

GRAYSON

HOTEL

PRIVATE EVENTS & SPECIAL OCCASIONS

GRAYSON

HOTEL

GRAYSON HOTEL

Grayson Hotel is a boutique luxury destination in the heart of Midtown Manhattan, just steps from Bryant Park and moments from iconic landmarks including the Empire State Building, Times Square, and Fifth Avenue. The property seamlessly blends refined accommodations, thoughtful design, and a curated collection of dining and event venues, all under one roof.

Home to a portfolio of 4 distinctive restaurants, bars and private event venues—including a rooftop cocktail experience and a dedicated private event floor with indoor-outdoor flow—the hotel offers versatile, design-forward spaces paired with world-class cuisine, creating an exceptional setting for both corporate entertaining and sophisticated social gatherings.

MIDTOWN MANHATTAN

In the heart of Midtown Manhattan, the Grayson Hotel is surrounded by some of New York City's most dynamic and iconic destinations, where business, culture, and energy converge. Just moments from Bryant Park and the architectural elegance of the New York Public Library, the neighborhood blends historic charm with a fast-paced, modern rhythm. Power lunches unfold steps away among Midtown's corporate towers, while the transit hub of Grand Central Terminal connects the city in every direction. Iconic skyline views are anchored by the Empire State Building, and just a short walk north, the electric buzz of Times Square offers a vibrant contrast of lights, theater, and nightlife.

TURNKEY EVENTS

Grayson Hotel offers a seamless turnkey event experience, expertly managing every detail from venue selection to food and service for effortless execution. Supported by Apicii Hospitality and four distinct venues under one roof, the property provides a versatile setting for both corporate and social gatherings. Events can also align with key seasonal moments and recognized holidays, including Cinco de Mayo, New Year's Eve and other calendar-driven activations, creating a dynamic and memorable experience rooted in the energy of New York City.

WORLD CLASS CUISINE

At Grayson Hotel, the culinary program is led by Apicii Hospitality, a nationally recognized hospitality group known for creating dynamic dining experiences rooted in global influence and refined execution. Bringing a cohesive yet diverse vision to the property, Apicii oversees all food and beverage operations, curating four distinct concepts under one roof—each offering its own unique culinary identity and atmosphere. Inspired by New York City's cross-cultural culinary landscape, the portfolio spans experiences ranging from elevated, seasonally driven cuisine to more casual, vibrant fare, allowing guests to move seamlessly between different moods, flavors, and occasions.

HARTA

NEW AMERICAN BRASSERIE

Harta is Grayson Hotel's signature restaurant offering a semi-private setting ideal for elevated dinners and sophisticated gatherings. The design-forward space is anchored by a striking turquoise bar and layered with artisanal tile, bronze, and rattan details, the space is warm, polished, and ideal for both formal and festive gatherings.

Capacities

Seated: 15 - 50 guests
Standing: 15 - 75 guests

Features

Semi-Private Dining Room • Seasonal Outdoor Patio
Stylish Bar & Lounge





BAR HARTA

PRIVATE EVENT TERRACE

Occupying the entire second floor of Grayson Hotel, Bar Harta is an exclusive indoor-outdoor venue that combines an airy, elevated atmosphere with the functionality of a full-service event space. Accessed by a striking spiral staircase, it features two full bars, lounge and banquette seating, lush greenery, and flexible layouts that easily accommodate everything from meetings to cocktail receptions and celebrations.

Capacities

Seated: 10 - 150 guests
Standing: 10 - 250 guests

Features

Lush Terrace Overlooking 39th Street • Seasonal Enclosure
Dramatic Entrance via the Helix Staircase
Expansive Bar & Lounge • Meeting & Conference Space





BAR CIMA

A LATIN ROOFTOP COCKTAIL LOUNGE

Grayson Hotel's 29th Floor Rooftop cocktail bar is a striking Midtown destination delivering Empire State Building views, luxe design, and unmistakable New York energy. Set above the city, the space pairs a sophisticated indoor lounge with a sprawling outdoor terrace, offering panoramic skyline views from One World Trade to Bryant Park for a true NYC backdrop. Ideal for cocktail receptions, milestone celebrations, and brand events, Bar Cima brings dramatic atmosphere and standout visual impact to every gathering.

