

PRESS RELEASE/CALENDAR ITEM

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Queens Night Market Media Contact: John Wang at john@queensnightmarket.com; 646-543-3532

Citizens Media Contact: Zarina Levitsky at zlevitsky@hudsoncutler.com; 929-217-8465

QUEENS NIGHT MARKET ANNOUNCES OPENING OF TENTH SEASON *Also Named #1 Best City Food Festival by USA Today*

Highlights:

- Queens Night Market returns for its 10th season, opens ticket sale for two sneak previews
- Continued support from [Citizens](#) enables Queens Night Market to attract new vendors and keep prices uniquely accessible for visitors. Queens Night Market seeks additional partners to help combat inflation and keep the event uniquely affordable for all New Yorkers
- Queens Night Market named #1 Best City Food Festival by USA Today for second consecutive year

The Queens Night Market will return next month for its tenth season to the New York Hall of Science in Flushing Meadows Corona Park on Saturday nights, starting **April 12th**.

Over its first nine seasons, the Queens Night Market has welcomed **more than three million visitors**, helped launch **approximately 450 brand-new businesses** in New York, and represented over **95 countries** through its vendors and their food.

Yesterday, Queens Night Market was named [#1 Best City Food Festival by USA Today](#), for the second year in a row. In taking the top spot, the weekly event beat out nineteen other notable festivals, including Taste of Buffalo, French Quarter Festival, and EEEEEATSCON New York.

The Queens Night Market has received numerous other accolades over the last decade, including being named #1 Cheap Eats by The New York Times (2017), #1 Place to Eat Outdoors in NYC by New York Magazine (2019), #9 Best Restaurant in NYC by New York Times in 2023 (ranked #23 in 2024), One of The World's Greatest Food Markets by Financial Times (2024), and One of the Top 10 Markets in the World by Lonely Planet (2024). Its official cookbook, [The World Eats Here](#), also took the gold medal in the Foreword INDIES Cookbook Category (2020).

For the third year, Citizens will be the event's major supporter. Last year, Citizens' sponsorship and support from the Citizens Philanthropic Foundation enabled more than 160 local businesses and entrepreneurs who took part in the Queens Night Market to offer affordable prices (including the unique \$5/\$6 cap on all food for sale) for roughly 20,000 visitors every Saturday night.

To celebrate its 10-year anniversary, the Queens Night Market strives to make this season the most accessible yet for vendors and visitors. *The organization is seeking additional investment from companies, foundations, and philanthropists interested in supporting (immigrant) socioeconomic mobility, entrepreneurship, building bridges across cultural divides, and/or just making NYC more livable,*

equitable, and harmonious to help further reduce, or even completely waive, vendor fees in order to keep the overwhelmingly popular \$5/\$6 price cap on food.

John Wang, founder of the event, said, “If you had asked me when we launched whether Queens Night Market would still be operating after a decade, I would have confidently bet *no*. And if you had asked me then whether we’d be able to maintain a \$6 price cap on food despite cumulative inflation of more than 30% over that decade, I would’ve given even shorter odds on *no*. That we’ve made it this far is all thanks to the generosity of our vendors and of our sponsors, Citizens chief among them.”

Wang added, “I think it’ll be a big year for us, and we’re anticipating more visitors than ever. So, I can’t think of a better way to celebrate our ten-year anniversary than by finding more partners to help us eliminate vendor fees altogether, which would enable us to keep the \$5/\$6 price cap for our visitors and their families for another year.”

“Citizens is proud to be part of the Queens community and continue our support of the Queens Night Market and the entrepreneurs that use this venue to launch new ventures and grow their small businesses,” **said Rebecca O’Connell, NYC Metro President at Citizens.** “The Queens Night Market has grown to be a special community asset that brings people together to celebrate our unique cultures and traditions. As we celebrate the 10th anniversary of the Queens Night Market, we are excited to partner in ensuring access and affordability for vendors and guests alike.”

