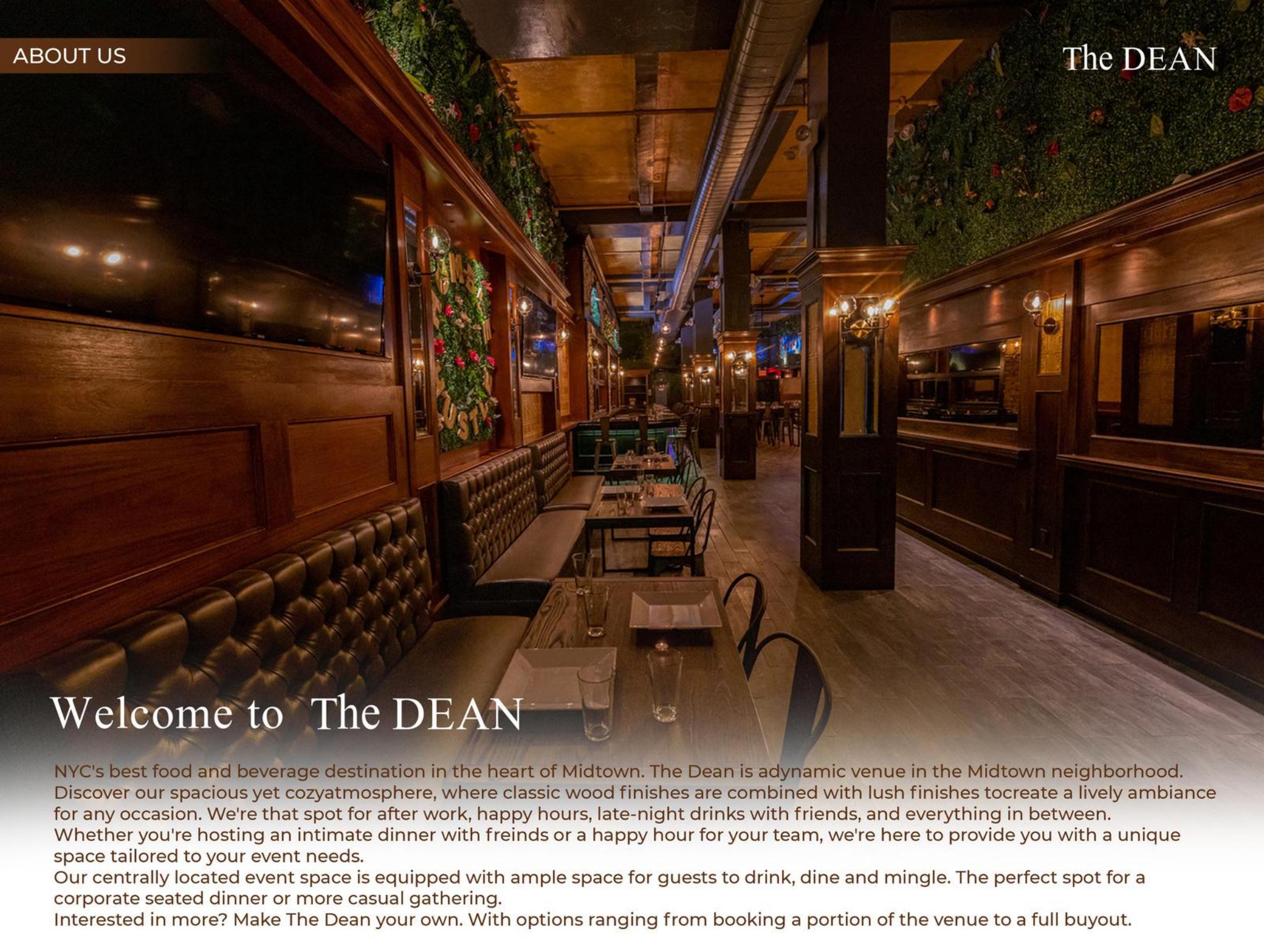


The image shows the interior of a restaurant named 'The DEAN'. The space is dimly lit with warm, ambient lighting from wall sconces and pendant lights. The decor features dark wood paneling, stone walls, and arched windows with stained glass. In the foreground, several wooden tables are set with white plates, glasses, and silverware, surrounded by dark wooden chairs. The floor is made of light-colored wood. In the background, a bar area is visible with a sign that reads 'The DEAN'.

