



Hide
ROOFTOP

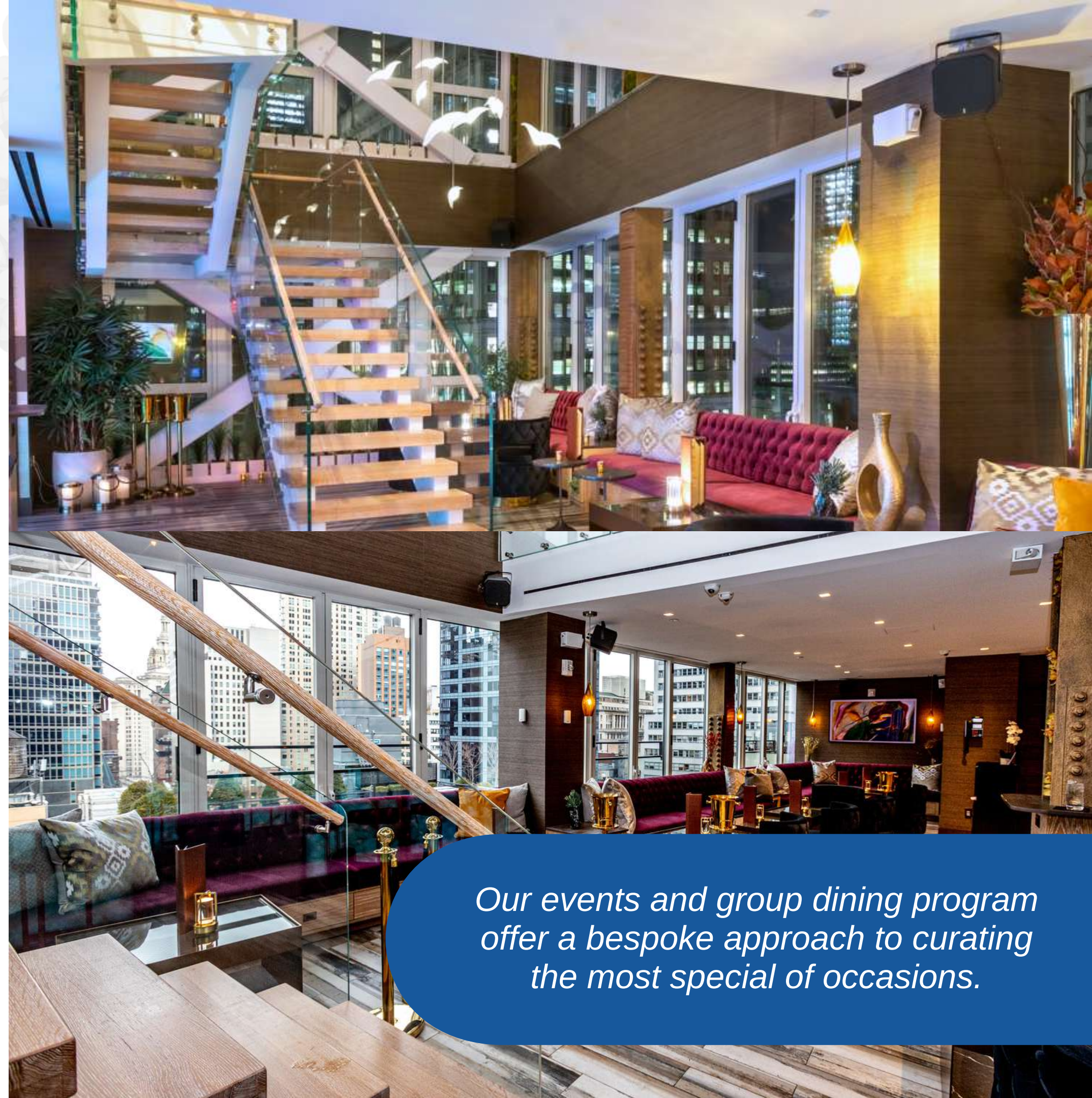
GROUPS AND PRIVATE EVENTS

Artezen Hotel, 24 John Street, 20th Fl, New York, NY 10038 | www.HideRooftop.com | events@hiderooftop.com | 646-928-9810

ABOUT *Hide*

At Hide Rooftop, we pride ourselves on offering a highly personalized approach to our special events and group dining program, creating unique experiences tailored to our guests. Whether you're commemorating a milestone, organizing a corporate function, or desiring an unforgettable dining experience, the Hide Rooftop team is dedicated to ensuring you leave with indelible memories.

