# HUERTAS PRIVATE EVENTS

Huertas offers several private dining options tailored to fit a variety of events, whether personal or professional.

**107 1st AVENUE, NEW YORK, NY, 10003** **(212) 228.4490**

# SEATED EVENT

Our back dining room can accommodate up to
32 guests for a seated event.

## FAMILY STYLE $72/person

This menu features:
3 pintxos per guest selected by our chef
7 shared plates of your choice
churros & chocolate

## BRUNCH MENU $50/person

This menu features:
7 shared plates of your choice

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# FAMILY STYLE

## PINTXOS (chef's selection)

## SHARED PLATES

CHOOSE 4:

**Jamón Serrano** | 15-Month Spanish Ham
**Manchego** | Sheep's Milk Cheese, Almonds, Membrillo
**Boquerones** | Marinated Anchovies, Olives, Guindilla
**Shishito Peppers** | Lemon, Maldon Salt
**Gem Lettuce** | Piquillo Pepper, Onion Escabeche, Saffron Vinaigrette
**Snap Peas** | Asparagus, Peas, Shallots, Puffed Rice
**'Tortilla Española'** | Spanish Potato Omelet
**'Patatas Bravas'** | Fried Potatoes, Spice Mix, Aioli
**Roasted Mushrooms** | Smoked Garlic, Parsley

CHOOSE 2:

**Galician Octopus** | Potatoes, Pimentón
**Gambas al Ajillo** | Shrimp, Spring Garlic, Croutons
**Lamb Chorizo** | Lamb & Pork Sausage, Beans, Tomatoes, Garlic Scapes
**Happy Valley Steak** | Roasted Asparagus, Anchovy-Pimentón Butter

CHOOSE EITHER:

**Saffron Fried Rice** | Bacon, Shrimp, Peas, Egg, Aioli
**Saffron Fried Rice** | Seasonal Vegetables

## CHURROS & CHOCOLATE

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# BRUNCH MENU

## SHARED PLATES

CHOOSE 7:

**Manchego** | Marcona Almonds, Membrillo
**Jamón Serrano** | 15-Month Spanish Ham
**Smoked Salmon** | Goat Cream Cheese, Pickled Onions
**Seasonal Salad** | ...

**Shishito Peppers** | Lemon, Maldon Salt
**'Tortilla Española'** | Spanish Potato Omelet
**'Patatas Bravas'** | Fried Potatoes, Spice Mix, Aioli
**Roasted Mushrooms** | Smoked Garlic, Parsley

**'Migas'** | Seasonal Vegetable, Croutons, Fried Eggs
**Galician Octopus** | Potatoes, Pimentón
**Chorizo** | Lamb & Pork Sausage, Sorana Beans, Carrots
**Saffron Fried Rice** with Bacon and Shrimp (or w/ Seasonal Vegetables)

**Seasonal Fruit** | ....
**Olive Oil Cake** | Seasonal Compote
**'Torrijas' |** Spanish French Toast
**Churros** | Chocolate Sauce

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# COCKTAIL PARTY

Our back dining room can accommodate up to
40 guests for a standing event.

## PASSED PINTXOS $40/person

This package includes:
6 'Basque Bites' of your choice, passed for 2 hours

## PINTXOS & PLATTERS $60/person

This package includes:
6 'Basque Bites' of your choice
3 platters of your choice

Pintxos will be passed and platters replenished for 2 hours

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# PASSED PINTXOS & PLATTERS

## PASSED PINTXOS CHOOSE SIX!

- gildas (skewered white anchovy, manzanilla olive, pickled pepper)
- jamón croquetas
- mackerel salad
- albondigas (spanish pork meatballs)
- chicken liver mousse with PX sherry
- chistorra 'pigs in a blanket'
- mussel escabeche toast
- shrimp and egg toast (piquillo pepper for vegetarian option)
- chickpea fritters
- tortilla española toast
- marinated fennel and goat cheese
- banderillas (mixed pickle skewer)
- manchego and membrillo
- marinated mushroom toast
- pan con tomate (may-september only)

## PLATTERS CHOOSE THREE!

- embutidos – 3 cured meats (such as jamón, chorizo and fuet)
- quesos – 3 spanish cheeses (such as manchego, gorrotxa and leonara)
- ensalada – seasonal salad
- papas & pimientos - patatas bravas and blistered shishito peppers
- escalivada - marinated seasonal vegetables
- arroz - saffron fried rice, bacon, shrimp, peas, pea leaves, egg, aioli
- 'basque dogs' – our house made chistorra sausage on a martin's potato roll

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# BEVERAGE PACKAGES

## Wine & Beer Package - $35/person

- tinto de verano (housemade vermouth spritz)
- house wine (red, white, sparkling)
- draft beer

## House Package - $45/person

- tinto de verano
- choice of 3 wines (up to $65 each)
- draft beer

## Signature Package - $60/person

- tinto de verano
- choice of 3 wines (up to $80 each)
- choice of 3 signature cocktails
- well liquor mixed drinks
- draft beer

## Premium Package - $80/person

- tinto de verano
- choice of 3 wines (up to $100 each)
- choice of any cocktail
- well liquor mixed drinks
- draft beer

## Brunch Package - $50/person

- tinto de verano (housemade vermouth spritz)
- choice of 2 wines (up to $65 from our wine list)
- brunch cocktails (mimosa, aperol spritz)
- draft beer

*beverage packages do not include shots

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# ADD ONS

## A/V EQUIPMENT & SET UP

| | |
|---|---|
| Projector + Screen | $100 |

## COFFEE CARAFE

| | |
|---|---|
| Each carafe hold about 12 cups | $36 each |

## CAKE CUTTING

| | |
|---|---|
| We charge a cutting/plating fee for outside cakes and desserts | $3/person |

## CHURROS & CHOCOLATE

| | |
|---|---|
| Add dessert to your Cocktail Party package | $5/person |

## TAKEAWAYS

Must be requested at least 5 days in advance

| | |
|---|---|
| House Vermouth (8oz glass bottle) | $12/person |
| Dark Chocolate and Marcona Almonds (4oz ribbon-tied bag) | $12/person |
| Conserva Kit (Mackerel Tin, Chips, Pimentón Salt) | $15/person |

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# RESERVATIONS

While we don't charge room rental fees, we ask guests to meet a food and beverage minimum depending on the day/time of the event. On top of food/beverage costs, we charge New York City sales tax of 8.875%, a 4% administrative fee which serves to offset ancillary expenses associated with the planning/administration of the event, and a 20% gratuity for the waitstaff.

We don't require a deposit to secure the reservation* but a simple contract and credit card number to have on file. Your reservation is confirmed once we have received the signed contract and credit card information.

We require a 48-hour advance guarantee of the number of guests in your party. The final bill will be calculated according to the number of guests stipulated on the contract or the final number of guests in attendance, whichever is greater.

Should you cancel less than two weeks before the event, your card will be charged 25% of the minimum. Should you cancel less than 36 hours before the event, your card will be charged 50% of the minimum. Should you cancel 12 hours before the event or no-show, you will be charged 100% of the minimum.

*for events in December, we require a deposit of 10% of the minimum

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