



Maison Nur

MARKETING AND SPECIAL EVENTS DECK

PRIVATE EVENTS

*Two floors on the Bowery: the
Lounge above, Studio below.*

217 Bowery, New York, NY 10002

THE HOUSE

WELCOME

Where restaurant meets nightlife.

More than a restaurant, more than a bar, more than a club—Maison Nur is a portal into a world of unbridled artistic energy and sensual indulgence.

It's where the city's most enigmatic souls gather—not just to see and be seen, but to lose themselves in the rhythm of something darker, deeper, and infinitely seductive.

From hospitality veteran and visionary Nur Khan emerges a masterpiece known as Maison Nur. This French-American concept, led by Executive Chef Juan Diaz, is the most coveted culinary and nightlife destination.

Nur Khan's vision redefines where restaurant meets nightlife—a space where history, art, and music converge to craft an experience that lingers like the final sip of a perfect cocktail: warm, smoky, unforgettable.



Photograph by Liz Clayman

WHY HERE

AN UNPARALLELED EVENT DESTINATION

BESPOKE APPROACH

Our events program offers a curated approach to your most special occasions. Let our dedicated team guide you through creating unforgettable moments with seamless sophistication.

CULINARY EXCELLENCE

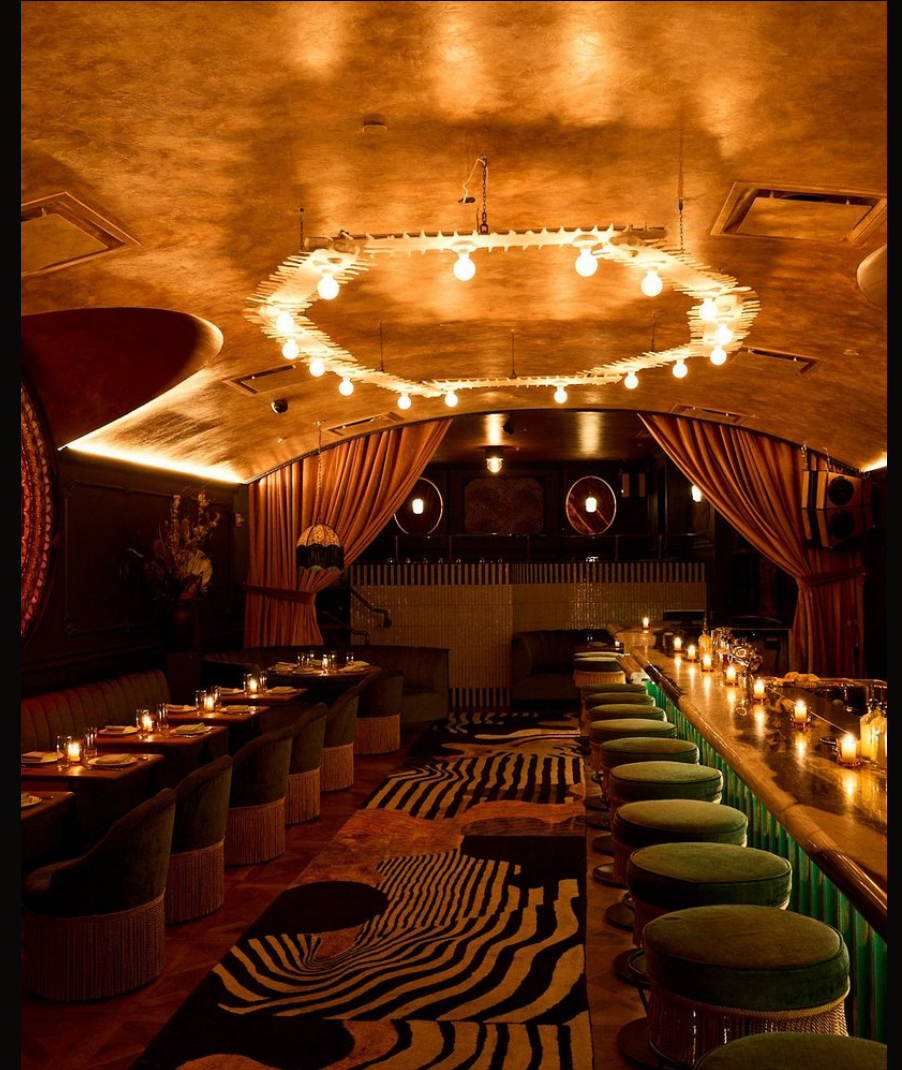
Executive Chef Juan Diaz's vision comes alive through French-American shareable plates that blend innovation with tradition, creating sensory experiences that linger.

