



PRIVATE EVENTS



HEARTH

Hearth is the East Village restaurant from Chef Marco Canora, recipient of the James Beard Award for Best Chef New York City, 2017. Chef Canora's cuisine, with a warm nod to Tuscany, employs seasonal, locally-sourced ingredients that taste delicious, and make you feel good!

The restaurant spaces provide the perfect backdrop for events of every style, from refined business experiences to celebratory family gatherings. Join us, and let us cook for you!





PRIVATE DINING ROOM

Our private dining room sparkles with liveliness while retaining a distinctive intimacy. Glassware glimmers in the glow of candlelight in the evening, and abundant natural light brightens daytime gatherings.

Our private dining room can accommodate up to 30 guests for a seated meal.



view floorplan:

<https://acrobat.adobe.com/link/track?uri=urn:aaid:scds:US:2acd40d0-7569-3af3-b39a-0b59af5c4681>







DINNER



SUNDAY - THURSDAY

January - August | \$2,500 food & beverage minimum
September - December | \$2,900 food & beverage minimum



FRIDAY - SATURDAY

\$4,000 food & beverage minimum

Food & beverage minimums are non-inclusive of tax, gratuity, and 5% admin fee.



MENU FORMATS

3-COURSE

family-style | \$95 per guest

2 starters

2 mains & one side

2 desserts



4-COURSE

family-style | \$110 per guest

2 starters

one individually-plated mid-course pasta

2 mains & one side

2 desserts



4-COURSE

family-style | \$120 per guest

3 starters

one individually-plated mid-course pasta

3 mains & one side

2 desserts

4-COURSE

individually-plated | \$129 per guest
a choice for each guest between 3 starters,
2 mid-course pastas,
3 mains,
and 2 desserts



Please note, the first course of the individually-plated menu format is served family-style on Friday & Saturday nights.

SAMPLE DINNER MENU OPTIONS



STARTERS



CECINA

a chickpea flour pancake with marinated olives
(for family-style menu formats only)

GARLIC BREAD

grass-fed butter, parsley, lemon
(for family-style menu formats only)

CHILLED CORN SOUP

stone fruit panzanella
(served individually)

SUMMER LETTUCES

market tomato, garlic croutons, pecorino,
zesty italian dressing

HEIRLOOM TOMATOES

whipped goat cheese, basil vinegar,
puffed buckwheat

GRILLED CALAMARI SALAD

chickpeas, olives, celery, oregano, pickled onion

CHICKEN LIVER MOUSSE

onion jam, pistachio, market cherries



PASTAS



TORCHIO

tomato, eggplant, calabrian chili, pecorino

CACIO E PEPE

pecorino romano, cracked black pepper

MACCHERONI

pork ragu, whipped ricotta, rosemary



MAINS

ROASTED CARAFLEX CABBAGE

zucchini, calabrian chili, salsa macha

WILD LOCAL FISH

marinated tomatoes, corn, basil

SPATCHCOCK CHICKEN

arugula pine nut pesto, blackberry agrodolce

SMOKED IBERIAN DUROC PORK CHOP

colatura nuoc cham, hazelnuts,
summer vegetables

GRASS-FED BEEF & RICOTTA MEATBALLS

in beefy tomato sauce

AMERICAN WAGYU BAVETTE

jimmy nardello, eggplant, anchovy salsa verde

SIDES

SAUTÉED MARKET GREENS garlic, kalamata olives

MARKET ZUCCHINI chimichurri, chili butter

BRAISED ROMANO BEANS tomato, basil

HOUSE-MILLED POLENTA "cacio e pepe"



DESSERTS



MELON PARFAIT

ginger, lime, mint

HONEY PANNA COTTA

blackberry, basil, buckwheat cookie

OLIVE OIL CAKE

market fruit, crème fraiche

GOAT'S MILK CHEESECAKE

pistachio, chamomile

CHOCOLATE HAZELNUT MOUSSE BAR

candied cocoa nibs

Please note, these offerings are samples only.