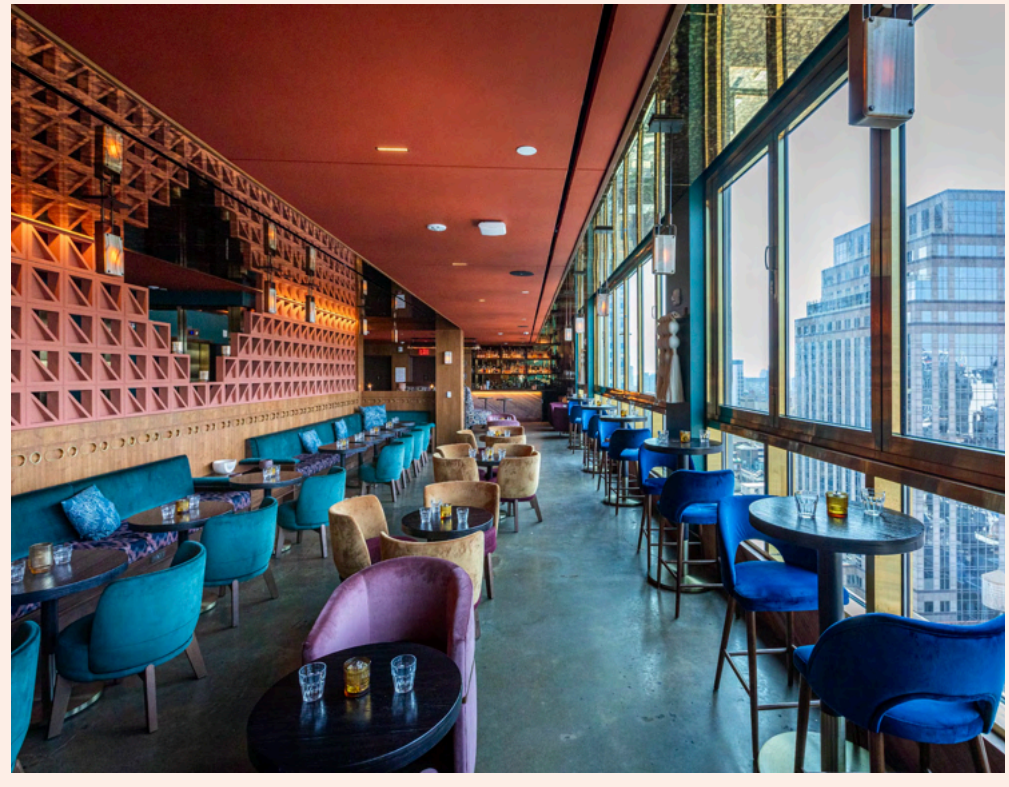
Capacities

Standing Semi-Private: 15 - 75 Guests
Standing Buyout: 15 - 175 Standing
(Includes indoor, lounge, and outdoor terrace)

