



*On the High Line*

BETWEEN WEST 15<sup>TH</sup> AND 16<sup>TH</sup> STREETS, ALONG 10<sup>TH</sup> AVENUE

*Events*



FOR MORE INFORMATION, PLEASE CONTACT MEREDITH MANDEL

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# LARGE GROUP RESERVATIONS

For Non-Private Groups of 8-48 Guests, Charged Per Table\*

\*1 Table Accommodates Up to 8 Guests

Lunch: Monday-Friday, Noon-4:45pm

Dinner: Monday-Thursday, 5pm-9pm



## Offerings



\$400 Per Table/Per Hour: 1 White, 1 Rosé, 1 Red, 2 Draft Beers, 1 Draft Cider, and 3 Food Items

\$520 Per Table/Per Hour: 1 Bubbly, 2 Whites, 1 Rosé, 1 Red, 3 Draft Beers, 1 Draft Cider, and 7 Food Items

East Coast Oyster Add-On\*\*: begin with a selection of raw oysters served with all the accoutrements for \$95 Per Table

\*\*Available for large group reservations of 3 tables or more



There is a 2-hour minimum for large group reservations.  
Offerings are replenished throughout the reserved block of time.  
Rates are non-inclusive of tax, gratuity, and a 4% admin fee.

A credit card is required to hold a large group reservation at Hearth on the High Line.

While there is no penalty for a cancellation in advance of the reservation time,

“No-Shows” will be charged a \$250 cancellation fee.



# BUYOUTS



Hearth on the Highline is available for private events during the daytime and evening, 7 days a week. The space can accommodate up to 72 guests.

## *2-Hour Buyouts*

\$3,000 Per Hour

Lunch: Monday-Friday, Noon-4:45pm or Dinner: Monday-Thursday, 5pm-9pm

\$4,500 Per Hour

Weekends: Friday Dinner, 5pm-9pm; Saturday-Sunday, Noon-9pm

## *Full Meal Period Buyouts*

\$9,000

Monday-Wednesday, Noon-4:45pm or 5pm-9pm

\$12,000

Thursday-Sunday, Noon-4:45pm or 5pm-9pm



## *Offerings*

Wine: 1 Bubbly, 3 Whites, 2 Rosés, 1 Red

Beer: All craft brews and cider on draft

Beverage: All non-alcoholic beverages, soda, and water

Food: A full selection from our menu

Offerings are replenished throughout the reserved block of time. Buyout rates include wine, beer, beverage, food, and space rental, but are non-inclusive of tax, gratuity, and a 4% admin fee.

# BALLER BUYOUTS



Please inquire for more details about Baller Buyouts, fully-customizable by James Beard Award Winning Chef Marco Canora and the Hearth team.  
The sky's the limit!



A credit card is required to book a buyout at Hearth on the High Line.  
There is no penalty for a cancellation made at least  
48 hours in advance of the reservation.  
The credit card provided will be charged \$500 for a cancellation made less than  
48 hours in advance of the reservation.

