



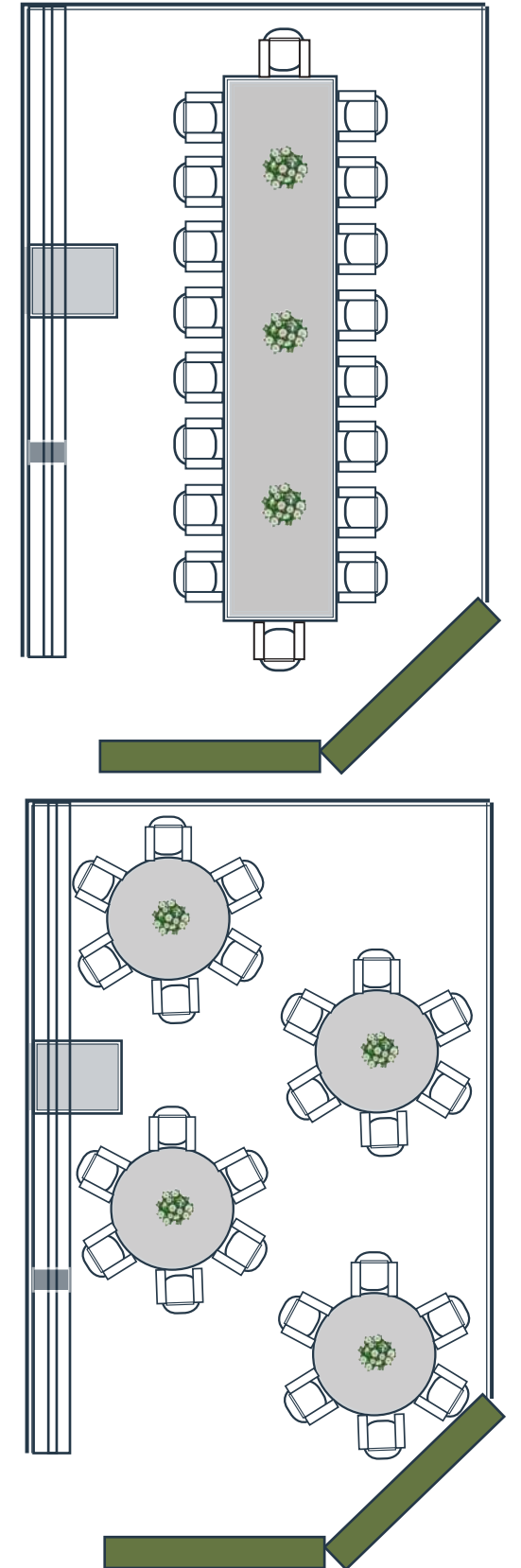
EVENTS AT MAIELLA



SMALL PRIVATE

up to 24 people

The small private room seats up to 20 guests on one long table or up to 24 guests on four round tables.

