EVENTS AT
MADE

INTRODUCING

FERRIS
GOOD BEHAVIOR
PAPER COFFEE

The Food and Beverage options at MADE, which are overseen by Major Food Group vet Charles Seich, combine a communal urban kitchen with fresh, seasonal, and inventive ingredients.

MADE caters to locals and visitors who care about where things come from, believe materials matter, and value the experience above all else.

Ferris

EXECUTIVE CHEF GREG PROECHEL HELMS THE KITCHEN AT FERRIS, OUR SEASONAL NEW AMERICAN RESTAURANT. CHEF PROECHEL'S MENU PULLS FROM GLOBAL CUISINES AND HIGHLIGHTS THE INGREDIENTS HE'S MOST EXCITED ABOUT EACH SEASON.

Ferris

FERRIS IS AVAILABLE FOR SEATED DINNERS, COCKTAIL RECEPTIONS WITH PASSED CANAPÉS, AND INTIMATE PRIVATE DINING.

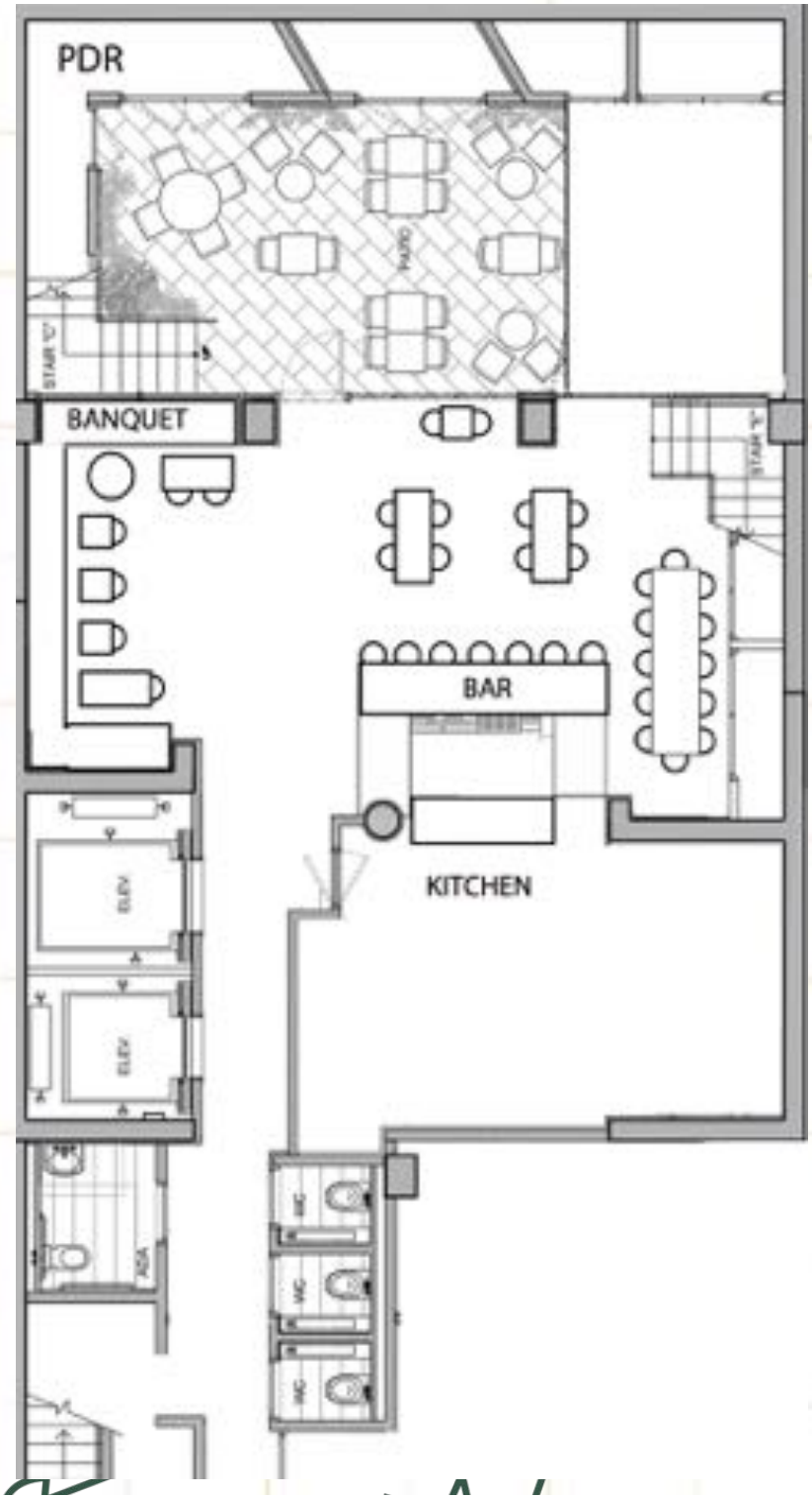
CAPACITIES

Seated– 45
Cocktail - 65
Private Dining Room - 20

SQ FT.

