

SANTI

EVENTS & PRIVATE DINING



SANTI

The name “Santi” honors Chef Michael Whites’s mentor - Gianluigi Morini. When visiting the kitchen at the Michelin Starred San Domenico, he waved off plates and utensils and say, “Le mani degli chef sono come le mani del santi” - “The hands of chefs are like the hands of saints.” Morini would then taste the dishes directly from their hands.



BBIANCO HOSPITALITY

BBianco Hospitality is a New York-based hospitality group co-founded by Chef Michael White and restaurateur and hospitality attorney Bruce Bronster. With a commitment to elevating the guest experience, BBianco Hospitality curates high-end dining concepts. Notable projects include restaurants: Paranza at the Atlantis Bahamas Resort, Mirabella at Fontainebleau Miami Beach, Mika in Coral Gables, and Levant in Puerto Rico.

MICHAEL WHITE

Michael, a renowned American chef celebrated for his mastery of Italian cuisine, makes his awaited return home to the heart of New York City with this brand-new restaurant. The menu promises a delightful exploration of Italian cuisine drawing inspiration from Chef White's extensive travels and apprenticeship throughout Italy. Prepare to experience the culmination of his culinary journey, presented with artistry, care, and a commitment to timeless flavors.

BRUCE BRONSTER

Bruce, a renowned hospitality attorney and restaurateur, worked in the front and back of house of restaurants, invested and partnered in food and beverage ventures, represented chefs, owners, partners, and purveyors, and dispenses warm greetings in the front of the house at Santi.





LARGE PARTIES

PERFECT FOR

Groups up to 15

MENUS

For parties of up to 15 guests, our mezzanine provides a fantastic dining experience. While it is not a private space, there are no food and beverage minimums and a prix fixe menu is required.