Sneak Preview Tickets on Sale:

The Queens Night Market is selling a *limited number* of tickets for two “sneak preview” events on **April 12th and April 19th** to help alleviate the traffic and capacity issues that emerged on opening night of its first few years.

Tickets are \$5 and should be purchased in advance - children under 12 are free. If any tickets remain unsold for either night, tickets will be \$8 at the door.

Tickets for April 12th and April 19th can be purchased here: <https://queensnightmarket.eventbrite.com>

At least 20% of net ticket proceeds will be donated to charity.

*The Queens Night Market will be free and open to the public on Saturday nights starting on **April 26th**.*

2025 Vendors & Vendor Application:

Queens Night Market has officially opened vendor applications for its 2025 season and has received nearly 500 applications so far this year. Interested vendors should apply online by following this link <https://bit.ly/2025-QNM-Vendor>, or directing questions to: vendor@queensnightmarket.com

This season will feature Southern cheese straws, Burmese palatas and tea leaf salad, Turkish gözleme, Argentine choripan and fugazzetta pizza, Ethiopian sega wot and messer wot, Peruvian ceviche and anticuchos, Trinidadian curry crab and dumplings and shark sandwiches, Colombian aborrajados and arepas, Romanian-Hungarian chimney cakes, Bangladeshi dim chop and beguni, Haitian diri ak djon djon and chiktay, Indonesian kue pancong and tahu pong, Malaysian beef rendang and roti john, Guyanese

metemgee and pepper pot, Hong Kongese soy sauce noodles, Polish pierogies, Brazilian esfiha and churrasco, Mexican tacos and huaraches, Sichuan ice jelly, Indian chaats, Tibetan momos and shogo bhakleb, Cambodian fish amok, Portuguese pastéis de nata, Sudanese sambuxas and aswad salad, Puerto Rican pernil, Chinese roujiamo, Native American fry bread, Pakistani biryani and nihari, Venezuelan cachapas, Salvadoran pupusas, Taiwanese popcorn chicken, Jamaican jerk chicken and curry goat, Ukrainian knishes, Vietnamese banh mi and pho, Afghan chapli kebabs and mantu, Israeli babkas, Persian crispy rice and dizi, Bajan fish cakes, Ecuadorian bolones and encebollado, Thai fried chicken and yum mama, Sierra Leonean okra stew, Grenadian BBQ salted pigtail and buttered cassava, and many, many more.

The event will also host plenty of art/merchandise vendors, including vintage apparel, hand-poured candles, travel photography, crochet toys, stationery, small batch soap, henna, vintage brooches and ads, international handcrafts, NYC-themed apparel, gourmet dog treats, handmade jewelry, ceramics, and local art.

A current list of confirmed food vendors is appended to this press release.

Website: queensnightmarket.com

Facebook: facebook.com/QueensNightMarket

Instagram: instagram.com/queensnightmarket

X (formerly Twitter): x.com/QnsNightMarket

About Citizens Financial Group, Inc.

Citizens Financial Group, Inc. is one of the nation's oldest and largest financial institutions, with \$217.5 billion in assets as of December 31, 2024. Headquartered in Providence, Rhode Island, Citizens offers a broad range of retail and commercial banking products and services to individuals, small businesses, middle-market companies, large corporations and institutions. Citizens helps its customers reach their potential by listening to them and by understanding their needs in order to offer tailored advice, ideas and solutions. In Consumer Banking, Citizens provides an integrated experience that includes mobile and online banking, a full-service customer contact center and the convenience of approximately 3,100 ATMs and approximately 1,000 branches in 14 states and the District of Columbia. Consumer Banking products and services include a full range of banking, lending, savings, wealth management and small business offerings. In Commercial Banking, Citizens offers a broad complement of financial products and solutions, including lending and leasing, deposit and treasury management services, foreign exchange, interest rate and commodity risk management solutions, as well as loan syndication, corporate finance, merger and acquisition, and debt and equity capital markets capabilities. More information is available at www.citizensbank.com or visit us on [X](#) (formerly Twitter), [LinkedIn](#) or [Facebook](#).

