



PRIVATE EVENTS

VENUES & POLICIES



Chef Jose Luis Chavez and Brice Mastroluca designed Mission Ceviche in homage to the Peruvian tradition of gathering together over meals.

In the spirit of creating exquisite and memorable culinary experiences that can be shared and celebrated with friends, family, and colleagues, Mission Ceviche offers guests three Peruvian-inspired venues for large and small private events.

Each venue has been intricately designed to reflect the beauty of Peru — from the depths of the Pacific coast to the tallest peaks in the Andes mountains that fall back down into the densest parts of the Amazon.

Host your event with us.



Union Square

VENUE

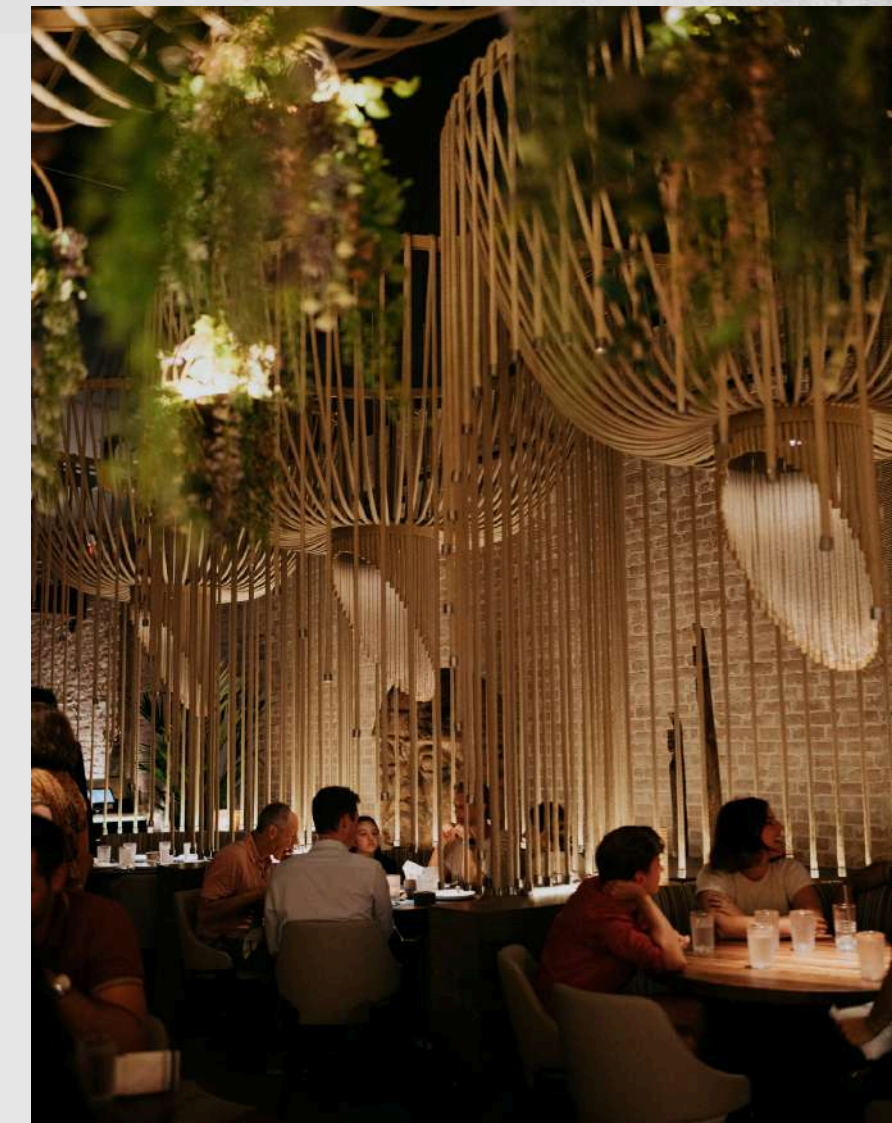
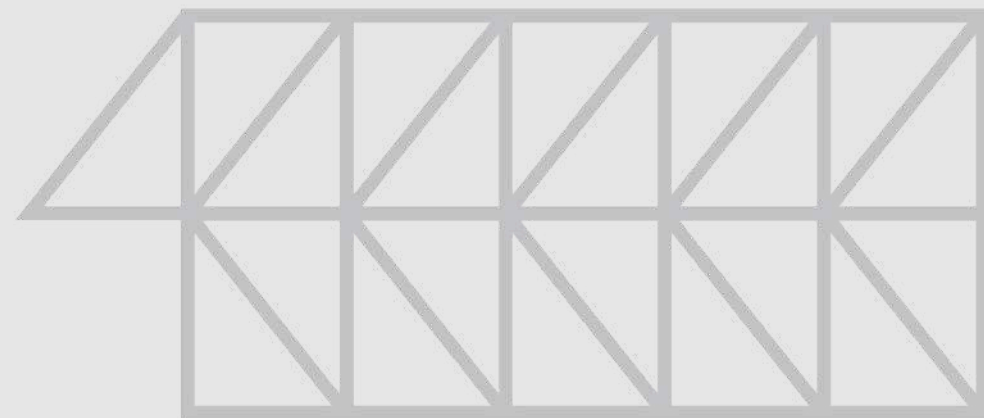