# The DEAN

214 West 39th Street, New York, NY 10018

Gather. Celebrate. Repeat



## Welcome to The DEAN

NYC's best food and beverage destination in the heart of Midtown. The Dean is a dynamic venue in the Midtown neighborhood. Discover our spacious yet cozy atmosphere, where classic wood finishes are combined with lush finishes to create a lively ambiance for any occasion. We're that spot for after work, happy hours, late-night drinks with friends, and everything in between. Whether you're hosting an intimate dinner with friends or a happy hour for your team, we're here to provide you with a unique space tailored to your event needs.

Our centrally located event space is equipped with ample space for guests to drink, dine and mingle. The perfect spot for a corporate seated dinner or more casual gathering.

Interested in more? Make The Dean your own. With options ranging from booking a portion of the venue to a full buyout.

SPACE

The DEAN

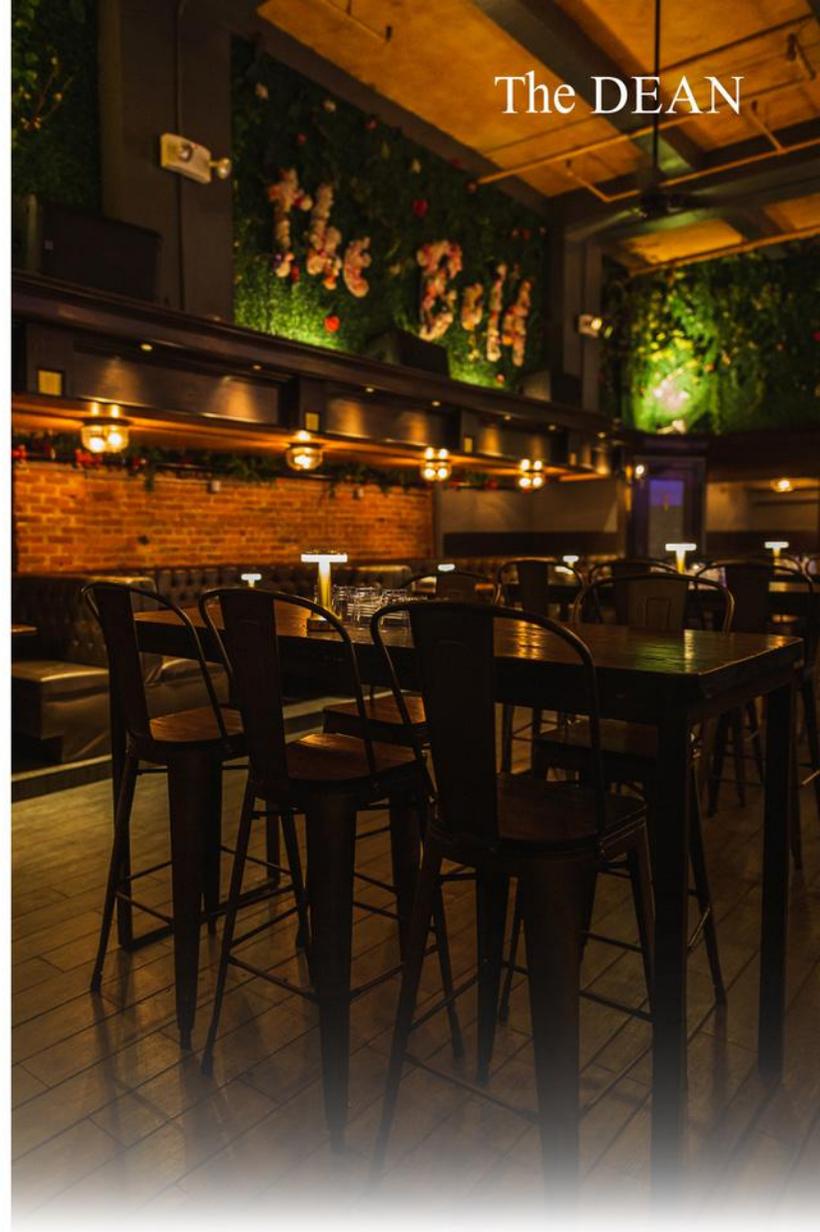


250 Standing  
120 Seated

SPACE



The DEAN



Hailed as “NYC’s newest after-work destination,” The Dean blends a spacious yet cozy ambiance with neon accents and lush wallscales—striking a perfect balance between energy and warmth.

Frequented for happy hour, late-night drinks, and lively get-togethers, it’s described as both inviting and “lit,” with plenty of seating, clean design, and a friendly staff.



Combines industrial-chic elements with trendy lounge vibes—featuring neon accents, greenery-filled walls, warm wood tones, and abundant natural light

Polished yet relaxed: ideal setting for happy hours, corporate mixers, birthday bashes, networking events, and after-work soirées



