



# HOEXTER

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 sophisticated 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 accommodate 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.



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## 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 additional 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

**\$125 per person**

## **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**