VERSATILE SPACES

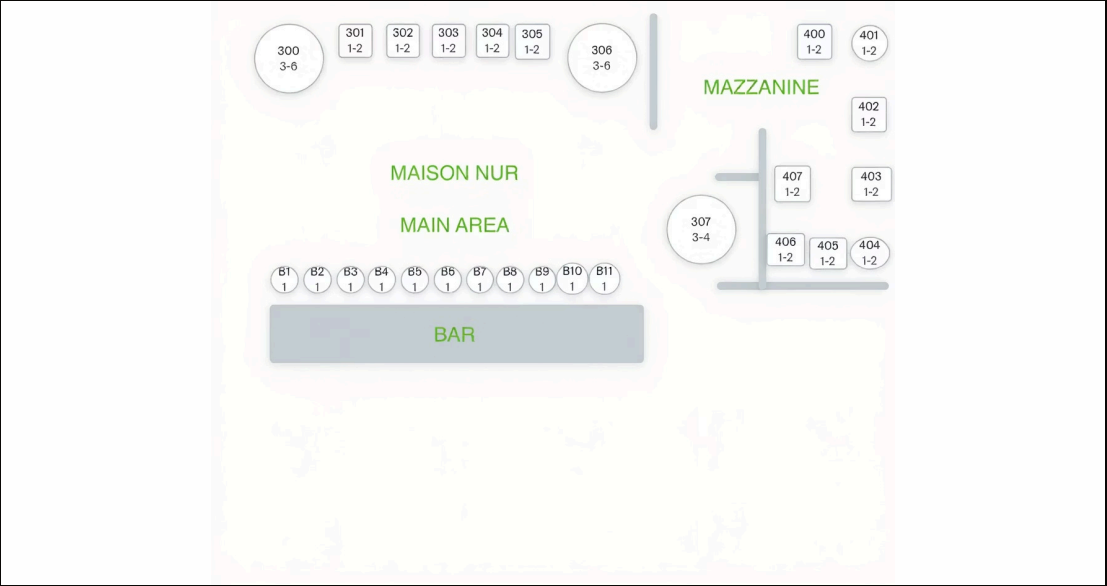
Our bi-level restaurant and 'The Studio' lounge feature spaces for all occasions—from intimate private dining to cocktail soirées and fully enclosed buyouts.

MASTER MIXOLOGY

Master mixologist Charlotte Voisey brings an elevated menu of craft cocktails, each telling its own story through rare spirits and unexpected combinations.



