

The logo features the words "Bar Lab" in a black, cursive script font. The text is centered horizontally and partially overlaid by two large, overlapping circles. The circle on the left is a vibrant orange, and the one on the right is a muted tan. The background is white, with a dark purple-grey shape at the bottom right.

# Bar Lab

Events at  
**Moxy Williamsburg**



## ABOUT OUR SPACES

Unconventional, playful, and approachable, Moxy Williamsburg is a 216-room boutique hotel and neighborhood haven whose easygoing spirit fits seamlessly into its trendsetting neighborhood. The hotel's timeless architecture and light-filled interiors attract discerning locals and cool-hunting guests alike, as does the range of dining and drinking venues conceived by Bar Lab Hospitality, the creative force behind Broken Shaker. The venues include Mesiba, a festive, Tel Aviv-inspired restaurant serving Levantine cuisine; Bar Bedford, a destination cocktail bar and all-day café; Jolene, a high-energy sound room with a state-of-the-art audio and light system; LilliStar, an indoor/outdoor rooftop bar with breathtaking views of the Williamsburg Bridge and the Manhattan skyline; Bar Bedford Garden, a tented backyard garden that provides a perfect spot to unwind; and The Studios which serve the need for meetings or intimate cocktail parties.

The image shows the interior of a restaurant. A prominent feature is a long, curved booth with a dark purple or maroon leather-like upholstery. The booth is illuminated from below with a warm, golden light. Several square tables are arranged along the booth, each with a small lit candle and a glass of wine. The tables are set with plates and cutlery. In the foreground, there is a wooden table with a dark metal railing. The ceiling is high and features several large, modern light fixtures made of wood and metal, with multiple spherical lights. Green plants are suspended from the ceiling, adding a natural touch to the modern decor. Large windows on the right side of the image offer a view of the city at night. The overall atmosphere is warm and sophisticated.

# MESSE



# 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.





Jochen  
SOUND ROOM



# JOLENE

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, Ill Points and Link Miami Rebels: Davide Danese, Coloma Kaboomsky and David Sinopoli.



# lilistar



# LILLISTAR

Blending contemporary Indo-Aussie style with Brooklyn energy, Lillistar, Williamsburg's indoor-outdoor rooftop bar, is a unique, vibrant setting for playful seasonal cocktails and dramatic views of the Williamsburg Bridge & Manhattan skyline.





# THE STUDIOS

Sitting off the corridor behind the lobby and Bar Bedford, the Studios 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 and open onto Bar Bedford Garden.





# BAR BEDFORD GARDEN

An extension of Bar Bedford, The Garden is a large, adaptable alfresco space in the back of Moxy Williamsburg. It serves as a relaxing outdoor lounge for hotel guests as well as a venue for private events. Inspired by the backyard gardens tucked behind many Williamsburg apartment buildings, the design creates a lively oasis in the urban jungle. Casual and spirited, the furniture allows for a multitude of uses, and the space is fully tented in colorful striped fabric so it can be used year-round!



# MENUS

# BREAKFAST

\*INCLUDES HOT TEA, ORANGE JUICE & DRIP COFFEE

**\$25 PP**

ASSORTED PASTRIES

LA FREMERIE YOGURT & GRANOLA

FRUIT PLATTER

**\$35 PP**

(MINIMUM GUEST COUNT OF 8)

CHOOSE 3

*ADD ONS \$5 PER PERSON*

ASSORTED PASTRIES

SEASONAL VEGETABLE FRITTATA WITH SIDE OF FETA

SMOKED SALMON PLATTER WITH RED ONIONS, TOMATOES, SCALLION, CAPERS [PREMIUM ADDITIONAL \$5 PP]

LA FREMERIE YOGURT & GRANOLA

OVERNIGHT OATS TOPPED WITH BERRIES

BAGELS WITH CREAM CHEESE & BUTTER

ASSORTED FRUIT PLATTER

## LUNCH \$45 PP

MINIMUM GUEST COUNT OF 8

\*INCLUDES SOFT BEVERAGES & WATER STATION

CHOOSE 3

*ADDITIONAL +\$5 PP*

WILD GRAIN SALAD WITH DRIED FRUIT, CHEESE, FRESH HERBS

GARDEN SALAD WITH FRESH MESCLUN MIX, HOUSE VINAIGRETTE

FENNEL SALAD WITH PISTACHIO, PRESERVED LEMON & EAST JERUSALEM YOGHURT STONE

ISRAELI SALAD

TURKEY & BRIE SANDWICH

ROAST BEEF SANDWICH

ROASTED VEGETABLE SANDWICH

## MEZZE \$25 PP

\*INCLUDES SOFT BEVERAGES & WATER STATION

HUMMUS  
TAHINI  
VEGETABLES  
PITA CHIPS  
PICKLES

FALAFAL ADD ON +\$5 PP  
ISRAELI SALAD +\$5 PP

*ADD-ONS*

COOKIE PLATTER - \$6 PP

FRUIT PLATTER - \$8 PP

COFFEE, TEA, OJ STATION - \$10 PP

## PRIX FIXE DINNER MENU \$95 PP

*SERVED FAMILY STYLE*

NISHNUSHIM (STARTER REPLENISHED THROUGHOUT THE MEAL)

FRENA BREAD SOUR CREAM, ZHOGE

SPICY PLATE TLV VIBES, SMOKED, GROUND, FRESH

HAMOUTZIM VEGETABLES FROM UNION SQUARE FARMERS MARKET

YALLA

ELI'S BABA GANOUSH 2.0, HAR BRACHA TAHINI, FRESH HERBS

LOCAL CURED FLUKE SASHIMI, RED CARDAMOM, CARROT CONSOMME

FENNEL SALAD, PRESERVED LEMON, PISTACHIO, EAST JERUSALEM PARMESAN

MESIBA (SELECT 3, ADDITIONAL +\$10 PP)

