

A black and white photograph of a restaurant interior. The ceiling features a large, ornate chandelier with multiple light fixtures. Below it, a long bar counter with a marble top and a dark base is visible. The background shows a kitchen area with a large window or display case. The overall atmosphere is modern and sophisticated.

NEXXO NYC



Why Choose Nexo?

Nexo is where high energy meets high design. Located in Midtown Manhattan, this tri-level venue offers 24/7 access to bold interiors, exceptional service, and unmatched flexibility for every type of event. Whether you're hosting a corporate celebration, private party, nightlife event, or brand launch, Nexo's customizable layout and all-hours availability make it one of the most versatile event spaces in NYC.

NEXO
NYC

THE SPACES

MAIN FLOOR | TOP LEVEL LOUNGE | SPEAKEASY BOTTOM LOUNGE



MAIN FLOOR

Central space with open layout and high ceilings

CAPACITY : 425 GUESTS

NEXO NYC

NEVO
NYC

TOP LEVEL LOUNGE

Sophisticated upper-floor lounge with bar and seating

CAPACITY : 250 GUESTS

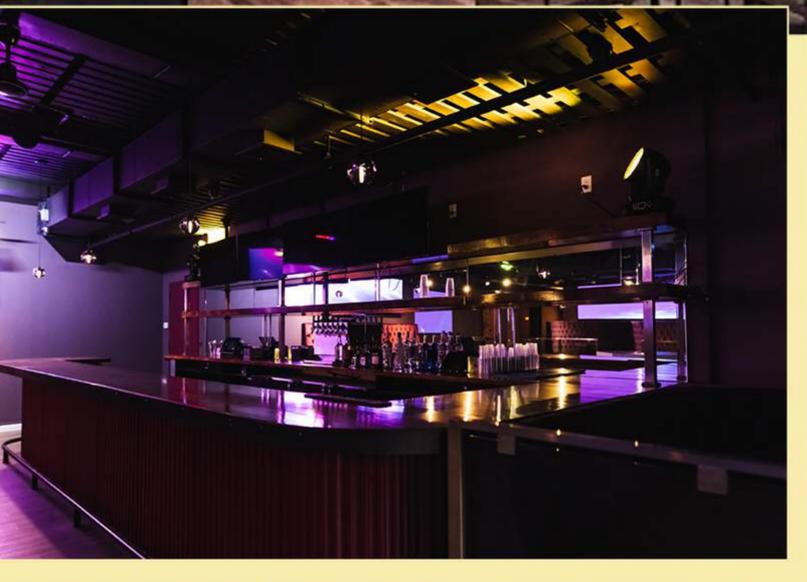
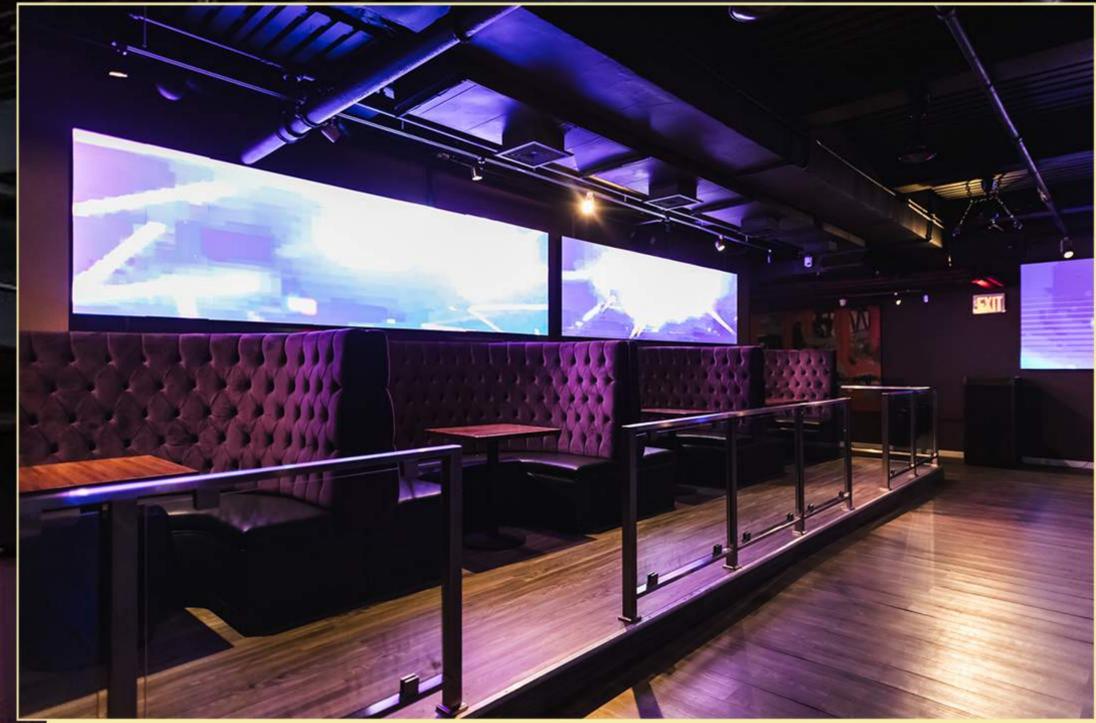