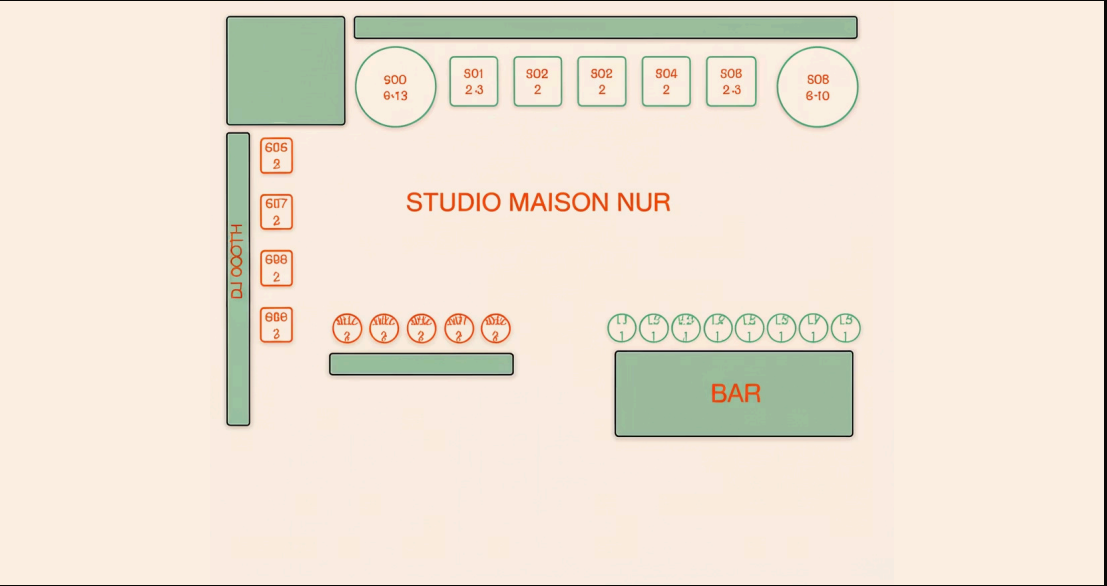
CAPACITY & CONFIGURATION



GROUND FLOOR — MAISON NUR RESTAURANT

THE LOUNGE

STANDING	125 guests
SEATED	55 guests
PERFECT FOR	Cocktail receptions, corporate dinners, milestone celebrations



LOWER LEVEL

STUDIO

STANDING	125 guests
SEATED	54 guests
PERFECT FOR	Private parties, product launches, exclusive gatherings

WALK THE ROOM

EXPERIENCE OUR SPACE

Step into the world of Maison Nur with our immersive 3D tour. Explore the intricate details, the thoughtful design, and the ambiance that makes our venue unlike any other in New York City.

EXPLORE THE 3D TOUR

<https://my.matterport.com/show/?m=Qsd3HXfVixg>

Maison Nur

THE LOUNGE

GROUND FLOOR — THE RESTAURANT

THE LOUNGE

Timeless elegance with a contemporary edge.

The main restaurant level blends timeless elegance with contemporary edge, creating a space where culinary artistry and ambiance unite. Each corner offers a new perspective, a new opportunity for connection.

Maison Nur

THE LOUNGE

THE LOUNGE, GROUND FLOOR



Photographs by Anthony Batista and Liz Clayman and one supplied by
Maison Nur

OUR LOWER LEVEL, BENEATH MAISON NUR

STUDIO

*A recording studio-inspired
nightclub and event space.*

Below Maison Nur lies The Studio—a seductive underworld where boundaries dissolve and inhibitions fade. This is where evenings transform from dinner to immersive experience, where memories are created in the amber glow of perfect lighting.

STUDIO, LOWER LEVEL



Photographs by Anthony Batista

PASSED CANAPÉS

CANAPÉS

**CURATED
COLLECTION**

55 per person, per hour
Select 3 items. Two-hour minimum.

**SIGNATURE
SELECTION**

65 per person, per hour
Select 6 items. Two-hour minimum.

**PREMIER
ASSORTMENT**

85 per person, per hour
Select 8 items. Two-hour minimum.

SWEET INDULGENCE

15 per person
Select 3 dessert items. One-hour service.



All pricing excludes sales tax, gratuity, and administrative fees.

PASSED CANAPÉS

CANAPÉ SELECTIONS

SAVORY CANAPÉS

TUNA TARTAR	<i>yuzu, sesame, gochujang</i>
CAVIAR & BLINIS	<i>smoked crème fraîche, chives (+5 per person)</i>
SALMON RILLETTES	<i>fine herbs, pink peppercorns</i>
FLUKE TART	<i>smoked crème fraîche, yuzu pearls</i>
BEEF CARPACCIO	<i>NY strip, Parmesan, roasted garlic aioli</i>
FRENCH ONION SOUP	<i>caramelized onions, Gruyère</i>
ASPARAGUS AND PROSCIUTTO	<i>lemon aioli</i>
RISOTTO BALLS “ARANCINI”	<i>truffle cream, dill</i>
CRAB TARTLETS	<i>yuzu mayonnaise, apples</i>
GRILLED CHEESE	<i>Gruyère, tomato cream, cheddar</i>
CROQUE MONSIEUR	<i>honey ham, Gruyère, béchamel (add truffles +4)</i>

SWEET CANAPÉS

MINI CRÈME BRÛLÉE TART
MINI CARAMEL CHOCOLATE TART
SEASONAL FRUIT TART
LEMON TART
CHOCOLATE TRUFFLES
CREAM PUFF



GROUP DINING, FULL BUYOUTS ONLY

SIGNATURE EXPERIENCE

Select 2 appetizers, 2 main courses, 2 desserts. Served family style or buffet style.