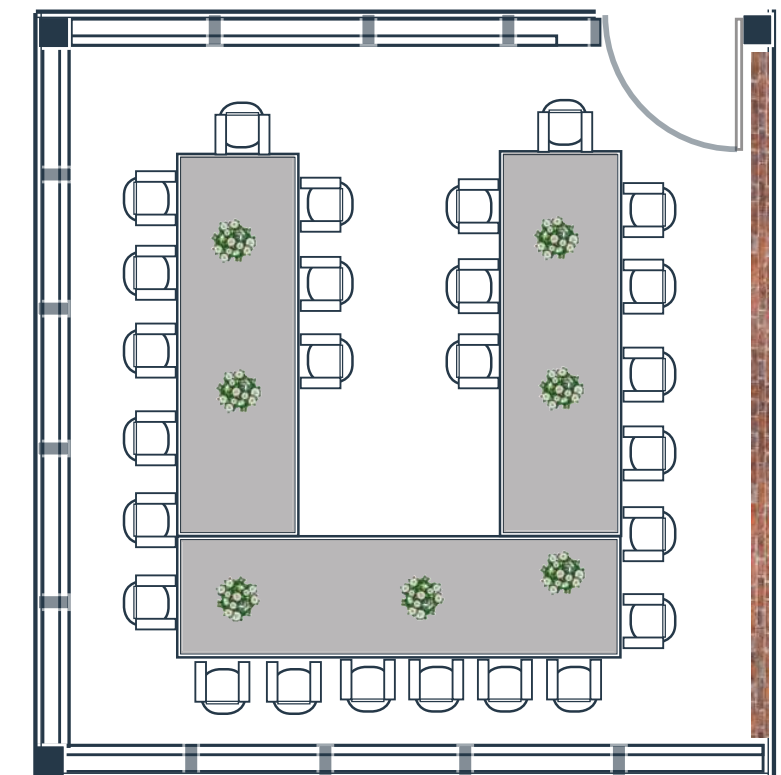
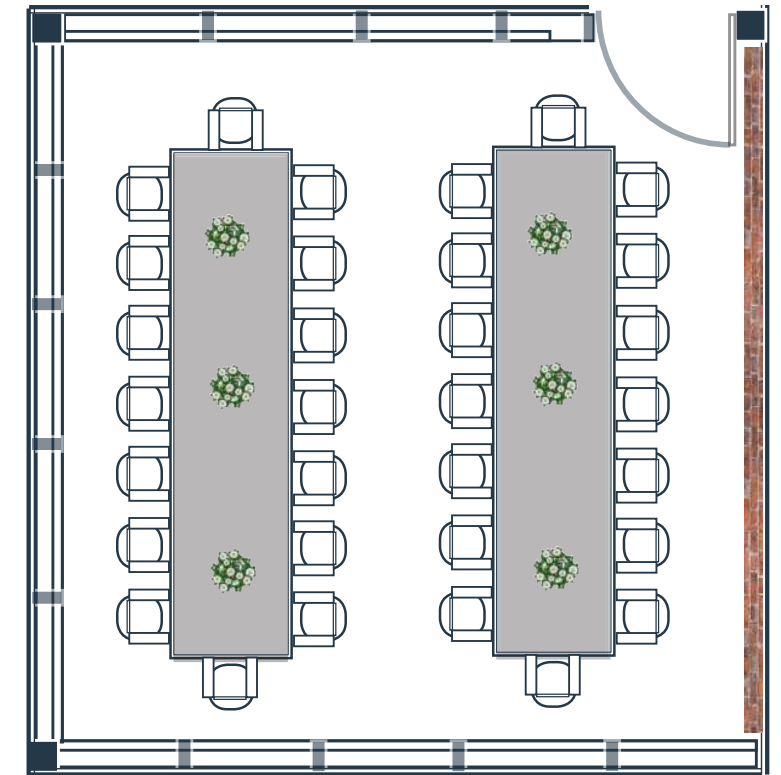




LARGE PRIVATE

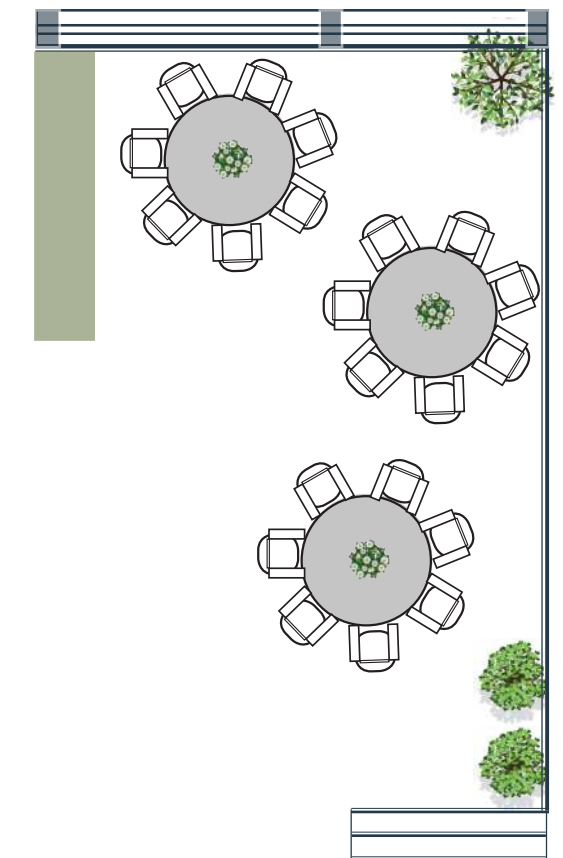
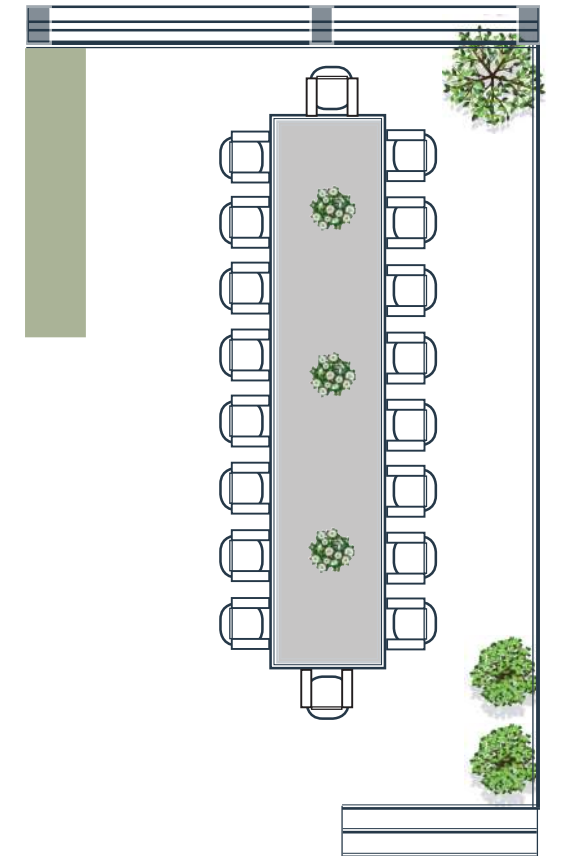
up to 32 people

