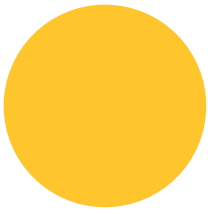


LA FONDA DEL SOL

One of Midtown's most vibrant restaurants, La Fonda del Sol offers an unparalleled tapas-focused, Spanish experience. Designed by Adam D. Tihany and awarded two stars by Frank Bruni in *The New York Times*, the split-level design consists of a striking bar and lounge on the ground floor, an elegant formal dining room on the upper level, and an intimate private dining room.



LA FONDA DEL SOL

MetLife Building
200 Park Avenue
New York, 10166
lafondaldelsolnyc.com

Jenna Kelleher
Director of Sales
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212 867 6245

ROOMS



MAIN DINING ROOM

Separated from the tapas lounge by an etched glass wall, guests are able to enjoy a more formal dining experience in a plush hideaway. An art-filled atmosphere and glass-encased wine cellar make this room an excellent backdrop for your next event.

STANDING: : 150

SEATED: 100



PRIVATE DINING ROOM

For groups searching for more intimate gatherings, the private dining room is tucked away and ideal for wine tastings, birthdays and dinner parties.

STANDING: : 40

SEATED: 30



TAPAS LOUNGE

Tapas are at the very heart of the Spanish lifestyle. This bright and vibrant space is a hot spot after work and is a perfect location for corporate receptions and happy hours.

STANDING: : 150

SEATED: 80

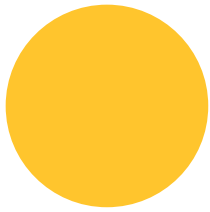


PATIO

The patio is perfect for outdoor dining, casual cocktail receptions and relaxing over some drinks and perfectly-prepared ceviche and tacos. This is the ideal choice for summer celebrations amidst the energy of the city.

