





Morocco is a land so intrinsically ornate that for many of us the image has only existed in our dreams. Until now...

Manhattan, please welcome Moroccan flavor on a grandiose scale!

Enter KATRA, the Lower East Side lounge that's taking a Middle Eastern Elegance to a celestial level.

Designed by the infamous Lesly Zamor, KATRA is based on the inspirational beauty of traditional Middle Eastern sophistication. From stunning tapestries by Berber village artisans in the Atlas Mountains to handcrafted lighting fixtures and uniquely designed sculptures, KATRA truly disguises conventional New York City with its attention to time-honored detail. Relax on the sleek couches in our semi-private booths or socialize in our spacious lounge.

For parties of three to 300, KATRA is the place your friends, guests and co-workers will never forget. Whether you venture out for an after work outing or an evening on the town, KATRA will fill your cultural craving in a culinary journey with signature dishes such as the Mushroom & Paneer Cheese Tart or the delectable Moroccan Lamb Tagine. For friends more keen on the indulgence of libations, our signature menu offers one-of-akind cocktails like the Madagascar Ice or the Tangier Safi to quench your thirst.

Welcome to KATRA. Welcome to your imagination.

Katra is located at 217 Bowery at Rivington Street.

To book a holiday party or private event, contact us at 212.473.3113 or events@katranyc.com

Please visit our affiliates
Tajlounge.com
Thecraftsmannyc.com
Thecraftsmannj.com
Toptierhospitality.com



Location: 217 Bowery @ Rivington

New York, NY 10002

p: 212-473-3113 f: 212-473-3336

Partners: Dave Casey, Phillip Quilter

Designer: Lesly Zamor

Hours: Tuesday 6PM- 2AM

Thursday 5PM- 1AM Friday 5 PM- 4AM

Saturday 2PM-10:30 PM; 11PM- 4AM

Sunday 1PM- 12 AM

All days available for private events

Price Points: Entrees \$13.00 - \$25.00

Press Contact: Christopher Collins

Katra

217 Bowery @ Rivington New York, NY 10002

(212) 473-3113

events@katranyc.com

Capacity: 100 for dinner

350 for cocktails

Downstairs Private room for parties of 40 to 150 Upstairs Private room for parties of 50 to 150

Square Footage & 5000 square feet

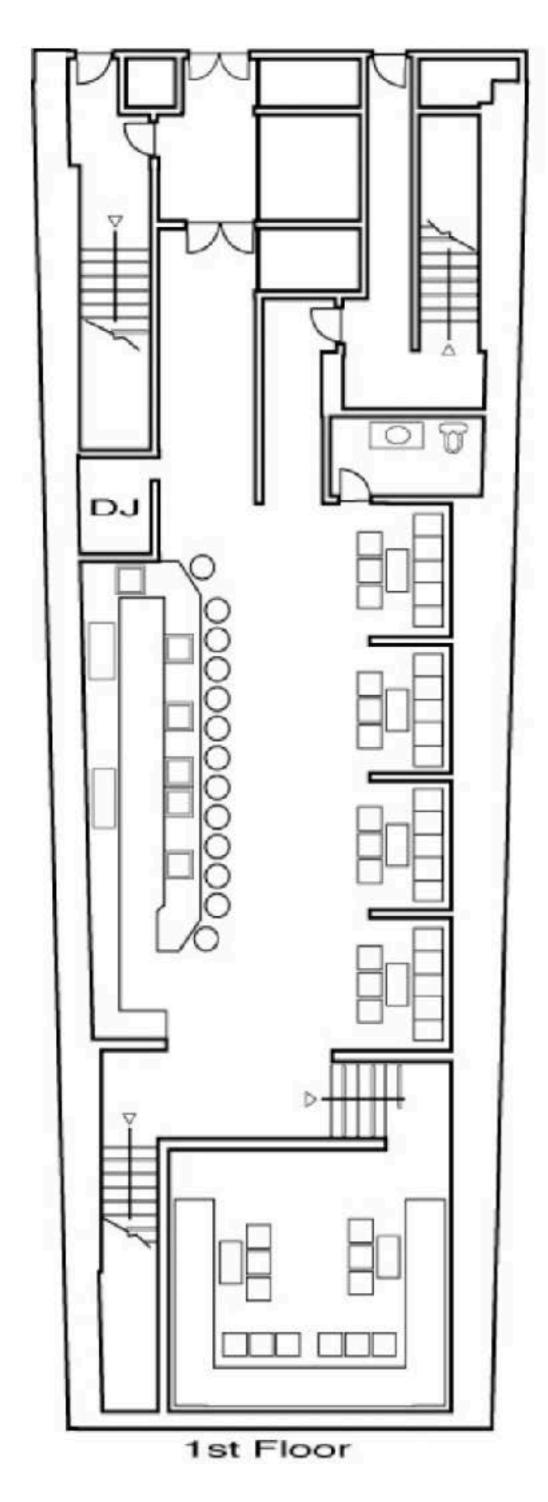
Special Features: DJ sound system with full audio/visual capabilities