BEVERAGE OPTIONS

Beverage Package

COST

Seasonal Prix Fixe Menu

Lunch: 2- course or 3-course

Dinner: 3-course or 4-course



THE PRIVATE DINING ROOM

INTIMATE GATHERINGS

THE PRIVATE DINING ROOM

CAPACITY

14 Guests Comfortably
Up to 16 Guests

MENU

Seasonal Prix Fixe Menu
Lunch: 2-course or 3-course
Dinner: 3-course or 4-course

BEVERAGE

Beverage Package
Sommelier Service

F&B MINIMUM

\$2000 Lunch
\$4000 Dinner

AMENITIES *included with rental*

AV Capabilities
Private Sound System
Soundproof Room





PARTIAL BUYOUT: THE MEZZANINE



PARTIAL BUYOUT

THE MEZZANINE

CAPACITY

Up to 55 Guests

MENU

Seasonal Prix Fixe Menu

Lunch: 2-course or 3-course

Dinner: 3-course or 4-course

BEVERAGE

Beverage Package

Sommelier Service

F&B MINIMUM

Inquire for pricing



TOTAL BUYOUT: FULL RESTAURANT

FULL BUYOUT AT SANTI

FULL BUYOUT

ENTIRE RESTAURANT

CAPACITY

Up to 150 Guests

MENU

Seasonal Prix Fixe Menu

Lunch: 3-course

Dinner: 3-course or 4-course

BEVERAGE

Beverage Package

Sommelier Service

RENTAL FEE

Inquire for pricing





MENU OPTIONS



THREE COURSE DINNER MENU

\$225 per person

~ANTIPASTI~

INSALATA
italian chicories, pears
gouda cheese
mustard vinaigrette

CAPESANTE
diver scallops, strawberries, bottarga
rispy buckwheat, ver jus

TARTARE DI MANZO
handcut wagyu tartare
pinenut pesto, puntarelle panzanella

~SECONDI~

GNOCCHI
ricotta gnocchi, salsa pomodoro
basil

SPIGOLA
pan seared black bass
broccolini, sorrento lemon
crispy artichoke

FARONA
roasted guinea hen
marinated garbanzo, rosemary jus

~DOLCI~

DELIZIE AL LIMONE
citrus sponge,
limoncello, basil

PANNA COTTA
roasted strawberries, honey brioche
branca menta

TORTA DI MASCARPONE
caffè d'orzo, mascarpone cream, cocoa

FOUR COURSE DINNER MENU

\$275 per guest

~ANTIPASTA~

INSALATA

italian chicories, pears
gouda cheese
mustard vinaigrette

TARTARE DI MANZO

handcut wagyu tartare
pinenut pesto, puntarelle
panzanella

CAPESANTE

diver scallops,
strawberries bottarga
crispy buckwheat,
ver jus

~PRIMI~

GNOCCHI

ricotta gnocchi, salsa pomodoro
basil

TORTELLINI

classic meat filled raviolini,
parmigiano reggiano

~SECONDI~

SPIGOLA

pan seared black bass
broccolini, sorrento lemoncrispy
artichoke

FARONA

roasted guinea hen
marinated garbanzo, rosemary jus

BISTECCA

grilled angus flat iron, potato torino
carmelized onion, red wine sugo

~DOLCI~

DELIZIE AL LIMONE

citrus sponge, limoncello, basil

PANNA COTTA

roasted strawberries
honey brioche, branca menta

TORTA DI MASCARPONE

caffè d'orzo, mascarpone cream, cocoa

MENU SUBJECT TO CHANGE DUE TO SEASONALITY





TWO COURSE LUNCH MENU

\$125 per person

~ANTIPASTI~

INSALATA
italian chicories, pears
gouda cheese
mustard vinaigrette

CAPESANTE
diver scallops, strawberries, bottarga
crispy buckwheat, ver jus

TARTARE DI MANZO
handcut wagyu tartare
pinenut pesto, puntarelle panzanella

~SECONDI~

GNOCCHI
ricotta gnocchi, salsa pomodoro
basil

SPIGOLA
pan seared black bass
broccolini, sorrento lemon
crispy artichoke

POLLO
heritage chicken breast
marinated garbanzo, rosemary jus

THREE COURSE LUNCH MENU

\$175 per person

~ANTIPASTI~

INSALATA
italian chicories, pears
gouda cheese
mustard vinaigrette

CAPESANTE
diver scallops, strawberries,
bottarga
crispy buckwheat, ver jus

TARTARE DI MANZO
handcut wagyu tartare
pinenut pesto, puntarelle panzanella

~SECONDI~

GNOCCHI
ricotta gnocchi, salsa pomodoro
basil

SPIGOLA
pan seared black bass
broccolini, sorrento lemoncrispy
artichoke

POLLO
heritage chicken breast
marinated garbanzo, rosemary jus

BISTECCA
Niman Ranch prime strip
loin, potato tortino
caramelized onion, truffle

~DOLCI~

CROSTATA
cassis, lemon
chartreuse

PANNA COTTA
roasted strawberries, honey brioche
branca menta

MUSEE AL CICCOLATO
dark chocolate mousse, Piedmonte hazelnuts,
salted caramel gelato

MENU SUBJECT TO CHANGE DUE TO SEASONALITY





BEVERAGE OPTIONS



BEVERAGE OPTIONS

BEER & WINE

\$65 per guest | per hour

OPEN BAR - STANDARD

\$95 per guest | per hour

OPEN BAR - PREMIUM

\$135 per guest | per hour

WINE & SPIRITS LIST ON REQUEST

Please make note of the following when booking an event at Santi...

PRESET MENUS

Some items may be subject to change due to seasonality, ingredient quality and/or availability. All menu and beverage selections will be finalized 14 days before the event.

FOOD & BEVERAGE MINIMUM

Events booked with a F&B minimum must meet the required sales amount based on food and beverage selections.

These minimums are exclusive of 8.875% NY sales tax, 5% administrative fee, 20% gratuity and 3% processing fee on every bill (unless guests make a wire payment, in which case we will waive the credit card fee).

GUEST COUNT GUARANTEES

The final cost is based upon the guaranteed number of guests attending the event, or the actual number of guests in attendance, whichever is greater. Final headcount must be provided by the client 72 hours prior to the event. At that time, the guarantee cannot be reduced, but increases must be communicated to guarantee the accommodation of your menu setup.

WINE PRESELECTED

Wines will be chosen before arrival per tier list. If you want additional wine options our wine list will be provided to you on the event day.

OPEN BAR POLICY

Within the 3 Tiers of our open bar, spirits are to be mixed and not in the form of shots or neat pours.

TERMS AND CONDITIONS

A non-refundable 50% deposit is required to secure your event date. The remaining balance is due in full 14 days prior to the event. All payments must be made by credit card or other agreed-upon methods. Please note that unpaid balances may result in the cancellation of your reservation. Lunch events are booked for a minimum of 2 hours. Dinner events are booked for a minimum of 3 hours. You will be liable for an additional time fee of \$750 per half hour over your event end time. Clients are responsible for any damages caused by their guests or vendors. We reserve the right to charge for repair costs and any necessary cleanup due to excessive mess or damage.

CANCELLATION POLICY

Cancellations made 14 days prior to the event date will result in a full refund of any payments made beyond the non-refundable deposit. If you cancel within 14 days of the event date, you will forfeit the full amount paid. We offer a one-time opportunity to reschedule your event, provided it's requested at least 14 days in advance. Availability on alternative dates is not guaranteed. Requests to adjust the event start or end times should be made no later than 72 business hours prior to the event. Approval for timing changes is subject to availability and may incur additional fees. In the event of severe weather or other unforeseen circumstances that necessitate rescheduling, we will work with you to find an alternative date based on availability. However, please note that our cancellation policy still applies.



TO BOOK YOUR EVENT CONTACT

atroisi@bbiancohospitality.com