The large private room seats up to 36 guests on two tables of 18. This room can accommodate a U shaped table for up to 26 guests.



PROMENADE

up to 21 people

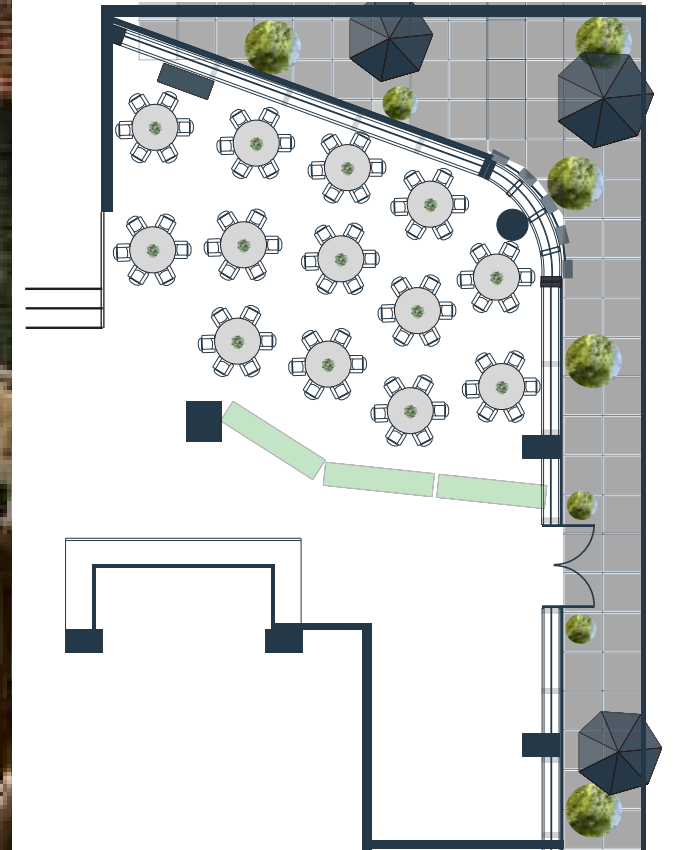


The promenade is our semi private space adjacent to the bar and can accommodate up to 18 guests on one long table. The Promenade can accommodate up to 21 guests on three round tables.



