



PRIVATE EVENTS







HEARTH

a gathering place of warmth & sustenance

Hearth is the East Village restaurant from Chef Marco Canora, recipient of the James Beard award for Best Chef New York City, 2017. Chef Canora's cuisine, with a nod to Tuscany, employs seasonal, locally-sourced ingredients that taste delicious, and make you feel good!

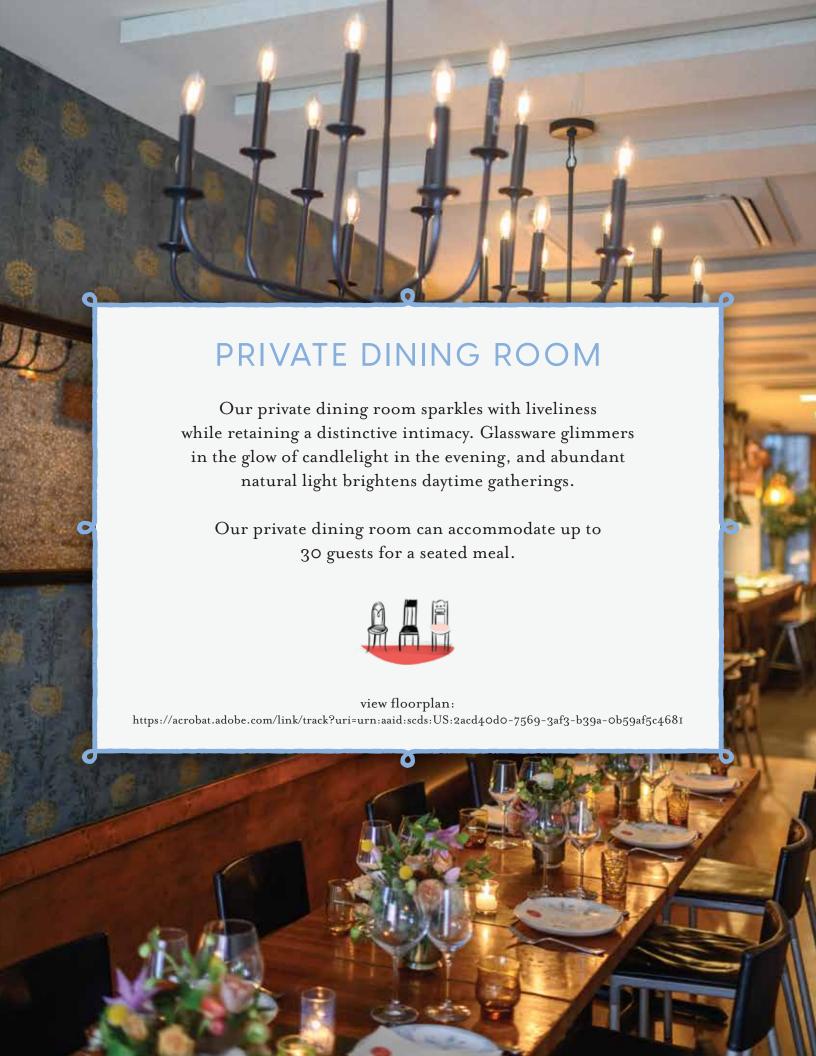
Glowing with rustic elegance, Hearth is everything the name implies, a comfortable place where nourishment is savored, and exacting hospitality is served up with love.





















DINNER



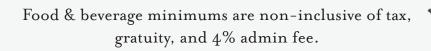
SUNDAY-THURSDAY

January - September | \$2,500 food & beverage minimum October - December | \$2,900 food & beverage minimum



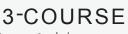
FRIDAY-SATURDAY

\$4,000 food & beverage minimum





MENU FORMATS



family-style | \$95 per guest 2 starters 2 mains & 1 side 2 desserts



4-COURSE

family-style | \$105 per guest 2 starters 1 individually-plated mid-course pasta 2 mains & 1 side 2 desserts S &

4-COURSE

family-style | \$120 per guest 3 starters I individually-plated mid-course pasta 3 mains & 1 side 2 desserts



individually-plated | \$129 per guest choice for each guest between 3 starters, 2 mid-course pastas, 3 mains, and 2 desserts