SPEAKEASY BOTTOM LOUNGE

Hidden, cozy lounge with private bar and plush booths

CAPACITY : 250 GUESTS

NEXO NYC



The background is a black, tufted leather surface with a grid of gold-colored buttons. The text "FOOD AND BEVERAGES" is centered in a white, serif font.

FOOD AND BEVERAGES

SMALL PLATES,
BIG FLAVOR

HORS D'OEUVRES

The perfect first impression, one bite at a time.

\$24 for 5 items, \$30 for 6 items & \$35 for 7 items per person, per hour

LOBSTER ROLL - Maine Lobster, Lemon Aioli, Potato Bun.

HAMACHI CRUDO - Sashimi Style, Soy & Yuzu Dressings, Jalapeño, Micro Wasabi.

SHORT RIB SLIDERS - Braised Short Ribs, Gruyere Cheese.

TUNA TARTARE - Cripsy Wonton, Yellowfin Tuna, Avocado, Sesame Seeds.

SICILIAN MEATBALLS - Beef, Pine Nuts, Raisins, Tomato Sauce, Parmesan Cheese.

CRISPY AVOCADO TOAST - 7 Grain Bread, Queso Fresco, Salsa Macha.

CUBAN SLIDER - Roasted Pork, Ham, Swiss Cheese, Dijonnaise Sauce.

CAPRESE - Burrata Cheese, Basil, Heirloom Tomatoes.

BEEF TENDERLOIN CROSTINI - Wild Arugula, Horseradish Aioli, Parmesan Cheese.

CRISPY IMPOSSIBLE TACOS - Avocado Sauce, Cabbage Salad.

WILD MUSHROOM EMPANADA - Cremini, Oyster, Chanterelles, Mozzarella, Truffle Oil.

CRISPY COCONUT SHRIMP - Mango Sweet Chili Sauce, Sriracha Mayo.

VEGGIE SPRING ROLLS - Peanut Sweet & Spicy Sauce.

SMAHED BEEF SLIDERS - Pat Lafrieda Blend, Cheddar Cheese.

CHICKEN LOLLIPOPS - Sweet & Spicy Buffalo Wings.

SEARED CHICKEN DUMPLINGS - Pine Nut Spicy Chili Oil, Scallions.

CRISPY BIRRIA TACOS - Braised Beef Short Ribs, Cilantro, Mango Habanero Sauce.

CRISPY CHICKEN SLIDERS - Cripsy Chicken Breast, Pickles, Chef's Special Sauce.

SPINACH & ARTICHOKE FRITTERS - Provolone Cheese, Grilled Corn.

MEXICAN STREET CORN - Lime Aioli, Spicy Salt, Cotija Sauce.

BUFFALO CAULIFLOWER BITES - Blue Cheese Dip, Chives.

VEGETABLE SAMOSAS - Spicy Sriracha Aioli.

CLAM CHOWDER SHOTS - Manilla Clam Creamy Soup.

SHRIMP HUSHPUPIES - Corn, Scallions, Bang Bang Sauce.

GRILLED SHRIMP - Chimichurri Sauce.

SPICY SALMON CRISPY RICE - Cucumber, Avocado Puree, Sesame Seeds, Chives.

CEVICHE SHOOTER - Fluke Fish, Lime, Mango, Onion, Cilantro.



FLAVORS
FOR EVERY
PLATE

PREMIUM DINNER STATION & BUFFET

Gather, indulge, and enjoy every bite.

\$65 Per Person

SALAD

(Select 1)

COBB SALAD

lettuce, bacon, eggs, avocado, blue cheese, balsamic vinaigrette.