MAIN DINING ROOM

up to 75 people

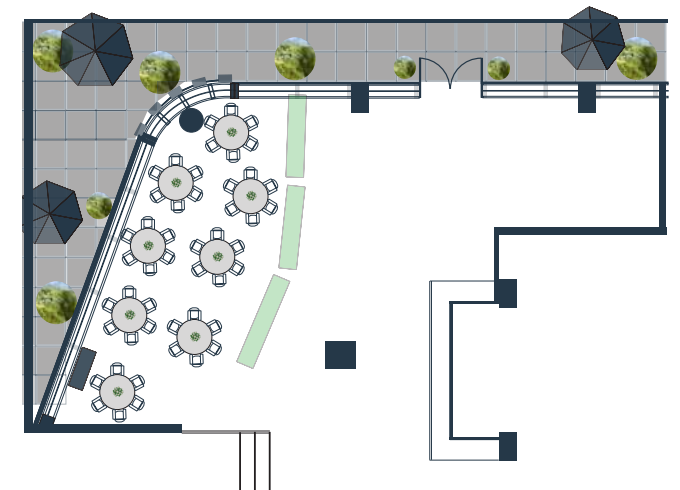
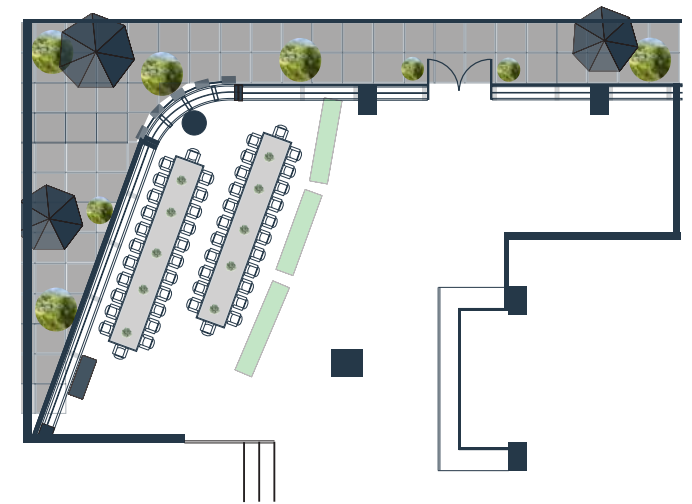


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The main dining room sits up to 75 guests with round tables of 6. If your headcount increases over 75 we would be considering that a full buyout of the restaurant. ** may be discussed with the event director.

MAIN DINING SOUTH

up to 50 people



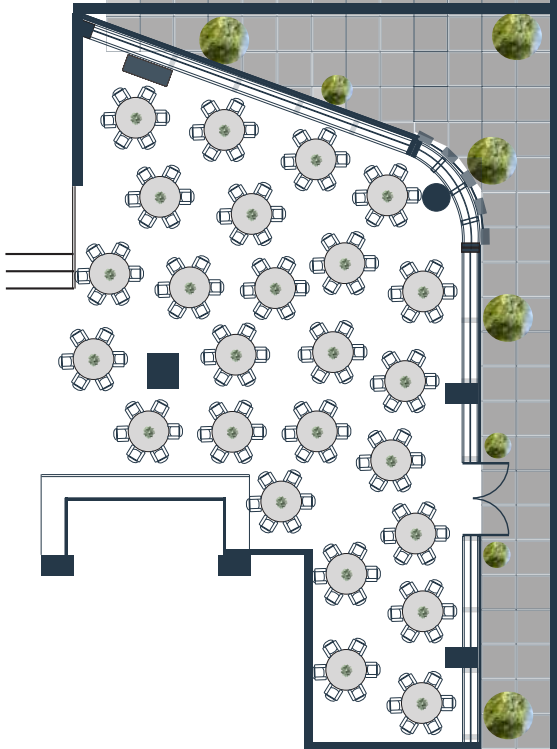
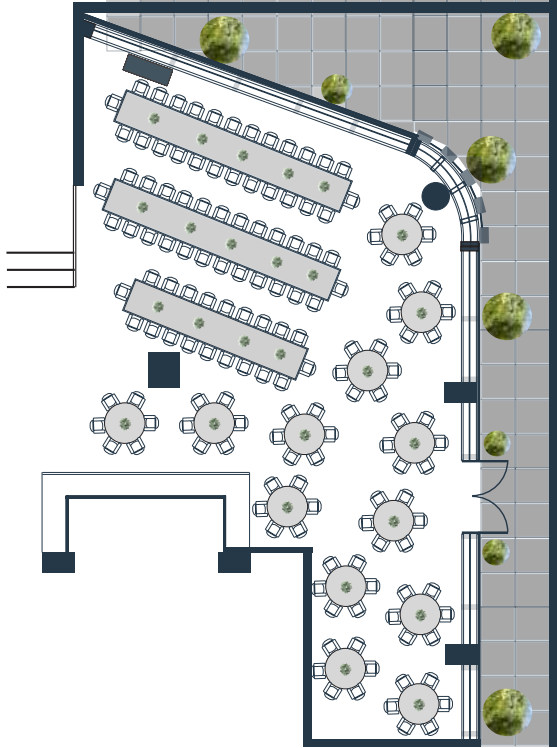
The Main Dining room South is a great option when our small and large are booked. It can shrink to a table of 20 if necessary. It is not available every night of the week but please inquire with our events director.

