

TESTINOEVENTS

Contact Info

212.213.3505 | Info@TestinoEvents.com



WHO WE ARE

We believe in Celebrating Life every day. For our clients who turn to us to make this a reality, we offer elevated event services: catering with organic and fresh ingredients, groomed staffing in stylish suits, event design including lighting and a team of event planners who are trained to take care of every single detail, big or small.

What sets us apart is the ability to provide all the services directly, without a middleman, resulting in not only the best pricing but also a streamlined event with excellent event management.

Many clients hire us for our aesthetic, however we can also become an extension of your brand, a perfect fit for corporate clients and PR firms.

We are also the preferred, off-site event management company for NOBU Restaurants here in New York.

GROOMED STAFFING

Staff is the face of your event. We put continued effort and support into every staff member. The result has been that our extensive training equals better management, more confident staff and a happier team overall.



FOOD & BEVERAGE

We offer seasonal menus for any type of occasion as well as bespoke menus on request.



SEASONAL MINI BITES

FARM

Chickpea Panisse with green tahini and cauliflower olive tapenade VG, GF

Brown Mushrooms with chipotle in adobo on fried polenta with truffle aioli VG

Roasted Beet Tartare with dijon vinaigrette in a little gem lettuce cup VG, GF

LAND

Mini Chimichurri Steak with julienne vegetables GF

Fried Chicken & Waffle Cone with bacon jam and comeback sauce

Pork Belly Bao Bun with pickled cucumber, hoisin and scallion

WATER

Smoked Salmon Rillettes and Caviar on a crostini with dill

Grilled Spanish Octopus Skewer with olive, duck fat potato confit and mojo sauce GF

Caviar & Pickled Beet on a homemade chip with horseradish, parsnip and dill puree GF

SPECIALTY COCKTAIL MENU

Smokey Pineapple

Mezcal, pineapple, lime, chipotle salt

Soixante Quinze

Gin, lemon, simple syrup, prosecco

Summer Rose

Tequila, grapefruit juice, rosemary syrup, soda, lime

The Sweet & Sour

Bourbon, tamarind nectar, lemon, mint simple syrup

Spiced Pear

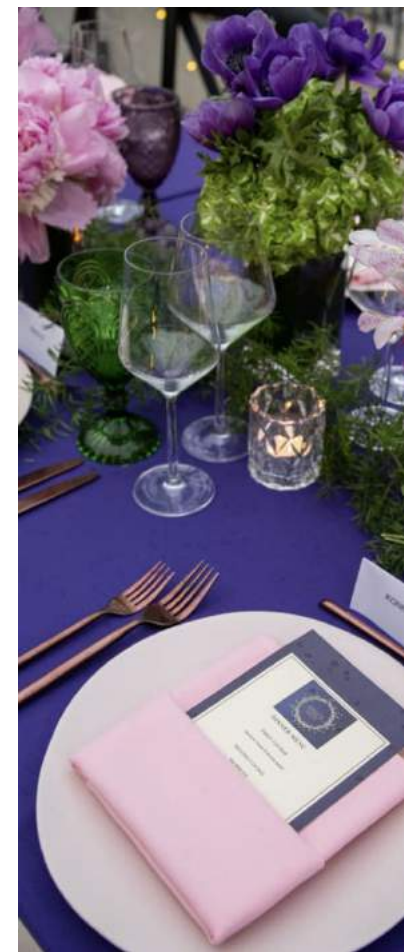
Vodka, pear, cinnamon, lemon

SEASONAL COCKTAILS

We are partnered with Pura Fruta to create cocktails with true flavors. All fruits are from Costa Rica and other parts of South & Central America. Hand selected, hand cut and pressed in Brooklyn, NY. 100% raw juices. Instead of using sugar or synthetic mixers, we use the sugar content of the raw fruit juice to sweeten our cocktails whenever possible.

EVENTS - DINNERS

Tell us your vision and we will bring it to fruition. Our creative department can produce everything for your event, from conception to completion. Food & Beverage. Event design. Floral. Lighting. Staffing.



