
A
Place
Like
No
Other
ZERO·BOND



The perfect backdrop for any occasion

Located in the only Zero address in New York City, Zero Bond is founded among a wealth of history. From intimate private dinners to cocktail parties to board meetings, every event is a moment to gather and celebrate.

The Private Hire packages showcases reimagined American cuisine. Culinary Director Alfred Portale and Executive Chef Kevin McGinley blend a deep appreciation for culinary traditions with a talent for crafting captivating dishes.



Contents

Zero Bond New York

Venues

Dining Experiences

Contact

Welcome to Zero Bond New York

From a humble farm, to an unashamedly grand Victorian Gothic mansion, Zero Bond is embellished with a bounty of windows and arches flooding the space with light. Each space designed by Studio Sofield to bathe members in understated elegance.

Zero Bond is the quintessential membership experience. An invitation to the living room of New York culture, curated over three floors.



Venues

Whether a special birthday, anniversary, or cocktail-raising occasion, Zero Bond New York serves as the perfect backdrop for life's milestones.

Known for delivering quality culinary experiences that encapsulate the perfect evening out: a beautiful meal, nice wine or a great cocktail, great service. a lively atmosphere, enjoy in the comfort of knowing you're surrounded by interesting, driving, passionate, like-minded people whose lives and careers run adjacent to yours.





Private Dining Room

Up to 20 guests
Located on the 5th Floor

The Private Dining room features arched windows set in exposed brick frame and Bond Street views. Dedicated cast-iron doorways and velvet curtains provide for a level of privacy that allows you to transform the space to fit your needs.



Olive Bar

Up to 24 guests
Located on the 5th Floor

The Olive Bar is designed for petite private events and unique cocktail experiences curated by the world's best bartenders in residence. Studio Sofield drew inspiration from New York City's iconic 1950s El Morocco Nightclub – setting the space with four gold & silver leafed table tops with six seats each, moiré patterned upholstery, citron green velvet drapery, a royal ebony bar facade, and metallic finishes



Jones Alley Bar

Up to 75 guests
Located on the 4th Floor

The Jones Alley Bar is a private and open-floor room adjacent to the Entertainment Lounge. The white marble bar and custom furniture designed by Studio Sofield is an excellent option for entertaining larger groups for a cocktail hour. The Jones Alley can be rented alone or paired with the Entertainment Lounge creating a larger space for dancing and fun.



Entertainment Lounge

Up to 100 guests
Located on the 4th Floor

The Entertainment Lounge is a multi-purpose venue adjacent to the Jones Alley Bar. Designed to transform seamlessly from day to night, the space accommodates a variety of formats, from daytime panel discussions, seated lunches and dinners, to late-night cocktail receptions, birthday parties, or comedy nights. Its adaptable layout makes it an ideal standalone venue, or it can be booked alongside the Jones Alley Bar to create a grander space for dancing, screening, lounging, and beyond.



Tasting Room by *Baccarat*

Up to 12 guests
Located on the 4th Floor

Baccarat light fixtures & glassware, and temperature controlled Spirit & Wine Lockers.

Perhaps the most unique offering within Zero Bond. Entirely stocked in Baccarat crystal and home to an exquisite collection of wine sourced by a renowned Sommelier, this room is a decadent experience that provides exclusive access to some of the rarest wines & spirits in the world. Exclusively to members of the Tasting Room by Baccarat.





Bond Bar

Up to 45 guests
Located on the 5th Floor

An elevated space for glamorous occasions. A striking Baccarat crystal chandelier rotates above golden leafed tabletops. Each intimate table setting is situated with a view of the Bond Bar facade – which was delicately crafted by New York local artisans Chapter & Verse from handcut material, bronze & lacquer.



The Den

Up to 20 guests
Located on the 5th Floor

A more relaxed setting for your next gathering. Book The Den for game-day screenings, backgammon nights, and semi-private cocktail hours, all set in a stylishly comofortable environment. Bookshelves are lined with ASSOULINE's collection of sports & gaming titles with flat-screen TVs tucked between, and plush sofas and marble cocktail tables are set along the loft-like curved brick wall.



Cuisine

Three-time James Beard Award Winner and Culinary Director Alfred Portale curates menus designed for the season and unique to your event.

Full of fresh, local ingredients, savor dishes and drinks that are both good and good for you.

