



HUERTAS PRIVATE EVENTS

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



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



FAMILY STYLE

PINTXOS (chef's selection)

SHARED PLATES

CHOOSE 4:

- Jamón Serrano** | 15-Month Spanish Ham
- Manchego** | Sheep's Milk Cheese, Almonds, Membrillo
- Piquillo Caesar** | Gem Lettuce, Piquillo, Smoked Cheese
- Shishito Peppers** | Lemon, Maldon Salt
- Shrimp & Cucumber** | Garlic, Pimentón, Sumac
- Summer Squash** | Hazelnut Romesco
- Tortilla Española** | Spanish Potato Omelet
- Patatas Bravas** | Fried Potatoes, Spice Mix, Aioli
- Roasted Mushrooms** | Smoked Garlic, Parsley

CHOOSE 2:

- Galician Octopus** | Potatoes, Pimentón
- Yellowfin Tuna** | Tomatoes, Fennel, Olives
- Lamb Chorizo** | Lamb & Pork Sausage, Smoked Eggplant, Sweet Peppers
- Bavette Steak** | Navy Beans, Salsa Verde

CHOOSE EITHER:

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

CHURROS & CHOCOLATE



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 | Heritage Pork Sausage, Green Garbanzos

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



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



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



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 from our list)
- draft beer

Signature Package - \$60/person

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

Premium Package - \$80/person

- tinto de verano
- choice of 3 wines (up to \$95 from our list)
- 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, bloody mary, aperol spritz)
- draft beer

*beverage packages do not include shots



ADD ONS

CHURROS & CHOCOLATE

Add dessert to your Cocktail Party package

\$5/person

COFFEE CARAFE

We serve freshly brewed Counter Culture coffee
Each carafe hold abouts 10 cups

\$24 each

CAKE CUTTING

We charge a cutting/plating fee for outside cakes and desserts

\$3/person

TAKEAWAYS Must be requested at least 5 days in advance

House Vermouth (8oz glass bottle)

\$12

Dark Chocolate and Marcona Almonds (4oz ribbon-tied bag)

\$12

Conserva Kit (Mackerel Tin, Chips, Pimentón Salt)

\$15



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 gratuity for the waitstaff, which is not taxed.

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 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. Should you fail to show up on the day of the event without notice, your card will be charged 100% of the minimum.

*for events in Decemeber, we require a deposit of 25% of the minimum

