

EXPERIENCE FRENCH ELEGANCE IN THE HEART OF NYC



Special Event Deck

(646) 980-5004

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.

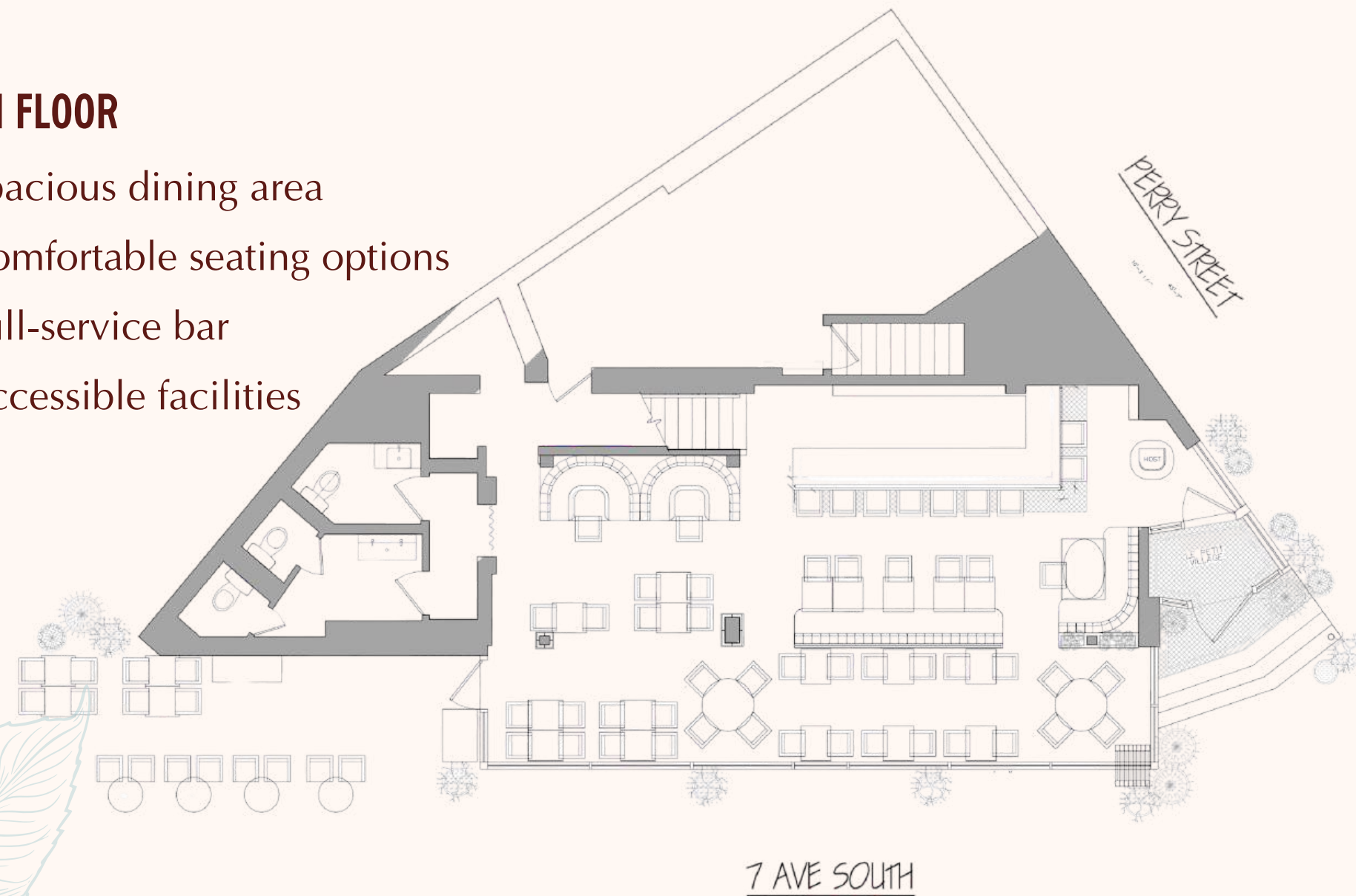


Private Event Floor Plans

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

MAIN FLOOR

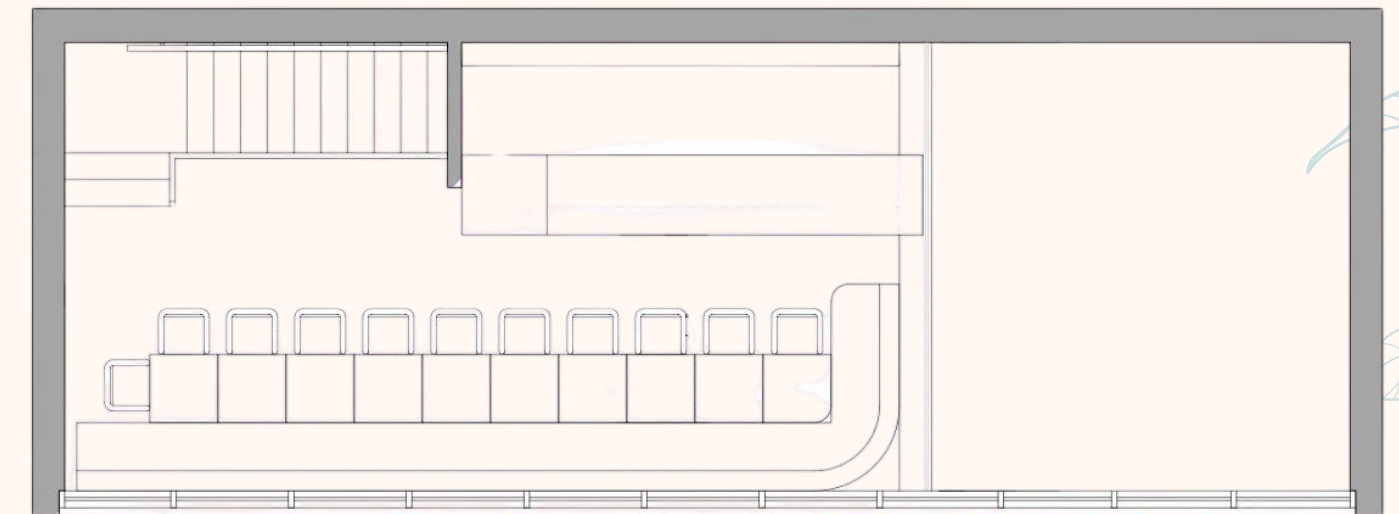
- ☑ Spacious dining area
- ☑ Comfortable seating options
- ☑ Full-service bar
- ☑ Accessible facilities



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 Packages

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.

PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES

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,

Angel's Envy

RUM

Ron del Barrilito, Bacardi 8 yr.

Select Beer & Wines by the Glass
Soft Drinks & Juices

Savory Passed Hors d'Oeuvres

\$40 PP 1 HOUR (CHOICE OF 4)
+ \$35 EACH ADDITIONAL HOUR

\$50 PP 1 HOUR (CHOICE OF 6)
+ \$45 EACH ADDITIONAL HOUR

\$60 PP 1 HOUR (CHOICE OF 8)
+ \$55 EACH ADDITIONAL HOUR

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.

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)

Gazpacho Shooter – tomato, cucumber, strawberry, melon (vn, 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)

Smoked Salmon – cracker, lime creme fraiche, Asian pear (nf)

Salmon Tartare Cone – cracker, lime creme fraiche, Asian pear (nf)

Steak Tartare (gf, nf)

Onion & Truffle Tartlet (vn, nf, df)

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

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

Vegetable Tempura – spicy mayo (vg, nf)

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

Caramelized Onion & Cheese Tartlet (vg, nf)

Crudite Cup (vn, df, gf, nf)

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

Caviar & Blini (+ \$9 pp) (nf)

Mini Lobster Roll (+ \$9 pp) (nf)

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

Savory Stationary Hors d'Oeuvres



(20 PIECE MINIMUM PER ITEM)

\$15 Caviar & Blini (nf)

\$15 Mini Lobster Roll (nf)

\$10 Lobster Bisque Shooter (gf, nf)

\$8 Smoked Salmon – cracker, lime creme fraiche, Asian pear (nf)

\$8 Cauliflower Bisque Shooter (vg, gf, nf)

\$8 Salmon Tartare Cone – cracker, lime creme fraiche, Asian pear (nf)

\$8 Steak Tartare (gf, nf)

\$8 Tuna Tartare – avocado mousse, soy-dashi sauce, radish (gf, nf)