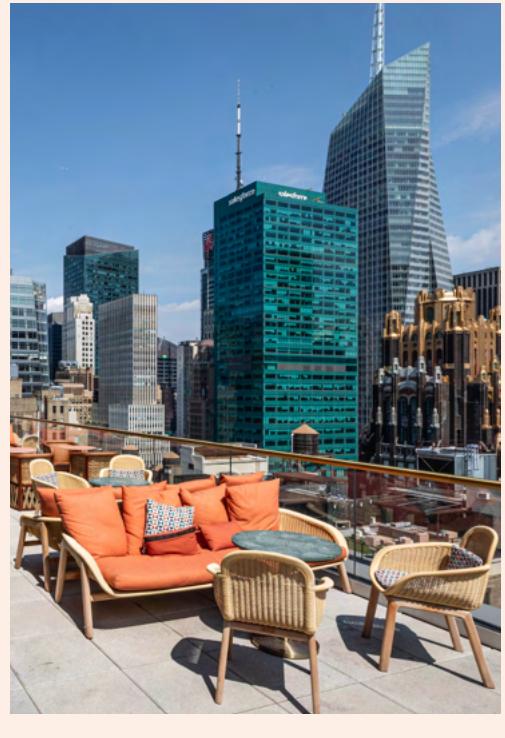
Features

Seasonal Outdoor Terrace • Direct Views of the Empire State Building, Times Square, Bryant Park & Freedom Tower

Voted one of the "Top 40 Best Rooftop Bars in New York City" by Esquire Magazine







TACALLE

HIDDEN TACO GARDEN

Tucked behind the Grayson Hotel on 38th Street, Tacalle is a vibrant outdoor taco garden that brings a playful, downtown-inspired energy to Midtown. Centered around a vintage taco truck and brought to life with a wall-sized mural, twinkling lights, and colorful design details, the space offers a lively, laid-back setting that feels both hidden and inviting. Ideal for happy hours, team outings, birthday parties, and warm-weather celebrations, Tacalle delivers a fun, casual event experience unlike anything else in the hotel collection.

Capacities

Standing & Seated Semi-Private: 15 - 50 Guests
Standing & Seated Buyout: 15 - 125 Standing

Features

Taco Truck • Outdoor Venue • Festive Lighting • Murals





Brisas

SKYLINE TERRACE

Perched atop Grayson Hotel, Brisas is an exclusive open-air rooftop venue offering direct, unobstructed views of the Empire State Building and the surrounding Manhattan skyline. Designed for intimate gatherings above the city, the space pairs a sophisticated outdoor rooftop setting with one of New York's most iconic backdrops, creating a memorable setting from golden hour through the evening. Ideal for cocktail receptions, corporate gatherings, brand events,
and milestone celebrations, Brisas offers a distinctive setting for events meant to make an impression.