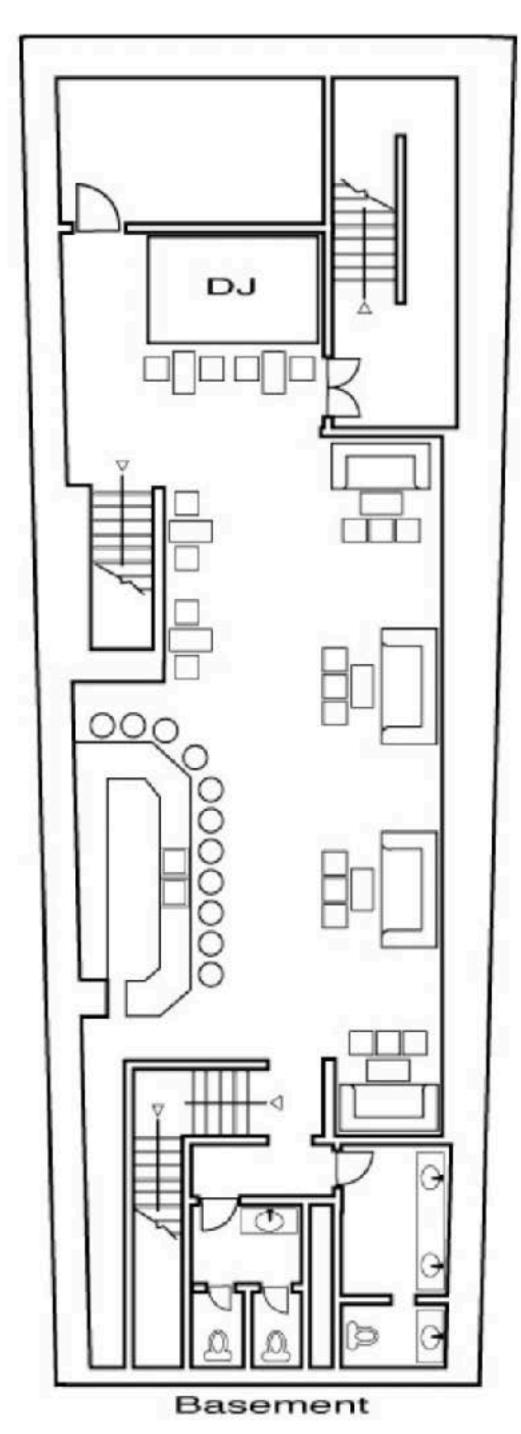
Projection theater screen





