

87

SUSSEX

BANQUET MENUS

For parties of 30 or more



87 Sussex St, Jersey City, NJ 07302
551-256-7864



WELCOME TO PRIVATE DINING AT 87 SUSSEX

Tucked in the heart of the Paulus Hook neighborhood in downtown Jersey City, NJ, 87 Sussex offers a collection of elegant, versatile spaces perfect for private events, corporate gatherings, and special celebrations. Each event is thoughtfully curated with chef-driven menus, personalized service, and the understated luxury that defines our hidden gem.

Explore our unique spaces to find the perfect setting for your next event. Please note, a minimum food & beverage spend is required for each event space.



FIRST FLOOR SQUARE

Bright, open, and inviting, the First Floor Square offers a semi-private setting ideal for lively gatherings and corporate events alike. Framed by floor-to-ceiling windows and anchored by rich blue and cognac tones, this stylish space balances energy with intimacy. For an added touch of exclusivity, private bar access is available for an additional fee.

NUMBER OF GUESTS

Dining Capacity:
34 Guests

TIMING

Pricing for a 3-hour event is based on a Food & Beverage minimum spend. Gratuity and 6.625% New Jersey State Sales Tax are not included.

Reservations for arrival for dinner or cocktail receptions can be made from Tuesday through Sunday, 5:00 PM – 7:00 PM.

Reservations for arrival for brunch can be made for Saturday & Sunday, 11:00 AM – 12:30 PM.





MEZZANINE

High above the main dining room, the Mezzanine at 87 Sussex offers an elevated experience in all senses of the word. Our Mezzanine has the ability to be private or semi-private and is perfect for larger celebrations, corporate dinners, and cocktail-style events that call for a refined yet inviting atmosphere. The Mezzanine also features two 65" flat screen TVs for visual presentations (USB drive required).

NUMBER OF GUESTS

Dining Capacity:
56 Guests

TIMING

Pricing for a 3-hour event is based on a Food & Beverage minimum spend. Gratuity and 6.625% New Jersey State Sales Tax are not included.

Reservations for arrival for dinner or cocktail receptions can be made from Tuesday through Sunday, 5:00 PM - 7:00 PM.

Reservations for arrival for brunch can be made for Saturday & Sunday, 11:00 AM - 12:30 PM.





FULL BUYOUT

For larger event needs, 87 Sussex offers the opportunity to transform our restaurant into your private venue. A Full Buyout is ideal for elevated corporate gatherings, holiday parties, and milestone celebrations. Guests will enjoy exclusive access, curated menus, and dedicated service, creating a uniquely intimate and refined event experience.

NUMBER OF GUESTS

Dining Capacity:
90 Guests

TIMING

Pricing for a 3-hour event is based on a Food & Beverage minimum spend. Gratuity and 6.625% New Jersey State Sales Tax are not included.

Reservations for arrival for dinner or cocktail receptions can be made from Tuesday through Sunday, 5:00 PM – 7:00 PM.

Reservations for arrival for brunch can be made for Saturday & Sunday, 11:00 AM – 12:30 PM.



THREE-COURSE DINNER MENU

Menu selections are subject to change based on seasonality.

FIRST COURSE

host selects one

TRI-COLOR SALAD

Arugula, Belgian Endive, Radicchio, Parmigiano Reggiano, Lemon Citronette

HEARTS OF ROMAINE

Gratineed Garlic Crostini, Parmigiano Reggiano

BOUQUET OF ORGANIC GREENS

Baby Field Greens, Marinated Tomatoes, Red Onions, Pecorino Cheese, Toasted Almonds, Balsamic Vinaigrette

SPINACH AND KALE

Frisée, Toasted Pignoli Nuts, Vine Ripe Tomatoes, Pancetta Chips, Spiced Yogurt Vinaigrette

