



WILDFLOWER

PRIVATE EVENTS



With an array of innovative and delightful seasonal food and beverage packages, guests can personalize their experience to suit their unique tastes. Wildflowers skilled events team will transform your vision into reality, making each event truly distinctive and unforgettable. Our dedicated staff will ensure every detail is managed with care, delivering a seamless and exceptional event experience.



505 West 23rd Street, NY 10011

www.wildflownyc.com

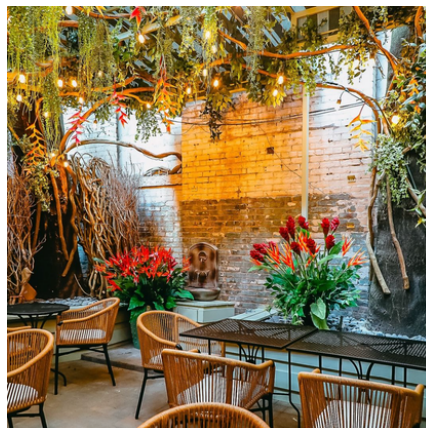


WILDFLOWER

PRIVATE EVENTS

THE GARDEN

Capacity:
25 seated
35 standing



Escape the hustle and bustle of the city to our botanical oasis. Ideal for happy hour events and small gatherings.

FLORAL NOOK

Capacity:
15 seated
35 standing

Take over our Floral Nook and enjoy privately. The Floral Nook is an intimate, botanical themed environment.



DINING ROOM

Capacity:
50 seated
120 standing



Our Private Dining Room offers the perfect space for a larger gathering, secluded from the main bar.

HAPPY HOURS

Reserve an area around our main bar for groups up to 80 guests.

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PRIVATE EVENTS

STATIONARY PLATTERS

Charcuterie Board

A mix of cured meats and grilled bread
\$150 (serves 8-10 per board)

Cheese Board

Chef's selection of artisan cheese with spreads and crostini
\$150 (serves 8-10 per board)



Crudit  Board

Fresh cut market vegetables, assorted dips
\$75 (serves 8-10 per board)

Fruit Board

Assorted fresh seasonal fruit
\$65 (serves 8-10 per board)

Shrimp Cocktail

Jumbo shrimp on ice, lemon, cocktail sauce
\$105 (serves 8-10 per platter)



Shucked Oysters

Shucked east and west coast oysters, lemon, cocktail sauce
\$105 (3 dozen oysters)

Slider & Fry Tasting Station

choice of three: cheeseburger sliders, crispy
chicken sliders, buffalo chicken sliders,
black bean sliders,
mini lobster rolls +10, crabcake sliders +10
\$450 (serves 8-10 per board, includes fries & dipping sauces)

Grazing Table

A curated display of chef selected meats, cheeses, pickles,
crudites, breads and spreads
\$650 (15-20 per grazing table)

HEAD CHEF JENSSI MALARA

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness if you have a food allergy please notify us/your server

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APPETIZER PLATTERS

choose the below as passed or stationary

Choose any 4 above - passed for 1 hour	\$40 / Person
Choose any 4 above - passed for 2 hours	\$55 / Person
Choose any 6 above - passed for 1 hour	\$50 / Person
Choose any 6 above - passed for 2 hours	\$65 / Person

VEGETARIAN

Gougeres | goat cheese, honey (\$75)

Margherita Flatbread | pomodoro, parmesan (\$105)

Parmesan Arancini | spicy vodka sauce (\$85)

Caprese Skewers | mozzarella, marinated tomatoes, basil (\$75)

Black Bean Sliders | avocado, pickled red onion (\$105)



Maine Lobster Roll | garlic aioli, brioche (\$175)

Garlic Shrimp Skewers | spicy aioli (\$115)

Crispy Tuna Rice | avocado, chiles, honey-sesame marinade (\$125)

Crab Cake Sliders | green goddess remoulade (\$150)



Crispy Chicken Skewers | sweet chili sauce (\$105)

Smash Burger Sliders | gruyere (\$115)

Buffalo Chicken Empanadas | bleu cheese (\$95)