Party menus are determined by market availability, and created one week in advance of the event.



FOR A GRAND ENTRANCE...

CHEF'S SPREAD OF ANTIPASTI | \$25 per guest

LOCAL RAW BAR | \$35 per guest

~both available during a cocktail hour for parties of 20 guests or less~

WINE & BEVERAGE

ALL WINE AND BEVERAGE IS CHARGED ON CONSUMPTION

Our inspired Wine Director will gladly guide you in the selection of the perfect bottles to accompany your meal. Featuring smaller, independent producers, and many organic, natural, and biodynamic choices, our wine list offers something for everyone! Whether the preference is for crowd-pleasing varietals, or an exploration of unusual bottlings from our extensive cellar, casual sippers and wine aficionados alike will undoubtedly enjoy the wine conversation. All wines for private events are hand-picked with care.





BRUNCH



Our private dining room is a delightful venue for a wedding or baby shower, birthday celebration, or festive family function!

The space can accommodate up to 30 guests for a seated meal.

\$1,500 food and beverage minimum
non-inclusive of tax, gratuity, and 5% admin fee



Brunch events may begin as early as 11:30,
and must conclude by 4pm.

MENU FORMAT



3 COURSES
\$75 per guest



2 family-style starters
a choice for each guest between 3 individually-plated mains
2 family-style desserts



SAMPLE BRUNCH MENU OPTIONS

STARTERS

BLUEBERRY LEMON CRUMB CAKE

CECINA

a chickpea flour pancake with marinated olives

WHIPPED RICOTTA TOAST

tomato, basil, corn

CHILLED CORN SOUP

stone fruit panzanella
(served individually)

SUMMER LETTUCES

market tomato, garlic croutons, pecorino,
zesty italian dressing

HEIRLOOM TOMATOES

whipped goat cheese, basil vinegar,
puffed buckwheat

GRILLED CALAMARI SALAD

chickpeas, olives, celery, oregano, pickled onion

CHICKEN LIVER MOUSSE

onion jam, pistachio, market cherries



MAINS



BUCKWHEAT PANCAKES

blueberry, cream cheese glaze, cinnamon streusel

TUSCAN BREAKFAST

sunnyside up eggs, "cacio e pepe" polenta,
pork breakfast sausage

GRASS-FED BEEF BRISKET HASH

sunnyside up eggs, aged cheddar,
pickled red onion



MAINS, cont.



CRISPY FISH CAKE SANDWICH

with cucumber and spicy remoulade
on a sesame milk bun

THE SANDWICH THAT MADE ME CRY IN ROME
veal spezzatino, pancetta, braised greens, pecorino

TORCHIO

tomato, eggplant, calabrian chili, pecorino
(+\$7 per guest to include on the menu)

MACCHERONI

pork ragu, whipped ricotta, rosemary
(+\$7 per guest to include on the menu)

ROASTED CARAFLEX CABBAGE

zucchini, calabrian chili, salsa macha

WILD LOCAL FISH

marinated tomatoes, corn, basil
(+\$12 per guest to include on the menu)

SPATCHCOCK CHICKEN

arugula pine nut pesto, blackberry agrodolce
(+\$12 per guest to include on the menu)

