



PRIVATE EVENTS

7 East 17th street, New York, NY, 10003



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.



Mission Ceviche Union Square

7 East 17th street, New York, NY, 10003



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.

VIRTUAL TOUR



BOOK YOUR EVENT





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.

[VIRTUAL TOUR](#)[BOOK YOUR EVENT](#)

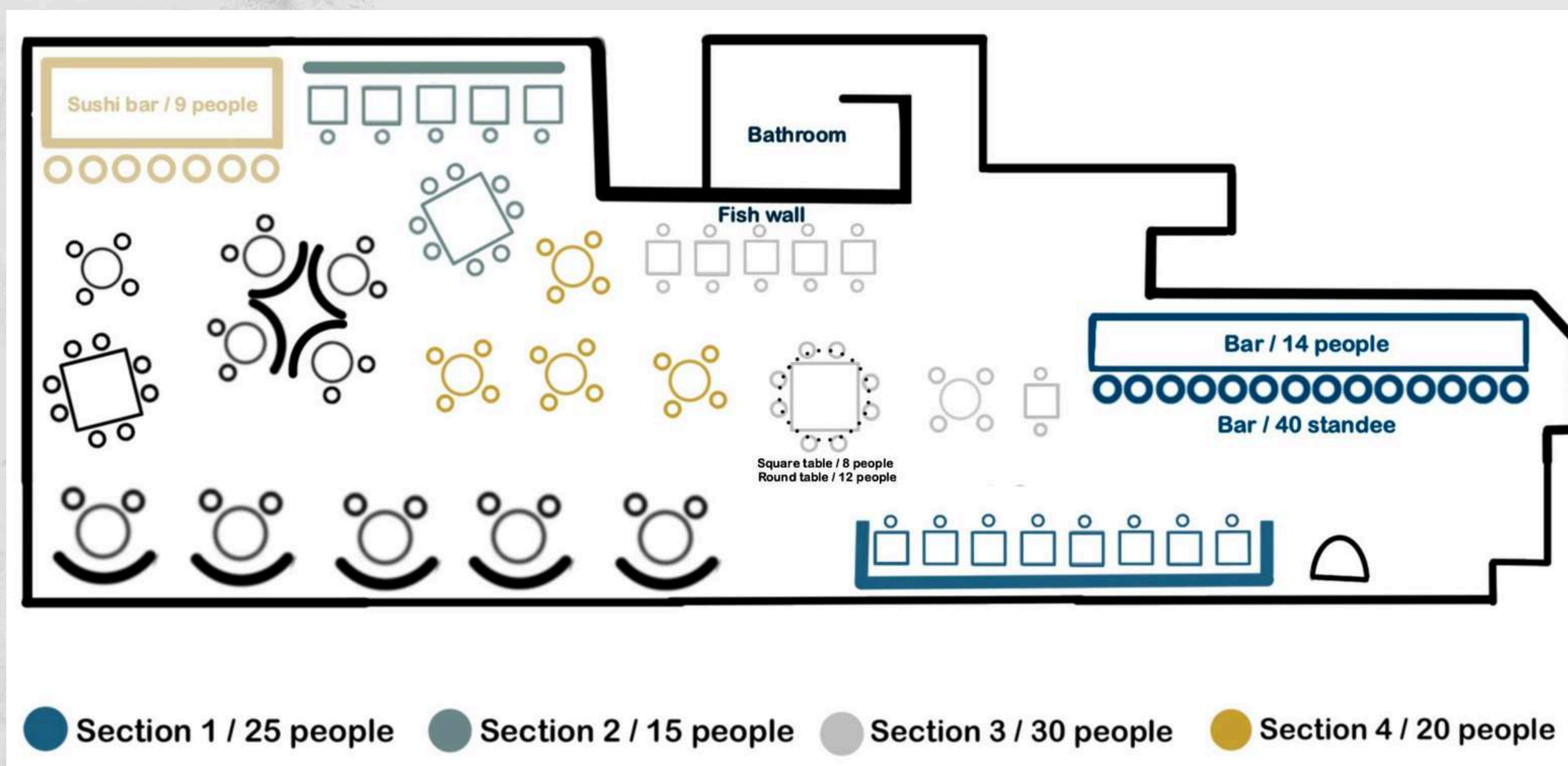
Photo by @charlieandersonphoto and @thesupperclub





FLOOR PLAN

USQ DINING ROOM



CAPACITY | Seated: 160

VIRTUAL TOUR



BOOK YOUR EVENT





MENU

EXPLORE THE CEVICHE EXPERIENCE





MENU

THE CONQUISTADOR I \$90 PER PERSON

Menu served family-style for sharing.

