



EVENT SPACE

district M

OVERVIEW

ABOUT DISTRICT M

LOCATION

THE SPACE

EVENT TYPES

VALUE

MENUS

district m

ABOUT DISTRICT M

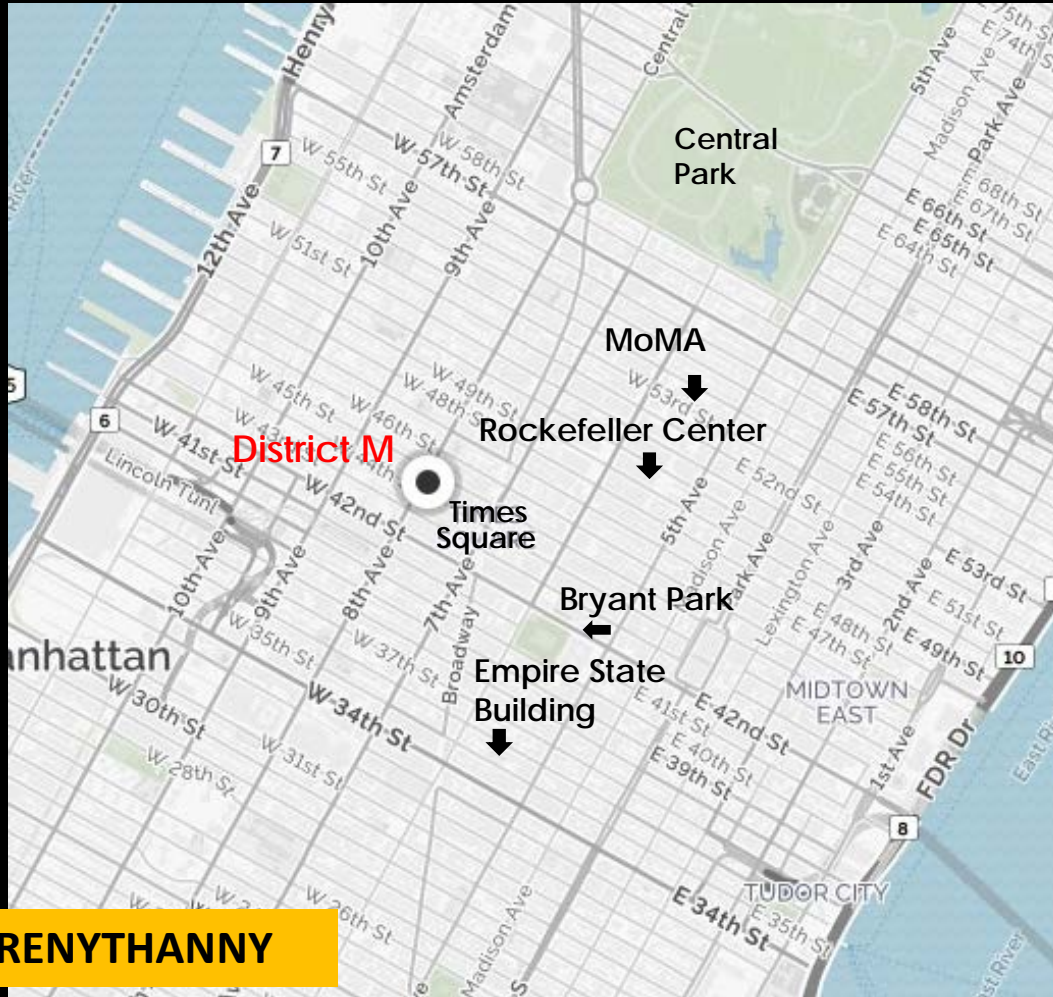


- Sleek modern space that is #MoreNYThanNY
- Prominent Ron Galella photo display on 14 x 14 screen with AV capability
- Variety of beverage packages and passed hors d'oeuvres/buffet options
- Attentive service and staff

HOURS **Breakfast** Monday to Friday : 6:30AM – 11:30AM Saturday/ Sunday : 7:00AM – 11:30AM
Bar/Dinner Sunday to Thursday : 1:00PM – 12:00 AM Friday – Saturday : 1:00PM – 12:30AM

district m

LOCATION APPEAL



#MORENYTHANNY

District M is situated 1 block from **Times Square**



Walking distance from:

Restaurant Row

MoMA

Rockefeller Center

Empire State Building

Central Park

Bryant Park



PUBLIC TRANSPORTATION + A,C,E,1,2,3,7,S trains + Port Authority Bus Terminal

district m

THE SPACE



3,660 total square ft.