VENUE

USQ DINING ROOM

Designed for phenomenal experiences, our Union Square dining room is bright, bold, and striking.

Adorned with an expansive Italian marble bar, intricate rope chandeliers, and breathtaking wall art featuring Mission Ceviche's signature fish logo, meticulously crafted from over 4,000 scales. Bring your occasion to us and create cherished memories over shared plates that bring everyone together.





VENUE

USQ VENUE BUYOUT

When the party's large, we say let's go larger and celebrate louder! Reserve our 5,000 square feet of spectacular space, featuring our magnificent dining room and a dedicated sushi-ceviche bar, where each detail is reminiscent of Peru & its vibrant cultures. Prepare for an event brimming with bright and bold flavors and Nikkei-inspired dishes, served family-style for an unforgettable gathering.





UPPER EAST SIDE

VENUE



VENUE

UES DINING ROOM

Relaxing, refreshing, and rustic, our dining room is an ode to the Peruvian culture and its lush green landscape.

Traditional macrame tapestries, bright color splashes, plant-decorated walls, an indoor plant ceiling, comfortable table seating, an open bar, and ambient lighting complete the scene for your event.

Envelope yourself in an eclectic, vibrant atmosphere in our specially designed dining room, perfect for large dinners, corporate lunches, parties, and more.

CAPACITY

Venue Buyout

Monday – Thursday

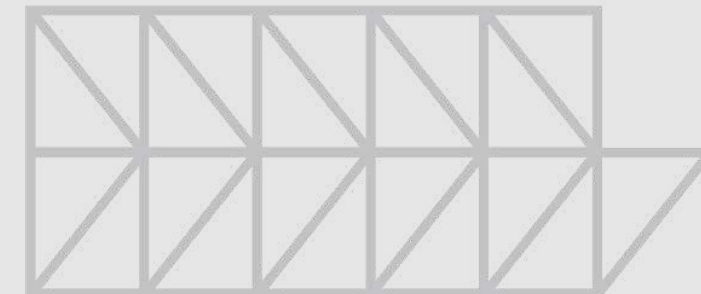
Friday – Sunday

SEATED: 80

Starting From

\$18,000

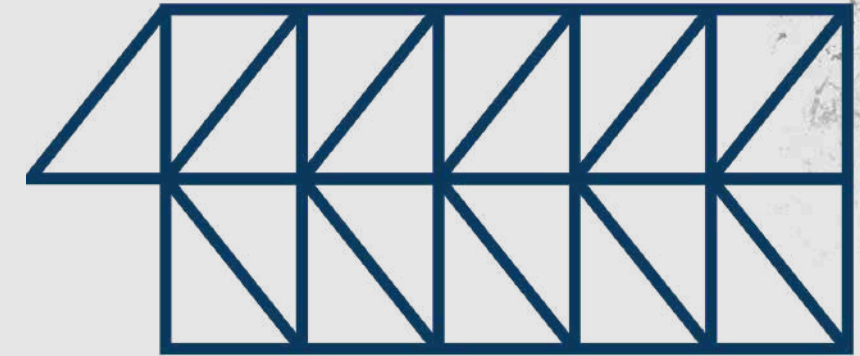
\$28,000





VENUE

UES DINING ROOM





VENUE

JUNGLE ROOM

A reflection of Peru and its wilderness, our Jungle Room hosts a modern take on celebrating the depths of Peruvian culture.

Colorful, lush, and tropical, the bright and lively atmosphere greets you as soon as you take a step inside.

Walls decorated with native Peruvian art and murals, ceilings rich with vibrant plants, sofas decorated with embroidered cushions, and wooden tables and seats make for a softly illuminated, vibrant space perfect for celebratory meals and small gatherings.