APPETIZER

Guacamole & Tostones (GF)

Braised Avocado - Aji Panca - Mixta Aji Amarillo - Macha Sauce

Yuca Fries (VG)

Truffle Huancaína - 6-Month Aged Manchego Cheese

Classic Peruvian Ceviche (GF)

Mahi Mahi - Rocoto Tiger's Milk - Corn - Sweet Potato

Crispy Kale Salad (VG)

Manchego Cheese - Crispy Red Quinoa - Asparagus - Green Apple - Praline - Green Apple Dressing

Roll Acevichado

Shrimp Tempura - Mahi Mahi - Tartare - Avocado - Acevichada Sauce - Ponzu Gel

MAIN

Aji De Gallina

Shredded Chicken Stew - Aji Amarillo Chili Sauce - Rice and Choclo

Arroz Con Mariscos (GF)

Peruvian Style Seafood Risotto - Manchego Cheese - Heart of Palm Aioli

Seco Norteño

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

Vegetarian Chaufa (VG)

Peruvian Chinese Fried Rice - Asian Vegetables - Poached Egg - Sweet Plantain - Wonton

SIDES

Sweet Plantain (GF)

Goat Cheese - Sugarcane Glaze

Grilled Brocolini (VG)

Pumpkin Seeds - Aji Amarillo Lemon Dressing

DESSERTS

Dessert Tasting Selection



MENU

THE EMPERADOR I \$110 PER PERSON

Menu served family-style for sharing.

APPETIZER

Guacamole & Tostones (GF)

Braised Avocado - Aji Panca - Mixta Aji Amarillo - Macha Sauce

Yuca Fries (VG)

Truffle Huancaína - 6-Month Aged Manchego Cheese

Classic Peruvian Ceviche (GF)

Mahi Mahi - Rocoto Tiger's Milk - Corn - Sweet Potato

Crispy Kale Salad (VG)

Manchego Cheese - Crispy Red Quinoa - Asparagus - Green Apple - Praline - Green Apple Dressing

Roll Acevichado

Shrimp Tempura - Mahi Mahi - Tartare - Avocado - Acevichada Sauce - Ponzu Gel

Ceviche Nikkei (Gf)

Hamachi - Ponzu Tiger's Milk - Tomatillo - Pickled Daikon

MAIN

Aji De Gallina

Shredded Chicken Stew - Aji Amarillo Chili Sauce - Rice and Choclo

Arroz Con Mariscos (GF)

Peruvian Style Seafood Risotto - Manchego Cheese - Heart of Palm Aioli

Vegetarian Chaufa (VG)

Peruvian Chinese Fried Rice - Asian Vegetables - Poached Egg - Sweet Plantain - Wonton

Lomo Saltado (GF)

Wok stir-Fried Filet Mignon - Tomatoes - Red Onions - Soy Sauce - Peruvian Crispy Yellow Potatoes - Rice and Choclo

Red Snapper Chicharron

Whole Fried Fish - Sweet & Sour Chicha de Jora Sauce

SIDES

Sweet Plantain (Gf)

Goat Cheese - Sugarcane Glaze

Grilled Brocolini (Vg)

Pumpkin Seeds - Aji Amarillo Lemon Dressing

DESSERTS

Dessert Tasting Selection





MENU

THE PACHAMAMITA | \$130 PER PERSON

Menu served family-style for sharing.

APPETIZER

Guacamole & Tostones (GF)

Braised Avocado - Aji Panca - Mixta Aji Amarillo - Macha Sauce

Yuca Fries (VG)

Truffle Huancaína - 6-Month Aged Manchego Cheese

Seafood Mixto Ceviche (GF)

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

Roll Anticuchero

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

Roll Acevichado

Shrimp Tempura - Mahi Mahi - Tartare - Avocado - Acevichada Sauce - Ponzu Gel

Ceviche Nikkei (Gf)

Hamachi - Ponzu Tiger's Milk - Tomatillo - Pickled Daikon

Tuna Tartare

Yuzu Tiger's Milk Emulsion - Guacamole - Squid Ink
- Cassava Cracker

Crispy Kale Salad (VG)

Manchego Cheese - Crispy Red Quinoa - Asparagus - Green Apple - Praline - Green Apple Dressing

MAIN

Catch Of The Day

Fresh Filet

Red Snapper Chicharrón

Whole Fried Fish - Sweet & Sour Chicha de Jora Sauce

Seco Norteño

Northern Traditional 12-Hour Slow Braised Short Ribs
- Cilantro Sauce - Mashed Potatoes

Lomo Saltado (GF)

