



EVENTS AT
MOXY WILLIAMSBURG

BarLab



OBESZA



PRIVATE DINING ROOM

MESIBA

Meaning **“party”** in Hebrew, Mesiba honors the melting pot of the Levant region, which encompasses Israel, Lebanon, Egypt, Turkey, Palestine and the Eastern Mediterranean, celebrating the flavorful cuisine and festive “breaking bread” culture. **Chef Eli Buli** serves traditional dishes with a contemporary twist in a space that pays homage to Tel Aviv’s lively energy.





JOI

SOUND ROOM



Inspired by mid-century recording studios and the retro leisure lifestyle, **Jolene Sound Room** is an energetic lounge with a custom sound system from the award-winning team behind some of NYC's legendary clubs — the ideal spot to dance to the beats of local and global DJs.

It's the first formal collaboration between the Moxy Williamsburg, Bar Lab Hospitality and the three principals behind Space, III Points and Link Miami Rebels: Davide Danese, Coloma Kaboomsky and David Sinopoli.



illistar



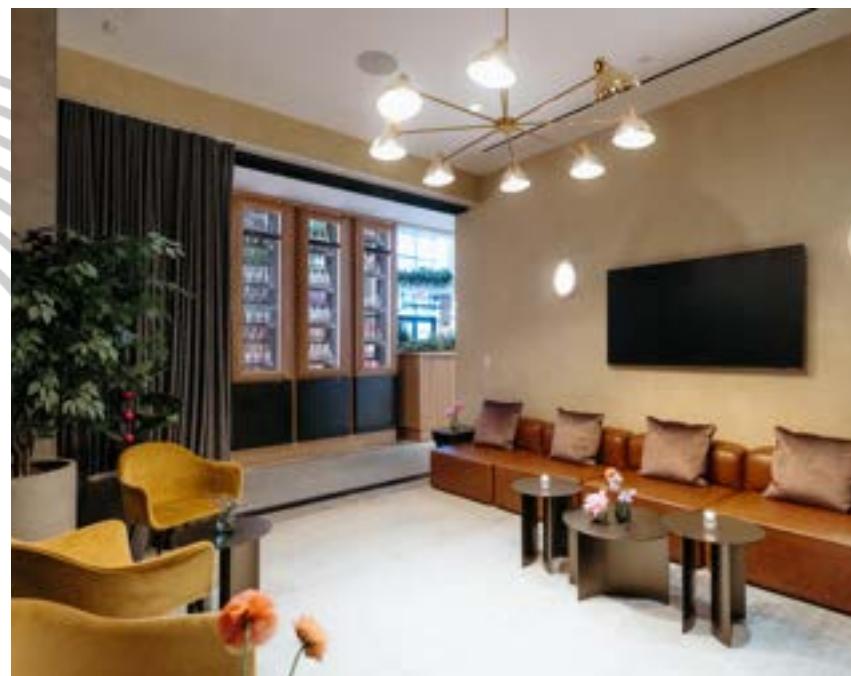
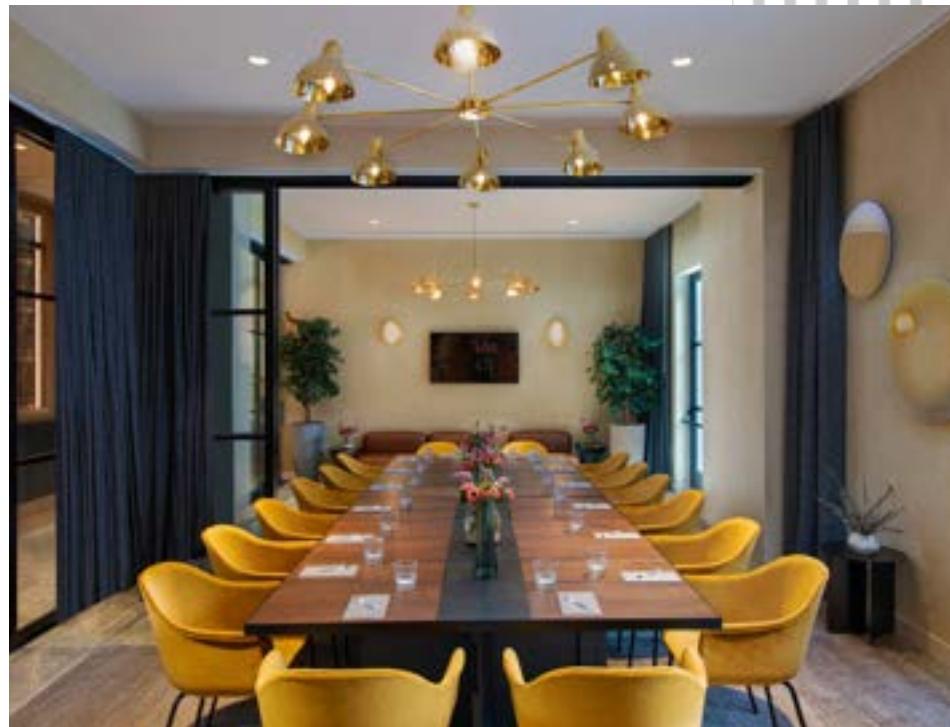