Five-Course Set Menu

Served family style. Subject to change with seasonality

Choice of 2 Sushi | 3 Appetizers | 1 Pasta | 3 Entrees | 2 Sides | 3 Desserts

SUSHI

Toro Truffle
chopped fatty tuna, scallion, wasabi, white truffle ponzu

Salmon Jalapeño
ured and charred salmon, avocado, jalapeño, smoked trout roe

Cripsy Shrimp Tempura Roll
shrimp tempura, avocado, cucumber, topped with spicy mayo, eel sauce, sesame seeds

Avocado Cucumber
avocado, cucumber

APPETIZERS

Caesar Salad
little gem, pecorino pepato, breadcrumb

Market Salad *(v)*
shiitake mushrooms, porcini croutons, muscat grapes, sherry

Tuna and Crispy Rice *(df, gf)*
spicy mayo, yuzu kosho, sesame, soy ginger dressing

Chu Toro *+8pp*
crispy leek, avocado, calamansi vinaigrette

PASTAS

Wild Mushroom Cavatelli *(v)*
porcini cream, madeira, pecorino, pine nuts

Tagliatelle
braised lamb shank, tomato sugo, pecorino

Rigatoni
broccoli rabe, fennel sausage, pecorino romano

ENTREES

Roasted Cauliflower
tahini, shallot-almond crumble, pomegranate molasses

Atlantic Salmon *(df, gf)*
fregola, fava beans, grilled artichokes, roasted red pepper

Roasted Chicken *(gf)*
green lentils, butternut squash, roasted brussels, smoked chicken jus

NY Strip Steak *(gf) +15pp*
pomme purée, carrots, cipollini onions, beef jus

SIDES

Crispy Brussels *(df, gf)*
apple gastrique, fine herbs

Grilled Broccolini *(df, gf)*
lemon, sea salt

Roasted Mushrooms *(gf)*
truffle butter, fine herbs

DESSERTS

Assorted Ice Cream & Sorbet

Peanut Butter & Chocolate Tart
salted caramel, honey roasted peanuts, dark chocolate ganache

Sticky Toffee Pudding
caramel apple, brown butter crumble, vanilla ice cream

Chocolate Chip Cookies

Fruit Plate *(ve)*

SIGNATURE ADDITIONS

Petrossian Royal Durenki *+695 (serves 4)*

Mezze Platter *(df) +28 (serves 4)*

Dover Sole *+75 (serves 4)*

Tomahawk Prime *+220 (serves 4)*

Premium Open Bar

Subject to change with seasonality

STANDARD COCKTAILS *choice of two*

Noho Margarita

Bond Old Fashion

La Bohemia

Trillionaire

Fortune 500

SPIRITS

VODKA
Titos
American Harvest

TEQUILA
Casamigos
Tepozan
Espolon

GIN
Bombay
Botanist

BOURBON & RYE
Bulleit Rye
Makers Mark
Toki

SCOTCH
Johnnie Walker Black

WINE

SPARKLING
Pierre Sparr,
Cremant d'Alsace, FR NV

WHITE
Jordan, Chardonnay,
Sonoma Coast, CA 2019
Subject to change with seasonality

ROSE
Rumor,
Côtes-de-Provence, FR 2021
Subject to change with seasonality

RED
Flowers, Pinot Noir,
Russian River Valley, CA 2019
Subject to change with seasonality

BEER
Stella Artois, Belgium, Pilsner
Other Half Forever Ever, Brooklyn NY, IPA

**Shots are not included and require an additional charge*



The Grill | Three Course Set Menu

Served family style. Subject to change with seasonality.

Choice of | 3 Appetizers | 3 Entrees | 2 Desserts

APPETIZERS

Caesar Salad
little gem, pecorino pepato, breadcrumb

Market Salad *(v)*
shiitake mushrooms, porcini croutons, muscat grapes, sherry

Tuna and Crispy Rice *(df, gf)*
spicy mayo, yuzu kosho, sesame, soy ginger dressing

Chu Toro *+8pp*
crispy leek, avocado, calamansi vinaigrette

ENTREES

Wild Mushroom Cavatelli *(v)*
porcini cream, madeira, pecorino, pine nuts

Atlantic Salmon *(df, gf)*
fregola, fava beans, grilled artichokes, roasted red pepper

Roasted Chicken *(df, gf)*
green lentils, butternut squash, roasted brussels, smoked chicken jus

NY Strip Steak *(gf) +15pp*
pomme purée, carrots, cipollini onions, beef jus

SIDES

Crispy Brussels *(df, gf) +5pp*
apple gastrique, fine herbs

Grilled Broccolini *(df, gf) +5pp*
lemon, sea salt

Roasted Mushrooms *(gf) +8pp*
truffle butter, fine herbs

DESSERTS

Assorted Ice Cream & Sorbet

Peanut Butter & Chocolate Tart
salted caramel, honey roasted peanuts, dark chocolate ganache

Chocolate Chip Cookies

Fruit Plate *(ve)*

SIGNATURE ADDITIONS

Mezze Platter *(df) +26 (serves 4)*

Dover Sole *+75 (serves 4)*

Tomahawk Prime *+220 (serves 4)*

Petrossian Royal Durenki *+695 (serves 4)*



Lunch | Three Course Set Menu

Served family style. Subject to change with seasonality.

