



KAWABUN

LARGE GROUP & PRIVATE EVENT

Gather & Celebrate at Kawabun & Kawachiya

Located within walking distance from the 42nd street Grand Central Station, our traditional Japanese restaurant and bar can accommodate private and semi-private events. Please reach out to find options for your perfect special event including business meetings, celebrations, holiday reunions and more.



Kawabun Semi-Private Dining Room (1st floor)



Kawabun Private Dining Room (2nd floor)



Japanese Cuisine, Cocktails, Wine, Sake



Kawabun Bar (1st floor)



Kawachiya Private Chef's Counter (2nd floor)



Exterior

Kawabun Semi-Private Dining Room

Kawabun's main dining room on the first floor. The bar area and two restrooms in the back of the room are shared with other guests, making this a semi-private space.



Weekday Tuesday - Thursday*
Starting from \$3,000 +

+ 20% Service Charge
+ 8.875% Sales Tax

Weekend Friday & Saturday*
Starting from \$4,000 +

+ 20% Service Charge
+ 8.875% Sales Tax

3 hour event (last call 45 minutes prior to end of event)
+ \$300 per additional hour must be requested in advance.

Capacity: 24 guests seated*

*Please contact us for Sunday & Monday booking availability
and/ or if you have more than 24 guests.

*Prices and menus are subject to change without prior notice, please contact us for the updated information.
Prices are based on market conditions and are not inclusive of 20% service charge and 8.875% sales tax.

kawabunnyc.com | info@kawabunnyc.com | Instagram @kawabunnyc @kawachianyc

Kawabun Private Dining Room

Private room located on the second floor.



Weekday Tuesday - Thursday*
Starting from \$3,000 +

+ 20% Service Charge
+ 8.875% Sales Tax

3 hour event (last call 45 minutes prior to end of event)
+ \$300 per additional hour must be requested in advance.

Weekend Friday & Saturday*
Starting from \$4,000 +

+ 20% Service Charge
+ 8.875% Sales Tax

Capacity: 24 guests seated*

*Please contact us for Sunday & Monday booking availability
and/ or if you have more than 24 guests.

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Kawachiya Private Chef's Counter

Private room with counter seating, located on the second floor.



Weekday Tuesday - Thursday*
Starting from \$3,500 +

+ 20% Service Charge
+ 8.875% Sales Tax

Weekend Friday & Saturday*
Starting from \$5,500 +

+ 20% Service Charge
+ 8.875% Sales Tax

3 hour event (last call 45 minutes prior to end of event)
+ \$300 per additional hour must be requested in advance.

Capacity: 8 guests seated*

*Please contact us for Sunday & Monday booking availability
and/ or if you have more than 8 guests.

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Prices are based on market conditions and are not inclusive of 20% service charge and 8.875% sales tax.

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Sample Menus for Kawabun

LUNCH PRIXE FIXE \$65

Sakizuke / Starter
Kawabun Salad

Agemono / Fried
Teba no Karaage

Yakimono / Grilled
King Salmon

Shokuji / Rice
Wagyu Beef Donabe

Kanmi / Dessert
Today's Dessert

FAMILY STYLE \$120

Sakizuke / Starter
Kawabun Salad

Agemono / Tempura
Tempura Moriwase
& Teba no Karaage

Nakazara / Sushi
Snow Crab Makimono

Yakimono / Grilled
King Salmon
& Roast Beef

Kanmi / Dessert
Matcha & Hojicha Ice Cream

DINNER PRIXE FIXE \$100

Sakizuke / Starter
Goma Tofu

Reisai / Cold Appetizer
Seared Kamo

Agemono / Fried
Tempura Moriwase

Yakimono / Grilled
King Salmon

Shokuji / Rice
Chirashi

Kanmi / Dessert
Today's Dessert

Beverages are a la carte, full open bar and charged based on consumption.



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Menu for Kawachiya

Enjoy a curated seasonal menu at our chef's counter that showcases a monthly selection of ingredients served in the Kaiseki tradition. Chef Yoshitaka Ito and his team work diligently to prepare each course to showcase an experience like no other in NYC.

Please ask us for the current or upcoming seasonal menu.

Beverages are a la carte, full open bar and charged based on consumption.



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Guideline

SERVICE CHARGE & SALES TAX

All food and beverage prices are subject to a 20% service charge. New York City Tax 8.875% will be added to all food, beverage, labor, gratuity, and miscellaneous charges.

CREDIT CARD AUTHORIZATION FORM

A signed Credit Card Authorization form will be required to confirm the reservation. Fees will be charged the day of the party.

CANCELLATION POLICY

You will have up until 7 calendar days for Kawabun, and 10 calendar days for Kawachiya to cancel. Cancellations past the deadline will result in 50% fee of the total, and no shows will be charged 100%.

GUARANTEES

For Kawabun - Final food menu choices are required seven (7) calendar days prior to event. A final guest count is required seven (7) calendar days prior to the event and may not be reduced thereafter. In order to provide exceptional service to your guests, the maximum overset for all meal functions is 5% over the guarantee. Please note that a minimum food and beverage amount is indicated in the Agreement.

For Kawachiya - Final food menu choices are required ten (10) calendar days prior to event. A final guest count is required ten (10) calendar days prior to the event and may not be reduced thereafter. In order to provide exceptional service to your guests, the maximum overset for all meal functions is 5% over the guarantee. Please note that a minimum food and beverage amount is indicated in the Agreement.

SPECIAL REQUESTS

For Kawabun - Special dietary restrictions must be requested seven (7) calendar days prior to the event. Any requests made after this deadline will be accommodated as best as possible but may not be guaranteed.

For Kawachiya - Special dietary restrictions must be requested ten (10) calendar days prior to the event. Any requests made after this deadline will be accommodated as best as possible but may not be guaranteed.

FOOD AND BEVERAGE

Unless preselected and booking is finalized, food and beverage prices are subject to change at any time and without notice. All food and beverage, with the exception of bottled wine and cake pre-approved by the Manager assisting your reservation, must be purchased exclusively through the establishment and consumed in the designated function areas.

DECORATIONS

You may bring in your own decorations with prior written approval from the Manager assisting your reservation. You are responsible for your own set up, breakdown, and clean up of items. Decorations must be secured to tables and chairs only, and must be affixed with tape or something that will not be left behind on furniture; nails or staples are not permitted to be used for affixing decor. Glitter and confetti are not permitted. Special arrangements for deliveries for audio/visual items must be made at least seven (7) calendar days in advance for receiving equipment, goods, displays, or other materials brought to the Facility.

CORKAGE FEE, CAKE CUTTING & PLATING FEE

\$100 corkage fee per wine or sake bottle, no maximum bottle restrictions.

No outside hard liquor may be brought in.

The cake cutting and plating fee is \$5 per guest.

PARKING

Street parking and public parking lots available nearby.