

Le Colonial

Thank you for interest in Le Colonial for your upcoming event.

The following information is to assist you in the planning of your special occasion.

Located on 57th street between 3rd and Lexington avenues, Le Colonial invites you to enjoy French Vietnamese Cuisine amidst a meticulously crafted setting that pays homage to the great Indochina style. Executive Chef Ron Hsu lends his signature touch as he brings a modern take on Vietnamese Cuisine.



Our lounge can accommodate up to 60 guests for a seated dinner and 100 guests for cocktail reception.

We also showcase our semi private room that comfortably accommodates up to 20 guests for an intimate seated dinner or 25 guests for a cocktail reception. We offer a full service bar, featuring an extensive wine list showcasing over 120 wines, 18 are offered by the glass, as well as our large selection of craft cocktails.

To confirm an event, a signed contract and a 50% non refundable deposit is required. Optional Gratuity (18%, 20%) not subject to tax will be paid to the service staff (captains, servers, bartenders, bussers, runners) as well as a 5% of the net sales as an administrative fee which is paid to the banquet coordinator and is subject to sales tax of 8.875%.

Please contact Melanie Scheuing
PH: 212.752-4401
Email: Melanie@lecolonialnyc.com



CANAPES

Minimum of order of 12 pieces each per item
(Priced per piece)

Cold

GOI CUON/2

Soft salad of poached prawns, lettuce vermicelli, herbs and hoisin-peanut sauce

GOI CUON GA/2

Soft salad rolls of grilled lemongrass chicken, vermicelli, pickled carrots and nuôc cham sauce

GOI BO/4

Grilled beef lettuce wraps with fresh herbs, toasted peanuts and chili lime sauce

BO BIA/2

Vegetarian soft salad rolls filled with shiitake, tofu, carrots, jicama, with sweet bean sauce

Hot

CHA GIO/3

Crispy rolls filled with shrimp, crab, pork and mushrooms, fresh herbs and nuôc cham sauce

CHA GIO VIT/2

Crispy 5-spice duck rolls

CHA GIO CHAY/1

Vegetarian crispy rolls filled with mushrooms, tofu, taro and carrots, served with spicy soy sauce

SHU MAI TOM/4

Steamed shrimp dumplings with chives served with ginger scallion soy sauce

HOANH THANH CHIEN/3

Crispy won-tons filled with sesame chicken and scallions

BANH CARI/2

Vegetarian crispy dumplings filled with basil and potatoes

TOM DUA/3

Crispy coconut shrimp with sweet chili sauce

GA NUONG XA/3

Grilled coconut and lemongrass chicken skewers

BO LUI/4

Grilled beef brochettes and nuôc cham sauce

CHAO TOM/3

Grilled curried shrimp and basil

Sweets

BANANA TARTE TATIN/3
Salted caramel and walnut nougatine

COFFEE/3
Vietnamese coffee flan with condensed milk foam

GINGER SNAP COOKIES/1

PALMIERS/1

PLATTERS

Please feel free to compliment your passed hors d'oeuvres selection with stationary platters for your guests
"Minimum of 12 people"
(Priced per person)

GOI CUON/10
Soft salad of poached prawns, lettuce vermicelli, herbs and hoisin-peanut sauce

GOI CUON GA/9
Soft salad rolls of grilled lemongrass chicken, vermicelli
pickled carrots and nuôc cham sauce

GOI BO/12
Grilled beef lettuce wraps with fresh herbs toasted peanuts And chili lime sauce

COOKIES/10
Ginger snap cookies and palmiers

FRUITS PLATTER/9
Markets availability

THE BAR

All beverages are priced based on consumption.
A beverage package can be added charged by the hour & per person.
Private bartender available for up to 3 hours / 100.

Beverages Packages

BEER & WINE OPEN BAR INCLUDES

Sommelier Selected Red and White Wines
Draft Beer – Soda

ONE HOUR / 18
TWO HOURS / 36
THREE HOURS / 48

PREMIUM OPEN BAR INCLUDES

Sommelier Selected Red and White Wine
Premium Liquor
Draft Beer – Soda

ONE HOUR / 22
TWO HOURS / 44
THREE HOURS / 60

Coffee, tea, and bottled water are not included.

