



GROUPS AND EVENTS  
DINNER, DESSERT, AND COCKTAILS

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# About HIDE

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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

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## 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**

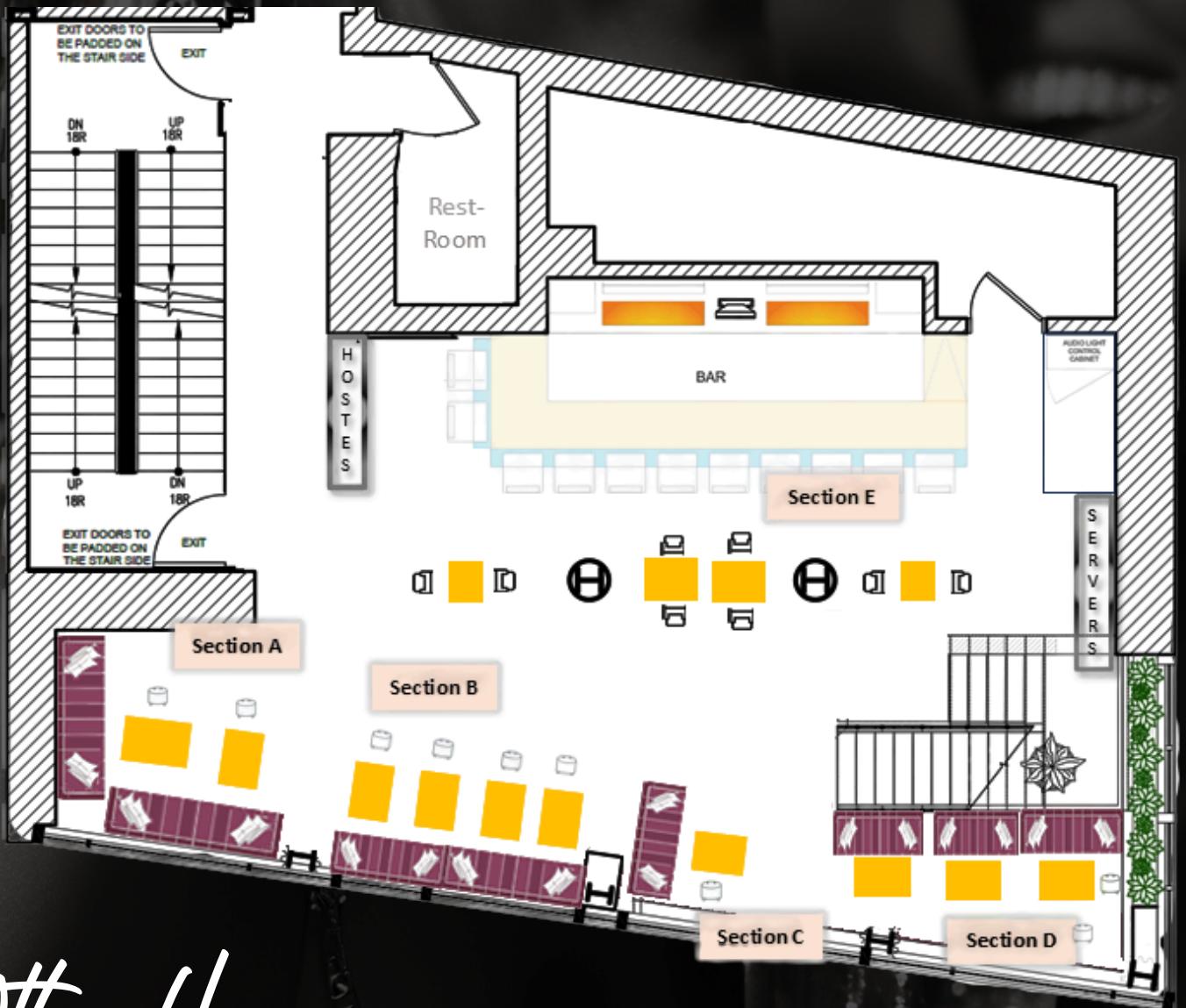
**(FEEDS UP TO 30 PEOPLE)**

INCLUDES FRESH BREWED COFFEE AND HERBAL TEAS

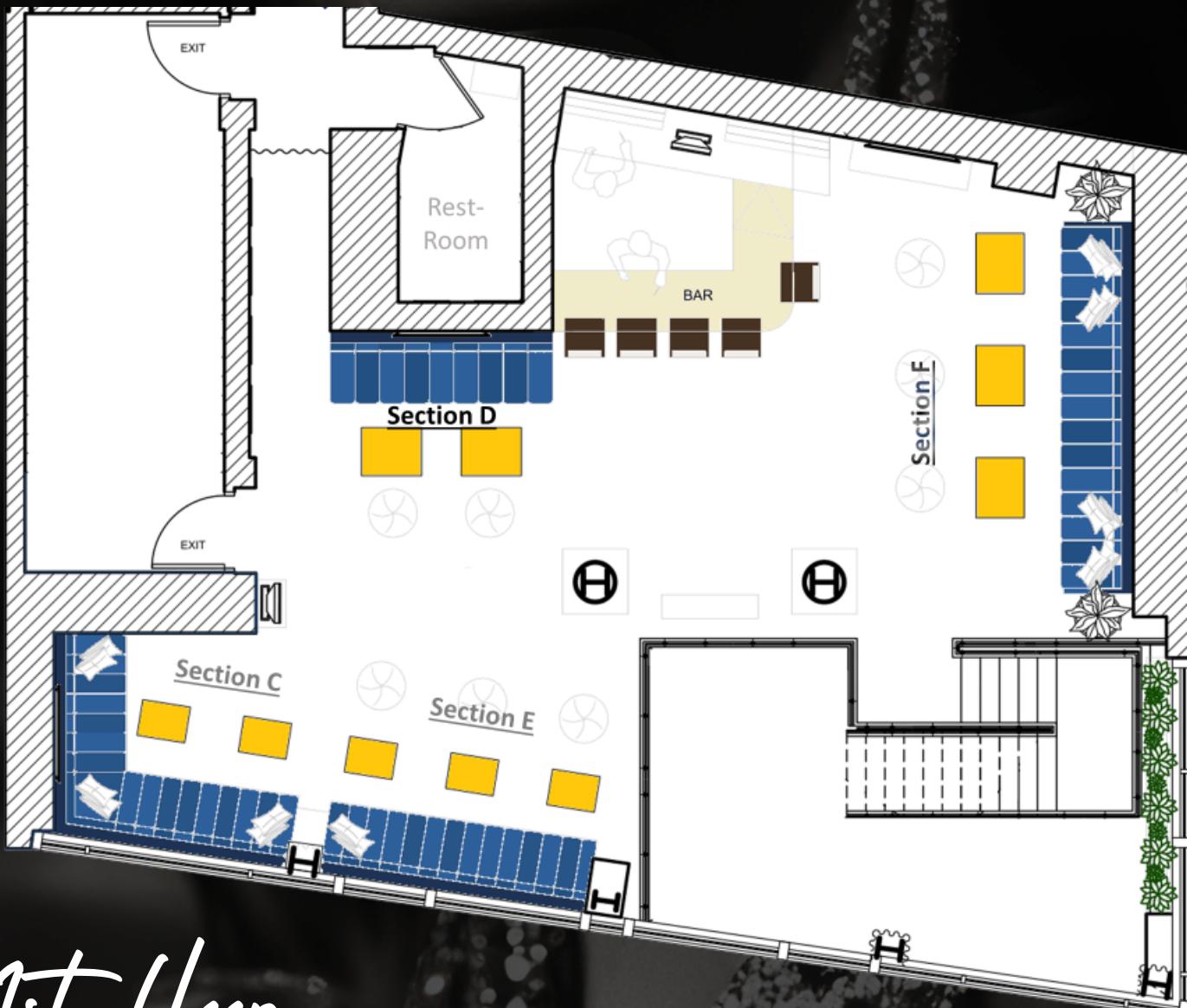
\*DOES NOT INCLUDE ESPRESSO, CAPPUCCINO OR LATTES



# Capacities, floorplans & Sections



20th floor



21st floor

## FULL BUYSOUT

*Up to 150 Guests*

Both 20 and 21<sup>st</sup> Floors

\$10,000 F&B Minimum Spend

## SEMI-BUYSOUT

*Up to 40-80 Guests*

Either 20 or 21<sup>st</sup> 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. 1<sup>ST</sup> - DEC. 23<sup>RD</sup>

# 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, 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

## 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