Blending tropical decor with Brooklyn energy, **Lillistar**, Moxy Williamsburg's indoor-outdoor rooftop bar, is a unique, vibrant setting for playful seasonal cocktails and dramatic views of the Williamsburg Bridge and Manhattan skyline.



the STUDIOS

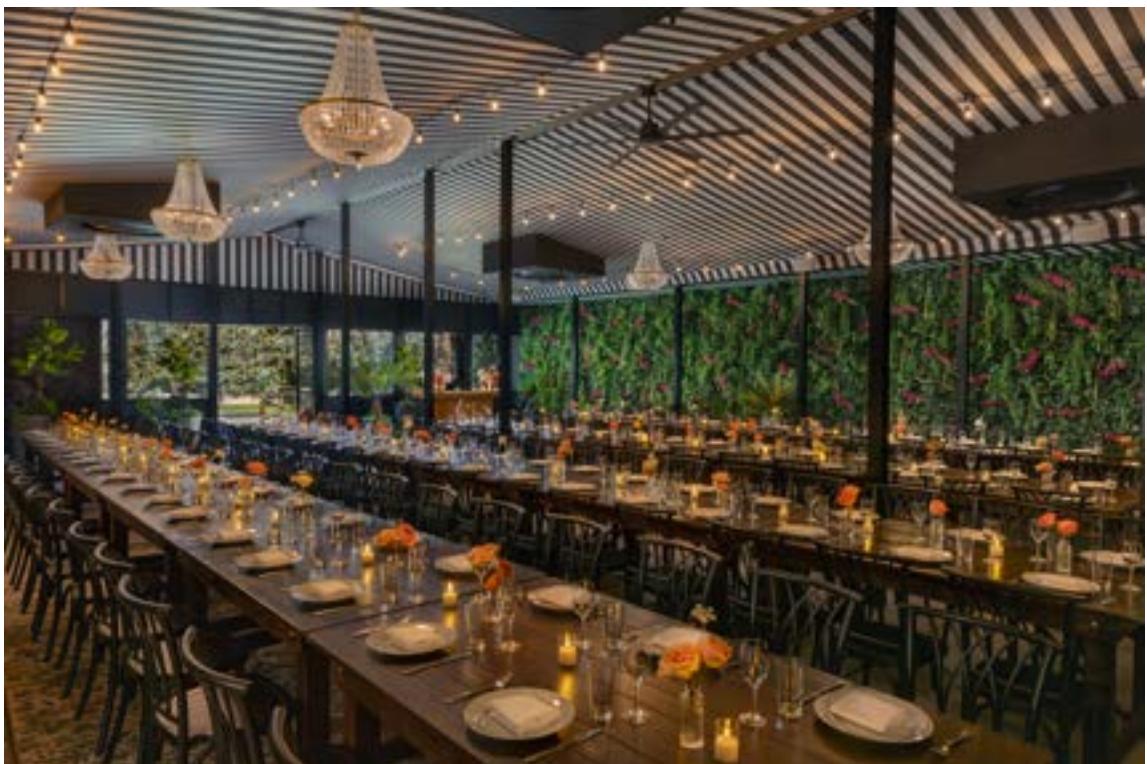
Sitting off the corridor behind the lobby and Bar Bedford, **Studios 1 & 2** feature modular sofas, worktables, and a variety of side tables, all designed to be easily rearranged for different purposes. **Studio 3 is our private dining room** within Mesiba Restaurant. The rooms are separated by operable glass walls so they can be combined to accommodate larger groups.