STANDING: : 75

SEATED: 50

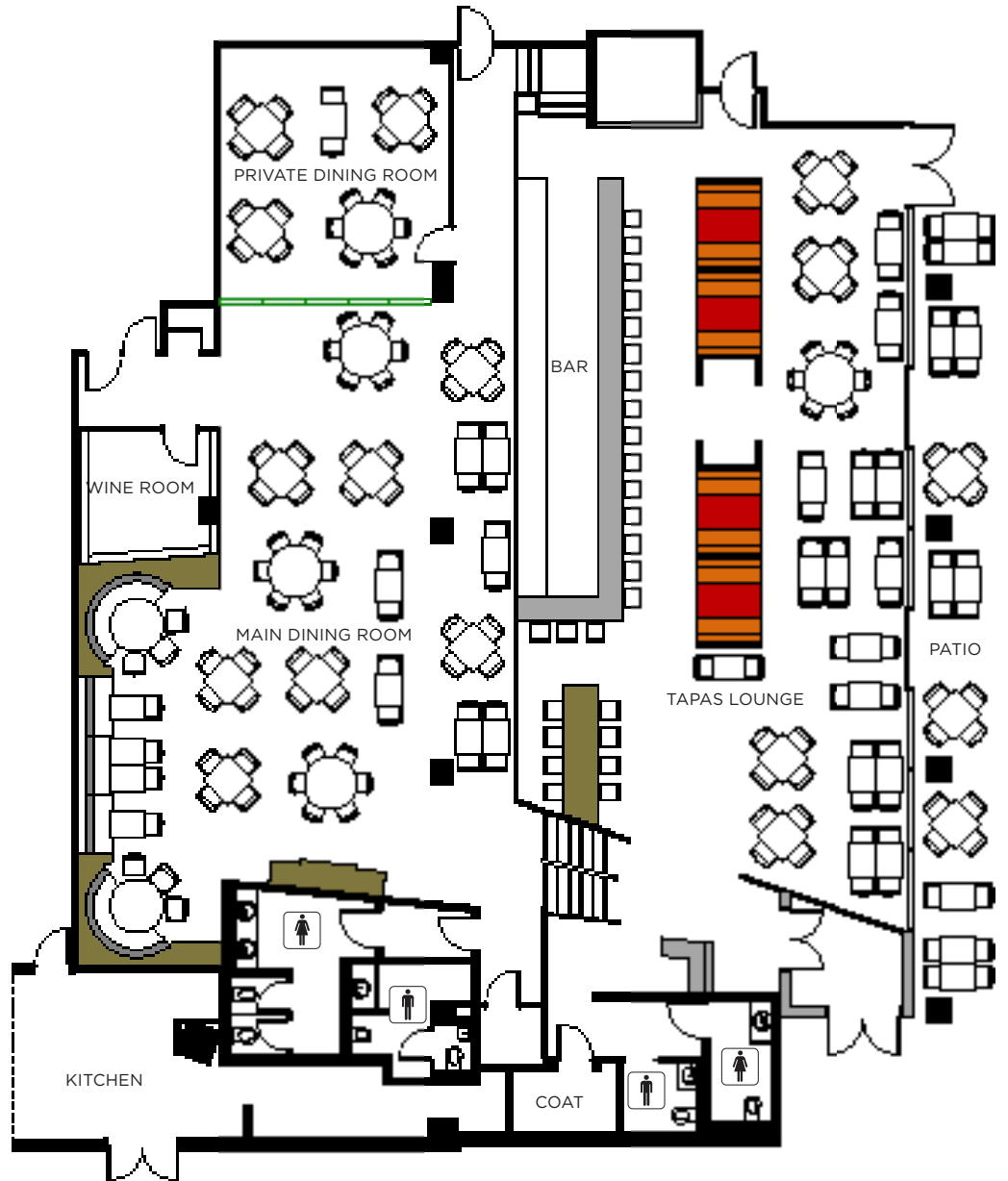


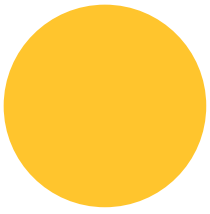
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FLOOR PLAN





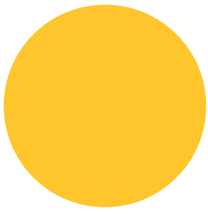
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MENUS





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MENUS

PRIX FIXE MENU I

STARTERS *(select two)*

LA FONDA ENSALADA sliced cucumbers, spiced almonds, shaved manchego, tempranillo vinaigrette

EMPANADAS VERDE spinach and Idiazabal cheese, roasted pepper coulis

CROQUETAS serrano ham, manchego, membrillo

BLISTERED SHISHITO PEPPERS lemon, sea salt

MAIN COURSES *(select three)*

VEGETABLE PAELLA artichokes, cauliflower, bell peppers, leeks, fava beans, piquillo peppers

ROASTED COD clams, artichokes, pochas beans, basque cider

ATLANTIC SALMON beluga lentils, green beans, raisins, pine nuts, green harissa

CLASSIC PAELLA chicken, chorizo, calamari, shrimp, mussels, clams

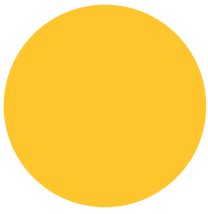
GRILLED CHICKEN maitake mushrooms, fingerling potatoes, romesco

SWEETS *(select two)*

BUÑUELOS cinnamon fritters, salted caramel sauce

BASQUE CHEESECAKE

FLOURLESS CHOCOLATE TART espresso gelato



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MENUS

PRIX FIXE MENU II

STARTERS *(select two)*

ROASTED BEET SALAD burrata, pumpkin seed pesto, baby arugula

SIGNATURE TUNA TACOS housemade taco, jalapeño pickled onions

BEEF PICADILLO EMPANADAS aji verde dipping sauce

GARLIC SHRIMP lemon, olive oil, chile, garlic chips

MAIN COURSES *(select three)*

VEGETABLE PAELLA artichokes, cauliflower, bell peppers, leeks, fava beans, piquillo peppers

