



GRAYSON
HOTEL

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

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

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

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

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,
parmigiano 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

2-HOUR COCKTAIL RECEPTION

\$95 per Guest Includes:

Two-hour signature open bar

Passed canapes

Choice of 5 Items

3-HOUR COCKTAIL RECEPTION

\$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

PASSED CHURROS

\$10 per Guest

served with mexican chocolate dipping sauce

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*

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

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, parmigiano 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