Confirmed 2025 Queens Night Market Food Vendors

Aborrajado – Colombian Aborrajados
Alexis Caribbean Cuisine – Guyanese Metemgee & Pepper Pot
Los Almendros – Salvadoran Pupusas
Anda Café – Bubble Tea
Arepalicious – Colombian Arepas
Ay Cachapas – Venezuelan Cachapas
Babka Bailout – Babkas & Burekas
Baked Vice – Southern Cheese Straws
Banh Mi Thai Binh Duong – Vietnamese Banh Mi
Bolonito NYC – Ecuadorian Bolones
La Braza – Roasted Corn & Skewers
Bstro – Taiwanese Popcorn Chicken
Buffalo Jump – Native American Fry Bread
Burmese Bites – Burmese Palatas
C Bao – Asian Duck and Pork Buns
Cambodianow – Cambodian Fish Amok
Caribbean Street Eats – Trinidadian Shark Sandwiches
La Carnada – Mexican Huaraches
Cassa – Haitian Chiktay
Chickn Rotonda – Filipino Skewers, Sisig & Kwek-Kwek
De'Rangoon – Burmese Tea Leaf Salad
DiLena's Dolcini – Cannoli and Cookies
Don Ceviche – Peruvian Ceviche
Eema's Cuisine – Hawaiian Musubi
El Pernil Ecuatoriano – Ecuadorian Pernil Sandwiches
Ella Spice – Grenadian BBQ Salted Pigtail & Buttered Cassava
Emeye Ethiopian Cuisine – Ethiopian Segwa Wot & Messer Wot
Enfes NYC – Turkish Gözleme
EpisbySteve – Haitian Diri ak Djon Djon & Griot
Go Green Yaks! – Tibeian Shogo Bhakleb & Tsel Bhakleb
Halal Cocoos Den – Pakistani Nihari & Biryani
Hollywood Plates – Puerto Rican Pernil
Hong Kong Street Food
Jiutoiniao – Chinese Roujiamo
Joey Bats Café – Portuguese Pastéis de Nata
Joon – Persian Crispy Rice
Kachamorich – Bangladeshi Dim Chop & Beguni
The Knish – Ukrainian Knishes
Lemak Kitchen – Malaysian Roti John & Apam Balik
Lettuce Meat – Korean BBQ
Mama Food – Squid Skewers
Mama Malaysia – Malaysian Beef Rendang & Ota Ota

Matylda's Food – Polish Pierogis
Mercys Kitchen – Ecuadorian Encebollado
Mister Bocado – Brazilian Esfiha & Churrasco
Moon Man – Indonesian Kue Pancong
MuahChee Alley – Fujianese Lychee Pork & Mochi
Nansense – Afghan Chapli Kebabs & Mantu
Nomad Dumplings – Tibetan Momos
Persian Eats – Iranian Dizi & Koofteh Tabrizi
Le Pho – Vietnamese Pho
Pizza Clandestina – Argentine Fugazetta Pizza
Playground – Indonesian Tahu Isi & Batagor
Rostacy Jamaican Food – Curry Goat & Oxail
Saldfish Shack – Bajan Fish Cakes
Sam's Fried Ice Cream
Sambuxa NYC – Sudanese Sambuxa & Aswad Salad
Super Chori NY – Argenti Choripan
Sweet & Salty – Colombian Empanadas
Szechuan – Sichuan Ice Jelly
Tacos El Guero – Mexican Tacos
Taypa – Peruvian Anticuchos
Thai Tai Eatery – Thai Noodles
Treat Yourself Jerk Chicken
Trini Treats Queens – Trinidadian Curry Crab and Dumplings & Doubles
Twisted Potato – Fried Potato Twists
Twistercake Bakery – Romanian/Hungarian Chimney Cakes
Vincent Farms Natural Foods – Sierra Leonean Fare
Wanna Chaat – Indian Chaats