CAPACITY

Venue Buyout

Monday – Thursday

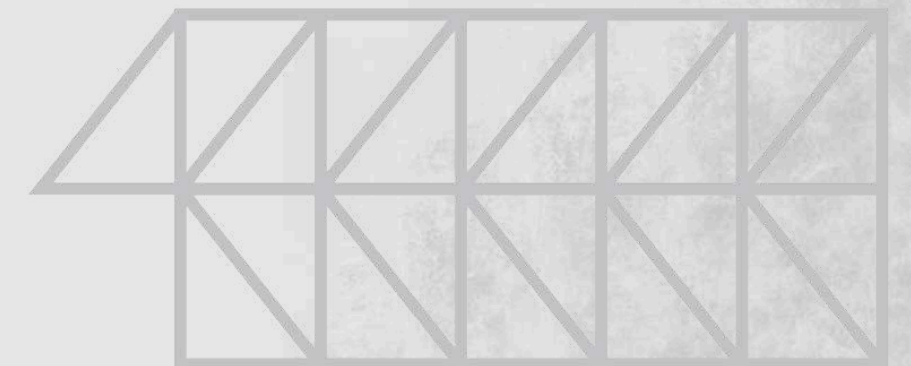
Friday – Sunday

SEATED: 80

Starting From

\$5,000

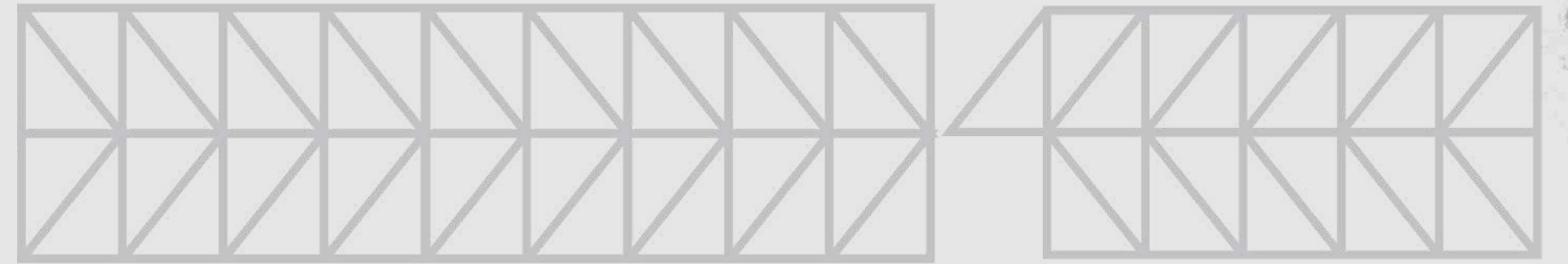
\$8,000





VENUE

UES JUNGLE ROOM





MENU

EXPLORE THE CEVICHE EXPERIENCE





MENU

SHARING MENU | \$90 PER PERSON

APPETIZER

Guacamole (GF)

Braised Avocado – Aji Panca
Macha Sauce – Purple Corn Tostada

Yuca Fries (Vg)

Traditional Aji Pollera Green Sauce

Classic Peruvian Ceviche (Gf)

Mahi Mahi - Fresh Lime Tiger's Milk - Corn - Sweet Potatoes

Green Salad (Vg)

Cherry Tomatoes - Cucumbers - Red Onions - Aji Amarillo
Champagne Vinaigrette

Watermelon Ceviche (Gf) (Vg)

Edamame - Yuzu And Ginger Tiger's Milk - Crispy Quinoa
Furikake

Roll Anticuchero (Gf)

Filet Mignon - Queso Fresco - Sweet Plantain - Aji Panca
Marinade

MAIN

Aji De Gallina

Braised Avocado – Aji Panca
Macha Sauce – Purple Corn Tostada

Arroz Con Mariscos (Gf)

Mixed Seafood Peruvian Style Risotto - Manchego - Palm
Heart Aioli

Seco Norteño

Northern Traditional Slow Braised Short Ribs - Cilantro
Sauce - Lima Beans - Rice & Choclo

Vegan Chaufa (Vg)

Fried Rice Cantonese Style - Vegetable - Sweet Plantain

SIDES

Sweet Plantain (Gf) (Vg)

