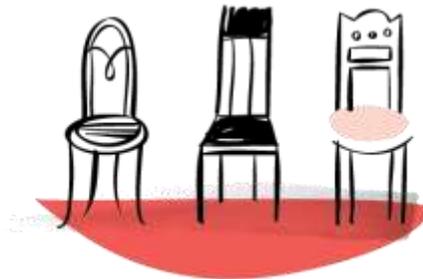




# PRIVATE EVENTS



# A BIT ABOUT US

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

Chef Marco Canora's cuisine employs seasonal, locally-sourced ingredients prepared with an Italian influence.

Hearth serves REAL food that tastes, looks, and smells delicious. And most importantly, food that makes you feel good!



# PRIVATE DINING ROOM

Our private dining room sparkles with liveliness while retaining a distinctive intimacy. Glassware glimmers in the glow of candlelight in the evening, and abundant natural light brightens daytime gatherings.

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

(There is no guest count minimum.)





# DINNER



Sunday-Thursday: \$2,500 food and beverage minimum,  
non-inclusive of tax, gratuity, and 4% admin fee

Fridays & Saturdays: \$4,000 food and beverage minimum,  
non-inclusive of tax, gratuity, and 4% admin fee

## DINNER MENU FORMATS

3 family-style courses | \$85 per guest  
~2 starters, 3 mains, 2 desserts~



4 family-style courses | \$95 per guest  
~2 starters, 1 mid-course pasta, 3 mains, 2 desserts~

4 family-style courses | \$105 per guest  
~3 starters, 2 mid-course pastas, 3 mains, 2 desserts~

4 individually-plated courses | \$115 per guest  
~choice of starter, chef's choice pasta, choice of main  
with 2 family-style sides, choice of dessert~



# SAMPLE DINNER MENU OPTIONS



## STARTERS

### MARKET LETTUCES

shaved veg, raw honey, herbs

### SMASHED CUCUMBERS

watermelon, turmeric yogurt, poppy seeds

### SUMMER VEGETABLE ANTIPASTO

olives, pecorino sardo

### BURRATA

tim's tomatoes, grilled bread

### BLISTERED SHISHITOS

lemon, sea salt, olive oil

## MAINS

### GRILLED CALAMARI

summer beans, zucchini, salsa verde

### SKATE WING

cauliflower, squash, herb aioli

### WHOLE ROASTED FISH

olive, fennel, onion

### AMISH CHICKEN

rosemary, lemon

### BEEF & RICOTTA MEATBALLS

tomato sauce, parm

## PASTAS

### POTATO GNOCCHI

sage, butter, parm

### WHOLE GRAIN MACCHERONI

pork ragu, whipped ricotta



## DESSERTS

### OLIVE OIL CAKE

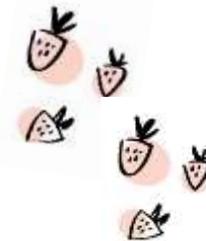
blueberry, lavender, yogurt

### STRAWBERRY SEMIFREDDO

lemon, pistachio

### CHOCOLATE BUDINO

espresso cream, cocoa nib nougatine



Please note, these offerings are samples only.  
Party menus are determined by market availability, and created 1 week in advance of the event.

# FOR A GRAND ENTRANCE...

~add-ons served upon arrival~

Splash of Sparkling Wine  
~\$10 per guest~

Custom Cocktail  
~\$10 per guest~

Selection of Raw Oysters with All the Accoutrements  
~\$10 per guest~

Chef's Spread of Hors D'Oeuvres  
~\$10 per guest~



## Cocktail Hour at Zadie's Oyster Room

~our wine & oyster bar, 50 steps down the block~  
~please inquire for cocktail hour rates~

# WINE & 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 winelist offers something for everyone! Whether the preference is for crowd-pleasing varietals, or an exploration of vintage Piedmontese gems 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 the celebration of a birthday brunch or festive family function. Bridal shower, groom's shower, or baby shower? Let us attend to every delicious detail of your brunch event!

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

Please inquire for brunch food and beverage minimums.  
All brunch events must conclude by 4pm.



