




empellón

PRIVATE DINING AND EVENTS  
510 MADISON AVENUE

empellón

510



A waiter in a dark blue suit is holding a silver tray. On the tray is a dark plate with a stack of bread and a salad, a small white bowl, and a white cup. The background is a restaurant setting with warm lighting.

Empellón is a two-floor, 160 seat restaurant located at 510 Madison Avenue. Helmed by James Beard-nominated Chef Alex Stupak, the Midtown flagship of our Mexican-inspired restaurant group serves lunch and dinner, as well as a curated agave selection as part of our extensive beverage program.

Private and semi-private dining room spaces are available on the second floor for intimate private dinners, corporate boardroom lunches, large cocktail receptions, and other events.

Whatever your specific event warrants, our venue offers a range of options and flexible configurations to accommodate your needs.

**FOR MORE INFORMATION OR TO BOOK YOUR NEXT PRIVATE EVENT**

PHONE: 212-380-1215 EXT. 2

EMAIL: [EVENTS@EMPELLON.COM](mailto:EVENTS@EMPELLON.COM)

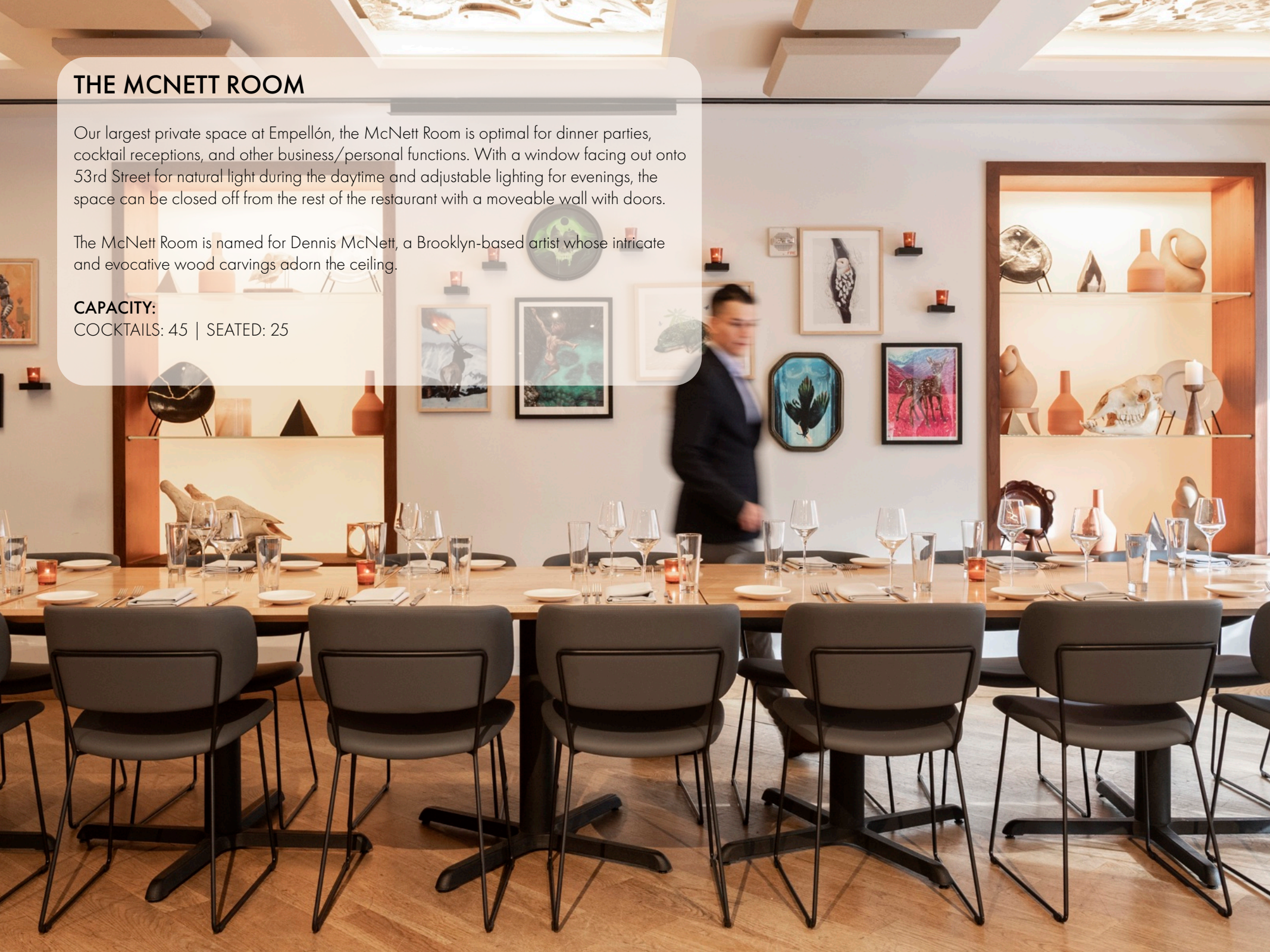
## THE MCNETT ROOM

Our largest private space at Empellón, the McNett Room is optimal for dinner parties, cocktail receptions, and other business/personal functions. With a window facing out onto 53rd Street for natural light during the daytime and adjustable lighting for evenings, the space can be closed off from the rest of the restaurant with a moveable wall with doors.

The McNett Room is named for Dennis McNett, a Brooklyn-based artist whose intricate and evocative wood carvings adorn the ceiling.