We're excited to begin planning with you!



Our events and group dining program offer a bespoke approach to curating the most special of occasions.

CAPACITIES & SERVICE STYLE

FULL BUYOUTS

Up to 120 Guests

Full buyouts will have an exclusive private experience in Hide for a contracted period of time and pre-selected beverages and food from our events menus.

LARGE GROUPS

Up to 15-35 Guests

Large groups will have a dedicated section of Hide including a combination of banquettes and chairs surrounding cocktail tables for a contracted period of time with pre-selected beverages and food from our events menus.

PARTIAL BUYOUTS

Up to 35-60 Guests

Partial buyouts will have a semi-private experience on either the 20th or 21st floor of Hide for a contracted period of time with pre-selected beverages and food from our events menus. All selections include access to floor-to-ceiling windows with panoramic skyline views.

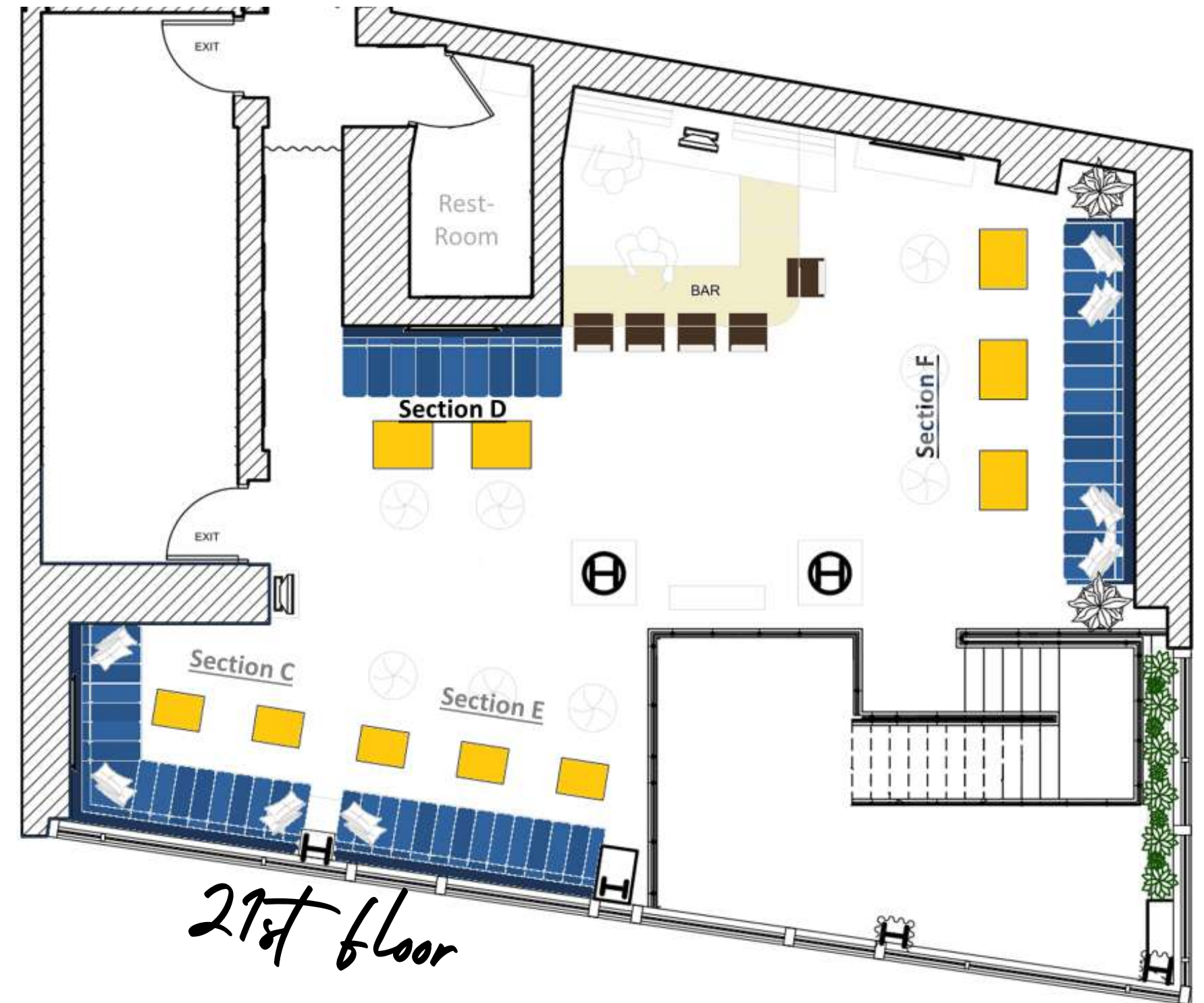
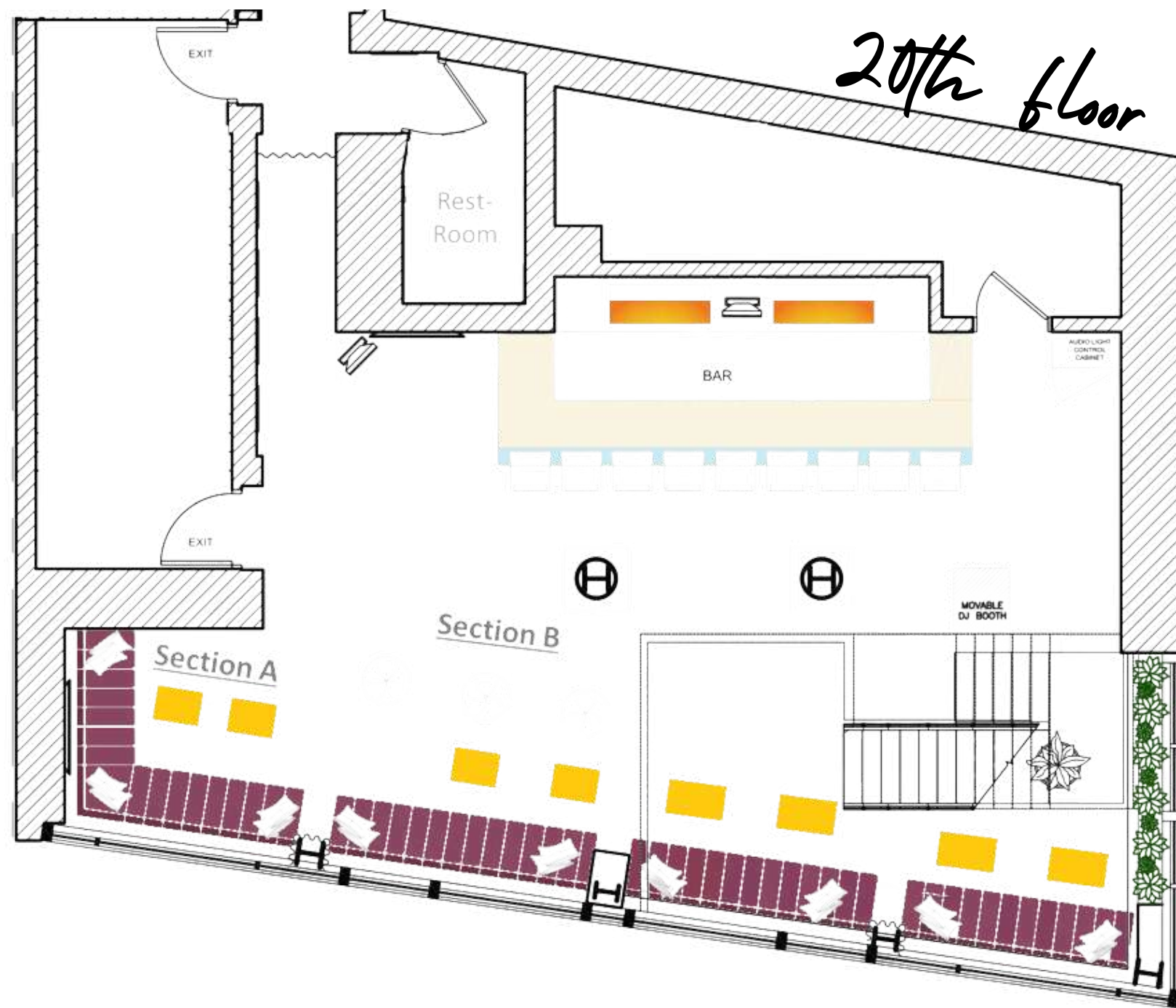
SMALL GROUPS