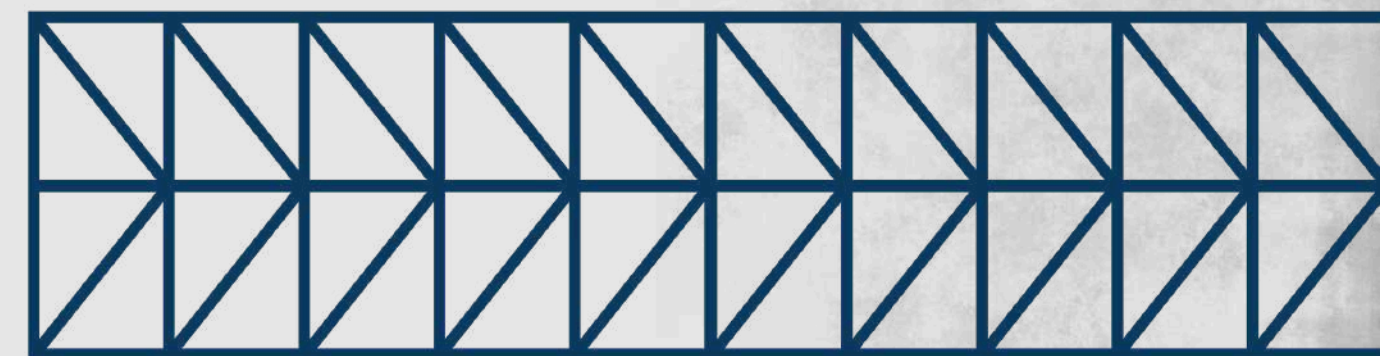
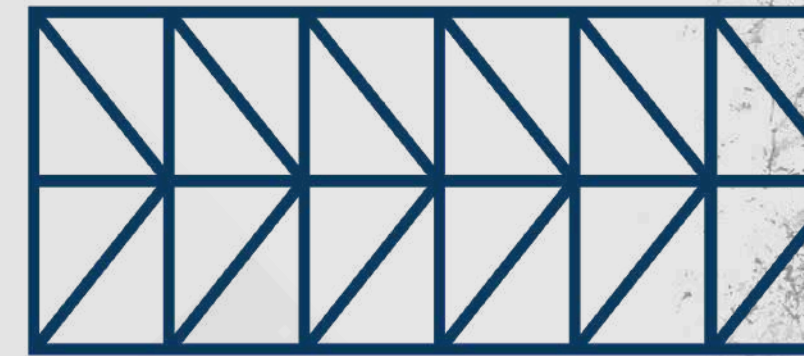
Goat Cheese Mousse - Sugar Cane

Grilled Brocolini (Vg)

Aji Amarillo - Lemon Dressing

DESSERTS

Dessert Tasting Selection





MENU

SHARING MENU | \$115 PER PERSON

APPETIZER

Guacamole (GF)

Braised Avocado – Aji Panca
Macha Sauce – Purple Corn Tostada

Yuca Fries (Vg)

Traditional Aji Pollera Green Sauce

Carretilero Style

Mahi Mahi - Octopus - Rock Shrimp Chicharron -
Rocoto Tiger's Milk

Quinoa Salad

Palm Heart – Queso Fresco – Aji Amarillo
Champagne Vinaigrette

Nikkei Ceviche

Yellowfin Tuna Akami - Cucumber - Peruvian
Japanese Tiger's Milk - Wonton

Norteño Roll

Arroz Verde Norteño - Cilantro - Aji Amarillo - Cured
Duck Breast - Tamarind Sauce

MAIN

Aji De Gallina

Shredded Chicken Stew - Yellow Chili Sauce -
Rice & Choclo

Arroz Con Mariscos (Gf)

Mixed Seafood Peruvian Style Risotto - Manchego - Palm
Heart Aioli

Lomo Saltado (Gf)

8 Oz Stir-Fried Filet Mi- Gnon - Soy Sauce - Red Onions -
Tomatoes - Yellow Crispy Potatoes

Vegan Chaufa (Vg)

Fried Rice Cantonese Style - Vegetable - Sweet Plantain

Red Snapper Chicharron

Whole Fried Fish - Sweet & Sour Chicha De Jora Sauce -
Vegetables (For Two)

SIDES

Sweet Plantain (Gf) (Vg)

Goat Cheese Mousse - Sugar Cane

Grilled Brocolini (Vg)

Aji Amarillo - Lemon Dressing

DESSERTS

Dessert Tasting Selection





MENU

SHARING MENU | \$130 PER PERSON

APPETIZER

Guacamole (GF)

Braised Avocado – Aji Panca
Macha Sauce – Purple Corn Tostada

Yuca Fries (Vg)

Traditional Aji Pollera Green Sauce

Seafood Mixto Ceviche

Mahi Mahi - Octopus - Scallops - Rock Shrimp
Chicharron - Aji Amarillo Tiger's Milk