# Where Corporate Meets Cool

A stylish, flexible venue in Midtown — perfect for activations, celebrations, and culture-forward events.

# Open Bar

2 HOUR MINIMUM

## STANDARD

\$35 Per Person Per Hour

Includes House Cocktails, Cordials, House Sparkling Wine, House Red & White Wine, Domestic & Imported Beers and Assorted Sodas, Bottled Still and Sparkling Water.

## PREMIUM

\$45 Per Person Per Hour

Standard Package Plus Premium Cocktails and hard liquors.

Sample Brand: Belvedere, Grey Goose, Bombay Sapphire Handricks, Bacardi, Don Julio Blanco/Réposado/Anejo, Hennessy VS/VSOP, Macallan 12.

## House Spirit Open Bar (NEW)

\$30 Per Person Per Hour

Includes: Vodka, rum, gin, tequila, whiskey (house labels only) + all mixers & soft drinks

## Beer & Wine Only Open Bar

2 Hours: \$45 total per person | 3 Hours: \$60 total per person

All soft drinks

All beer brands (Angry Orchard, Coors Light, Heineken, Guinness Stout, Corona Modelo, Blue Moon, Coney Island IPA, White Claw, Ketel One Spritz, High Noon.)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

## Signature Cocktails

\$5 PER PERSON PER HOUR UPGRADE

**Midtown Mule** – Vodka, fresh lime, ginger beer, mint

**39th Street Smash** – Bourbon, blackberries, lemon, simple syrup

**Selene Spritz** – Elderflower, Prosecco, club soda, orange

**Dean's Remedy** – Tequila, cucumber, lime, tajin rim

**Lavender Link-Up** – Gin, lavender syrup, lemon juice, soda



# Pass Hors d'oeuvres

Service in Motion , Flavor in Every Bite  
\$25 for 5 items, \$30 for 6 items & \$35 for 7 items Per Person Per Hour