GRASS-FED BEEF & RICOTTA MEATBALLS

"cacio e pepe" polenta



DESSERTS



MELON PARFAIT

ginger, lime, mint

HONEY PANNA COTTA

blackberry, basil, buckwheat cookie

OLIVE OIL CAKE

market fruit, crème fraiche

GOAT'S MILK CHEESECAKE

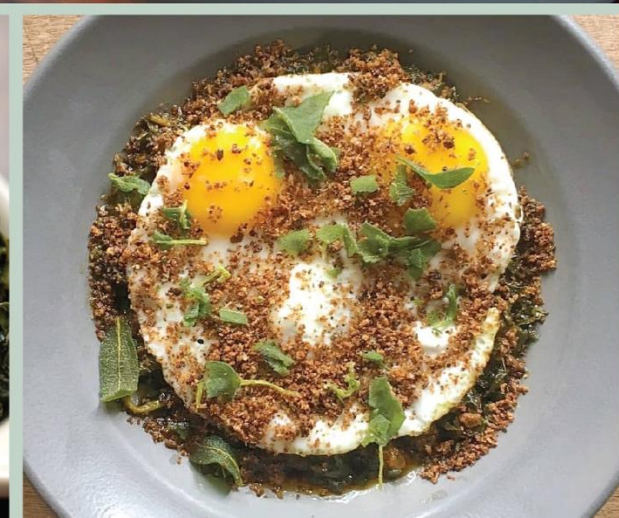
pistachio, chamomile

CHOCOLATE HAZELNUT MOUSSE BAR

candied cocoa nibs

Please note, these offerings are samples only.

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WEEKDAY LUNCHEON

IN THE MAIN DINING ROOM

Private weekday luncheons are hosted in our main dining room, where sunlight streams through French doors, basking vintage rustic design in its glow.

The main dining room can accommodate up to 70 guests for a seated meal.

January - August | \$2,500 food & beverage minimum
September - December | \$2,900 food & beverage minimum

Food & beverage minimums are non-inclusive of tax, gratuity, and 5% admin fee.

Weekday luncheons may begin as early as 11:30, and must conclude by 4pm.

MENU FORMATS

3-COURSE

family-style | \$75 per guest

2 starters

2 mains & one side

2 desserts



3-COURSE

mixed format | \$85 per guest

2 family-style starters

a choice for each guest between 3 individually-plated mains

2 family-style desserts

SAMPLE WEEKDAY LUNCHEON MENU OPTIONS



STARTERS



CECINA

a chickpea flour pancake with marinated olives

WARM HOUSE-MADE FOCACCIA
whipped ricotta

GARLIC BREAD
grass-fed butter, parsley, lemon

CHILLED CORN SOUP
stone fruit panzanella
(served individually)

SUMMER LETTUCES
market tomato, garlic croutons, pecorino,
zesty italian dressing

HEIRLOOM TOMATOES
whipped goat cheese, basil vinegar,
puffed buckwheat

GRILLED CALAMARI SALAD
olives, chickpeas, celery, red onion, lettuces

CHICKEN LIVER MOUSSE
onion jam, pistachio, market cherries

SIDES

MARKET LETTUCES "everything" dressing
SAUTÉED MARKET GREENS garlic, kalamata olives
MARKET ZUCCHINI chimichurri, chili butter
BRAISED ROMANO BEANS tomato, basil
HOUSE-MILLED POLENTA "cacio e pepe"
BEEF FAT-FRIED POTATOES with garlic aioli



MAINS



MOZZARELLA + EGGPLANT

griddled hot on sourdough with salsa verde,
served with tomato gazpacho for dipping

CHICKEN SALAD BLT

crispy bacon, heirloom tomato, red onion
and gem lettuce on sesame focaccia

THE SANDWICH THAT MADE ME CRY IN ROME
veal spezzatino, pancetta, braised greens &
pecorino on a roman baguette

FRENCH DIP

grass-fed roast beef, fontina & horseradish aioli
with onion au jus

TORCHIO

tomato, eggplant, calabrian chili, pecorino

MACCHERONI

pork ragu, whipped ricotta, rosemary

ROASTED CARAFLEX CABBAGE
zucchini, calabrian chili, salsa macha

WILD LOCAL FISH

marinated tomatoes, corn, basil
(+\$12 per guest to include on the menu)

SPATCHCOCK CHICKEN

arugula pine nut pesto, blackberry agrodolce

GRASS-FED BEEF & RICOTTA MEATBALLS
in beefy tomato sauce

DESSERTS



MELON PARFAIT
ginger, lime, mint

HONEY PANNA COTTA
blackberry, basil, buckwheat cookie

OLIVE OIL CAKE
market fruit, crème fraiche

GOAT'S MILK CHEESECAKE
pistachio, chamomile

CHOCOLATE HAZELNUT MOUSSE BAR
candied cocoa nibs

Please note, these offerings are samples only.