Pigs in a Blanket | mustard aioli (\$95)

Pepper Crusted Steak Skewers | truffle aioli (\$130)

SEAFOOD

MEAT

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PRIVATE EVENTS

DINNER

Available Monday - Sunday, 5pm-10pm

HIGHLINE DINNER

three courses, served family style

\$50 / person

WILDFLOWER DINNER

three courses, served family style

\$60 / person

Appetizers (choose two for the table)

Italian Chopped Salad (v)
Gem Caesar Salad (v)
French Dip Spring Rolls
Shishito Peppers (v)
Whipped Feta & Pita(v)
Margherita Flatbread (v)



Entrees (choose two for the table)

Baked Butternut Squash Gnocchi (v)
Vegetable Risotto (v)
Crispy Brick Chicken
Spicy Shrimp Rigatoni
Wildflower Burger
Knife & Fork Ribs
10oz Prime NY Strip (+12/person)



Dessert (served family style)

Basque Cheesecake
Chocolate Lava Cake

Sides (+ 5/person)

Hand Cut Fries
Crispy Brussels Sprouts
Sweet Potato Tater Tots



Appetizers (choose three for the table)

Italian Chopped Salad (v)
Gem Caesar Salad (v)
French Dip Spring Rolls
Shishito Peppers (v)
Whipped Feta & Pita(v)
Margherita Flatbread (v)

Entrees (choose three for the table)

Baked Butternut Squash Gnocchi (v)
Vegetable Risotto (v)
Crispy Brick Chicken
Spicy Shrimp Rigatoni
Wildflower Burger
Knife & Fork Ribs
10oz Prime NY Strip (+12/person)

Dessert (served family style)

Basque Cheesecake
Chocolate Lava Cake

Sides (+ 5/person)

Hand Cut Fries
Crispy Brussels Sprouts
Sweet Potato Tater Tots

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DINNER BUFFET

Available Monday - Sunday, 5pm-10pm

Two choices of each station - \$60 / person
Three choices of each station - \$70 / person

APPETIZER STATIONS

Italian Chopped Salad
Gem Caesar Salad
Cheeseburger Spring Rolls
Shishito Peppers
Whipped Feta & Pita
Cacio e Pepe Pockets
Margherita Flatbread



ENTREE STATIONS

Baked Butternut Squash Gnocchi (v)
Vegetable Risotto (v)
Crispy Brick Chicken
Spicy Shrimp Rigatoni
Smash Burger Sliders
Knife & Fork Ribs
10oz Prime NY Strip (+\$12/person)



SIDES

Hand Cut Fries
Crispy Brussels Sprouts
Sweet Potato Tater Tots



DESSERTS *both included*

Basque Cheesecake
Chocolate Lava Cake



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WILDFLOWER

PRIVATE EVENTS

BRUNCH

Available Friday, Saturday and Sunday from 10am - 4pm

WILDFLOWER BRUNCH

two courses, served family style
\$50 / person

HIGHLINE BRUNCH

two courses, served family style
\$40 / person

Appetizers (choose three for the table)

Italian Chopped Salad
Gem Caesar Salad
French Dip Spring Rolls
Whipped Feta & Pita
Granola & Yogurt
Pastry Basket & Assorted Muffins



Entrees (choose three for the table)

Avocado Toast
French Toast
Chilaquiles
Wildflower Burger
Eggs Benedict
Breakfast Sandwich



Sides (+ 5 per person)

Hand Cut Fries
Smoked Bacon
Breakfast Sausage
Sweet Potato Tater tots



Appetizers (choose two for the table)

Italian Chopped Salad
Gem Caesar Salad
French Dip Spring Rolls
Whipped Feta & Pita
Granola & Yogurt
Pastry Basket & Assorted Muffins

Entrees (choose two for the table)

Avocado Toast
French Toast
Chilaquiles
Wildflower Burger
Eggs Benedict
Breakfast Sandwich

Sides (+ 5 per person)