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RESTAURANT BUYOUT

up to 150 people



Please inquire with our events director about pricing.

all menu pricing does not include alcohol and are subject to NYC tax, gratuity (18%) & administrative fee (4%)

3 COURSE LUNCH/BRUNCH MENU \$55

Not available in the Main Dining Room

FIRST COURSE served family style for the table please choose 3

PASTRY BASKET

SWEET WAFFLE BITES *vg*

FRIED ZUCCHINI *vg*

TOMATO MOZZARELLA *vg*

EGGPLANT ROLLATINI *vg*

BEEF MEATBALLS

ENTREE COURSE please choose 4 for your guests' selection

FRITTATA con al ZUCCHINI *vg*
zucchini frittata, roasted tomatoes, caramelized onion, goat cheese

PANCAKES *vg*
lemon ricotta pancakes, blueberries, lemon, custard cream

STRAPAZZATE
soft scrambled farm egg, chive crostini, wild mushrooms, smoked prosciutto

UOVA in PURGATORIO
eggs, spicy pork sausage, polenta, tomato, stracciatella

POLLO CACCIATORE
grilled chicken breast, peppers, mushrooms, demi glace, roasted potatoes

SALMONE al FORNO
roasted atlantic salmon, asparagus, roasted potatoes, red pepper puree

RAVIOLI di RICOTTA *vg*
buffalo ricotta filled ravioli, pomodoro sauce

DESSERT for the table each guest receives a slice

HOUSE MADE VENETIAN MERINGUE

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3 COURSE LUNCH/DINNER MENU - \$65

FIRST COURSE served family style for the table

INSALATA MISTA *vg*
mixed green salad, lemon vinaigrette

CAPRESE *vg*
buffalo mozzarella, tomato, basil,

MELANZANE *vg*
eggplant stuffed with spinach and mozzarella

ZUCCHINI FRITTI *vg*
lightly breaded and fried zucchini fries, marinara

SEAFOOD TOWERS optional \$85 each
selection of chilled and raw bar, oysters, clams, mussels, lobster, shrimp

ENTREE COURSE please choose 4 for your guests' selection

GALETTO
roasted cornish hen, pancetta, brussel sprouts, potato gratin

SALMONE al FORNO
roasted atlantic salmon, roasted bell pepper puree, aspara-

RAVIOLI di RICOTTA *vg*
tossed with fresh san marzano tomato sauce

CORTA di MANZO
braised short ribs over creamy polenta, parmesan

FILETO di MANZO \$15 supplement
grilled filet mignon, carrots, truffle mashed potatoes, bordelaise
TO HAVE FILET ON YOUR MENU YOU WILL BE CHARGED A SUPPLEMENT OF \$15 PER PERSON OF YOUR ENTIRE GUEST HEADCOUNT.

DESSERT COURSE

Option 1: no choice

NUTELLA CHOCOLATE PIZZA TOPPED WITH HAZELNUT GELATO

Option 2: (\$5 per person supplement) guests choice of one

TIRAMISU

TRIPLE LAYER CHOCOLATE CAKE

VENETIAN MIRENGUE

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all menu pricing does not include alcohol and are subject to NYC tax, gratuity (18%) & administrative fee (4%)

5 COURSE DINNER MENU - \$80

UPON ARRIVAL all served family style for the table

INSALATA MISTA vg
mixed green salad, lemon vinaigrette

ZUCCHINI FRITTI vg
lightly breaded and fried zucchini fries, marinara, lemon

SPIEDINO di CALAMARI
skewered and grilled calamari, bread crumbs, herbs

POLPETTE
beef meatballs, san marzano tomato sauce

SEAFOOD TOWERS optional \$85 each
selection of chilled and raw bar, oysters, clams, mussels, lobster, shrimp