Ferris - 667
Private Dinning Room - 422

Ideal for: Seated dinners, cocktail parties, and special occasions



Ferris

SAMPLE SEATED

BREAD & BUTTER

CHIPS & DIP
CHICHARRONES. CHICKEN LIVER MOUSSE. BEET POWDER

GRILLED MACKEREL
EGG YOLK. ITALIAN PLUM. PONZU

OCTOPUS
EGG CUSTARD. CONFIT POTATO. PEDRO XIMINEZ

CHARRED BROCCOLINI
TIMUR YOGURT. CASHEW. GRAPE

OKINAWA SWEET POTATO
PUMPKIN MUSTARD. BUTTERMILK

CARROT AGNOLOTTI
LAMB NECK. PICKLED SQUASH

DUCK BREAST
CHARRED EGGPLANT JAM. RUTABAGA

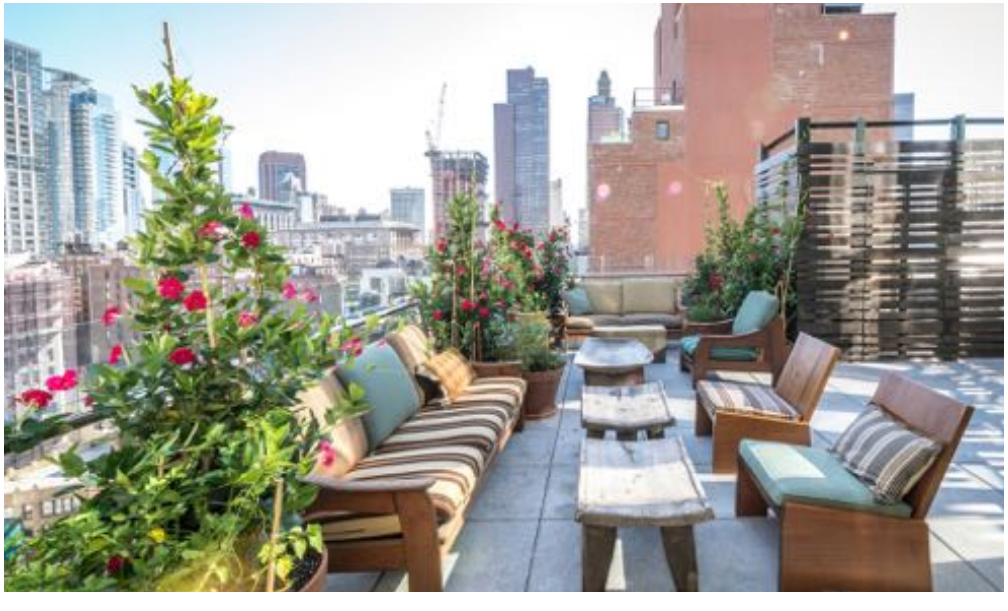
HAKE
CLAMS. CELTUCE, HAZELNUT

CHOCOLATE MOUSSE
YUZU LEMON FROZEN YOGURT

MENU ITEMS SUBJECT TO SEASONAL CHANGE AND AVAILABILITY

GOOD BEHAVIOR

A STUNNING 18TH FLOOR LOUNGE WITH PANORAMIC VIEWS OF NEW YORK CITY;
GOOD BEHAVIOR OFFERS TIKI-INSPIRED COCKTAILS, CRAFT BEERS,
AND LARGE FORMAT COCKTAILS FOR SHARING.



GOOD BEHAVIOR

THE UNIQUE LAYOUT MAKES GOOD BEHAVIOR AN IDEAL VENUE FOR INTIMATE GATHERINGS AND LARGE PARTIES ALIKE.

PASSED CANAPES AND STATIONARY FOOD OPTIONS AVAILABLE.

