



GROUPS AND EVENTS
DINNER, DESSERT, AND COCKTAILS

About HIDE

Located on the 20th and 21st floors of the Artezen Hotel, HIDE offers an exclusive setting for gatherings of up to 150 guests. Discover a refined blend of signature cocktails, chef-curated bites, and panoramic views of the New York City skyline. From intimate soirees to grand celebrations, let our team transform your vision into an unforgettable experience, where every moment is as elevated as the view.

We're excited to begin planning with you!

Event Packages

Casual Affair

Hors D'oeuvres - each bite is a delicate prelude to the evening.

See Hors D'oeuvres Menu

(Pick 6)
(1 Hour - Passed)

\$35/PP

Summit

Passed Hors D'oeuvres
(Six Items - 1 hour)

See Hors D'oeuvres Menu

(Pick 3)
From The Summit Menu

\$50/PP

Prestige

Passed Hors D'oeuvres
(Pick 6)

Pasta Station
(Pick 1)

Salad Station
(Pick 1)

Chafing Dishes
Chicken, Beef, Seafood, or
Vegetable
(Pick 3)

\$70/PP

Hide's finest Affair

Passed Hors D'oeuvres
(Pick 6)

Cold Station:

Charcuterie & Cheeses, Dips, Guac & Chips, and Mediterranean Dips
(Pick 3)

Pasta Station
(Pick 2)

Salad Station
(Pick 1)

Chafing Dishes
Chicken, Beef, Seafood, or
Vegetable
(Pick 3)

\$85/PP

FOR CASUAL AFFAIR MENU: MINIMUM 25 PERSONS

FOR SUMMIT, PRESTIGE, OR HIDE'S FINEST AFFAIR MENUS: MINIMUM 30 PERSONS

Cocktail Packages

SOFT DRINK

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Tonic Water, Cranberry Juice, Orange Juice,
Still and Sparkling Water, Fresh, Ice & Drink Garnishes

\$8/PP

BEER & WINE

Assortment of Premium Beers, Sauvignon Blanc, Chardonnay, Pinot Noir, and Cabernet
Sauvignon, Champagne Plus Soft Bar Offerings.

\$45/PP - 2 HR | \$60/PP - 3 HR | \$10/PP Each ADD HR

TOP SHELF

Grey Goose, Ketel One, Titos & Smirnoff Vodka, Tanqueray & Bombay Sapphire, Gordons
Gin, Captain Morgan, Bacardi Rum, Don Julio & Casamigos, Astral Tequila, Johnny Walker
Black, Dewars, Jack Daniels, Bullet, Dickell Bourbon, Bullet Rye, Remy Martin Cognac,
Sweet & Dry Vermouth, Triple Sec, Plus Wine and Beer and Soft Bar Offerings.

\$75/PP - 2 HR | \$100/PP - 3 HR | \$15/PP Each ADD HR

ADD-ON TO TOP SHELF

With (2) Hide Signature Cocktails Plus
+\$15/PP

*EXCLUDING MARTINIS, SHOTS, OR NEAT POURS

ALL EVENTS ARE SUBJECT TO A MINIMUM BEVERAGE SPEND OF \$50/PP - 2 HR | \$60/PP - 3 HR | \$10/PP EACH ADD HR

Dessert Packages

SIGNATURE DESSERTS

A sampling of Chef 's recommendations featuring
Tiramisu, New York Cheesecake & Chocolate Mouse

\$8/PP

ASSORTED PASTRIES

An assortment of Italian Pastries (cookies, cannoli's, or
bombolini)

\$8/PP

OCCASION CAKE

Custom cake to memorialize your special event
Sponge: Vanilla, Chocolate, or Velvet
Filling: Chocolate, Hazelnut, Custard, Vanilla, or Cannoli