**CAPACITY:**

COCKTAILS: 45 | SEATED: 25



## SEATED LUNCH - \$65 PER PERSON

OUR LUNCH OFFERING INCLUDES GUACAMOLE, STARTERS AND TACOS

empellón

### FOR THE TABLE

**Guacamole** SEVEN SALSAS

**Crab Nachos** SEA URCHIN "QUESO" +12PP

**Tuna Tartare** SUNFLOWER SEEDS, CHILE ASH CURED BONITO +9PP

### APPETIZERS

HOST TO PRE-SELECT 2 / SERVED FAMILY STYLE

**Chopped Cabbage Salad** TOASTED FAVA BEAN DRESSING

**Carrots** COCONUT CREMA, CORIANDER, COCONUT SALSA MACHA

**Four Bean Salad** QUAIL EGGS, TOMATO VINAIGRETTE

### MAINS

HOST TO SELECT 2 / SERVED FAMILY STYLE

**Fish Tempura Tacos** CABBAGE, TARTAR SAUCE

**Pastrami Tacos** SAUERKRAUT, MUSTARD SEED SALSA +\$8PP

**Skirt Steak Tacos** EVERYTHING

**Maitake Mushroom Tacos** QUESILLO

### SIDES

HOST TO PRE-SELECT 1 / SERVED FAMILY STYLE

**Brussels Sprouts** SPICY ALMONDS

### DESSERTS

HOST TO SELECT 1 / SERVED FAMILY STYLE

**Corn Ice Cream Tacos**

\*ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

**Roasted Shishito Peppers** LIME VINAIGRETTE +5PP

**Queso Fundido** RED & GREEN CHORIZO +7PP

**Plantains Molotes** CHORIZO

**Octopus Salad** BLUE CORN VINAIGRETTE +\$6PP

**Chicken Salad** AVOCADO, PICKLED BLACK BEANS

**Chilled Shrimp Salad** ROMAINE, GUAJE SEEDS +6PP

**Pumpkin Seed Cappelletti** ACHIOTE, HONEY NUT SQUASH JUICE +7PP

**Honey Glazed Sweet Potatoes** BROWN BUTTER CREMA

**Chocolate Ice Cream Sandwiches**

## SEATED DINNER - \$135 PER PERSON

empellón

### FOR THE TABLE

**Guacamole** SEVEN SALSAS

**Crab Nachos** SEA URCHIN "QUESO" +12PP

**Tuna Tartare** SUNFLOWER SEEDS, CHILE ASH CURED BONITO +9PP

### APPETIZERS

HOST TO PRE-SELECT 2 / SERVED FAMILY STYLE

**Chopped Cabbage Salad** TOASTED FAVA BEAN DRESSING

**Four Bean Salad** QUAIL EGGS, TOMATO VINAIGRETTE

**Carrots** COCONUT CREMA, CORIANDER, COCONUT SALSA MACHA

### TACOS

SUPPLEMENTAL COURSE / 1 PER PERSON / SERVED FAMILY STYLE