ROASTED BRANZINO whole sea bass, tuscan kale, gooseberries, garlic refrito

CLASSIC PAELLA chicken, chorizo, calamari, shrimp, mussels, clams

GRILLED CHICKEN maitake mushrooms, fingerling potatoes, romesco

GRILLED IBERICO PORK CHOP couscous, charred leeks, cranberries, scallions

GRILLED HANGER STEAK fingerling potatoes, caramelized onions, and chimichurri

SWEETS *(select two)*

BUÑUELOS cinnamon fritters, salted caramel sauce

FLOURLESS CHOCOLATE TART espresso gelato

LEMON TART lemon mousse tart, toasted meringue, lemon sherbet



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MENUS

THE COCHINILLO DINNER EXPERIENCE

15 person minimum

STARTERS *(select one)*

SPANISH LANGOUSTINE spring onions, saffron broth

ENDIVE SALAD dates, sunchoke, pistachio vinaigrette

MAIN COURSE

WHOLE-ROASTED SUCKLING PIG jus

SIDES *(served family style)*

FRISÉE SALAD butternut squash, apple chips

ROASTED BRUSSELS SPROUTS Korean chili vinaigrette

FINGERLING POTATOES garlic, rosemary

WILD MUSHROOMS arrope

SWEET

BASQUE CHEESECAKE macerated berries, whipped cream

vegetarian option available upon request

*Priced per person, unless otherwise noted. Menu items subject to availability.
Pricing does not include 25% administration and service fee and 8.875% sales tax.*



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MENUS

BUFFET MENU

20 person minimum

SALADS *(select one)*

GREEN MARKET baby red oak, sliced green apple, cherry tomatoes, roasted shallot vinaigrette

BABY GEM LETTUCE sliced cucumbers, spiced almonds, shaved manchego, tempranillo vinaigrette

CHOP CHOP chopped roasted & raw vegetables, avocado, romesco dressing

ENTRÉES *(select two)*

VEGETABLE PAELLA artichokes, cauliflower, bell peppers, leeks, fava beans, piquillo peppers

CLASSIC PAELLA chicken, chorizo, calamari, shrimp, mussels, clams

ATLANTIC SALMON beluga lentils, green beans, raisins, pine nuts, green harissa

GRILLED CHICKEN maitake mushrooms, fingerling potatoes, romesco

GRILLED IBERICO PORK CHOP couscous, charred leeks, cranberries, scallions

SLICED HANGER STEAK roasted garlic, caramelized peppers and onions

BRAISED SHORT RIBS roasted rainbow carrots and beets

SIDES *(select two)*

PATATAS BRAVAS chile aioli

CATALAN GREEN BEANS garlic, raisins, sliced almonds

SEARED MUSHROOMS

BRUSSEL SPROUTS

BLISTERED SHISHITO PEPPERS lemon, sea salt

MINI DESSERTS *(select two)*

BUÑUELOS cinnamon fritters, salted caramel sauce

LEMON TART lemon mousse tart, toasted meringue, lemon sherbet

FLOURLESS CHOCOLATE TART



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MEANS

RECEPTION MENU

PASSED TAPAS *(select six)*

MANCHEGO CHEESE CROQUETTES membrillo sauce

PATATAS BRAVAS *(gluten free)* paprika aioli

BLISTERED SHISHITO PEPPERS *(gluten free)* lemon, sea salt

TOMATO BREAD shaved manchego cheese

EMPANADAS VERDE spinach & cheese empanadas, black bean dip

BEEF EMPANADAS angus beef picadillo filling, aji verde dipping sauce

CHURRASCO *(gluten free)* sliced hanger steak, piquillo peppers, cider gastrique

GAMBAS AL AJILLO gulf shrimp, garlic, guindilla pepper

CALAMARI chili aioli, lemon

VOL AU VENT puff pastry tart, mushrooms a la plancha, mushroom veloute

EMPANADAS chicken, sofrito, piquillo pepper sauce

ALBÓNDIGUILLAS braised meatballs, tomato, smoked paprika

CHICKEN PINTXO *(gluten free)* marinated chicken skewers, garlic sofrito

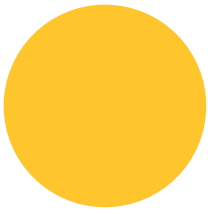
MINI SANDWICH "CUBANO" pork belly, pickle relish queso fresco, mustard mojo

LAMB COCA *(flatbread)* yogurt, pickled red onions

PIG IN A BLANKET Chistorra sausage, preserve lemon mustard

30 MINUTES

1 HOUR



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MENUS

RECEPTION MENU

STATIONARY

COCA

traditional spanish flatbreads that include:
vegetable & goat cheese
serrano ham & manchego cheese
caramelized onion, peppers & chorizo

