EHCENTER/

PRIVATE DINING EXPERIENCE 2023

HISTORY AND HERITAGE

Hoexters originally opened the doors in 1977.

We were home for some of the biggest celebrities and well known New Yorkers at the time; making the UES the place to dine and socialize.

With that same spirit, but a lot more years of experience and knowledge in our backs, is that Hoexters opened the doors again in 2023.

A sofisticated and well curated space where our team helps bringing a new significance to your dining experience.



original mural painted in 1978 by Tina Salvesen



THANK YOU FOR YOUR INTEREST IN HOSTING YOUR EVENT AT HOEXTERS

We offer two different spaces, accommodating every occasion from smaller gatherings up to 75 guests.

An overview of the space, relevant capacities and menu options can be found in the following pages.

All events are fully customizable to your group's needs.

Our team will work with you to ensure your event is uniquely yours.

PRIVATE DINING SPACE

We currently offer two different spaces.

Our Private Dining Room - with capacity for up to 24 seated guests.

A Full Restaurant Buyout option that can accomodate a total of 75 seated guests.



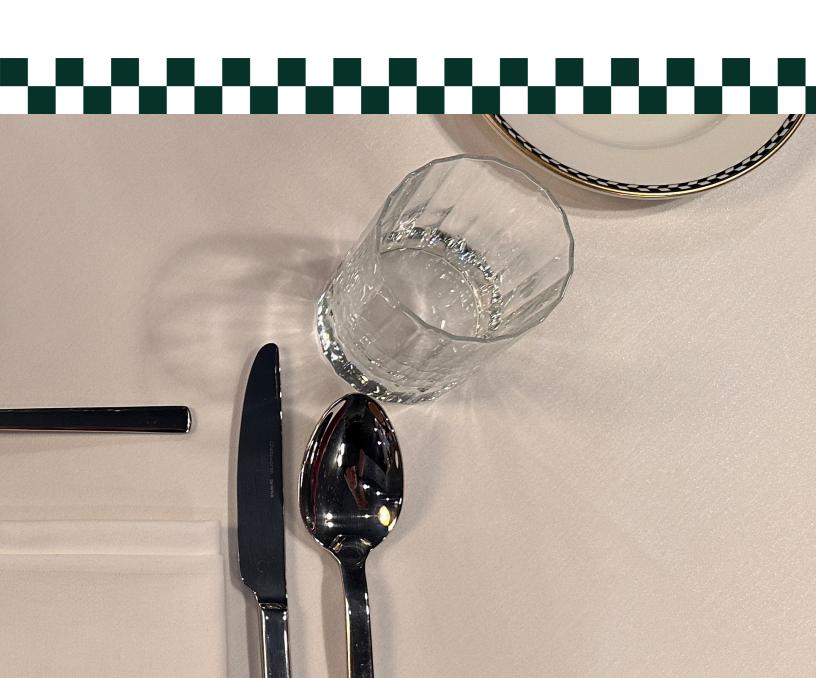
SPACE FARES

Private Dining Room

\$9,000 Monday to Thursday \$12,000 Friday to Sunday

Full Restaurant Buyout

\$12,000 Monday to Thursday \$15,000 Friday to Sunday



PRICING \$ DEPOSITS

All of our event spaces require a minimum food and beverage spend, varying based on both the day of the week.

Please note that the event minimum does not include gratuity, the 5% Administrative Fee or the 8.875% NY State Tax.

All events are subject to a 5% Administration Fee which is based on the full cost of the event.

This fee is not a gratuity; it serves to offset all expenses associated with the planning and administration of the event.

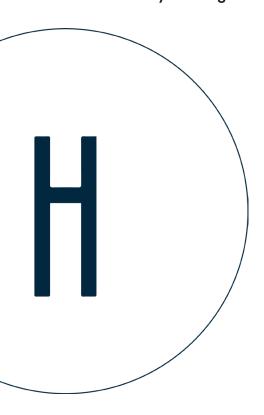
A signed contract and 50% deposit of your event's food and beverage minimum is required to reserve a space for your event.

Deposits are fully refundable for cancellations more than 14 days prior to the event date.

Deposits will not be refunded for cancellations within 14 days of the contracted event date.

The amount due on the events date will be the difference between the total amount quoted and the paid deposit. This amount would be charge on the credit card on file (unless otherwise stated).

Any payment received after 30 days of invoice date will be subject to a monthly charge of 1.5% on the outstanding balance.



SAMPLE MENUS & BEVERAGE PACKAGES

We offer both seated and cocktail party menus.

Seated events for up to 12 guests would be served family-style for Appetizers, Sides and Desserts. Each guest would have their individual Main.

For groups of 13 guests or more all dishes will be served family-style.