ENDIVE & WATERCRESS

Candied Walnuts, Roquefort Cheese, Dijon Vinaigrette

ENTRÉE

host selects three

RED SNAPPER

Ratatouille Cake, Preserved Red Pepper Coulis

VEAL SALTIMBOCCA

Sautéed Veal Scaloppini, Prosciutto, Sautéed Spinach, Sage-Madera Sauce

STUFFED CORNISH GAME HEN

Wild Rice, Provincial Herbs, Broccoli Rabe, Porcini Jus

WILD SALMON

Blackened Brussels Sprouts, Italian Grains, Cipollini Onion Confit, Lemon-Thyme Beurre Blanc

COLORADO RACK OF LAMB

Potato Gratin, Baby Bok Choy, Mint Chutney

VEGETARIAN CASSEROLE

Chef's Selection of Peak Season Vegetables, Forbidden Rice, Szechuan Tofu, Herb Bouquet

WILD MUSHROOM RAVIOLI

Asparagus Spears, Sun Dried Tomatoes, White Truffle Essence

DAY BOAT HALIBUT

Wild Mushrooms, Fire Roasted Corn, Star Anise Broth

BRAISED SHORT RIBS

Barolo Braised Beef Ribs, White Sweet Potato Mousseline, Chinese Long Bean, Vidalia Onion Crown

PRIME NY STRIP

Asparagus, Herb Roasted Fingerling Potatoes, Garlic Confit

GEMELLI PRIMAVERA

Seasonal Baby Vegetables, Elderflower, Parmigiano Reggiano, Garlic White Wine Sauce

FILET MIGNON

Sautéed Haricot Vert, Potato Mousseline, Roasted Shallots, Bordelaise Sauce

DESSERT

guest selects one

CHOCOLATE TURTLE CAKE

Dark Chocolate Mousse, Devil's Cake, Salted Caramel, Toasted Walnuts

SORBET

Chef's Selection

Beverages are additional. Beverage Packages are available upon request. Gratuity and 6.625% NJ State tax will be added to your final invoice.

FOUR-COURSE DINNER MENU

Menu selections are subject to change based on seasonality.

FIRST COURSE

host selects one

ENDIVE & WATERCRESS

Candied Walnuts, Roquefort Cheese, Dijon Vinaigrette

TRI-COLOR SALAD

Arugula, Belgian Endive, Radicchio, Parmigiano Reggiano, Lemon Citronette

SPINACH AND KALE

Frisée, Toasted Pignoli Nuts, Vine Ripe Tomatoes, Pancetta Chips, Spiced Yogurt Vinaigrette

HEARTS OF ROMAINE

Gratined Garlic Crostini, Parmigiano Reggiano

BOUQUET OF ORGANIC GREENS

Baby Field Greens, Marinated Tomatoes, Red Onions, Pecorino Cheese, Toasted Almonds, Balsamic Vinaigrette

PASTA COURSE

host selects one

ORECCHIETTE

Broccoli Rabe, Peperoncino, Garlic, White Wine, Rainbow Cherry Tomatoes, (Sausage Available to Add)

RIGATONI FILETTO POMODORO

Plum Tomatoes, Garlic, Onions, Basil, Prosciutto

SEAFOOD CANNELLONI

Stuffed With Shrimp, Scallops, Crabmeat, Coral-Rosemary Crustacea

FOREST MUSHROOM RISOTTO

Black Truffle Essence, Fried Herbs

LIVORNESE

Short Pasta, Olives, Capers, Garlic, Plum Tomato Sauce (Rouge Option Available)

ENTRÉE

host selects three

RED SNAPPER

Ratatouille Cake, Preserved Red Pepper Coulis

VEAL SALTIMBOCCA

Sautéed Veal Scaloppini, Prosciutto, Sautéed Spinach, Sage-Madera Sauce

STUFFED CORNISH GAME HEN

Wild Rice, Provincial Herbs, Broccoli Rabe, Porcini Jus

WILD SALMON

Blackened Brussels Sprouts, Italian Grains, Cipollini Onion Confit, Lemon-Thyme Beurre Blanc

