



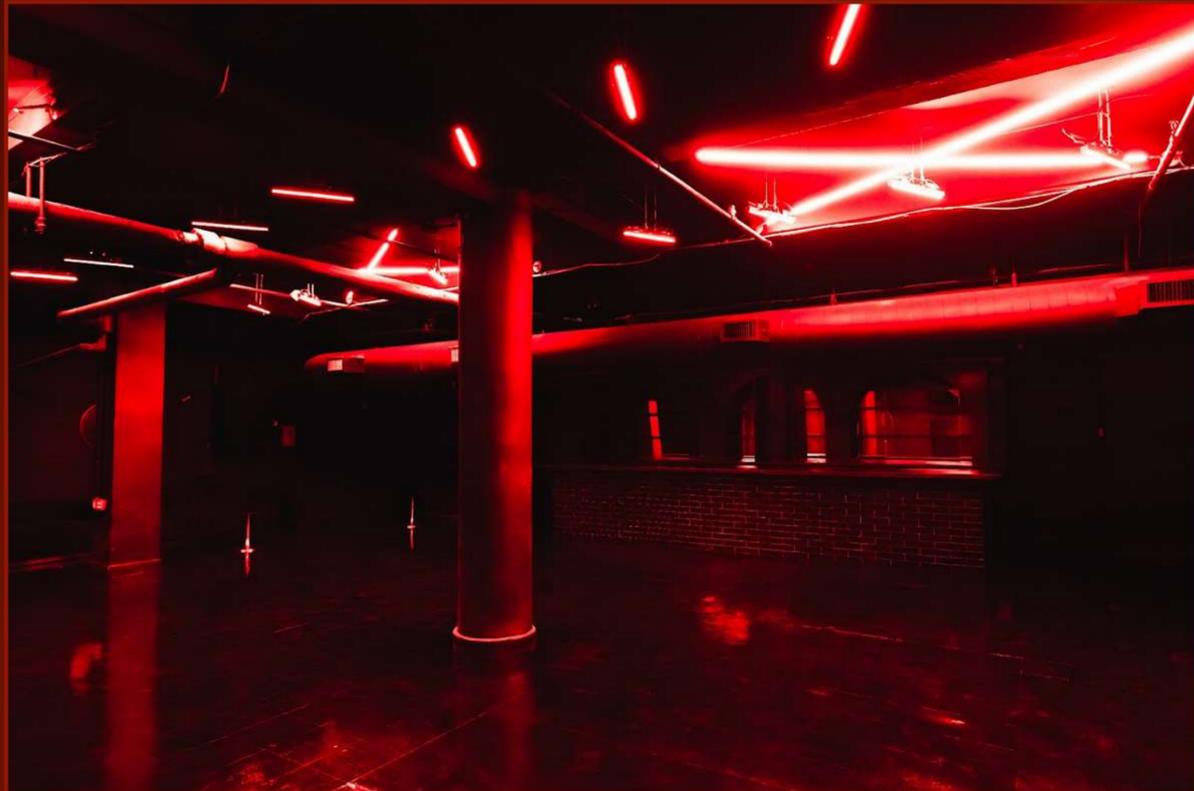
# EDEN

20 W. 36th Street, New York  
(Corner of 10th & 11th Avenue, Midtown West)



## THE GARDEN

Step into The Garden — Eden's main floor and heartbeat. This open, high-energy space blends cutting-edge lighting, a powerful sound system, and sleek custom décor to create an atmosphere built for unforgettable nights. With room for up to 400 guests, VIP tables, and full audiovisual capabilities, The Garden is as versatile as it is vibrant — perfect for dance-floor takeovers, brand launches, and late-night celebrations that push past ordinary.



## THE VAULT

Go underground. The Vault is the intimate, subterranean counterpart to The Garden — a moody, red-neon infused space where shadows, energy, and beats converge. This underground sanctuary is designed for close-quarters immersion, where sound and light wrap you into the experience. With VIP seating, sleek décor, and full audiovisual support, The Vault is ideal for more exclusive sets, after-hours sessions, and immersive activations that demand a darker, more visceral edge.