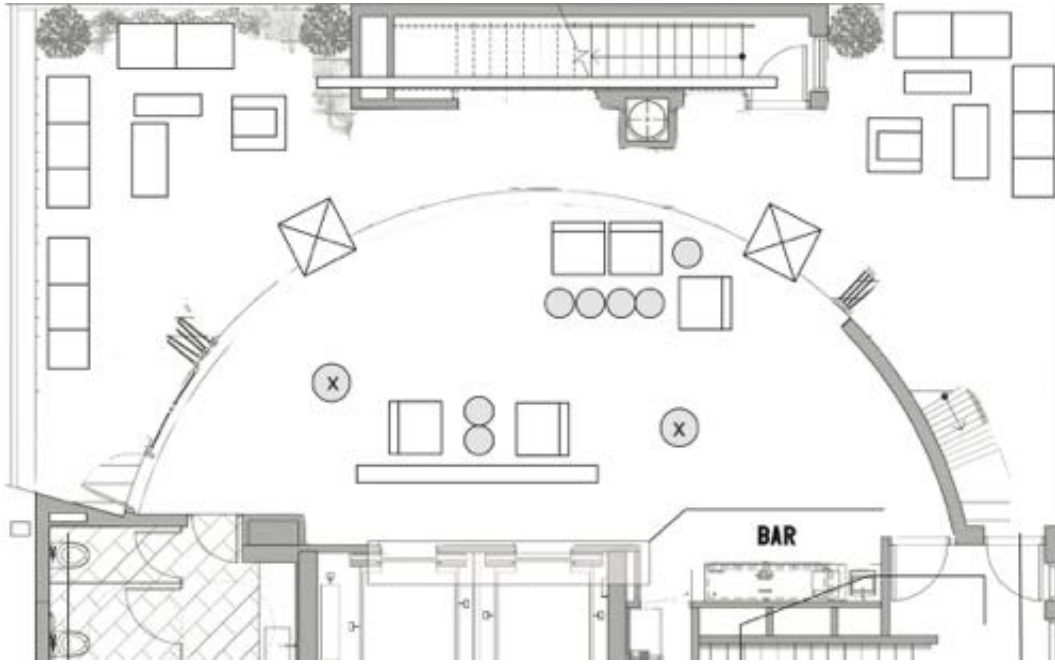
CAPACITIES

Indoor - 74
Total - 150
South Terrace - 20
North Terrace - 45

SQ FT.

Indoor - 643
Outdoor - 765

Ideal for: Corporate events, product launches, social events, holiday parties, etc.



STATIONARY PLATTERS

CHARCUTERIE
SERVED WITH WHOLE GRAIN MUSTARD,
CORNICHON PICKLES,
AND HOUSE SOURDOUGH

CHEESES
SERVED WITH JAM, GRAPES,
AND HOUSE SOURDOUGH

MEZZE
ROASTED PEPPERS, OLIVES, AND
MARINATED TOMATOES,
SERVED WITH PITA CHIPS, HUMMUS,
RIATA, AND TARAMASALATA

CRUDITE
SERVED WITH TARAMASALATA
AND HERBED CRÈME FRAICHE

MENU ITEMS SUBJECT TO
SEASONAL CHANGE AND AVAILABILITY

PASSED CANAPES

MICRO CRUDITÉ
WITH HERBED CRÈME FRAICHE

ROASTED BEETS
WITH TAHINI AND COCONUT

SHRIMP COCKTAIL WITH PIMENTON AIOLI

TUNA TARTARE WITH AVOCADO

LOBSTER SALAD WITH BLACK BEAN SAUCE
+ $8 /PP PER HOUR

CHICKEN SALAD ON ENDIVE

CHICHARRONES WITH CHICKEN LIVER PATE

BEEF TARTARE WITH CRISPY ONION
ADD WAGYU + $8 /PP PER HOUR

OKINAWA SWEET POTATO
WITH PUMPKIN MUSTARD AND APPLE

PAN CON TOMATE

MENU ITEMS SUBJECT TO SEASONAL
CHANGE AND AVAILABILITY

PAPER

SERVING AS A NEIGHBORHOOD COFFEE SHOP BY DAY, PAPER TRANSFORMS INTO A COZY SEMI-PRIVATE EVENT SPACE AT NIGHT.