300 standing space



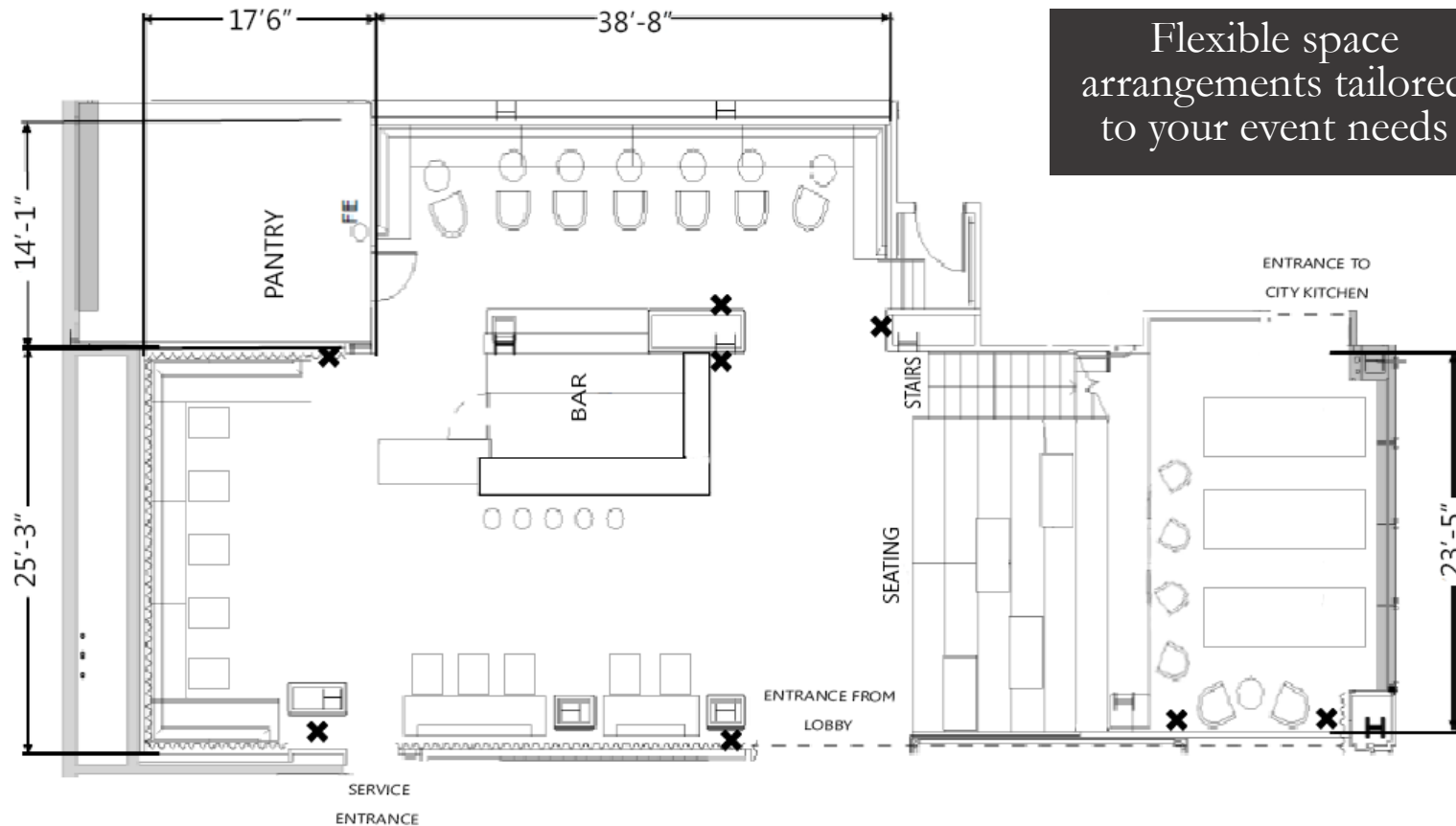
50 seating space

“Thank you again for providing us with such warm hospitality and outstanding service. The food and beverages were delicious, plentiful and thoroughly enjoyed by all. I received much feedback about our event and all attendees were so pleased. Many commented that they were very impressed with the look and feel of the property. Some even commented that I pick the best places to host alumni events! Thanks for making me look so good in their eyes!”