**Maitake Mushroom** QUESILLO +9PP

**Fish Tempura** CABBAGE, TARTAR SAUCE +9PP

**Lobster Flautas** BIBB LETTUCE LEAVES MP

### MAINS

HOST TO SELECT 2 / SERVED FAMILY STYLE

**Aromatic Beef Short Ribs** STICKY RICE TAMAL

**Pumpkin Seed Cappelletti** ACHIOTE, HONEY NUT SQUASH JUICE

**Branzino** ALCAPARRADO

### SIDES

HOST TO SELECT 1 / SERVED FAMILY STYLE

**Brussels Sprouts** SPICY ALMONDS

### DESSERTS

HOST TO SELECT 1 / SERVED FAMILY STYLE

**Corn Ice Cream Tacos**

\*ADDITIONAL DESSERTS AVAILABLE UPON REQUEST

**Roasted Shishito Peppers** LIME VINAIGRETTE +5PP

**Queso Fundido** RED & GREEN CHORIZO +7PP

**Plantains Molotes** CHORIZO

**Octopus Salad** BLUE CORN VINAIGRETTE

**American Wagyu Beef Tenderloin** GREEN CHILE KIMCHI +\$29PP

**Pastrami** SAUERKRAUT, MUSTARD SEED SALSA +12PP

**Grilled Jumbo Prawns** BLACK PEPPER CEBOLLITAS, SEASONED SESAME SEEDS

**Rib Steak Fajitas** ROASTED BONE MARROW SALSA +12PP

**Honey Glazed Sweet Potatoes** BROWN BUTTER CREMA

**Chocolate Ice Cream Sandwiches**

## THE BOARDROOM

When privacy is paramount, the Boardroom is the ideal space for smaller groups looking to discuss business and share presentations, or otherwise seeking a place to dine uninterrupted. When combined with the adjacent McNett Room, it can serve a larger audience for both standing and seated events.

Inspired by its intimate nature and reinforced by its A/V capabilities, the Boardroom is meant to mirror a more corporate setting.

### **CAPACITY:**

SEATED: 12

### **Combined with McNett Room:**

COCKTAILS: 55 | SEATED: 35



## SYLVIA'S MEZZANINE

Our second-floor mezzanine overlooks the entire restaurant, allowing guests to feel part of the Empellón experience with plenty of room to move about or dine in a semi-private setting. This space is perfect for cocktail receptions with a dedicated bar and networking sessions with passed canapes as well as for multi-table seated dining.

Our mezzanine is named for Sylvia Ji, a Los Angeles-based painter whose work appears here in expansive mural form.