FIRST COURSE everyone gets one

BURRATA can be done vg
creamy mozzarella, sun-dried tomato, prosciutto, figs

PASTA COURSE please choose one for your guests

GNOCCHI vg
housemade ricotta gnocchi, seasonal truffles & cream

RIGATONI BOLOGNESE
housemade rigatoni, san marzano tomato sauce, veal ragu

ENTREE COURSE choose 4 entrees for your menu

GAMBERONI MAIELLA
butterfly shrimp, eggplant, herbed bread crumbs

SALMONE al FORNO
roasted Atlantic salmon, roasted bell pepper puree, asparagus

BASSO con LIVORNESE
seared black sea bass, olives, capers, stewed tomatoes, roasted potatoes

GALLETO
roasted cornish hen, pancetta, brussel sprouts, potato gratin

CHICKEN CACCIATORE
bell peppers, olives, mushrooms, demi-glace & potatoes

CORTA di MANZO
braised short ribs over creamy polenta, parmesan

FILETO di MANZO \$15 supplement
grilled filet mignon, carrots, truffle mashed potatoes, bordelaise

TO HAVE FILET ON YOUR MENU YOU WILL BE CHARGED A SUPPLEMENT OF \$15 PER PERSON OF YOUR ENTIRE GUEST HEADCOUNT.

VEGETARIAN ENTREES AVAILABLE UPON REQUEST

DESSERT COURSE guests choice of one

TIRAMISU

TRIPLE LAYER CHOCOLATE CAKE

VENETIAN MIRENGUE



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all menu pricing does not include alcohol and are subject to NYC tax, gratuity (18%) & administrative fee (4%)

4 COURSE DINNER MENU - \$125

UPON ARRIVAL all served family style for the table

INSALATA MISTA vg
mixed green salad, lemon vinaigrette

ZUCCHINI FRITTI vg
lightly breaded and fried zucchini fries, marinara, lemon

MELANZANE vg
stuffed eggplant, spinach, mozzarella, tomato

SPIEDINO di CALAMARI
skewered and grilled calamari, bread crumbs, herbs

POLPETTE
beef meatballs, san marzano tomato sauce

GRILED OCTOPUS
quinoa, chick peas, capers, taggiasca olives

SEAFOOD TOWERS optional \$85 each
selection of chilled and raw bar, oysters, clams, mussels, lobster, shrimp

PASTA COURSE choose one for your menu

GNOCCHI vg
housemade ricotta gnocchi, seasonal truffles & cream

RISOTTO di FUNGHI vg
canaroli risotto, cream, wild mushroom ragu, parmesan

MALLOREDUS BOLOGNESE
housemade gnocchetti, wild boar ragu, tomato, saffron



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ENTREE COURSE all items available for your guests

GAMBERONI MAIELLA
butterfly shrimp, eggplant, herbed bread crumbs

SALMONE al FORNO
roasted atlantic salmon, roasted bell pepper puree, asparagus

BASSO con LIVORNESE
seared black sea bass, olives, capers, stewed tomatoes, roasted potatoes

GALLETO
roasted cornish hen, pancetta, brussel sprouts, potato gratin

NODINO di VITELLO
grilled veal chop porterhouse, wild mushrooms, brussel sprouts, bacon

CORTA di MANZO
braised short ribs, creamy polenta, pestata, parmesan

FILETO di MANZO *no supplement charge
grilled filet mignon, carrots, truffle mashed potatoes, bordelaise

VEGETARIAN ENTREES AVAILABLE UPON REQUEST

DESSERT COURSE guests choice of one

TIRAMISU

TRIPLE LAYER CHOCOLATE CAKE

VENETIAN MIRENGUE

PASSED HORS D' OEUVRES

Choice of 6 passed: \$30 for one hour \$40 for two hours

Choice of 10 passed: \$40 for one hour \$50 for two hours

Passed Spoons

- saffron risotto, diced rock shrimp, spicy tomato
- caccio e pepe fritters, garlic emulsion **vg**
- smoked salmon carpaccio, spicy mayo, dill
- sturgeon caviar, blini, creme fraiche, chives
- tuna tartare, seaweed, avocado, artichoke, spicy mollica
- beef tartare, capers, bell pepper, chive,

Cold Passed

- bruschetta, robiola cheese, butternut squash, parsley oil **vg**
- smoked salmon rollatine, cream cheese, asparagus, pink peppercorn
- seasonal melon wrapped in prosciutto, sea salt
- marinated cherry tomato skewers, buffalo mozzarella, balsamic **vg**
- focaccia crostini, eggplant caponata **vg**

