



# GRAYSON

HOTEL

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PRIVATE DINING

2023

# PRIVATE EVENTS AT GRAYSON HOTEL

## EVENT SPACES

### HARTA

*New American Brasserie*

With a dramatic bar and lounge, semi-private dining room and seasonal outdoor patio, Harta provides stylish spaces to gather with colleagues, friends or family.

*Semi Private Dining Room • Up to 40 Seated*

*Restaurant Buyout: Up to 150 Standing, 60 with Seating*

#### Features

Semi-Private Dining Room • Indoor-Outdoor Flow • Stylish Bar & Lounge

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### BAR HARTA

*Wine Bar & Lounge • Located on our 2nd Floor Terrace*

From the intimate Glass Pergola and Wine Room, to our indoor-outdoor patios, Bar Harta accommodates groups of all sizes. Small group, semi-private and buyout options may be customized based on the needs of the gathering. A versatile layout allows for a DJ or live band.

*10 to 200 Standing, 10 to 150 with Seating*

#### Features

Al Fresco Terrace Overlooking 39th Street • Dramatic Entrance via the Helix Staircase  
Seasonal Enclosure • 16 Wines on Tap • Expansive Bar & Lounge • Glass Pergola • Wine Room

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### BAR CIMA

*Rooftop Tequileria*

Atop Grayson Hotel sits Bar Cima, a stylish and sophisticated Tequila bar and lounge. Floor to ceiling windows looking onto the Empire State Building provide a backdrop for the intimate, indoor bar, which features over 200 hand-picked agave spirits. The seasonal, outdoor deck overlooks Bryant Park and the ball drop in Times Square.

*Buyout: Includes indoor bar and lounge and outdoor terrace • Up to 150 Standing*

#### Features

Voted one of the “Top 40 Best Rooftop Bars in New York City” by Esquire Magazine  
Nominated for Multiple Design Awards • Indoor-Outdoor Flow  
Views of the Empire State Building, Times Square, Bryant Park & Freedom Tower  
Over 200 Agave Spirits • Craft Cocktails

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### TACALLE

*Hidden Taco Garden*

Tucked away on 38th St is Tacalle, a festive taco garden brought to life by a wall-sized mural, twinkling fairy lights and retro taco truck.

*Buyout: Up to 80 Standing*

#### Features

Taco Truck • Soft Seating • Original Artwork

# HARTA & BAR HARTA

## COCKTAIL RECEPTION PACKAGES

### HARTA & BAR HARTA PASSED CANAPES

\$55 per Guest, Choice of 5 Items

RICOTTA CROSTINI  
CRUSHED AVOCADO  
FRIED ARTICHOKE  
GOLDEN BEET CROSTINI  
CAPONATA CROSTINI  
CHEESE ARANCINI  
BACON WRAPPED DATES

MINIATURE GRILLED CHEESE  
GRILLED BEEF SKEWER  
GRILLED CHICKEN SKEWER  
CHORIZO & POTATO CROQUETTES  
FRIED CHICKEN & WAFFLE  
BEEF SLIDERS  
PIGS IN A BLANKET

MEATBALLS  
TUNA CRUDO SPOONS  
SHRIMP A LA PLANCHA  
SHRIMP COCKTAIL  
LOBSTER ROLL  
SALMON TARTARE  
SMOKED SALMON

### HARTA & BAR HARTA 2-HOUR HAPPY HOUR

#### WINE & BEER BAR

\$75 per Guest Includes:

Two-hour open bar including 16 wines on tap at Bar Harta and domestic bottled craft beers.

Passed Canapes  
Choice of 5 Items

#### SIGNATURE BAR

\$95 per Guest Includes:

Two-hour open bar including 16 wines on tap at Bar Harta, top shelf spirits and domestic bottled craft beers.

Passed Canapes  
Choice of 5 Items

### BAR HARTA 3-HOUR COCKTAIL RECEPTION

\$120 per Guest Includes

Three-hour Signature open bar including 16 wines on tap at Bar Harta, top shelf spirits and domestic bottled craft beers.

Passed Canapes  
Choice of 5 Items  
Dips & Spreads

See pages 11, 12 & 14 for full description of canapes, reception stations and beverage enhancements.

Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be cancelled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 22% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

# HARTA & BAR HARTA

## STROLLING DINNER RECEPTION

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### BAR HARTA

#### STROLLING DINNER RECEPTION

*3 hours, \$155 per Guest Includes:*

Three hour signature open bar including 16 wines on tap

Passed canapes

*Choice of 5 Items*

Dips & Spreads

Mini Dinner Station

Choice of 1 Additional Station

Passed/Stationed Desserts

Coffee & Tea Service

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# HARTA & BAR HARTA FAMILY-STYLE DINNER

AVAILABLE FOR PARTIES OF UP TO 50 GUESTS IN HARTA

3-COURSES, \$75 PER GUEST, SERVED FAMILY-STYLE

## APPETIZERS

*choose 2 items*

**CRUSHED AVOCADO DIP**  
tomato, onion, cilantro, tortilla chips

**CHARRED EGGPLANT**  
mint, smoked olive oil

**TOMATO BRAISED MEATBALLS**  
beef & pork, goat cheese-whipped ricotta, basil

**GOLDEN BEET CROSTINI**  
goat cheese, watercress

**CLASSIC CAESAR**  
little gem lettuce, parmigiano reggiano, country bread croutons

**WHITE BEAN HUMMUS**  
aleppo pepper

**MEDITERRANEAN SALAD**  
tomato, cucumber, peppers, radish, chickpeas, roasted garlic vinaigrette

**CHORIZO & POTATO CROQUETTES**  
romesco sauce

**TUNA CRUDO**  
roasted pepper, lemon, hazelnut, green onion

**BURRATA**  
heirloom tomato, artichokes, croutons, basil

## MAIN COURSE

*choose 3 items*

**ROASTED CAULIFLOWER**  
panisse, oyster mushroom, eggplant

**SHRIMP SCAMPI**  
casarecci, garlic, lemon, spicy breadcrumbs

**BLACK ANGUS SIRLOIN +\$12 PER PERSON**  
peppercorn crust, fingerling potatoes, watercress, balsamico

**ATLANTIC SALMON**  
capanata, pumkin seed gremolata

**WILD MUSHROOM CAVATAPPI**  
parmigiano reggiano

**STEAK FRITES**  
black canyon skirt steak, salsa verde

**ROASTED ORGANIC CHICKEN**  
crushed potatoes, olives, saffron

**BRANZINO**  
roasted fennel, artichoke, salmoriglio sauce

## SIDES

*included*

**PATATAS BRAVAS**  
crispy potatoes, salsa brava

**GRILLED BROCCOLINI**  
brown butter, raisins, capers

## DESSERT

*included*

**BASQUE CHEESECAKE**  
**CHOCOLATE ALMOND TORTE**

**SEASONAL CROSTATA**  
whipped mascarpone

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# HARTA & BAR HARTA FAMILY-STYLE LUNCH

AVAILABLE FOR PARTIES OF UP TO 50 GUESTS IN HARTA

3-COURSES, \$50 PER GUEST, SERVED FAMILY-STYLE

## APPETIZERS

*choose 2 items*

- CRUSHED AVOCADO DIP  
tomato, onion, cilantro, tortilla chips
- CHARRED EGGPLANT  
mint, smoked olive oil
- TOMATO BRAISED MEATBALLS  
beef & pork, goat cheese-whipped ricotta, basil
- GOLDEN BEET CROSTINI  
goat cheese, watercress

## WHITE BEAN HUMMUS

aleppo pepper

- CLASSIC CAESAR  
little gem lettuce, parmigiano reggiano, country bread croutons
- MEDITERRANEAN SALAD  
tomato, cucumber, peppers, radish, chickpeas, roasted garlic vinaigrette
- CHORIZO & POTATO CROQUETTES  
romesco sauce

## MAIN COURSES

*choose 2 items*

- BRANZINO  
roasted fennel, artichoke, salmoriglio sauce
- WILD MUSHROOM CAVATAPPI  
parmigiano reggiano
- SHRIMP SCAMPI  
casarecci, garlic, lemon, spicy breadcrumbs

## ROASTED CAULIFLOWER

panisse, cauliflower, eggplant

- ROASTED ORGANIC CHICKEN  
crushed potatoes, olives, saffron

## STEAK FRITES +\$12 PER PERSON

black canyon skirt steak, salsa verde

## DESSERT

*included*

- CHOCOLATE ALMOND TORTE
- BASQUE CHEESECAKE

## SEASONAL CROSTATA

ricotta

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# HARTA & BAR HARTA PLATED BREAKFAST

AVAILABLE FOR PARTIES OF UP TO 50 GUESTS IN HARTA

2-COURSES, \$35 PER GUEST

includes fresh grapefruit and orange juice,  
la colombe brewed coffee, hot tea, sparkling and flat water

## STARTERS *included*

### PASTRY BASKET

croissant, pistachio-berry croissant,  
pain au chocolat, blueberry-streusel muffin