Capacities

Standing Semi-Private: Up to 100

Features

Open-Air Rooftop • Direct, Unobstructed
Empire State Building Views











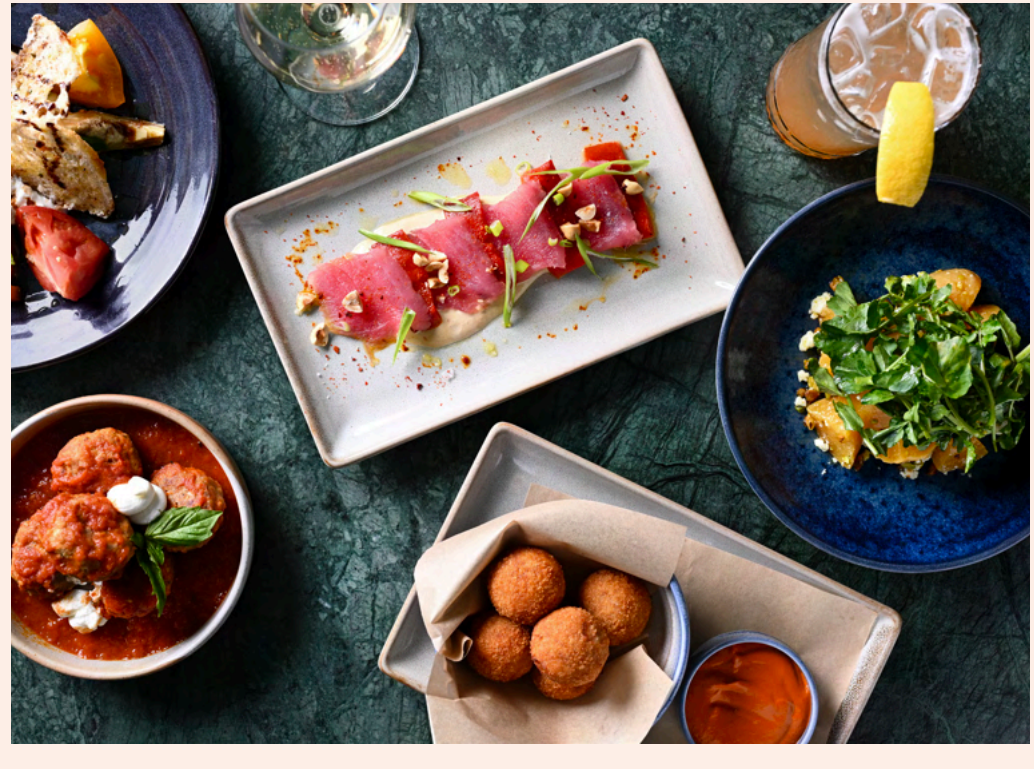












CANAPÉS

$60 Per Guest

Choose 6 Canapés | +$10 Per Guest Per Additional Item | Two-Hour Service

VEGETARIAN

TOMATO & FETA SKEWER
marinated mint

RICOTTA CROSTINI
hazelnuts, hot honey, sea salt

BEET & GOAT CHEESE
endive, pistachio, pickled shallot

VEGETABLE DUMPLING
tofu, celery & carrot dumpling, white ponzu tamari sauce

MAC & CHEESE CROQUETTES
truffle, cheddar

FALAFEL
coconut yogurt, herb oil

MUSHROOM ARANCINI
fontina, truffle cream

LAND

WAGYU CHEESEBURGER SLIDER
potato bun, pickles

WAGYU MEATBALLS
pomodoro, parmesan, basil

NYC PIGS IN A BLANKET
wagyu hot dog, everything bagel seasoning, grainy mustard

PETITE REUBEN
Russian dressing, Swiss

CHICKEN DUMPLING
sweet & spicy chili oil

PROSCIUTTO & MELON SKEWER
balsamic glaze

KARAAGE JAPANESE FRIED CHICKEN
sriracha-lemon aiolii, black garlic shoyu

SEA

SHRIMP COCKTAIL
mezcal cocktail sauce

SPICY SALMON CRISPY RICE
chipotle aioli, sesame, soy caramel

TUNA TARTARE TACOS
avocado, soy, sesame cone

HAMACHI SASHIMI
white ponzu-tamari sauce, basil oil, jicama

CRAB CAKE
mustard remoulade +$3 per guest

LOBSTER DUMPLING
chamorro onion, soy dipping sauce

Consuming raw or undercooked foods may increase your risk of illness.
Menus are subject to change based on the season and availability of locally sourced ingredients.

All pricing is based per person. All menu selections and quantities must be confirmed 14 days prior to the event, and cancellations must be made at least 48 hours in advance to avoid cancellation fees. Specific food & beverage minimums are required to reserve each venue space. Pricing does not yet include applicable venue fees, state and local taxes (which cannot be applied toward the food & beverage minimum), or the following charges: A taxable 24% administrative fee will be added to food and beverage sales. A 3.5% surcharge will be added for all event payments made via credit card. Please refer to the private event agreement for details.

STATIONS

MARKET TABLE

$30 PER GUEST

Seasonal crudité selection, white bean hummus, ricotta, charred eggplant, marinated olives, labneh, golden beets, fig jam, dried apricots, fresh grapes, fresh cut seasonal fruit, dried fruit, fresh artisanal breads +2 additional cheeses, honeycomb, mixed nuts

Chef's selection of cured meats & cheese, fruit, accompaniments, bread & crackers
+$10 per guest

PASTA STATION

$30 PER GUEST • SELECT TWO

RIGATONI BOLOGNESE
ricotta, parmigiano reggiano

LUMACHE VODKA SAUCE
burrata, basil (vegetarian)

