
il Buco

Private Parties



Wine cellar • Chef's table • Wine Dinners • Olive Oil Tastings

Event Spaces

Each of our unique private dining areas, the **Chef's Table** and the **Wine Cellar**, is booked on a first come, first served basis and require a **minimum food and beverage guarantee**, which varies based on the day/month of your event. Please note that The **Wine Cellar carries an additional room fee**. We are also pleased to offer the **Chef's Table** for private luncheons as well as the **entire restaurant** for private parties of up to 70 guests (with sufficient notice.) Please inquire for private party pricing.

Menu and Beverages

We offer customized **prix fixe menus, a selection of boutique wines and a full bar** for our private parties and all food and beverage costs (including wine & alcohol) are applied towards minimum guarantee, exclusive of tax & tip.

Additional Charges

For private parties we charge a 20% gratuity and 8.875% New York sales tax. In addition, please note that we charge a \$2 coat check fee per person from Nov-Feb for Chef's Table parties.

Party Favors

We are proud to offer custom gifts from *il Buco Alimentare*, our private line of olive oil, sea salt and balsamic vinegar. Please inquire for more details and product availability.

Booking /Deposits

Our private party spaces are only secured once a deposit (30% of the minimum guarantee) has been placed and the remaining balance is due upon completion of the event. The deposit is non-refundable unless the event is canceled within 10 days prior to the date of the event or 21 days prior to the date during the holiday season (November & December) and for a full facility buyout.

We accept American Express, Visa, MasterCard, Discover and Cash.

Please do not hesitate to contact our event planner with any questions.

Ondine Appel at 212.533.0601 or ondine@ilbuco.com.

il Buco

The Chef's Table

For those guests looking for a more intimate connection to the chef we recommend our **Chef's Table**, a cozy semi-private dining area at the back of the restaurant opposite the kitchen. Through open arched beams of the pass-through, guests can witness first-hand the artistry of our Chef and kitchen in full swing. Settle in at a long rustic table with cushioned banquet, hanging cooper pots and a brick wall lined with our exquisite wines and enjoy the view. The Chef's Table can accommodate from 10 -18 guests for plated hors d'oeuvres and choice of prix fixe menu.



The Wine Cellar

Our **Wine Cellar** is a magical setting for any occasion. Located down a flight of stairs off the main dining room, the Cellar is a hidden gem that even many regulars don't know exists. It's full of rustic, old world charm with small brick caves containing our carefully selected Boutique wines and legend has it that this room inspired Edgar Allan Poe's story, "The Cask of Amontillado". The Cellar can be reserved exclusively for your event for the entire evening and can accommodate a standing reception and/or a seated prix fixe dinner for approximately 20 guests. Please keep in mind that the Cellar carries a **room fee in addition to the food & beverage minimums** and that it is a working wine cellar