SAMPLE DINNER MENU OPTIONS



STARTERS



CECINA

chickpea flour pancake with olive tapenade

GARLIC BREAD

grass-fed butter, parsley, lemon

NORWICH MEADOWS LETTUCES

shaved market vegetables, mustard, pecorino

HEIRLOOM TOMATO SALAD

crème fraiche, anchovies, market herbs

WARM SUMMER VEGETABLES

forked potato, pickled onion, anchovy, basil, garlic

GRILLED CAULIFLOWER

pickled ramp yogurt, sungold tomatoes

MARINATED CALAMARI SALAD

olives, celery, chickpeas, chili, oregano



PASTAS



GEMELLI ALLA NORMA

eggplant, tomato, basil, bianco sardo

MACCHERONI

cacio e pepe

MACCHERONI

pork ragu, whipped ricotta, parmesan



MAINS



LOCAL TILEFISH

romano beans, charred corn, shishitos

GRILLED QUAIL

farro, tomato, cucumber, balsamic

ROASTED SPATCHCOCK CHICKEN

pepperonata, coriander, jus

BERKSHIRE PORK CHOP

nectarine, hibiscus, polenta

BEEF & RICOTTA MEATBALLS

in beefy tomato sauce with parm

SIRLOIN MINUTE STEAK

summer market vegetables, salsa verde

SIDES

Sautéed Escarole & Olives · Uccelletto Beans House-Milled Polenta



DESSERTS



HONEY PANNA COTTA

blackberries, basil, buckwheat cookies

PEACH CROSTATA

honey granola, crème fraiche

OLIVE OIL CAKE

lemon cream, blueberries

SOUR CHERRY SEMIFREDDO

cocoa nib cookie crumble, sarsaparilla

Please note, these offerings are samples only. Party menus are determined by market availability, and created one week in advance of the event.





FOR A GRAND ENTRANCE...

add-ons served upon arrival

SPLASH OF CHAMPAGNE | \$20 per guest

CHEF'S SPREAD OF ANTIPASTI | \$20 per guest

FOR A GRAND FINALE...

INQUIRE ABOUT OUR CUSTOM CAKES

WINE AND BEVERAGE

ALL WINE AND BEVERAGE IS CHARGED ON CONSUMPTION

Our inspired Wine Director will gladly guide you in the selection of the perfect bottles to accompany your meal. Featuring smaller, independent producers, and many organic, natural, and biodynamic choices, our wine list offers something for everyone! Whether the preference is for crowd-pleasing varietals, or an exploration of unusual bottlings from our extensive cellar, casual sippers and wine aficionados alike will undoubtedly enjoy the wine conversation. All wines for private events are hand-picked with care.





BRUNCH 🖔



Our private dining room is a delightful venue for a birthday celebration, wedding or baby shower, or festive family function. We'll attend to every delicious detail of your brunch event!

> Our private dining room can accommodate up to 30 guests for a seated meal.



\$1,500 food and beverage minimum, non-inclusive of tax, gratuity, and 4% admin fee.





MENU FORMAT



3-COURSES \$65 per guest



2 family-style starters choice of 3 individually-plated mains 2 family-style desserts





SAMPLE BRUNCH MENU OPTIONS



STARTERS



RICOTTA TOAST

tomato, buckwheat honey, walnut

CECINA

chickpea flour pancake with olive tapenade

GARLIC BREAD

grass-fed butter, parsley, lemon

WHIPPED YOGURT

strawberries, hazelnuts, honey

NORWICH MEADOWS LETTUCES

shaved market vegetables, mustard, pecorino

GRILLED CAULIFLOWER

pickled ramp yogurt, sungold tomatoes

MARINATED CALAMARI SALAD

olives, celery, chickpeas, chili, oregano



ADD-ON



- +\$5 per guest for house-made pasta
- +\$10 per guest for wild local fish or roasted spatchcock chicken



MAINS



BUCKWHEAT PANCAKES

stone fruit compote, maple syrup

FABIO'S FAMOUS TOMATO & EGG

saucy eggs with grilled dipping bread

FRITTATA

maitake mushrooms, campo rosso onions, parm

THE MARCO SANDWICH

pork ragu, whipped ricotta, sauteed greens

TUSCAN ROASTED PORK SANDWICH

fennel & onion, melted fontina, brodo for dipping



RISOTTO

english peas, pecorino



GRASS-FED BEEF & RICOTTA MEATBALLS

house-milled polenta, parm



DESSERTS



HONEY PANNA COTTA

blackberries, basil, buckwheat cookies

PEACH CROSTATA

honey granola, crème fraiche

OLIVE OIL CAKE

lemon cream, blueberries

SOUR CHERRY SEMIFREDDO

cocoa nib cookie crumble, sarsaparilla

Please note, these offerings are samples only.

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WEEKDAY LUNCHEON

IN THE MAIN DINING ROOM

Private weekday luncheon guests enjoy the entirety of our main dining room, where sunlight streams through French doors, basking vintage rustic design in its glow.

Our main dining room can accommodate up to 70 guests for a seated meal.

January - September | \$2,500 food & beverage minimum October - December | \$2,900 food & beverage minimum

Food & beverage minimums are non-inclusive of tax, gratuity, and 4% admin fee.

All weekday luncheon events must conclude by 4pm.

