



**EVENTS AT
MOXY WILLIAMSBURG**

BarLab



The image shows the interior of a modern restaurant. In the foreground, there is a curved bar with a wooden slat front and a dark countertop. Behind the bar is a long, curved booth with dark red leather seating. Several small, square wooden tables are arranged along the booth, each with two chairs and set with glassware and plates. The ceiling features a mezzanine level with a white railing, decorated with lush green plants. Large, square pendant lights with multiple spherical bulbs hang from the ceiling. Large windows on the right side of the image offer a view of the city at night. The overall atmosphere is warm and contemporary.

LESSER



MESIBA

Meaning “party” in Hebrew, Mesiba honors the melting pot of the Levant region, which encompasses Israel, Lebanon, Egypt, Turkey, Palestine and the Eastern Mediterranean, celebrating the flavorful cuisine and festive “breaking bread” culture. Chef Eli Buli serves traditional dishes with a contemporary twist in a space that pays homage to Tel Aviv’s lively energy.





The image shows a sophisticated lounge or sound room. In the foreground, a large, circular, dark-colored table is illuminated from within, creating a warm glow. A small, glowing object sits on the table. The background features a wall with a grid of small, warm-toned lights. The ceiling is also illuminated with a grid of similar lights. The room is furnished with several round, upholstered ottomans and a long, low sofa. The overall atmosphere is cozy and modern.

loose

SOUND ROOM



JOLENE

Inspired by mid-century recording studios and the retro leisure lifestyle, Jolene Sound Room is an energetic lounge with a custom sound system from the award-winning team behind some of NYC's legendary clubs — the ideal spot to dance to the beats of local and global DJs.

It's the first formal collaboration between the Moxy Williamsburg, Bar Lab Hospitality and the three principals behind Space, Ill Points and Link Miami Rebels: Davide Danese, Coloma Kaboomsky and David Sinopoli.



The image shows a rooftop lounge at night with a city skyline in the background. The ceiling is decorated with large, copper-colored, leaf-like structures and spherical pendant lights. The lounge features curved sofas, round tables with candles, and wicker chairs. The Lilistar logo is centered in the image.

Lilistar

LILLISTAR

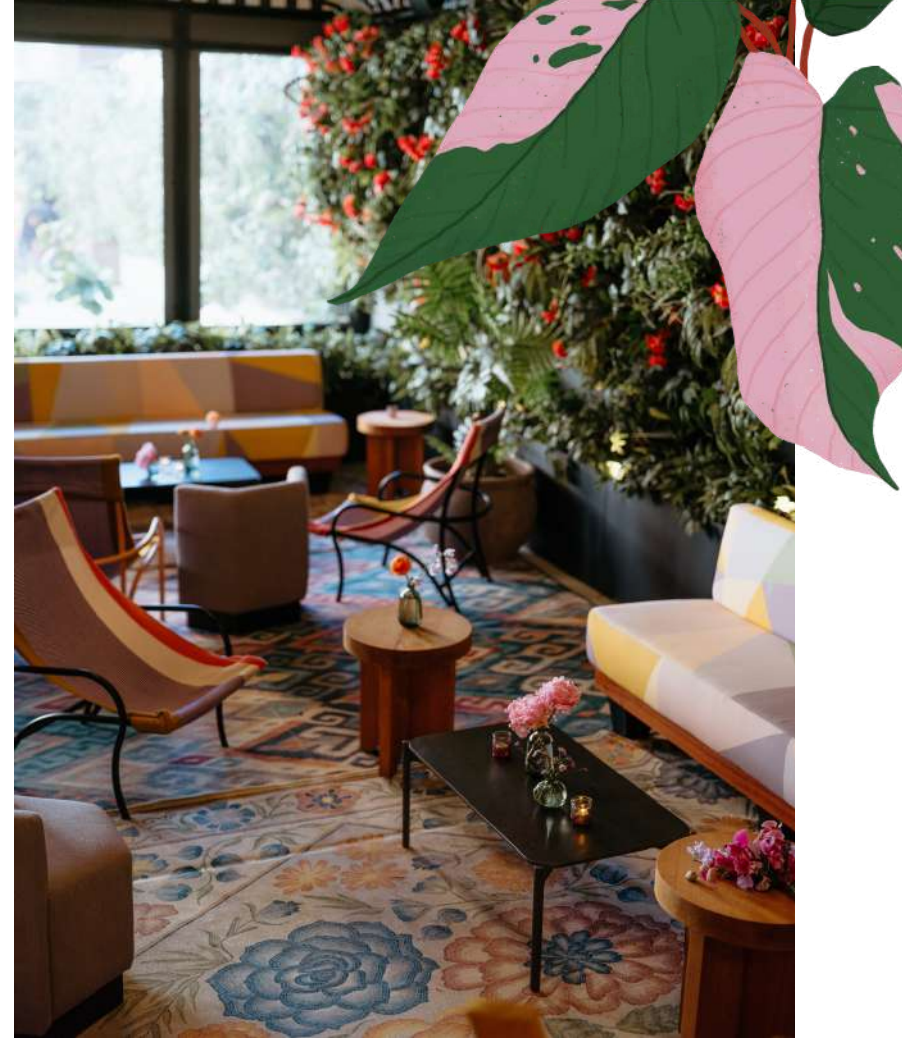
Blending contemporary Indo-Aussie style with Brooklyn energy, Lillistar, Williamsburg's indoor-outdoor rooftop bar, is a unique, vibrant setting for playful seasonal cocktails and dramatic views of the Williamsburg Bridge & Manhattan skyline.



