity Additional*

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## DINNER PRIX FIXE MENU

### ENHANCEMENTS

#### CHARCUTERIE BOARD

**\$8.00 per person**

**Chef's Selection of Meat & Cheese**

Olives, Pickled Vegetables, Seasonal Chutney

#### UPGRADED APPETIZER SELECTIONS

**Jumbo Lump Crab Cakes +\$5**

Maryland Fresh Catch, Bell Peppers, Harissa Aioli,  
Preserved Citrus

**Burrata +\$5**

Eggplant Caponata & Basil Puree

#### UPGRADED ENTREE SELECTIONS

**Potato-Crusted Wild Halibut +\$8**

Sauteed Spinach, Honey Lime Beurre Blanc

**Grilled Duck Breast +\$5**

Forbidden Rice, Citrus Jus, Sweet Sour Jam

**Rib Eye Steak +\$10**

Broccolini and Marbled Potatoes

#### BAR ENHANCEMENT PACKAGES

**Pricing Varies**

Available upon request.

*Private Event Space is booked in  
3-hour time blocks from 5pm to 7pm.*

*Lunch can be accommodated upon request.*

### *Additional Information*

Satis Dinner Prix Fixe Menu is offered seven days a week for  
Large Group Reservations of 12 or more.

#### **For Private Events Sunday through Thursday:**

##### **Mezzanine**

Minimum Spend of \$2,300++  
Can accommodate up to 30 Guests.

##### **First Floor**

Minimum Spend of \$5,750++  
Can accommodate up to 60 Guests.

##### **Full Restaurant**

Minimum Spend of \$8,625++  
Can accommodate up to 90 Guests.

#### **For Private Events Fridays and Saturdays:**

##### **Mezzanine**

Minimum Spend of \$2,700++  
Can accommodate up to 30 Guests

##### **First Floor**

Minimum Spend of \$6,750++  
Can accommodate up to 61 Guests.

##### **Full Restaurant**

Minimum Spend of \$13,250++  
Can accommodate up to 90 Guests.



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## BEVERAGE PACKAGES

### BEER & WINE

House Wines & Bottled Beers

*Bloody Mary's Bellinis & Mimosas included for Brunch*

*with Brunch: \$90++ per person*

*with Dinner Sunday - Thursday \$115++ per person*

### STANDARD OPEN BAR

Beer & Wine Bar Plus...

Titos Vodka, Tanqueray Gin, El Dorado and Plantation Dark

Rum, Milagro Silver, Cutty Sark, Makers Mark

*with Brunch: \$100++ per person*

*with Dinner Sunday - Thursday \$125++ per person*

*with Dinner Fridays & Saturdays \$135++ per person*

### PREMIUM OPEN BAR

Beer & Wine Bar Plus...

Grey Goose, Ketel One, Hendrik's, Bombay Sapphire,

Hudson NY, Woodford Reserve, Knob Creek Rye, Johnnie

Walker Black, Macallan 12

*with Brunch: \$110++ per person*

*with Dinner Sunday - Thursday \$135++ per person*

*with Dinner Friday & Saturday \$150++ per person*



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## ADDITIONAL INFORMATION

### COSTS & BILLING

Satis Bistro does require a food and beverage minimum with each meal period and room. Food and beverage minimums associated with each day and package do not include service fee or tax. A service charge of 20% and New Jersey State Sales Tax of 6.625% will be added to all food and beverage costs. A 3% processing fee will be applied to all credit card transactions.

### EVENT CONTRACTS, DEPOSITS & FINAL PAYMENTS

A signed agreement and nonrefundable/nontransferable deposit of 20% of the contracted price is required to reserve your private event space. Bookings are only guaranteed once a confirmation receipt of your deposit and signed agreement have been received. Cancellations within 14 days of your event will result in an additional 5% charge of the contracted price. Satis Bistro reserves the right to cancel any event under any circumstance, on their own terms.

Final guest counts, menu selections and payment will be **due seven days prior** to your event. Any additional guests, add-ons and bar tabs will be paid separately the day of the event. Should your guest count increase within the seven days prior to your event, please notify Satis Bistro immediately. Satis Bistro is not responsible for refunding guest who do not show up.

### DECOR

Party decorations are the sole responsibility of the customer to bring, set-up and take down. Balloons, confetti, wax candles and stickers are strictly prohibited, as well as any hanging decorations that may damage Satis' walls or fixtures. No amplified performances or presentations are permitted unless the entire restaurant has been rented out.

### PARKING

Street parking only. However, there is a Central Parking garage in the Liberty Towers, at the corner of Morris & Greene (1 block southeast of Satis).

Alternatively, Satis Bistro is conveniently located only five blocks from either the Exchange Place and/or Grove Street PATH Stations. The NJ Transit Hudson Lightrail Station at Essex Street is only four blocks away. The NY Waterway Ferry is also just two blocks away.





# S Á T I S

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## DINING SPACES - FIRST FLOOR FRONT





# S Á T I S

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## DINING SPACES - FIRST FLOOR BACK

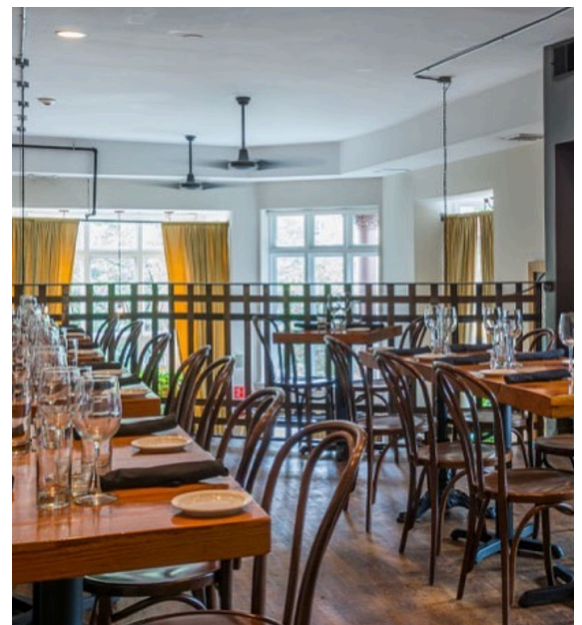




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## DINING SPACES - MEZZANINE

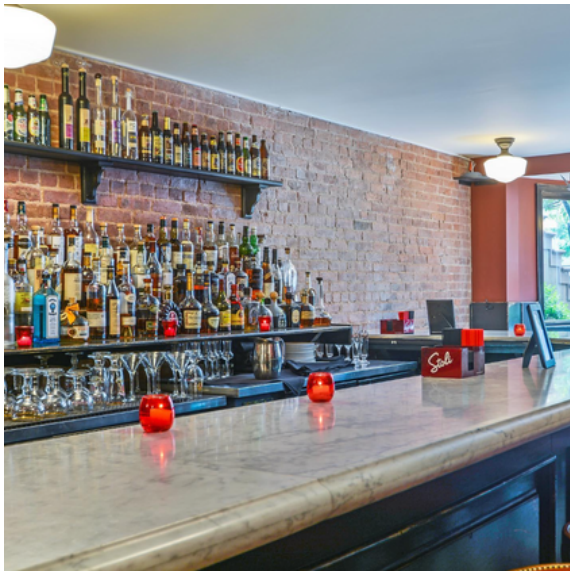




# SÁTIS

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## DINING SPACES - BAR





# SÁTIS

BISTRO

## DINING SPACES - EXTERIOR

