



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 Six Items
(1 Hour - Passed)

\$35/PP

Lounge

A curated selection of elevated bites from our Lounge menu.

See Lounge Menu

Pick Five Items
(1 Hour - Family Style or Smorgasbord)

\$40/PP

Sushi Views

A refined balance of elegant rolls and skyline views.

See Sushi Menu

Pick Four Items
(1 Hour - Family Style or Smorgasbord)

\$45/PP

Event Packages

Summit

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

See Hors D'oeuvres Menu

Cold Station:

Seasonal Crudites
Artisanal Cheeses
Imported Charcuteries
Mediterranean Dipping's
Fresh Fruit

\$50/PP

Prestige

Passed Hors D'oeuvres
(Pick 6)

Pasta Station
(Pick1)

Salad Station
(Pick 1)

Chafing Dishes
(Pick 1)

\$70/PP

Haute Tasting

Passed Hors D'oeuvres
(Pick 6)

Cold Station:

Charcuteries, Crudites,
Cheeses, Med Dips, Fruit

Pasta Station
(Pick 2)

Salad Station
(Pick 1)

Chafing Dishes
(Pick 3)

\$85/PP

FOR SUMMIT, PRESTIGE, OR HAUTE MENUS: MINIMUM 25 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

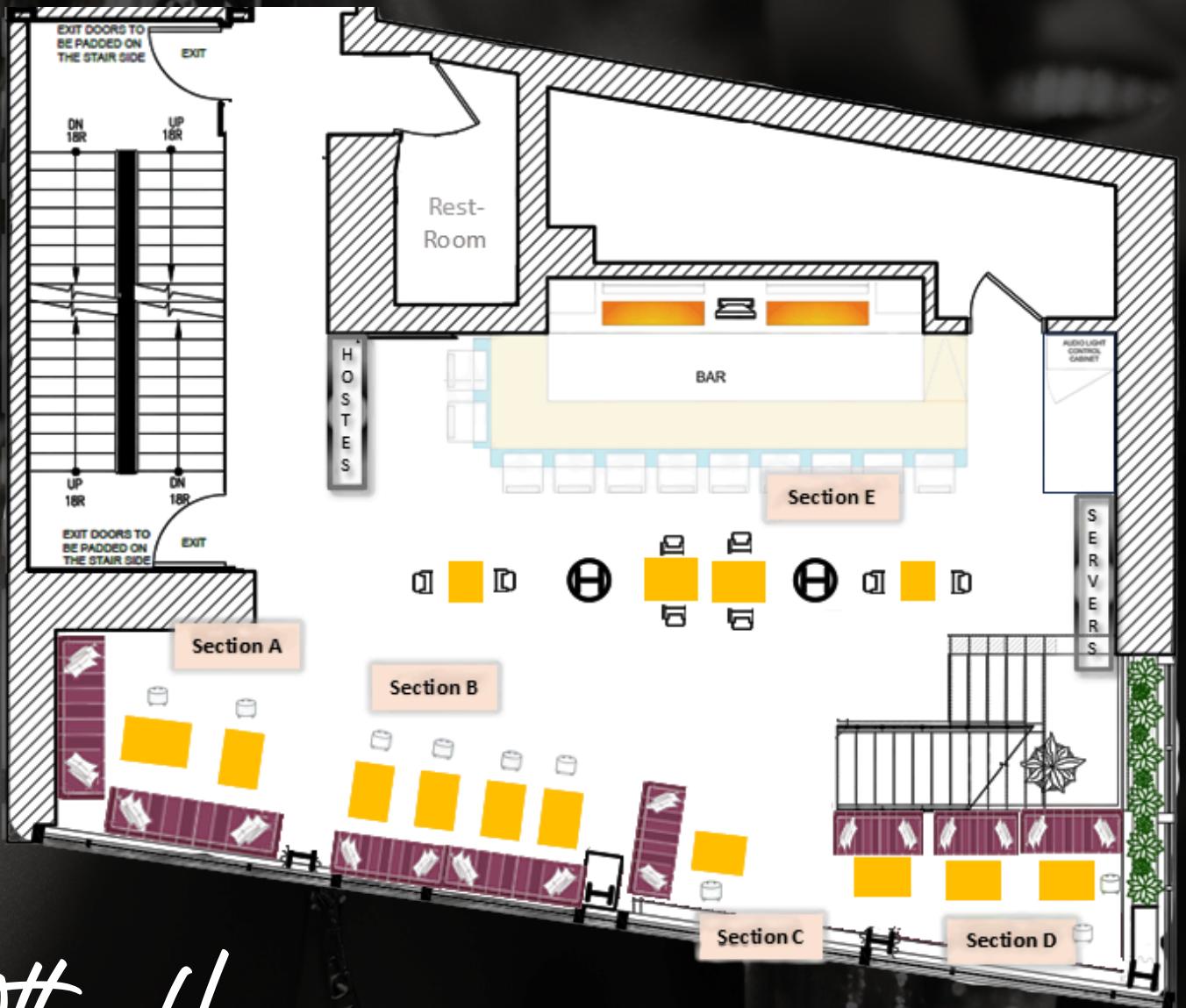
(FEEDS UP TO 30 PEOPLE)