Hot Passed

- lightly fried polenta, seared duck breast, fig jam
- beef meatballs, san marzano tomato sauce
- puff pastry, wild mushroom compote **vg**
- fried mushroom ravioli, parmesan **vg**
- saffron risotto arancini with peas **vg**

vg: vegetarian

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STATION ADD ONS

PER PERSON PER HOUR \$10 EACH

- * Selection of Sliced Italian Meats with Prosciutto Slicer
- * House made Gnocchi with truffle cream sauce **vg**
- * House made Rigatoni with bolognese pasta station
- * Pizza Station with selection of Diavola, Polpetta & Margherita

PER PERSON PER HOUR \$20 EACH

- * Raw Bar with selection of Oysters, Shrimp, Clams and Lobster
chilled lobster, east & west coast oysters, prawns, little neck clams, mussels, calamari salad
- * House specialty ** Fettuccine Maiella Station **vg**
- * House Specialty ** Bucatini Cacio e Pepe Station **vg**
** both pasta stations cooked in a cheese wheel**

Add ons only available with a dinner menu, hors d'oeuvres package and or beverage package



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BEVERAGE PACKAGES

BEER & WINE OPEN BAR

\$40 per person for three hours, \$50 for four hours

Unlimited Prosecco, House Pinot Grigio & House Chianti

House Light Beer, House Lager & House IPA

** Add Two Specialty Cocktails for an Additional \$5pp per hour

** Add Premium White & Red Wine For an Additional \$10pp

PREMIUM OPEN BAR

\$60 per person for three hours, \$75 for four hours

Full beer & wine package, with unlimited premium alcohol & two unlimited signature cocktails

Bulleit, Bulleit Rye, Hudson Baby, Jack Daniels, Dewars, Johnnie Walker Black,

Jameson, Ketel One, Grey Goose, Peligroso Tequila

** Add Premium White & Red Wine For an Additional \$10pp

TOP SHELF OPEN BAR

\$70 per person for three hours, \$90 for four hours

Full premium bar package, with top shelf alcohol & two unlimited signature cocktails

Basil Haydens, Knob Creek, Balvenie, Glenfiddich, Hennessy, Makers Mark 46,

Woodford Reserve, Macallan 12, Titos, Avion Silver

** Package Includes our Premium White & Red Wine

BRUNCH COCKTAILS OPEN BAR

\$20 per person for two hours, \$30 for three hours

unlimited prosecco, mimosas, bellinis and bloody mary's

** Only available during the hours of brunch **

** Specialty Cocktail Add ons Not Available with Brunch**

** ALL open bar packages do not exceed 4 hours



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BEVERAGE PACKAGES

EVENT WINES

All event wine is available on consumption if you would like to offer it to your guests during your event. Pricing below is a per bottle cost.

HOUSE

Stellina Prosecco \$42

Banfi Pinot Grigio \$38

Stracali Chianti \$42

PREMIUM

Domaine Martin Sancerre \$72

Francis Ford Coppola Cabernet \$84

**** include premium in your open bar package for \$10pp**

EVENT COCKTAILS

Event cocktails can be offered to your guests depending on the style of the event and which beverage package you choose. Cocktails are also available on consumption at \$16 each.