## Vegetarian

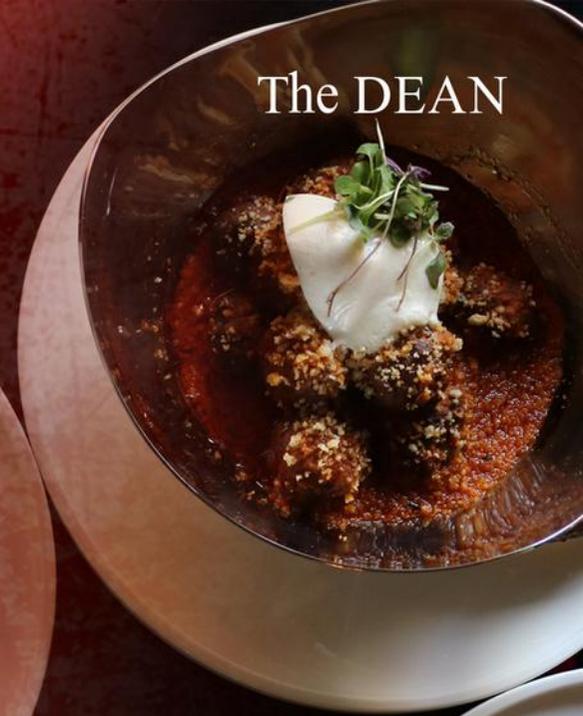
- Deviled Eggs**  
dijon mustard, cajon seasoning, choooed scallions
- Spanakopita**  
crispy phyllo dough, feta cheese, spinach
- Figs-In-a-Blanket**  
honey glaze, goat cheese, sesame seeds
- Bruschetta**  
juicy tomato, basil, parmesan cheese
- Wild Mushroom Crostini**  
shiitake mushrooms, oyster mushrooms, thyme, parsley, ricotta cheese
- Caprese Skewers**  
fresh mozzarella, plum tomato, basil
- Grilled Veggie Skewers**  
seasonal grilled vegetables, balsamic drizzle
- Mini Grilled Cheese**  
served with tomato soup dip
- Mac n' Cheese Bites**  
four cheese sauce
- Vegan Crispy Rolls**  
shiitake mushroom, scallions, shredded veggies, sesame oil
- Vegatable Samosa**  
egg wrap, shiitake mushroom, carrots, peppers, onions

## Meat

- Chicken Salad Baskets**  
chopped pecans, apples, phyllo cups
- Chicken Skewers**  
roasted peppers, marinated onions
- Chicken Sausage Kebabs**  
homemade chicken sausage, grilled peppers and onions
- Chipotle Chicken Sliders**  
arugula, pickled onion, chipotle mayo
- Pulled Pork Rolls**  
sweet bbq pork, crispy rice paper
- Truffle Beef Sliders**  
100% angus beef, truffle oil, creamy parmesan
- Proscuitto Shortbreads\***  
brie cheese, italian proscuitto.
- Steak Frites\***  
ribeye steak, crispy fries
- Lamb Lollipops\***  
mint yoghurt sauce

## Seafood

- Spicy Tuna Cucumber Bites**  
ahi tuna, spicy aioli, sesame, cucumber
- Tuna Tartar Spoons**  
ahi tuna, avocado, chives, shallots, creamy sriracha aoli
- Lettuce Wrap Salmon Tartar**  
salmon, mango, avocado, chives, sesame, iceberg lettuce
- Shrimp Ceviche Cups**  
shrimp, tomato, red onion, cilantro, lime
- Garlic Shrimp Skewers**  
shrimp, spiced garlic marinade
- Mini Red Snapper Tacos**  
beer battered red snapper, aqua chili sauce, red coleslaw
- Brochetas de Pescado**  
grilled swordfish, spiced chipotle drizzle
- Oysters and Caviar\***  
fresh oysters, caviar, mignonette, chives



# Food Stations

Flavor-Forward. Presentation-Perfect.

## HOT STATION

### Taco Station \$20 PP

Carne Asada, Carnitas, Sinaloa Shrimp, Crispy Fish, Seared Fish, Cactus, Black Bean and Sweet Potato, Mushroom.

Served with:

Corn Tortilla, Flour Tortilla (lettuce wraps available upon request)

Pico De Gallo, Cilantro, Crema, Salsa Rojo, Salsa Verde, Cotija Cheese

### French Fries Bar \$18 PP

Yukon Gold Fries, Sweet Potato Fries, Waffle Cut Fries, Oven Wedges

Spicy Mayo, Black Garlic Mayo, Ketchup, Guacamole, Salsa, Pico De Gallo, Shredded Cheese

### Mashed Potato Bar \$15 PP

Homemade Chili, Crumbled Bacon, Chopped Chives, Shredded Cheese, Olives, Crispy Onions, Sour Cream, Corn, Broccoli, Sauteed Mushrooms

### Flatbread Station \$20 PP

Pesto Sauce, Cherry Tomatoes, Fresh Basil, Mozzarella, Olives, Prosciutto, Gouda Cheese, Walnuts, Peaches, Blue Cheese Crumbles, Balsamic Glaze, Spicy Honey Drizzle, Arugula