APPLE & POMEGRANATE

endive, toasted walnuts, aged balsamic, pomegranate.

AVOCADO CAESAR

frisse, arugula, parmesan cheese croutons, caesar dressing.

CAPRESE

burrata cheese, basil, sherry vinegar, arugula.

GREEK

cucumber, tomatoes, feta cheese, olives, red onion.

SPINACH

boat cheese, pine nuts, balsamic vinaigrette, strawberries.

PASTA COURSE

(Select 1)

SPAGHETTI POMODORO

fresh heirloom tomato, basil, garlic, parmesan, mozzarella.

PENNE ALLA VODKA

pink cream vodka sauce, mushrooms, green peas, arugula.

FUSILLI PRIMAVERA

asparagus, green beans, heirloom cherry tomatoes, lemon ricotta.

RIGATONI BOLOGNESE

beef ragu & wild mushrooms.

GARGANELLI AL FORNO

baked pasta, spinach, mushrooms, ricotta, mozzarella.

CAVATELLI W/ BASIL PESTO

green beans & sweet potatoes.

SHORT RIB CAVATELLI

ragu, green peas, ricotta sage.

RICOTTA RAVIOLI

mushrooms, green peas, asparagus butter, sage.

LOBSTER ARRABBIATA

garganelli pasta, marinara, corn, chives.



MAIN COURSES

Where the flavors shine brightest, The course that brings it all together.

Select 2

SEARED SALMON -beurre blanc sauce

BAKED COD FISH - livornese sauce

ROASTED HALIBUT - caper sauce +10

BLACK PEPPER CRUSTED TUNA - soy ginger sauce

CHILEAN SEA BASS - miso glazed +10

GRILLED MAHI MAHI - tulum mango salsa

GRILLED RIB EYE - garlic, rosemary, thyme, sea salt +10

NY STRIP STEAK - au poivre sauce

BRAISED SHORT RIBS - bordelaise +10

ROASTED FREE RANGE CHICKEN - chicken jus

HOMESTYLE CHICKEN PARMESAN - mozzarella, tomato ragù, basil

PERUVIAN CHICKEN - aji sauce

SIDES

(Select 2)

PARMESAN MASHED POTATOES

GARLIC ROASTED POTATOES

CREAMY POLENTA

TRUFFLE FRIES

VEGETABLE FRIED RICE

POTATO PARMESAN GRATIN

SWEET POTATO FRIES

SPINACH GARLIC

CHARRED BRUSSELS SPROUTS

SAUTEED HARICOT VERTS

GRILLED ASPARAGUS

VEGETABLE FARRO SALAD

GRILLED BOK CHOY

MEXICAN STREET CORN

RATATOUILLE



DESSERT

Because no celebration is complete without something sweet.

Select 4

CHURROS BITES - dulce de leche sauce

PAN NA COTTA CUPS -
pomegranate, raspberry sauce

TIRAMISU LADY FINGER - mascarpone
mousse

CHOCOLATE MOUSSE TART - cold
cream

DIPPED STRAWBERRIES - dark
chocolate

CHEESECAKE LOLLIPOP - chocolate

DONUT HOLES - old fashioned
cinnamon

**MARbled CHOCOLATE
CHEESECAKE** - brownie, raspberry
compote

STICKY BUN - frosting, cinnamon

FRESH FRUIT TARTLET - vanilla
pastry cream

ARTISANAL MACAROON - assorted
chef selection

COOKIES - homemade oven fresh

BROWNIES - homemade oven fresh

CHOCOLATE TRUFFLE - avocado
cream, honey

VANILLA FLAN - authentic mexican
style



ELEGANT DINING
SERVED WITH STYLE

PLATED DINNER MENU

A curated culinary journey, one plate at a time, Fine flavors, flawlessly delivered.

\$75 Per Person

SALAD

(Select 1)

GARDEN

lettuce, tomatoes, cucumber, carrots, onions,
vinaigrette

APPLE & POMEGRANATE

endive, toasted walnuts, aged balsamic

AVOCADO CAESAR

lacinato kale, parmesan cheese croutons, caesar
dressing

HEIRLOOM TOMATO

burrata cheese, basil, sherry vinegar



THE HEART
OF
THE MEAL

MAIN COURSE

A centerpiece of taste and tradition, Hearty, comforting, and made to impress.

