

ARTHOUSE HOTEL

NEW YORK CITY

PRIVATE EVENT CATERING MENU



Let Arthouse Hotel New York City curate your special event. Browse through our banquet menus for light reception bites and bar offerings to make your intimate gathering memorable.

NIBBLES

Pricing per person by serving, minimum 10 order quantity per selection. Final order guarantees due one week prior to event date. Pricing excludes 8.875% tax and 20% service charge.

Fresh Garlic Hummus with Pita, 8

Cranberry Walnut Chicken Salad Lettuce Wraps, 10

Charcuterie Cheese Board, 20

Selection of Asiago, Gouda, & Romano complimented by Pita Crisps, Figs, Nuts, & Olives

Charcuterie Meat Board, 20

Selection of Prosciutto, Spicy Chorizo, & Carved Salami complimented by Pita Crisps, Figs, Nuts, & Olives

SIPS

Pricing per drink charged on consumption, minimum beverage spend required. Final head count guarantees due one week prior to event date. Pricing excludes 14% tax and 20% service charge.

Cocktails

Budding Romance, 17

Grey Goose Vodka, Ginger Infused Simple Syrup, Lime, Rose Water, Edible Rose Petals

Mona Lisa, 15

Brooklyn Gin, Garden Party Cucumber Liqueur, Simple Syrup, Lime

Sweet da Vinci, 14

Plantation Rum, Canton Ginger Liqueur, Pineapple, Lime Cranberry

Smoking Herbs, 16

Amaras Mezcal, Agave, Lime, Garden Party Basil Liqueur

Shipwrecked, 16

Camus VS Cognac, Midori, Crème de Banana, Lemon

Cosmopolitan, 12

Grey Goose Vodka, Triple Sec, Cranberry Juice, Lime Juice

Aperol Spritz, 12

Prosecco, Aperol Liqueur, Soda Water, Orange Peel Rind Garnish

Negroni, 12

Gin, Vermouth Rosso, Campari, Orange Peel Rind Garnish

Red Wines

2018 Lote 44 Malbec, 14

Mendoza, Argentina | Gentle Tannin, Dark Berries, Vanilla, Slightly Smoky

2015 Donati Family Vineyards Cabernet Sauvignon, 17

Paso Robles, CA | Luscious Blueberry, Roasted Red Pepper, Baking Spice, Grippy Tannin

2017 Joseph Drouhin Laforet Pinot Noir, 14

Burgundy, France | Light Red Fruit, Black Pepper, Crushed Violets

2015 Chateau Beauchene Syrah, 13

Rhone Valley, France | Black Fruits, Smoked Meat, Leather

2015 D' de Dassault Grand Cru Merlot, 19

Bordeaux, France | Complex Structure, Red Fruit, Dried Herbs, Tobacco

White Wines

2017 Buttonwood Vineyards Riesling, 11

Finger Lakes, NY | Bone Dry, Crisp, Meyer Lemon, Ginger, Beautifully Aromatic

2018 Paul Buisse Sauvignon Blanc, 13

Touraine, France | Crisp, Grapefruit, Grassy, Wet Rock

2018 Peter Zemmer Pinot Grigio, 15

Alto-Adige, Italy | Bright, Medium Body, White Peach, Pear, Yellow Apple

2014 Saint-Véran Chardonnay, 16

Burgundy, France | Dry, Full Body, Stone Fruits

Rosé

2017 Wolffer Estate Cabernet Blend, 15

Long Island, New York | Lovely Salinity, Ripe Strawberry, Vibrant Finish

2017 Le Roi Des Perres Pinot Noir, 14

Sancerre, France | Complex, Ripe Peach & Mandarin, Hint of Sweetness

Bubbles

Drappier Champagne, 19

Champagne, France | Crisp, Citrus, Hazelnut, Toast

Valdo Superiore Prosecco, 12

Valdobbiadene, Italy | Ripe Apple, Pear, Delicate Floral Aroma

Paul Cheneau Brut Cava Rosé, 12

Catalonia, Spain | Cherry & Nectarine Fruits, Balanced Acidity, Sweet Finish

Beers

Corona, 8

Mexico City, Mexico

Ithaca Flower Power IPA, 10

Ithaca, New York

Coney Island Pilsner, 9

Coney Island, New York

1911 Hard Cider, 8

Lafayette, New York