COLORADO RACK OF LAMB

Potato Gratin, Baby Bok Choy, Mint Chutney

VEGETARIAN CASSEROLE

Chef's Selection of Peak Season Vegetables, Forbidden Rice, Szechuan Tofu, Herb Bouquet

WILD MUSHROOM RAVIOLI

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FILET MIGNON

Sautéed Haricot Vert, Potato Mouseline, Roasted Shallots, Bordelaise Sauce

DESSERT

guests select one

CHOCOLATE TURTLE CAKE

Dark Chocolate Mousse, Devil's Cake, Salted Caramel, Toasted Walnuts

SORBET

Chef's Selection

BEVERAGE PACKAGES

STANDARD DRINK PACKAGE

HOUSE WINES & BEERS

House Prosecco, Sauvignon Blanc, Chardonnay, Cabernet, Pinot Noir
Corona Extra, Amstel Light, Modelo Especial, Heineken,
Athletic "Run Wild" IPA (NA), Rotating Draft Beers

--- OR ---

PREMIUM DRINK PACKAGE

IN ADDITION TO THE ABOVE

UPGRADED WINES

ENHANCED MIXED DRINKS & COCKTAILS

Grey Goose & Belvedere Vodkas, Hendricks & Bombay Sapphire Gin, Tequila Ocho Blanco & Tequila Ocho
Reposado, Basil Hayden's & Woodford Reserve Bourbon, Laphroaig 10yr, Macallan 12yr

CRAFT COCKTAILS

A selection 2 of Craft Cocktails from our Seasonal Menu



Please select one. Pricing below is based upon a 3-hour event per person. Pricing does not reflect tax & gratuity.
Menu items are subject to change based upon seasonal availability.

ADDITIONAL INFORMATION

87 Sussex St, Jersey City, NJ 07302
551-256-7864

COSTS & BILLING

87 Sussex does not charge a room fee for reservations of our Private Dining Rooms. However, there are food and beverage minimums associated with each meal period. *Food and beverage minimums associated with each day and package do not include the service fee or tax. A service charge of 20% and New Jersey State Sales Tax of 6.625% will be added to all food and beverage costs.

**Should the required food & beverage minimum spend not be met, the balance will be charged as a room fee.*

EVENT CONTRACTS, DEPOSITS & FINAL PAYMENTS

A signed agreement and nonrefundable/nontransferable deposit of 20% of the contracted price are required to reserve your private event space. Bookings are only guaranteed once a confirmation receipt of your deposit and signed agreement have been received. Cancellations within 14 days of your event will result in an additional 5% charge of the contracted price. 87 Sussex reserves the right to cancel any event under any circumstances, on its own terms.

Final guest counts, menu selections, and payment will be due seven days prior to your event.

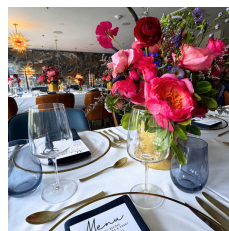
Any additional guests, add-ons, and bar tabs will be paid separately on the day of the event. Should your guest count increase within the seven days prior to your event, please notify 87 Sussex immediately. 87 Sussex is not responsible for refunding guests who do not show up.

