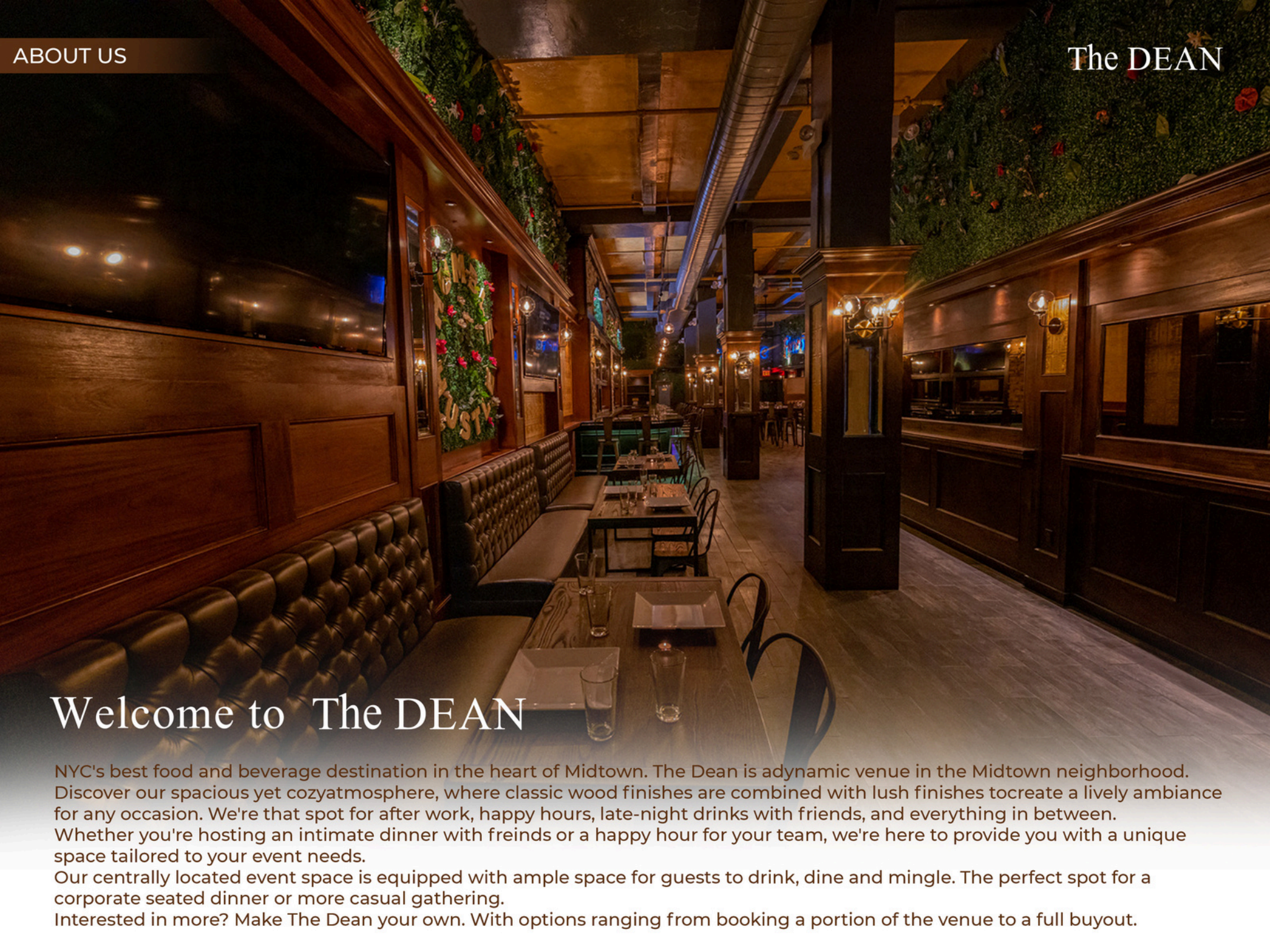


The image shows the interior of a restaurant named 'The DEAN'. The space is dimly lit with warm, ambient lighting from wall sconces and pendant lights. The decor is rustic and industrial, featuring exposed brick walls, wooden beams, and a wooden plank floor. In the foreground, there are several dark wooden tables and chairs, some of which are set with white plates and glasses. In the background, a bar area is visible with a sign that reads 'The DEAN'. The overall atmosphere is cozy and sophisticated.