Nikkei Ceviche

Yellowfin Tuna Akami - Cucumber - Peruvian Japanese
Tiger's Milk - Wonton

Quinoa Salad

Palm Heart – Queso Fresco – Aji Amarillo
Champagne Vinaigrette

Norteño Roll

Arroz Verde Norteño - Cilantro - Aji Amarillo - Cured
Duck Breast - Tamarind Sauce

Roll Acevichado

Shrimp Tempura - Mahi Mahi Tartare - Crispy Salmon
Skin - Ponzu Gel

Roll Anticuchero (Gf)

Filet Mignon - Queso Fresco - Sweet Plantain - Aji
Panca Marinade

Green Salad (Vg)

Cherry Tomatoes - Cucumbers - Red Onions - Aji
Amarillo Champagne Vinaigrette

MAIN

Catch Of The Day

Fresh Filet

Red Snapper Chicharron

Whole Fried Fish - Sweet & Sour Chicha De Jora Sauce -
Vegetables (For Two)

Seco Norteño

Northern Traditional Slow Braised Short Ribs - Cilantro
Sauce - Lima Beans - Rice & Choclo

Lomo Saltado (Gf)

8 Oz Stir-Fried Filet Mignon - Soy Sauce - Red Onions -
Tomatoes - Yellow Crispy Potatoes

Vegan Chaufa (Vg)

Fried Rice Cantonese Style - Vegetable - Sweet Plantain

SIDES

Sweet Plantain (Gf) (Vg)

Goat Cheese Mousse - Sugar Cane

Grilled Brocolini (Vg)

Aji Amarillo - Lemon Dressing

DESSERTS

Dessert Tasting Selection



MENU

SPIRITS

SELECT WINE AND BEER
\$50 PP (2 Hours)



PREMIUM OPEN BAR
\$75 PP (2 Hours)

Pisco Sour

Tequila

Mala vida blanco, Rosaluna mezcal.

Rum

Plantation 3 stars, Original dark, Pineapple spice

Vodka

Tito's, Ketel one

Gin

Citadelle, Tanqueray

Whiskey

Teeling whiskey, Rittenhouse, Buffalo trace

ULTRA PREMIUM OPEN BAR
\$95 PP (2 Hours)

Pisco Sour (Any Flavor)

Tequila

Casamigos blanco / reposado, Don Julio blanco / reposado

Rum

Santa teresa1796, Zacapa 23 years old

Vodka

Grey goose, Belvedere

Gin

Bombay sapphire, Hendricks

Whiskey

Johnnie walker black, Kikori Japanese, Woodford reserve



MENU

SPIRITS

THE ROYAL EXPERIENCE

Grand Birthday Sundae

Assorted Daily Ice Cream, Brownies,
Charcoal Meringue, Birthday Bubble Show

CHOICE OF:

Pommery Champagne / 170

Moet & Chandon / 185

Veuve Clicquot Rose Champagne / 225

Ruinart Rose / 270

Pommery Magnum 1.5 L / 300

Philipponnat Champagne / 180

PALO SANTO BLESSING

Grand Birthday Sundae

Assorted Daily Ice Cream, Brownies, Charcoal Meringue
Birthday, Bubble Show, Palo Santo Shots

CHOICE OF:

