

Huso



PRIVATE DINING

Huso invites you to explore our private event offerings in our Tribeca home—whether you're planning an intimate Chef's Table experience or a full restaurant buyout for a seated dinner or cocktail reception.

Our One MICHELIN Star restaurant is led by two-time Top Chef winner and co-owner Executive Chef Buddha Lo, our menus showcase a refined dining experience that seamlessly blends local and global ingredients with creative precision. Every event is defined by seasonality, elegance, and an unwavering dedication to making your occasion truly unforgettable.

To begin planning your private event, please contact our team at huso@husony.com.

We encourage site visits to discuss your vision in detail. You'll find us at **323A Greenwich Street, New York, NY 10013**, within Marky's Caviar.

CULINARY TEAM



EXECUTIVE CHEF & CO-OWNER CHEF BUDDHA LO

Born in Australia, Chef Buddha Lo trained in some of the world's most celebrated kitchens before rising to international acclaim. He honed his craft at Restaurant Gordon Ramsay in London, Eleven Madison Park in New York, and as Executive Chef at Huso's original location on Madison Avenue, located within Marky's Caviar. Chef Lo is also known as the Top Chef Season 19 winner and Top Chef World All Stars winner, but beyond television, his reputation is grounded in technical excellence, elegant tasting menus, and a deep focus on caviar as a centerpiece of modern fine dining.



HEAD CHEF CHEF LOIS PICKEN

Born in Scotland, Chef Lois Picken honed her craft in some of the most renowned kitchens worldwide. She served as Sous Chef at Clare Smyth's CORE in London, where she contributed to the team's elevation from two to three Michelin stars. In 2022, Chef Picken refined her technique at The French Laundry under Thomas Keller. At Huso, she collaborates closely with Chef Lo to craft dynamic tasting menus using the world's finest ingredients.

CUISINE

At Huso, our menu is crafted around the seasons, showcasing the finest ingredients from around the world at their peak.



MENU

For an intimate dinner, perfect for gatherings of up to 8 guests, our Chef's Table offers a private dining experience featuring our 12-course seasonal tasting menu (details available on our website).

For larger celebrations, a Full Restaurant Buyout may be arranged with either a 5-course seated menu for up to 28 guests, or a standing reception with passed canapés for larger groups. Menus are thoughtfully adapted from our seasonal tasting menu, and we are pleased to accommodate most dietary restrictions with advance notice.



SAMPLE 5-COURSE TASTING MENU

- Bread Course
- Appetizer
- Main Course (Fish or Meat)
- Dessert
- Petits Fours

EXTRAS

- Caviar Supplement
- Truffle Supplement
- Caviar and Truffle Supplement



PRIVATE DINING OPTIONS CHEF'S TABLE



Our Chef's Table accommodates 5–7 guests, with the option of hosting up to 8. Nestled in our private dining room beside the wine cellar, the space offers both seclusion and a direct view into the energy of the kitchen. Guests are served the 12-course seasonal tasting menu by Executive Chef Buddha Lo—identical to the menu offered upstairs, but experienced in an intimate and exclusive setting. The experience may be elevated with traditional caviar service options or caviar and truffle supplements at an additional charge. Due to the intricacy of the menu, we are unable to accommodate dairy-free, vegetarian, vegan, no-sesame, no-soy, or no-seafood diets. The experience lasts approximately 2.5 hours. Pricing is \$285 per person, exclusive of supplements, beverages, tax, and gratuity.

FULL RESTAURANT BUYOUT



Our main dining room accommodates up to 28 guests for a seated dinner, arranged as one continuous table for a shared experience or divided into smaller tables to suit your event. Seated dinners feature a seasonal 5-course menu, with the option to enhance the experience—with caviar and truffle supplements, traditional caviar service, additional courses, or a customized menu—all available at an additional charge. Each menu is thoughtfully adapted from our seasonal tasting menu, and we are pleased to accommodate most dietary restrictions with advance notice.

For larger gatherings, the space may also be reserved for a standing reception with canapés. For standing receptions, we create a bespoke menu of passed and stationed canapés. With advance notice, most dietary restrictions and allergies can be accommodated. Private events begin at a \$25,000 minimum spend, before mandatory taxes (8.875%), and gratuity and administrative fees (25%). Pricing may be adjusted based on your selected date and time preference, as well as seasonal availability.

BEVERAGE SERVICE



For the Chef's Table private dining experience, we offer à la carte beverage service or the following per-person pairing options:

- Standard Wine Pairing: \$200
- Premium Wine Pairing: \$450
- Non-Alcoholic Beverage Pairing: \$110

For a Full Restaurant Buyout, our sommelier team can curate a bespoke beverage program, including wine, champagne, and specialty cocktails, tailored to your event.

Our downstairs wine cellar, located within the private dining room, showcases a thoughtfully curated collection of over 340 unique labels.

We are proud to have been awarded Wine Spectator's 2025 Best Award of Excellence (Two Glasses).

CAVIAR SERVICE



For a Full Restaurant Buyout, a pre-planned caviar service component may be added to your event, whether through our trios of traditional service flights or as à la carte selections with classic accompaniments. Our guests can choose from our Caviar Service menu (available on our website) ahead of their event and speak through their taste preferences and needs. For a standing reception, we can also accommodate a caviar bar format for guests to enjoy throughout the evening.

For the Chef's Table private dining experience, guests may similarly choose from our full range of caviar service options, including our trios of traditional service flights or as à la carte selections with classic accompaniments.

If a traditional caviar service isn't desired, we do offer caviar pairings, truffle pairings, or caviar and truffle pairings to be incorporated throughout the menu at an additional cost.

ADDITIONAL DETAILS

BOOKING

For the Chef's Table private dining experience, reservations are available on RESY on a 30-day rolling basis during our standard dinner hours, Wednesday–Sunday, 5 PM–8:30 PM. Please note that cancellations made within 7 days of the reservation are subject to a \$285 per person cancellation fee.

For a Full Restaurant Buyout, we encourage a pre-event site visit to ensure the space suits your needs and to discuss details with our team. Site visits are available Thursday through Sunday, 12 PM–2 PM, by appointment via huso@husony.com.

DEPOSIT & CANCELLATION POLICY

For a Full Restaurant Buyout, we ask for a 50% deposit of the \$25,000 starting buyout price along with a signed agreement to secure your date. To help us prepare, final menu selections and your guest count are due at least 7 days before your event. Should your plans change, cancellations made 21 days or more in advance will receive a full refund of the deposit; within 21 days the deposit is non-refundable. Please note that additional charges include 8.875% NYS sales tax and a 25% event fee (comprised of 20% gratuity and a 5% administrative fee).



CONTACT

huso@husony.com
husony.com
917-891-1837

323A Greenwich St. New York, NY 10013

 **MICHELIN 2025**