The Space









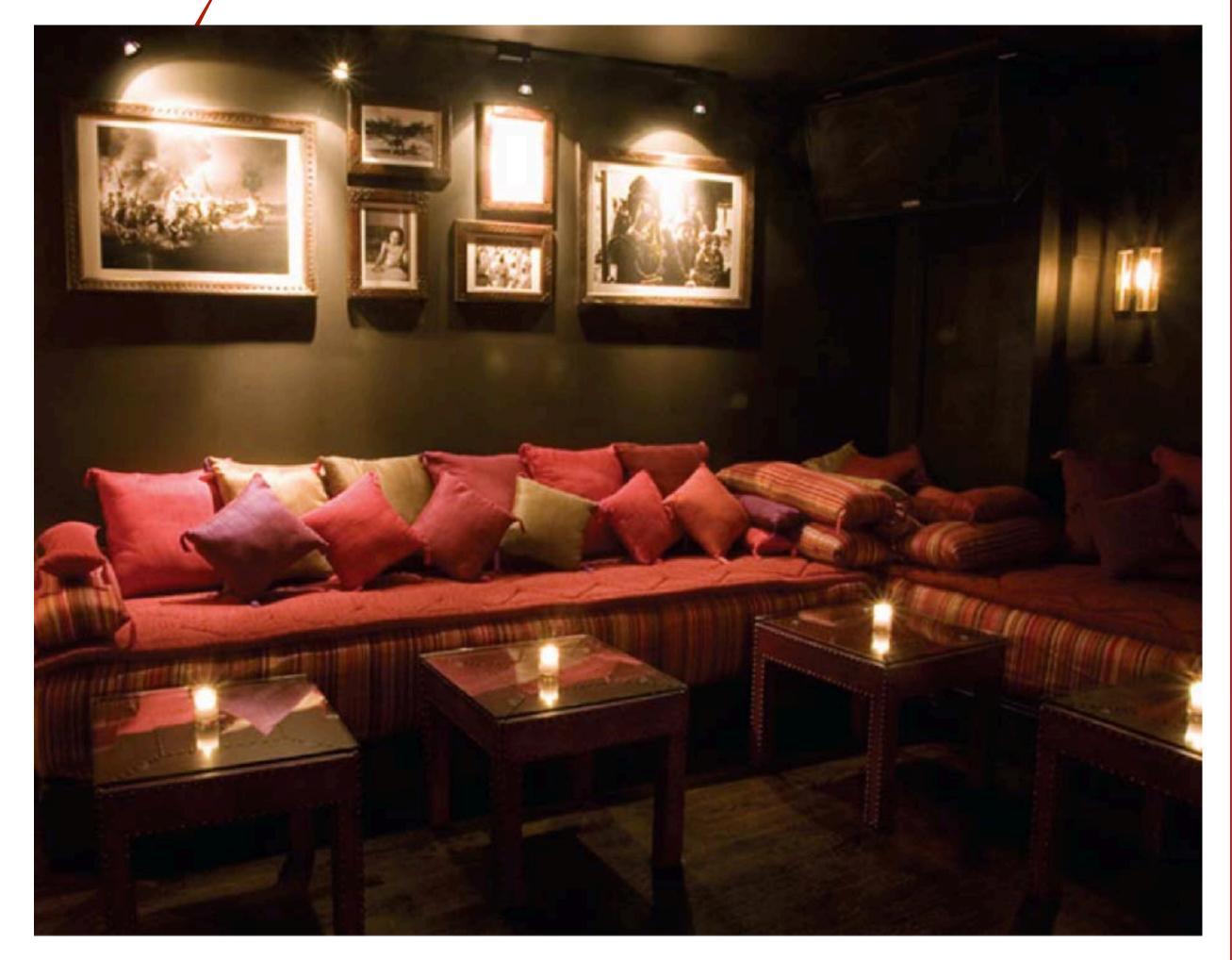