- Lori Zabatta '95 JWU Alumni

district m

FLOOR PLAN



Flexible space
arrangements tailored
to your event needs

Your Party,
Your Space:
Decorate and
design the
way you
wish!

CORPORATE, SEMI PRIVATE & PRIVATE EVENTS



Corporate events from 10 – 300 guests

Semi private/private occasions for:

- Executive Events
- Cocktail Receptions
- Sponsored Events
- Fundraisers & Celebrations

For Semi-Private – Private Events, the grotto is perfect for a more intimate setting

+ Step and repeat set-up ▼



STYLE360 // Kristin Cavallari By Chinese Laundry NYFW Preview Party



Plateau space for parties such as independent films openings and fashion press releases



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WHY DISTRICT M?

- DIGITAL CAPABILITY
 - 14 x 14 projector
 - Utilize projector to showcase your business
 - Spacious, AV capability
- MUSIC
 - Weekly live entertainment/DJs
- LOCATION
 - Prime location – in the heart of Times Square in Hell's Kitchen
- QUALITY
 - High quality ingredients for food and beverage options



district M

DISTRICT M BAR MENU



district m

THE WARM UP

WARM DRESSED OLIVES 5

Fennel, Pimento, Lemon Zest

CROQUE MONSIEUR 16

GRUYERE AND PARISIENNE HAM ON BRIOCHE

Green Goddess Dipping Sauce Baby Lettuces

Selection of 3 for \$12.00, 6 for \$16.00, 8 for \$24.00

Grain Mustard - Pain D'Avignon, Baguette - Brined Beans – Okra

CHARCUTERIE

FINOCCHIONA

Seasoned with Wild Fennel Seed

SOPRESSATA

Seasoned with Black Peppercorn

PROSCIUTTO

Cured - Aged 24 Months

ITALIAN SPECK

Cured & Cool Smoked

CHEESE

SELLES-SUR-CHER

Goat - Flaky - Creamy

SHROPSHIRE BLUE

Cow - Creamy - Robust Blue

EWEPHORIA

Sheep - Butterscotch - Nutty

JASPER HILL

Cow - Robust yet Smooth

THE WEEDS

TWIGGY 9

Mixed Greens - Baby Arugula - Grape Tomatoes - Croutons - Citrus Vinaigrette

EDIE 11

Chopped Romaine - Cucumbers - Radish - Tomatoes - Peppers - Shaved Parmesan

Lemon Yogurt Vinaigrette

HAND STRETCHED PIZZAS

MULBERRY STREET 19

Esposito's Spicy Fennel Sausage - Mozzarella - Roasted Bell Peppers

CALL ME MARGHERITA 17

"Jersey Fresh" Tomatoes - Fresh Mozzarella - Torn Basil

LITTLE RED HEN 19

Smoked Mozzarella - Red Onion Cilantro - Organic Chicken - Tangy BBQ Sauce

DISTRICT M 18

Roasted Cremini Mushrooms - Melted Leeks - Fontina

WISE GUY 21

Salumeria Biellese Pepperoni - White Truffle Oil - Torn Basil

BED & BREAKFAST 19

Smoked Bacon - Robiola - Red Onion - Wild Mint

ZINGER 20

Baby Spinach - Shredded Mozzarella - Fresh Ricotta - Lemon Zest

LAST CALL

NUTELLA PIZZA 14

Mascarpone - Strawberries - Powder Sugar

THE CORKS

BUBBLES

POP CHAMPAGNE

187 ml - Brut - France

GLASS	BOTTLE
-	18

PRIMATERRA

Prosecco - Veneto – Italy

12	40
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PIPER-HEIDSIECK 1785

Cuvée Brut - Champagne – France

18	75
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VEUVE CLICQUOT

Brut - Champagne - France

-	170
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WHITES

CHARDONNAY

Seigneur Jean de Roze - Pays D’Oc – France

GLASS	CARAFE	BOTTLE
11	18	36

SAUVIGNON GRIS

Château Tour de Foussat - Bordeaux – France

12	20	40
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CATARATTO

Castellucci Miano - Sicily – Italy

14	23	46
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VERMENTINO

Is Argiolas - Vermentino di Sardegna - Italy

14	23	46
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SAUVIGNON BLANC

Domaine Gérard Millet - Sancerre – France

15	26	50
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CHARDONNAY