APPETIZERS

TUNA TART *tuna, crispy shell, wasabi*

WAGYU STEAK TARTARE *egg yolk, cornichons, capers*

RAINBOW CARROTS *pistachio butter, mint yogurt, pickled Fresno chiles*

SHORT RIB & POTATO CROQUETTES *braised short ribs, potato, parmesan*

FRENCH FRIES *garlic aioli, herbs*

ROASTED MAITAKE MUSHROOMS *celery root purée, mushroom demi, lemon zest*

BRAISED GREENS *garlic, chili, lemon*

FALL SALAD & BABY ROASTED PUMPKIN *roasted pumpkin, citrus, hazelnuts*

MASHED POTATOES *butter, cream, chives*

ENTRÉES

RICOTTA GNOCCHI *squash purée, onion broth, crispy kale*

ROASTED CHICKEN BREAST *parsnip purée, sunchoke, crispy polenta*

SEARED SALMON *braised lentils, leeks, anchovy aioli*

STEAK AU POIVRE *NY strip, black pepper, cognac cream sauce (+25 per person)*

DESSERT

DARK CHOCOLATE MOUSSE *cookie crumble, whipped cream, berries*

PLUM TART TATIN *caramelized plums, vanilla ice cream*

All pricing excludes sales tax, gratuity, and administrative fees.

La Table de la Maison — 80 per person

GROUP DINING, FULL BUYOUTS ONLY

PREMIER EXPERIENCE

Select 3 appetizers, 3 main courses, 2 desserts. Served family style or buffet style.

APPETIZERS

TUNA TART *tuna, crispy shell, wasabi*

WAGYU STEAK TARTARE *egg yolk, cornichons, capers*

RAINBOW CARROTS *pistachio butter, mint yogurt, pickled Fresno chiles*

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SEARED SALMON *braised lentils, leeks, anchovy aioli*

STEAK AU POIVRE *NY strip, black pepper, cognac cream sauce (+25 per person)*

DESSERT

DARK CHOCOLATE MOUSSE *cookie crumble, whipped cream, berries*

PLUM TART TATIN *caramelized plums, vanilla ice cream*

La Sélection du Chef – 100 per person

All pricing excludes sales tax, gratuity, and administrative fees.

OPEN BAR PACKAGES

	PREMIUM	ULTRA PREMIUM
	55 per person, first hour	85 per person, first hour
		Everything in Premium, plus
TEQUILA	Código Blanco, Código Reposado, Código Añejo, Cazcanes No.7 Blanco, Don Julio Blanco, Don Julio Reposado, Don Julio Añejo, Fortaleza Blanco, Fortaleza Reposado, Casa Dragones Blanco, Solento Blanco	Cazcanes No.7 Reposado, Cazcanes No.7 Extra Añejo, Clase Azul Plata, Clase Azul Reposado, Don Julio 1942, Volcán X.A, Casa Dragones Joven
MEZCAL	Rosaluna, Del Maguey Vida, Illegal Joven, Doce Joven	—
VODKA	Holiday Vodka, Upstate Vodka, Tito's, Ketel One, Grey Goose, Belvedere	—
GIN	Bombay Sapphire, Hendrick's, Monkey 47, Tanqueray, Renais	Seventy One
RUM	Bacardi Silver, Sailor Jerry, Diplomático, Zacapa 23yr, Ten To One	—
WHISKEY, BOURBON & RYE	Angel's Envy, Jack Daniel's, Jameson, Maker's Mark, Bulleit Bourbon, Bulleit Rye, Basil Hayden, Woodford Reserve Bourbon, Woodford Reserve Rye, WhistlePig Rye 10yr	—
JAPANESE WHISKY	Toki Suntory	Yamazaki Distiller's Reserve, Yamazaki 12yr, Hibiki Harmony
SCOTCH	Glenfiddich 12yr, Laphroaig 10yr, The Macallan 12yr, Johnnie Walker Black, Oban 14yr, Lagavulin 16yr	The Macallan 15yr, The Macallan 18yr, Johnnie Walker Blue
COGNAC, BRANDY & PISCO	Hennessy VS, Hennessy VSOP, Upstate Brandy, Barsol Pisco	Hennessy XO
APÉRITIF & DIGESTIF	Amaro Montenegro, Fernet Branca, Disaronno Amaretto, Green Chartreuse, Yellow Chartreuse, Amaro Nonino, Aperol, Campari	—