## BRUNCH MENU FORMAT

3 family-style courses | \$55 per guest  
~2 starters, 3 mains, 2 desserts~



# SAMPLE BRUNCH MENU OPTIONS

## STARTERS

### RICOTTA TOAST

blueberry, fennel pollen

### AVOCADO TOAST

chili, parsley

### ALMOND GRANOLA

yogurt, apricot, chia seeds, honey

### SMASHED CUCUMBERS

melon, turmeric yogurt, poppy seeds

### SUMMER LETTUCES

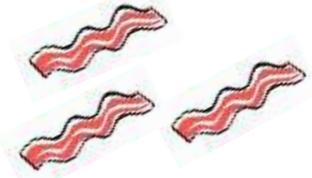
market vegetables, honey, herbs

### HEIRLOOM TOMATO SALAD

tuna, tonnato, red onion, basil

### SMOKED TROUT PATE

grilled bread, celery, onion relish



## MAINS



### FRENCH TOAST

peaches, hazelnuts, maple syrup

### TOMATO EGGS

zucchini, basil, grilled bread

### SPICED BEEF & EGGPLANT RAGU

fried eggs, cubanelle peppers, broccolini

### BREAKFAST BOWL

market veg, grains, scrambled eggs,  
seeds, yogurt

### CHICKEN MILANESE SANDWICH

focaccia, greens, fontina, tomato, aioli

## DESSERTS

### OLIVE OIL CAKE

blueberry, lavender, yogurt

### STRAWBERRY SEMIFREDDO

lemon, pistachio

### CHOCOLATE BUDINO

espresso cream, cocoa nib nougatine

Please note, these offerings are samples only.  
Party menus are determined by market availability, and created 1 week in advance of the event.

# 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 and windows, basking vintage rustic design in its glow.

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

Please inquire for weekday luncheon food and beverage minimums.  
All weekday luncheon events must conclude by 4pm.



## WEEKDAY LUNCHEON MENU FORMAT

3 family-style courses | \$55 per guest  
~2 starters, 3 mains, 2 desserts~



# SAMPLE WEEKDAY LUNCHEON MENU OPTIONS



## STARTERS

### MARKET LETTUCES

shaved veg, raw honey, herbs

### SMASHED CUCUMBERS

watermelon, turmeric yogurt, poppy seeds

### SUMMER VEGETABLE ANTIPASTO

olives, pecorino sardo

### BURRATA

tim's tomatoes, grilled bread

### BLISTERED SHISHITOS

lemon, sea salt, olive oil

### HEIRLOOM TOMATO SALAD

tuna, tonnato, red onion, basil

## MAINS

### POTATO GNOCCHI

sage, butter, parm

### WHOLE GRAIN MACCHERONI

pork ragu, whipped ricotta

### GRILLED CALAMARI

summer beans, zucchini, salsa verde

### SKATE WING

cauliflower, squash, herb aioli

### BEEF & RICOTTA MEATBALLS

tomato sauce, parm

### CHICKEN MILANESE SANDWICH

focaccia, greens, fontina, tomato, aioli



## DESSERTS

### OLIVE OIL CAKE

blueberry, lavender, yogurt

### STRAWBERRY SEMIFREDDO

lemon, pistachio

### CHOCOLATE BUDINO

espresso cream, cocoa nib nougatine



Please note, these offerings are samples only.  
Party menus are determined by market availability, and created 1 week in advance of the event.

# FULL RESTAURANT BUYOUTS

~in the main dining room~

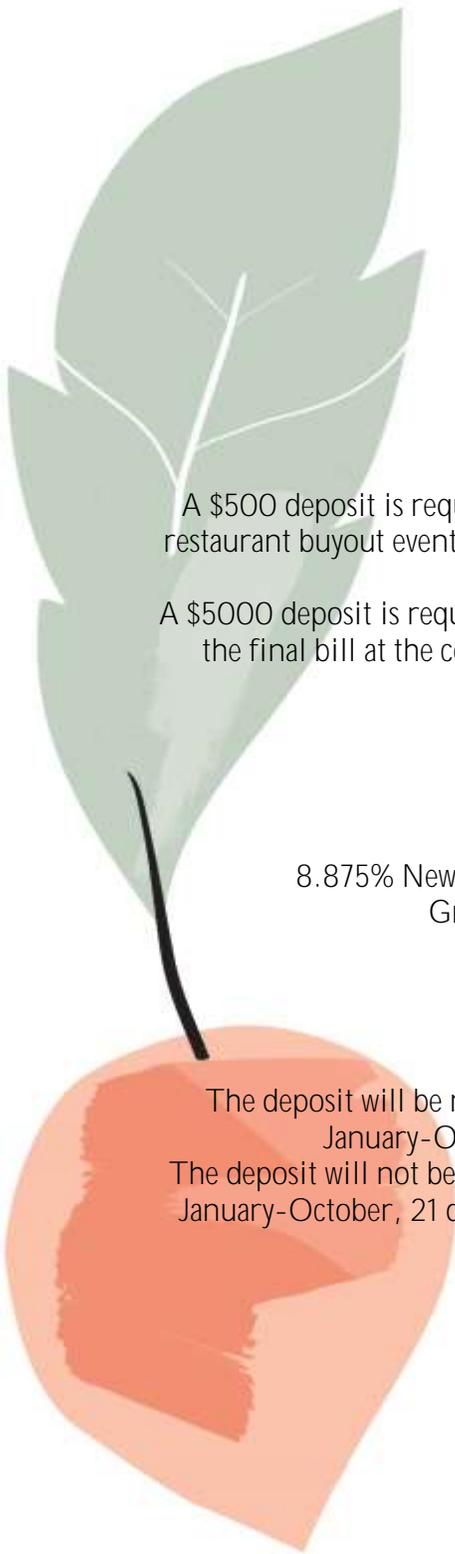
For larger functions, we can accommodate up to 70 guests for a seated meal, or up to 90 guests for a standing cocktail-style reception. Buyout guests enjoy the entirety of our main dining room space for a most memorable dinner or brunch. Food and beverage options are fully customizable, and our team works to plan all the delectable details of the event, including cocktail hours, special menus, signature beverage offerings, room layouts, playlists, or the addition of floral arrangements.