EMPANADA STATION

SPINACH AND CHEESE black bean dip
CHICKEN sofrito, roasted piquillo sauce
BEEF sofrito, aji verde sauce

CHEESE & CHARCUTERIE

serrano ham, chorizo, lomo and fuet, selection of imported and domestic cheese, toasted baguette, fresh berries & grapes and dried fruit

TAPAS SAMPLER

TOMATO BREAD shaved manchego cheese
CHEESE CROQUETTES membrillo sauce
CHICKEN EMPANADAS sofrito, piquillo pepper sauce
ALBÓNDIGUILLAS braised meatballs, tomato, smoked paprika
CHURRASCO sliced hanger steak, piquillo peppers, cider gastrique

TACO BAR *(pre-select two)*

steak | chicken | grilled fish | mixed vegetables
the taco bar includes fresh tortillas, chopped tomatoes, lettuce, sour cream and fresh salsas

PAELLA STATION *(pre-select one)*

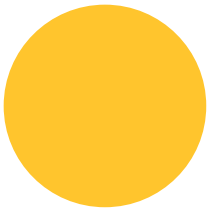
VEGETABLE artichokes, cauliflower, bell peppers, leeks, fava beans, piquillo peppers
CLASSIC chicken, chorizo, calamari, shrimp, mussels, clams
NEGRA squid ink, calamari, mussels, baby sepia, haricots verts

CARVING STATION

SUCKLING PIG frisee salad, quince paste, apple chips *(20 person minimum)*
IBERICO HAM tomato bread, manchego cheese *(20 person minimum)*

MINI DESSERT STATION

assorted mini desserts that include flourless chocolate tarts, buñuelos (cinnamon fritters) & lemon tarts



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MENUS

BREAKFAST BUFFET

all menus include orange juice, regular and decaffeinated coffee, assorted hot teas, and bottled water

CONTINENTAL

FRESHLY-BASKED MINI PASTRIES homemade scones, fruit danishes, fruit and brand muffins, croissants

ASSORTED MINI BAGELS fruit preserves, french butter, regular and low-fat cream cheese

SEASONAL FRESH FRUIT AND BERRIES

GREEK YOGURT

AMERICAN

FRESHLY-BAKED MINI PASTRIES homemade scones, fruit danishes, fruit and brand muffins, croissants

ASSORTED MINI BAGELS fruit preserves, french butter, regular and low-fat cream cheese

SOFT SCRAMBLED EGGS egg whites or traditional

YUKON GOLD POTATOES WITH CARAMELIZED ONIONS

SEASONAL FRESH FRUIT AND BERRIES

LA FONDA BREAKFAST

FRESHLY-BASKED MINI PASTRIES homemade scones, fruit danishes, fruit and brand muffins, croissants

ASSORTED MINI BAGELS fruit preserves, french butter, cream cheese

SHAKSHUKA eggs poached with tomato, onion, chilis, served with toast

PATATAS BRAVAS smoked paprika, piquillo pepper ketchup

ASSORTED MEATS applewood-smoked bacon, fresh chorizo

CHURROS chocolate-coffee dipping sauce, cinnamon sugar

SEASONAL FRESH FRUIT AND BERRIES



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MENUS

BEVERAGE PACKAGES

BEER AND WINE BAR

house red and white wines, cava, assorted beer, soda, juice, coffee, tea

2 HOURS, 3 HOURS or 4 HOURS

CALL BAR SERVICE

beer and wine bar combined with call brand liquors
svedka vodka, lunazul tequila, matusalem rum, jack daniels whiskey,
beefeater gin, dewars scotch

2 HOURS, 3 HOURS or 4 HOURS

PREMIUM BAR SERVICE

beer and wine bar combined with premium brand liquors
grey goose vodka, titos vodka, avion tequila, bacardi superior rum,
bombay sapphire gin, hendricks gin, makers mark bourbon, johnnie walker
black scotch whisky

2 HOURS, 3 HOURS or 4 HOURS

Wine upgrades are available for each beverage package. Please ask for more details.