



flex Mussels

PRIVATE EVENTS





THANK YOU FOR YOUR INTEREST IN HOSTING YOUR EVENT AT FLEX MUSSELS

We offer three private event spaces, accommodating every occasion from intimate gatherings of 18 guests to celebrations of up to 160 guests.

An overview of each space, relevant capacities and pricing can be found in the following pages. All events are fully customizable to your group's needs – our team will work with you to ensure your event is uniquely yours.



EVENT SPACES

Our three event spaces, and maximum capacities, are listed below. There is a food and beverage minimum for the space - all food and beverage works toward meeting your event's minimum.

PRIVATE DINING ROOM

Accommodates up to 24 guests seated, 35 guests standing

- Dinner: \$3500 (Sun-Wed), \$4500 (Thu-Sat)
- Brunch: \$2750 (Sat / Sun)*

SECOND FLOOR BUYOUT

Accommodates up to 60 guests seated, 75 guests standing

- Dinner: \$7500 (Sun-Wed), \$10,500 (Thu-Sat)
- Brunch: \$5,000 (Sat / Sun)*

RESTAURANT BUYOUT

Accommodates up to 120 guests seated, 160 guests standing

- Dinner: \$18,000 (Sun-Wed), \$35,000 (Thu-Sat)
- Brunch: \$12,000 (Sat / Sun)*

*all daytime events must end by 4:00 pm



EVENT PRICING & DEPOSITS

All of our event spaces require a minimum food and beverage spend, varying based on both day of the week and meal period.

Please note that event minimum does not include gratuity, the 5% Administrative Fee or the 8.875% NY State Tax. All events are subject to a 5% Administration fee which is based on the full cost of the event. This fee is not a gratuity; it serves to offset all expenses associated with the planning / administration of the event.

A signed contract and 50% deposit of your event's F&B minimum is required to reserve a space for your event. Deposits are fully refundable for cancellations more than 14 days prior to the event date. Deposits will not be refunded for cancellations within 14 days of the contracted event date.

Full payment – less the deposit – will be due at event's end and can be charged to the card on file or otherwise. Payment received after 30 days of invoice date will be subject to a monthly charge of 1.5% on the outstanding balance.



FOOD & BEVERAGE OVERVIEW

FOOD MENUS

We offer both seated and cocktail party menus. Seated event menus are served family-style, samples of each can be found in the following pages. Please note that selections for your group may vary slightly as our menu is seasonal and subject to market availability.

BEVERAGE PACKAGES

For beverages, we offer both packages as well as the option to pay on consumption. Should you opt to be charged on consumption, we ask that you make selections prior to your event so we can ensure proper quantity and temperature. Our team is of course happy to guide you through our list and provide recommendations.

CHEF'S MENU - LARGE PARTY RESERVATIONS

We can accommodate large parties of 8-15 guests for a reservation in our dining room, offering a Chef's Menu for \$80 per person. The 3-course menu includes Flex's most popular appetizers, entrees, sides, and dessert, all served family style with the exception of individually-plated entrees. Chef's Menu reservations must be made in advance and can be accommodated at 5 PM or 8 PM. Please email partytime@flexmussels.com to reserve.

[SAMPLE MENUS & BEVERAGE PACKAGES](#) →

FAMILY-STYLE SEATED DINNER

Tier 1 - \$85 per guest

APPETIZERS

BOSTON LETTUCE gouda, pepitas, shallot dressing

WHIPPED RICOTTA truffle, caramelized onion marmalade, chives, charred sourdough

FRIED CALAMARI crispy calamari, calabrian chili aioli

OYSTERS ON THE HALF SHELL (½ dz) - \$24 supplement pp

ENTREES - Selection of Three

PARMA parmigiano cream, lemon, scallion, toasted garlic, crispy shallot

DIJON dijon mustard, white wine, creme fraiche, parsley

THAI curry coconut broth, lemongrass, kaffir lime, coriander, ginger

CLASSIC white wine, herbs, garlic

FRA DIAVALO san marzano tomatoes, olive oil, fresh basil, red pepper, garlic

SCOTTISH SALMON butternut squash, lentils

ROASTED CHICKEN white wine, herb butter

LOBSTER FRITES roasted 1.5lb lobster, garlic herb butter, fries - \$18 supplement pp

ON THE SIDE

FLEX FRIES | **SEASONAL MARKET VEGETABLES**

DESSERT

FLEX DONUTS assorted flavors: pb&j, chocolate, salted caramel, strawberry elderflower, reeses, cherry apricot, blueberry ginger, cinnamon & sugar, fluffernutter, lemon, s'mores