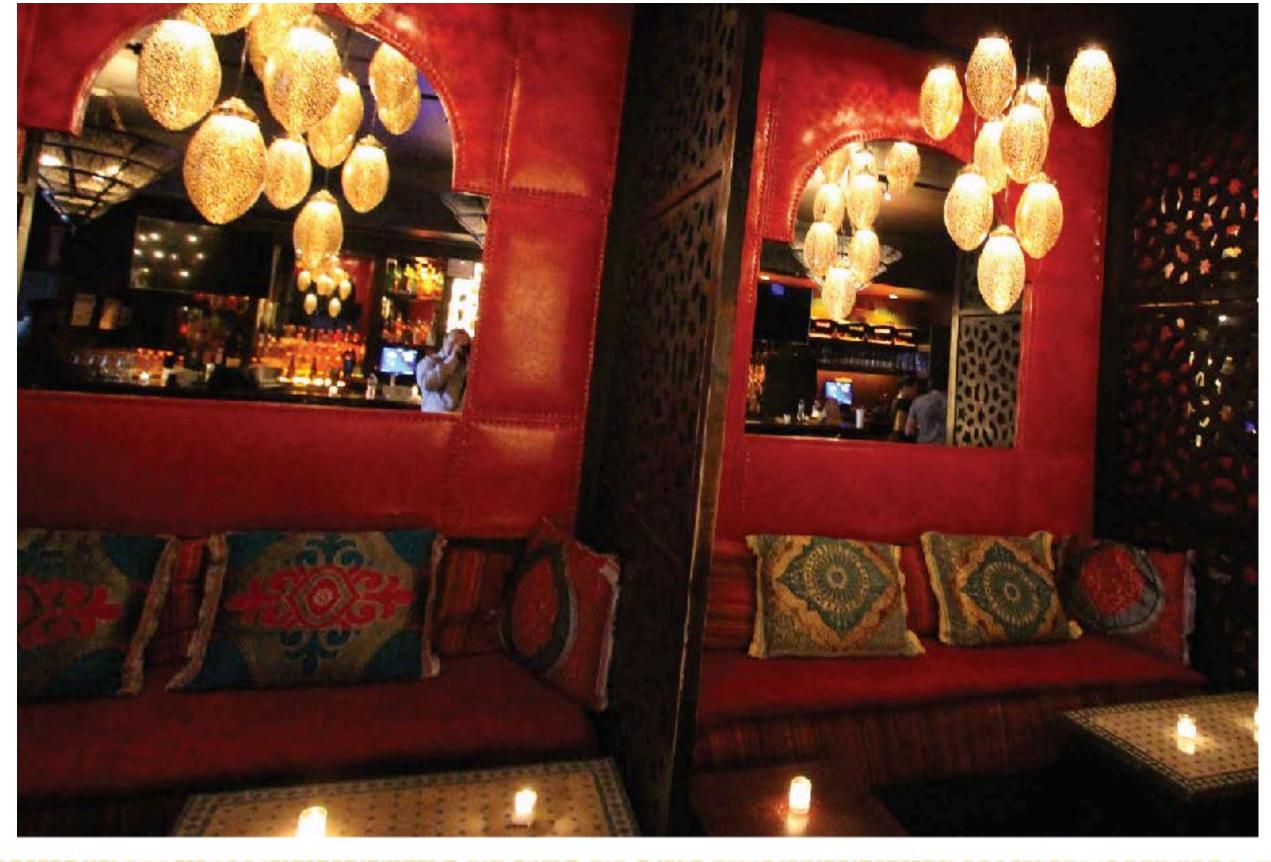




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