Put yourself in our hands!



Please inquire for full restaurant buyout rates.





# THE FINE PRINT

## 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 \$5000 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-October, 21 days in advance of the event, November-December.

The deposit will not be refunded for a cancellation made less than 14 days in advance of the event, January-October, 21 days in advance of the event, November-December, but can be applied to a future event within 1 calendar year.



FOR MORE INFORMATION, PLEASE CONTACT MEREDITH MANDEL  
mmandel@restaurantearth.com  
646.602.1300



Located in the heart of the East Village on 12<sup>th</sup> Street, Zadie's Oyster Room specializes in bubbles, coastal wine, local beer, and, of course, oysters served in every style.



Zadie's pays homage to the oyster rooms of Old New York. Sumptuous renditions of classic dishes, and playful inventions inspired by the beloved oyster are served up by Chef Mike, who also personally curates the vintage kitschy-chic décor.



# PRIVATE EVENTS

Zadie's is a unique and lively private event venue, and can accommodate up to 30 guests for a standing cocktail-style reception.

Private events guests at Zadie's enjoy the entirety of the restaurant space.

Chef Mike prepares 8 to 10 favorites from the menu served buffet-style, and replenished throughout the duration of the event.

Our Wine Director selects a wide array of coastal wine, and local beer and cider to accompany the spread. Never has there been an easier party to plan. At Zadie's, it is our pleasure to do it all for you!



## SAMPLE MENU

**SELECTION OF RAW OYSTERS**  
with all the accoutrements

**PICKLED OYSTER SHOOTERS**  
bloody mary, manzanilla sherry, bonito, garlic

**OYSTERS "ROCKEFELLER"**  
sea lettuce, soffritto, parmigiana



**OYSTERS "KILPATRICK"**  
prosciutto cotto, brown butter, cured egg yolk, smoked dulse

**CORNMEAL FRIED OYSTERS**  
tomatoes, tonnato, crispy capers, fried parsley



**DEVEILED EGGS**  
bottarga

**SMOKED TROUT PATÉ**

**CLASSIC CAESAR SALAD**

**BROWN BREAD B.L.T.**



Please note, these offerings are samples only.  
Chef Mike's party menu suggestions are sent 1 week in advance of the event.



# PRIVATE OYSTER SHUCKING CLASSES

with Chef Mike

~the most fun you'll ever have with a knife!~

Zadie's now offers private shucking classes for groups of up to a maximum of 18 guests. A private shucking class is a 3-hour tour of the history of oysters, how to buy these beautiful bivalves, and how to shuck 'em like a professional. A shucking class with Chef Mike is the perfect company outing, right around the corner in the East Village!

The class includes 18 local raw oysters to shuck (and eat!), lessons in 2 hot preparations (also to eat!), a bountiful feast of assorted snacks, and unlimited coastal wine, and local beer and cider. Also included is a Dexter-Russell Oyster Knife for every guest to take home.

Private oyster classes must be booked at least 2 weeks in advance.  
Please inquire for insurance requirements.



Zadie's is a proud member of the Billion Oyster Project.  
[www.billionoysterproject.org](http://www.billionoysterproject.org)

# THE FINE PRINT

## RATES

Private events are \$1,000 per hour, with a 2-hour minimum, or \$4,000 for the whole evening. These rates include all food and beverage, but are non-inclusive of tax, gratuity, and 4% admin fee.

Private shucking classes are \$4,000 all-in.

## DEPOSIT

A \$500 deposit is required to book all private events and private shucking classes. The deposit can be applied to the final bill at the conclusion of the event, or credited back to the original form of payment.

## ADMIN FEE, TAX, & GRATUITY

A 4% admin fee is charged for all private events, but included in the private shucking class rate.

8.875% New York State tax is charged for all private events, but included in the private shucking class rate.

Gratuity is not included for private events, and is at the guest's discretion, but is included in the private shucking class rate.

## CANCELLATION POLICY

The deposit will be refunded for a cancellation made at least 48 hours in advance of a private event. The deposit will be refunded for a cancellation made at least 2 weeks in advance of a private shucking class.

The deposit will not be refunded for a cancellation made less than 48 hours in advance of a private event, but can be applied to a future event within 1 calendar year.

The deposit will not be refunded for a cancellation made less than 2 weeks in advance of a private shucking class.

**FOR MORE INFORMATION, PLEASE CONTACT MEREDITH MANDEL**

mmandel@restaurantearth.com

646.602.1300

