

Special Events 2026

BORGO



Borgo is a neighborhood trattoria serving seasonal, wood-fired cooking centered around a hearth.

We offer events for groups of all sizes as well as full buyouts.

124 E 27th St New York, NY
Between Park Ave & Lexington

events@borgonyc.com



Full Buyout

Our full restaurant and garden

Dinners for 90 guests, seated indoors

Receptions for 150 standing guests

Dinner

Sunday-Thursday	\$50,000
Friday & Saturday	\$75,000

Lunch

Sunday-Thursday	\$12,000
Friday & Saturday	\$15,000



Semi-Private

West Dining Room for 14-22 guests

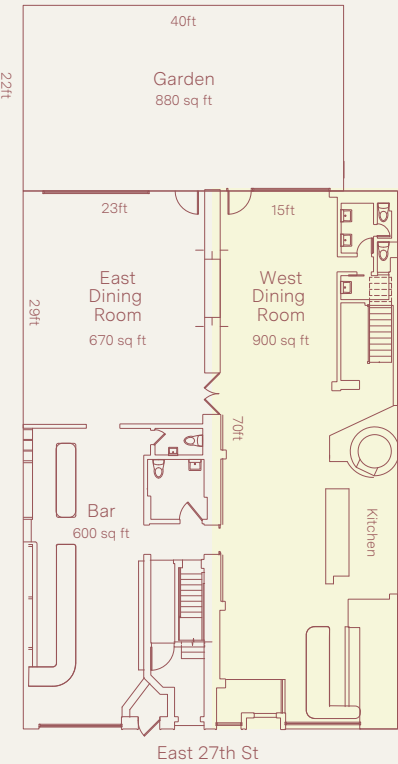
Includes a 4-course menu served family style,
and a premium bar package.

Dinner

Sunday–Thursday	\$9,500	+ gratuity, admin fee & tax
Friday & Saturday	\$12,000	+ gratuity, admin fee & tax

Lunch

Sunday-Thursday	\$3,000	+ gratuity, admin fee & tax
Friday & Saturday	\$4,500	+ gratuity, admin fee & tax



Semi-Private

East Dining Room for 23-60 guests

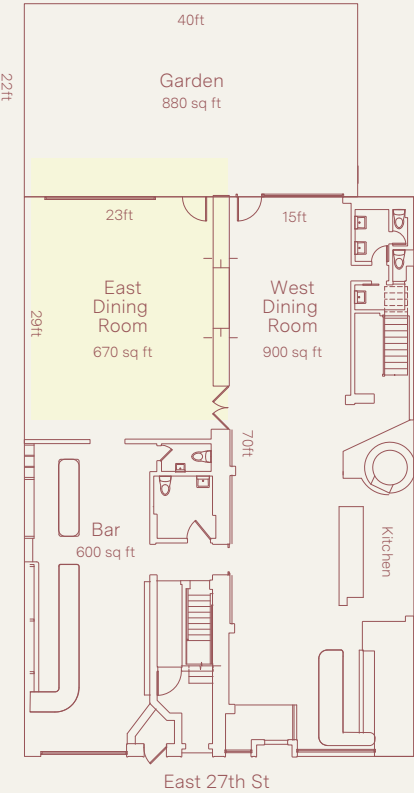
Includes a 4-course menu served family style, and a premium bar package.

Dinner

Sunday - Thursday	\$18,000	+ gratuity, admin fee & tax
Friday & Saturday	\$25,000	+ gratuity, admin fee & tax

Lunch

Sunday - Thursday	\$5,000	+ gratuity, admin fee & tax
Friday & Saturday	\$7,000	+ gratuity, admin fee & tax



Garden Patio

For 40 seated guests / 65 standing, or as an addition to a semi-private event in one of our dining rooms.