Hand Cut Fries
Smoked Bacon
Breakfast Sausage
Sweet Potato Tater tots

BOTTOMLESS BRUNCH

Option 1

Unlimited mimosas, bloody marys, and
screwdrivers
1 Hour - \$30 / person
2 Hours - \$45 / person
3 Hours - \$55 / person

Option 2

Unlimited mimosas, bloody marys, aperol
spritizes, hugo spritizes, screwdrivers
1 Hour - \$35 / person
2 Hours - \$55 / person
3 Hours - \$65 / person

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WILDFLOWER

PRIVATE EVENTS

BRUNCH BUFFET

Available Friday, Saturday and Sunday from 10am - 4pm

APPETIZER STATIONS

Italian Chopped Salad
Gem Caesar Salad
French Dip Spring Rolls
Whipped Feta & Pita
Granola & Yogurt
Pastry Basket & Assorted Muffins

ENTREE STATIONS

Avocado Toast
French Toast
Chilaquiles
Smash Burger Sliders
Eggs Benedict
Breakfast Sandwich Sliders

SIDES

Hand Cut Fries
Smoked Bacon
Breakfast Sausage
Sweet Potato Tater Tots



BOTTOMLESS BRUNCH

Option 1 | Unlimited mimosas, bloody marys, and screwdrivers

1 Hour - \$30 / person
2 Hours - \$45 / person
3 Hours - \$55 / person

Option 2 | Unlimited mimosas, bloody marys, aperol spritzes, hugo spritzes and screwdrivers

1 Hour - \$35 / person
2 Hours - \$55 / person
3 Hours - \$65 / person

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DESSERT PLATTERS



Fudge Brownie Bites

\$95 (serves 8-10 per board)

Lemon Bars

\$95 (serves 8-10 per board)

Dark Chocolate Dipped Strawberries

\$65 (serves 8-10 per board)

Cookies & Crème Shooters

chocolate chip cookies, vanilla milk

\$55 (serves 8-10 per board)



Cinnamon Churros

chocolate & caramel sauce

\$75 (serves 8-10 per platter)

Rhubarb Cheesecake Mousse

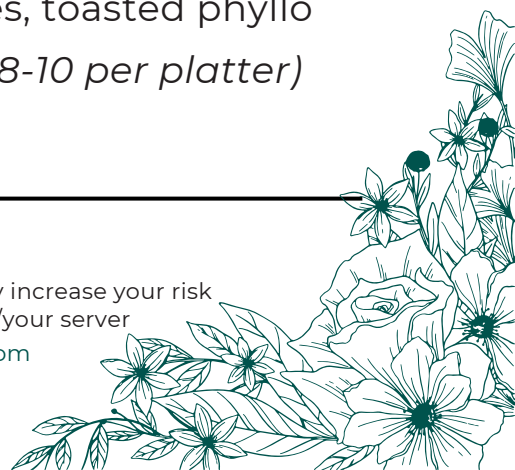
rice crispies, toasted phyllo

\$105 (serves 8-10 per platter)

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OPEN BAR PACKAGES

PRICES EXCLUSIVE OF 8.88% SALES TAX & 20% GRATUITY
MINIMUM 20 PEOPLE REQUIRED FOR ALL OPEN BAR PACKAGES: ALL GUESTS
MUST PARTICIPATE. CASH BAR OPTION AVAILABLE UPON REQUEST.

DELUXE OPEN BAR PACKAGE

2 Hours: \$80/pp
3 Hours: \$95/pp

Choose 3 Signature Cocktails

Classic Cocktails Included

*Old fashioned, margarita, aperol spritz, hugo spritz,
boulevardier, negroni, moscow mule*

Premium Spirits

Draft & Bottled Beer

Select Red and White Wines



Classic Cocktails Included

*Old fashioned, margarita, aperol spritz, hugo spritz,
boulevardier, negroni, moscow mule*

Well Mixed Drinks

Draft & Bottled Beer

House Red and White Wines



STANDARD OPEN BAR PACKAGE

2 Hours: \$45/pp
3 Hours: \$60/pp

Well Mixed Drinks

Draft & Bottled Beer

House Red and White Wines

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