

ULTIMATE KOREAN GASTROPUB EXPERIENCE LIKE NO OTHER

BARO

BY CHEFS SOCIETY

EVENTS & CATERING



WWW.BARONYC.COM

WWW.CHEFSSOCIETY.ORG

[@BAROBYCHEFSSOCIETY](https://www.instagram.com/BAROBYCHEFSSOCIETY)

BARO BY CHEFS SOCIETY :: 34 W. 32ND ST, NEW YORK, NY 10001
T. 212.736.0029 | E. INFO@BARONYC.COM



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OUR CUISINE & PHILOSOPHY

Welcome to BARO by Chefs Society - Korean gastropub, bar and lounge incorporating Korean flavors with New American inspired aesthetics. The exciting characteristic of BARO's menu is a changing array of small plates-highlighting the use of Jook Jang Yeon vintage jang-offering comfort foods with the touch of Korean soul. We focus on bringing the best out of ingredients and transform them into exotic flavor profiles, yet in a simple form that our guests can relate to.

Cheers!



BARO by Chefs Society is the Official JookJangYeon Restaurant.
We proudly use only **JookJangYeon vintage Gochujang, Doenjang and Ganjang** imported from South Korea for our food.

100% ORGANIC INGREDIENTS | HANDMADE | NO ARTIFICIAL FLAVOR | 3 YEARS OF FERMENTATION



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OUR LOCATION

The word "BARO 바로" in Korean insinuates close proximity in both physical location and/or time and translates loosely to "right here", "right next door", and/or "right away". The concept behind this name is a reference to the ease of accessibility not only of the physical street-level location of BARO but also to the experience that awaits each culinarily adventurous gastronomy seeker. This stunning, modern 4000-square-foot space is unprecedented in that while most bars in K-town are found on the second floor and above, BARO is uniquely located at street level, again, providing easy access for all those seeking an unforgettable experience centered around authentic traditional Korean liquors and cuisine. It will be a space for guests not only to connect with friends, family, colleagues, and even strangers, but to expand their culinary knowledge of Korean traditional food and alcohol and, thereby, culture. In fact, BARO will act as a gateway to authentic traditional Korean culture by introducing customers to publicly lesser known craft liquors and food.



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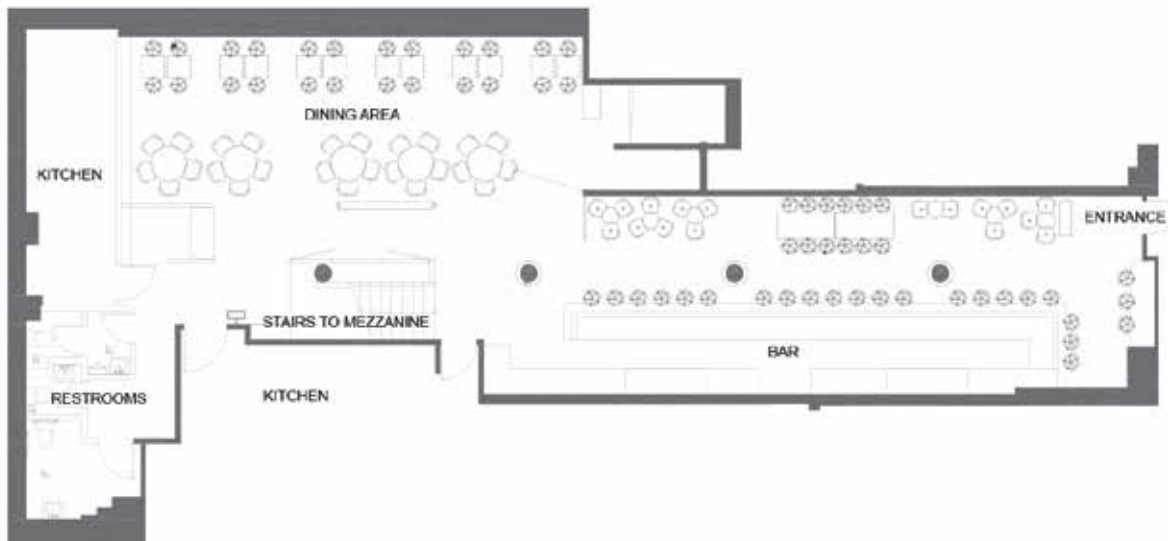
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CAPACITY

A. GROUND FLOOR

For a more casual experience, diners will be able to enjoy these delicious and unique flavors at one of 24 seats at one of the longest physical bars found in Manhattan's Koreatown. They'll also have the choice to immerse themselves in a more intimate experience when arriving with larger parties at the back of the restaurant at one of 110 seats.