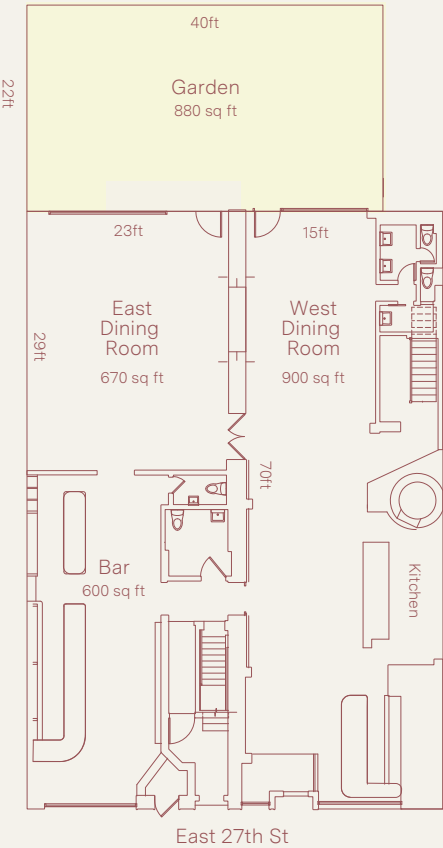
Availability of the patio is completely weather dependent.

Dinner

Sunday - Thursday	\$18,000
Friday & Saturday	\$25,000

Lunch

Monday - Friday	\$5,000
-----------------	---------





Large Parties

Prix Fixe for 8-14 guests

Four courses, served family style

Antipasti, choice of three

Pasta, choice of one

Entrée, choice of two

Contorno, choice of one

Dessert, choice of two

\$155 pp

We offer optional supplements for each course: an entrée is \$15 pp, antipasti, pasta, dessert are each \$10 pp, and a contorno is \$5pp

We also offer cakes from our in-house pastry team starting at \$120.

Sample Prix Fixe Menu

Our menu changes frequently
with the season

Menu
Changes
Frequently
with the
Season

Antipasti

Choice of three:

Focaccia Borgo Robiolina, Fontina Cheese

Marinated Olives Citrus, Urfa Biber

Vitello Tonnato

Salumi Gnocco Fritto, Mostarda

Arancini Milanese Beef Ragù

Anchovies Neonata Butter

Fava Purée Marinated Greens

Chicken Liver Crostini Guanciale, Agrodolce

Chicories Apples, Hazelnut, Gouda

Buffalo Mozzarella Smoked Beets, Pine Nuts

Puntarelle alla Romana Borlotti Beans

Shaved Kohlrabi Caciocavallo, Peperoni Cruschi

Pasta

Choice of one:

Mezze Maniche Veal Polpettine, Spigarello

Zucca alla Parmigiana Chestnuts

Lobster Risotto

Casarecce Guinea Hen Ragù, Pecorino, Oregano

Ravioli Mushrooms, Walnuts (+\$10pp)

Entrée

Choice of two:

Fennel Sausage Umbrian Lentils, Broccoli Rabe

Wood-Oven Chicken Piccata Cabbage

Whole Roasted Branzino Smoked Chickpeas

Braised Lamb Shank Escarole, Potato Purée (+\$15pp)

Contorno

Choice of one:

Arugula Salad

Roasted Potatoes Aioli

Marinated Carrots Pistachios

Dessert

Choice of two:

Sachertorte

Seasonal Ice Cream

Sachertorte Almond, Chocolate, Apricot

Seasonal StrudelRhubarb Tart

BORG

Bar Packages

Premium Bar

\$40 per person, per hour
Full Bar Selection
Wine & Beer
Two specially cocktails

Standard Bar

\$35 per person, per hour
Well Bar Selection
Wine & Beer
Two specialty cocktails

Wine & Beer

\$26 per person, per hour
Wine & Beer
Non Alcoholic beer & sodas

Premium Wines

+ \$10 per person, per hour
Elevated selections from our favorite producers

* Full Buyouts and Semi-Private Events
receive the Premium Bar Package.



124 East 27th St
New York City
borgonyc.com

BORGO

