

EXPERIENCE FRENCH ELEGANCE IN THE HEART OF NYC



SPECIAL EVENT DECK

(646) 370-1035

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

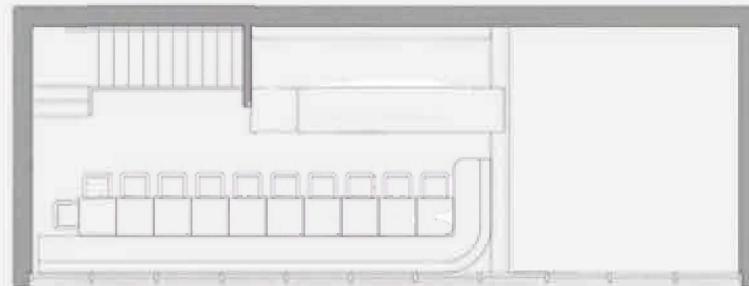
- Spacious dining area
- Comfortable seating options
- Full-service bar
- Accessible facilities



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 banquets, 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, Botanist
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, dl, 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 (gl, nf)

Cauliflower Bisque Shooter (vg, gf, nf)

Crudit  Cup (vn, df, gl, nf)

Smoked Salmon – cracker, lime crème fraîche, Asian pear (nf)

Salmon Tartare Cone – cracker, lime crème fraîche, 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 (gl, nf)

Cheese & Grape Skewers (vg, gl, 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)



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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)

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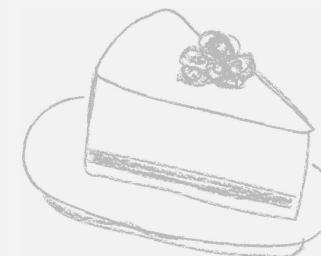


Sweet Hors d'OEuvres

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



(20 person minimum)



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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

Stationary® 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.



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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, frisee 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)

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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 fraîche, 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

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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 (++).



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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

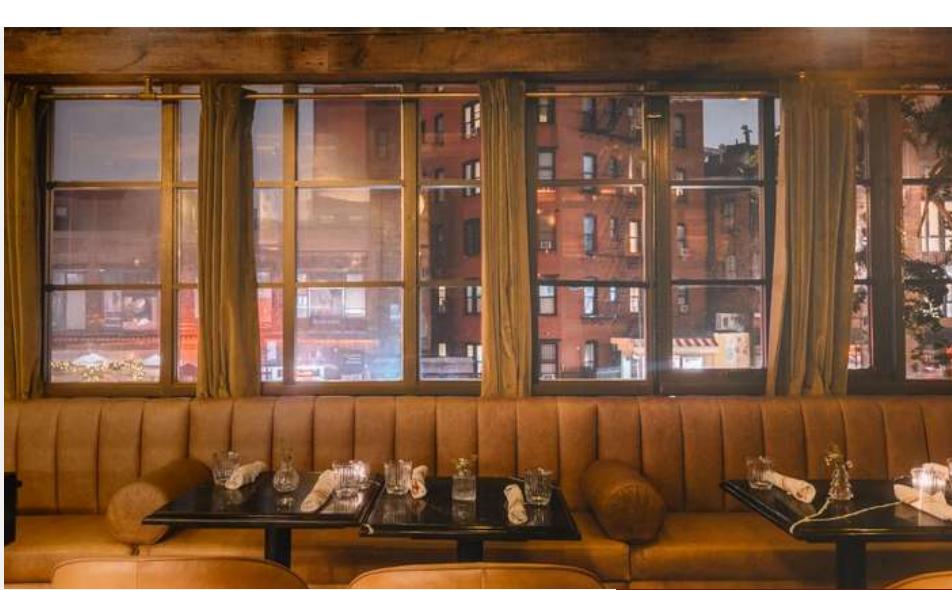

Birthday Celebrations
[AVAILABLE FOR PARTIES OF 8, OR MORE]

EVENING BOOKINGS - \$100 PP (++)
Multi-course family-style menu
Includes birthday cake and celebratory toast

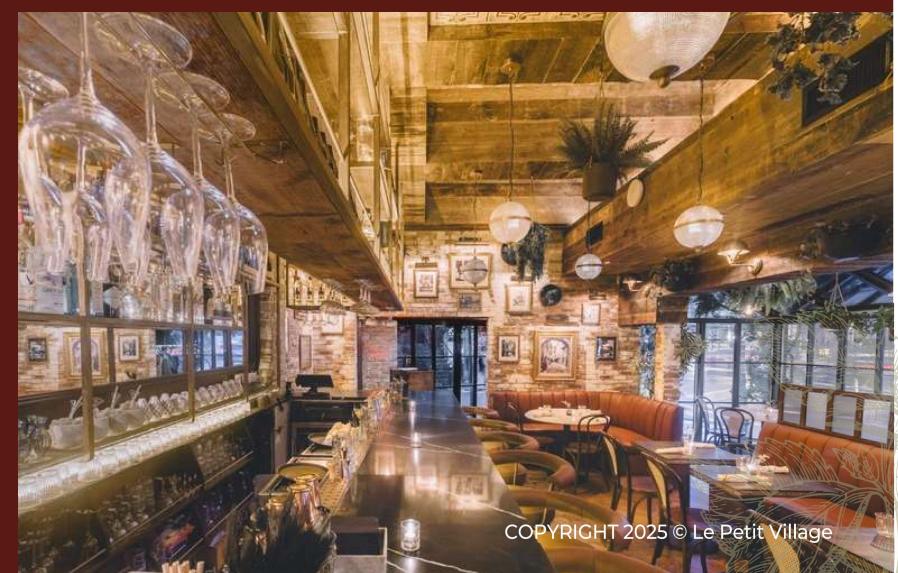
- Bread Service
- Baked Camembert
- Beet Salad
- Pappardelle
- Steak Au Poivre
- Branzino
- Frites
- Haricots Verts

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

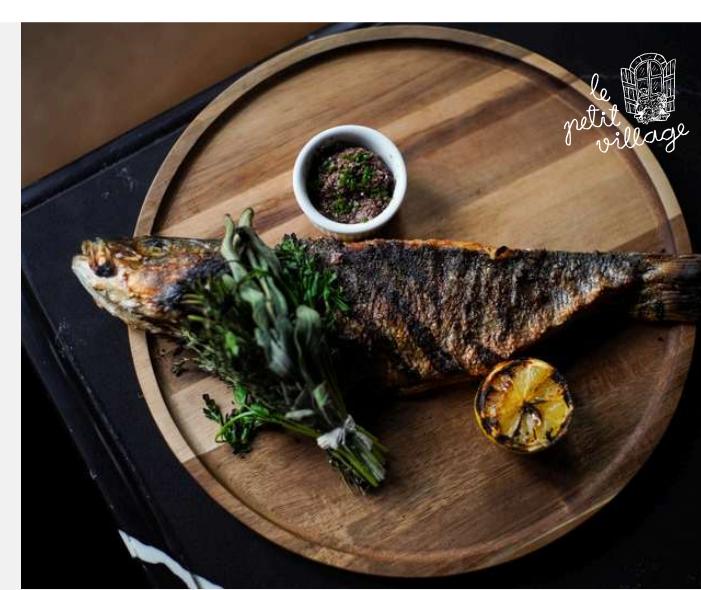
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 le petit village



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