### Mac n' Cheese Station \$17 PP

Chives, Tomatoes, Fried Onions, Sautéed Mushrooms, Bacon, Aged Gouda, Steamed Broccoli, Jalapeño, Fried Onions, Smoked Sausage

### Slider Bar \$19 PP

Angus Beef, Pulled Pork, Fried Chicken, Black Bean Cheese:

Cheddar, Mozzarella, Pepper Jack, Swiss

Sauces:

Mustard, Pickled Relish, Garlic Mayo, Pickled Jalapeno Peppers, Ketchup

Toppings:

Bacon Crumbles, Dill Pickle Chips, Tomato Slice, Avocado Slices, Lettuce Shreds, Sliced Onions

## COLD STATION

### Mezze Table \$15 PP

Hummus, Baba Ganoush, Spicy Feta, Tzatziki, Marinated Olives, Tabbouleh, Pickled Peppers and Grilled Pita Bread

### Cheese Table \$18 PP

Goat Cheese, Brie Cheese, Cheddar, Gouda, Parmesan, Manchego, Gorgonzola Seasonal Fruit:

(strawberries/clementines/grapes/berries/apples/peaches/cherries)

Variety of Nuts:

(pecans, walnuts, almonds, pistachios)

Crisps:

(variety of crackers, pita chips and crostinis)

### Charcuterie Table \$24 PP

Prosciutto di Parma, Capocollo, Soppressata, Salami

Goat Cheese, Parmesan, Brie, Cheddar Cheese, Cornichons, Olives, Bacon Jam, Grapes, Three kinds of breads

### Crudité \$15 PP

Variety of Fresh Veggies:

Baby Corn, Baby Carrots, Broccoli, Cauliflower, Asparagus, Celery, Cherry Tomatoes, Bell Peppers, Green Beans, Shishito Peppers,

A Creamy Parmesan Dip, Ranch Dip and Greek Dip

### Oyster Bar \$24 PP

A Variety of East Coast and West Coast Oysters, Mignonette Sauce, Cocktail Sauce, Ginger - Soy Vinaigrette, Cucumber - Jalapeno Granita, Tobiko Caviar, Salmon Caviar

### Skewer Station \$22PP

choice of three

Garlic Shrimp Skewers

Grilled Chicken Skewers with Peppers

Eggplant Skewers

Zucchini and Pepper Skewers

Beef Kebab Skewers



# Platters

All Platters feed 7 people

General Platter \$120  
 French Fries \$70  
 Grilled Vegetables \$100

Antipasto Platter \$180  
 Crudité Platter \$70

Caesar Salad \$70  
 Greek Salad \$70  
 Arugula & Strawberry Salad \$100

## Cold Platters

**Crudité Platter (veg)**  
 Celery, cherry tomato, cucumbers, carrots, ranch/blue cheese dressing.

**Antipasto Platter**  
 Cured meats, cheeses, marinated, vegetables, nuts, fruits.

**Greek Salad (veg)**  
 Cucumbers, tomatoes, red onion, feta cheese.

**Caesar Salad (veg)**  
 Romaine lettuce, bagel croutons, parmesan cheese.

**Arugula with Strawberries Salad (veg)**  
 Red pickled onion, goat cheese.

## Hot Platters

**Chicken Wings**  
 Bba, buffalo, lemon pepper, honey mustard

**Truffle Beef Sliders**

**Chipotle Chicken Sliders**

**Vegetable Sliders (veg)**

**Beer Battered Calamari**

**Grilled Vegetables (vg)**

**Truffled Fries (veg)**

**Garlic Sesame Tofu (vg)**

## Finger Food Platters

**Mac n' Cheese Bites (veg)**  
**Empanadas**  
 (chicken, beef or veggie)

**Mini Shepard Pie**

**Antipasto Skewers**

**Deviled Eggs**

**Meatballs**

**Skewers**  
 garlic shrimp, beef kebab, eggplant (vg), zucchini/peppers (vg), grilled chicken

**Stuffed Mushrooms (vg)**

**Vegan Shiitake Rolls (vg)**

**Vegetable Samosa (vg)**



# Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 1, \$65 Per Person (min. 20 ppl), includes 2 entrees + 2 sides

