



# DOM

PRIVATE EVENTS

Uniquely designed and conceived, DOM is the home of the famed cocktail artist Albert Trummer, a self-proclaimed Apotheker. Situated in Manhattan's prestigious Gramercy Park, DOM embodies a distinguished nightlife and a sophisticated gathering space of contemporary culture. Inspiring experimentation through the art of libations, the cocktail lounge serves at the cross-section of art, design, music, and special events.

Open post-dinner, enjoy a selection of tastefully crafted cocktails or lounge-style bottle service while entertaining, drinking, or dancing in this warm and welcoming interior.



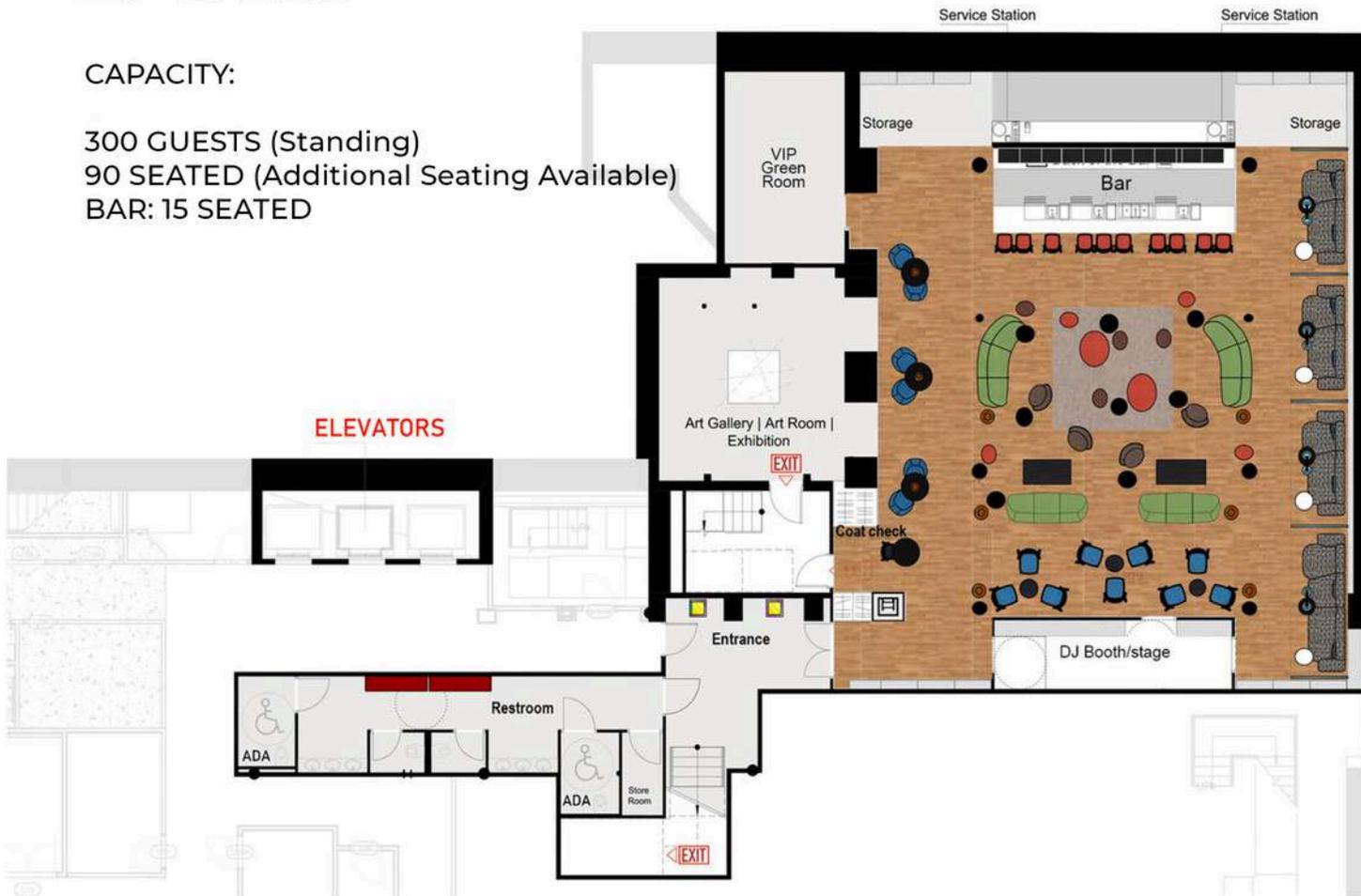
# DOM FLOOR PLAN

The floor plan strikes a balance: a central hub for mixology and interaction flanked by softer lounge spaces and a dedicated corner for private or VIP guest experiences. The layout supports both nightlife energy and bespoke private events.