Dom Perignon Luminous 2012 / 595

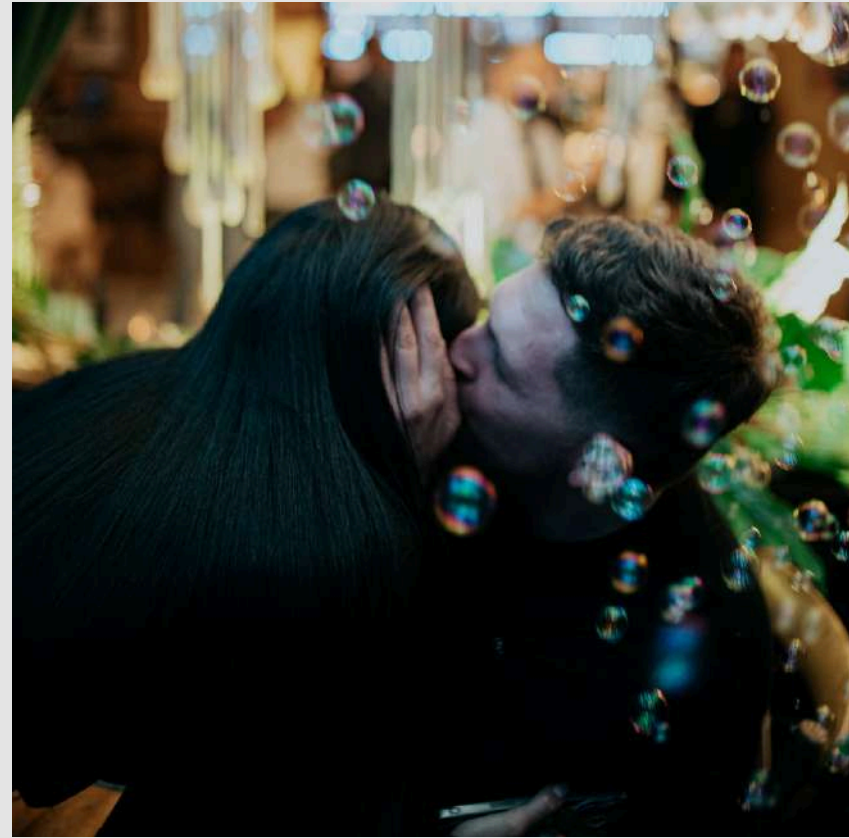
Laurent Perrier Rose Magnum / 480

Ruinart Blanc De Blancs Magnum / 405

Dom Ruinart Rose, Cuvee 2007 / 750

Pommery Cuvee Brut Jeroboam 3L Champagne / 700

Pommery Cuvee Brut Methuselah 6L Champagne / 1350





DETAILS & FLOOR PLANS

UNION SQUARE & UPPER EAST SIDE



DETAILS

BOOKINGS & FEES

BOOKINGS

All events held at Mission Ceviche will be considered confirmed once an agreement has been signed and a deposit received.

DEPOSIT

An initial deposit of 50% of the event (plus taxes) is required to book any private dining event.

ADDITIONAL FEES

Quotes provided to our customers are exclusive of tax and gratuity.



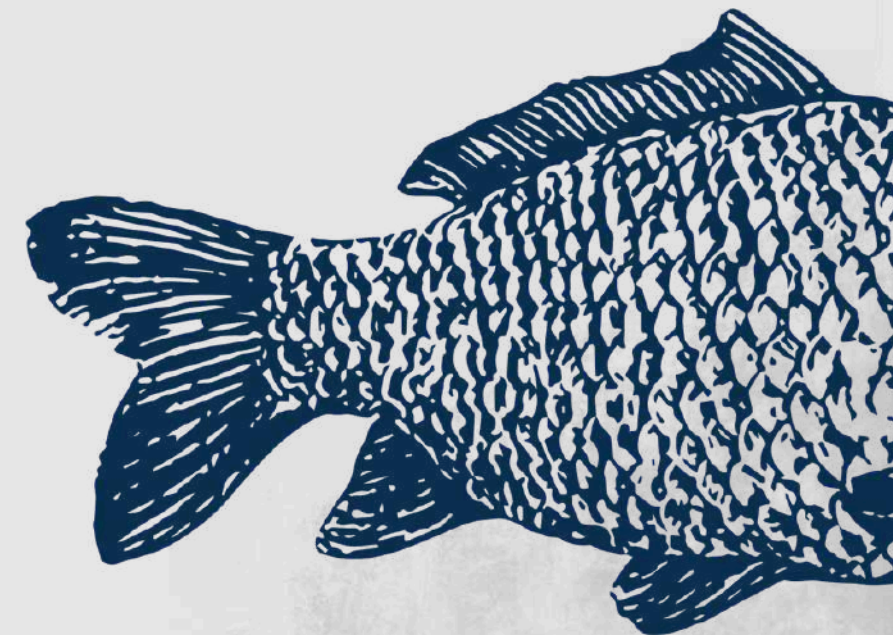
DETAILS

CANCELLATION POLICY

Full refunds will be provided for cancellations made fourteen (14) business days prior to the event date.

In the case of cancellations within fourteen (14) business days of the event, a 50% refund of the deposit will be issued.

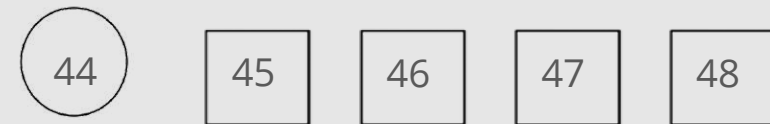
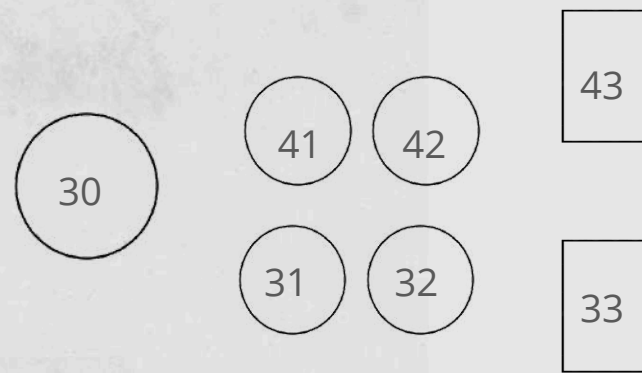
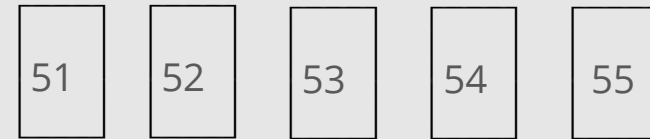
Forfeited deposits will not be applied toward future private events or charges at the restaurant.





