

EXPERIENCE FRENCH ELEGANCE IN THE HEART OF NYC



**SPECIAL EVENT DECK**

(646) 370-1035

[lepetitvillagenyc.com](http://lepetitvillagenyc.com)

173 7th Ave S, New York, NY 10014

# Bienvenue to Your Unforgettable Event

Step inside our world—a fusion of rustic French charm and contemporary elegance. At Le Petit Village, every aspect is thoughtfully curated to capture the enchanting essence of Provence. Our private events deck offers a sneak peek into our cozy atmosphere, featuring breathtaking visuals, creative floor plans, and meticulously designed menus. Each detail showcases our dedication to crafting unforgettable experiences, making us the ideal venue for your special celebration.



# Private Event Floor Plans

Explore the versatile spaces available at Le Petit Village for your next private event.

## MAIN FLOOR

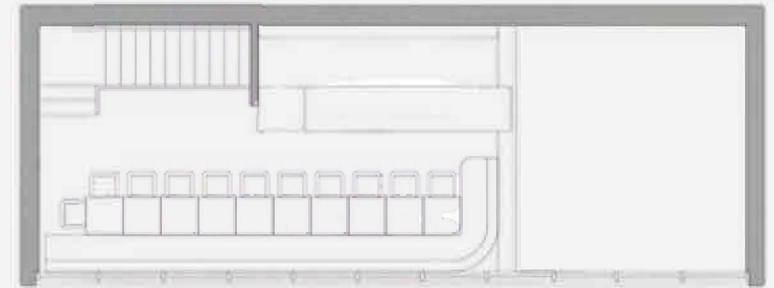
- ☑ Spacious dining area
- ☑ Comfortable seating options
- ☑ Full-service bar
- ☑ Accessible facilities



Capacity: 60 seated / 75 cocktail-style

## SECOND FLOOR

- ☑ Intimate bar setting
- ☑ Ideal for exclusive gatherings



Capacity: 22 seated / 30 cocktail-style



# Second Floor Mezzanine

Book our intimate Mezzanine space, perfect for groups up to 22 seated or 30 for receptions. This private alcove features plush leather banquettes, black marble tables, and ambient lighting that sets the tone for memorable experiences. With windows overlooking 7th avenue, guests enjoy a dynamic backdrop that shifts from sunlit afternoons to twinkling urban evenings.



# Bar Package



## Bar Packages

### PREMIUM OPEN BAR

\$80 pp (2 Hours) + \$35 each additional hour

**TEQUILA** - Patron Silver, 818, Astral Blanco

**VODKA** - Grey Goose, Kettle One

**GIN** - Bombay Sapphire, Tanqueray

**WHISKEY** - Dewar's White Label, Jameson Irish Whiskey, Jack Daniel's

**RUM** - Bacardi

Select Beer & Wines by the Glass

Soft Drinks & Juices

### ULTRA-PREMIUM OPEN BAR

\$95 pp (2 Hours) + \$45 Each additional hour

**TEQUILA** - Casamigos Blanco/Resposado, Don Julio Blanco/Resposado

**VODKA** - Grey Goose, Kettle One

**GIN** - Hendrick's, Botantist

**WHISKEY** - Black Label, Woodford Reserve, Bulleit, Angels Envy

**RUM** - Ron del Barrilito, Bacardi 8 yr.

Select Beer & Wines by the Glass

Soft Drinks & Juices

### BEER & WINE OPEN BAR

\$55 pp (2 Hours) + \$25 Each Additional Hour

Select Beer & Wines by the Glass

Soft Drinks & Juices



Selections within each tier may vary based on availability.  
Bar packages exclude shots, frozen, muddled, or specialty cocktails.  
Classic cocktails are included in premium and ultra-premium packages.  
Specialty cocktails can be added to premium and ultra-premium packages for an extra \$10 per selection, per person.





