



Private Dining

Our Semi-Private Dining Room is available to host parties of up to 28 guests.

✓For parties of 19 or less, there is a food and beverage minimum of \$2500.00 on a Sunday-Thursday night to reserve the entire room.

✓For a group of 20 or more, there is no food and beverage minimum on a Sunday-Thursday night.

✓On Friday and Saturday nights, there is a food and beverage minimum for all parties of \$4,000.00.



The entire restaurant can be booked for a large function; 70 guests is the maximum capacity for the space.

✓Cost: Sunday/Thursday: \$13,500.00 flat rate; Friday/Saturday: \$22,000.00 flat rate.

✓Hearth will work in consultation with the guests to select the menu to best fit the group as well as wine/beverage pairings.

✓The flat rate includes ALL food and beverages. Tax and gratuity are not included in this price. We require a \$5000.00 deposit to reserve the space, which will be applied to your final check the day of the event. If the party is cancelled within 21 days of the scheduled date, the deposit is forfeited but can be applied to a future event. A 2% administrative fee will be added to each private party, which is not a gratuity for staff. Staff gratuity is not included and will be left at the host's discretion.



DINNER EVENTS

Guests have several menu options for booking a private dinner function:

Coursed dinners:

- 3-course menu with 1 choice for first course, 2 choices for entrees and 1 choice for dessert. This menu is \$85 per guest.
- 3 course menu with 3 choices of first course, 3 choices of main course, and 3 choices for dessert is \$95.
 - 4-course menu (1 choice of first, 1 pasta, 2 mains and 1 dessert) is \$95.
- 4 course menu (choice of 3 first, 1 pasta, choice of 3 mains and 3 desserts) is \$105.
 - 5-course set tasting menu (including 4 savory and 1 sweet course) is \$105.

Family-Style Meals

From \$65-\$125 per guest, subject to market pricing

- Rib Roast – a three course meal (starter; whole roast with seasonal sides; dessert)
 - Lobster Boil – a three course menu (salad; lobster boil; dessert)
- Sunday Gravy – a three course menu (salad; pasta with sausage, braised beef and meatballs; dessert)
- Fried Chicken Dinner – a three course dinner (salad; fried chicken & seasonal sides; dessert)
- Pig Roast – a four course menu (salad; pasta; whole suckling pig & sides; dessert)



WEEKDAY LUNCH

(Hearth is not open for lunch on the weekdays but will certainly accommodate private parties)

✓3 course menu with one appetizer, two choices of main course, and one dessert, \$55 per person. This price does not include tax or staff gratuity. An administrative fee of 2% will be added to all private parties.

✓All beverages will be charged on consumption. We require a minimum of \$1,000 food & beverage and the lunch must be over by 4 pm. In November and December, the minimum is \$1500.

WEEKEND BRUNCH

A two course menu with family-style first course (selection of brunch appetizers, sweet and savory) and three choices of brunch entrées. Brunch sides will be served family-style with entrees, and coffee and tea is included. Additionally, each guest may choose either a Bloody Mary or Mimosa for \$50 per person. This price does not include tax or a 2% administrative fee. Staff gratuity will be left at the host's discretion. Please note, due to NYS liquor laws, we can not serve alcohol before 12 noon on Sundays.



MENU ADD-ONS

Charcuterie Selection / \$10 per guest

Cheese Selection / \$10 per guest Cake fee / \$5 per guest

Pasta Course / \$10 per guest

Custom signature cocktail upon arrival / \$12 per guest



Fifty Paces is the rock and roll kid sister to Hearth, located fifty paces east from Hearth in the heart of the East Village on Twelfth Street. Fifty Paces is available for private events during the daytime and evening. The space has 24 seats, 8 along the bar and 16 at a long communal table. The seats can be removed for a private event and the suggested standing occupancy of the space is recommended at no more than 30 people. It is the perfect place for a laid-back cocktail party.

We will offer 10-12 items of our choosing off our regular menu to be served at private events.

Food is not presented in courses, rather it is plated and set along the bar “buffet-style.” For private events, we do not have the ability to serve individual plated items to guests.

For wine selection, we will offer 5 white wines, 5 red wines and a selection of beer from our current beverage list.

PRICING

Daytime Events (out by 4 pm)

Food & Wine is \$50.00 per person per hour plus a \$500.00 rental fee. This price does not include sales tax (8.875%) or a 2% administrative fee. Staff gratuity is not included, and will be left by the host at their discretion.

Evening

For a partial buy-out (a private event that takes up part of the evening) the price is \$1,000.00 per hour for food and beverages. This price does not include tax (8.875%) or a 2% Administrative Fee. Staff gratuity is not included, and will be left by the host at their discretion.

Partial buy-outs must begin between 5:00pm and 6:00pm and must end by 8:00pm. Guest must be aware that after the time limit has expired, they may remain in the bar but will be charged on consumption.

For a complete buy-out, the price is \$4,500.00 before tax and on a Sunday-Thursday night and \$6,500.00 on a Friday or Saturday night. This price includes food and beverages. This price does not include sales tax (8.875%) or a 2% administrative fee. Staff gratuity is not included, and will be left by the host at their discretion.



DEPOSIT: A \$500.00 deposit is required to book all private parties, which will be applied to your final check the evening of the party. To reserve the entire restaurant, we require a \$5000 deposit.

CANCELLATION POLICY: A deposit will be refunded for events cancelled 14 days prior to the scheduled date. Deposits for cancellations received less than 14 days prior to the date of the event can be applied to a future event. For parties in November and December, we require 21 days notice for any cancelled parties.

NUMBER OF GUESTS: We require a final count of guests 48 hours before the event. If the number of guests decreases within the 48 hours, the contracted amount will be charged.

For more information, please contact Kari Johnson at KJohnson@RestaurantHearth.com



Hearth Restaurant

403 East 12th Street

646.602.1300

www.restauranthearth.com