

SÁTIS

BISTRO

PRIVATE EVENT MENUS



SÁTIS

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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

Olives, Fennel, Orange Segments, Shaved Parmesan, Lemon Fennel Dressing

Patatas Bravas

Crispy Potatoes, Mojo Picon Aioli, Scallions

Heirloom Tomato Salad

Cucumbers, Pickled Onions, Burnt Corn, Opal Basil

Local Roasted Beet Salad

Watercress, Pumpkin Seeds, Beet Dressing, Pink Peppercorn

SECOND COURSE

Select Three - Additional items \$10pp

Nutella French Toast

Seasonal Fruit, Crème 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

Pappardelle Bolognese

Tomato, Braised Beef, Parmesan

Housemade Ricotta Gnocchi

Parmesan Truffle 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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Housemade Ricotta Gnocchi

Parmesan Truffle Cream

DESSERT

Fresh Fruit Salad

OR

Family Style Assorted Petite Fours

Menu items subject to change based on seasonality.

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

\$10.00 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 +\$12
Harissa Aioli & Preserved Citrus

ENTREES +10

Dry Aged Steak & Eggs
Fried Eggs, Pomme Frites, Bone Marrow Butter

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.*

SÁTIS

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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

Duck Croquettes

Duck Confit, Green Garlic, Spring Herbs, Black Cherry Gastrique & Smoked Almond Romesco

Patatas Bravas

Crispy Potatoes, Mojo 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

Herb Roasted Organic Half Chicken

Fava Beans, Morels, Spring Garlic Jus

Crispy Skin Scottish Salmon

Spring Lentils, Baby Carrots, Dill, Mustard-Dill Beurre Blanc

Seasonal Squash

Roasted Carrot, Chickpeas, Golden Raisins, Preserved Lemon, Herbed Couscous & Yogurt Harissa

Flat Iron Steak & Frites

Chive & Bone Marrow Butter

DESSERT

Guest Choice Of.

Lavender Berry Parfait

Pudding, Lavender Gel, Macerated Berries, Bee Pollen, Almond Crisp, Micro Mint, Wildflower Honey

Burnt Basque Cheesecake

Cognac-Plum Compote, Blood Orange Jus, Candied Citrus



\$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

Duck Croquettes

Duck Confit, Green Garlic, Spring Herbs,
Black Cherry Gastrique & Smoked Almond Romesco

Patatas Bravas

Crispy Potatoes, Mojo 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

Herb Roasted Organic Half Chicken

Fava Beans, Morels, Spring Garlic Jus

Crispy Skin Scottish Salmon

Spring Lentils, Baby Carrots, Dill, Mustard-Dill Beurre Blanc

Seasonal Squash

Roasted Carrot, Chickpeas, Golden Raisins, Preserved
Lemon, Herbed Couscous & Yogurt Harissa

Flat Iron Steak & Frites

Chive & Bone Marrow Butter

DESSERT

Guest Choice Of:

Lavender Berry Parfait

Pudding, Lavender Gel, Macerated Berries, Bee Pollen,
Almond Crisp, Micro Mint, Wildflower Honey

Burnt Basque Cheesecake

Cognac-Plum Compote, Blood Orange Jus, Candied Citrus

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

Menu items subject to change based on seasonality.

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DINNER PRIX FIXE MENU

ENHANCEMENTS

CHARCUTERIE BOARD

\$10.00 per person

Chef's Selection of Meat & Cheese

Olives, Pickled Vegetables, Seasonal Chutney

UPGRADED APPETIZER SELECTIONS

Jumbo Lump Crab Cakes +\$12

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

Burrata +\$8

English Peas, Mint, Grilled Spring Onion,
Lemon Zest with a Pea Puree and Pistachio Gremolata.
Served with Warm Focaccia.

UPGRADED ENTREE SELECTIONS

Potato-Crusted Wild Halibut +\$12

Spring Pea Tendrils, Artichoke Barigoule,
Sauce Maltaise

Grilled Duroc Pork Chop +10

Caramelized Apple, Braised Red Cabbage,
Mustard Jus, Apple Cider Reduction

Rib Eye Steak +\$15

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 60 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.



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DINING SPACES - FIRST FLOOR FRONT



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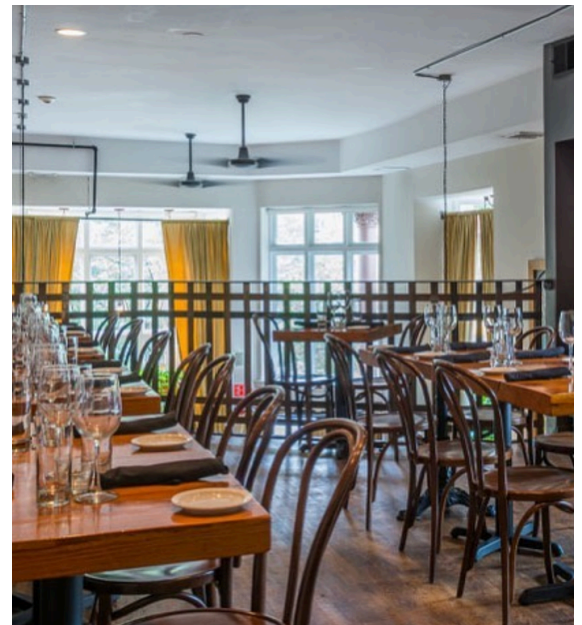
DINING SPACES - FIRST FLOOR BACK



SÁTIS

BISTRO

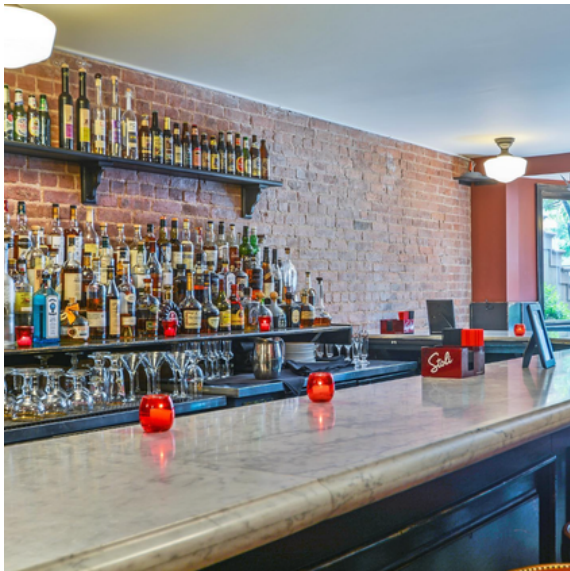
DINING SPACES - MEZZANINE



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DINING SPACES - BAR



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DINING SPACES - EXTERIOR