## PASSED HORS D'OEUVRES

\$40 PP 1 HOUR (CHOICE OF 4)  
+ \$30 EACH ADDITIONAL HOUR

\$50 PP 1 HOUR (CHOICE OF 6)  
+ \$40 EACH ADDITIONAL HOUR

\$60 PP 1 HOUR (CHOICE OF 8)  
+ \$50 EACH ADDITIONAL HOUR

### SAVORY

**Beef Sliders** – cheese, lettuce, tomato, onion, chef's sauce (nf)

**Ratatouille Crostini** (vn, df, nf)

**Chicken Liver Mousse** – toast, apricot, red currant jam (nf)

**Tuna Tartare** – avocado mousse, soy-dashi sauce, radish (gf, nf)

**Mushroom Vol-au-Vent** (vg, nf)

**Goat Cheese Vol-au-Vent** (vg, nf, af)

**Steak Tartare** (gf, nf)

**Carrot-Vadouvan Tartlet** (vn, nf, df)

**Truffle-Mushroom Tartlet** (vn, nf, df)

**Endive Salad Cup** – walnut, goat cheese, apples (vg, gf, af)

**Lobster Bisque Shooter** (gf, nf)

**Cauliflower Bisque Shooter** (vg, gf, nf)

**Crudit  Cup** (vn, df, gf, nf)

**Smoked Salmon** – cracker, lime cr me fra che, Asian pear (nf)

**Salmon Tartare Cone** – cracker, lime cr me fra che, Asian pear (nf)

**Gazpacho Shooter** – tomato, cucumber, strawberry, melon (vn, gf, nf)

**Caramelized Onion & Cheese Tartlet** (vg, nf)

**Onion & Truffle Tartlet** (vn, nf, df)

**Chicken Skewers** – peanut sauce OR plum sauce (gf, df)

**Vegetable Tempura** – spicy mayo (vg, nf)

**Serrano Ham, Cheese, Melon Skewers** (gf, nf)

**Cheese & Grape Skewers** (vg, gf, nf, af)

**Salade du Jardin Cup** – cider dressing, apples (vn, nf, af, gf)

**Caviar & Blini (+ \$8 pp)** (nf)

**Mini Lobster Roll (+ \$8 pp)** (nf)

Dietary Key: VG – Vegetarian / VN – Vegan / NF Nut Free / GF – Gluten Free / DF – Dairy Free / AF – Allium Free

**PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES**



## Hors d'Oeuvres

Begin your culinary journey with a selection of exquisitely crafted hors d'oeuvres. Inspired by the rustic kitchens of Southern France, each bite is a celebration of authentic flavors —designed to intrigue, inspire, and set the stage for the feast to come.

(20 person minimum)



COPYRIGHT 2025   Le Petit Village



## PASSED DESSERT

\$15 PP: 1 HOUR (CHOICE OF 2) | \$30 PP: 1 HOUR (CHOICE OF 4)

### DESSERTS

Apple Tartlet (nf)

Yuzu Meringue Tart (nf)

Chocolate Mousse (nf, gf)

Assorted Macarons

Mini Ice Cream Cone (nf)

Chocolate Cake (nf)

Cheesecake with Berries (nf)

Key Lime Cheesecake (nf)

Cookies & Milk (nf)

Fruit Skewers (vn, gf, nf)

Sorbet Cup (vn, gf, nf)

Dietary Key: VG – Vegetarian / VN – Vegan / NF Nut Free / GF – Gluten Free / DF – Dairy Free / AF – Allium Free

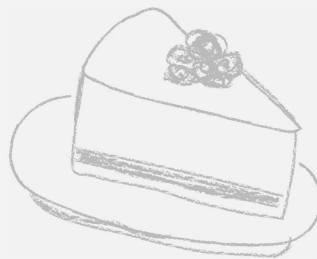
**PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES**



## Sweet Hors d'Oeuvres

Delight your guests with elegantly crafted bite-sized desserts—each perfectly balanced to bring  
← a sweet note to your special gathering.

(20 person minimum)



COPYRIGHT 2025 © Le Petit Village



## Standing Platters

**SERVES 10 PEOPLE**

### **Mediterranean \$100**

Carrots, Celery, Tomatoes, Bell Peppers, Grilled Pita, Hummus, Tzatziki, Herb Sour Cream, Olives & Marinated Artichokes.