FLOOR PLANS

UES DINING ROOM

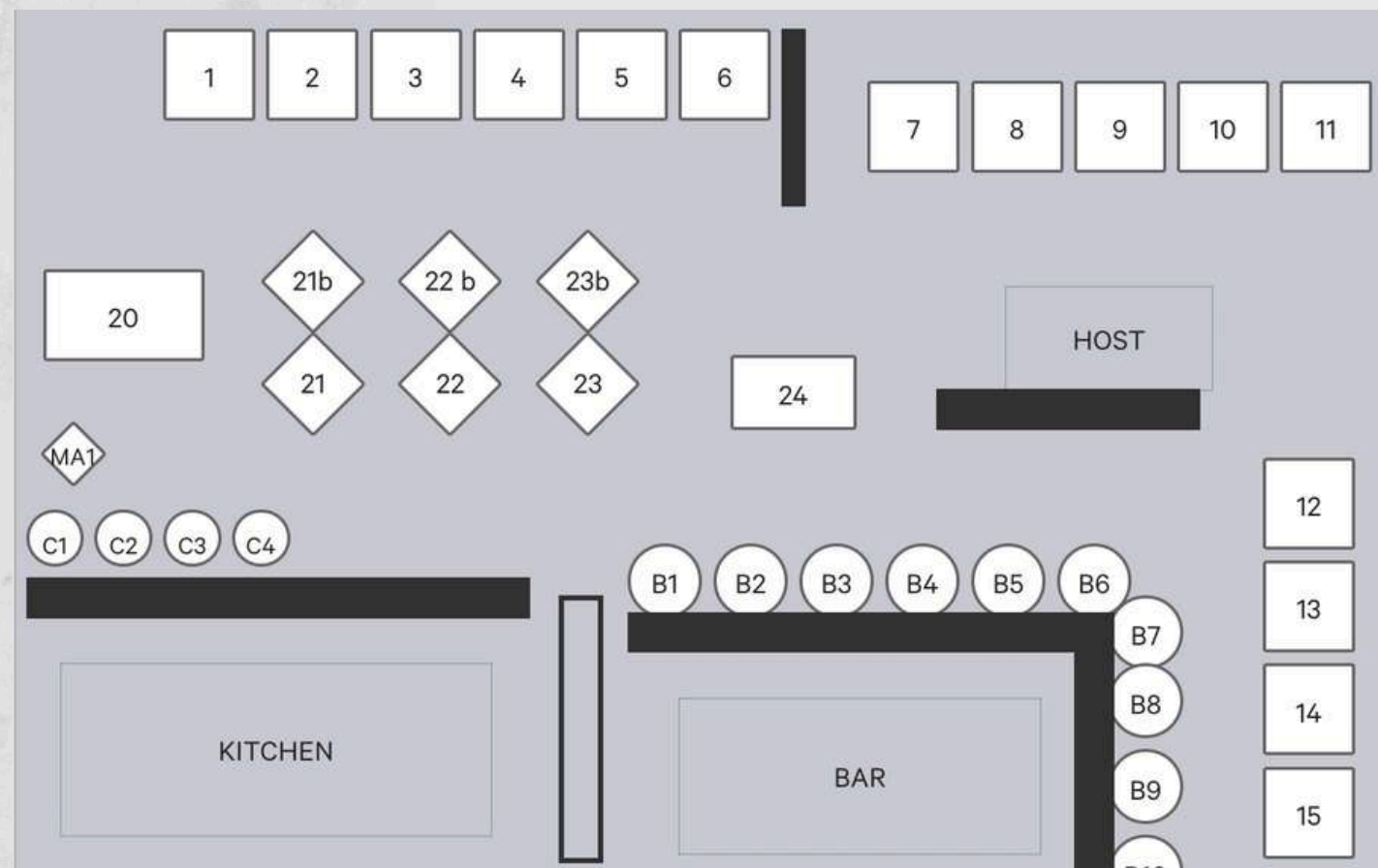


CAPACITY | Seated: 180



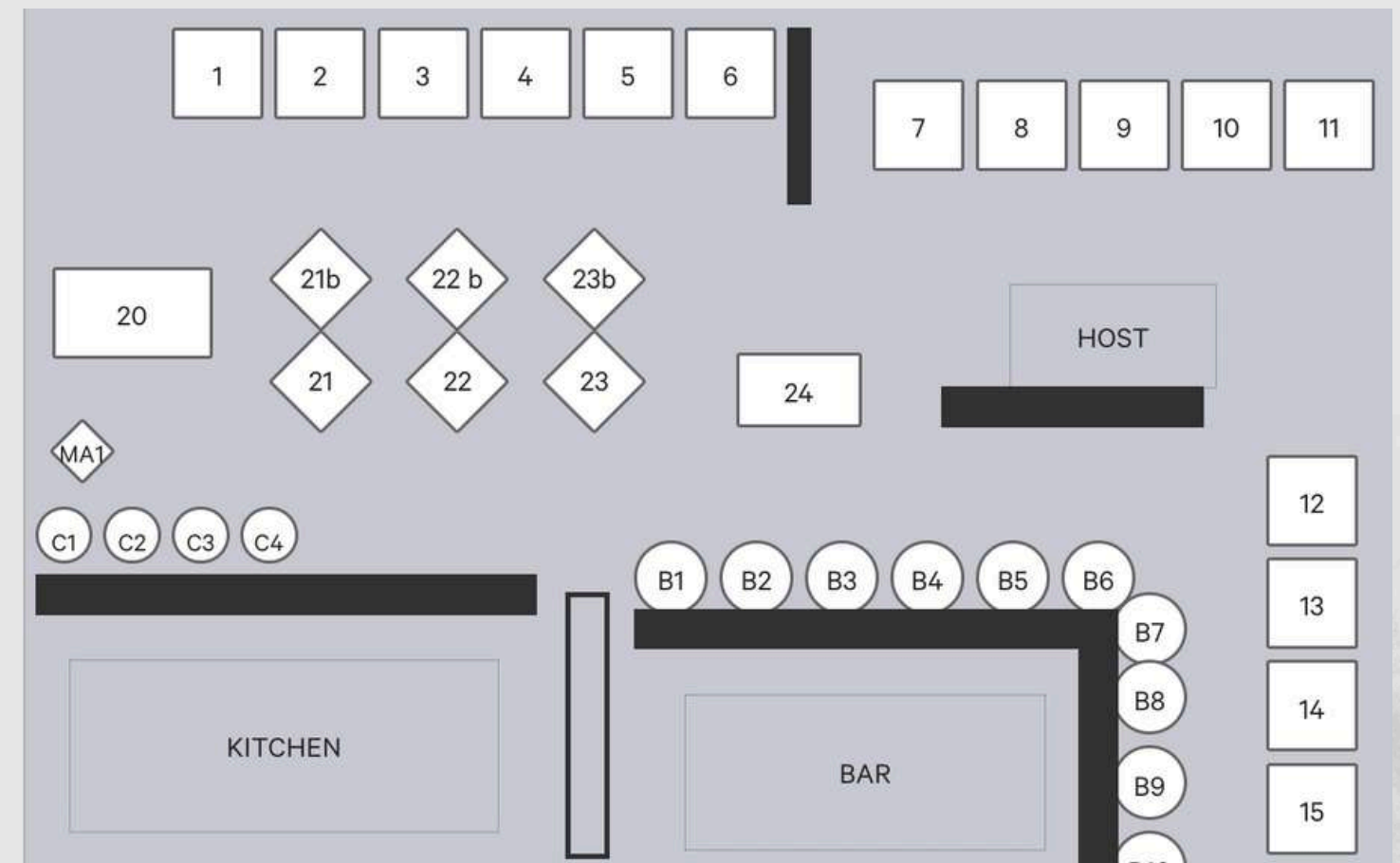
FLOOR PLANS

UES DINING ROOM



CAPACITY | Seated: 80

UES JUNGLE ROOM



CAPACITY | Seated: 55



FOR INQUIRIES

please contact us

UPPER EAST SIDE

(212) 650-0014

1400 2nd Avenue

New York, NY 10021

UNION SQUARE

212) 680-4067

7 East 17th street,

New York, NY, 10003

events@missionceviche.com | [www..missionceviche.com](http://www.missionceviche.com)