**GUESTS CAN CHOOSE 2 SIDES**

## A Choice of Poultry

Chicken Tinga  
Verde Chicken Enchiladas  
Chicken Flautas  
Spicy Chicken Taquitos

## A Choice of Fish

Salvador Style Branzino  
Gambas al Allajillo  
Veracruz Style Cod

## A Choice of Meat

Spanish Beef Stew  
Chimichurri Steak  
Pernil

## Vegetarian Choices

Vegetarian or Vegan Enchiladas

## A Choice of Salad

Caesar Salad  
White Bean Salad

## Sides

Maduros  
Spanish Rice  
Roasted Vegetables  
Black Beans

## A Choice of Dessert

NY Cheesecake  
Caramel Flan



# Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 2, \$75 Per Person (min. 20 ppl), includes 3 entrees + 2 sides

**GUESTS CAN CHOOSE 3 SIDES**

## A Choice of Poultry

Chicken Marsala  
Lemon Chicken  
Creamy Broccoli Chicken  
Chicken Enchiladas  
\*Duck Confit  
\*Chicken Cordon Blue

## A Choice of Fish

Branzino Filets  
Grilled Salmon  
Pan Seared Cod  
\*Pan Seared Halibut  
\*Sesame Tuna

## A Choice of Meat

Braised Short Rib  
Chimichurri Steak  
Moroccan Lamb Stew  
\*Grilled Ribeye  
\*Charred NY Strip

## Vegetarian Choices

Cauliflower Steaks  
Vegetarian or Vegan Enchiladas  
Mushroom Steak

## Choice of Three Sides

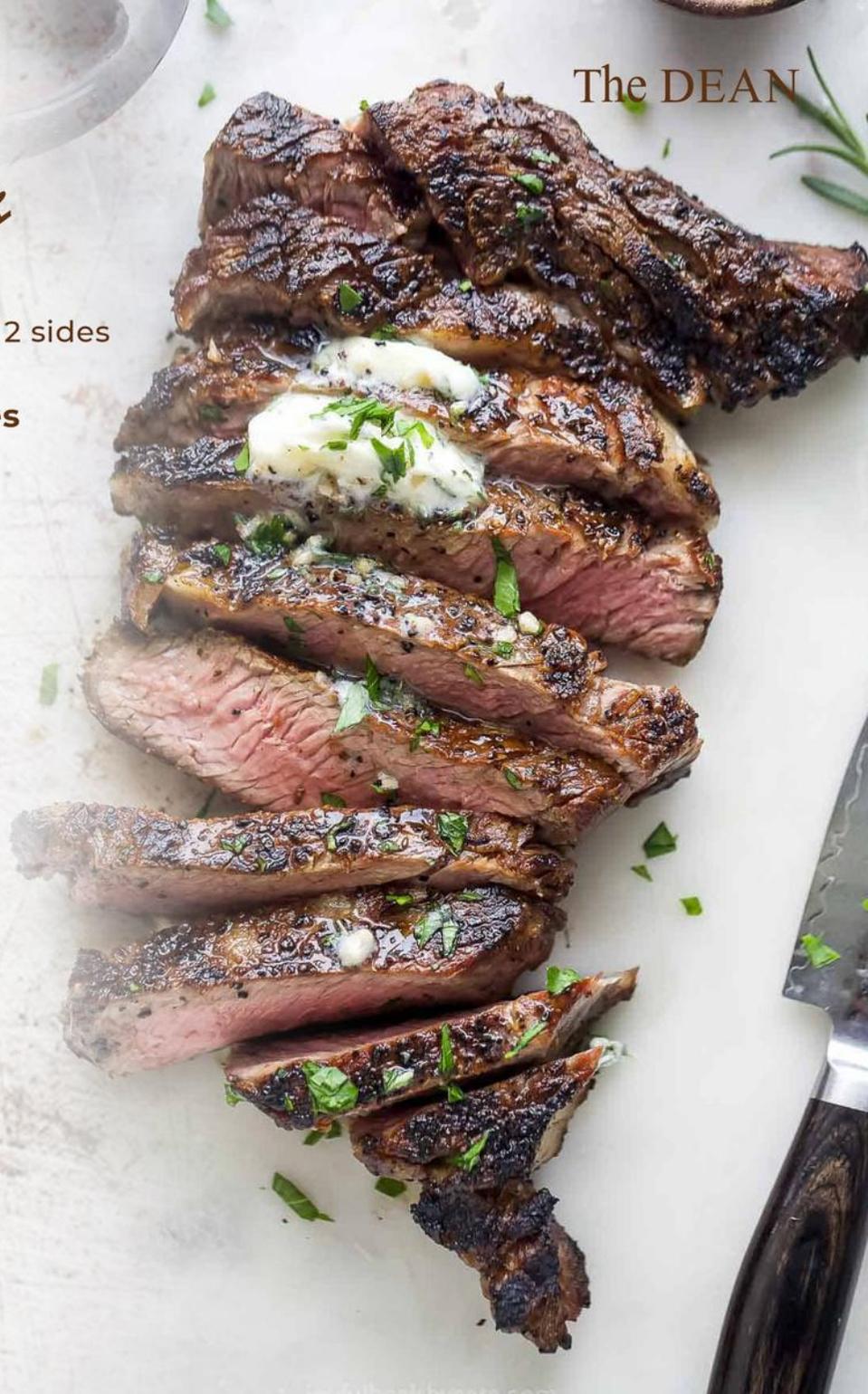
Mashed Potato  
Potato Wedges  
Spanish Rice  
Roasted Vegetables  
Couscous  
Buttered Macaroni  
\*Creamy Spinach  
\*Mexican Corn