\$350

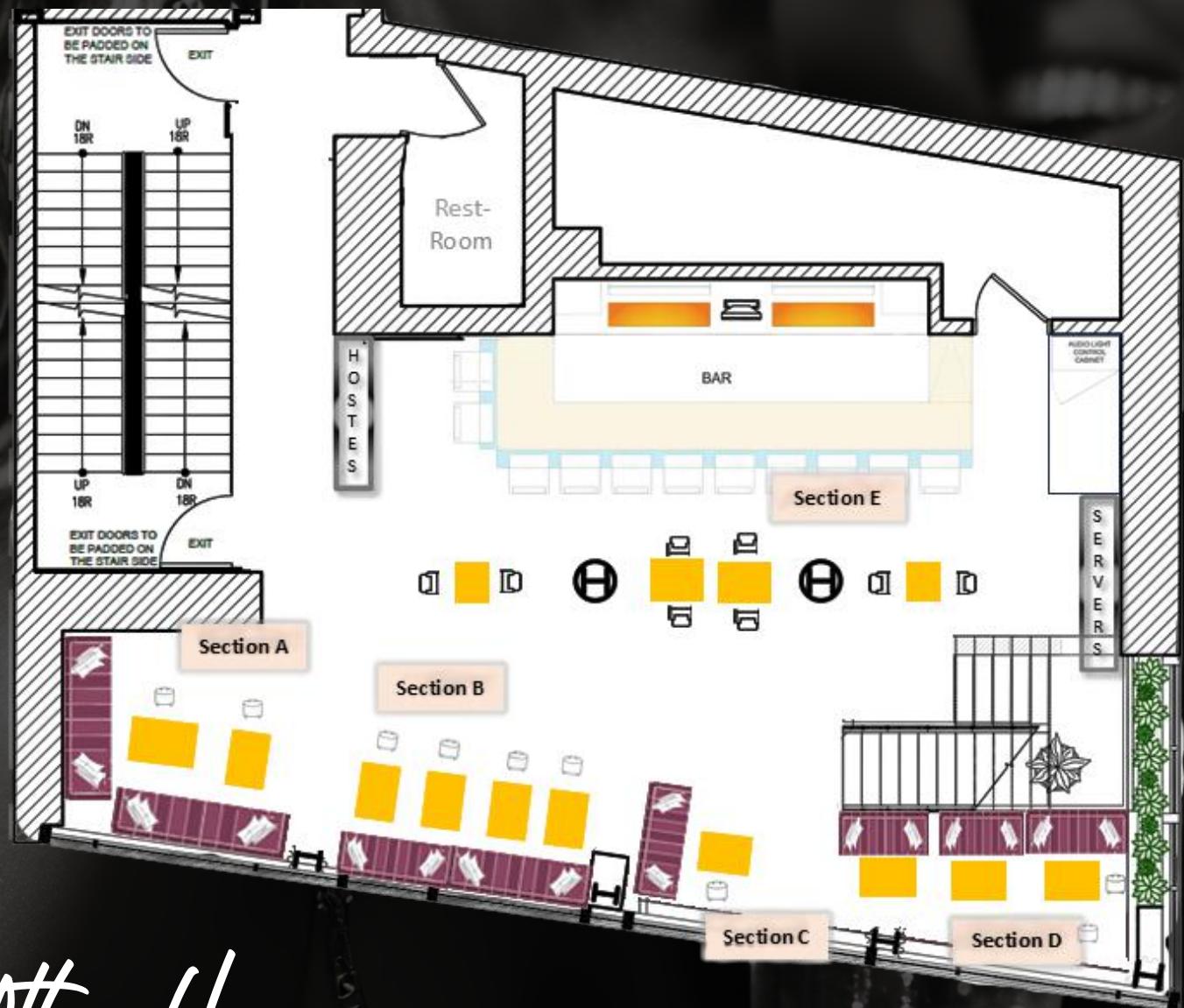
(FEEDS UP TO 30 PEOPLE)



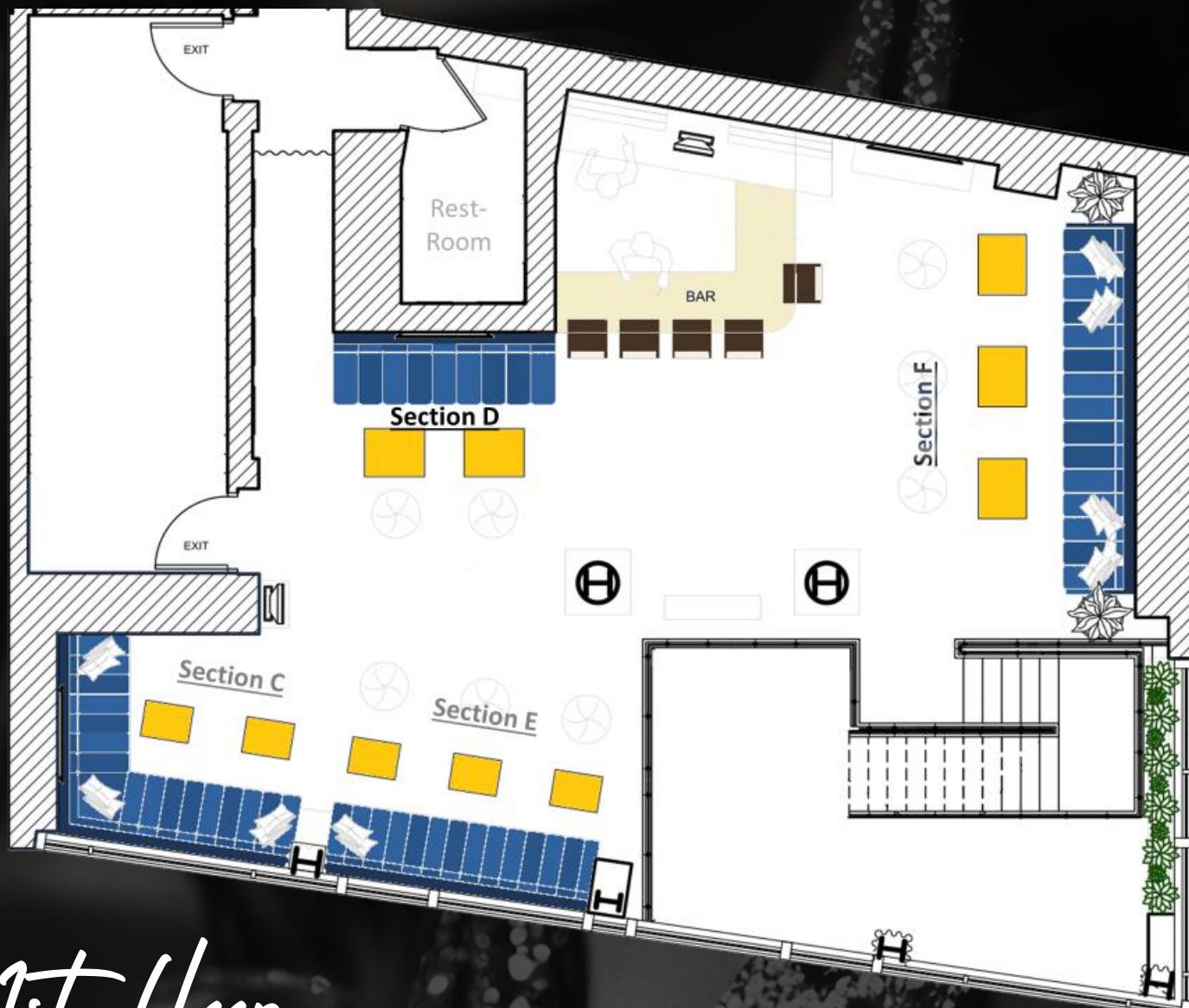
INCLUDES FRESH BREWED COFFEE AND HERBAL TEAS