MENU FORMATS

3-COURSE

family-style | \$70 per guest
2 starters
2 mains & 1 side
2 desserts



3-COURSE

\$80 per guest
2 family-style starters
choice of 3 individually-plated mains
2 family-style desserts



SAMPLE WEEKDAY LUNCHEON MENU OPTIONS



STARTERS



RICOTTA TOAST

tomato, buckwheat honey, walnut

CECINA

chickpea flour pancake with olive tapenade

GARLIC BREAD

grass-fed butter, parsley, lemon

NORWICH MEADOWS LETTUCES

shaved market vegetables, mustard, pecorino

HEIRLOOM TOMATO SALAD

crème fraiche, anchovies, market herbs

WARM SUMMER VEGETABLES

forked potato, pickled onion, anchovy, basil, garlic

GRILLED CAULIFLOWER

pickled ramp yogurt, sungold tomatoes

MARINATED CALAMARI SALAD

olives, celery, chickpeas, chili, oregano

SIDES



Sautéed Escarole & Olives Uccelletto Beans House-Milled Polenta



ADD-ON

+\$10 per guest for wild local fish





FRITTATA

maitake mushrooms, campo rosso onions, parm

THE MARCO SANDWICH

pork ragu, whipped ricotta, sauteed greens

TUSCAN ROASTED PORK SANDWICH

fennel & onion, melted fontina, brodo for dipping

GEMELLI ALLA NORMA

eggplant, tomato, basil, bianco sardo

MACCHERONI

pork ragu, whipped ricotta, parmesan

GRILLED QUAIL

farro, tomato, cucumber, balsamic

ROASTED SPATCHCOCK CHICKEN

pepperonata, coriander, jus

BEEF & RICOTTA MEATBALLS

in beefy tomato sauce with parm

DESSERTS



HONEY PANNA COTTA

blackberries, basil, buckwheat cookies

PEACH CROSTATA

honey granola, crème fraiche

OLIVE OIL CAKE

lemon cream, blueberries

SOUR CHERRY SEMIFREDDO

cocoa nib cookie crumble, sarsaparilla

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FULL RESTAURANT BUYOUT

IN THE MAIN DINING ROOM

For larger-scale events, we can accommodate up to 70 guests for a seated meal, or up to 90 guests for a standing cocktail-style reception. Buyout guests enjoy the entirety of our main dining room space for a magically memorable dinner or brunch. Food and beverage options are fully customized, and our team works to curate all the enticing elements of the experience, so every buyout is completely unique! Put yourself in our hands!



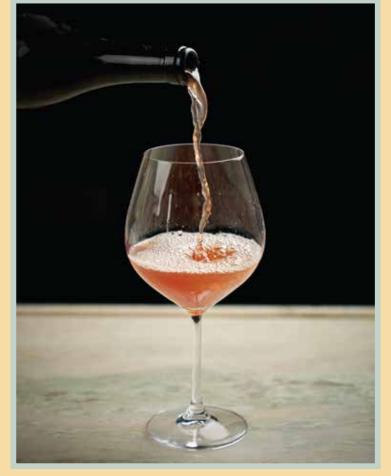
Please inquire for full restaurant buyout rates.

















DEPOSIT

A \$500 deposit is required to book all private dining room, weekday luncheon, and brunch full restaurant buyout events. The deposit can be applied to the final bill at the conclusion of the meal, or credited back to the original form of payment.

A \$5,000 deposit is required to book a dinner full restaurant buyout. The deposit can be applied to the final bill at the conclusion of the meal, or credited back to the original form of payment.

ADMIN FEE, TAX & GRATUITY

A 4% admin fee is charged for all private events.

8.875% New York State tax is charged, except in the case of tax exempt status.

Gratuity is not included, and is at the guest's discretion.

CANCELLATION POLICY

The deposit will be refunded for a cancellation made at least 14 days in advance of the event, January-September, 21 days in advance of the event, October-December.

The deposit will not be refunded for a cancellation made less than 14 days in advance of the event, January-September, 21 days in advance of the event, October-December, but can be applied to a future event within one calendar year.



FOR MORE INFORMATION, PLEASE CONTACT MEREDITH MANDEL mmandel@restauranthearth.com

646.602.1300

... from U.S. fisheries are our preference-flavorful, local species like Fluke, Tilefish and calamari are what we like to serve. We seek out fish that are caught or Grown in an environmentally sustainable manner. No "Lions of the Sea" (i.e. Tuna and Swordfish)!

HEARTH Chefs Rules #1, 2, and 3

and perhaps most important is rule #4 Serve food that makes you

FEELGOOD!!

When the cheetah takes down the gazelle, the first and only thing it eats are the guts! It realizes where the biggest bang for the buck lies in terms of rutilents. We should learn from nature.



TORE MORE

..than any other food group. We can all benefit from eating

MOREVEGGIES

In the simplest terms, we only use meat from happy, healthy animals.



growth hormones. The more time an animal spends on pasture the better.

YOU ARE WHAT YOU EAT ATE.

Real Sweet

maple and dates. Be sure to check out our

Dark Chocolate Board.

Not all fats are created equal. Chemically extracted seed oils and trans-fats are the bad guys...virgin olive oil, grass-fed butter, ghee and animal fats are the good guys. We only use the good guys.

The freshness of fat also matters, which is why we change our fryer oil so frequently. No old, oxidized fats allowed!

rtilied Organic is Il ita cracked up to

... supporting local, family farms at the NYC Greenmarkets is. We vet our farmers and seek out farming practices that minimize the use of chemical pesticides. NO Round-up ready crops allowed. The closer it grows to us, the fresher it is, which equates to brighter flavor and more nutrients.



Intact, non-GMO, heirloom varieties of grain

On a daily basis. Why do we do this?

BECAUSE IT'S FUN

it's better for you, and it's much

ASTIER