### **Large Cheese Board \$140**

Local Artisanal cheeses, assorted dried fruits & jams, breads.

### **Large Charcuterie Board \$150**

Artisanal French charcuterie, cornichons, horseradish dip, grain mustard, baguette.

### **Large Cheese + Charcuterie Board \$160**

Local Artisanal cheeses, assorted dried fruits & jams, breads, Artisanal french charcuterie, cornichons, horseradish dip, grain mustard, baguette.

### **Dessert \$100**

**Chef's Selection of Petit Fours**

Assorted Selection of 25 Petit Fours



**PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES**



## Sta ÉoéÉ® Platters

Set the tone for your celebration with a refined assortment of stationary platters. Carefully composed with an eye for color, balance, and flavor, these offerings transform simple ingredients into an inviting feast meant to be shared.



COPYRIGHT 2025 © Le Petit Village



# PF Dinner Menus

Our plated dinner menus celebrate classic French cuisine with a rustic twist by Chef Mehjabin Ahmed. Each course highlights seasonal ingredients and traditional recipes from Provence, offering an immersive dining experience for both intimate dinners and grand celebrations. ➡



## \$80 Pre-Fixed Menu

**APPETIZER**  
(choice of)

**French Onion Soup**  
caramelized onion, veal demi, gruyere cheese, brioche croutons

**Salad du Jardin**  
Baby Lola Rosa, endive, red watercress, frisée with raw honey-cider dressing, apples

**Salad Lyonnaise**  
bacon lardons, poached egg, sherry vinaigrette, croutons, chives

**MAIN COURSE**  
(choice of)

**Pappardelle**  
Wild mushroom and celeriac ragu, fresh herbs, confit tomatoes

**Spring Chicken**  
fine herbs butter, truffle chicken jus, baby carrots, herb salad

**Branzino**  
whole grilled branzino, olive oil, haricots verts, olive tapenade

**DESSERT**  
Chef's Choice (served family-style)





## \$90 Pre-Fixed Menu

**APPETIZER**  
(choice of)

**Tuna Nicoise**  
ahi tuna, arugula, fingerling potatoes, haricots verts, nicoise olives, quail egg, confit tomato, anchovies

**French Onion Soup**  
caramelized onion, veal demi, gruyere cheese, brioche croutons

**Wagyu Steak Tartare**  
wagyu beef, classic condiments, gaufrette potatoes

**MAIN COURSE**  
(choice of)

**Ratatouille**  
zucchini, eggplant, charred tomato, garlic toast

**Steak au Poivre**  
NY strip, au poivre sauce, pommes frites

**Poached Halibut**  
asparagus, trout roe beurre blanc, herbs

**DESSERT**  
Chef's Choice (served family-style)



**PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES**



# PF Brunch Menu

Elevated comfort meets Parisian flair. Choose from refined dishes like Brioche French Toast or Smoked Salmon Tartine, paired with a fresh starter and dessert. Ideal for daytime celebrations. ➡



## \$55 Pre-Fixed Brunch Menu

### APPETIZER

(choice of)

#### Yogurt Granola Parfait

Honey-orange yogurt, homemade granola with coconut, cranberries, sunflower seeds, apricot

#### Arugula Salad

Avocado, heirloom cherry confit tomatoes, heart of palms, Sottocenere Tartufo cheese

### MAIN COURSE

(choice of)

#### Avocado Toast

Everything bagel seasoning, poached eggs, micro greens, pickled pearl onions

#### Brioche French Toast

Maple, crème Chantilly, seasonal fruits

#### Omelets Mushroom

Mushroom, gruyere, herbs, side salad

### DESSERT

Chef's Selection of Sweet Treats



## \$65 Pre-Fixed Brunch Menu

### APPETIZER

(choice of)

#### Yogurt Granola Parfait

Honey-orange yogurt, homemade granola with coconut, cranberries, sunflower seeds, apricot