*DOES NOT INCLUDE ESPRESSO, CAPPUCCINO OR LATTES

Capacities, floorplans & Sections



20th floor



21st floor

FULL BUYSOUT

Up to 150 Guests

Both 20 and 21st Floors

\$10,000 F&B Minimum Spend

SEMI-BUYSOUT

Up to 40-80 Guests

Either 20 or 21st Floor

\$5,000 F&B Minimum Spend

LARGE GROUPS

Up to 15-30 Guests

Combination of 2 or 3 sections

SMALL GROUPS

Up to 15 Guests

One Section area

Hide's finest Affair

Pasta Stations

Rigatoni Filetto Di

Pomodoro

Penne alla Vodka

Tortellini Pana

Rigatoni Bolognese

Lobster Ravioli

Orecchiette Broccoli Rabe

Prestige & finest Affair

Chicken Limone

Chicken Fungi

Sausage & Broccoli
Rabe

Veal Marsala

Salmon Dijon

Roasted Cauliflower
(Pine Nuts & Bread Crumbs)
& Roasted Red Potato

Brussel Sprouts, Bacon, and
Roasted Sweet Potato

String Beans Garlic and Oil
& Potato Croquette

FOR PRESTIGE, ADD SEAFOOD OR BEEF

+\$5 /PP

Hide's finest Affair

Shrimp Scampi 

Filet Mignon
Mushroom Ragu 

Braised Boneless
Short Rib in Red
Wine Sauce 

Seafood Marinara 

Chicken Sorrentino 
stuffed w/
Prosciutto, Spinach,
and Provolone

 Available on Hide's Finest Affair Menu Only

Hors D'oeuvres

(Pick 6)

COLD

Classic Bruschetta
with
Roma Tomato,
Onion

Ricotta and Truffle
Honey Crostini

Guacamole and
Chips

HOT

Wild Stuffed
Mushroom

Baked
Spanakopita w/
Spinach, Feta

Brie and Raspberry
en Croute

Dumplings
Edamame, Chicken
Lemongrass or
Shrimp

Empanadas
Chicken, Beef
and/or Spinach

Maryland Crab
Cakes

Cocktail Franks
(Beef) in Puff
Pastry

Reuben

Beef Wellington
En Croute

Margarita Pizza

Summit Menu

(Pick 3)

Sushi Selections

California Roll

Spicy Tuna

Salmon Avocado

Philly

Yellowtail

Shrimp Tempura

Eel Avocado

Hide Lounge Menu

Arancini

Assorted Sushi
Rolls

Boneless Chicken
Wings

Caesar Salad

Hide Salad

Burger Sliders

Pomme Frites

Margherita Pizza

Vegana Pizza (GF)

Cold Station

Fresh Fruit

Mediterranean Dips

Charcuterie & Cheeses

Seasonal Crudités

Salad

Hide Salad

Mixed greens, cherry tomato, red onion, cucumber, carrots, dried fruit, and candied pecans

Caesar Salad

Hearts of romaine, herbed croutons, and parmesan cheese, caesar dressing

Greek Salad

Vine ripe tomato's red onion, Kalamata olives, cucumber, peppers, feta cheese

THIS MENU WILL BE PRESENTED AS A STATIONARY DISPLAY. GUESTS MAY PRE-SELECT ITEMS FROM OUR CURATED OFFERINGS. QUANTITIES WILL BE ARRANGED TO GUARANTEE ONE PIECE PER PERSON FOR EACH SELECTED ITEM, BASED ON YOUR FINAL CONFIRMED GUEST COUNT. (NOTE: THIS DOES NOT APPLY TO THE COLD STATION PLATTERS)



WE LOOK
FORWARD TO
HOSTING YOU