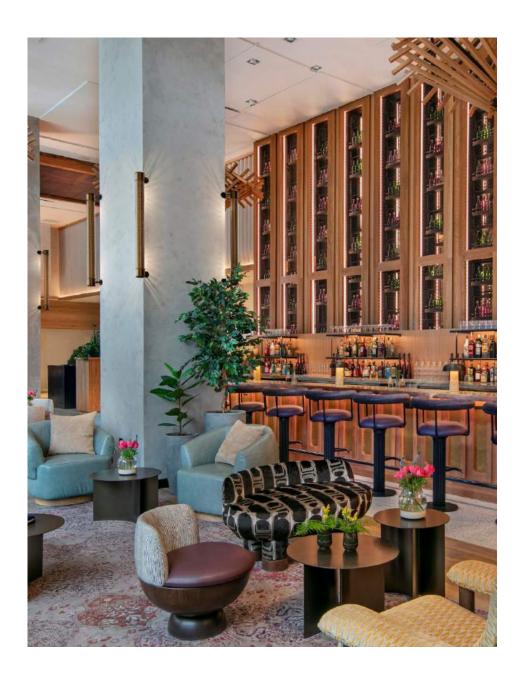


Events at Moxy Williamsburg



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.





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.











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







LILLISTAR

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





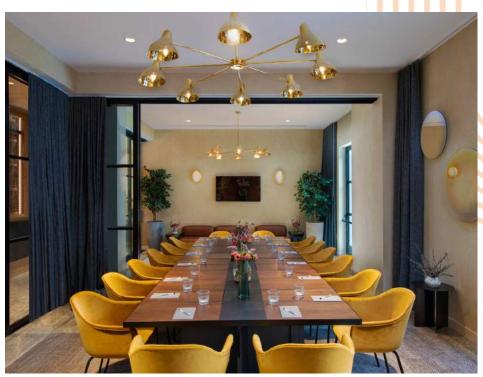




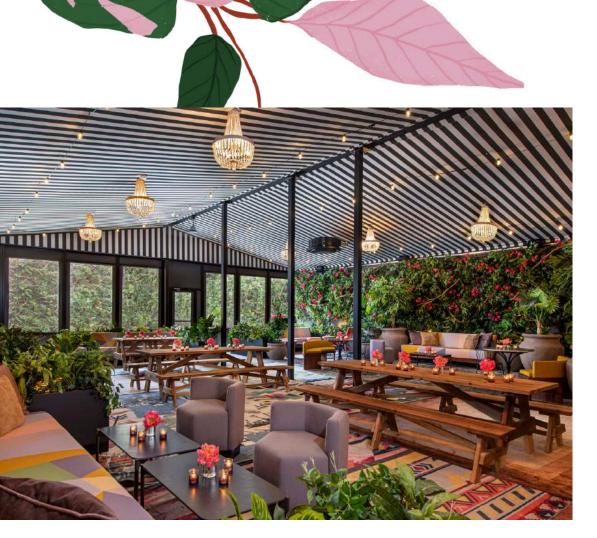
THE STUDIOS

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!



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 PICKI FS

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, CUCMBER-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