The Maiella

Strawberry & Fig Infused Vodka
Carpano Bianco
Lemon & Club Soda

Moscow Mule

Fris Vodka
Pressed Ginger & Lime
Limoncello

Vagabondo

Tequila & Mezcal
Pineapple with Serrano Pepper
Sage & Red Sea Salt

Old Fashioned

Old Forester Bourbon
Montenegro Amaro & Bitters
Orange Twist

Saronno Sour

Knob Creek Rye
Amaretto & Dry Vermouth
Egg White

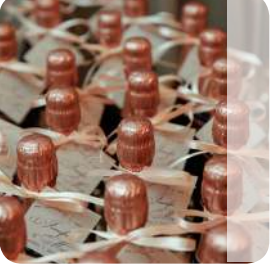
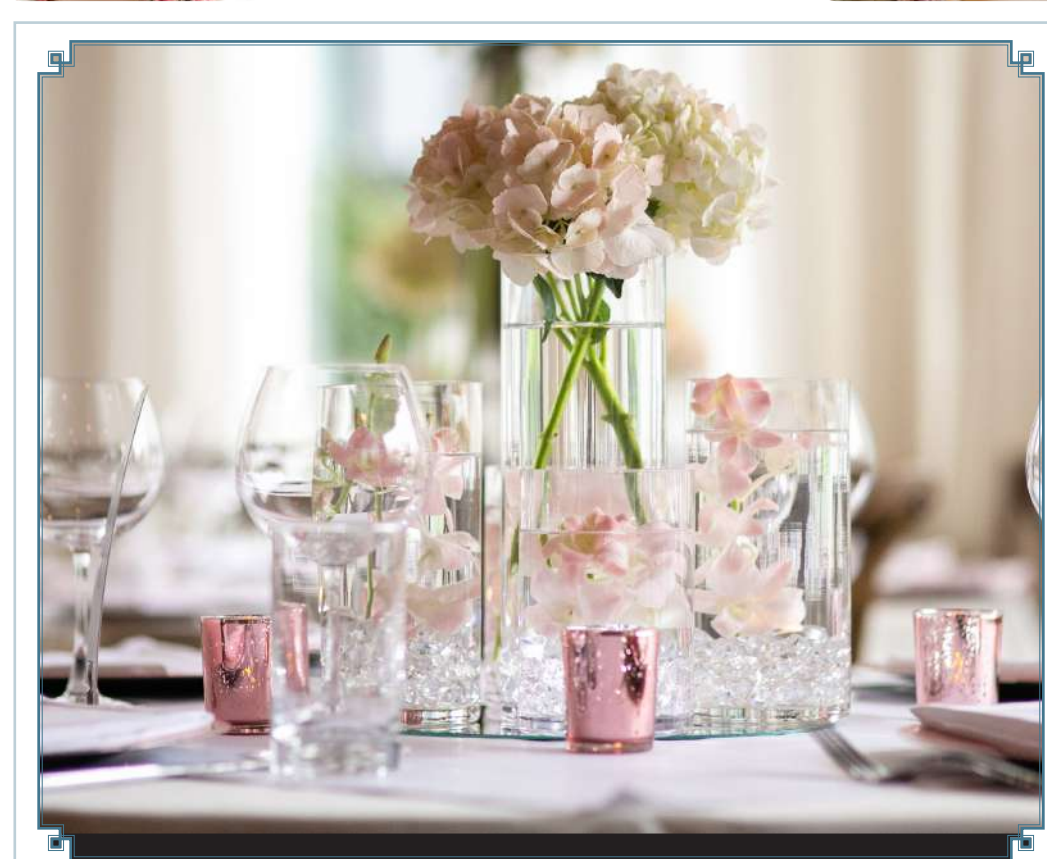
Bees Knees

New Amsterdam Gin
Lemon & Strega
Honey

**** Add any two cocktails to your event wine package or beer & wine package for \$5per person per hour**

CELEBRATE YOUR WEDDING WITH US

Maiella



JOIN US ON YOUR SPECIAL DAY WITH AMAZING VIEWS OF THE MANHATTAN SKYLINE

Maiella Weddings

• Create Memories to cherish forever at Maiella. Our beautiful venue offers something that all of your guests can enjoy, stunning views of Manhattan and the iconic Pepsi Cola sign with exquisite service and fabulous Italian cuisine. •

Maiella offers wedding packages that are based on food and beverage minimums. Depending on the time of year, the day of the week and the time of the day; minimums vary. We can sit up to 175 seated guests with a buyout of the entire restaurant. Use of the beautiful patio is included depending on the weather.

Call us at **718.606.1770** to set up an appointment to visit the restaurant. We will walk you through what your perfect day will entail.

Offsite Weddings

• Maiella also offers beautiful packages where we will come to a venue of your choosing. Whether your party is for 50 people or 500, Maiella will provide our same quality of food and service in an offsite setting. •

Call us and we can discuss the different venues within the NYC area open to hosting your wedding.

PLEASE VISIT OUR WEBSITE AT **www.maiellalic.com** TO VIEW MORE INFORMATION ABOUT WEDDING MENUS AND BEVERAGE PACKAGES. YOU WILL ALSO FIND GREAT REFERENCES TO VENDORS LIKE DJ'S, FLORISTS, PHOTOGRAPHERS AND EVEN WEDDING PLANNERS. YOU CAN ALSO CALL US ANYTIME TO SPEAK DIRECTLY TO OUR EVENT DIRECTOR.



CELEBRATE THE
HOLIDAYS
AT
MAIELLA

