



GRAYSON
HOTEL

PRIVATE DINING

2025

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HOTEL

PRIVATE EVENT SPACES

Four indoor-outdoor venues, one striking setting in the middle of midtown Manhattan: experience our inspiring blend of modern elegance and eye-catching design, from corporate gatherings to celebrations of any size. Let our Team set the stage for your most memorable moments in the beating heart of New York. We are your canvas to craft unforgettable memories, with a sophisticated and effortlessly stylish backdrop.



Elevated Bar, Terrace and Event Space

FEATURES

Open-air dining overlooking 39th Street • Dramatic entrance via our helix staircase
Seasonal enclosures • 16 wines on tap • Expansive seating, dining and drinking

HARTA

New American Brasserie

FEATURES

Semi-private dining room • Indoor-outdoor events • Stylish bar and lounge



Rooftop Latin-Inspired Cocktail Bar and Lounge

“Top 40 Best Rooftop Bars in New York City” – *Esquire*

FEATURES

A design award-winner • Indoor-outdoor events • Views of the historic Empire State Building, stunning Bryant Park and One World Trade Center • Creative cocktails and craft spirits



Seasonal Taco Truck and Garden

FEATURES

Playful taco “truck” • Ample, comfortable patio seating • Original artwork



Our Elevated Bar, Terrace and Dining Space

Located on our 2nd-floor terrace, Bar Harta offers a variety of choices to accommodate your group: from intimate gatherings to semi-private meetings to lavish celebrations. We can tailor our space to suit your needs, with versatile layouts and AV options that include DJs or live entertainment.

OFFERING PRIVATE DINING FROM 10 GUESTS, UP TO 150 SEATED GUESTS

OFFERING PRIVATE EVENTS FOR UP TO 200 STANDING GUESTS

FEATURES

Open-air dining overlooking 39th Street • Dramatic entrance via our helix staircase
Seasonal enclosures • 16 wines on tap • Expansive seating, dining and drinking

HARTA



Our New American Brasserie

Relax in our striking bar and lounge, entertain in our sophisticated semi-private dining room or welcome your guests to our seasonal outdoor patio. Harta offers an array of chic and stylish settings for your celebration.

OFFERING SEMI-PRIVATE DINING FOR UP TO 40 SEATED GUESTS
OFFERING PRIVATE DINING FOR UP TO 60 SEATED GUESTS AND 150 STANDING GUESTS

FEATURES

Semi-private dining room • Indoor-outdoor events • Stylish bar and lounge



Our Rooftop Latin-Inspired Cocktail Lounge

Perched atop the hotel, with soaring views of Bryant Park, the Empire State Building and One World Trade Center, Bar Cima is our sophisticated cocktail lounge, serving elevated beverages at breathtaking heights. Floor-to-ceiling windows frame south-facing views of the Empire State Building, while our outdoor terrace peers out over Bryant Park and Times Square. Our intimate indoor space features a comprehensive library of spirits, while our seasonal outdoor deck and patio afford you sweeping vistas of midtown, including the iconic Times Square ball drop.

OFFERING PRIVATE DINING FOR UP TO 150 STANDING GUESTS

FEATURES

“Top 40 Best Rooftop Bars in New York City” – *Esquire*

A design award-winner • Indoor-outdoor events • Views of the historic Empire State Building, stunning Bryant Park and One World Trade Center • Creative cocktails and craft spirits

TACALLE



Our Seasonal Taco Truck and Garden

You'd never know, if you didn't know...

Tacalle is tucked away on an unassuming block of 38th Street, offering tacos and music and love to all who wander in. Our striking wall murals, twinkling fairy light, and waving flags are your only clues.

Once you've found us, you'll savor seasonal beers, tacos and craft cocktails in a setting that instantly transports you out of Manhattan.

OFFERING PRIVATE DINING FOR UP TO 80 STANDING GUESTS

FEATURES

Playful taco "truck" • Ample, comfortable patio seating, including umbrellas and picnic tables
Original artwork



HARTA & BAR HARTA

DINNER

AVAILABLE FOR PARTIES OF UP TO 75 GUESTS

3-COURSES • \$85 PER GUEST • SERVED PLATED • FAMILY-STYLE OR BUFFET-STYLE

APPETIZERS

CHOOSE 2 ITEMS

CRUSHED AVOCADO DIP
tomato, onion, cilantro, tortilla chips

CHARRED EGGPLANT
mint, smoked olive oil

TOMATO BRAISED MEATBALLS
beef & pork, whipped ricotta, basil

GOLDEN BEET SALAD
goat cheese, watercress

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

ROASTED RED PEPPER HUMMUS
za'atar, pita

MEDITERRANEAN SALAD
tomato, cucumber, peppers, radish,
chickpeas, roasted garlic vinaigrette

CHORIZO & POTATO CROQUETTES
romesco sauce

TUNA TARTARE*
yuzu soy vinaigrette, crushed avocado,
crispy potato chip

BURRATA
pumpkin seed granola, aged balsamic,
blackberry

MAIN COURSE

CHOOSE 3 ITEMS

ROASTED CAULIFLOWER
panisse, oyster mushroom, eggplant

SHRIMP SCAMPI
garlic, lemon, spicy breadcrumbs

BLACK ANGUS SIRLOIN
peppercorn crust, fingerling potatoes,
watercress, balsamico

ATLANTIC SALMON*
braised chickpeas, chermoula yogurt,
cilantro

PESTO CAVATAPPI
parmigiano reggiano, pine nuts, wilted greens

STEAK FRITES
black canyon skirt steak, salsa verde

ROASTED ORGANIC CHICKEN
crushed potatoes, olives, saffron

BRANZINO
roasted fennel, artichoke, lemon vinaigrette

SIDES

INCLUDED

HERB SEA SALTED FRENCH FRIES

MUSHROOM RISOTTO

WILTED GREENS

GRILLED BROCCOLINI
brown butter, raisins, capers

DESSERT

INCLUDED

BASQUE CHEESECAKE

GLUTEN FREE CHOCOLATE
ALMOND CAKE

LEMON TARTLETTE

SOFT SERVE SUNDAE

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.

Private events are subject to state and local taxes. Please refer to the private event agreement for details. All pricing is based per person and there is a minimum of 20 guests for all receptions. All menu selections & quantities must be confirmed 14 days prior to your event. Events must be cancelled at least 48 hours in advance to avoid cancellation fees. Specific Food & Beverage minimum must be met to reserve each venue space. Pricing does not yet include applicable Venue Fee, 24% Admin Fee, & state and local Taxes, which cannot be put towards getting to Food & Beverage minimum.

HARTA & BAR HARTA

FAMILY-STYLE LUNCH

AVAILABLE FOR PARTIES OF UP TO 75 GUESTS

3-COURSES • \$50 PER GUEST • SERVED FAMILY-STYLE OR BUFFET STYLE

APPETIZERS

CHOOSE 2 ITEMS

CRUSHED AVOCADO DIP
tomato, onion, cilantro, tortilla chips

CHARRED EGGPLANT
mint, smoked olive oil

TOMATO BRAISED MEATBALLS
beef & pork, whipped ricotta, basil

GOLDEN BEET SALAD
goat cheese, watercress

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

ROASTED RED PEPPER HUMMUS
za'atar, pita

MEDITERRANEAN SALAD
tomato, cucumber, peppers, radish,
chickpeas, roasted garlic vinaigrette

CHORIZO & POTATO CROQUETTES
romesco sauce

TUNA TARTARE*
yuzu soy vinaigrette, crushed avocado,
crispy potato chip

BURRATA
pumpkin seed granola, aged balsamic,
blackberry

MAIN COURSES

CHOOSE 2 ITEMS

PAN SEARED SALMON
braised chickpeas, chermula yogurt

ROASTED CAULIFLOWER
panisse, cauliflower, eggplant

ROASTED ORGANIC CHICKEN
crushed potatoes, olives, saffron

STEAK FRITES
black canyon skirt steak, salsa verde

ROAST TURKEY CLUB
tomato, lettuce, bacon, herb aioli

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

DESSERT

INCLUDED

BASQUE CHEESECAKE

GLUTEN FREE CHOCOLATE
ALMOND CAKE

LEMON TARTLETTE

SOFT SERVE SUNDAE

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HARTA & BAR HARTA

PLATED BREAKFAST

AVAILABLE FOR PARTIES OF UP TO 50 GUESTS IN HARTA OR BAR HARTA

2-COURSES • \$35 PER GUEST
FAMILY STYLE OR BUFFET STYLE

includes fresh grapefruit and orange juice, la colombe brewed coffee,
hot tea, sparkling and flat water

STARTERS INCLUDED

PASTRY BASKET
croissant, pistachio-berry croissant,
pain au chocolat, blueberry-streusel muffin

GRANOLA & GREEK YOGURT PARFAIT
bourbon orange marmalade, blueberries

MAIN COURSES CHOOSE 2 ITEMS

HERB SCRAMBLED EGGS
chives

STEEL CUT OATS
mixed berries, brown sugar

H&H EVERYTHING BAGEL & LOX
cream cheese, red onion, tomato, capers

HARTA FRENCH TOAST
mixed berry compote, powdered sugar,
vermont maple syrup

BREAKFAST SANDWICH
applewood smoked bacon, two eggs, vermont
cheddar, brioche bun

MUSHROOM & GOAT CHEESE OMELETTE
oyster mushroom, spinach

STEAK & SCRAMBLED EGGS
black angus sirloin, two eggs, salsa verde

SIDES ALL INCLUDED

FRESH CUT FRUIT & BERRIES
APPLEWOOD SMOKED BACON

CRISPY YUKON GOLD POTATOES
PORK SAUSAGE

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BOARD ROOM MENUS

CONTINENTAL BREAKFAST

\$25 PER GUEST • SERVED FAMILY STYLE OR BUFFET STYLE

sliced seasonal fruit and berries
selection of bagels with cream cheese spreads, fresh baked pastries,
muffins, breakfast breads, whipped butter and preserves

HEALTHY BREAKFAST

\$30 PER GUEST • SERVED FAMILY STYLE OR BUFFET STYLE

sliced seasonal fruit and berries
granola & greek yogurt, selection of fresh juices,
steel cut oats, egg white frittata with market vegetables

HARTA SANDWICH & SALAD BOARD

\$35 PER GUEST • SERVED FAMILY-STYLE OR BUFFET STYLE
CHOICE OF 2 SALADS AND 2 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

BREAKS

\$25 PER GUEST FOR ONE BREAK | \$35 PER GUEST FOR TWO BREAKS

SWEETS

selection of cookies, macaroons, and
gluten free chocolate torte

ENERGY

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

BEVERAGE SERVICE

All packages include non-alcoholic beverage service:
la colombe coffee, hot tea, sparkling and flat water

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TACALLE

EVENT PACKAGE

FIESTA!

2-Hour Cocktail Reception

\$110 PER GUEST

GUAC, CHIPS & SALSA STATION

salsa roja, salsa verde, corn tortilla chips

MEXICO CITY STREET TACOS

corn tortillas with spanish onion, radish, cilantro, lime

Choice of 3 Fillings, served from our taco truck:

Beef Brisket Barbacoa

Pork Carnitas

Chicken Tinga

Mushroom & Corn Tinga

PASSED CHURROS

Mexican chocolate dipping sauce

BEBIDAS

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juices & soda

Sparkling & still water service

Sangria & Margaritas—frozen and regular—including:
classic, watermelon, pomegranate and strawberry flavors

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PASSED CANAPES

CHOICE OF 6 ITEMS • \$75 PER GUEST • +\$15 EACH ADDITIONAL ITEM

PROSCIUTTO-WRAPPED ASPARAGUS
aged balsamic

CRAB CAKES
blue fin lumped crab, caper tartar sauce

GOLDEN BEET CROSTINI
goat cheese, watercress

FALAFEL SLIDERS

CHEESE ARANCINI
truffle aioli

LOBSTER MAC & CHEESE BITES
truffle

BACON WRAPPED DATES
gorgonzola

BRIE TARTLET
red wine-date puree

ROASTED TOMATO TART
smoked mushrooms

GRILLED BEEF SKEWER
chimichurri

GRILLED CHICKEN SKEWER
tajin, harissa

CHORIZO & POTATO CROQUETTES
romesco

FRIED CHICKEN & WAFFLE
spiced maple

BLACK ANGUS BEEF OR
BEYOND SLIDERS
pickle, russian dressing

PIGS IN A BLANKET
spiced whole grain mustard

MEATBALLS
pork, beef, mild tomato sauce

TUNA TOSTADA
citrus-soy vinaigrette, crushed avocado,
corn tortilla

SHRIMP A LA PLANCHA
garlic, lemon, parsley

LOBSTER ROLL
potato bun, yuzu aioli

SALMON POKE
sushi rice, scallions, avocados,
pickled cucumbers

SMOKED SALMON
cucumber cup, dill

BLACK DIAMOND CAVIAR BELLINI
crème fraîche

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STATIONS

RECEPTION TABLE

DIPS & SPREADS

\$15 PER GUEST

seasonal crudité selection,
white bean hummus, ricotta,
charred eggplant, marinated olives,
labneh, golden beets

CHARCUTERIE & CHEESE

\$30 PER GUEST

chef's selection cured meats &
cheeses, fruit, accompaniments,
bread, crackers

GRILLED CHICKEN, BEEF & SHRIMP SKEWERS

PLATTERED OR STATION

\$15 PER GUEST

romesco, thai peanut & chimichurri
sauces, fresh baked labnah

PAELLA

CHOICE OF 1

SEAFOOD \$35

shrimp, squid, mussels,
clams, saffron rice, chorizo,
piquillo peppers

CHICKEN & CHORIZO \$30

braised chicken, spanish chorizo,
saffron rice, artichokes, peppers

GARDEN \$25

artichokes, asparagus,
mushrooms, sweet peas,
saffron rice

FIESTA

AVAILABLE EXCLUSIVELY AT BAR CIMA

GUAC, CHIPS & SALSA STATION

\$20 PER GUEST

served with salsa roja, salsa verde,
corn tortilla chips

PASSED CHURROS

\$10 PER GUEST

served with mexican chocolate dipping sauce

MEXICO CITY STREET TACOS

\$30 PER GUEST

Choice of 3 Fillings

served with corn tortillas, onions, cilantro,
radish, lime, creme fresh, salsa roja & verde, cotija

Beef Brisket Barbacoa • Pork Carnitas

Chicken Tinga • Mushroom & Corn Tinga

GREENS

\$15 PER GUEST - CHOICE OF 2

COBB SALAD

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

LITTLE GEM CAESAR

anchovy vinaigrette,
parmigiano reggiano, croutons

MEDITERRANEAN SALAD

campari tomatoes, marinated olives,
cucumber, red wine vinagrette,
feta cheese

DESSERT

\$15 PER GUEST

assorted macaroons, creme puffs, cheesecake bites, chocolate chunk cookies, brownie

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

CHEF ATTENDED STATIONS

CHEFS FEE OF \$150 PER CHEF

PASTA

\$28 PER GUEST

CHOOSE 2 NOODLES

rigatoni, orecchiette, strozzapreti,
farfalle, linguini

CHOOSE 2 PROTEINS

grilled chicken, rock shrimp,
braised beef short rib, italian
sausage, mushroom ragù

CHOOSE 2 SAUCES

marinara, pesto, alfredo, vodka,
sage brown butter

UDON

\$25 PER GUEST

NOODLES

tossed in sautéed mushrooms, broccolini,
red peppers, chili oil, sesame, and scallions

PROTEINS

chicken, shrimp, skirt steak

CARVING

\$40 PER GUEST FOR 1 PROTEIN

\$10 ADDITIONAL PER GUEST FOR 2 PROTEINS

ORGANIC CHICKEN

roasted potatoes, olives

ROASTED SALMON

braised chickpeas

PEPPER-CRUSTED

NEW YORK STRIP

chimichurri,
charred broccolini

ROASTED

TURKEY BREAST

cranberry

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.

BEVERAGE PACKAGES

2-HOUR PACKAGES

BEVERAGE PACKAGES DO NOT INCLUDE SHOTS

PREMIUM BAR

\$120 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

\$100 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

\$70 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