## VENUE OVERVIEW

Eden NYC is a high-energy destination and private event venue in Midtown Manhattan. Featuring two distinct spaces—The Garden, with its expansive floor plan and immersive lighting, and The Vault, an intimate underground lounge—Eden blends cutting-edge sound, programmable LED visuals, and sleek custom design. With VIP tables, bottle service, and full AV capabilities, it's built for unforgettable nights, brand activations, and private celebrations.





**The Garden is Eden NYC's main floor—an expansive open space designed for high-impact events. Outfitted with immersive lighting, a massive sound system, and sleek, modern architecture, it transforms seamlessly from a pulsing nightclub atmosphere to a branded activation or private celebration.**





EDEN  
SPACES

# Main Floor - The Garden

EXPANSIVE OPEN FLOOR WITH IMMERSIVE LIGHTING AND AUDIO.

Step into a vibrant, open space that feels alive with light and energy. With soaring ceilings, custom lighting design, and a flexible floor plan, the Garden is perfect for large corporate gatherings, galas, and cocktail receptions.

CAPACITY:  
Up to 400 guests





EDEN

# Cellar - The Vault

EXPANSIVE OPEN FLOOR WITH IMMERSIVE LIGHTING AND AUDIO

Tucked beneath the main level, the Vault offers an intimate, atmospheric setting. Bold lighting and dramatic design details create the perfect environment for executive dinners, private networking events, or brand activations that need a sense of exclusivity.

CAPACITY:  
Up to 200 guests





EDEN

# FOOD & BEVERAGE



# Open Bar

2 HOUR MINIMUM

## STANDARD

\$30 Per Person Per Hour

Includes House Cocktails, Cordials, House Sparkling Wine, House Red & White Wine, Domestic & Imported Beers and Assorted Sodas, Bottled Still and Sparkling Water.

## PREMIUM

\$45 Per Person Per Hour

Standard Package Plus Premium Cocktails and hard liquors.

Sample Brand: Belvedere, Grey Goose, Bombay Sapphire Handricks, Bacardi, Don Julio Blanco/Reposado/Anejo, Hennessy VS/VSOP, Macallan 12.

## House Spirit Open Bar (NEW)

\$25 Per Person Per Hour

Includes: Vodka, rum, gin, tequila, whiskey (house labels only) + all mixers & soft drinks

All beer brands (Angry Orchard, Coors Light, Heineken, Guinness Stout, Corona Modelo, Blue Moon, Coney Island IPA, White Claw, Ketel One Spritz, High Noon.)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

## Beer & Wine Only Open Bar

2 Hours: \$45 total per person | 3 Hours: \$60 total per person

All soft drinks

All beer brands (Angry Orchard, Coors Light, Heineken, Guinness Stout, Corona Modelo, Blue Moon, Coney Island IPA, White Claw, Ketel One Spritz, High Noon.)

House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

## Signature Cocktails

\$35 PER PERSON PER HOUR UPGRADE

**Garden Breeze** – Vodka, fresh lime, ginger beer, mint

**Rustic Bloom** – Bourbon, blackberries, lemon, simple syrup

**Golden Bloom** – Elderflower, Prosecco, club soda, orange

**Sunset in the Garden** – Tequila, cucumber, lime, tajin rim

**Lavender Link-Up** – Gin, lavender syrup, lemon juice, soda



**EDEN**

# Pass Hors d'ouvres

Service in Motion , Flavor in Every Bite

\$25 for 5 items, \$30 for 6 items & \$35 for 7 items Per Person Per Hour

## Vegetarian

### Deviled Eggs

dijon mustard, cajon seasoning, choood 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 n' 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

### Proscuitto Shortbreads\*

brie cheese, italian proscuitto.

### 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 aoli

### 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

The logo for EDEN, featuring the word "EDEN" in a bold, white, sans-serif font. A red, stylized graphic element resembling a flame or a ribbon is positioned behind the letters, starting from the left and curving under the "E" and "D".

# Food Stations

Flavor-Forward. Presentation-Perfect.