Select 2

HALIBUT - garlic spinach & green beans, lemon fingerling potatoes

RIB EYE STEAK - crispy brussels sprouts, parmesan whipped potatoes +10

WILD CHILEAN SEA BASS - cauliflower chowder, spinach, haricot vert

TUNA - black pepper crust, arugula, heirloom tomato, olives, potatoes

NY STRIP - caramelized baby carrots, potato puree, bordelaise

ROASTED CHICKEN - wild mushrooms, golden potatoes

SHORT RIB CAVATELLI - ragu, green peas, ricotta sage

RICOTTA RAVIOLI - chanterelle mushrooms, green peas, asparagus butter, sage

LOBSTER ARRABBIATA - garganelli pasta, chives

CAULIFLOWER RIB EYE - vegan parmesan, asparagus



SWEETS
TO
SAVOR

DESSERT

End on a high note — and a sugar rush, One last bite of happiness.

Select 2

DARK CHOCOLATE CAKE

fresh raspberries, vanilla chantilly

CREME BRULEE

tropical fruit, cinnamon shortbread cookie

TIRAMISU

lady finger, mascarpone mousse

FRESH TROPICAL FRUIT

cinnamon shortbread cookie

NEW YORK CHEESECAKE

strawberry sauce

HOMEMADE DONUT DUO

strawberry cream, chocolate ganache (vegan)



READY TO SERVE
SELECTIONS

PLATTERS

Pass it around. Enjoy together, A feast for the eyes — and the appetite.

All platters feed 7 people

General Platters: \$180
French Fries \$70
Grilled Vegetables \$100

Antipasto Platter \$180
Cruité Platter \$70

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

BEEF SLIDERS

CHICKEN SLIDERS

VEGGIE SLIDERS

CHICKEN TACOS

IMPOSSIBLE TACOS

SHORT RIB TACOS

BURRATA CROSTINI'S

LOBSTER MINI ROLLS

TRUFFLE FRIES

BUFFALO CHICKEN LOLLIPOP

MAC & CHEESE CROQUETTES

TRUFFLE POTATO CROQUETTES

VEGGIE SPRING ROLLS

CRISPY BRUSSEL SPROUTS

CREMINI MUSHROOM BITES

CHICKEN DUMPLINGS

TUNA TARTARE BOATS



CRAFTED
TO
IMPRESS

OPEN BEVERAGE PACKAGES

Customizable open bar experiences designed to elevate every celebration.

STANDARD

\$30 pp per hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Skyy

Gin - Fords

Tequila - Altos Blanco

Mezcal - Montelobos Joven

Scotch - Dewar's White Label

Whiskey/Bourbon - Wild Turkey 101

Rum - Havana Club

CLASSIC COCKTAILS

Aperol Spritz • Daiquiri • Whiskey Sour •

Margarita • Martini • Old Fashioned •

Negroni • Manhattan •



PREMIUM

\$45 pp per hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

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

CLASSIC COCKTAILS

Aperol Spritz • Daiquiri • Whiskey Sour •

Margarita • Martini • Old Fashioned •

Negroni • Manhattan •



SIGNATURE MIXES,
ELEVATED MOMENTS

SIGNATURE COCKTAILS

House-crafted cocktails that tell your story—one pour at a time.

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

Mimosa Bar includes prosecco, orange juice, grapefruit juice, peach juice, passionfruit juice, and assorted berries. \$20 pp per hour

Bloody Mary Bar includes Skyy Vodka, house made Bloody Mary mix, and assorted garnishes \$24 pp per hour Both Mimosa and Bloody Mary bar combined option, \$25 pp per hour

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



IMMERSIVE AV CAPABILITIES

Lighting, sound, and visuals that transform events into experiences.

● MAIN FLOOR

- 04 top vantec 20a das
- 02 sub Vantec 218a das
- 01 dsp 206 das
- 08 martin blackline q10 sound reinforce
- 04 martin blackline q210 sound reinforce
- Equipment DJ
- 01 Pioneer ddj-flx 10 4ch black
- 02 pioneer cdj-3000
- 01 pioneer djm-900 nexus 2

● LIGHTS

- 04 spotlights 440
- 08 type auras
- 04 strobe
- 06 strobe beam 360
- 01 Ma2 wing 3.69

● CLUB NEXO BASEMENT

- 02 top aero 12a
- 02 sub 218a jbl
- 01 sdp das 4080
- 01 dj pioneer flx-10

● LIGHTS

- 04 strobe beam 360
- 02 type auras

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