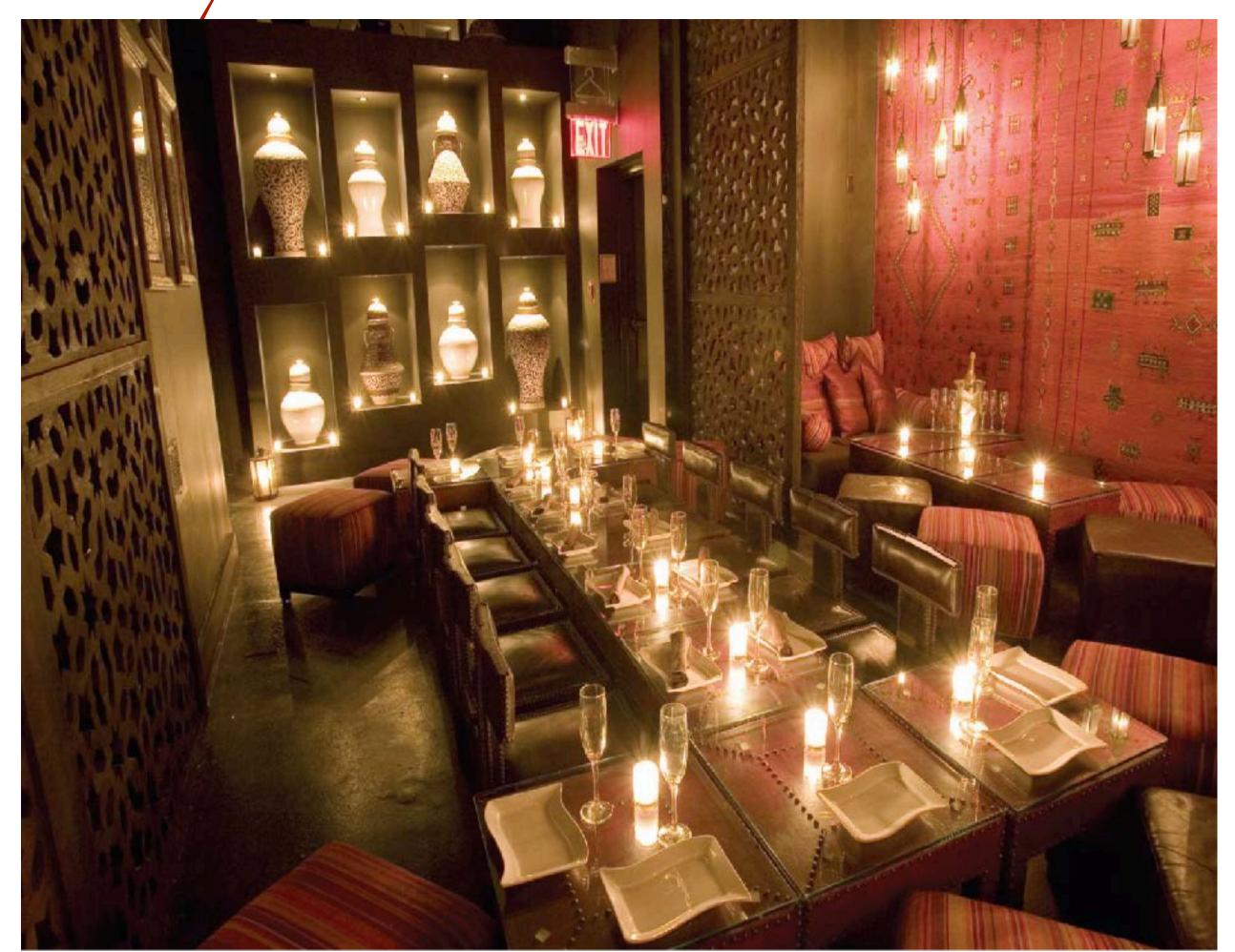