Please note that selections for your group may vary slightly as our menu is seasonal and subject to market availability.

For beverages, we offer both packages as well as the option to pay on consumption.

Should you opt to be charged on consumption, we ask that you make selections prior to your event so we can ensure proper quantity and temperature.

Our team is of course happy to guide you through our list and provide recommendations.



BEVERAGE PACKAGES

All packages require a minimum of two hours and include all non-alcoholic soda, juice, sparkling water.

STANDARD OPEN BAR

Includes Wine (White, Red and Sparkling), Craft Beers (seasonal selection) and House Spirits \$35 per guest for the first hour \$25 per guest for each addtional hour

PREMIUM OPEN BAR

Includes Wine (White, Red and Sparkling),
Craft Beers (seasonal selection) and Premium Spirits
(Grey Goose, Kettle One, Tito's, Bombay Sapphire, Tanqueray,
Hendricks, Casamigos, Herradura, Jameson, Buffalo Trace,
Johnnie Walker Black)
\$45 per guest for the first hour
\$35 per guest for each additional hour

WINE & BEER BAR

Includes Wine (White, Red and Sparkling), Craft Beers (seasonal selection) \$30 per guest for the first hour \$25 per guest for each additional hour

COFFEE & TEA \$5 per guest

CHAMPAGNE TOAST \$6 per guest

HOEXTERS SIGNATURE COCKTAILS
Based on menu price

FREQUENT ASKED QUESTIONS

WHEN DO WE SELECT OUR MENU?

Depending on the size and scope of your event, we will reach out 1-3 weeks prior to finalize your menu and all other event details.

CAN YOU ACCOMMODATE ALLERGIES AND/OR DIETARY RESTRICTIONS?

We are happy to work with you to accommodate any allergies or restrictions to the best of our abilities.

CAN I PLAY MUSIC AT MY EVENT?

Full buyouts are welcome to play music of their choosing. For partial buyouts, music is the same as the restaurant's playlist (don't worry, our playlists are great!).

DO YOU OFFER AUDIOVISUAL CAPABILITIES?

We do not have an in-house audiovisual system but third-party rentals are welcome.

WHAT IS YOUR PROTOCOL WITH RENTALS FROM OUTSIDE VENDORS?

Rentals from outside vendors are welcome. Though Hoexters is not responsible for coordination, we are always happy to assist with timing, logistics and feasibility.

All rentals must be picked up upon event's end.

HOW DO WE SECURE OUR RESERVATION?

All reservations are first-come, first serve and are confirmed upon receipt of signed contract and deposit information.

TIER - 1

APPETIZERS

Mortadella Plate
One order family-style for every 3 guests
Choice of Little Gem Lettuce or
Big Green Caesar
One order family-style for every 3 guests

MAINS

Pork Milanese, Whole Branzino or Hoexters Double Smashed Burger Choice of one of the three per person for parties up to 12 guest Parties of 13 or more would be family-style for all the Mains

SIDES

Chef Selection of two different sides Two sides family-style for every 4 guests

DESSERTS

Choice of Chocolate Cake, Apple Crisp or Lemon Tart One order family-style for every 2 guests

ADD ONS

Caviar and Potato Chips +\$45 per guest

Prime Strip Steak +\$35 per guest

\$95 per person

TIER - 2

APPETIZERS

Mortadella Plate

One order family-style for every 3 guests
Choice of Little Gem Lettuce or
Big Green Caesar
One order family-style for every 3 guests

MAINS

Prime Strip Steak, Duck Breast
or Faroe Island Salmon
Choice of one of the three per person for parties
up to 12 guests
Parties of 13 or more would be family-style
for all the Mains

SIDES

Chef Selection of two different sides
Two sides family-style for every 4 guests

DESSERTS

Choice of Chocolate Cake,
Apple Crisp or Lemon Tart
One order family-style for every 2 guests

ADD ONS Caviar and Potato Chips +\$45 per guest

TIER - 3

APPETIZERS

Choice of Oysters
or Shrimp Cocktail
Two pieces per guest
Choice of Calamari Arrabiata
or Tuna Crudo
One order family-style for every 3 guests
Mortadella Plate
One order family-style for every 3 guests
Choice of Little Gem Lettuce or
Big Green Caesar
One order family-style for every 3 guests

MAINS

Prime Strip Steak, Duck Breast or Faroe Island Salmon Choice of one of the three per person for parties up to 12 guests Parties of 13 or more would be family-style for all the Mains

SIDES

Chef Selection of two different sides Two sides family-style for every 4 guests

DESSERTS

Choice of Chocolate Cake, Apple Crisp or Lemon Tart One order family-style for every 2 guests

ADD ONS

Caviar and Potato Chips +\$45 per guest

\$155 per person