Up to 14 Guests

Small groups are invited to order from our regular food and beverage menu, with a minimum spend depending on the day, time, and season, for a two hour experience.

Please inquire for pricing at 646-928-9810 or email events@hiderooftop.com to reserve

CAPACITIES, FLOORPLANS & SECTIONS



FULL BUYOUTS

Up to 120 Guests

20 and 21st floors

PARTIAL BUYOUTS

Up to 35-60 Guests

21st floor

LARGE GROUPS

Up to 15-35 Guests

Combination of 2 or 3 sections

SMALL GROUPS

Up to 14 Guests

One Section area

Breakfast

MORNING DELIGHTS \$30/PP

Artisan Mini Pastries, Muffins, Bagels,
Yogurt, Granola & Berries, Fresh Fruit

SUNRISE SOIREE \$45/PP

Artisan Mini Pastries, Muffins, Bagels,
Yogurt, Granola & Berries, Fresh Fruit,
Soft Scrambled Eggs, Bacon, Sausage,
Pancakes, Waffles , Home fries

coffee, teas, juices, water, included

Brunch

BRUNCH PACKAGE \$65/PP

Artisan Mini Pastries, Muffins, Bagels
Charcuterie & Assorted Cheeses Soft
Scrambled Eggs, Bacon, Sausage, Home
Fries Chafing Dishes (2)

BRUNCH BAR

Inquire for details
\$35.00 P/P(2-Hours)
Additional \$10.00 P/P
(For each Additional Hour)

Lunch

BOARDROOM BITES \$45/PP

Assorted Panini's and Wraps (4), Salad
Bar, Assorted Cookies & Confections,
Coffee, Assorted Teas, Soft Bar

BOARDROOM EXECUTIVE \$60/PP

Assorted Panini's and Wraps (6), Salad
Bar, Pasta Station (2), Chafing Dishes (2),
Assorted Cookies, Chocolate Confections,
Coffee, Assorted Teas, Soft Bar



MENU'S

Hide's Casual Affair

\$35/PP

Passed Hors D'oeuvres
(6 Items- 1 Hour)

See Hors D'oeuvres Menu

Hide's Scrumptious Bites

\$50/PP

Passed Hors D'oeuvres (6 Items- 1 Hour)
Seasonal Crudités
Artisanal Cheeses
Imported Charcuteries
Mediterranean Dipping's
Fresh Fruits

Hide's finer Affair

\$85/PP

Passed Hors D'oeuvres (6 Items- 1 Hour)
Seasonal Crudités and Artisanal Cheeses
Charcuteries and Mediterranean Dipping's
Fresh Fruits and Salad Bar
Pasta Stations (2)
Chafing Dishes (3)