## HOT STATIONS

### 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 n' 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 STATIONS

### 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

### Skewer Station \$22PP

choice of three

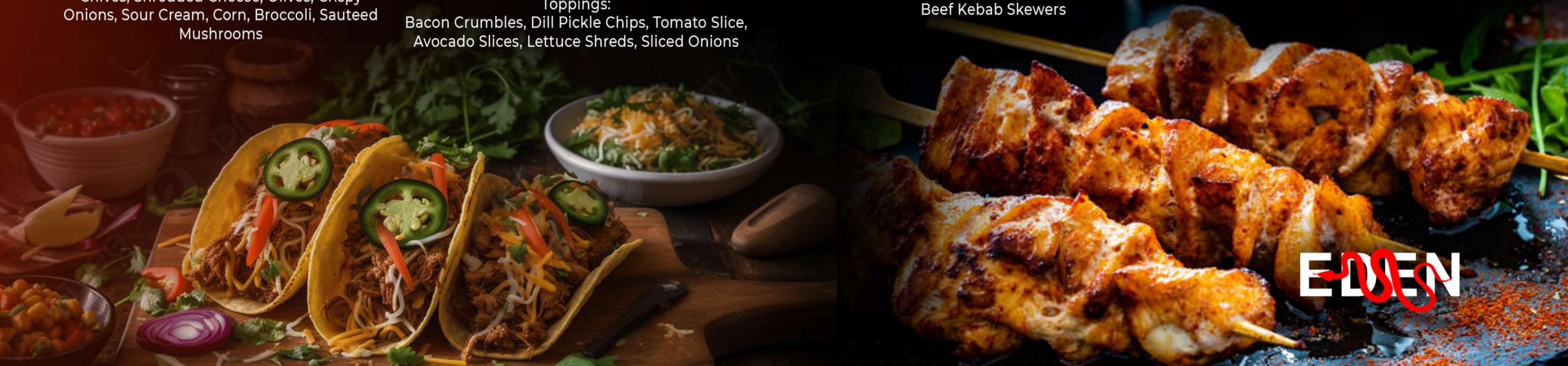
Garlic Shrimp Skewers

Grilled Chicken Skewers with Peppers

Eggplant Skewers

Zucchini and Pepper Skewers

Beef Kebab Skewers



EDEN

# Platters

All Platters feed 7 people

**General Platter** \$120  
**French Fries** \$70  
**Grilled Vegetables** \$100

**Antipasto Platter** \$180  
**Crudit  Platter** \$70

**Caesar Salad** \$70  
**Greek Salad** \$70  
**Arugula & Strawberry Salad** \$100

## Cold Platters

**Crudit  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)**



**EDEN**

# Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 1, \$65 Per Person (min. 20 ppl), includes 2 entrees + 2 sides

**GUESTS CAN CHOOSE 2 SIDES**

## **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



**EDEN**

# Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 1, \$75 Per Person (min. 20 ppl), includes 3 entrees + 2 sides

**GUESTS CAN CHOOSE 3 SIDES**

## 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

NY Cheesecake  
Double Chocolate Cake  
Seasonal Fruit  
\*Tiramisu  
\*Strawberry Short Cake



**EDEN**

# Sweet Endings

Flavor-Forward , Presentation-Perfect

Dessert Platters feed 7-8 guests

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

Dessert platters are available separately for **\$75 per platter**



**EDEN**

## GUEST AMENITIES

- Curated entertainment bookings
- Full audiovisual integration (projector, PA system, screen)
- Wheelchair accessible (including cargo lift and parking)
- Dedicated on-site support team
- Signature cocktail program with wellness options
- Indoor/outdoor access and extended alcohol licensing

## AV & TECH

**Sound System** – Professional-grade audio with in-ceiling speakers, subwoofers, and a dedicated DJ booth & soundboard.

**Lighting** – Intelligent lighting systems, programmable LED accents, and immersive effects to transform the space.

**Visuals** – LED walls and large-scale projectors available across multiple floors for branding, presentations, or dynamic displays.

**Broadcast & Performances** – Wired for live music, DJ sets, and hybrid event streaming.

**Flexibility** – Full control over lighting, branding, and media integration, tailored to each event's needs.

- Fully programmable LED, neon, and laser lighting systems
- Audeze New Sounds DRC premium audio system
- Custom architecture and décor by 444 Studios
- Open floor plans with flexible layouts
- Modular sound system with 60,000W output and bass extension to 10Hz
- Ideal for nightlife, brand activations, corporate events, and private gatherings

**PLAN YOUR EVENT AT**

# **EDEN**



**20 W. 36th Street, New York  
(Corner of 10th & 11th Avenue, Midtown West)**