All pricing excludes sales tax, gratuity, and administrative fees.

SIGNATURE COCKTAILS, À LA CARTE

COCKTAILS

YUZU MARGARITA	22
<i>Codigo Blanco, mezcal, yuzu, pineapple, fresh lime</i>	
LAST DAYS OF DISCO	20
<i>pisco, lemongrass, fresh lemon, soda</i>	
COUPE DE GRACE	22
<i>lychee, shochu, Hendrick's, St. Germain & bubbles</i>	
BEAUTIFUL PEOPLE	20
<i>Whispering Angel Rosé, passionfruit, fresh lime, soda</i>	
THE SMOKE SHOW	22
<i>Codigo Reposado, mezcal, agave, fresh lime, tamarind & smoke</i>	
DIRTY SPRITZ	20
<i>vodka, green olive, fresh lemon, soda</i>	
CHI CHI	21
<i>vodka, guava, lychee, coconut, fresh lime</i>	

MY MUSE	23
<i>St. Germain, blackberry, mint & champagne</i>	
PILLOW TALK	22
<i>Hennessy VS, rosé vermouth, cassis, bitters</i>	
TROPICAL SAZERAC	22
<i>Hennessy VS, banana liqueur, Peychaud's, absinthe</i>	
MAISON NUR MARTINI	22
<i>Renaïs Gin, rosé vermouth, stirred, perfectly cold</i>	
TEARS OF A CLOWN	22
<i>tequila, tomato-watermelon-cucumber water, lime, rosé vermouth</i>	
ESPRESSO MARTINI	20
<i>Holiday Vodka, espresso, vanilla</i>	



Cocktail program by master mixologist Charlotte Voisey.

BOTTLE SERVICE

BOTTLES

TEQUILA

Casa Dragones Blanco	850
Casa Dragones Joven	1500
Código Blanco	600
Código Reposado	700
Código Añejo	800
Clase Azul Plata	850
Clase Azul Reposado	1300
Clase Azul Reposado 1.75 L	2600
Don Julio Blanco	600
Don Julio Reposado	700
Don Julio Añejo	800
Don Julio 1942	1300
Don Julio 1942 1.75 L	2600
Volcán X.A	1000

MEZCAL

Rosaluna	450
Del Maguey Vida	500
Illegal Joven	600

RUM

Zacapa 23yr	450
Diplomatico Reserva	550
Ten To One	400

VODKA

Tito's	450
Ketel One	500
Grey Goose	600
Grey Goose 1.75 L Magnum	1200
Belvedere	600

GIN

Bombay Sapphire	450
Hendrick's	500
Monkey 47	600
Renais Gin	550

WHISKEY

Jack Daniel's	400
Bulleit Bourbon	550
Basil Hayden	650
Woodford Reserve Bourbon	700

SCOTCH

Macallan 12yr	700
Macallan 18yr	1800
Johnnie Walker Black	800
Johnnie Walker Blue	1600