Wok stir-Fried Filet Mignon - Tomatoes - Red Onions - Soy Sauce - Peruvian Crispy Yellow Potatoes - Rice and Choclo

Vegetarian Chaufa

Peruvian Chinese Fried Rice - Asian Vegetables - Poached Egg - Sweet Plantain - Wonton

SIDES

Sweet Plantain (Gf)

Goat Cheese - Sugarcane Glaze

Grilled Brocolini (Vg)

Aji Amarillo - Lemon Dressing

DESSERTS

Dessert Tasting Selection



MENU

HORS D'OEUVRES

OPTION 1 | \$40 PP – SELECT 4 – 1 HOUR, EACH ADDITIONAL HOUR +\$30

OPTION 2 | \$50 PP – SELECT 6 – 1 HOUR, EACH ADDITIONAL HOUR +\$35

SHRIMP TEMPURA

Rocoto aioli – Katsuobushi

PULPO AL OLIVO (GF)

Spanish octopus tiradito – Traditional botija olive aioli – Causa

OYSTER & TIGER'S MILK SHOTS (GF)

TUNA TARTARE

Yellowfin tuna tartare - Aji amarillo – Acevichada sauce

SWEET PLANTAINS

Goat Cheese - Sugarcane Glaze

PAN CON CHICHARRÓN

Traditional pork sandwich – Sweet potato

PALMITO SALAD

Heart of Palm – Cherry Tomatoes – Onions – Aji Amarillo
Champagne Vinaigrette

INCA TIRADITO

Torched Salmon – Mission Dynamite Sauce

ROCK SHRIMP CHICHARRON

Ponzu Acevichada sauce

LIMEÑO TIRADITO

Ají amarillo tigers milk – Torched avocado

YUCA FRIES

Served with aji pollera sauce

PAPÁ A LA HUANCAINA

Peruvian cheese sauce – Fries

NIKKEI BAR

ROLL ANTICUCHERO

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

LIMA ROLL (GF)

Tuna Toro – Aji Amarillo Sauce – Avocado – Cucumber –
Chalaca – Crispy Quinoa

ROLL ACEVICHADO

Shrimp Tempura - Mahi Mahi Tartare - Avocado -
Acevichada Sauce - Ponzu Gel



MENU

BEVERAGE PACKAGES

SELECT WINE & BEER

\$55 PP (2 Hours)

Each additional hour +\$25

Beer

Cusquena Lager
Lagunitas IPA
Allagash white

White Wine

Torrontés
Albariño

Red Wine

Malbec
Pinot noir

Rose

Seasonal Rose

PREMIUM OPEN BAR

\$85 PP (2 Hours),

Each additional hour +\$35

Beer: Cusquena Lager, Lagunitas IPA, Allagash white

White Wine: Torrontés, Albariño

Red Wine: Malbec, Pinot Noir

Seasonal Rose

Pisco Sour: Traditional

Tequila: Mijenta Blanco, Contraluz Reposado, Jose Cuervo Silver

Mezcal: Contraluz, Sigiloso

Rum: Palante original white, Palante dark rum, Leblon Cachaça

Vodka: Tito's, Ketel one

Gin: Lighthouse, Bombay Sapphire

Whiskey/ Bourbon / Rye: Johnnie walker black, Jack Daniels, Maker's Mark, Blue Note , Dewars.

ULTRA PREMIUM OPEN BAR

\$95 PP (2 Hours)

Each additional hour +\$45

Beers: Cusquena Lager, Lagunitas IPA, Allaghash white

White Wine: Torrontes, Albarino

Red Wine: Malbec, Pinot Noir

Rose: Minuty

Pisco Sour: Traditional, Maracuya, Chicha Sour, Pineapple.

Tequila : Mijenta Blanco, Contraluz Reposado, Jose Cuervo Silver,Casamigos blanco / reposado, Don Julio blanco / reposado, Don Julio 1942, Mijenta Cristalino

Mezcal : Contraluz, Sigiloso, 11:11 Contraluz Mezcal Reposado, Creyente Mezcal

Rum : Palante original white, Palante dark rum, Santa teresa1796, Zacapa 23 years old

Vodka: Tito's, Ketel one, Truman, Grey goose, Belvedere

Gin: Lighthouse, Bombay Sapphire, Hendricks, Monkey 47

Whiskey/ Bourbon / Rye: Johnnie walker black, Macalla 12, Woodford reserve, Sir Davis, Jack Daniels, Makers, Blue Note, Great Jones Bourbon, Great Jones Rye

Sake : Sake Ono





THE PACHAMAMA

CELEBRATION PACKAGE

Inspired by the ancient Andean goddess representing Mother Earth, abundance, and life itself, our Pachamama Celebration Package is crafted to honor the special moments that connect us to one another and the world around us.