\$8 Chicken Liver Mousse – toast, apricot, red currant jam (nf)

\$8 Beef Sliders – cheese, lettuce, tomato, onion, chef's sauce (nf)

\$6 Ratatouille Crostini (vn, df, nf)

\$6 Mushroom Vol-au-Vent (vg, nf)

\$6 Salade du Jardin Cup – cider dressing, apples (vn, nf, af, gf)

\$6 Goat Cheese Vol-au-Vent (vg, nf, af)

\$6 Chicken Skewers – peanut sauce OR plum sauce (gf, df)

\$6 Crudite Cup (vn, df, gf, nf)

\$6 Serrano Ham, Cheese, Melon Skewers (gf, nf)

\$6 Endive Salad Cup – walnut, goat cheese, apples (vg, gf, af)

\$6 Gazpacho Shooter – tomato, cucumber, strawberry, melon (vn, gf, nf)

\$5 Onion & Truffle Tartlet (vn, nf, df)

\$5 Carrot-Vadouvan Tartlet (vn, nf, df)

\$5 Truffle-Mushroom Tartlet (vn, nf, df)

\$5 Vegetable Tempura – spicy mayo (vg, nf)

\$5 Cheese & Grape Skewers (vg, gf, nf, af)

\$5 Caramelized Onion & Cheese Tartlet (vg, nf)

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PRICES NOT INCLUSIVE OF TAXES AND SERVICE CHARGES

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Sweet Passed Hors d'Oeuvres

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



PASSED DESSERT

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

- Apple Tartlet (nf) Mini Ice Cream Cone (nf)
- Yuzu Meringue Tart (nf) Cookies & Milk (nf)
- Chocolate Mousse (nf, gf) Sorbet Cup (vn, gf, nf)
- Assorted Macarons
- Chocolate Cake (nf)
- Cheesecake with Berries (nf)
- Key Lime Cheesecake (nf)
- Fruit Skewers (vn, gf, nf)

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Standing Platters

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

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 and jams, breads

Large Charcuterie Board \$150

local artisanal cheeses, assorted dried fruits and jams, breads, artisanal french charcuterie, cornichons, horseradish dip, grain mustard, baguette

Dessert \$100

Chef's selection of 25 petit fours

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Prix Fixe Dinner



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 PRIX FIXE DINNER

TO START

(choice of)

Salad du Jardin

Baby Lola Rosa, endive, red watercress, frisee with raw honey-cider dressing, apples (vg, nf, gf)

French Onion Soup

caramelized onion, veal demi, gruyere cheese, brioche croutons (nf)

Salad Lyonnaise

bacon lardons, poached egg, sherry vinaigrette, croutons, chives (nf, df)

MAIN COURSE

(choice of)

Pappardelle

wild mushroom and celeriac ragu, fresh herbs, confit tomatoes (nf, vg)

Spring Chicken

fine herbs butter, truffle chicken jus, baby carrots, herb salad (nf, gf)

Branzino

whole grilled branzino, olive oil, olive tapenade (nf, df, gf)

FINALE

Chef's Choice (served family-style)



\$90 PRIX FIXE DINNER

TO START

(choice of)

Tuna Nicoise

ahi tuna, arugula, fingerling potatoes, haricots verts, nicoise olives, quail egg, confit tomato, anchovies (gf, nf, df)

French Onion Soup

caramelized onion, veal demi, gruyere cheese, brioche croutons (nf)

Wagyu Steak Tartare

wagyu beef, classic condiments, gaufrette potatoes (gf)

MAIN COURSE

(choice of)

Ratatouille

zucchini, eggplant, charred tomato, garlic toast (vn, nf, df)

Steak au Poivre

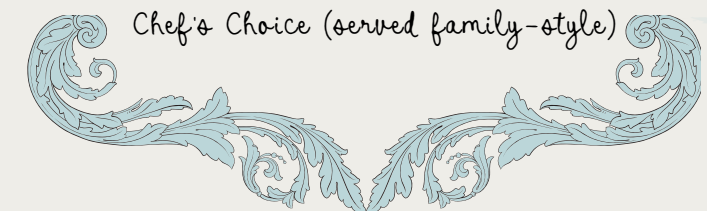
NY strip, au poivre sauce, pommes frites (gf, nf)

Poached Halibut

asparagus, trout roe beurre blanc, herbs (gf, nf)