EVENTS - COCKTAILS

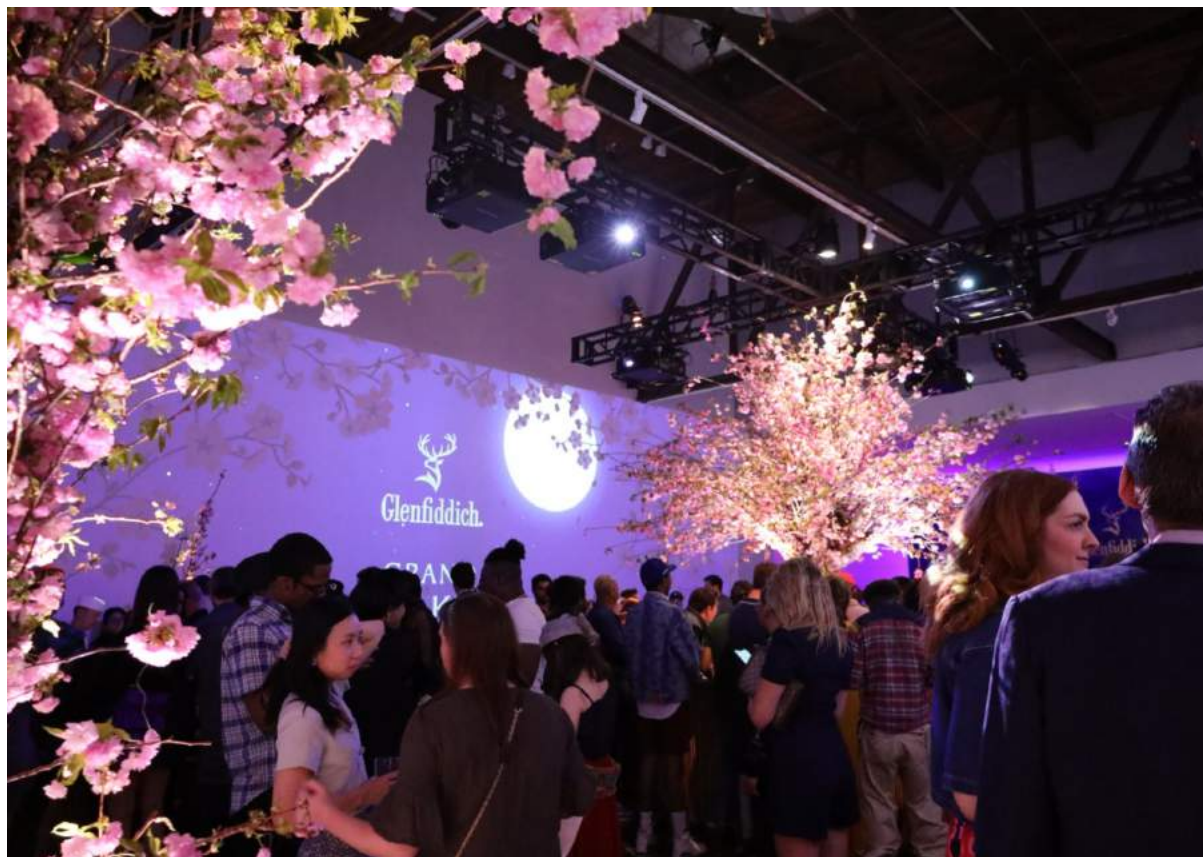


EVENTS - GALA | SPEECHES | CORPORATE



EVENTS - PRODUCT LAUNCHES

Tell us your vision and we will bring it to fruition. Our creative department can produce everything for your event, from conception to completion. Event Design. Food & Beverage. Table design. Floral. Staffing. Complemented with lighting and AV.



Add LED Uplighting *to your event*



An inexpensive way to transform a space

We offer LED uplighting in-house at a major discount to you. It's easy to install. All of our lights are battery powered and of the highest quality. We handle lighting design from indoor spaces to trees & planters.

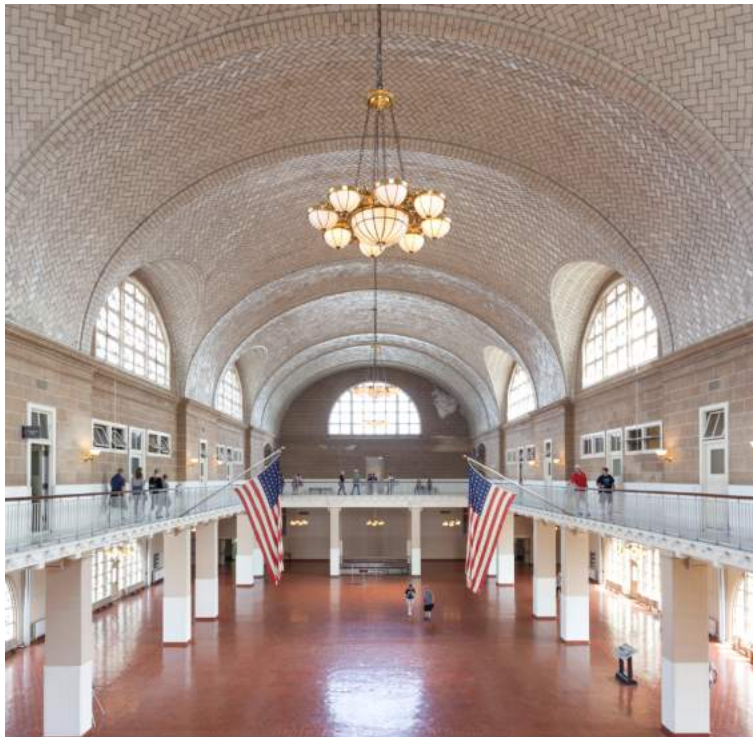


Why?

Event lighting can truly change your guests' experience. Colors affect our mood and LED uplighting stimulates your audience further. When it comes to events, lighting can really emphasize the important details that you want to stand out while drowning out other 'visual noise.' LED Uplighting can also be used to highlight an entrance, red carpet, live band or simply make our bars & food stations 'pop.'

VENUES

We have built great relationships with many of the major venues around New York City, some of which are our exclusive and preferred partners: Ellis Island, Manhattan Motorcars, Varick Street Rooftop in Tribeca to name a few.



CONTACT US

We will create a preliminary proposal for your review.
We can be reached by email or phone.

Info@TestinoEvents.com

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www.TestinoEvents.com

For our daily events, please visit us on your preferred social media platform under Testino Events.