CASARECCI
basil pesto, pine nuts, sundried tomatoes, parmigiano reggiano (vegetarian)

ORECCHIETTE
sausage, broccolini, pecorino

BURGER STATION

$40 PER GUEST

Side of pickles, onions, lettuce, ketchup, mustard + choice of waffle fries, tater tots or onion rings
Cheesecake squares & brownies +$5 per guest

CLASSIC BURGER
Butcher's blend of select cuts, american cheese

SIGNATURE CHEESEBURGER
Butcher's blend of select cuts, american cheese, bacon, onion jam

Side of pickles, onions, lettuce, ketchup, mustard + cheesecake squares & brownies.
Choice of waffle fries, tater tots or onion rings

SKEWER STATION

$25 PER GUEST

SOY-GLAZED BEEF

GINGER-SESAME CHICKEN

MISO-MARINATED VEGETABLES

Included sauces: peanut-satay, black garlic teriyaki, sweet chili, Thai basil coconut curry, Szechuan peppercorn

TACO STATION

$35 PER GUEST • SELECT THREE

PORK AL PASTOR

CHICKEN TINGA

BEEF BARBACOA

Marinated Vegetables
Warm corn tortillas, guacamole, corn chips, salsa verde, salsa roja, pico de gallo
+ churros & mexican chocolate dipping sauce

CARVING STATION

$40 PER GUEST • SELECT ONE
$15 PER ADDITIONAL ITEM

GRILLED FAROE ISLAND SALMON

ROASTED CHICKEN

SPICE RUBBED PORK LOIN

NY STRIP STEAK

Includes: Rosemary potatoes, seasonal vegetables, horseradish cream, salsa verde, cranberry compote, au poivre

+ CHEF ATTENDED STATION $100

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS.
MENUS ARE SUBJECT TO CHANGE BASED ON THE SEASON AND AVAILABILITY OF LOCALLY SOURCED INGREDIENTS.

All pricing is based per person. All menu selections and quantities must be confirmed 14 days prior to the event, and cancellations must be made at least 48 hours in advance to avoid cancellation fees. Specific food & beverage minimums are required to reserve each venue space. Pricing does not yet include applicable venue fees, state and local taxes (which cannot be applied toward the food & beverage minimum), or the following charges: A taxable 24% administrative fee will be added to food and beverage sales. A 3.5% surcharge will be added for all event payments made via credit card. Please refer to the private event agreement for details.

DINNER

$125 Per Guest
3 Courses | Served Plated, Buffet or Family-Style

SALAD

SELECT ONE

MIXED BABY GREENS SALAD

BABY ROMAINE CAESAR SALAD

MARINATED BEET SALAD

ICEBERG WEDGE SALAD

Artisan bread & butter

Table side water service

ENTRÉES

SELECT THREE

ROASTED CAULIFLOWER

SHRIMP SCAMPI

BLACK ANGUS SIRLOIN

ATLANTIC SALMON

PESTO CAVATAPPI

ROASTED ORGANIC CHICKEN

BRANZINO

VEGETARIAN LASAGNA

STARCH

SELECT TWO

MUSHROOM RISOTTO

ROASTED POTATOES

PATATAS BRAVAS

FRENCH FRIES

VEGETABLE

SELECT ONE

ROASTED ROOT VEGETABLES

SEASONAL VEGETABLES

SAUTÉED BROCCOLINI

SAUTÉED GREENS

DESSERT

SELECT TWO

GLUTEN FREE CAKE

CHEESECAKE

BROWNIE

ICE CREAM SUNDAE

CHILDREN'S MEAL

$35 Per Guest
Chicken tenders with rench fries and fresh fruit
Rigatoni with butter or marinara
Cheeseburger with fries

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS.
MENUS ARE SUBJECT TO CHANGE BASED ON THE SEASON AND AVAILABILITY OF LOCALLY SOURCED INGREDIENTS.

