



ZAYTINYA



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About

Located on the ground floor of **The Ritz-Carlton New York NoMad**, Zaytinya transports every sense to the eastern Mediterranean and is the ideal destination for group dining and memorable events.

Enjoy Zaytinya's bold flavors and bustling, airy atmosphere with our family-style for breakfast, brunch, lunch, or dinner.

Featuring approachable, flavorful mezze-style dishes, accompanied by creative cocktails and Mediterranean wines, allow us to bring your next event to life in every bite and sip.

Read on to explore Zaytinya's event possibilities, and explore menu offerings.



ZAYTINYA

Full Buyouts

Zaytinya's vibrant and flexible layout is ideal for private buyouts of all kinds.

Be it a corporate holiday function, conference reception, wedding welcome party, and more, our team will work with you to customize a layout and event plan that suits your dynamic needs.

And for more elaborate celebrations, ask us about incorporating Nubulez or Bazaar Bar into your event, all located within The Ritz-Carlton New York, NoMad.

Configuration

130 Seated

180 Standing

100 Reception and Seated

Additional Information

Zaytinya is available for group dining for breakfast, lunch & dinner, but buyouts are only available in the evening hours.



ZAYTINYA

Group Dining

Gather and share an unforgettable meal at Zaytinya. The dynamic and flexible space offers a variety of seating arrangements for larger parties.

Our events team will work closely with you to select a menu, beverages and a floor plan that suits your needs.

From corporate lunches to bridal showers to graduation brunches, our team is ready to bring your most memorable milestones to life.

Configuration

11-20 Guests will be seated together in a section of the main dining room, configured in one to three tables, depending on the section

20-50 Guests will be seated at multiple tables of 6-8 in a section of the main dining room

Additional Information

Apart from full buyouts, Zaytinya does not offer private dining.



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Sample Chef's Experience

MENUS RANGE \$90-\$130 per person
MEZZE-STYLE DINING WITH SMALL PLATES, DESIGNED TO BE SHARED

FRESH PITA pomegranate molasses

Appetizers

GRAPE LEAVES DOLMADES
grape leaves with rice, tomato,
fennel, pine nuts, sultanas,
served with labneh

TURKISH STYLE PASTIRMA
traditionally cured loin of beef
with apricots and roasted pine nuts

1st Round

HOMMUS
purée of chickpeas, garlic, tahini,
harissa chili crisp

HTIPITI
marinated roasted red peppers, feta,
thyme

BABA GHANNOUGE
fire-roasted eggplant, tahini, lemon,
garlic, pine nuts

SMOKED BEET SALATA
arugula, strawberries, feta,
roasted pistachios

2nd Round

CRISPY BRUSSELS AFELIA
brussels sprouts, coriander seed,
barberries, garlic yogurt

SEA SCALLOPS
tzatziki, radish, sesame rose spice

OCTOPUS SANTORINI
grilled mediterranean octopus,
marinated onions, capers,
yellow split pea purée

IMAM BAYILDI
eggplant, onions and tomato slowly
cooked in olive oil with aromatic
spices, garnished with pine nuts

3rd Round

KEBAB PLATTER
lamb, kofte, chicken and adana
kebabs served with tomato, onion,
garlic toum

ROASTED ASPARAGUS
smoked labneh, za'atar,
preserved lemon

CAULIFLOWER TIGANITES
herbed tahini, pine nuts, capers,
hawajej spice

FALAFEL
traditional crispy chickpea fritters,
turmeric pickles, cherry tomatoes,
tahini

Dessert

GREEK YOGURT AND CHERRIES
sour cherry compote, vanilla yogurt
cream, roasted pistachios

ALMOND CAKE
fresh strawberries, urfa chili honey,
labneh sorbet

Sample Beverage Package

PACKAGES RANGE \$45-\$95 per person
REQUIRED FOR GROUPS OF 13 OR MORE GUESTS

Includes wines and beer, spirits, two speciality cocktails, soft drinks, spirit-free cocktails, sparkling and still bottled water, coffee and tea on request.

Wines

WHITE château ksara, bekka valley, lebanon 2023

RED agiorgitiko-aathanasiou winery, peloponnese, greece 2023

ROSÉ calkarasi - pasaeli, aegean, turkey 2022

SPARKLING raventos i blanc cuvée José, conca del riu anoia, spain 2020

BEER seasonal craft selection

Specialty Cocktails

ZA'ATAR MARGARITA
milagro tequila, lime, orange liqueur, za'atar air

3PM IN ISTANBUL
vodka, grapefruit, aperol, lavender, mint, tea, vanilla, lim

CUCUMBER-MINT COOLER (spirit-free)
cucumber, mint-lime juice, sugar

Spirits

VODKA tito's

GIN ford's, stray dog

TEQUILA milagro blanco, olmeca altos silver

WHISKEY monkey shoulder, old forester rye

BOURBON old forester

BRANDY pierre ferran 1840, metaxa 5 star (greek brandy)

CORDIALS aperol, st. germain, campari, j. reiger caffè amaro

MEDITERRANEAN SPIRITS efe green raki, massaya arak, barbayani ouzo

ZAYTINYA

East or West Center Banquette

Nestled at the heart of our main dining room, this flexible banquette faces our floor to ceiling windows of hustling Broadway. Capped ends on either side keep this section intimate.

