

# SANTI

EVENTS & PRIVATE DINING



## *SANTI*

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



*chef*  
**MICHAEL WHITE**

Chef Michael White is a renowned American chef celebrated for his mastery of Italian cuisine who 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 the country. Prepare to experience the culmination of his culinary journey, presented with diligence and a commitment to timeless flavors.

**BBIANCO**  
**HOSPITALITY**

BBianco Hospitality is a New York-based hospitality group co-founded by restauranter chef Michael White and hospitality attorney Bruce Bronster. With a commitment to elevating the guest experience, BBianco Hospitality creates 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.







## *LARGE PARTIES*

### PERFECT FOR

Groups of 8-25 guests

### MENUS

For parties of 8-25 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: 3-course

Dinner: 3-course or 4-course



THE PRIVATE DINING ROOM



INTIMATE GATHERINGS

## *THE PRIVATE DINING ROOM*

CAPACITY

16 Guests

MENU

Seasonal Prix Fixe Menu

Lunch: 3-course

Dinner: 3-course or 4-course

BEVERAGE

Beverage Package

Sommelier Service

F&B MINIMUM

\$2500 up to 8 Guests

\$3500 9-16 Guests

AMENITIES *included with rental*

AV Capabilities

Private Sound System

Soundproof Room





PARTIAL BUYOUT: THE MEZZANINE





PARTIAL BUYOUT

## *THE MEZZANINE*

CAPACITY

26-55 Guests

MENU

Seasonal Prix Fixe Menu

Lunch: 3-course

Dinner: 3-course or 4-course

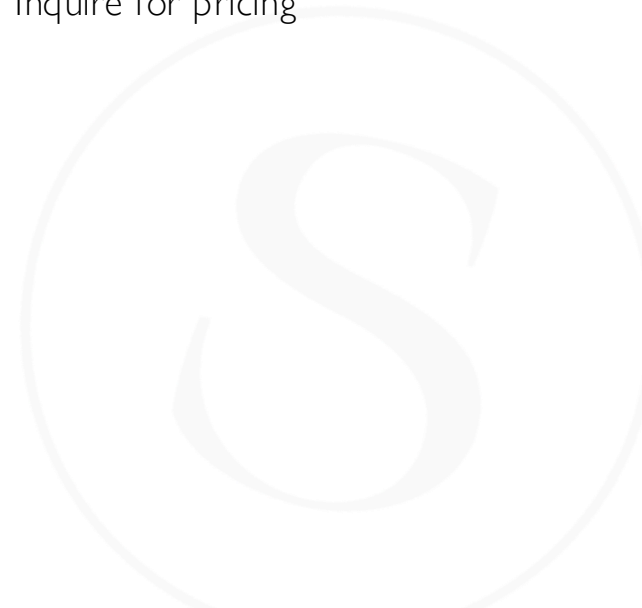
BEVERAGE

Beverage Package

Sommelier Service

F&B MINIMUM

Inquire for pricing







TOTAL BUYOUT: FULL RESTAURANT

FULL BUYOUT

## *ENTIRE RESTAURANT*

CAPACITY

90-150 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 MENU

*\$225 per person*

~ANTIPASTI~

INSALATA  
spring greens, plums  
goat cheese  
mustard vinaigrette

CAPELANTE  
diver scallops  
spring pea puree, meyer lemon  
wasabina

CARNE ALBESE  
truffled wagyu beef tartare, shaved celery, parmigiano reggiano

~SECONDI~

GNOCCHI  
ricotta gnocchi, salsa pomodoro  
basil

SPIGOLA  
black bass, squash blossom  
seppia

FARAONA  
roasted guinea hen, wild mushrooms  
fava, rosemary jus

~DOLCI~

DELIZIE AL LIMONE  
citrus sponge,  
limoncello, basil

RISOLATTE  
almond bay leaf rice pudding,  
green gage plum, apricot

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



FOUR COURSE MENU

*\$275 per guest*

*~ANTIPASTA~*

INSALATA

spring greens, plums  
goat cheese  
mustard vinaigrette

CARNE ALBESE

truffled wagyu  
beef tartare, shaved celery,  
parmigiano reggiano

CAPESANTE

diver scallops,  
spring pea puree  
meyer lemon, wasabina

*~PRIMI~*

GNOCCHI

ricotta gnocchi, salsa pomodoro  
basil

TORTELLINI

classic meat filled raviolini,  
parmigiano reggiano

*~SECONDI~*

SPIGOLA

black bass, squash blossom  
seppia

FARAONA

roasted guinea hen, wild mushrooms  
fava, rosemary jus

MANZO

grilled wagyu strip, chickpea panelli,  
salsa verde lumache, red wine bordelaise

*~DOLCI~*

DELIZIE AL LIMONE

citrus sponge, limoncello, basil

RISOLATTE

almond bay leaf rice pudding  
green gage plum, apricot

TORTA DI MASCARPONE

caffè d'orzo, mascarpone cream, cocoa

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 7 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 any additional rental fees.

#### **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 7 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 7 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 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*