Bar Bedford Garden is a versatile, all-weather oasis tucked behind Moxy Williamsburg's Lobby. Fully tented in chic striped fabric, this year-round venue sets a lush backdrop for events of up to 175 guests - from intimate gatherings and corporate meetings to full-scale celebrations. Thoughtfully designed furniture, lighting and greenery bring an effortless warmth, creating a spirited escape in Brooklyn.

BAR BEDFORD GARDEN





MENUS

**please note menus are seasonal & subject to change*

BREAKFAST

*INCLUDES DRIP COFFEE, HOT TEA, ORANGE JUICE

\$25 PP

SELECT 2

ASSORTED PASTRIES

MINI BAGELS WITH CREAM CHEESE & BUTTER

ADD FLAVORED CREAM CHEESE, SCALLION & TOMATO [+6 PP]

ADD LOX PLATTER [+15 PP]

MAKE-YOUR-OWN YOGURT PARFAIT

\$35 PP

SELECT 3 // +\$5 PP FOR EACH ADDITIONAL SELECTION

ASSORTED PASTRIES

MAKE-YOUR-OWN YOGURT PARFAIT

EGG & CHEESE SANDWICH

[WITH SAUSAGE OR BACON +\$5 PP]

MINI BAGELS WITH CREAM CHEESE & BUTTER

ADD FLAVORED CREAM CHEESE, SCALLION & TOMATO [+6 PP]

ASSORTED FRUIT PLATTER

SCRAMBLED EGGS & FINGERLING POTATOES [+5 PP]

FRENCH TOAST WITH BERRIES & WHIPPED CREAM

AVOCADO TOAST [+8 PP]

LOX PLATTER [+15 PP]

BAGELS, SHAVED RED ONION, TOMATOES, SCALLION, CAPERS



LUNCH \$45 PP

*INCLUDES SOFT BEVERAGES & WATER

SELECT 3 // +\$5 PP FOR EACH ADDITIONAL
SELECTION

WILD GRAIN SALAD **(VEG)**

DRIED FRUIT, CHEESE, FRESH HERBS

GARDEN SALAD **(VEG)**

FRESH MESCLUN MIX, HOUSE VINAIGRETTE

CAESAR SALAD

PESTO PASTA CHICKEN

PASTA A LA VODKA
[WITH MEATBALLS + \$7PP]

GRILLED CHICKEN SANDWICH

CHICKEN CAESAR WRAP

ROASTED VEGETABLE SANDWICH **(VEG)**

FALAFEL PITA **(VEG)**

TURKEY SANDWICH

SALAD STATION \$25 PP

SELECT 2

*ALL SALADS ARE DECONSTRUCTED

WILD GRAIN SALAD **(VEG)**

DRIED FRUIT, CHEESE, FRESH HERBS

GARDEN SALAD **(VEG)**

FRESH MESCLUN MIX, HOUSE VINAIGRETTE

CAESAR SALAD

ADD-ONS: FALAFAL +\$5 PP, CHICKEN +\$7 PP, SHRIMP +\$9 PP

LIGHTER BITES

MEZZE: HUMMUS, BABAGANOUSH, TZATZIKI, LABNEH,
CRUDITE, PITA, FALAFEL **\$25 PP**

SNACK PACK: PRETZELS, CHIPS, POPCORN, GRANOLA
BARS **\$10 PP**

COOKIE PLATTER **\$6 PP**

FRUIT PLATTER **\$8 PP**

COFFEE, HOT TEA, OJ STATION **\$10 PP**

PRIX FIXE DINNER MENU \$100 PP

SERVED FAMILY STYLE

NISHNUSHIM

FRENA BREAD, SOUR CREAM, ZHOGE, HUMMUS (**VEG**)

FALAFEL, TAHINI, AMBA

YALLA [SELECT 2]

TUNA SASHIMI, CELERY, DATES, ALMONDS, LABNEH AND FRESH HERBS (**GF**)

GREEN SALAD, ASPARAGUS, MIXED GREENS, FRESH HERBS, CHARRED BUCHERON CHEESE (**VEG & GF**)

ROASTED FENNEL

SKEWERS (CHOICE OF 1: CHICKEN THIGH, MUSHROOMS, TUNA BELLY, BEEF [+5 PP])