CABBAGE, VEGAN LABNEH, PICKLED FENNEL

BRANZINO, SHAVED FRESH ARTICHOKE, SYRIAN OLIVES

CHICKEN MUSAKHAN, LAFFAH BREAD, AMBA, SPINACH SALAD

RIB-EYE +\$15 PP

LAMB NECK +\$10 PP

DESSERT

CHEESECAKE

CHOCOLATE MOUSSE

## PRIX FIXE DINNER MENU \$135 PP

*SERVED FAMILY STYLE*

**NISHNUSHIM (STARTER REPLENISHED THROUGHOUT THE MEAL)**

FRENA BREAD SOUR CREAM, ZHOGE

SPICY PLATE TLV VIBES, SMOKED, GROUND, FRESH

HAMOUTZIM VEGETABLES FROM UNION SQUARE FARMERS MARKET

OYSTERS, CUCUMBER-SUMAC MIGNOTTE (1 PER PERSON)

*AN ADDITIONAL OYSTER PER PERSON \$4 PP*

**YALLA**

OCTOPUS, SMOKED ONION, GREEN SHATTA

TUNA SASHIMI, FRESH HERBS, DATES, LABANE

ELI'S BABA GANOUSH, 2.0 HAR BRACHA TAHINI, FRESH HERBS

FENNEL SALAD, PRESERVED LEMON, PISTACHIO, EAST JERUSALEM PARMESAN

**MESIBA**

CABBAGE, VEGAN LABNEH, PICKLED FENNEL

BRANZINO, SHAVED FRESH ARTICHOKE, SYRIAN OLIVES

HEAD-ON PRAWNS SHRIMP-FREEKAH RISOTTO

LAMB NECK, YEMENI PANCAKE, AMBA, PICKLES, FRESH HERBS

RIB EYE +\$15 PP

**DESSERT**

CHEESECAKE

CHOCOLATE MOUSSE

KISSES

# PASSED CANAPES

**CHOICE OF 4 FOR 2 HOURS \$75 PER PERSON**

**ADDITIONAL \$7 PP PER CANAPE**

SLIDERS HARISSA AIOLI AND ASHKENAZI PICKLES

FALAFEL BAO TAHINI SAUCE (V)

CAULIFLOWER FRITTERS RED PEPPER CHILE TAHINI (V)

TANDOORI CHICKEN SKEWERS ZUCCHINI TZATZIKI (GF)

LAMB KEBAB CINNAMON SKEWERS, TAHINI (GF), +\$5 PP

SHRIMP SKEWER / HARISSA, TZATZIKI, +\$3PP

ARANCINI / MUSHROOM, FREEKAH (VEG)

HUMMUS CUCUMBER CONES (V), (GF)

BRUSCHETTA, CRISPY BAGUETTE, ELI'S BABA GANUSH, FRESH HERBS (V)

PANI PURA TUNA AVOCADO, CILANTRO

FLUKE TARTARE RED ENDIVE AND BEET TARTARE, PISTACHIOS (GF)



# STATIONS

MINIMUM GUEST COUNT OF 20

ADDITIONAL CHEF FEE OF \$250 PER STATION

## SALAD STATION \$20 PP

*CHOOSE 2*

WILD GRAIN SALAD WITH DRIED FRUIT,  
CHEESE, FRESH HERBS  
GARDEN SALAD WITH FRESH MESCLUN MIX,  
HOUSE VINAGARETTE  
FENNEL SALAD  
ISRAELI SALAD

## RAW BAR STATION \$40PP

EAST AND WEST COAST OYSTERS  
SHRIMP COCKTAIL, COCKTAIL SAUCE  
MARKET SASHIMI

## CHEESE STATION \$25PP

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

## HUMMUS CART \$8 PP

## CARVING \$40PP

*SERVED WITH DIPS*

*SELECT ONE*

WHOLE CHICKEN  
LEG OF LAMB  
NY STRIP  
MARKET FISH

*\*INCLUDES TWO SIDES*

ROASTED POTATOES, ASPARAGUS, CAULIFLOWER,  
MUSHROOMS

## PITA STATION \$35PP

*SERVED WITH PITA & CHEF'S ACCOMPANIMENTS*

*SELECT ONE*

CHICKEN MUSAKHAN  
GRILLED MUSHROOM  
ROASTED CAULIFLOWER  
SLOW ROASTED LAMB

## MEZZE \$25PP

HUMMUS, BABA GHANOUSH, TAHINI, VEGETABLES, PITA  
CHIPS, PICKLES  
FALAFAL ADD ON +\$5 PP  
ISRAELI SALAD + \$5 PP

## DESSERT STATION \$15 PP

*CHOOSE 2*

MALABI CUPS  
CHOCOLATE MOUSSE CUPS  
PAVLOVE BITES  
CHEESECAKE

# BEVERAGE PACKAGES

## WINE & BEER \$23 PP PER HOUR

INCLUDES WINE & BEER

## HOUSE OPEN BAR \$30 PP PER HOUR

INCLUDES WINE, BEER, CLASSIC LIQUOR, CLASSIC COCKTAILS

## PREMIUM OPEN BAR \$35 PP PER HOUR

INCLUDES PREMIUM WINE, BEER, PREMIUM LIQUOR, CLASSIC COCKTAILS

## ADDITIONAL

SIGNATURE COCKTAIL FROM MENU \$5 PP PER HOUR

JELLO SHOTS \$10 PER SHOT



# Bar Lab

**FOR INQUIRIES:**

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