### CAPACITY:

COCKTAILS: 50 | SEATED: 30



## STANDING COCKTAIL PARTIES

empellón

**Guacamole Station** SEVEN SALSAS, TOSTADAS / \$8PP PER HOUR

### PASSED HORS D'OEUVRES

FIRST HOUR, PER PERSON: \$55 FOR 5 AND \$15PP FOR EACH ADDITIONAL HOUR

**Chilled Shrimp** PICKLED RED ONIONS

**Pasilla Chile Crab Cakes** +5PP

**Ayocote Bean Flautas**

**Lobster Salad On Toast** +5PP

**Popcorn Chicken** POPCORN MAYONNAISE

**Crunchy Tuna Tartare Tacos** +8PP

**Smoked Black Cod Salad**

**Chorizo Sopas**

**Savory Churros**

**Halibut Ceviche Tostadas**

**Fried Oysters** JALAPEÑO RELISH

### SALAD STATION

SELECTION OF 2 | \$20PP FOR THE FIRST HOUR / \$10PP FOR EACH ADDITIONAL HOUR

**Sweet Corn** SMOKEY CHILES, COTIJA CHEESE

**Four Bean** ROASTED TOMATO VINAIGRETTE

**Spicy Sweet Potatoes** CHIPOTLE MAYONNAISE

**Chile Roasted Brussels Sprouts** SPICY ALMONDS

### TACO STATION

SELECTION OF 3 | \$45PP FOR TWO HOURS

**Skirt Steak**

**Grilled Fish** +10PP

**Maitake Mushroom**

**Pastrami**

**Chicken Picadillo**

**Carnitas**

### PASSED DESSERTS

SELECTION OF 1 : \$8PP / SELECTION OF 2 : \$12PP

**Chocolate Ice Cream Sandwiches**

**Corn Ice Cream Tacos**

## BEVERAGES

CHOICE OF 1 PACKAGE OR A LA CARTE

empellón

### PACKAGES

ALL GUESTS MUST PARTICIPATE

#### \$65 PER PERSON

2 HOURS

**Unlimited Beer, House Wine & Margaritas (Classic, Spicy Cucumber)**

#### \$75 PER PERSON

2 HOURS

**Unlimited Beer, House Wine, Margaritas (Classic, Spicy Cucumber) & House Brand Liquors**

(INCLUDES PUEBLO VIEJO TEQUILA, DEL AMIGO MEZCAL, TITOS VODKA, TANQUERAY GIN, JOHNNY WALKER BLACK, FOUR ROSES (SMALL BATCH) BOURBON)

### A LA CARTE

#### MARGARITAS \$19

Classic

Spicy Cucumber

#### HOUSE SPIRITS \$16

Pueblo Viejo Tequila

Tanqueray Gin

Del Amigo Mezcal

Johnny Walker Black

Titos Vodka

Four Roses (Small Batch) Bourbon

#### WINE PICK ONE RED & ONE WHITE

##### WHITE

**Sauvignon Blanc** SIX SIGMA, LAKE COUNTY - \$64

**Chardonnay** PRESQU'ILE, SANTA BARBARA - \$84

**Grüner Veltiner** BERNHARD OTT, "AM BERG" - \$60

##### RED

**Malbec** FAMILIA MAYOL SINGLE VINEYARD, UCO VALLEY - \$62

**Cabernet Sauvignon** CULTIVAR, NAPA - \$85

**Pinot Noir** HADEN FIG, WILLAMETTE VALLEY - \$84

##### BEER

**Monopolio Lager "Clara"** \$10

**Three's Brewing "Logical Conclusion" IPA** (16OZ CAN) \$15





## FULL RESTAURANT

Sometimes, a private dining room simply won't do. For those occasions, Empellón can be reserved for a full venue buyout. Start with a cocktail reception downstairs, then move upstairs to enjoy dinner with your guests. Whatever the situation requires, be it a birthday celebration or a professional event, we would love the opportunity to plan it with you.

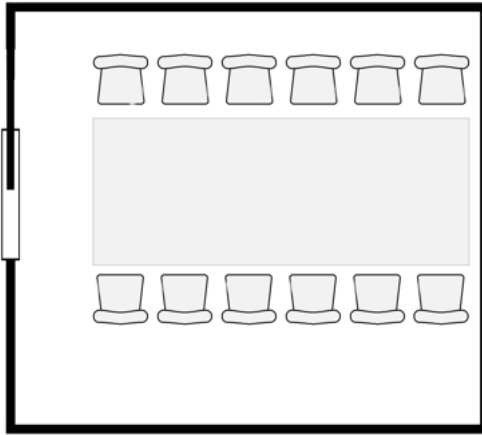
Our bar area on the ground floor is also available for group bookings of our booths and high-top tables, as well as full-bar buyouts.