### GRANOLA & GREEK YOGURT

whole grain oat & honey granola,  
mixed berries

## MAIN COURSES *choose 2 items*

### 2 EGGS ANY STYLE

crispy yukon gold potatoes, toast

### STEEL CUT OATS

mixed berries, brown sugar

### H&H EVERYTHING BAGEL & LOX

cream cheese, red onion, tomato,  
capers, crispy yukon gold potatoes

### HARTA FRENCH TOAST

mixed berry compote, powdered  
sugar, vermont maple syrup

### BREAKFAST SANDWICH

applewood smoked bacon, two eggs,  
vermont cheddar, brioche bun,  
crispy yukon gold potatoes

### VEGETABLE OMELETTE

spinach, oyster mushroom, goat cheese,  
crispy yukon gold potatoes, toast

### STEAK & EGGS +\$10 PER PERSON

black angus sirloin, two eggs, salsa verde,  
crispy yukon gold potatoes, toast

## SIDES *choose 2 items*

### FRESH CUT FRUIT & BERRIES

### APPLEWOOD SMOKED BACON

### PORK SAUSAGE

### CRISPY YUKON GOLD POTATOES

toast white, whole wheat, gluten free

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# BOARD ROOM MENUS

## CONTINENTAL BREAKFAST

\$25 PER GUEST, SERVED FAMILY STYLE

sliced seasonal fruit and berries

selection of bagels with cream cheese spreads, fresh baked pastries, muffins, breakfast breads, whipped butter and preserves

## HEALTHY BREAKFAST

\$25 PER GUEST, SERVED FAMILY STYLE

sliced seasonal fruit and berries

granola & greek yogurt, selection of fresh juices, steel cut oats, egg white frittata with market vegetables

## HARTA SANDWICH & SALAD BOARD

\$35 PER GUEST, SERVED FAMILY-STYLE

*Choice of 2 Salads and 2 Sandwiches Served with Chips and Fresh Fruit*

### SANDWICHES

#### HARTA BURGER

black angus beef, vermont cheddar, lettuce, tomato, onion, brioche bun

#### BATTER FRIED CHICKEN SANDWICH

kohlrabi, cabbage, tartar sauce, brioche bun

#### ROASTED TURKEY SANDWICH

bacon, lettuce, tomato, herb aioli

#### EGGPLANT SANDWICH

burrata, lettuce, tomato, ciabatta

### SALADS

#### MEDITERRANEAN SALAD

tomato, cucumber, peppers, radish, chickpeas, tahini, red wine vinaigrette

#### ENDIVE

turnip greens, pomegranate, sesame seeds, rouge creamery smokey blue

#### CLASSIC CHICKEN CAESAR SALAD

grilled chicken, tuscan kale, spinach, radish, parmesano reggiano, country bread croutons

## BREAKS

\$25 PER GUEST FOR ONE BREAK | \$35 PER GUEST FOR TWO BREAKS

*includes fresh grapefruit and orange juice, la colombe brewed coffee, hot tea, sparkling and flat water*

### SWEETS

*selection of cookies and brownies*

### ENERGY BITES

*assorted nuts, dried fruit and granola*

## BEVERAGE SERVICE

*All packages include non-alcoholic beverage service:*

*la colombe drip coffee, hot tea, sparkling and flat water*

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# BAR CIMA

## EVENT PACKAGES

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### 2-HOUR COCKTAIL RECEPTION

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*\$95 per Guest Includes:*

Two-hour signature open bar

Passed canapes

Choice of 5 Items

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### 3-HOUR COCKTAIL RECEPTION

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*\$120 per Guest Includes:*

Three-hour signature open bar

Passed canapes

Choice of 5 Items

Dips & Spreads

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# TACALLE

## EVENT PACKAGE

### FIESTA!

*2-Hour Cocktail Reception*

*\$95 per Guest*

### GUAC, CHIPS & SALSA STATION

Salsa roja, salsa verde, corn tortilla chips

### MEXICO CITY STREET TACOS

Corn tortillas with spanish onion, radish, cilantro, lime

Choice of 3 fillings, served from our taco truck:

Beef Brisket Barbacoa

Pork Carnitas

Chicken Tinga

Mushroom & Corn Tinga

### PASSED CHURROS +10 PER GUEST

Mexican chocolate dipping sauce

### BEBIDAS

Full premium open with top shelf spirits

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juices & soda

Sparkling & still water service

Mexican Mules

Margaritas—frozen and regular—including:

classic, watermelon, pomegranate and strawberry flavors

Palomas • Seltzers • Canned beers

Still & sparkling water • Soft drinks

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# PASSED CANAPES

Choice of 5 Items, \$55 per Guest +\$6 Each Additional Item

RICOTTA CROSTINI  
truffle honey and hazelnuts\*

CRUSHED AVOCADO  
tomato, onion, cilantro, tortilla chips\*

FRIED ARTICHOKE  
lemon aioli

GOLDEN BEET CROSTINI  
goat cheese, watercress\*

CAPONATA CROSTINI  
pumpkin seed\*

CHEESE ARANCINI  
truffle aioli\*

BACON WRAPPED DATES  
gorgonzola

MINIATURE GRILLED CHEESE  
housemade pickle

GRILLED BEEF SKEWER  
chimichurri

GRILLED CHICKEN SKEWER  
labneh

CHORIZO & POTATO CROQUETTES\*

FRIED CHICKEN & WAFFLE  
spiced maple

BEEF SLIDERS

PIGS IN A BLANKET

MEATBALLS  
pork, beef, mild tomato sauce\*

TUNA CRUDO SPOONS  
roasted pepper, lemon, hazelnut,  
green onion\*

SHRIMP A LA PLANCHA  
garlic, lemon, parsley

SHRIMP COCKTAIL  
garlic aioli\*

LOBSTER ROLL  
potato bun, yuzu aioli\*

SALMON TARTARE  
avocado\*

SMOKED SALMON  
cucumber cup, dill\*

\*Available at Bar Cima

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# RECEPTION STATIONS

## MARKET TABLE

### DIPS & SPREADS

\$10 per Guest

seasonal crudite selection,  
white bean hummus, ricotta, charred  
eggplant, marinated olives, labneh,  
golden beets

### CHARCUTERIE & CHEESE

\$25 per Guest

chef's selection cured meats &  
cheeses, fruit, accompaniments,  
bread, crackers

### GRILLED CHICKEN, BEEF & SHRIMP

SKEWERS

Plattered or Station

\$15 per Guest

romesco, thai peanut & chimichurri  
sauces, fresh baked labnah

## BAR HARTA PAELLA STATION

Available exclusively at Bar Harta

\$16 per Guest, Choice of 1

### SEAFOOD

shrimp, squid, mussels, clams, saffron  
rice, chorizo, piquillo peppers

### CHICKEN & CHORIZO

braised chicken, spanish chorizo,  
saffron rice, artichokes, peppers

### GARDEN

artichokes, asparagus, mushrooms,  
sweet peas, saffron rice

## BAR CIMA FIESTA

Available exclusively at Bar Cima

### GUAC, CHIPS & SALSA STATION

\$10 per Guest

served with salsa roja, salsa verde,  
corn tortilla chips

### MEXICO CITY STREET TACOS

\$25 per Guest

Choice of 3 fillings, served from our Taco Truck  
served with corn tortillas, spanish onion,  
radish, cilantro, lime

### PASSED CHURROS

\$10 per Guest

served with mexican chocolate dipping sauce

Beef Brisket Barbacoa • Pork Carnitas

Chicken Tinga • Mushroom & Corn Tinga

## CARVING STATION

\$30 per Guest for 1 Protein

\$10 additional per Guest for 2 Proteins

### ROASTED SALMON

caponata

### ORGANIC CHICKEN

roasted potatoes, olives

### PEPPER CRUSTED NEW YORK STRIP

chimichurri, charred broccolini

## DESSERT STATION

3 Items, \$9 per Guest

CHOCOLATE ALMOND TORTE • BASQUE CHEESECAKE • ASSORTED COOKIES

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# RECEPTION STATIONS

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## MINI DINNER STATION

*Available exclusively with the Bar Harta  
Strolling Dinner Reception*

### SALADS

#### GOLDEN BEETS

vermont creamery chevre, pistachio vinaigrette

#### CLASSIC CAESAR

little gem lettuce, parmesan reggiano,  
country bread croutons

### MINI ENTRÉES

*Choice of 3*

#### ATLANTIC SALMON

caponata, pumpkin seed gremolata

#### BRAISED SHORT RIB

sweet corn polenta

#### ROASTED CAULIFLOWER

panisse, oyster mushroom, eggplant

#### ROASTED ORGANIC CHICKEN

crushed potatoes, olives, saffron

#### SHRIMP SCAMPI

casarecci, garlic, lemon, spicy breadcrumbs

### SIDES

#### PATATAS BRAVAS

#### GRILLED BROCCOLINI

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# BEVERAGE PACKAGES

## 3-HOUR PACKAGES

*Beverage Packages do not Include Shots*

### PREMIUM BAR

*\$100 per Guest, \$30 per Guest per additional hour*

Full premium open with top shelf spirits

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juices, soda, regular coffee & tea

Sparkling & still water service

### SIGNATURE BAR

*\$90 per Guest, \$25 per Guest per additional hour*

3 Seasonal cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & sparkling water service

### BEER & WINE

*\$70 per Guest, \$20 per Guest per additional hour*

Sommelier's selections red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service