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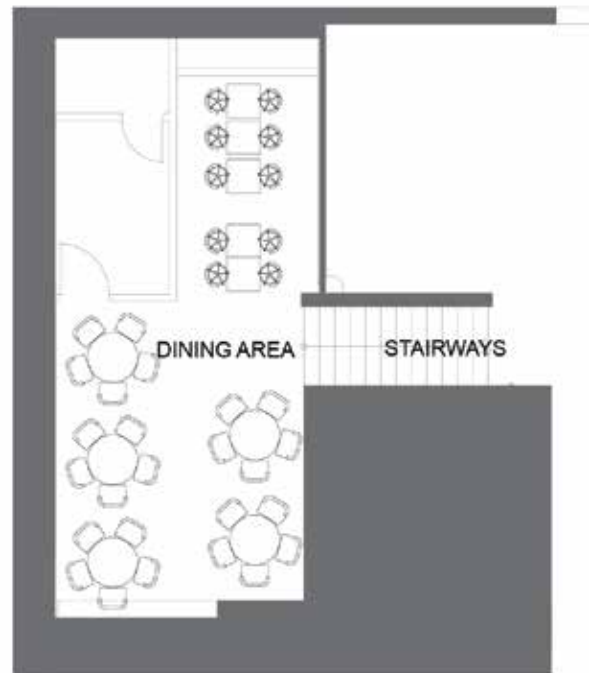
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CAPACITY

A. MEZZANINE

Additionally, a private 35-seat space upstairs will cater to exquisite reservation-only course dinners that are carefully paired with traditional Korean alcohol. The space will also hold special events, such as Kimchi-making and other classes, some of which will be led by members and friends of Chefs Society, such as Daniel Boulud, Lorenzo Boni, Diane Hendriks, Maribel Lieberman, Todd English, Hooni Kim, and Pamela Morgan, who make up the Chefs Society culinary council.



OUR MENU

BARO by Chefs Society cuisine captures the best influences of Korean flavor for Western palettes. With an optimal gastropub experience in mind, we designed a menu of dishes that is easily paired with drinks and perfect for meals.

BARO by Chefs Society believes that our guests should enjoy exceptional food that comprises of exquisite flavor and healthy ingredients. Our farm to table approach inspires us to use natural and organic ingredients from local markets whenever possible.



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PASSE FOOD OPTIONS

CHOICE OF 3 ITEMS (2 ROUNDS) **\$30/PERSON**

CHOICE OF 5 ITEMS (2 ROUNDS) **\$40/PERSON**

STATIONED FOOD OPTIONS

CHOICE OF 5 **\$50/PERSON**

CHOICE OF 7 **\$100/PERSON**

CHOICE OF 10 **\$150/PERSON**

Fried Calamari

Fried calamari with homemade sesame soybean mayo

BARO Kimchi Slider

Homemade Kimchi, minced beef with Galbi sauce & aioli

BARO KFC : Korean Fried Chicken Wings

*Your choice of sauce: Yuza Soy Garlic | Gochujang sauce |
Peanut Fermented Soybean Sauce

Dak Ddongjip

Fried chicken gizzard

Gun Mandu

Fried Korean style dumplings with your choice of:
beef, pork & chives, or vegetables

Dubu GangJeong

Fried dubu with apple sweet chili paste sauce

BARO Salad

Pickled mixed beets, mixed green, goguma flakes, Yuza
pomegranate vinegar

Dubu Salad

Sesame seed mayo, radish cress, fish flakes and tofu over
mixed green

Kimchi Bokkeumbap

Kimchi fried rice

Kimchi gyeranmari

Rolled omelette with homemade Kimchi and bacon

Samgyeopsal Kochi

Grilled pork belly skewers

Dak GangJeong

Fried boneless chicken with Gochujang apple sauce

Mini Bossam

Braised pork belly on endives

DeoDeok Gui

Grilled bonnet bellflower root with sautéed Gochujang sauce

Saewoo Jeon

3 pieces of fresh shrimp pancake

Yukhwe

Korean beef tartare with pickled radish

Muk Eun Ji Kimchi Jeon

Kimchi pancake with pork, 6 month aged Kimchi, pork
and vegetable with homemade soy pickled sauce

Haemul Pajeon

Seafood and scallion pancake

EXTRA FEE

- Corkage Fee \$20/bottle *750ml bottle of wine

- Plating Fee \$2/guest *dessert

- Microphone & 2 Speakers Set Up \$150/use

- Main Floor Projector & Screen \$300/use

PRE-FIXED MENU

Family Style Serving, Based on 4 people per table.
This menu is based on 4 people per table and we charge per person.
If it's 5 guests then we add some more portions or items for the table.