### CAPACITY:

COCKTAILS: 250 | SEATED: 160



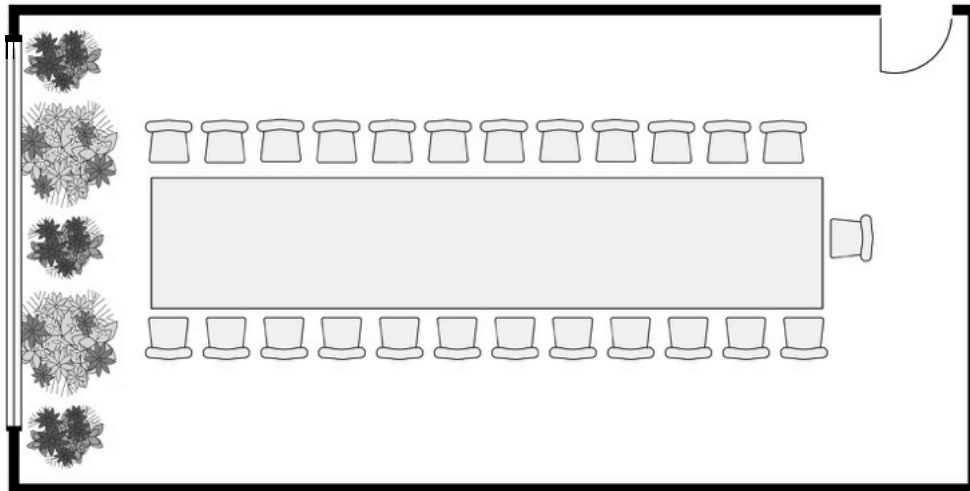
# FLOOR PLANS.



**THE BOARDROOM**

**CAPACITY:**

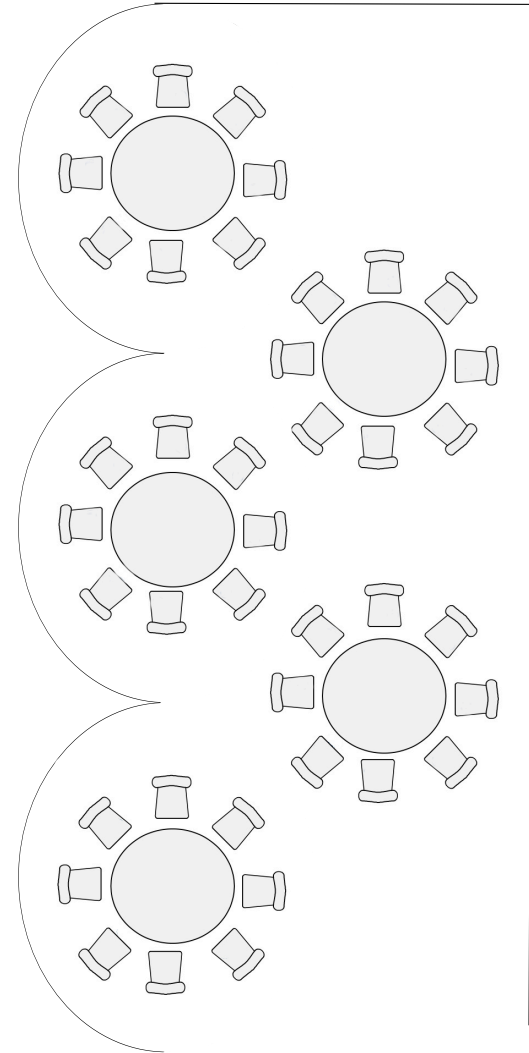
SEATED: 12



**THE MCNETT ROOM**

**CAPACITY:**

COCKTAILS: 45 | SEATED: 25



**SYLVIA'S MEZZANINE**

**CAPACITY:**

COCKTAILS: 50 | SEATED: 35

\*additional combinations and floorplans available by request



# empellón

For more information or to book your next private event  
PHONE: 212-380-1215 ext. 2  
EMAIL: [events@empellon.com](mailto:events@empellon.com)