Mâcon-Villages - France

15	26	50
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ROSÉ

SYRAH BLEND

Domaine de Terra Vecchia - Corsica – France

GLASS	CARAFE	BOTTLE
11	18	36

NEGROAMARO

Martino - Puglia – Italia

13	21	44
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GRENACHE BLEND

Whispering Angel - Côtes de Provence - France

16	28	56
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REDS

MALBEC

Carmelle - Compté Toloson - France

GLASS	CARAFE	BOTTLE
11	18	36

MERLOT

Columbia Crest - H3 - Columbia Valley
- Washington State

11	18	36
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PINOT NOIR

Saint VERNY Vignobles - Puy-de-Domé – France

11	18	36
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RHÔNE BLEND

Domaine Galevans - Côtes du Rhône - France

12	20	40
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CABERNET SAUVIGNON

Cartlidge & Browne - North Coast – California

12	20	40
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NERO D’AVOLA

Castellucci Miano - Sicily – Italy

13	21	44
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BORDEAUX BLEND

Château Des Mille Anges - Côtes de Bordeaux France

14	23	46
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PERRICONE

Castellucci Miano - Sicily - Italy

16	28	56
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IT'S 5 O'CLOCK

M IS FOR MAURIZIO 14

Prosecco, Campari, and Lemon

DM BELINI 14

Zardetto Prosecco and Blood Peach Puree

NOT JUNIOR'S SMOOTHIE 15

El Dorado Rum Cream and Spiced Rum, Crème de Banana, Vanilla and Cassis

YOU'RE ON VACATION 16

El Dorado 12 Year Rum, Lime Juice, Pineapple Juice, Orgeat, Coconut Water

YOU ONLY LIVE TWICE 15

Vodka Ao, Ty Ku, Junmai Daiginjo, Dirty with Blue Cheese Olives

GENTLEMAN'S CLUB 16

McKenzie Rye, Contratto Rosso, Cherry and Angostura Bitters and Black Cherry

LADIES WHO LUNCH 15

Le Morton Calvados, Lime Juice and Jack Employees Only Grenadine

FLORODORA 15

Greenhook American Dry Gin, Lemon Juice, Giffard Framboise

LONE SURVIVOR 16

Pierre Ferrand Ambre, Giffard Curaçao Triple Sec, Lemon Juice

15 SHADES OF GREEN 15

Russian Diamond Vodka, Giffard Pomplemouse Rose,
Lemon Juice, Pernod Absenthe and Sparkling Rosé

CANCEL BREAKFAST 16

Brooklyn Gin, Nuestra Soledad Mezcal, Lustau Olorosso,
Bigallet Amer China-China, Bitterman's Celery Shrub

THIRSTY?

WHEAT & PALE ALES

ALLAGASH WHITE 10

Citrus and Spiced

BRONX PALE ALE 10

Bronx – NYC

CAPTAIN LAWRENCE 9

IPA

BLUE MOON 9

Belgian Style Brew

LAGERS AND PILSNERS

BLUE POINT TOASTED LAGER 9

Buttered Biscuit

CORONA 8

Pale Lager - Imported Mexican

STELLA ARTOIS 9

Dry and Floral

COORS LIGHT 7

Domestic Lager

BUDWEISER 7

Domestic Lager

BROOKLYN PILSNER 8

Crisp and Bready with Herbal Notes

DARK BEER, BROWN ALE AND SAISON

DOGFISH HEAD INDIA BROWN ALE 9

Smooth and Chocolaty

GUINNESS 12

Irish Dry Stout

ASK US ABOUT OUR SEASONAL SELECTIONS & DRAFT

FOR YOUR CONVENIENCE AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

DISTRICT M CATERING MENU

Gabriela's Taqueria



District M Pizza



Whitmans



Luke's Lobster



Azuki

SILVER MENU

Passed Hors D'oeuvres or Buffet Style

DISTRICT M PIZZA

Call Me Margherita – “Jersey fresh” tomatoes, Fresh Mozzarella, Torn basil

Mulberry Street – *Esposito’s Spicy Fennel Sausage, Mozzarella, Roasted Bell Peppers*

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GABRIELA’S TAQUIERA

Pollo Yucateco (Chicken Taco) - *Famous Shredded Yucatan Chicken Sautéed with Onions*