Our premium package includes the following:

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Cuervo Tequila
Dewars Scotch
Sommelier Selection of Red & White Wine

Private Dining Lunch Menu Options

35 per person: please select 1 appetizer, 1 entrée and 1 dessert (guest will have a set menu)

40 per person: please select 2 appetizers, 2 entrees (guest will have a choice of appetizer, entrée) and 1 dessert

45 per person: please select 2 appetizers, 3 entrees, 2 desserts (guest will have a choice of appetizer, entrée) and 1 dessert

Appetizers:

Classic Pho - Fragrant Oxtail Broth with Rice Noodles, Beef Tenderloin, Bean Sprouts and Fresh Herbs

Goi Ga - Poached Chicken and Green Papaya Salad, Star Fruit Carpaccio, Chili Lime Vinaigrette

Goi Cuon - Soft Salad Rolls of Prawns, Lettuce, Vermicelli, Herbs and Hoisin-Peanut Sauce

Suon Nuong - Lemongrass and sweet soy grilled baby back ribs

Cha Gio Vit - Crispy 5-Spice Duck Rolls, Greens, Fresh Herbs, Nuoc Cham Sauce

Entrees:

Mix Xao Don Ga - Seared Chicken, Market Vegetables, crispy noodle galette, sesame sauce

Ca Hoi "La Vong" - Pan Roasted Salmon, Stir-Fried Rice Noodles, Lemongrass Sauce

Tom Ga - Grilled Shrimp, Vermicelli Salad, Peanut-Ginger Dressing

Bo Lui - Grilled Beef Brochettes, Rice Vermicelli Salad, Spiced Nuôc Cham Sauce

Tom Galanga - Wok fired Prawns, Basil, Scallions, Onions, Chili-Coconut Galanga Sauce

Dessert:

Couronne de Chocolat - Chocolate Sponge Cake, Chocolate Ganache, Caramel Sauce

Green Tea Crepe - Thousand-layered Crepe Filled with Green Tea Mousse

Coconut Pudding – Tapioca vanilla Pudding with Bananas

Fresh Fruit Plate – Market's Availability

Assortment of Ice Cream or Sorbets – Selection of the Day

Sides (\$9 each):

Roasted Brussel Sprouts with Sweet Chili Sauce

Wild Mushrooms with Soy butter

Sautéed Okra with Spicy Pork Ragu

Rices:

Lap Xuong Sausage Fried Rice, Vegetables and Egg (\$8)

Shiitake Mushroom Sticky Rice (\$6)

Jasmine or Brown Rice (\$4)

Private dining Dinner Options

45 per person: please select 1 appetizer, 1 entrée and 1 dessert (guest will have a set menu)

55 per person: please select 2 appetizers, 2 entrees (guest will have a choice of appetizer, entrée) and 1 dessert

65 per person: please select 2 appetizers, 3 entrees, 2 desserts (guest will have a choice of appetizer, entrée) and 1 dessert

Appetizers:

Ca Bam - Spicy Wok Seared Monkfish with Turmeric, Basil, Roasted Peanuts, Sesame Rice Crackers

Goi Cuon - Soft Salad Rolls of Prawns, Lettuce, Vermicelli, Herbs and Hoisin-Peanut Sauce

Aubergines - Roasted Eggplant Stuffed with Crab and Shrimp, Chili-Garlic Sauce

Suon Nuong - Lemongrass and sweet soy grilled baby back ribs

Cha Gio – Crispy Rolls of Pork, Shrimp and Crab, Lettuce Greens, Fresh Herbs, Nuoc Cham Sauce

Goi Ga - Poached Chicken and Green Papaya Salad, Star Fruit Carpaccio, Chili Lime Vinaigrette

Entrees:

Ga Nuong Xa - Lemongrass Roasted Chicken, Charred Corn And Shiitake, Coconut-Basil Sauce

Bun So Diep - Grilled Scallops and Shrimp, Vermicelli Salad, Peanut-Ginger Dressing