## A Choice of Salad

Caesar Salad  
Greek Salad  
Arugula with Strawberries  
Watermelon Salad

## A Choice of Dessert

NY Cheesecake  
Double Chocolate Cake  
Seasonal Fruit  
\*Tiramisu  
\*Strawberry Short Cake



# Sweet Endings

Flavor-Forward , Presentation-Perfect

Dessert Platters feed 7-8 guests

Passed Dessert \$15 Per Person/Hour

(Guests can choose up to 4 options)

## **Strawberry Compote Mini Cheesecakes**

Graham Crust, NY Style

## **Chocolate Lava Waffle Cone**

Graham Crust, NY Style

## **Mini Chocolate Chip Cookie Sandwich**

Buttercream

## **Orange Nutella Cookie Cups**

Sugar Cookie Dough

## **Strawberry Cheesecake Bites**

Cheesecake Filled Strawberries, Chocolate Drizzle

## **Mini S'mores**

Graham Crackers, Marshmallow, Chocolate

## **Fruit Cups**

Assorted fruits, Ricotta Cream

## **Chocolate Mousse Cups**

Whipped Cream, Raspberries

Dessert platters are available separately for **\$75 per platter**





# Floor Plan



## AV + Amenities

Feature	Details
Bar & Drinks	Full bar, cocktails, espresso martinis
Catering	Flexible menus and open-bar options
Space & Capacity	~120 seated, up to 250 standing
Connectivity	Wi-Fi, conference-call, AV tools
Accessibility	ADA compliant, elevator access
Location & Parking	Midtown, street/paid parking, near subway

### Venue AV Includes:

-  6 x 60" Flat-Screen TVs
-  Full lighting system w/ programmable LED for dance floor & bar back
-  Pioneer XDJ DJ Controller
-  JBL SRT Speakers
-  3 Wireless Mics, 2 Wired Mics
-  Plug-in ready for Spotify playlist or Live DJ
-  Color-changing bar lighting for branding or vibe adjustment
-  HDMI access and tech support available

Instagram: @thedeannyc | Website: www.thedeannyc.com | Phone: (212) 401-2444 | Contact: info@thedeannyc.com

Let's build something unforgettable together.

# The DEAN

214 West 39th Street, New York, NY 10018