PAPER

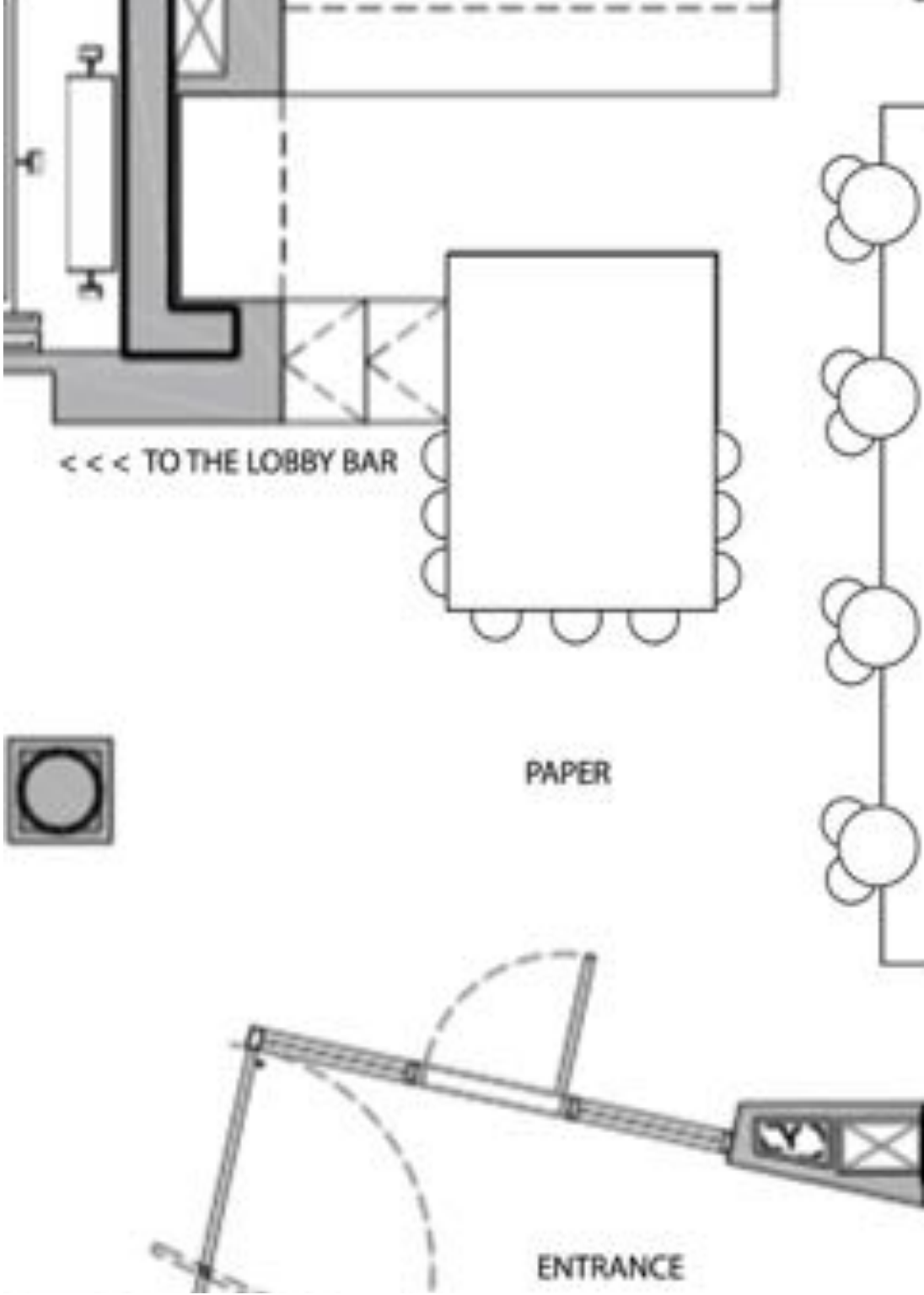
PAPER OFFERS A WARM AND WELCOMING ATMOSPHERE TO MAKE YOU FEEL AT HOME.

PASSED CANAPES AND STATIONARY FOOD OPTIONS AVAILABLE.

CAPACITIES
Seated– 12
Cocktail - 25

SQ FT.
162.5

Ideal for: Intimate cocktail parties, wine, spirit, & food tastings, and informal get-togethers.



STAY
A WARM AND WELCOMING OASIS
IN THE HEART OF THE NOMAD DISTRICT.

CONTACT US

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LARGE PARTY RESERVATIONS &
PRIVATE EVENT INQUIRIES

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