

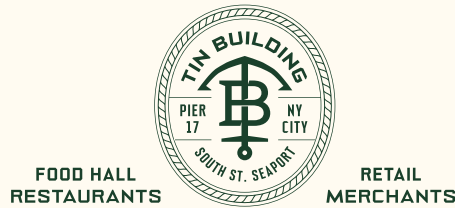


# TIN BUILDING

BY JEAN-GEORGES

## SPECIAL EVENT & PRIVATE DINING

96 SOUTH STREET, NY NY 10038 | [TINBUILDING.COM/EVENTS](https://tinbuilding.com/events)



# TIN BUILDING

BY JEAN-GEORGES

The Tin Building by Jean-Georges is a sprawling new culinary destination located in lower Manhattan's historic Seaport. The culmination of chef Jean-Georges Vongerichten's lifetime desire to open his own marketplace and the most ambitious project of his career to date, the 53,000-square foot building is unlike anything else in the city.

Inspired by the myriad of flavors that define him as a chef (from his childhood in France to traveling and working throughout America, Hong Kong, Bangkok, Singapore, Mexico, and Europe), the immersive concept is also Vongerichten's tribute to the Seaport's now-shuttered Fulton Fish Market, which operated by the waters of the East River for nearly 200 years.

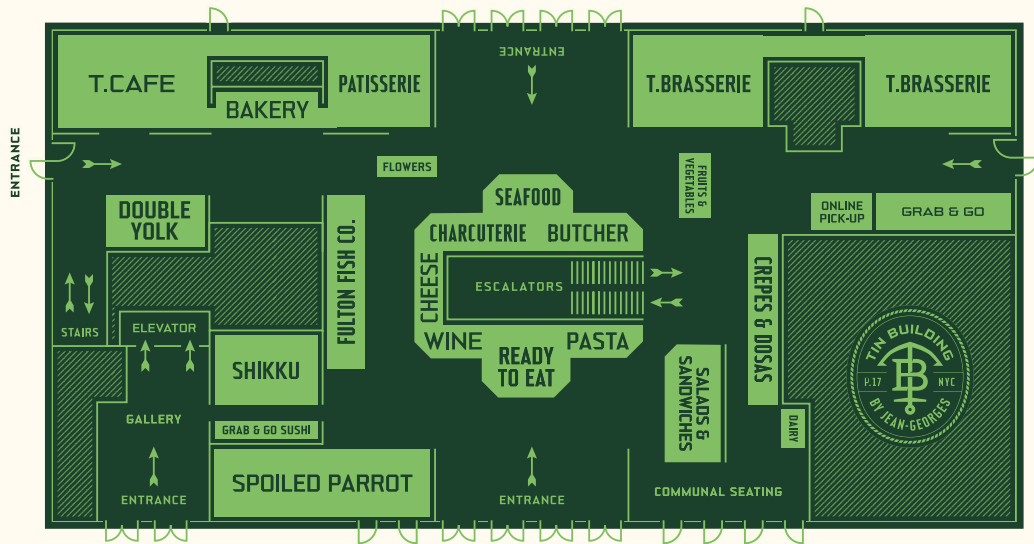
Set under the shadow of the Brooklyn Bridge, the two-story building offers an unexpected array of culinary experiences designed to delight and engage the senses—including multiple restaurants with open kitchens, innovative retail concepts, and an impeccably stocked central market with locally sourced seafood, meats, cheeses, seasonal produce, chef-grade pantry staples, and rare ingredients.

Acclaimed design firm Roman and Williams oversaw the interiors of the building, which honor the legacy of the Tin Building's maritime roots and celebrate the unique story behind each food and beverage offering.

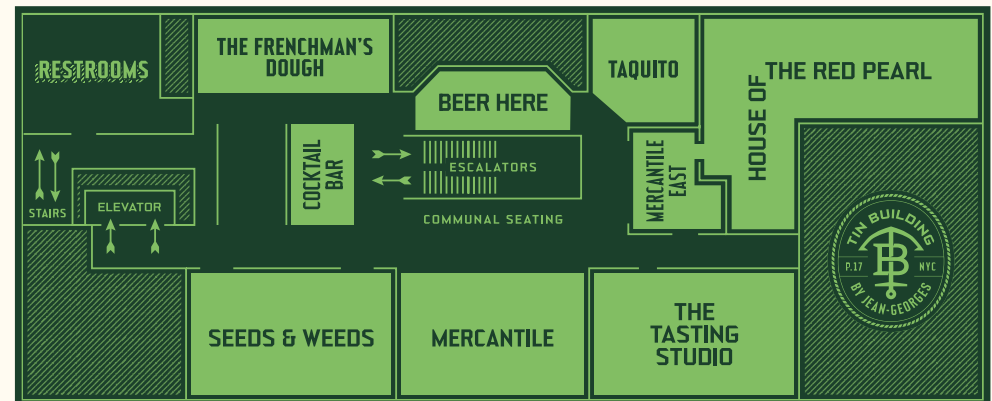
**The Tin Building by Jean-Georges opened on September 28, 2022.**

# PROPERTY OVERVIEW

## 1<sup>ST</sup> FLOOR



## 2<sup>ND</sup> FLOOR



# T. BRASSERIE

## FIRST FLOOR

24 NORTH SEATED | 30 RECEPTION

26 SOUTH SEATED | 30 RECEPTION

INDOOR | 50 FULL BUY OUT | 60 RECEPTION

INDOOR & OUTDOOR | 100 FULL BUY OUT | 120 RECEPTION

T. Brasserie, an ode to the classic bistros of chef Jean-Georges Vongerichten's childhood in Alsace. Serving timeless French fare using only the finest and freshest ingredients from breakfast through dinner, with indoor and outdoor seating.



# SEEDS + WEEDS

SECOND FLOOR | SEATED 56 | RECEPTION 60

A seasonally driven plant based eatery, serving boundary defying vegan and vegetarian food in a warm and verdant enclave with views of the Brooklyn bridge.



# *The* FRENCHMAN'S DOUGH

SECOND FLOOR | 40 SEATED | 30 RECEPTION

A traditional Italian restaurant with a French twist, serving freshly made pastas and perfectly charred pizzas.



# TAQUITO AND BEER HERE!

SECOND FLOOR | RECEPTION 80

Taquito is a Mexican-style taqueria complete with achiote pork, marinated shrimp, shaved beef a la plancha, seasonal margaritas and cinnamon dusted churros.

Beer Here! is a fresh take on a beerhall with up to 24 rotating beer varieties on tap and select cocktails.





# HOUSE OF THE RED PEARL

SECOND FLOOR | PRIVATE DINING ROOM 8 | SEATED 52 | RECEPTION 75

A clandestine, fine-dining restaurant serving Chinese-inspired dishes that marry the innovation of Jean-Georges with flavors of the East, tucked away for a feeling of discovery. New York's best kept secret, with intricate gold wallpaper and blue velvet banquettes.





# THE TASTING STUDIO

SECOND FLOOR | SEATED 38 | RECEPTION 50

A space for intimate conversations and once-in-a-lifetime occasions. Perfect for hosting dinners, cooking segments, tastings, podcasts, book readings, events and more.