CHAMPAGNE / WHITE

Veuve Clicquot Yellow Label NV	350
Veuve Clicquot Yellow Label NV 1.5 L Magnum	700
Perrier-Jouët Belle Époque Epernay 2013	660
Perrier-Jouët Belle Époque Epernay 2013 1.5 L Magnum	1300
Laurent-Perrier Blanc de Blanc NV	450
Laurent-Perrier Blanc de Blanc NV 1.5 L Magnum	900
Krug Grande Cuvée 172ème Édition Brut NV	700
Dom Pérignon Vintage 2015 Vibe Dining	1000
Dom Pérignon Vintage 2015 Vibe Dining 1.5 L Magnum	2000

CHAMPAGNE / ROSÉ

Veuve Clicquot Reserve Rosé NV	375
Veuve Clicquot Reserve Rosé NV 1.5 L Magnum	750
Laurent-Perrier Rosé NV	500
Laurent-Perrier Rosé NV 1.5 L Magnum	1000
Dom Pérignon Rosé Vintage 2009	1300

All pricing excludes sales tax, gratuity, and administrative fees.

AUDIOVISUAL CAPABILITIES

SOUND & LIGHT

LIGHTING

Architectural lighting textures to enhance ambiance

Hybrid 4-in-1 stage lights offering spot, wash, strobe effects and texture patterns

Programmable to match your event's aesthetic

DJ EQUIPMENT

Pioneer V-10 six-channel mixer

Two CDJ-3000s

SOUND

Typhon1 LS210 speakers

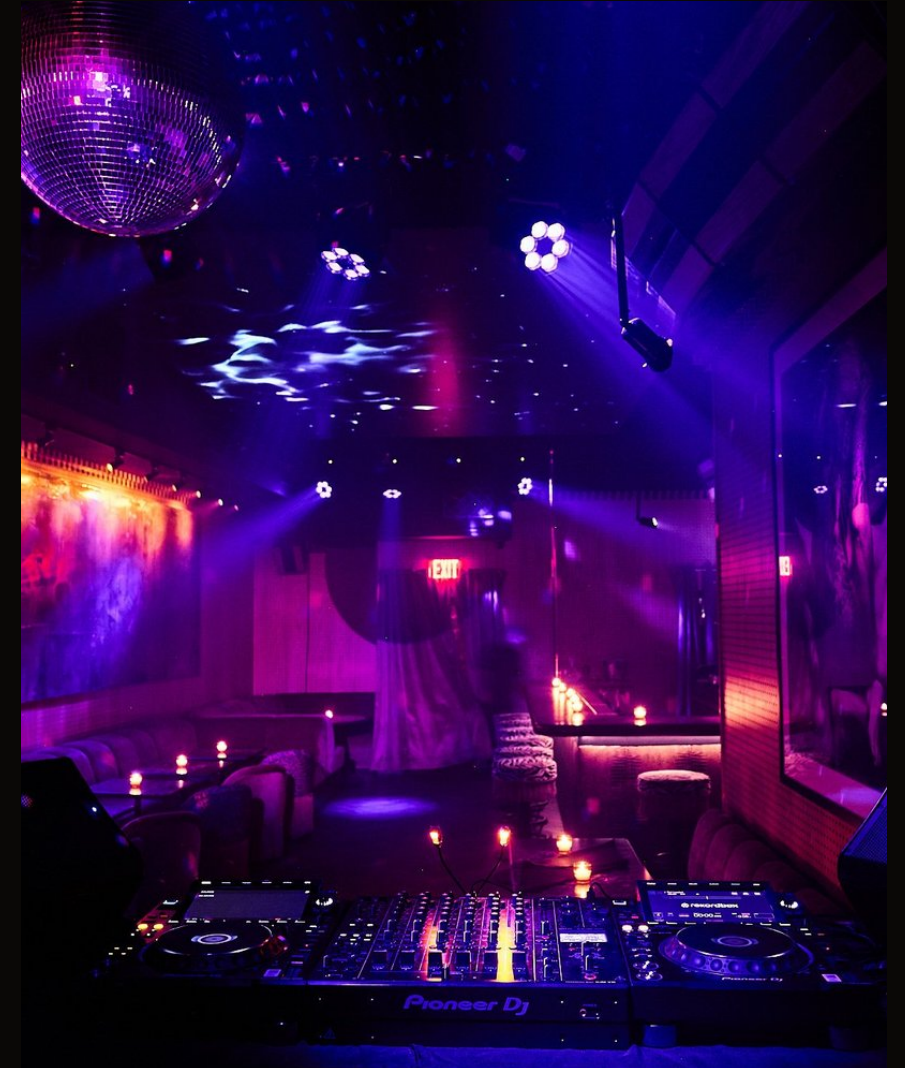
Crystal clear audio throughout the venue