FINALE

Chef's Choice (served family-style)



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Prix Fixe Brunch



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 PRIX FIXE BRUNCH

TO START

(choice of)

Yogurt Granola Parfait
honey-orange yogurt, homemade granola with coconut, cranberries, sunflower seeds, apricot (vg)

Arugula Salad
avocado, heirloom cherry confit, tomatoes, heart of palms, sottocenere tartufo cheese (vg, gf, nf)

MAIN COURSE

(choice of)

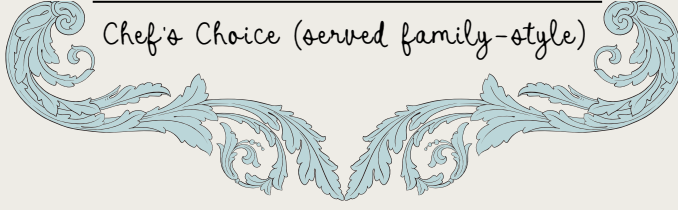
Avocado Toast
everything bagel seasoning, poached eggs, micro greens, pickled pearl onions (vg, df, nf)

Brioche French Toast
maple, crème Chantilly, seasonal fruits (vg, nf)

Omelets Mushroom
mushroom, gruyere, herbs, side salad (vg, gf, nf)

FINALE

Chef's Choice (served family-style)





\$65 PRIX FIXE BRUNCH

TO START

(choice of)

Yogurt Granola Parfait
honey-orange yogurt, homemade granola with coconut, cranberries, sunflower seeds, apricot (vg)

Salad du Jardin
Baby Lola Rosa, endive, red watercress, frisee with raw honey-cider dressing, apples (vg, nf, gf)

Shrimp Cocktail
poached shrimp, cocktail sauce, lemon (gf, nf, df)

MAIN COURSE

(choice of)

Steak & Eggs
fries, Maître d Butter (nf, gf)

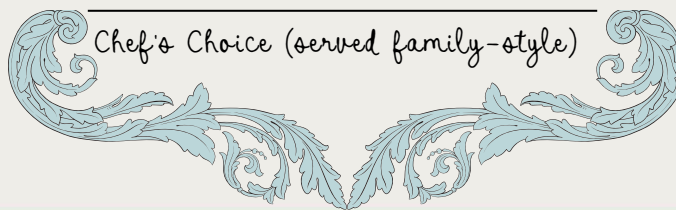
Sweet Dutch Baby
berry compote, Chantilly crème, fresh berries (vg, nf)

Smoked Salmon Tartine
lime creme fraoche, pickled pearl onion, nicoise olive, capers, wild micro greens

Ratatouille Shakshuka
ratatouille, eggs, green garlic sauce, country bread (vg, df, nf)

FINALE

Chef's Choice (served family-style)



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Wine Pairing Dinner

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 (++).



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 beurre blanc, asparagus, caviar

paired with Jadot Chablis Cellier du Valvan 2023

Wild Mushroom Ragu

fresh pappardelle, 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



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Celebration Packages

Le Petit Village offers elegant, comprehensive brunch and dinner celebration menus designed for birthdays, baby showers, graduations, and all your celebratory moments!

For groups of 8 or more.

Multi-course family-style menus including birthday cake and celebratory mimosa toast for each guest



BRUNCH CELEBRATION MENU

TO START

(to be shared)

Salad du Jardin

Yogurt Granola Parfait

Shrimp Cocktail

MAIN COURSE

(to be shared)

Sweet Dutch Baby

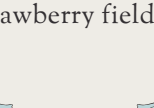
Avocado Toast

Smoked Salmon Tartine

Omelet Aux Champignons

FINALE

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





DINNER CELEBRATION MENU

TO START

(to be shared)

Bread Service

Baked Camembert

Beet Salad

MAIN COURSE

(to be shared)