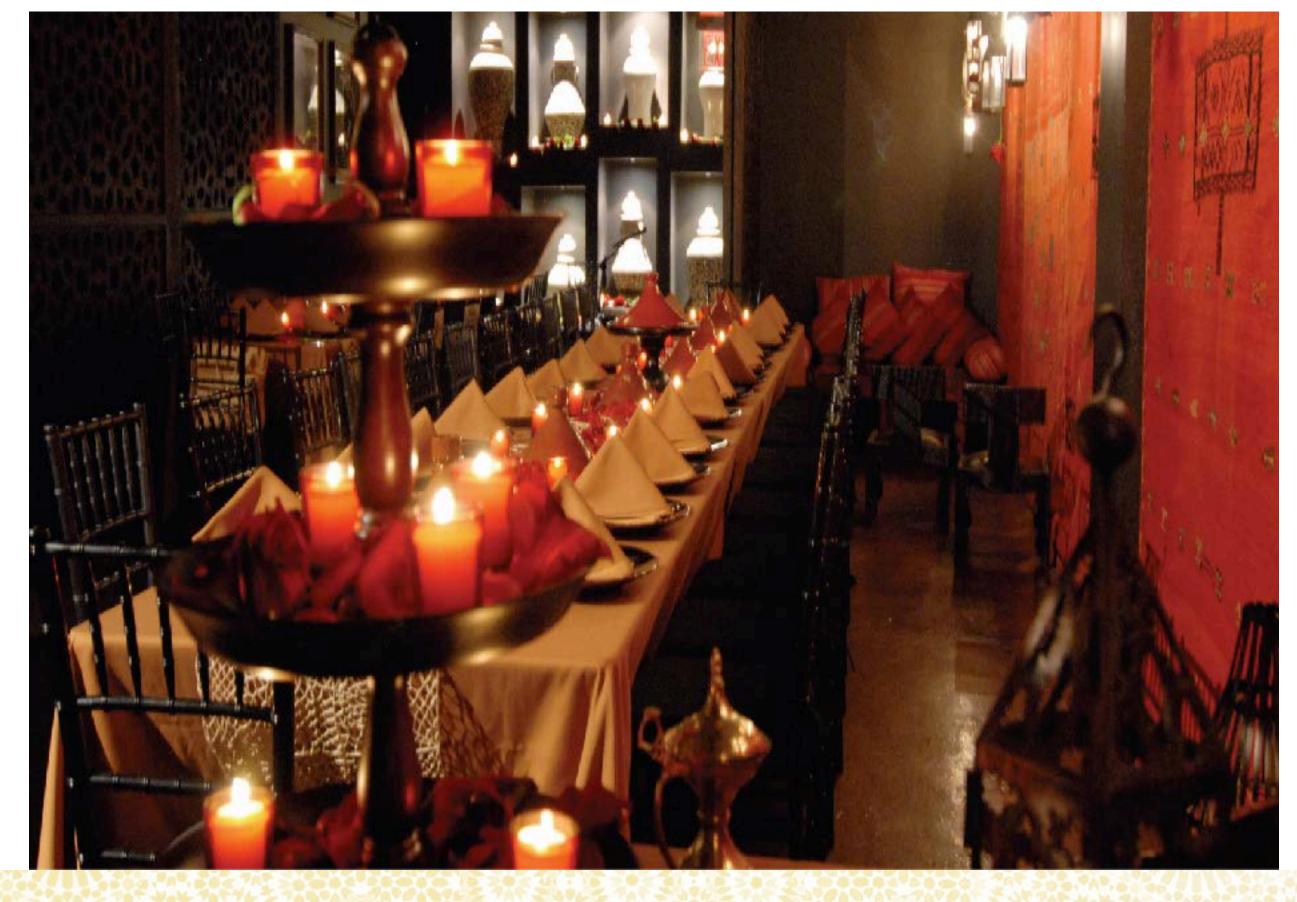




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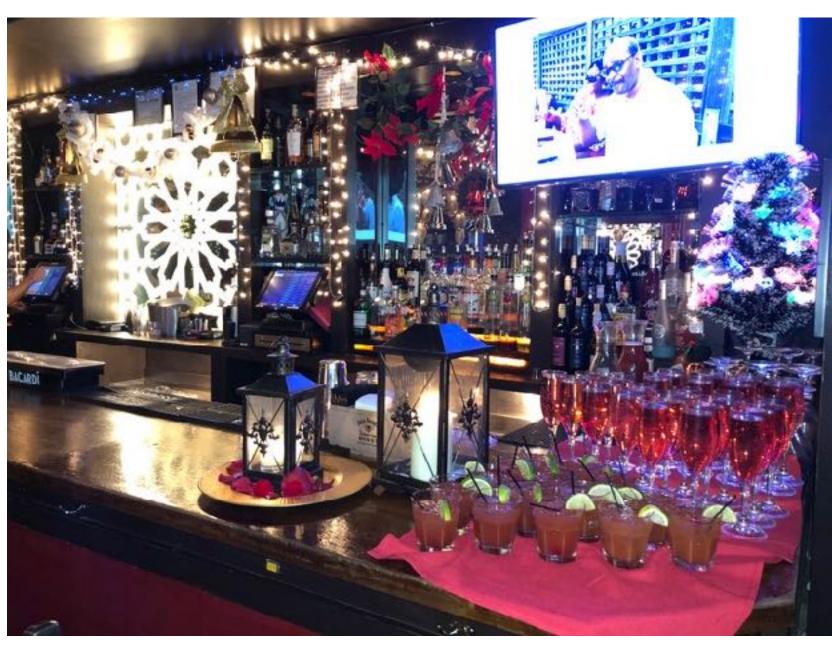














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Sound and Video System Capabilities

DJ Booth Up: 2 - Technics 1200 MK II

1 – Rane 2016 Rotary Mixer

1 – Rane 2016 XP

1 – Denon DND 6000 Dual CD Player 1 – JBL EON 10 Monitors

1 – FA001 RCA Serato Patch Bay

1 – Odyssey Lap Top Rack

3 – Little Lites

DJ Booth Down: 2 – Technics 1200 MK II

1 – Rane 2016 Rotary Mixer

1 - Rane 2016 XP

2 – Pioneer CDJ 1000 MK II CD Players 1 – JBL EON 10 Monitors

1 – FA001 RCA Serato Patch Bay

3 – Little Lites1 – Wireless Mic

Sound System Up: 5 – EAW MK 5394 Top Main Speakers

3 – EAW SB18oz Sub Speakers

4 – Crown Amplifiers

1 – Ashley Protea Digital Processor

Sound System Down: 6 – EAW MK 5394 Top Main Speakers

2 – EAW SB18oz Sub Speakers

4 – Crown Amplifiers

1 – Ashley Protea Digital Processor

Video: 2 – Epson Projector (Inputs- Composite Video)