All pricing is based per person. All menu selections and quantities must be confirmed 14 days prior to the event, and cancellations must be made at least 48 hours in advance to avoid cancellation fees. Specific food & beverage minimums are required to reserve each venue space. Pricing does not yet include applicable venue fees, state and local taxes (which cannot be applied toward the food & beverage minimum), or the following charges: A taxable 24% administrative fee will be added to food and beverage sales. A 3.5% surcharge will be added for all event payments made via credit card. Please refer to the private event agreement for details.

LUNCH

$70 Per Guest
Served Plated, Buffet or Family-Style

SALAD
SELECT ONE

MIXED BABY SALAD
BABY ROMAINE CAESAR SALAD
MARINATED BEET SALAD
ICEBERG WEDGE SALAD
Artisan bread & butter
Table side water service

ENTRÉES
SELECT TWO

ROASTED CAULIFLOWER
ROAST TURKEY CLUB
BATTERED FRIED CHICKEN SANDWICH
ATLANTIC SALMON
PESTO CAVATAPPI
CLASSIC CHEESEBURGER
ROASTED ORGANIC CHICKEN
AVOCADO TOAST

SIDES
SELECT TWO

ROASTED ROOT VEGETABLES
SAUTÉED GREENS
FRENCH FRIES
ROASTED POTATOES

CHILDREN'S MEAL
$35 Per Guest
Chicken tenders with rench fries and fresh fruit
Rigatoni with butter or marinara
Cheeseburger with fries

Consuming raw or undercooked foods may increase your risk of illness.
Menus are subject to change based on the season and availability of locally sourced ingredients.

All pricing is based per person. All menu selections and quantities must be confirmed 14 days prior to the event, and cancellations must be made at least 48 hours in advance to avoid cancellation fees. Specific food & beverage minimums are required to reserve each venue space. Pricing does not yet include applicable venue fees, state and local taxes (which cannot be applied toward the food & beverage minimum), or the following charges: A taxable 24% administrative fee will be added to food and beverage sales. A 3.5% surcharge will be added for all event payments made via credit card. Please refer to the private event agreement for details.

BREAKFAST

$45 Per Guest
Served Plated, Buffet or Family-Style

STARTERS

INCLUDES

PASTRY BASKET

GRANOLA & GREEK YOGURT

FRUIT BOWL

MAIN COURSE

SELECT TWO

HERB EGG SCRAMBLE

STEEL CUT OATS

EVERYTHING BAGEL & LOX

BRIOCHE FRENCH TOAST

BREAKFAST SANDWICH

MUSHROOM & GOAT CHEESE OMELETTE

STEAK & SCRAMBLED EGGS

SIDES

INCLUDES

APPLEWOOD SMOKED BACON

CRISPY YUKON GOLD POTATOES

TURKEY SAUSAGE

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS.
MENUS ARE SUBJECT TO CHANGE BASED ON THE SEASON AND AVAILABILITY OF LOCALLY SOURCED INGREDIENTS.

All pricing is based per person. All menu selections and quantities must be confirmed 14 days prior to the event, and cancellations must be made at least 48 hours in advance to avoid cancellation fees. Specific food & beverage minimums are required to reserve each venue space. Pricing does not yet include applicable venue fees, state and local taxes (which cannot be applied toward the food & beverage minimum), or the following charges: A taxable 24% administrative fee will be added to food and beverage sales. A 3.5% surcharge will be added for all event payments made via credit card. Please refer to the private event agreement for details.

