



PRIVATE DINING

EVENTS DIRECTOR - KATIE GOELLER
KATIE@HUERTASNYC.COM

From dining room buyouts to large party reservations, Huertas offers several different options tailored to fit a variety of events, whether personal or professional.

Our owner and executive chef, Jonah Miller, creates menus that highlight Basque cuisine while using the best seasonal ingredients available.



EVENTS

PRIVATE DINING

Our private dining room can accommodate 36 guests for a seated event and up to 50 for a standing cocktail party. It features exclusive access to our small back garden.

GROUP DINING

For those not interested in a full buyout, we offer set menus for groups of 8 - 16 guests.

FULL RESTAURANT

For larger groups, consider a full restaurant buyout! Huertas accommodates 80 guests.

For more information about pricing please email katie@huertasnyc.com



RESERVATIONS

To reserve the private dining room, we ask guests to reach a minimum in food and beverage sales for events:

- \$1000 for dinner events Sunday through Wednesday
- \$2000 for Thursday
- \$4000 for Friday and Saturday

Though no deposit is needed to reserve the room, we do require a credit card to secure the desired date. Should you cancel less than a week 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.

Huertas is a Hospitality Included restaurant, meaning gratuity is calculated into the total cost of all food and beverage prices. A 5% pre-tax administrative fee will be applied to your bill as well as New York City sales tax of 8.875%.



THE BACK DINING ROOM

SEATED DINNER (up to 36 people)

1. Family Style Menu \$75/person

- 3 pintxos
- 7 shared plates
- churros & chocolate

2. Individually Plated Menu \$95/person

- 3 pintxos
- 3 seasonal savory courses
- dessert course

COCKTAIL PARTY (up to 50 people)

DESSERT AVAILABLE UPON REQUEST
\$6 PER PERSON

1. Passed Pintxos \$40/person

- selection of 6 pintxos for 2 hours

2. Passed Pintxos & Platters \$60/person

- selection of 6 pintxos for 2 hours
- choice of 3 raciones (refilled for 2 hours)



GROUP DINING

For groups of 8 - 16 we offer two prix fixe menus.

'Tapas Parties' feature pintxos and shared plates selected from our menu and appropriately portioned for your party size.

We also offer a 'Chef's Selection' plated menu which consists of pintxos, three savory courses, and churros to finish the meal.

TAPAS PARTY

Family Style Menu \$65/person

- 1 pintxo per guest
- 7 shared plates
- churros & chocolate

CHEF'S SELECTION

Individually Plated Menu \$85/person

- 2 pintxos
- 3 seasonal savory courses
- churros & chocolate



SAMPLE MENU

FAMILY STYLE MENU

PINTXOS

Manchego & Membrillo

Chickpea Fritters

Chicken Liver Mousse

RACIONES

Ensalada Little Gem, Tomato, Cucumber, Hearts of Palm, Gazpacho Dressing

Pimientos Shishito Peppers, Lemon, Salt

Tortilla Omelet, Potato, Onion

Setas Mushrooms, Parsley, Smoked Garlic

Pulpo Octopus, Potatoes, Pimentón

Bistec Bavette Steak, Eggplant, Onion, Pickled Peppers

Arroz Saffron Fried Rice, Shrimp, Bacon, Peas, Pea Leaves, Egg, Aioli

DESSERT

Churros & Chocolate



SAMPLE MENU

INDIVIDUALLY PLATED MENU

PINTXOS

Manchego & Membrillo
Mushrooms & Smoked Garlic
Jamón & Pickled Carrot

COURSES

Salmorejo Chilled Tomato Soup with Jamón and Egg

Pulpo Charred Octopus with Sunchokes, Kale and Brown Butter

Pollo Roasted Chicken with White Beans & Peppers

-or-

Bacalao Oil-Poached Cod with White Beans & Peppers

DESSERT

Bizcocho Olive Oil Cake with Vermouth-Blueberries and Whipped Yogurt



PASSED PINTXOS & PLATTERS

PASSED PINTXOS CHOOSE SIX!

- gildas (skewered white anchovy, manzanilla olive, pickled pepper)
- croquetas (bechamel-based, meat changes)
- chickpea fritters
- chistorra 'pigs in a blanket'
- mussel escabeche toast
- tortilla española toast
- marinated fennel and goat gheese
- shrimp and egg toast (can substitute piquillo pepper for vegetarian option)
- banderillas (mixed pickle skewer)
- chicken liver mousse with PX sherry
- manchego and membrillo
- mackerel salad
- albondigas (spanish pork meatballs)
- 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
- arroz - saffron fried rice, bacon, shrimp, peas, pea leaves, egg, aioli
- 'basque dogs' – our house made chistorra sausage on a martin's potato roll



BEVERAGE PACKAGES

1. \$55/person

- choice of refresco
- choice of 3 wines (from our by the glass list)
- draft beer
- house sodas

2. \$70/person

- choice of refresco
- choice of 3 wines (up to \$75 from our list)
- signature cocktail & well drinks
- draft beer
- house sodas
- housemade vermouth after dinner

3. \$85/person

- cava toast to start
- choice of refresco
- choice of 3 wines (up to \$90 from our list)
- signature cocktail & well drinks
- draft beer
- house sodas
- choice of vermouth or sherry after dinner

we also offer
wine pairings for our
individually plated
dinners!

\$60/person -
a full glass of carefully
selected wine with
each course

*drip coffee available
upon request