FAMILY-STYLE SEATED DINNER

Tier 2 - \$105 per guest

APPETIZERS

BOSTON LETTUCE gouda, pepitas, shallot dressing

TUNA TARTARE avocado, lime, sesame, hearts of palm

DEVILED EGGS baeri caviar

WHIPPED RICOTTA truffle, caramelized onion marmalade, chives, charred sourdough

FRIED CALAMARI crispy calamari, calabrian chili aioli

OYSTERS ON THE HALF SHELL (½ dz) \$24 supplement pp

ENTREES - Selection of Three

PARMA parmigiano cream, lemon, scallion, toasted garlic, crispy shallot

DIJON dijon mustard, white wine, creme fraiche, parsley

THAI curry coconut broth, lemongrass, kaffir lime, coriander, ginger

CLASSIC white wine, herbs, garlic

FRA DIAVALO san marzano tomatoes, olive oil, fresh basil, red pepper, garlic

SCOTTISH SALMON butternut squash, lentils

ROASTED CHICKEN white wine, herb butter

LOBSTER FRITES roasted 1.5lb lobster, garlic herb butter, fries - \$18 supplement pp

ON THE SIDE

FLEX FRIES | **SEASONAL MARKET VEGETABLES**

DESSERT

FLEX DONUTS assorted flavors: pb&j, chocolate, salted caramel, strawberry elderflower, reeses, cherry

apricot, blueberry ginger, cinnamon & sugar, fluffernutter, lemon, s'mores

BRUNCH MENU

\$65 per guest

APPETIZERS

EVERYTHING DONUTS SAMPLER everything bagel seasoning, cream cheese (smoked bacon, cheddar, scallion, smoked salmon)

OYSTERS ON THE HALF SHELL (½ dz) - \$24 supplement pp

ENTREES – Selection of Three

FRENCH TOAST berries, honey butter, pecan

BAKED EGGS prosciutto, cannellini beans, braised greens, pesto

POACHED EGG brown butter hollandaise, english muffin, mixed lettuce

COBB SALAD chicken, egg, avocado, smoked cheddar, pickled onion, bacon red wine vinaigrette

CLASSIC white wine, herbs, garlic

PARMA parmigiano cream, lemon, scallion, toasted garlic, crispy shallot

FRA DIAVOLO San Marzano tomatoes, olive oil, fresh basil, red pepper, garlic

THAI coconut curry, lemongrass, lime leaf, coriander, ginger

LOBSTER ROLL toasted bun, mayonnaise, celery, fries - \$15 supplement pp

ON THE SIDE

HOME FRIES | MAPLE-SMOKED BACON

DESSERT

FLEX DONUTS assorted flavors: pb&j, chocolate, salted caramel, strawberry elderflower, reeses, cherry apricot, blueberry ginger, cinnamon & sugar, fluffernutter, lemon, s'mores

BEVERAGE PACKAGES

minimum two hours; packages inclusive of all
non-alcoholic soda, juice, sparkling water

STANDARD OPEN BAR - \$30 pp for the first hour, \$20 pp each add'l hour

WINE sparkling, white, red

CRAFT BEERS rotating selection

HOUSE SPIRITS

PREMIUM OPEN BAR - \$40 pp for the first hour, \$30 pp each add'l hour

WINE sparkling, white, red

CRAFT BEERS rotating selection

PREMIUM SPIRITS grey goose, kettle one, tito's, bombay sapphire, tanqueray, hendrix, don julio, casamigos,
herradura, jack daniels, makers mark, bulleit

WINE & BEER - \$25 pp for the first hour, \$20 pp each add'l hour

WINE sparkling, white, red

CRAFT BEERS rotating selection

BRUNCH - \$35 pp for the first hour, \$20 pp each add'l hour

WINE sparkling, white, red

CRAFT BEERS rotating selection

COCKTAILS mimosas, bellinis, screwdrivers, bloody marys

COFFEE & TEA - \$4 per guest

CHAMPAGNE TOAST - \$5 per guest

CUSTOM SIGNATURE COCKTAILS - \$14 per guest



FREQUENTLY ASKED QUESTIONS

WHEN DO WE SELECT OUR MENU?

Depending on the size and scope of your event, we will reach out 1-3 weeks prior to finalize your menu and all other event details.

CAN YOU ACCOMMODATE ALLERGIES AND DIETARY RESTRICTIONS?

Yes and, if possible, please share any known restrictions prior to event.

CAN I PLAY MUSIC AT MY EVENT?

Full buyouts are welcome to play music of their choosing. For partial buyouts, music is the same as the restaurant's playlist (which is pretty great).

DO YOU OFFER AV CAPABILITIES?

We do not have in-house AV but third-party rentals are welcome.

WHERE ARE RESTROOMS LOCATED?

There are four bathrooms, two each on the first and second floor.

WHAT IS YOUR PROTOCOL WITH RENTALS FROM OUTSIDE VENDORS?

Rentals from outside vendors are welcome. Though Flex is not responsible for coordination, we're always happy to assist with timing logistics and feasibility. All rentals must be picked up upon event's end.

HOW DO WE SECURE OUR RESERVATION?

All reservations are first-come, first serve and are confirmed upon receipt of signed contract and deposit information.