The DEAN

214 West 39th Street, New York, NY 10018

Gather. Celebrate. Repeat



Welcome to The DEAN

NYC's best food and beverage destination in the heart of Midtown. The Dean is a dynamic venue in the Midtown neighborhood. Discover our spacious yet cozy atmosphere, where classic wood finishes are combined with lush finishes to create a lively ambiance for any occasion. We're that spot for after work, happy hours, late-night drinks with friends, and everything in between. Whether you're hosting an intimate dinner with friends or a happy hour for your team, we're here to provide you with a unique space tailored to your event needs.

Our centrally located event space is equipped with ample space for guests to drink, dine and mingle. The perfect spot for a corporate seated dinner or more casual gathering.

Interested in more? Make The Dean your own. With options ranging from booking a portion of the venue to a full buyout.

SPACE

The DEAN



250 Standing
120 Seated



SPACE



The DEAN

Hailed as “NYC’s newest after-work destination,” The Dean blends a spacious yet cozy ambiance with neon accents and lush walls—striking a perfect balance between energy and warmth.

Frequented for happy hour, late-night drinks, and lively get-togethers, it’s described as both inviting and “lit,” with plenty of seating, clean design, and a friendly staff.



SPACE

The DEAN

Combines industrial-chic elements with trendy lounge vibes—featuring neon accents, greenery-filled walls, warm wood tones, and abundant natural light

Polished yet relaxed: ideal setting for happy hours, corporate mixers, birthday bashes, networking events, and after-work soirées



SPACE

The DEAN

Where Corporate Meets Cool

A stylish, flexible venue in Midtown — perfect for activations, celebrations, and culture-forward events.

Open Bar

2 HOUR MINIMUM

STANDARD

\$35 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/Réposado/Anejo, Hennessy VS/VSOP, Macallan 12.

House Spirit Open Bar (NEW)

\$30 Per Person Per Hour

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

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

\$5 PER PERSON PER HOUR UPGRADE

Midtown Mule – Vodka, fresh lime, ginger beer, mint

39th Street Smash – Bourbon, blackberries, lemon, simple syrup

Selene Spritz – Elderflower, Prosecco, club soda, orange

Dean's Remedy – Tequila, cucumber, lime, tajin rim

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



Pass Hors d'oeuvres

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,
choooed 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



Food Stations

Flavor-Forward. Presentation-Perfect.

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 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 Jalapeño 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 - Jalapeño 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



Platters

All Platters feed 7 people

General Platter	\$120	Antipasto Platter	\$180	Caesar Salad	\$70
French Fries	\$70	Crudit� Platter	\$70	Greek Salad	\$70
Grilled Vegetables	\$100			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)



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



Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 2, \$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