INCLUDES FRESH BREWED COFFEE AND HERBAL TEAS

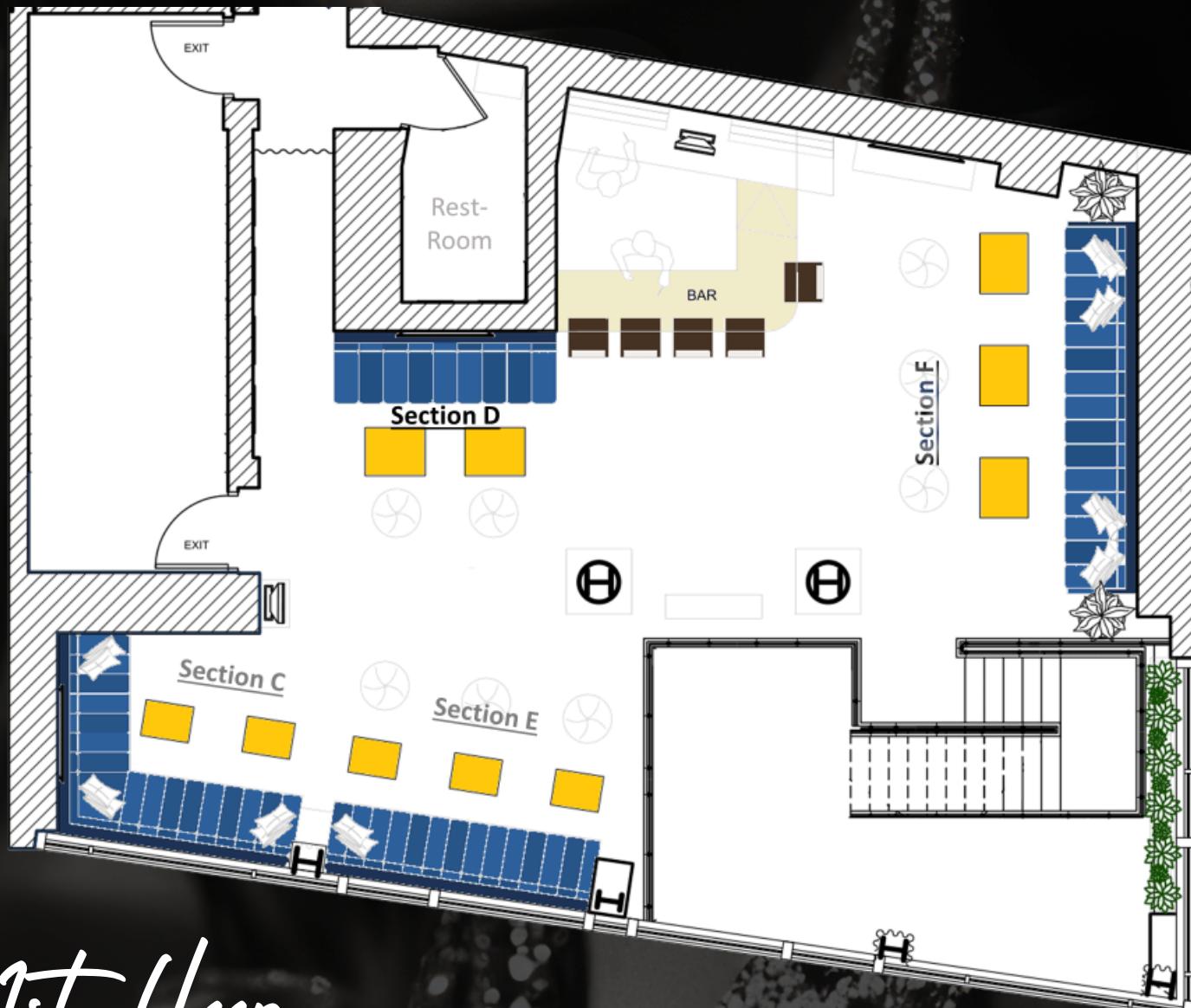
*DOES NOT INCLUDE ESPRESSO, CAPPUCCINO OR LATTES



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

ALL EVENT PRICING AND MINIMUM SPENDS ARE SUBJECT TO 15% INCREASE FOR DEC. 1ST - DEC. 23RD

Food Selections

Hors D'oeuvres

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 or
Chicken Lemongrass

Empanadas
Chicken, Beef and/or
Spinach

Maryland Crab
Cakes

Shrimps in a
Jacket

Cocktail Franks
(Beef) in Puff
Pastry

Reuben

Beef Wellington
En Croute

Margarita Pizza

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

Food Selections

Pasta Stations

Rigatoni Filetto Di
Pomodoro
Penne alla Vodka
Tortellini Pana
Rigatoni Bolognese
Lobster Ravioli
Orecchiette Broccoli Rabe

Prestige & Haute Menu

Chicken Limone
Chicken Fungi
Sausage & Broccoli
Rabe
Veal Marsala
Salmon Dijon
Braised Boneless Short
Rib in Red Wine Sauce
Filet Mignon Mushroom
Ragu
Roasted Cauliflower
(Pine Nuts & Bread
Crumbs) & Roasted Red
Potato
Brussell Sprouts, Bacon,
and Roasted Sweet
Potato
String Beans Garlic and
Oil & Potato Croquette

Haute Menu

Shrimp Scampi ★
Filet Mignon ★
Short Rib ★
Shrimp Scampi ★
Seafood Marinara ★
Chicken Sorrentino ★
stuffed w/
prosciutto, spinach,
and provolone

★ Available on Haute Menu Only

Food Selections

Hide Lounge Menu

Spinach
Artichoke Dip

Arancini

Assorted Sushi
Rolls

Boneless Chicken
Wings

Caesar Salad

Hide Salad

Lobster Rolls

Burger Sliders

Pomme Frites

Margherita Pizza

Vegana Pizza
(GF)

Sushi Selections

California Roll

Spicy Tuna

Salmon Avocado

Philly

Yellowtail

Shrimp Tempura

Eel Avocado



WE LOOK
FORWARD TO
HOSTING YOU