

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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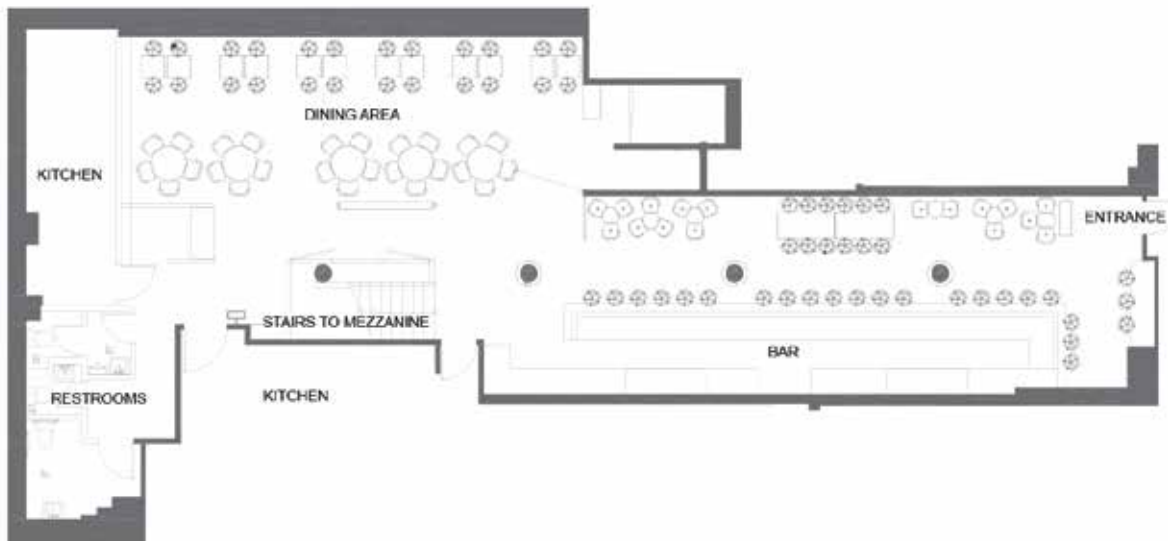
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CAPACITY

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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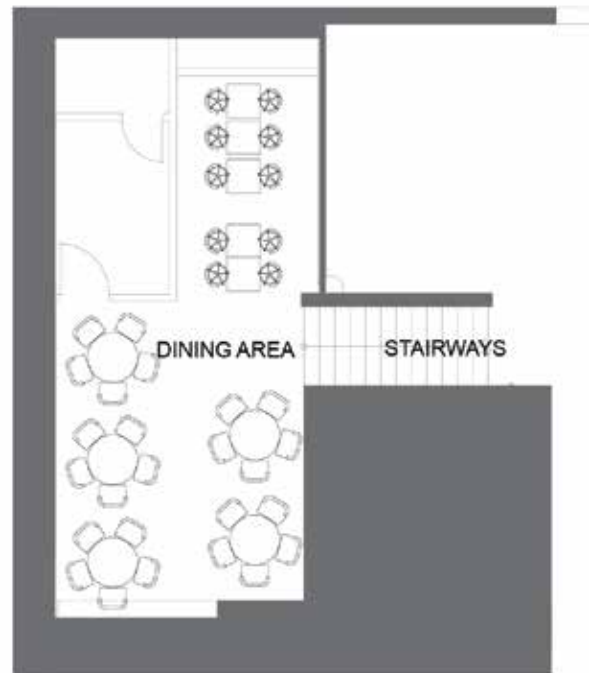
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CAPACITY

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**

Tofu Salad

Sesame soy sauce mayo dressing, pecan w. organic tofu,
radish cress over mixed green

Calamari

Fried calamari with homemade kimchi aioli

BARO KFC : Korean Fried Chicken Wings

*Your choice of sauce: Yuza Soy Garlic | Gochujang sauce

Snail Spicy Thin Noodle

Seasoned sea snail and vegetables in vinegared Korean pepper
paste sauce w. thin noodles

BARO Tteokbokki

Korean sweet & spicy rice cake and fish cake in JookJangYeon
gochujang sauce

Doenjang Octopus

Braised octopus, avocado mousse, doenjang mayo,
yuza dressing

Rib Eye Carpaccio

Seared rib eye w. sour cream, fresh lemon, horseradish,
pumpkin puree w. hongcho balsamic dressing

Salmon Hwe Chojang

Seared raw salmon w. yuza sauce and vinegared Korean
pepper paste sauce

Kimchi Pizza

Aged kimchi, mozzarella, olive oil and salt w. tomato sauce

Dumplings

Your choice of vegetable or flat pork shoulder

BARO Slider

Aged kimchi, parmesan cheese, minced beef
w. chef's special aioli

Korean Pancake

Your choice of seafood and scallion or aged kimchi

Eel Japchae

BBQ eel on top of stir fried sweet potato noodles
w. vegetables

Shrimp Kimchi Cream Pasta

Stir-fried fettuccini w. fried unpeeled jumbo shrimp, kimchi,
bacon & cream sauce

Braised Ginseng Pork Belly

Grilled pork belly marinated w. ginseng makgeolli

LOBSTER TACO

Lobster, chef's special sauce, avocado mousse w.
Korean style coleslaw

BARO Kimchi Fried Rice

Stir-fried rice w. kimchi topped with fried egg

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

Tofu Salad

Sesame soy sauce mayo dressing, pecan w. organic tofu,
radish cress over mixed green

Calamari

Fried calamari with homemade kimchi aioli

BARO KFC : Korean Fried Chicken Wings

*Your choice of sauce: Yuza Soy Garlic | Gochujang sauce

BARO Kimchi Fried Rice

Stir-fried rice w. kimchi topped with fried egg

Dumplings

Your choice of vegetable or flat pork shoulder

Kimchi Pizza

Aged kimchi, mozzarella, olive oil and salt w. tomato sauce

Korean Pancake

Your choice of seafood and scallion or aged kimchi

\$100/PERSON

Tofu Salad

Sesame soy sauce mayo dressing, pecan w. organic tofu,
radish cress over mixed green

Calamari

Fried calamari with homemade kimchi aioli

BARO KFC : Korean Fried Chicken Wings

*Your choice of sauce: Yuza Soy Garlic | Gochujang sauce

LOBSTER TACO

Lobster, chef's special sauce, avocado mousse w.
Korean style coleslaw

BARO Tteokbokki

Korean sweet & spicy rice cake and fish cake in Jook-
JangYeon gochujang sauce

Dumplings

Your choice of vegetable or flat pork shoulder

Korean Pancake

Your choice of seafood and scallion or aged kimchi

Shrimp Kimchi Cream Pasta

Stir-fried fettuccini w. fried unpeeled jumbo shrimp, kimchi,
bacon & cream sauce

Braised Ginseng Pork Belly

Grilled pork belly marinated w. ginseng makgeolli

BARO Kimchi Fried Rice

Stir-fried rice w. kimchi topped with fried egg

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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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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DATE	TIME

VENUE	GUARANTEE	DEPOSIT

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

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

PARTY TYPE

DECOR

FOOD MENU

AUDIO VISUAL REQUIREMENTS

BEVERAGE

STAFFING AND SETUP

COMMENT
_____ at the end of party

PREPARED BY: _____

DATE ISSUED: _____

CUSTOMER NAME (PRINT) X _____

CUSTOMER SIGNATURE X _____

REVISED BY: _____

CONFIRMED: YES / NO