CAPACITY
20 guests

FOOD & BEVERAGE MINIMUMS
\$1,500-\$2,500



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Corner Alcove

Tucked away at the corner of 28th Street and Broadway, this semi-private nook offers an intimate gathering space, adjacent to the main dining room.

CAPACITY

20 guests

FOOD & BEVERAGE MINIMUMS

\$2,500-\$3,500



South Banquette

Situated at the rear of our main dining room, this lengthy banquette sits against window-lined 28th street.

CAPACITY

26 guests

FOOD & BEVERAGE MINIMUMS

\$2,500-\$3,500



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South Section

This open section includes a combination of banquette seating and long, stand-alone tables (arranged dependent on group size). The South Section provides a sizable dedicated area within the main dining room, apart from other reservations.

CAPACITY

50 guests

FOOD & BEVERAGE MINIMUMS

\$3,500-\$10,000

Manager's Discretion

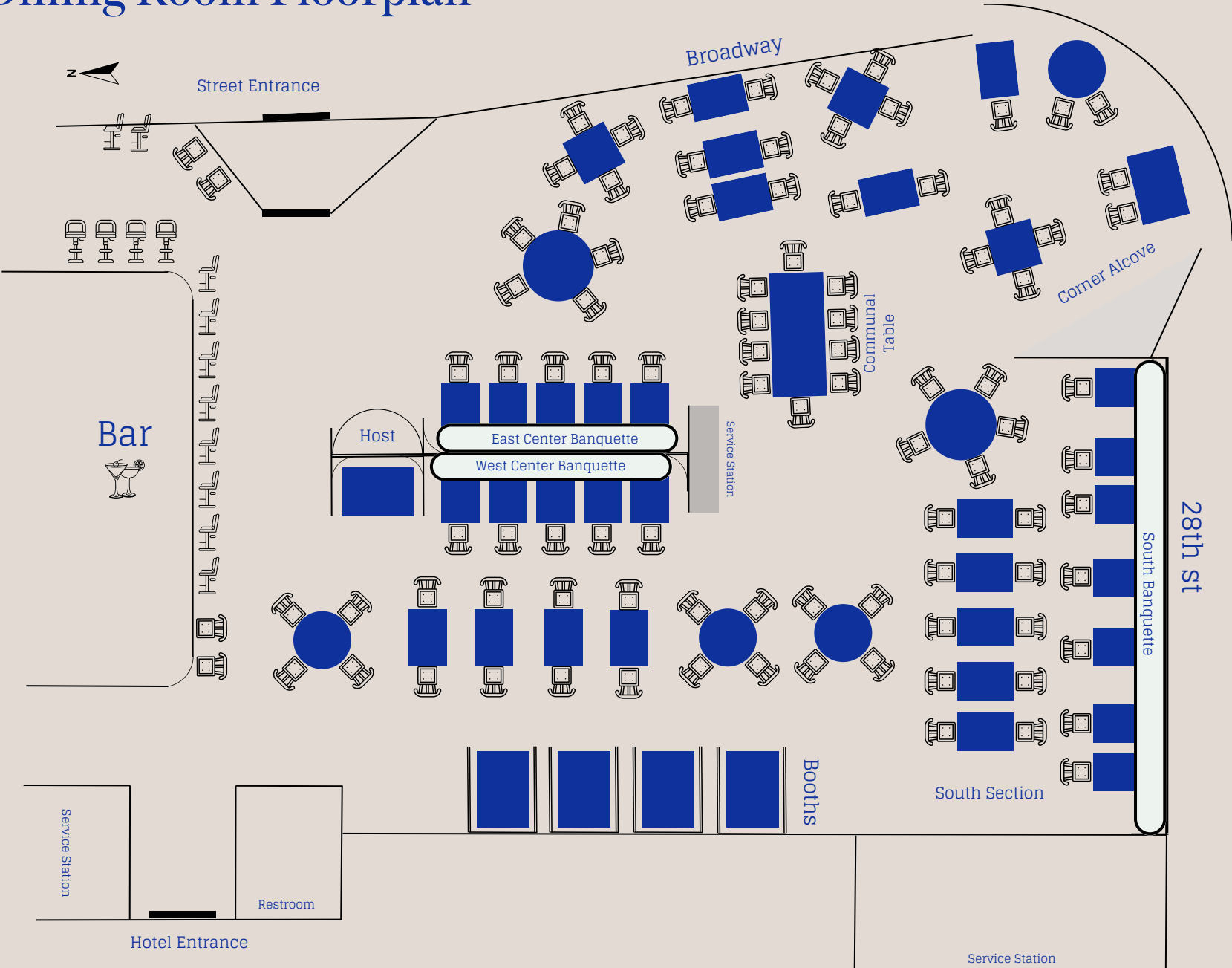
Zaytinya offers group dining with seating at the manager's discretion without a food and beverage minimum requirement for groups of up to 20.

Contracted large parties will be seated together at one large table, or multiple large tables, appropriate for the group size. Table placement will be chosen by our management team according to the flow of service on the day of the event.



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Main Dining Room Floorplan



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We look forward to being part of your event!

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