Whether you are celebrating a birthday, an anniversary, or simply the joy of being together, let our selection of premium champagnes add a sparkling touch to your occasion.

Because every celebration is a tribute to life, love, and the spirit of connection—just as Pachamama intended.

Thank you for choosing to celebrate with Mission Ceviche.

Let's raise a glass to unforgettable memories!

Ask your server for details and let's make your moment truly special.

CHAMPAGNE

MOET & CHANDON, CHAMPAGNE BRUT IMPERIAL	195
RUINART, BRUT BLANC DE BLANC	280
RUINART, BRUT BLANC DE BLANCS, MAGNUM	480
PERRIER JOUËT BELLE ÉPOQUE BRUT	540
LOUIS ROEDERER, CRISTAL BRUT	610
DOM PERIGNON LUMINOUS	660
ARMAND DE BRIGNAC, ACE OF SPADES	710
MOET & CHANDON, JEROBOAM 3L	860
POMMERY BRUT MATUSALEM 6L	1310

ROSÉ CHAMPAGNE

HENRIOT BRUT ROSÉ CHAMPAGNE	200
LAURENT PERRIER CUVÉE ROSÉ	285
RUINART ROSÉ	310
LAURENT PERRIER CUVÉE ROSÉ MAGNUM	500
PERRIER, JOUËT BELLE ÉPOQUE ROSÉ	660
DOM RUINART ROSÉ	760
DOM PERIGNON ROSÉ	840
ACE OF SPADES ARMAND DE BRIGNAC BRUT ROSÉ	910

The Pachamama Celebration Sundae is also available on the dessert menu for an additional charge.



[BOOK YOUR EVENT](#) ➔



DETAILS

MISSION CEVICHE UNION SQUARE



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.

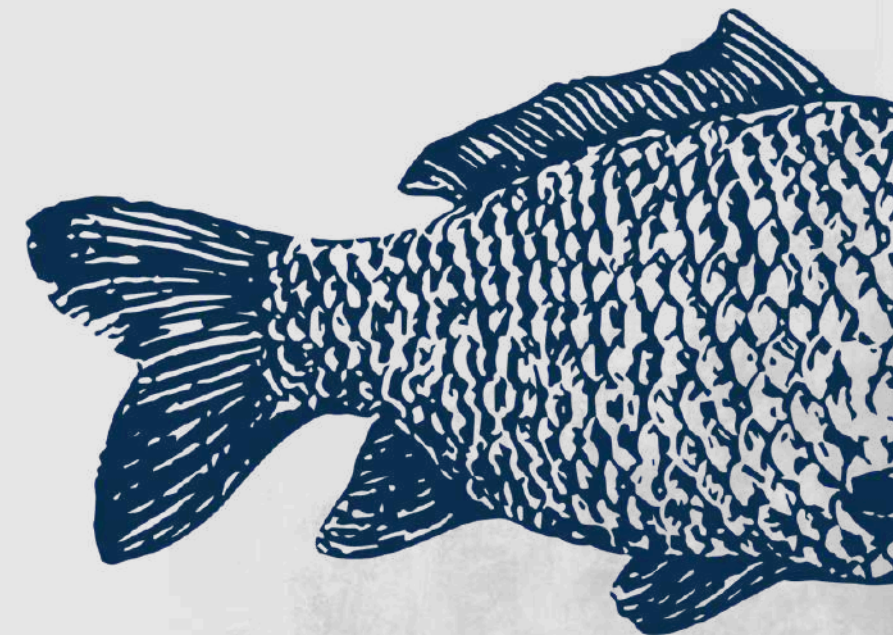


DETAILS

CANCELLATION POLICY

- In the event of cancellation thirty (30) business days or less before the Event, the client shall be charged one hundred percent (100%) of the deposit.
- In the event of cancellation thirty-one (31) to forty-five (45) business days or less before the Event, the client shall be charged sixty-five (65%) of the deposit.
- In the event of cancellation forty-six (46) to sixty (60) business days or less before the Event, the client shall be charged fifty percent (50%) of the deposit.
- In the event of cancellation sixty-two (62) business days or more before the Event, the client shall be charged twenty-five percent (25%) of the deposit.

In the event of a cancellation, Mission Ceviche reserves the right to retain the full amount of the administrative fee. Forfeited deposits will not be applied toward future private events or charges at the restaurant.





FOR INQUIRIES

please contact us

UNION SQUARE

(212) 680-4067

**7 East 17th street,
New York, NY, 10003**

BOOK YOUR EVENT



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