#### Salade du Jardin

Baby Lola Rosa, endive, red watercress, frisée with raw honey-cider dressing, apples

#### Shrimp Cocktail

poached shrimp, cocktail sauce, lemon

### MAIN COURSE

(choice of)

#### Steak & Eggs

Fries, Maitre d Butter

#### Sweet Dutch Baby

Berry compote, Chantilly crème, fresh berries

#### Smoked Salmon Tartine

Lime crème fraiche, pickled pearl onion, nicoise olive, capers, wild micro greens

#### Ratatouille Shakshuka

Ratatouille, eggs, green garlic sauce, country bread

### DESSERT

Chef's Selection of Sweet Treats



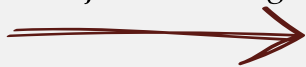
PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES

# Wine Dinners

Embark on an unforgettable culinary journey through the heart of France with our Five-Course Tasting & Curated Wine Pairing Experience. Guided by an expert sommelier, your group will explore the iconic wine regions of Bordeaux, Burgundy, Champagne, the Loire Valley, and beyond—each course thoughtfully paired with a hand-selected French wine that highlights the flavors and stories of its terroir.

Sample Menu of five chef-crafted courses, five premium French wine pairings, and sommelier-led tasting and discussion. Menu selections and pairings are seasonal and subject to change

For groups of 10 or more, 155 pp (++)

A menu card for Le Petit Village, featuring a light green background with faint illustrations of wine bottles, glasses, and food. The card is framed by a dark red border. It lists five courses with their ingredients and wine pairings.

le petit village

**5 COURSE TASTING + 5 WINE PAIRINGS**

**Heirloom Cherry Tomatoes**  
pickled cherry, dashi, crackers  
*\*Paired with Taittinger Brut La Française NV\**

**Poached Halibut**  
smoked trout roe buerre blanc, asparagus, caviar  
*\*Paired with Jadot Chablis Cellier du Valan 2023\**

**Wild Mushroom Ragu**  
fresh papperdelle, truffle, parmesan  
*\*Paired with Jadot Bourgogne Cote d'Or 2020\**

**Duck a L'orange**  
hudson valley rohan Duck breast, duck jus, clementine, Endive  
*\*Paired with Paul Jaboulet Les Jalets Crozes-Hermitage Rouge 2022\**

**Berries and Creme**  
vanilla bean custard, raspberries, shiso, cookie  
*\*Paired with La Reserve Du Baron Sauternes\**



PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES



# Birthday Celebrations Packages

Le Petit Village offers two elegant birthday celebration options, perfect for groups of 8 or more.



## Birthday Celebrations

[AVAILABLE FOR PARTIES OF 8, OR MORE]

### BIRTHDAY BRUNCH CELEBRATION - \$75 PP (++)

Multi-course family-style menu  
including birthday cake and celebratory mimosa toast

- Salade Du Jardin
- Yogurt Granola Parfait
- Shrimp Cocktail
- Sweet Dutch Baby
- Avocado Toast
- Smoked Salmon Tartine
- Omelet Aux Champignons

### DESSERT

Birthday Cake (choice of flavor)  
cookies & cream, vanilla, chocolate, hazelnut,  
dulce de leche, strawberry fields, red velvet



## Birthday Celebrations

[AVAILABLE FOR PARTIES OF 8, OR MORE]

### EVENING BOOKINGS - \$100 PP (++)

Multi-course family-style menu  
Includes birthday cake and celebratory toast

- Bread Service
- Baked Camembert
- Beet Salad
- Pappardelle
- Steak Au Poivre
- Branzino
- Frites
- Haricots Verts

### DESSERT

Birthday Cake (choice of flavor)  
cookies & cream, vanilla, chocolate, hazelnut,  
dulce de leche, strawberry fields, red velvet



PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES













## LOCATION

173 7th Ave S, New York,  
NY 10014

## CONTACT

[anna@lepetitvillagenyc.com](mailto:anna@lepetitvillagenyc.com)  
(212) 337-9577