## DOM

CAPACITY:

300 GUESTS (Standing)  
90 SEATED (Additional Seating Available)  
BAR: 15 SEATED



The background is a black, tufted leather surface with a diamond-shaped grid pattern. Each intersection of the grid is a small, raised circular button. The lighting creates subtle gradients and highlights on the leather, giving it a three-dimensional appearance.

# DOM SPACES

MAIN FLOOR | ART GALLERY ROOM



**MAIN FLOOR** | CAPACITY: 90 seated / 300 standing

The main (or ground) floor of DOM NYC is a stylish, speakeasy-inspired cocktail lounge blending vintage glamour with modern elegance:

**Setting & Ambience:** Hidden off Park Avenue South, you descend into a subterranean room featuring high ceilings, warm polished-wood floors and plush velvet seating in deep greens, blues, and jewel tones. Architectural touches nod to old-world bars with a retro-future twist.

**Mood & Lighting:** Soft, atmospheric glow from wall sconces, concealed LED accents, and mood uplighting highlight artful installations and create intimate conversation zones next to a lively central bar

**Bar Area:** Central is a cocktail bar crafted by “apothecary” mixologist Albert Trummer, with back-lit shelving showcasing herbal elixirs and rare liqueurs. The bar’s design fuses vintage cabinetry with modern aesthetics

**Sound & Atmosphere:** Designed for acoustic comfort, the space supports background jazz, DJ sets, or small live performances. A subtle sound system enhances mood without overpowering conversation .





## ART GALLERY ROOM

CAPACITY: TOTAL FITS - 65 Guests  
BREAKOUT - 20 Guests in Side Art Gallery Room + 45 in Main Art Gallery Room

**Hidden Art Spaces:** The venue features concealed rooms and exhibition walls showcasing avant-garde art installations, offering an unexpected gallery-like element within the lounge

### Interior Design:

Rich, velvet tones (deep greens and blues) set against polished wood surfaces evoke a sense of elegance and tactile warmth  
Mood and architectural lighting, along with velvet furnishings, envelop visitors in a luxurious, immersive ambiance



**DOM  
FOOD &  
BEVERAGES**

Poured to Perfection, Tailored for You.

# BEVERAGE PACKAGES

## STANDARD

\$35 PER HOUR PER PERSON

### LIQUOR

Vodka	- Skyy
Gin	- Fords
Tequila	- Altos Blanco
Mezcal	- Montelobos Joven
Scotch	- Dewar's White Label
Whiskey/Bourbon	- Wild Turkey 101
Rum	- Havana Club

## BEER & WINE OPEN BAR

\$20 PER HOUR PER PERSON

Beer & Wine Open Bar — A perfect balance of casual and classic. Includes domestic and imported beers, premium red and white wines.

## NEW: House Spirit Package

\$30 PER HOUR PER PERSON

A curated selection of house spirits, ideal for casual celebrations or smaller gatherings. Includes vodka, rum, gin, tequila, whiskey, and mixers.

## Mimosa & Bloody Mary Bar

Mimosa & Bloody Mary Experience — Elevate your brunch with bottomless mimosas, freshly squeezed juices, and a fully stocked Bloody Mary station with premium garnishes.

## PREMIUM

\$45 PER HOUR PER PERSON

### LIQUOR

Vodka	- Ketel One
Gin	- Hendricks
Tequila	- Casa Del Sol Blanco
Mezcal	- Del Maguey Vida
Scotch	- Johnnie Walker Black Label
Whiskey/Bourbon	- Woodford's
Rum	- Appleton Estate Signature



\*\*\*Open Bar Packages DO NOT INCLUDE: shots of liquor, DOM's signature cocktails, bottled water, or celebratory Champagne toasts.

**\*FULL BAR ALSO AVAILABLE ON CONSUMPTION\***

# DOM SIGNATURE COCKTAILS

Choice of 2 can be added to either package (add-on option only to existing packages), \$5 pp per hour

## THE SERPENT

Tequila Blanco, Habanero, Lime, Tajin, Agave, Grand Marnier, Cucumber

## BITTER & BOOZE

Rye Whiskey, Fernet Branca, Grapefruit Cordial, Angostura Bitters, Regan's Orange Bitters

## ESPRESSO MARTINI

Vodka, Espresso, Orange Blossom Water, Vanilla-Clove Syrup

## RED LIGHT NEGRONI

Mezcal, Vermouth, Campari, Grand Marnier Blood Orange Cordial

## DON'T KNOW HER

Vodka, Lime, Watermelon, Sage, Mint, Prosecco

## HOLY WATER

Coconut, Washed Rum, Lime, Tea, Agave, Clarified Milk



# PASSED HORS D'OEUVRES

Served by staff - perfect for standing receptions and cocktail style events.  
\$25 for 5 Items, \$30 for 6 Items, & \$35 for 7 Items per person/hour

## Vegetarian

### Deviled Eggs

dijon mustard, cajon seasoning,  
choosed 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 & Cheese Bites

four cheese sauce

### Vegan Crispy Rolls

shiitake mushroom, scallions,  
shredded veggies, sesame oil

### Vegetable 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

### Prosciutto Shortbreads\*

brie cheese, italian prosciutto.