Choice of | 2 Appetizers | 2 Entrees | 1 Side | 2 Desserts

APPETIZERS

Caesar Salad
little gem, pecorino pepato, breadcrumb

Market Salad *(v)*
shiitake mushrooms, porcini croutons, muscat grapes, sherry

Tuna and Crispy Rice *(df, gf)*
spicy mayo, yuzu kosho, sesame, soy ginger dressing

ENTREES

Wild Mushroom Cavatelli *(v)*
porcini cream, madeira, pecorino, pine nuts

Roasted Chicken *(df, gf)*
green lentils, butternut squash, roasted brussels, smoked chicken jus

Steak Frites *(gf) +15pp*
12oz prime NY strip, chili butter

SIDES

Grilled Broccolini *(df, gf) +5pp*
lemon, sea salt

Roasted Mushrooms *(gf) +8pp*
truffle butter, fine herbs

DESSERTS

Assorted Ice Cream & Sorbet

Chocolate Chip Cookies

Fruit Plate *(ve)*

SIGNATURE ADDITIONS

Mezze Platter *(df) +26 (serves 4)*

Stations

Served family style. Subject to change with seasonality.

Select a minimum of two stations.

COLD STATION *+35pp*

SALAD *included | select 2*

Caesar Salad
little gem, pecorino pepato, breadcrumb

Market Salad *(v)*
shiitake mushrooms, porcini croutons, muscat grapes, sherry

Tuscan Kale Salad *(gf)*
asian pear, marcona almonds, point reyes blue cheese

MEZZE PLATTER *included*

PASTA STATION *+45pp | select 2*

Wild Mushroom Cavatelli *(v)*
porcini cream, madeira, pecorino, pine nuts

Tagliatelle
braised lamb shank, tomato sugo, pecorino

Rigatoni
broccoli rabe, fennel sausage, pecorino romano

CARVING STATION *+75pp | select 1*

New York Strip *+15pp*

Whole Roasted Chicken

Atlantic Salmon

Tomahawk Prime *+75pp*

SIDES *included | select 2*

Crispy Brussels *(df, gf)*
apple gastrique, fine herbs

Grilled Broccolini *(df, gf)*
lemon, sea salt

Roasted Mushrooms *(gf)*
truffle butter, fine herbs

Canapes

All pricing per 60 minutes. Subject to change with seasonality.

Selection of 2 Cold | 2 Hot *60pp*
Selection of 3 Cold | 3 Hot *90pp*

COLD

Tuna Tartare Crostini *(gf)*
calabrian chili aioli, sorrento lemon, fine herbs

Tuna & Crispy Rice *(gf)*
spicy mayo, yuzu kosho, sesame, soy ginger dressing

Beetroot Tartare Crostini *(v)*
candied orange, spiced goat cheese

Smoked Balik Salmon *(gf)*
trout roe, cucumber, dill

Caprese Crostini *(v)*
fresh mozzarella, balsamic reduction, fresh basil

Caviar Cones *+8pp*
whipped creme fraiche, ossetra caviar

Scallop Crudo
lime vinaigrette, avocado, mango, watermelon radish

HOT

Chickpea Panisse *(v, gf)*
red pepper, herb-cashew purée

Mushroom Arancini *(v)*
truffle aioli

Steak Crostini
prime NY Strip, salsa verde

Zero Bond Wagyu Slider
bbq mayo, smoked bacon, aged cheddar

Crispy Chicken Slider
spicy mayo, gem lettuce, dill pickle

Chicken Skewer *(gf)*
avocado crema, crispy quinoa

Lobster Gyoza *+5pp)*
shiso, scallion, lime aioli

Mini Lobster Rolls *+12pp*
ossetra caviar, chervil


CAVIAR PETROSSIAN PARIS
CAVIAR MALOSSOL

Champagne & Caviar

Subject to change with seasonality.

CAVIAR & CHAMPAGNE

125g serves 4 people

Petrossian Royal Ossetra *MP*

Petrossian Classic Durenki *MP*

CHAMPAGNE

Price per bottle

Perrier-Jouet, Grand Brut, NV *120*

Perrier-Jouet, Belle Epoque 2015 *450*

Bollinger, Special Cuvée NV *200*

Billecart-Salmon, Brut Reserve NV *140*

The Baccarat Experience

Enhance your occasion with Baccarat's finest Arcadia-inspired porcelain plates and crystal glassware. Opt for a martini bar, or let our events planners adorn your table tops with custom florals.

Table scapes starting at 1,000.

TABLE SCAPES BY BACCARAT

Reserve up to 24 guest settings, featuring, but not limited to:

Arcadia Porcelin Bread Plate *Red or Gold*

Arcadia Porcelin Dessert Plate *Red or Gold*

Arcadia Porcelin Charger Plate *Red or Gold*

Arcadia Porcelin Tumbler *Red or Gold*

FOR WINE & SPIRITS BY BACCARAT

Reserve up to 24 styles or sets, featuring, but not limited to:

Château Baccarat Wine Glasses

Everyday Tiara Tumblers

Harmonie Pastel Tumblers

Massena Champagne Coupes

Mille Nuits Crystal Glasses

Passion Collection by Jean-Charles Boisset Martini Glasses





























Zero Bond New York

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