BOARDROOM

Available in Any Space + Helix Room

HEALTHY BREAKFAST

$35 PER GUEST

SERVED FAMILY-STYLE OR BUFFET STYLE

SLICED SEASONAL FRUIT AND BERRIES

GRANOLA & GREEK YOGURT

SELECTION OF FRESH JUICES

STEEL CUT OATS

HARTA SANDWICH & SALAD BOARD

$35 PER GUEST

SERVED FAMILY-STYLE OR BUFFET STYLE

CHOICE OF TWO SALADS AND TWO SANDWICHES

SERVED WITH CHIPS AND FRESH FRUIT

SANDWICHES

BLT
bacon, lettuce, tomato, herb aioli, sourdough bread

BATTER-FRIED CHICKEN SANDWICH
kohlrabi, cabbage, tartar sauce, brioche bun

ROASTED TURKEY SANDWICH
bacon, lettuce, tomato, herb aioli

AVOCADO TOAST
grilled sourdough, 7-minute egg, togarashi, dill

SALADS

MEDITERRANEAN SALAD
tomato, cucumber, peppers, radish,
chickpeas, tahini, red wine vinaigrette

SALAD NIÇOISE
za'atar seared tuna, haricot vert,
Campari tomatoes, olives, egg,
fingerling potatoes

CLASSIC CAESAR
little gem lettuce, parmigiano reggiano,
country bread croutons

COBB SALAD
mixed greens, tomato, cucumber, bacon,
blue cheese, herb-buttermilk dressing

BREAKS

$25 PER GUEST FOR ONE BREAK

OR $35 PER GUEST FOR TWO BREAKS

Sweets and energy assortments included

SWEETS
selection of cookies, macaroons and
gluten-free chocolate torte

ENERGY
assortment of fresh and dried fruits,
nuts, yogurt parfait and granola

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS.

MENUS ARE SUBJECT TO CHANGE BASED ON THE SEASON AND AVAILABILITY OF LOCALLY SOURCED INGREDIENTS.

All pricing is based per person. All menu selections and quantities must be confirmed 14 days prior to the event, and cancellations must be made at least 48 hours in advance to avoid cancellation fees. Specific food & beverage minimums are required to reserve each venue space. Pricing does not yet include applicable venue fees, state and local taxes (which cannot be applied toward the food & beverage minimum), or the following charges: A taxable 24% administrative fee will be added to food and beverage sales. A 3.5% surcharge will be added for all event payments made via credit card. Please refer to the private event agreement for details.

BAR PACKAGES

2-Hour Packages
Beverage Packages Do Not Include Shots

PREMIUM BAR

$95 PER GUEST

$30 PER GUEST PER ADDITIONAL HOUR

Full premium open with top shelf spirits
Sommelier's selection of red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juices, soda, regular coffee & tea
Sparkling & still water service

SIGNATURE BAR

$80 PER GUEST

$25 PER GUEST PER ADDITIONAL HOUR

3 Seasonal cocktails
Sommelier's selection of red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juice, soda, regular coffee & tea
Still & sparkling water service

BEER & WINE

$64 PER GUEST

$20 PER GUEST PER ADDITIONAL HOUR

Sommelier's selections red, white & sparkling wine
Craft domestic bottled beers
Non-alcoholic beverages including juice, soda, regular coffee & tea
Still & Sparkling water service

CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS.
MENUS ARE SUBJECT TO CHANGE BASED ON THE SEASON AND AVAILABILITY OF LOCALLY SOURCED INGREDIENTS.

All pricing is based per person. All menu selections and quantities must be confirmed 14 days prior to the event, and cancellations must be made at least 48 hours in advance to avoid cancellation fees. Specific food & beverage minimums are required to reserve each venue space. Pricing does not yet include applicable venue fees, state and local taxes (which cannot be applied toward the food & beverage minimum), or the following charges: A taxable 24% administrative fee will be added to food and beverage sales. A 3.5% surcharge will be added for all event payments made via credit card. Please refer to the private event agreement for details.

GRAYSON

HOTEL

Location

30 W. 39th Street, New York, NY 10018

www.graysonhotel.com

@graysonhotelnyc

Let's Start Planning!

Contact Director of Sales Elizabeth Vaccaro

ELIZABETH.VACCARO@HARTANYC.COM

Menus & Virtual tour - www.graysonhotel.com