### 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 aioli

### 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

## 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, Sautéed 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 and 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



# SUSHI STATION

Minimum 20 guests \$22 per person per hour

## Seafood Rolls - \$26/pp

Salmon Avocado  
Yellowtail Scallion  
Spicy Tuna with Black Tobiko  
Spicy Salmon with Red Tobiko & Jalapeño Mayo  
Shrimp Tempura with Aoli Mayo

## Vegetarian Rolls - \$17/pp

Shiitake Mushroom  
Japanese Cucumber"

## Special Rolls - \$17/pp

High Above The DOM: Spicy Salmon, Avocado, Cucumber, Topped with Tobiko, Wasabi Mayo & Chives.

DOM Trio: Tuna, Salmon, Yellowtail, Avocado & Japanese Cucumber

*We can make any roll upon availability.  
Special requests may be accommodated with an upcharge.*



# 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

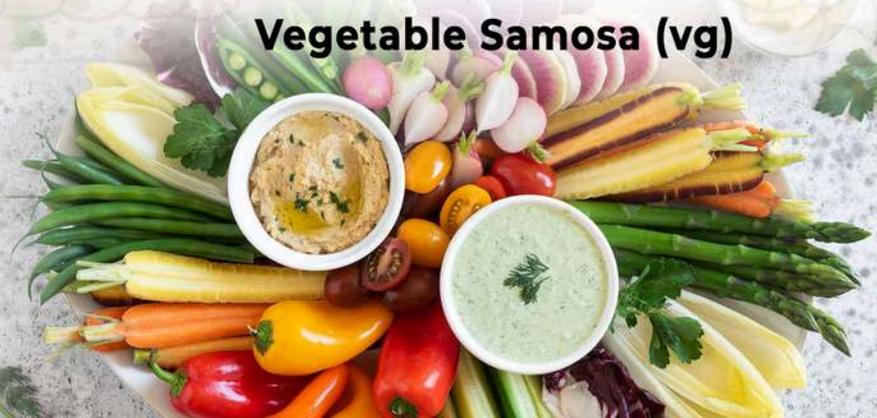
### Skewers

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

### Stuffed Mushrooms (vg)

### Vegan Shiitake Rolls (vg)

### Vegetable Samosa (vg)



# DINNER BUFFET OPTIONS

Tier 1 \$65 Per Person

## 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

Tier 2 \$75 Per Person

## 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



# SWEET ENDINGS

Dessert Platters feed 7-8 guests  
\$75 Per Platter  
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



# DOM AMENITIES

## Audio/Visual & Tech

- Professional Sound System: Balanced for live music, DJs, or spoken word—without overpowering conversation.
- Lighting System: LED accent lights, uplighting, and adjustable mood lighting.
- A/V Support:
  - 2× Pioneer CDJ NX2 units
  - 1× Pioneer V10 mixer
  - Projector capable of 80–100 inch display projection
  - Dynamic LED lighting suitable for lounge and nightlife atmospheres
  - Yellow and tan dimmable lighting for ambient control
  - Dedicated stage space for performances and speeches
  - Includes microphones
  - Full-range speaker system with surround sound and PA capabilities
  - Designed to accommodate both corporate and nightlife settings
- Wi-Fi Access: Available for presentations or guest use.

## Accessibility & Guest Services

- Wheelchair Accessible: Elevator access from street level.
- Coat Check & Guest Reception: Available for events.
- Restrooms: Modern, clean, and discreetly placed.

## Event & Hosting Amenities

- Event Coordination: On-site staff assists with setup, flow, and logistics.
- Furniture: Lounge sofas, cocktail tables, bar stools, and custom setups.
- Custom Decor: Art-forward space allows for branding, signage, or projection.

## Location & Transport

- Prime Manhattan Location: 287 Park Avenue South (entrance on E. 22nd Street), Gramercy area.
- Nearby Parking: Multiple garages and paid street parking.
- Public Transit: Steps from the 23rd St subway station and major bus lines.



**DOM**

CONTACTS

**DOM**

PRIVATE EVENTS

287 Park Avenue South (entrance on E 22nd St)  
New York, NY 10010

+1 (347) 445 3476

[domloungenyc@gmail.com](mailto:domloungenyc@gmail.com)

[dom-lounge.com](http://dom-lounge.com)

[@thedomnyc](https://www.instagram.com/thedomnyc)