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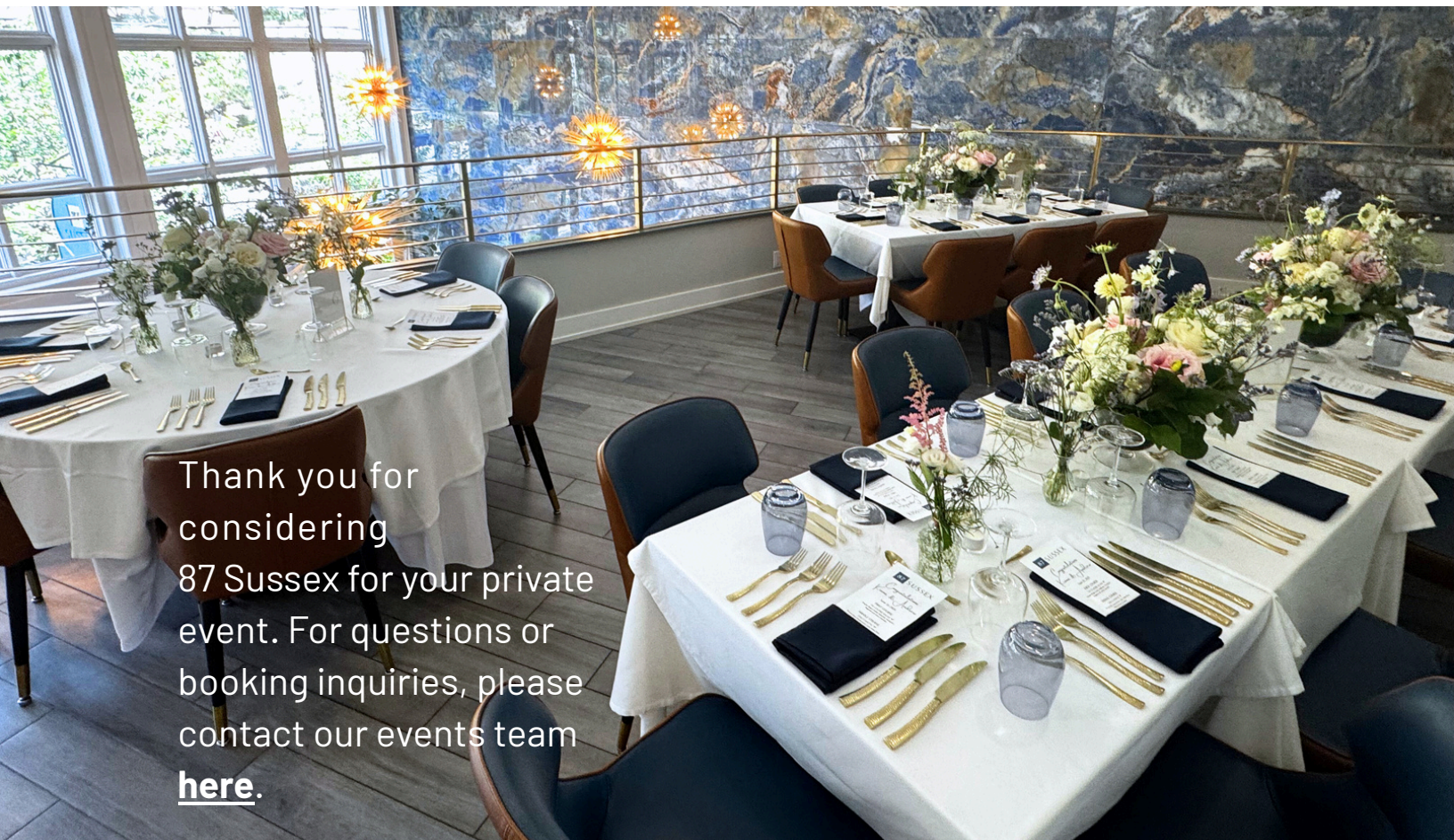
Party decorations are the sole responsibility of the customer to bring, set up, and take down. Balloons, confetti, wax candles, and stickers are strictly prohibited, as well as any hanging decorations that may damage 87 Sussex's walls or fixtures. No amplified performances or presentations are permitted unless the entire restaurant has been rented out.

PARKING

Street parking only. However, there is a Central Parking garage in the Liberty Towers, at the corner of Morris & Greene (1 block southeast of Satis). Alternatively, 87 Sussex is conveniently located only five blocks from either the Exchange Place and/or Grove Street PATH Stations. The NJ Transit Hudson Lightrail Station at Essex Street is only four blocks away. The NY Waterway Ferry is also just two blocks away.



WE LOOK FORWARD TO WELCOMING YOU AT 87 SUSSEX



Thank you for considering 87 Sussex for your private event. For questions or booking inquiries, please contact our events team [here](#).