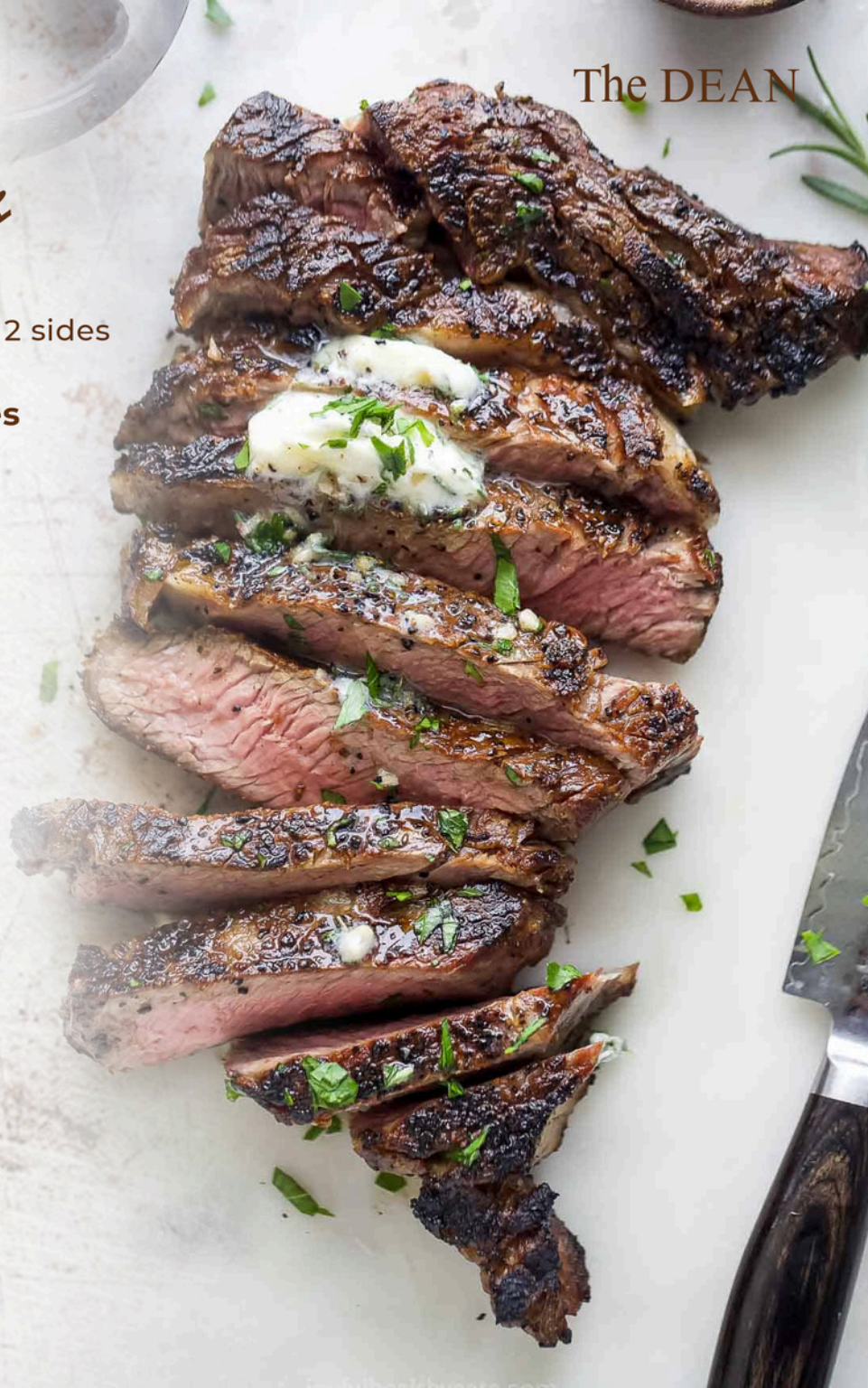
Mashed Potato
Potato Wedges
Spanish Rice
Roasted Vegetables
Couscous
Buttered Macaroni
*Creamy Spinach
*Mexican Corn

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



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**





Floor Plan



AV + Amenities

Feature	Details
Bar & Drinks	Full bar, cocktails, espresso martinis
Catering	Flexible menus and open-bar options
Space & Capacity	~120 seated, up to 250 standing
Connectivity	Wi-Fi, conference-call, AV tools
Accessibility	ADA compliant, elevator access
Location & Parking	Midtown, street/paid parking, near subway

Venue AV Includes:

-  6 x 60" Flat-Screen TVs
-  Full lighting system w/ programmable LED for dance floor & bar back
-  Pioneer XDJ DJ Controller
-  JBL SRT Speakers
-  3 Wireless Mics, 2 Wired Mics
-  Plug-in ready for Spotify playlist or Live DJ
-  Color-changing bar lighting for branding or vibe adjustment
-  HDMI access and tech support available

Instagram: @thedeannyc | Website: www.thedeannyc.com | Phone: (212) 401-2444 | Contact: info@thedeannyc.com

Let's build something unforgettable together.

The DEAN

214 West 39th Street, New York, NY 10018