Bo Lui - Grilled Beef Brochettes, Rice Vermicelli Salad, Spiced Nuôc Cham Sauce

Tom Galanga - Wok fired Prawns, Basil, Scallions, Onions, Chili-Coconut Galanga Sauce

Ca hap - Steamed Snapper, Glass Noodles, Shiitake and Napa Cabbage, Soy Vinaigrette

Bo Saté - Sautéed Filet Mignon with Roasted Yams, Asian Long Beans and Sate Emulsion

Ca Hoi “La Vong” - Pan Roasted Salmon, Stir-Fried Rice Noodles, Lemongrass Sauce

Dessert:

Couronne de Chocolat - Chocolate Sponge cake, chocolate ganache, caramel sauce

Green Tea Crepe - Thousand-layered Crepe Filled with Green Tea Mousse

Coconut Pudding – Tapioca vanilla Pudding with Bananas

Fresh Fruit Plate – Market’s Availability

Assortment of Ice Cream or Sorbets – Selection of the Day

Sides (\$9 each):

Roasted Brussel Sprouts with Sweet Chili Sauce

Wild Mushrooms with Soy butter

Sautéed Okra with Spicy Pork Ragu

Rices:

Lap Xuong Sausage Fried Rice, Vegetables and Egg (\$8)

Shiitake Mushroom Sticky Rice (\$6)

Jasmine or Brown Rice (\$4)

GENERAL CATERING GUIDELINES AND POLICIES

Thank you for allowing us to host your event. It is our goal to provide you and your guests with creative menus, friendly and attentive service. In order to help us serve you as effectively as possible, please take a moment to review the following guidelines.

MENUS

While we have a full range of catering menus available, we are always happy to meet with you to discuss particular needs. Menu prices are guaranteed for three months. No food or beverage of any kind will be permitted to be brought onto or removed from our premises by the patron, his or her guests or invitees. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness.

GUARANTEED ATTENDANCE AND PAYMENT POLICIES

In arranging for private functions, the attendance must be specified by noon three business days in advance of the function. This number will be considered a guarantee not subject to reduction. If the guarantee is not given to our Banquet Coordinator three business days in advance, we will consider the last estimated number as the guarantee for the function. Should we serve more guests than the number of meals / attendees guaranteed then you will be billed for the actual number of guests served. Any function which cancels less than fourteen days prior to the event will be subject to cancellation fees equal to meal guarantee. All events are considered tentative until a signed contract and non-refundable 50% deposit are returned to confirm your reservation. The full balance is payable the day of the function.

BEVERAGES

Le Colonial Restaurant is responsible for the sale and service of all alcoholic beverages on the premise as regulated by the New York State Alcoholic Beverage Control Commission. Therefore, all liquor, beer and wine consumed on the premise must be supplied by us.

PRIVATE ROOM

The patron agrees to be responsible for any damage done to the premise during the period of time his or her guests are under his or her control or that of any independent contractor hired by the patron.

We do not assume or accept responsibility for damage to or loss of any merchandise or articles left in the restaurant prior to, during or following the customer's function.

DECORATIONS AND SPECIAL SERVICES

Your banquet manager can coordinate with you a full range of services from floral and decorative needs, entertainment and coat check arrangements. Decorations brought onto the restaurant by the guest or decorator must be approved by management and meet all local fire codes. Items may not be attached to walls or ceiling with tape, adhesive, nails or staples.

GRATUITY, ADMINISTRATOR FEE AND TAX

Optional Gratuity (18% - 20%) not subject to tax will be paid to the service staff (captains, servers, bartenders, bussers, runners) as well as a 7% of the net sales as an administrative fee which is paid to the banquet coordinator and is subject to sales tax of 8.875%.

8.875% tax will be applied to all invoices. Proof of tax exempt status must be supplied and approved prior to invoicing to be exempt from tax.

In respect to gratuity:

- The customer's payment must be made free from compulsion;
- The customer must have the unrestricted right to determine the amount;
- The payment should not be the subject of negotiation or dictated by the employer policy; and
- Generally, the customer has the right to determine who receives the payment.

Name / Title:

Company:

Date:
