thyme



2026 Holiday Parties

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Our Spaces | Our Menus | Booking Info

8 TOWER PL. ROSLYN, NY 11576 | 516.669.5822 | THYMENEWYORK.COM

Upstairs Room with Private Bar

The upstairs dining room is framed by large picture windows with views of Roslyn Pond. This casually elegant space includes a private bar and features warm, earthy tones and a vaulted ceiling. Round guest tables can seat up to 35 guests, as well as a decorative marble table available for gifts, favors, or cakes.



Capacities

Seated Meals:
Up to 35 guests

The upstairs dining room is required for all parties of 11 guests or more.

Cocktail Style/Semi-Seated:
Up to 50 guests

With a cocktail-style menu food would be passed around, as well as offering a few stationary displays for guests to graze on. This allows flexibility for guests to mingle and move freely throughout the event. While everyone does not need to be seated at once, there would still be seating for approx. 30 guests available, for those who prefer to sit.



Our Larger, Main Dining Room with Fireplace

Including attached Mahogany Bar and Seasonal Porch (weather permitting) is available for seated and/or cocktail-style events expecting 36-55 guests.

The entire restaurant may be rented for groups of 55+ guests.

Please inquire for additional information and pricing regarding these options.

Please note that the restaurant's only restrooms are located upstairs on the second floor and there is no elevator. Additional photographs can be found on the restaurant website.

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Let Us Come to You

thyme has provided full-service catering and off-premise events in the Tri-State area for over 30 years. From intimate dinner parties at home with your closest friends, to corporate events in offices, to large weddings in historic mansions - we've done it all! We take pride in designing a unique menu that will reflect your vision and complement your venue. We'll work with you to create a menu that satisfies even the most discerning tastes.





Availability & Pricing

All off-premise events are customized. Please inquire to discuss the vision for your event.

Select clients:

Bank of America

Ralph Lauren

SERENA & LILY

CUSHMAN & WAKEFIELD

Old Westbury Gardens

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Simple Holiday Lunch Menu

$60 per guest, inclusive of food, soft drinks, coffee and tea. 15 guest minimum required. *Pricing valid only for the month of December; Tuesday-Friday in the Upstairs Dining Room (max 35 guests seated) from 11:30am-2:30pm, 12-3pm, or 12:30-3:30pm. Items with an asterisk (*) may be added/included with your menu for a supplemental fee. If you don't see what you're looking for, we'd be happy to discuss a custom menu for your event.*
Please inquire for additional information & pricing for groups of 36+/main floor.

Beverage & Bar

Soft drinks, coffee and tea are included.
Wine, beer and spirit offerings can be found here.

Stationary Hors d'oeuvre

Included

Hummus with Fresh Baked Pita Crisps
Additional stationary and/or passed options can be found here.

Optional: Additional/alternate stationary hors d'oeuvres*
Add three passed hors d'oeuvres for 30 minutes*

Entrees

Select three plated entrees for your guests to choose from. Includes specialty rolls with butter.
Four selections available for a supplemental fee.

Individual Asparagus & Brie Quiche
Fresh Fruit, Organic Greens, White Balsamic Vinaigrette

Wild Mushroom, Spinach & Gruyere Quiche
Fresh Fruit, Organic Greens, White Balsamic Vinaigrette

Chopped Grilled Chicken Cobb Salad
Bacon, Avocado, Tomato, Hard-Boiled Egg, Cucumber
Champagne-Walnut Vinaigrette

Grilled Breast of Chicken Paillard
Roasted Potato, Seasonal Vegetables, Red Wine Reduction

Homemade Cavatelli
Roasted Tomato, Spinach, Fresh Ricotta, Walnut Pesto

Wild Mushroom & Asparagus Risotto
Arborio Rice, Seasonal Vegetables, Shaved Parmesan

Grilled Chicken, Fuji Apple, Endive Salad*
Stilton, Walnuts, Dried Cranberries, Cider Vinaigrette

Grilled Filet of Salmon*
Seasonal vegetable risotto, saba drizzle

Miso-Glazed Salmon Bowl*
Farro with Edamame, Cabbage Ginger Slaw, Organic Greens
Miso Vinaigrette

Open-Faced Steak Sandwich*
Crispy Onions, Garlic Ciabatta & Demi-Glace

Dessert

Coffee & Tea service included.

Specialty Bite-Size Cookies, Ruggelach & Sweets
Placed on Each Guest Table

Plated Dessert Options Available*
Add or Substitute Seasonal Fresh Fruit*

15 guest minimum required. Valid only for the month of December.
Tuesday-Friday only in the Upstairs Dining Room (max 35 guests) from 11:30am-2:30pm, 12-3pm, or 12:30-3:30pm.
Please inquire for additional information & pricing for groups of 36 or more/main floor.

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Three Course Holiday Lunch

$68 per guest, inclusive of food, soft drinks, coffee and tea. 15 guest minimum required. *Pricing valid only for the month of December; Tuesday-Friday in the Upstairs Dining Room (max 35 guests seated) from 11:30am-2:30pm, 12-3pm, or 12:30-3:30pm. Items with an asterisk (*) may be added/included with your menu for a supplemental fee. If you don't see what you're looking for, we'd be happy to discuss a custom menu for your event.*
Please inquire for additional information & pricing for groups of 36+/main floor.

Passed & Stationary Hors d'oeuvres*

We offer a selection of hors d'oeuvres that can be added to seated events.
Options can be found here

Beverage & Bar

Soft drinks, coffee and tea are included.
Wine, beer and spirit offerings can be found here.

Starters

Select one plated option for your guests to choose from. Two selections available for a supplemental fee.
Includes specialty rolls with butter.

Organic Greens Salad
Grape Tomatoes & Champagne-Walnut Vinaigrette

Warm Baked Brie with Apples in Puff Pastry*
Red Seedless Grapes, Organic Greens, Raspberry Coulis

Fuji Apple & Endive Salad with Stilton Cheese*
Candied Walnuts, Dried Cranberries, Cider Vinaigrette

Entrees

Select three plated options for your guests to choose from. Four selections available for a supplemental fee.

Wild Mushroom & Asparagus Risotto
Arborio Rice, Seasonal Vegetables, Shaved Parmesan

Homemade Cavatelli
Roasted Tomato, Fresh Ricotta, Spinach, Walnut Pesto

Grilled Breast of Chicken Paillard
Roasted Potato, Seasonal Vegetables, Red Wine Reduction

Grilled Filet of Salmon
Seasonal Vegetable Risotto, Saba Drizzle

Your Choice of Round Quiche
Fresh Fruit, Organic Greens, White Balsamic Vinaigrette

Miso-Glazed Salmon Bowl
Farro with Edamame, Cabbage Ginger Slaw, Organic Greens
Miso Vinaigrette

Garlic Marinated Chicken Breast "Kabob"*
Saffron Rice, Fattoush Salad, Cucumber Yogurt Sauce

Open-Faced Steak Sandwich*
Sliced Steak, Crispy Onions, Garlic Ciabatta & Demi-Glace

Sesame-Crusted Tuna Bowl*
Seared Rare, Black Rice, Mango, Avocado, Cucumber, Radish
Shiitake, Soy Ginger Vinaigrette

Desserts

Select one plated dessert. Coffee & Tea service included.

Bourbon Glazed Banana Bread Pudding
Caramelized Apple Tart, Vanilla Gelato
Chocolate Flourless Torte, Vanilla Gelato

Specialty Cookies, Ruggelach & Sweets*
Seasonal Fresh Fruit Display*

15 guest minimum required. Valid only for the month of December. Tues-Fri lunch in the Upstairs Dining Room (max 35 guests).

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Plated Holiday Dinner

$78 per guest, inclusive of food, soft drinks, coffee and tea. 15 guest minimum required. *Pricing valid only for the month of December in our Upstairs Dining Room (max 35 guests seated); Sunday-Thursday evenings (closed Monday) for 3 hours, between 4-9pm. Items with an asterisk (*) may be added/included with your menu for a supplemental fee. If you don't see what you're looking for, we'd be happy to discuss a custom menu for your event.* Please inquire for additional information & pricing for Friday & Saturday evenings or groups of 36+/main floor.

Passed & Stationary Hors d'oeuvres*

We offer a selection of hors d'oeuvres that can be added to seated events. Options can be found here

Beverage & Bar

Soft drinks, coffee and tea are included. Wine, beer, and spirit offerings can be found here.

Starters

Select one plated option for your guests. Two selections available for a supplement. All dinner menus include specialty rolls with butter.

Organic Seasonal Greens
Grape Tomatoes, Champagne-Walnut Vinaigrette

Fuji Apple, Endive Salad with Stilton Cheese
Candied Walnuts, Dried Cranberries, Cider Vinaigrette

Warm Baked Brie with Apples in Puff Pastry
Red Seedless Grapes, Organic Greens, Raspberry Coulis

Heirloom Beet and Goat Cheese Salad*
Pistachio Goat Cheese, Orange, Arugula, Sherry Vinaigrette

Warm Brussels Sprout & Kale Caesar*
Warm Shaved Brussels Sprout, Organic Kale, Caesar Dressing Herb Crisp

Entrees

Select three plated options for your guests to choose from. Four selections available for a supplement.

Pan-Roasted Chicken
Seasonal Accompaniments & Vegetables, Pinot Noir Reduction

Grilled Filet of Salmon
Seasonal vegetable risotto, saba drizzle

Homemade Cavatelli
Roasted Tomato, Fresh Ricotta, Spinach, Walnut Pesto

Butternut Squash Ravioli
Sage Beurre Noisette, Shaved Piavé Cheese

Grilled Skirt Steak*
Roasted Yukon Gold Potato, Vegetables, Red Wine Reduction

Braised Short Rib Pappardelle*
Short Rib Ragout, Roasted Vegetables, Shaved Piavé Cheese

Pan-Roasted Icelandic Cod*
Pommes Anna, Seasonal Vegetables, Red Pepper Coulis

Filet Mignon of Beef*
Truffle Yukon Mash, Sauteed Spinach, Red Wine Gastrique

Desserts

Select two plated desserts. Coffee & Tea service included.

Bourbon Glazed Banana Bread Pudding
Caramelized Apple Tart, Vanilla Gelato
Chocolate Flourless Torte, Vanilla Gelato
Specialty Cookies, Ruggelach & Sweets*
Seasonal Fresh Fruit Display*

15 guest minimum required. Valid only for the month of December.
Sunday-Thursday only in the Upstairs Dining Room (max 35 guests/closed Monday); Three hours, between 4pm-9pm.
Please inquire for additional information & pricing for groups of 36 or more/main floor.

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Cocktail-Style Holiday Dinner

$123 per guest, **includes wine, beer,** soft drinks, coffee and tea. 20 guest minimum required. *Pricing valid only for the month of December in our Upstairs Dining Room (max 50 guests semi-seated); Sunday-Thursday evenings (closed Monday) for 3 hours, between 4-9pm. Items with an asterisk (*) may be added/included with your menu for a supplemental fee. If you don't see what you're looking for, we'd be happy to discuss a custom menu for your event.* Please inquire for additional information & pricing for Friday & Saturday evenings or groups of 51+ guests.

Unlimited Wine & Beer

Pinot Grigio
Chardonnay
Cabernet Sauvignon
Domestic & Imported Beer

*Additional wine & liquor packages are available; please inquire for options**

Family-Style*

Placed on every table for guests to share

Fresh Ricotta Cavatelli, Oven-Roasted Tomatoes, Spinach & Basil Walnut Pesto (optional)

Crispy Point Judith Calamari with Baby Arugula, Red Onion, Peach Sweet Chili Vinaigrette (optional)



Stationary Hors d'oeuvres

Both included

Crudités Display with Spinach & Fresh Herb Dip
Mediterranean Station

Antipasto Display*
European Cheese Board, Fresh Fruit & Crackers*

Passed Hors d'oeuvres

Please select eight for your guests. More than eight and items with an asterisk are available for a supplemental fee.

Warm Seasonal Soup Demitasse
Wild Mushroom Tartelettes
Roasted Tomato & Chevre Tartelettes
Miniature Stuffed Vegetables
Warm Brie & Apple Purses
Miniature Crab Cakes with Chipotle Aioli
Thai Chicken Skewers
Mini Potato Pancakes, Creme Fraiche & Chives
Hamburger Sliders - Mushrooms & Onions Optional

Mini BBQ Duck Tacos, Mango & Jicama*
Blackened Salmon Tacos, Avocado, Cilantro, Aioli*
Seared Tuna on Potato Pancake, Wasabi-Crème*
Smoked Salmon on Potato Pancake, Creme Fraiche*
Filet Mignon of Beef on Baguette, Horseradish Crème*
Turkey Burger Sliders, Cranberry Pecan Relish*
Herb-Crusted Baby Lamb Chops*
Jumbo Shrimp with Peach Sweet Chili Glaze*
Falafel "Sliders", Red Onion, Tahini on Mini Pita*

Passed & Stationary Sweets

Seasonal Fresh Fruit
Specialty Bite-Size Cookies & Ruggelach
Chocolate Ganache Bites
Coffee & Tea service included

Bourbon-Glazed Banana Bread Pudding*

Belgium Hot Chocolate Demitasse -
with or without Baileys Irish Cream*

20 guest minimum required. Valid only for the month of December.
Sunday-Thursday only in the Upstairs Dining Room (max 50 guests/closed Monday); Three hours, between 4pm-9pm.
Please inquire for additional information & pricing for groups of 51 or more/main floor.

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Hors d'oeuvres

Enhance your seated event with a selection of hors d'oeuvres, prior to being seated. We can help you craft the perfect menu! Please inquire for pricing and recommendations based on your primary menu selections.

Stationary Hors d'oeuvres

To be setup at the bar or a display table

Crudités with Spinach & Herb Dip
Hummus with Fresh-Baked Pita Crisps
European Cheese Board
Mediterranean Station
Antipasto Display

For the Table

Family-style on each table for guests to share

Crispy Point Judith Calamari
Fresh Ricotta Cavatelli

Passed Hors d'oeuvres

Select three for 30 minutes; four for 45 mins; five for 60 mins.

Seasonal Soup Demitasse - Warm or Chilled
Thai Chicken Skewers
Miniature Maryland Crab Cakes with Chipotle Aioli
Roasted Tomato, Caramelized Onion & Chevre Tartelettes
Miniature BBQ Duck Tacos with Mango & Jicama
Warm Brie & Apple Purses
Potato Pancakes with Crème Fraiche & Chives
Seared Tuna on Cucumber with Wasabi Crème
Herb-Crusted Baby Lamb Chops

Additional Options Available

Wine, Beer & Spirits

The brands and varietals provided below are subject to change based on availability. Comparable substitutions will be made if necessary. Alternative wines and top shelf spirits are available upon request

Red or White Wine; One per Guest

$15 per person (Bar tab may apply)

Total number of inclusive glasses to equal count shown, regardless of who partakes.
Note: Any additional wine requested will be added to your final balance, based on consumption.

Unlimited Wine & Beer

$28 per guest (weekdays)

Pinot Grigio
Chardonnay
Cabernet Sauvignon
Merlot
Domestic & Imported Beer

Unlimited Premium Wine & Beer

$34 per guest (weekdays)

Rosé
Sauvignon Blanc
Chardonnay
Pinot Noir
Cabernet
Domestic & Imported Beer

Open Bar

Includes Wine & Beer
$35 per guest (weekdays)

Tito's
Beefeater
Teramana
Jack Daniel's
Johnnie Walker Red
Bacardi
Based on availability/subject to change

Premium Open Bar

Includes Premium Wine & Beer
$43 per guest (weekdays)

Ketel One
Bombay Sapphire
Casamigos Blanco
Makers Mark
Johnnie Walker Black
Premium Rum
Based on availability/subject to change

Bar Tab or Cash Bar

Bar tab or cash bar available for non-inclusive bar/beverages.
Options may be limited for events held in the upstairs dining room, particularly during busy weekend services - please inquire for more details.

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Booking Details

Pricing & Minimums

All menus shown above are subject to a minimum guest count and/or food & beverage (F&B) minimum. These menus are offered at special pricing only during the month of December 2024 and only for three hour events utilizing our upstairs dining room on weekdays.

Friday/Saturday evenings and Saturday/Sunday brunch are excluded. Holidays and Mondays are excluded.
Please inquire for more information and pricing for larger groups or alternate spaces.

Confirming, Deposits & Payments

We require a signed contract and 50% non-refundable deposit, including valid credit card to reserve an event. The remaining balance will be due at minimum of 24 hours in advance of your event (payable by the last business day).
We accept cash, check, Visa and Mastercard. Events may be booked up to one year in advance.
Additional charges, such as bar tabs (if applicable, per the contract) or unexpected guests will be due upon conclusion.

Taxes & Administrative Fee

All food, beverage, space fees and other charges are subject to current NY state sales tax and 20% administrative fee.
The administrative fee pays for a combination of planning, setup and executing your event.
Discretionary gratuity is always welcome and appreciated, it is not presumed and truly at the discretion of the client.

