

Huso



PRIVATE DINING

Huso invites you to explore private event offerings in our Tribeca home—whether you're planning an intimate Private Room 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 champion 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. Guests may also enhance their experience with an optional caviar pairing, truffle pairing, or both.

We offer custom printed menus for all buyout experiences, personalized with branding, celebratory messaging, logos, or other bespoke details to commemorate your event.



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 Additional and/or Customizable

PRIVATE DINING OPTIONS

PRIVATE ROOM



Our Private Room 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. Guests reserving our private dining room will enjoy an exclusive, behind-the-scenes tour of the kitchen, guided by a trusted member of our culinary team. This also includes a special treat prepared by the kitchen. 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, with reservations available Wednesday through Sunday from 5:00 to 7:30 p.m. The price is \$285 per person, excluding supplements, beverages, tax, and service fees.

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 require a minimum spend of \$25,000, excluding mandatory taxes (8.875%) service fees (20%), and administrative fees (5%). The minimum may vary depending on the selected date and time, 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: \$225
- 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.

For a Full Restaurant Buyout, our sommelier team can curate a beverage program featuring wine, champagne, and specialty cocktails tailored to your preferences and the style of your event. Our base package includes a selection of three house wines (sparkling, white, and red) and/or three seasonally inspired, pre-batched cocktails. For an additional fee, our Beverage Directors can design a fully customized package or wine pairing to complement the dining experience. With sufficient advance notice, our team can also source specific wines upon request.

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 2026 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 traditional caviar service is not desired, caviar pairings, truffle pairings, or a combination of both may be incorporated throughout the menu for an additional fee, depending on the varieties selected.

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–7:30 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. We allow for any custom furniture, signage or artwork to be brought in. Please reach out to huso@husony.com to schedule a site visit appointment.

For both the Chef's Table private dining experience and a Full Restaurant Buyout, Executive Chef Buddha Lo's presence is not guaranteed but may be secured for an additional fee. Chef Buddha's appearance fee varies depending on the experience requested. Within Huso's private dining room, which accommodates up to eight guests, Chef Buddha may host and engage with guests, present each course, share insights into the menu and ingredients, answer questions, and create a personalized dining experience. Each appearance is quoted individually to ensure it is tailored to the client's vision and requirements.

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 at least seven days in advance will receive a full refund of the deposit. Cancellations made within seven days of the event are non-refundable. Please note that all events are subject to an additional 8.875% New York State sales tax and a 25% event fee, comprising a 20% service fee and a 5% administrative fee.



CONTACT

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 **MICHELIN 2025**