Party menus are determined by market availability, and created one week in advance of the event.



FULL RESTAURANT BUYOUT IN THE MAIN DINING ROOM

For larger-scale events, we can accommodate up to 70 guests for a seated meal, or up to 90 guests for a standing cocktail-style reception. Buyout guests enjoy the entirety of our main dining room space for a truly memorable dinner or brunch.

Food and beverage options are fully customized, and our team works to curate all of the unique elements of the experience, so every buyout is bespoke! Put yourself in our hands!



Please inquire for full restaurant dinner or brunch buyout rates.





THE FINE PRINT

DEPOSIT

A \$500 deposit is required to book all private dining room, weekday luncheon, and full restaurant brunch buyout events. The deposit can be applied to the final bill at the conclusion of the meal, or credited back to the original form of payment.

A \$5,000 deposit is required to book a full restaurant dinner buyout. The deposit can be applied to the final bill at the conclusion of the meal, or credited back to the original form of payment.

ADMIN FEE, TAX & GRATUITY

A 5% admin fee is charged for all private events.
8.875% New York State tax is charged, except in the case of tax-exempt status.
Gratuity is not included, and is at the guest's discretion.

CANCELLATION POLICY

The deposit will be refunded for a cancellation made at least 14 days in advance of the event, January-August, 21 days in advance of the event, September-December.

The deposit will not be refunded for a cancellation made less than 14 days in advance of the event, January-August, 21 days in advance of the event, September-December, but can be applied to a future event within one year.



For more information, please contact Meredith Mandel
mmandel@restauranthearth.com
646.602.1300

Wild FISH

... from U.S. fisheries are our preference—flavorful, local species like Fluke, Tilefish and calamari are what we like to serve. We seek out fish that are caught or Grown in an environmentally sustainable manner. No "Lions of the Sea" (i.e. Tuna and Swordfish)!

HEARTH Chef's Rules #1, 2, and 3

Serve REAL food that tastes, looks and smells delicious.

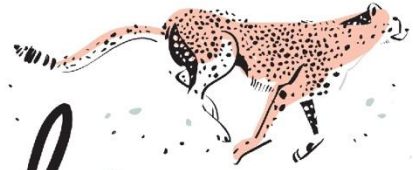
and perhaps most important
is rule #4

Serve food that makes you

FEEL GOOD!!

Offal Strong

When the cheetah takes down the gazelle, the first and only thing it eats are the *guts*! It realizes where the biggest bang for the buck lies in terms of *nutrients*. We should learn from nature.



Vegetables have...

MORE Variety
MORE Flavor
MORE Color
MORE Texture

...than any other food group.
We can all benefit from eating

MORE VEGGIES.

A Good LIFE

In the simplest terms, we only use meat from happy, healthy animals.



KEEPING IT Clean

We never-ever use meats that were fed anti-biotics or growth hormones. The more time an animal spends on pasture the better.

YOU ARE WHAT YOU EAT ATE.

Real Sweet

We lean towards natural sweeteners like honey, maple and dates. Be sure to check out our

Dark Chocolate Board.

Certified Organic is
NOT
all it's cracked up to be

...supporting local, family farms at the NYC Greenmarkets is. We vet our farmers and seek out farming practices that minimize the use of chemical pesticides. **NO** Round-up ready crops allowed. The closer it grows to us, the fresher it is, which equates to brighter flavor and more nutrients.

fat is a major food group!

Not all fats are created equal. Chemically extracted seed oils and trans-fats are the bad guys...virgin olive oil, grass-fed butter, ghee and animal fats are the good guys. We only use the good guys.

Deep THOUGHTS

The freshness of fat also matters, which is why we change our fryer oil so frequently. No old, oxidized fats allowed!

Freshly MILLED

We mill our own flour and polenta from intact, non-GMO, heirloom varieties of grain on a daily basis. Why do we do this?

BECAUSE IT'S FUN,
it's better for you, and it's much
TASTIER!