\$50/PERSON

BARO Salad

Pickled mixed beets, mixed green, goguma flakes, Yuza pomegranate vinegar

Fried Calamari

Fried calamari with homemade sesame soybean mayo

BARO KFC : Korean Fried Chicken Wings

*Your choice of sauce: Yuza Soy Garlic | Gochujang sauce |
Peanut Fermented Soybean Sauce

Samgyeopsal Kochi

Grilled pork belly skewers

Dubu GangJeong

Fried dubu with apple sweet chili paste sauce

Saewoo Jeon

3 pieces of fresh shrimp pancake

Kimchi Bokkeumbap

Kimchi fried rice

\$100/PERSON

Tuna Salad

Seared tuna over Yuza soy

Fried Calamari

Fried calamari with homemade sesame soybean mayo

BARO KFC : Korean Fried Chicken Wings

*Your choice of sauce: Yuza Soy Garlic | Gochujang sauce |
Peanut Fermented Soybean Sauce

Mini Bossam

Braised pork belly on endives

Modeum Tteokbokki

Sweet and spicy rice cakes in homemade Gochujang sauce topped with Bulgogi, Dumpling, Gimmari, Fish Cake to share

Samgyeopsal Kochi

Grilled pork belly skewers

Dak GangJeong

Fried boneless chicken with Gochujang apple sauce

Saewoo Jeon

3 pieces of fresh shrimp pancake

Bbagaegang Maekjeok Gui

Grilled pork belly marinated with Jook Jang Yeon Bbagaegang - fermented soybean paste with endive ssam

Kimchi Bokkeumbap

Kimchi fried rice

EXTRA FEE

- Corkage Fee \$20/bottle *750ml bottle of wine
- Plating Fee \$2/guest *dessert

- Microphone & 2 Speakers Set Up \$150/use
- Main Floor Projector & Screen \$300/use

OPEN BAR OPTIONS

BASIC OPEN BAR

- Draft Beer -House Red & White Wine

1ST HOUR: \$20/PERSON
AFTER 1ST HOUR: \$15/PERSON

REGULAR OPEN BAR

-Draft Beer -House Red & White Wine
- 3 Specialty Cocktails - Well Liquor

1ST HOUR: \$30/PERSON
AFTER 1ST HOUR: \$25/PERSON

PREMIUM OPEN BAR

-Bottled & Draft Beer -House Red & White Wine
- 5 Specialty Cocktails - Top Shelf Drinks **No order than 12 yr old bottles*

1ST HOUR: \$40/PERSON
AFTER 1ST HOUR: \$35/PERSON

*RESTRICTION

- When using open bar option, everyone in your party also has to be in part
- Shot is not included -Last call is 10 minutes prior to closing time

EXTRA FEE

- Corkage Fee \$20/bottle **750ml bottle of wine*
- Plating Fee \$2/guest **dessert*

- Microphone & 2 Speakers Set Up \$150/use
- Main Floor Projector & Screen \$300/use

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BARO

BY CHEFS SOCIETY

WHETHER IT IS A COCKTAIL RECEPTION, CORPORATE MEETING, OR A PRIVATE PARTY
BARO BY CHEFS SOCIETY OFFERS EXQUISITE FOOD, SERVICE AND SPACE TO ACCOMMODATE
YOUR NEEDS.



Thank you for your interest in BARO by Chefs Society as a possible site for your upcoming event.
We look forward to hearing from you soon!
Please contact us if you have any questions or inquiries.

Send us Email to event@baronyc.com or **Give us a call** at 212-736-0029

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DAY	DATE	TIME

VENUE	GUARANTEE	DEPOSIT

CUSTOMER INFORMATION	
NAME:	_____
EMAIL:	_____
PHONE:	_____
FAX:	_____

BILLING INSTRUCTION	
METHOD:	_____
AUTHORIZED SIGNER(S):	_____
**Must be provided at signing this contract	
ADVANCE DEPOSIT AMOUNT:	_____
**Guarantee Credit Card Required	

PARTY TYPE

DECOR

FOOD MENU

AUDIO VISUAL REQUIREMENTS

BEVERAGE

STAFFING AND SETUP

COMMENT
<p>Tax and Gratuity (18%) is included After 40 people, we will charge aadditional \$50 per person FINAL PAYMENT DUE by _____ at the end of party Deposit refund rule: 75% three weeks, 50% two weeks, 25% one week before your party /no refund in a week = N/A List of Attendee must be provided</p>

PREPARED BY: _____

DATE ISSUED: _____

CUSTOMER NAME (PRINT) X _____

CUSTOMER SIGNATURE X _____

REVISED BY: _____

CONFIRMED: YES / NO