2 - 22" LCD TV's

1 – Philips DVD Player w/ Loop Capability 1 – DTV Box

Total Sound Output 10,000 WATTS

in Watts:

Internet Completely Wireless





Additional Add-ons

DJ Booth Up: \$700.00

Belly Dancer \$700.00

Burlesque \$550.00

Carnival Performer \$3,500.00

Casino Theme \$200.00

CO2 Cannons \$600.00

Disoc Ball Head \$800.00

Drum Line \$700.00

Drummer \$700.00

DJ \$1,500.00

Fire Performance \$400.00

Gogo Dancer \$800.00

LED Robot \$700.00

LED Stage \$400.00

Mascot \$400.00

Mirrior Devil \$400.00

Panda Heads \$1,700.00

Photobooth \$700.00

Sax Player \$700.00



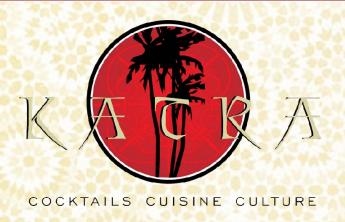












Bar Menu

Well Open Bar

\$20.00 Per Person Per Hour

Standard Open Bar

\$25.00 Per Person Per Hour

Premium Open Bar

\$30.00 Per Person Per Hour

*Please note that shots are not included in open bar packages

BUFFET DINNER MENU

- >\$50.00 per person for 2 Entrée Selections
- \$\$60.00 per person for 3 Entrée Selections