Pappardelle

Steak Au Poivre

Branzino

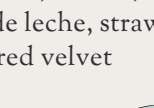
SIDES

Frites

Haricots Verts

FINALE

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

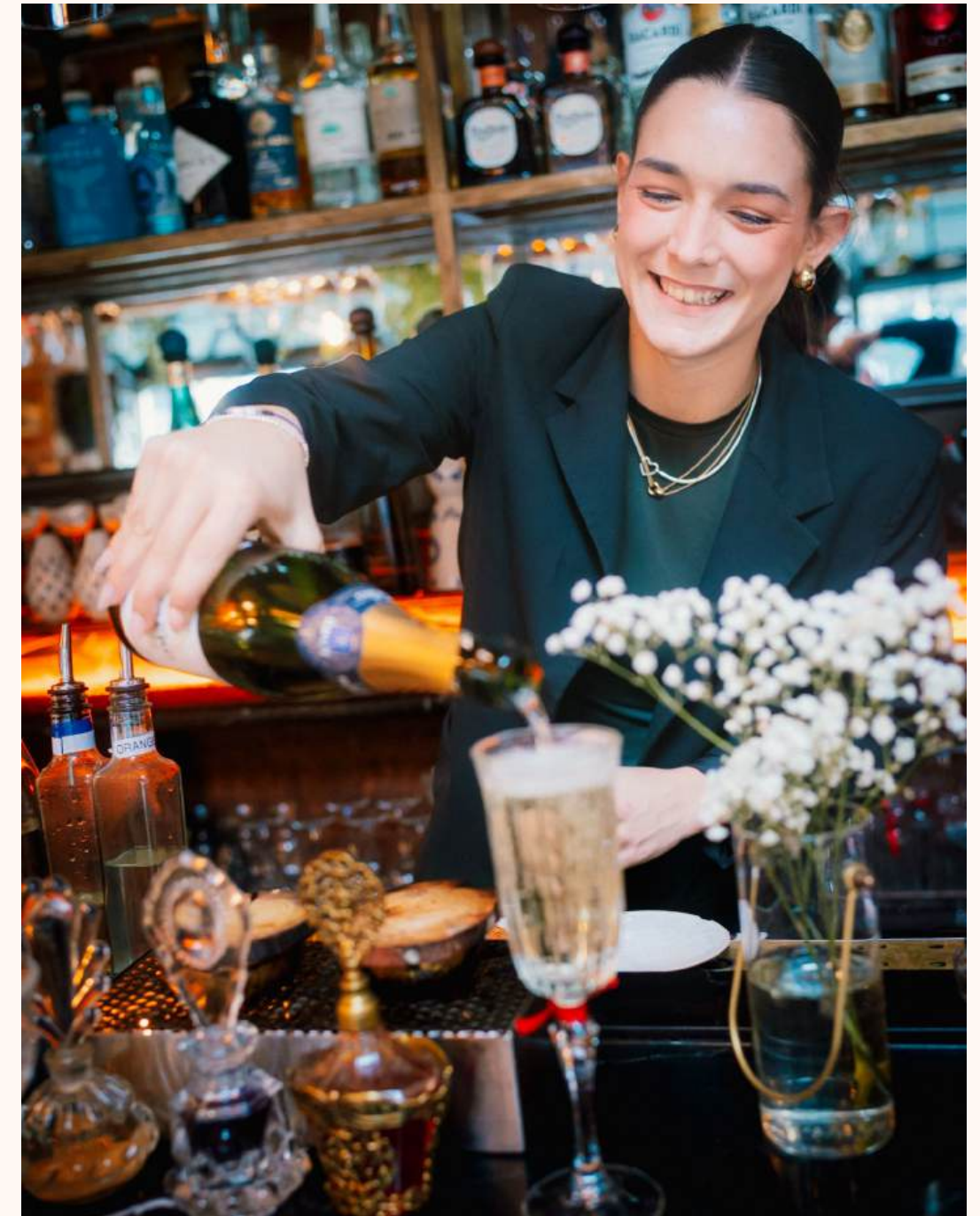


Team Building: Mixology Workshop Add-On

\$35 PER GUEST + \$25 PER GUEST FOR EACH ADDITIONAL COCKTAIL

Bring a dynamic, hands-on cocktail experience to your event with a guided session led by our skilled mixology team. Guests are introduced to the essential tools, techniques, and flavor principles behind crafting well-balanced cocktails, setting the stage for an engaging and approachable dive into the world of mixology.

Once the demonstration wraps, guests receive their own set of ingredients and bar tools to shake, stir, and build a personalized drink. For groups looking to extend the fun, each additional cocktail features a new demonstration and another round of interactive crafting—perfect for encouraging creativity, collaboration, and a memorable team-building experience.





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LOCATION

173 7th Ave S, New York,
NY 10014

CONTACT

anna@lepetitvillagenyc.com