Accessibilty

The main dining room is located at ground level and can be accessed by wheelchair. However, our only restrooms are located on the upper level. As we are located in a late 19th century building, the restaurant is not handicapped accessible. The restaurant is not equipped with an elevator or chairlift.
Due to limited space, we recommend that you use a highchair instead of a stroller in our dining rooms during private events. We will be happy to provide highchairs for infants and young children. Infant car seats are also welcome.

Cancellations

We do not accept event cancellations after a contract and deposit are received. We may work with you to reschedule events, within 3 months of the scheduled event date, in the case of severe weather watches and warnings. You must reach out to us via email more than 72 hours prior to your event to discuss this option.

Use of your reserved space

We provide access to reserved spaces 30 minutes prior to the start of your event for setup and decoration. We are unable to store items in the restaurant prior to or after the reserved time for your event.

Information about room layouts and decorating guidelines can be found on the next page, under Decorations, etc.

We ask that all guests and personal items be cleared of your reserved space at the time your event is scheduled to end. An additional charge of $500 per half hour may be charged if either remain in the reserved space more than 30 minutes past the scheduled end time. Guests who wish to remain in the restaurant past your scheduled end time may join us at the main bar, if the bar is open at this time and another event is not scheduled.

On occasion, more than one event may be booked in the restaurant at the same time in separate dining areas.

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As Your Event Nears

Confirming Your Guest Count

A final guest count is requested 7 days prior to your event date. If you do not provide a final count, we will plan for the contracted guest minimum and we may not be able to accommodate additional guests on the day of your event.
You will be responsible for either the final guest count or the guaranteed minimum on your contract: whichever is greater. Any additional guests will be added to your balance at the menu and beverage pricing reflected on the event contract.
Please note that all events have a maximum number of permitted guests, due to capacity of your reserved space.

Decorations, Setup, Cakes & Menus

thyme has a preferred florist and baker; please inquire for vendor information. The space reserved for your event will be available 30 minutes prior to the event start time for you, or a third-party, to setup permitted decorations, such as favors, centerpieces, place cards, table numbers, or other pre-approved additions to the room.
We may not be able to provide access to the reserved space earlier than 30 minutes prior to your event start time.

Paint, glitter, confetti or similar materials are not permitted in the restaurant. Items may not be hung, taped, glued or attached to any interior/exterior surfaces (walls, ceiling, stairs, ledges, windows, etc.) Balloons are welcome, but must be weighed down. Large items, such as photo backdrops, flower carts, etc. must be pre-approved. Photos and décor may be placed on easels, on a décor table, or on the bar (space permitting); No decor may interfere with access to restrooms or staff areas. We recommend that centerpieces be 6" in diameter or less at the base to allow guests to dine comfortably at each table. You or your decorator are welcome to provide place cards and table numbers; please plan to arrive 15-30 mins in advance of the event to set them out, if you opt to do so. Custom color linens are available for an additional fee.

Please inquire for table layouts; these cannot be modified. Your seating preferences will be confirmed as part of the booking process and should be provided along with your final guest count. We ask that you limit changes after that point.

Occasion cakes or cupcakes may be delivered on the day of your event; please inquire for timing. There is no cake cutting fee charged for events. No other outside food, beverage or confections are permitted unless individually sealed or placed in a container, with the understanding that they are intended to be consumed off-premise (i.e. taken home as favors).

We offer personalized guest menus, with your customized title or grayscale logo, compliments of thyme.

Parking & Valet

thyme has a private parking lot. Valet will be provided for your event. However, room in our parking lot for all your guests is never guaranteed. If our lot should become full, guests can find parking nearby on the street or in municipal lots.

Allergies & Dietary Restrictions

Please let us know during the booking process if you're aware of any guest allergies. We make every effort to accommodate allergies and dietary restrictions. Guests should inform our staff of any allergies or dietary restrictions on site, prior to ordering or partaking of food.

Audio & Visual

thyme restaurant is equipped with a sound system. You may plug into the system for events utilizing the entire restaurant. Pre-approved musicians may be booked for main floor events at an additional fee, based on availability.
Small, portable speakers may be brought in for private events utilizing one space, with the volume kept at a level that it does not interfere with guests dining in the other spaces. We are unable to accommodate dancing.

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