HORS D'OEUVRES SELECTIONS

Hors D'oeuvres

COLD

Classic Bruschetta
w/ Roma tomato, onion

Ricotta and Truffle Honey
Crostoni

Herbed Risotto Cakes

Caprese Canapes
w/ bocconcini, tomatoes, Basil

Antipasto Skewers

Guacamole and Chips

HOT

Assorted Mini Quiche

Wild Stuffed Mushroom

Baked Spanakopita
w/ spinach, feta

Brie and Raspberry en Crouete

Dumplings
Edamame or Chicken Lemongrass

Chicken and Cheese Cones

Empanadas
Chicken, Beef and/or Spinach

Maryland Crab Cakes

Shrimps in a Jacket

Cocktail Franks
(Beef) in Puff Pastry

Reuben

Beef Wellington En Crouete

ADD-ONS

priced per 15 people

Fried Calamari \$150

Mini Sliders \$150

Margarita or Vegana Pizza \$150



PASTA & CHAFING SELECTIONS

Pasta Stations

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

Chafing Dishes

Chicken Limone
Chicken Sorrentino stuffed w/
prosciutto, spinach and provolone
Chicken Fungi
Sausage & Broccoli Rabe
Veal Marsala
Salmon Dijon
Shrimp Scampi
Seafood Marinara

Braised Boneless Short Rib in Red
Wine Sauce
Filet Mignon Mushroom Ragu
Roasted Cauliflower (Pine Nuts &
Bread Crumbs) & Roasted Red Potato
Brussell Sprouts and Bacon & Roasted
Sweet Potato
String Beans Garlic and Oil & Potato
Croquette





COCKTAIL PACKAGES

SOFT BAR

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

\$7.50 P/P

WINE & BEER BAR

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

\$45.00 P/P (2-Hours)

\$15.00 P/P (Each Additional Hour)

TOP SHELF FULL BAR

Grey Goose & Titos Vodka, Tanqueray & Bombay Sapphire Gin, Bacardi Rum, Volcan, Don Julio & Casa Migos Tequila, Johny Walker Black, Dewars, Jack Daniels, Bullet Bourbon, Bullet Rye, Remy Martin Cognac, Sweet & Dry Vermouth, Triple Sec, Plus Wine and Beer and Soft Bar Offerings.

\$75.00 P/P (2-Hours)

\$30.00 P/P (Each Additional Hour)



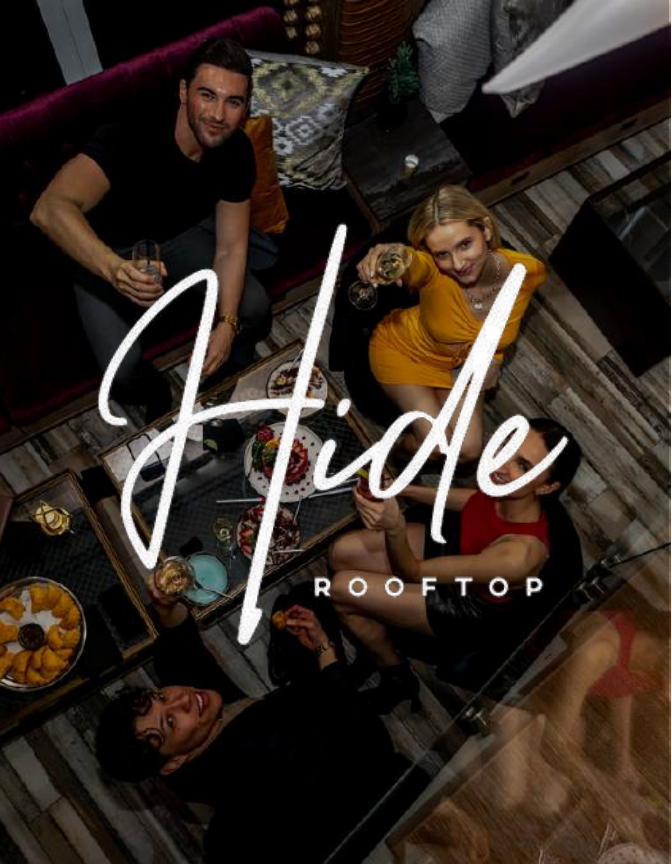
DECADENT DESSERTS

INCLUDES FRESH BREWED
STARBUCKS COFFEE
AND HERBAL TEAS

PICK (1)
TIRAMISU
NEW YORK CHEESECAKE
CHOCOLATE MOUSE
FRESH FRUIT & BERRY'S
ASSORTED PASTRIES
OCCASION CAKE

\$8.00 P/P

*Does not include espresso, cappuccino or lattes



EVENTS@HIDEROOFTOP.COM