Customizable zones for different sound experiences

VISUAL DISPLAYS

High-resolution LED ceiling screen, 18.89 ft × 11.02 ft, 3096 × 1806 px

100" UHD 4K commercial monitor behind the DJ booth



IN PRINT

PRESS

“Maison Nur’s opulent interior design by Khan and Jason Volenec sets a romantic vibe with Old World charm and stunning, museum-quality works of art by Damien Hirst, Neil Grayson and even Harif Guzman.”

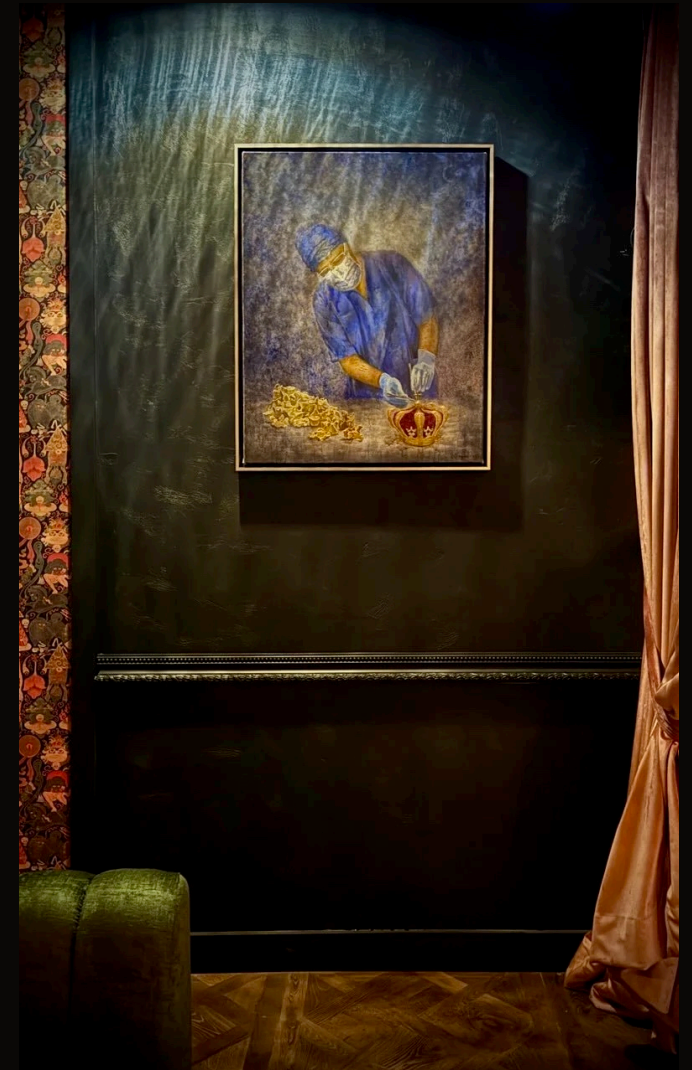
MODERN LUXURY

“Even in a city with high-end restaurants as flashy as New York’s, Maison Nur stands out for its opulent design.”

EATER

“Once you enter Maison Nur, you’re very much in its own unique world: an everything everywhere all at once design, florid and fanciful, infused with music, serving refined but boundary-pushing uptown French food tweaked with American touches.”

FORBES



START PLANNING

LET'S TALK

Contact our events team to start planning your unforgettable experience at New York's most alluring venue.

EMAIL THE EVENTS TEAM

CALL (646) 668-7738

THE HOUSE

217 Bowery, New York, NY 10002
(646) 668-7738
maisonnur.nyc

EVENTS

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