MESIBA [SELECT 3 // +\$10 pp for each additional selection]

CABBAGE, VEGAN LABNEH, PICKLED FENNEL (**VEG & GF**)

BRANZINO, SHAVED FRESH ARTICHOKE, SYRIAN OLIVES (**GF**)

CHICKEN MUSAKHAN, LAFFAH BREAD, SPINACH SALAD, AMBA & ALMONDS

STEAK, FRIED POTATO, WATERCRESS & ROASTED GARLIC (**GF**) [+15 PP]

LAMB NECK, YEMENI PANCAKE, TAHINI AMBA, PICKLES & FRESH HERBS [+10 PP]

DESSERT [SELECT 1]

CHOCOLATE MOUSSE CUPS (**GF**)

CHEESECAKE

MALABI CUPS

CANAPES

SELECT 4, \$45 PP/HR

**[+\$10 pp for each
additional selection]**

SLIDERS, HARISSA AIOLI, ASHKENAZI PICKLES

FALAFEL, TAHINI **(V)**

CAULIFLOWER FRITTERS, RED PEPPER CHILE, TAHINI **(V)**

GRILLED CHICKEN SKEWERS, ZUCCHINI TZATZIKI **(GF)**

SHRIMP COCKTAIL **(GF)** [+7PP]

LAMB KEBAB, TAHINI **(GF)** [+5PP]

ARANCINI, MUSHROOM, FREEKAH **(VEG)**

BEEF IN A BLANKET

BRUSCHETTA BABAGANOUSH **(VEG)**

SQUASH WONTONS **(VEG)**

TRUFFLE MUSHROOM TART **(VEG)**

PANI PURI TUNA, AVOCADO, CILANTRO

SEASONAL CRUDO *SERVED ON A SPOON

BRUSCHETTA WITH RICOTTA & SEASONAL FRUIT **(VEG)**

STATIONS

MINIMUM GUEST COUNT 20

SALAD STATION \$25 PP

*ALL SALADS ARE DECONSTRUCTED

SELECT 2

WILD GRAIN, FETA SALAD
GARDEN SALAD
CAESAR SALAD

RAW BAR STATION \$50 PP

EAST & WEST COAST OYSTERS
SHRIMP COCKTAIL
VARIETY OF MARKET SASHIMI

CHEESE STATION \$30 PP

ARTISAN CHEESES, SPREADS, HONEY,
NUTS, SEEDS, BREAD

PITA STATION \$35 PP

CHEF FEE OF \$250 PER 50 GUESTS

*SERVED WITH MIXED GREENS SALAD, PITA &
CHEF'S ACCOMPANIMENTS

SELECT 2

CHICKEN MUSAKHAN
GRILLED MUSHROOM
CAULIFLOWER SHAWARMA
ROASTED LAMB
FALAFEL

MEAT CARVING \$50 PP

CHEF FEE OF \$250 PER 50 GUESTS

*SERVED WITH ARUGULA SALAD AND SAUCES

SELECT 2

WHOLE CHICKEN
ROASTED LAMB
MARKET FISH
NY STRIP [+15 PP]

SELECT 2

ROASTED POTATOES
ASPARAGUS
CAULILINI
MUSHROOMS
SEASONAL VEGETABLE

MEZZE \$25 PP

HUMMUS, BABAGANOUSH, TZATZIKI, LABNEH, CRUDITE,
PITA, FALAFEL

DESSERT STATION \$18 PP

*SERVED WITH COFFEE & TEA

SELECT 2

MALABI CUPS
CHOCOLATE MOUSSE CUPS
FRUIT TARTS
CHEESECAKE BITES
CARROT CAKE
CHOCOLATE CAKE
SOFT SERVE *FOR LILLISTAR EVENTS ONLY

BEVERAGE PACKAGES

WINE & BEER OPEN BAR \$23 PP/HR

HOUSE WINE & HOUSE BEER

CLASSIC OPEN BAR \$30 PP/HR

WINE, BEER,
CLASSIC LIQUOR,
CLASSIC COCKTAILS,
1 SPECIALTY COCKTAIL

PREMIUM OPEN BAR \$38 PP/HR

WINE, BEER,
PREMIUM LIQUOR,
CLASSIC COCKTAILS,
2 SPECIALTY COCKTAILS





FOR INQUIRIES EMAIL
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BarLab