PASTAS & SALADS

Please Select Two

- >Fresh Baby Spinach tossed with Caramelized Walnuts, Roasted Beets and Tahini Mustard Dressing (V)
- Caprese Salad w/Fresh Mozzarella, Beefsteak Tomatoes and Fresh Basil (V)
- >Romaine Salad with Kalamata Olives, Toasted Eggplant Croutons, Tomatoes and Pickled Lemon Vinaigrette (V)
- >Cold Fusilli Pasta, Sun-dried Tomatoes, Feta, Cucumber, Olives in a light Curry Sauce (GF)
- >Field Green Salad with Shallots & Balsamic Vinaigrette (V)

MAIN

Please Select Three

- *Caraway- rubbed Fragrant Moroccan Shrimp with Lemon, Ginger and Apricot Emulsion (GF)
- >Steamed Baby Clams with Tomato and Chipotle Broth over Linguine (GF)
- Harissa infused Chicken Breast in a Moroccan Tangine. (GF)
- >Pan Seared Red Snapper with Fennel spice in a Grand Marnier Sauce (GF)
- >North African slow cooked Lamb Tagine, Pearl Onions, Apricots and Almonds (GF)
- *Mint-Pistachio Encrusted Lamb Chops with Red Onions and Scallions Chermoula (GF)
- North Moroccan Vegetables in Moroccan Tomato Sauce (V)
- >Tender Chunks of Spiced el Raz-Hanout Beef with Brown Caraway Sauce (GF)

ACCOMPANIMENTS

Please Select Two

- String Beans Sautéed with Yellow Pepper (V)
- Moroccan Couscous, simmered with Orange Zest (V)
- >Rice Pilaf with Silvered Almonds and Truffle Oil
- Cinnamon Butternut Squash Puree (V)
- Scented Merguez Risotto
- >Basmati Rice(V)
- \$Garlic Mashed Potatoes (GF)
- >Seasonal Mixed Vegetables (V)





PASSED HORS D'OEUVRES

\$\\$20.00 per person per hour
(All quoted prices are non-inclusive of tax and gratuity)

Please Select Five Items (Warm)

- *Grilled Aged Tenderloin of Beef with a Hennessy Stilton Sauce (GF)
- Marinated Chicken Skewers with Aromatic or Cumin Jus and Pistachio Dust (GF)
- \$\footnote{Shrimp Skewers, marinated with ginger and spices, pineapple, and cumin glaze (GF)
- >Seared Diver Scallops wrapped in Bacon with Horseradish Sauce (GF)
- *Lamb Kebabs with Harissa, Red Pearl Onion, Apricots and Cumin Jus (GF)
- Grilled Chicken Satay served with a Coconut Peanut Dipping Sauce (GF)
- Merguez Sausage with Sweet Onion/Red Pepper Compote wrapped in Puff Pastry (GF)
- Seared Fragrant Shrimp with Mango-Pineapple Chutney (GF)
- *Mini Crab Cakes with Ginger Pickle Remoulade and Micro-Cilantro (GF)
- > Phyllo Chicken Rolls with Spicy Tomato Dipping Sauce (GF)
- >Spiced Moroccan Beef Balls with Moroccan mustard Mayo (GF)
- Stuffed Mushrooms with Zucchini, Squash, Onions, Black Pepper, Garlic & Thyme (V)
- Almond Incrusted BBQ Wings
- >Risotto Balls with Mozzarella & Truffle Oil (V)

(Cold)

- \$\timescript{Chaat-Infused Smoked Salmon on a Buckwheat Blini with Crème Fraiche & Sevruga Caviar (GF)
- Tuna Sashimi with Candied Ginger on Wonton Crisps (GF)
- \$Chilled Jumbo Gulf Shrimp served with Traditional Cocktail Sauce (GF)
- > Hummus with Naan (V)
- Mint/Cilantro Chutney with Naan (V)
- Mango and Golden Raisin Chutney with Naan (V)
- > Focaccia with Herbed Montrachet Goat Cheese and Sun-Dried Tomato (V)

Stationary Platters

(Additional Cost)

- >> Fruit & Cheese Platter
- Humus
- Pickled Vegetable
- > Warm Toasted Naan