Al Pastor (Pork Taco) - *Seasoned Pork and Pineapple in an Adobo Sauce*

~

WHITMANS

Short Rib Beef Sliders – *with cheese*

~

LUKE’S LOBSTER

Shrimp rolls – *Toasted split top buttered roll*

\$21 per person for the first hour and \$13 for each additional hour

GOLD MENU

Passed Hors D'oeuvres or Buffet Style

DISTRICT M PIZZA

Call Me Margherita – “Jersey fresh” tomatoes, Fresh Mozzarella, Torn basil

Little Red Hen – Smoked Mozzarella, Red onion, Cilantro, Organic Chicken, Tangy BBQ Sauce

~

GABRIELA’S TAQUIERA

Pollo Yucateco (Chicken Taco) - Famous Shredded Yucatan Chicken Sautéed with Onions

Al Pastor (Pork Taco) - Seasoned Pork and Pineapple in an Adobo Sauce

~

WHITMANS

Philly cheese steak sliders – Beef Chip Steak, Sautéed Onions, Melted Cheese

~

LUKE’S LOBSTER

Crab rolls – Toasted split top buttered roll

~

AZUKI

Spicy Tuna Roll – Tuna, Spicy mayo, Crunch

\$31 per person for the first hour and \$22 for each additional hour

PLATINUM MENU

Passed Hors D'oeuvres or Buffet Style

DISTRICT M PIZZA

Call Me Margherita – “Jersey fresh” tomatoes, Fresh Mozzarella, Torn basil

District M – Roasted crimini mushrooms, Melted Leeks, Fontina

Wise Guy – Salumeria biellese peperoni, White truffle oil, Torn basil

~

GABRIELA'S TAQUIERA

Pollo Yucateco (Chicken Taco) - Famous Shredded Yucatan Chicken Sautéed with Onions

Carne Asada (Steak Taco) - Skirt Steak Sautéed with Onions & a Touch of Gluten-Free Soy Sauce

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WHITMAN'S

Kobe beef Sliders – With cheese

~

LUKE'S LOBSTER

Lobster rolls – Toasted split top buttered roll

~

AZUKI

Spicy Tuna Roll – Tuna, Spicy mayo, Crunch

Azuki Roll - salmon, tuna, kani, avocado & masago wrapped w. soy seaweed

\$42 per person for the first hour and \$28 for each additional hour

THE OCEANAIRE

Passed Hors D'oeuvres or Buffet Style

DISTRICT M

Chilled Shrimp Cocktail – large tiger prawns, cocktail sauce

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GABRIELA'S TAQUIERA

Pescado (Fish Taco) - Fresh, Lightly Fried, Local Market Fish

~

LUKE'S LOBSTER

Shrimp rolls – Toasted split top buttered roll

~

AZUKI

Spicy Tuna Roll – Tuna, Spicy mayo, Crunch

Azuki Roll - salmon, tuna, kani, avocado & masago wrapped w. soy seaweed

\$24 per person for the first hour and \$18 for each additional hour

BEVERAGE PACKAGES

HOSTED BAR

House liquors and mixers

42 below, Tito's, Burnetts, El Dorado, Caribaya, Early Times, Eagle Rare 10yr

Selection of 2 domestic and 1 imported beers

\$25 per person for the first hour and \$15 for each additional hour

PREMIUM HOSTED BAR

Premium liquors and mixers

Grey Goose, Ketel One, Bombay Sapphire, Patron, Bacardi, Jack Daniels, Maker's Mark

Selection of 2 domestic and 2 imported beers

\$29 per person for the first hour and \$17 for each additional hour

Both Packages Include:

Sommelier Selection of Red and White Wine

House Sparkling Wine

Mineral Waters, Sodas and Juices

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BEER & WINE

Selection of 2 domestic and 1 imported beers

Sommelier selection of red and white wine

(Mineral Waters, Sodas and Juices Included)

\$18 per person for the first hour and \$12 for each additional hour

BUTCHER'S TABLE

Buffet Style

CHARCUTERIE

Chef's selection of meats

Finochhiona, Sopresatta, Surryano Ham

~

MURRAY'S CHEESE

Chef's selection of cheeses

Selles Sure Cher, Goats Milk, France Ewephoria, Sheep's Milk,

Netherlands Jasper Hill, Cow's Milk, Vermont

\$15 per person for the first hour and \$10 for each additional hour

**All food and beverage charges shall be subject to applicable taxes at the current rate of 8.875%, an administrative fee of 6% and gratuity at 18%, which will be automatically added. Please note that the administrative fee does not represent a tip or gratuity for wait staff employees, bartenders, or other service employees and that all or some portion of the administrative fee and gratuities may be taxable under applicable law.

Book your next event with us

For more information email:

events@rownyc.com



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