



JUNGSIK

정식당



PRIVATE DINING

Jungsik is pleased to present our private dining options for your special occasion. The perfect location for your upcoming event can be found in our elegant dining room or exclusive private room. The Jungsik team is here to make it special, whether you're celebrating a birthday, a holiday, or just a good time with friends and family. We look forward to working with you to execute your dream dinner into an elevated reality.

To arrange your private event, please contact our team at
info@jungsik.com

[INFO@JUNGSIK.COM](mailto:info@jungsik.com)

2 HARRISON ST, NEW YORK, NY 10013



THE TEAM



EXECUTIVE CHEF — CHEF DAEIK

Chef Daeik Kim was born in Kangwon Province in Korea, and first started cooking at Korean Culinary Arts School. He learned and experienced Italian, French, Japanese, Chinese, and other cuisines in variety of restaurants in Korea, went abroad to Australia to expand his culinary experience. He moved to New York to study at the Culinary Institute of America and joined Jungsik in 2018 after graduating from the CIA. He wants to make Korean cuisine more creative by using different techniques and ingredients and spread Korean cuisine around the world and have them experience and enjoy it. He believes cooking is not restrained by borders and races, and any great food can be loved by anyone.



PASTRY CHEF — CHEF YOONJUNG

Born in Seoul, Korea, Chef Yoonjung always found that dessert and pastries had the ability to elicit strong and nostalgic memories. Fond of this effect, Chef found her way into The Culinary Institute of America in Hyde Park, New York, and continued to stay in the States to hone her pastry skills at Two-Michelin Starred restaurant Aquavit. Continued attraction toward Korean cuisine eventually landed her a position in Jungsik's Pastry team and then an eventual promotion to Executive Pastry Chef in the Summer of 2021. Whether you're at Jungsik to celebrate a special occasion or simply a good time with friends and family, Chef Yoonjung hopes to cultivate a sweet experience from the dessert she creates.



CUISINE

Jungsik offers a modern and unique understanding of contemporary Korean cuisine – innovative Chef Jungsik Yim, our founder, has christened it as New Korean. The name for the restaurant, Jungsik, was a play on words. In the Korean language Jung Sik is a formal dinner and it is also the name of our chef. We invite you to come and experience the boldly flavored and whimsical culinary offerings of restaurant Jungsik.



MENU

We look forward to customizing a menu for your event to best suit the occasion's needs. Our private events can expect a 5 course tasting menu stemming from our Signature items. This tasting format is generally 3 hours long but we are happy to coordinate any timing and intermission periods as requested. Please discuss your requirements (and any dietary restrictions) with our team, and Chef Dae-ik and Chef Yoonjung will be happy to accommodate where possible.

5 Course Tasting Menu 250 per person

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Appetizer
One Fish Course
One Rice Course
One Meat Course
One Dessert Course



Extra

Selection of Canapés Upon Arrival
Additional Seafood Course
Additional Meat Course/Main Entree
Additional Dessert Course

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ATMOSPHERE

The atmosphere at Jungsik is refined, elegant, and intimate. Whether you're looking to book our Private Dining Room or a Restaurant Buyout, the specific room layout can be customized to best suit your event's needs.





CAPACITY

Our Private Dining Room accommodates up to 18 guests at one long table for a seated dinner. We recommend this option for parties of 9 and greater given the intimate size of our restaurant in order to provide the most comfortable and streamlined dinner program.

For parties greater than 18, a Restaurant Buyout offers seating up to 32 people for a tasting experience. Standing receptions in the Main Dining Room have flexibility for up to 50 guests.

AVAILABILITY

General reservations are open 30 days in advance. As such, we recommend reaching out to our team at least 30 days in advance of your event date to make sure we can offer the best availability and have ample time to discuss any arrangements and menu requests. We are open for dinner services Monday through Sunday. Private dining arrivals are recommended between 5 PM and 9 PM.

PRICING

The way we operate our Private Dining Room is per minimum spend ie. There is no room fee for private dining, the room is yours to book for a contracted amount that is dependent on the day. The food and beverage minimum spend for our Private Dining Room on weekdays starts from \$8,000. We operate in this manner as our PDR is an extension of our dining room and would otherwise offer a different dining experience on the daily. Once confirmed, the Private Dining Room is only available for your private use on the contracted day.

Please email our team for more information as pricing will vary by the season as well as Full Restaurant inquiries.

All costs are calculated before NYS sales tax of 8.875% and events fee of 25%(including gratuity and administrative charge).

BEVERAGE SERVICE

Our beverage director works to arrange special wine pairing selections, beverage packages, or recommend an evening program to suit your requirements and menu. We have a full bar, extensive wine program with large format options available. We recommend the consideration of beverage to be determined at least one week in advance to allow our team ample time to prepare.

DEPOSIT & CANCELLATION POLICY

We require a signed agreement and 50% deposit to reserve the Private Dining Room. Payments must be made through American Express, Visa, or MasterCard. The reservation will be guaranteed once we have confirmed receipt of the deposit. Cancellations must be requested 21 days prior to the event to be eligible for a deposit refund. Deposits will not be refunded within 21 days. Cancellations within 10 days will be subjected to the full contracted minimum charge. Forfeited deposits will not be applied towards future charges at Jungsik.