THE STUDIOS

Sitting off the corridor behind the lobby and Bar Bedford, the Studios feature modular sofas, worktables, and a variety of side tables — all designed to be easily rearranged for different purposes. Studio 3 is our private dining room within Mesiba Restaurant. The rooms are separated by operable glass walls so they can be combined to accommodate larger groups and open onto Bar Bedford Garden.





BAR BEDFORD GARDEN

An extension of Bar Bedford, The Garden is a large, adaptable alfresco space in the back of Moxy Williamsburg. It serves as a relaxing outdoor lounge for hotel guests as well as a venue for private events. Inspired by the backyard gardens tucked behind many Williamsburg apartment buildings, the design creates a lively oasis in the urban jungle. Casual and spirited, the furniture allows for a multitude of uses, and the space is fully tented in colorful striped fabric so it can be used year-round!



MENUS

BREAKFAST

*INCLUDES HOT TEA, ORANGE JUICE & DRIP COFFEE

\$25 PP

ASSORTED PASTRIES

LA FREMERIE YOGURT & GRANOLA

FRUIT PLATTER

\$35 PP

(MINIMUM GUEST COUNT OF 8)

CHOOSE 3

ADD ONS \$5 PER PERSON

ASSORTED PASTRIES

SEASONAL VEGETABLE FRITTATA WITH SIDE OF FETA

SMOKED SALMON PLATTER WITH RED ONIONS, TOMATOES, SCALLION, CAPERS [PREMIUM ADDITIONAL \$5 PP]

LA FREMERIE YOGURT & GRANOLA

OVERNIGHT OATS TOPPED WITH BERRIES

BAGELS WITH CREAM CHEESE & BUTTER

ASSORTED FRUIT PLATTER

LUNCH \$45 PP

MINIMUM GUEST COUNT OF 8

*INCLUDES SOFT BEVERAGES & WATER STATION

CHOOSE 3

ADDITIONAL +\$5 PP

WILD GRAIN SALAD WITH DRIED FRUIT, CHEESE,
FRESH HERBS

GARDEN SALAD WITH FRESH MESCLUN MIX, HOUSE
VINAIGRETTE

FENNEL SALAD WITH PISTACHIO, PRESERVED
LEMON & EAST JERUSALEM YOGHURT STONE

ISRAELI SALAD

TURKEY & BRIE SANDWICH

ROAST BEEF SANDWICH

ROASTED VEGETABLE SANDWICH

SALAD LUNCH \$25 PP

GARDEN SALAD WITH FRESH MESCLUN MIX, HOUSE
VINAIGRETTE

FENNEL SALAD WITH PISTACHIO, PRESERVED LEMON & EAST
JERUSALEM YOGHURT STONE

ADD-ONS: FALAFAL +\$5 PP, CHICKEN +\$7 PP, SHRIMP +\$12 PP

MEZZE \$25 PP

HUMMUS
TAHINI
VEGETABLES
PITA CHIPS
PICKLES

FALAFAL ADD ON +\$5 PP
ISRAELI SALAD +\$5 PP

ADD-ONS:

COOKIE PLATTER - \$6 PP

FRUIT PLATTER - \$8 PP

COFFEE, TEA, OJ STATION - \$10 PP

PRIX FIXE DINNER MENU \$95 PP

SERVED FAMILY STYLE

NISHNUSHIM

FRENA BREAD SOUR CREAM, ZHOGE (VEG)

HAMOUTZIM VEGETABLES FROM UNION SQUARE FARMERS MARKET (VEG & GF)

ELI'S BABA GANOUSH 2.0, HAR BRACHA TAHINI, FRESH HERBS (VEG & GF)

ADD-ONS:

SPICY PLATE TLV VIBES, SMOKED, GROUND, FRESH (GF) [+\$3 PP]

HUMMUS CART [+\$8 PP]

YALLA

LOCAL CURED FLUKE SASHIMI, RED CARDAMOM, CARROT CONSOMME (GF)

FENNEL SALAD, PRESERVED LEMON, PISTACHIO, EAST JERUSALEM PARMESAN (VEG & GF)

MESIBA [SELECT 3, ADDITIONAL +\$10 PP]

CABBAGE, VEGAN LABNEH, PICKLED FENNEL (VEG & GF)

BRANZINO, SHAVED FRESH ARTICHOKE, SYRIAN OLIVES (GF)

CHICKEN MUSAKHAN, LAFFAH BREAD, AMBA, SPINACH SALAD

RIB-EYE, FRIED POTATO, WATERCRESS & ROASTED GARLIC (GF) [+\$15 PP]

LAMB NECK, YEMENI PANCAKE, TAHINI AMBA, PICKLES & FRESH HERBS [+\$10 PP]

DESSERT

CHEESECAKE

CHOCOLATE MOUSSE

PRIX FIXE DINNER MENU \$135 PP

SERVED FAMILY STYLE

NISHNUSHIM

FRENA BREAD SOUR CREAM, ZHOGE (VEG)

HAMOUTZIM VEGETABLES FROM UNION SQUARE FARMERS MARKET (VEG & GF)

OYSTERS, CUCUMBER-SUMAC MIGNOTTE (1 PER PERSON) [ADDITIONAL OYSTER \$4 PP]

ELI'S BABA GANOUSH, 2.0 HAR BRACHA TAHINI, FRESH HERBS (VEG & GF)

ADD-ONS:

SPICY PLATE TLV VIBES, SMOKED, GROUND, FRESH (GF) [+\$3 PP]

HUMMUS CART [+\$8 PP]

YALLA

OCTOPUS, SMOKED ONION, GREEN SHATTA (GF)

TUNA CRUDO, FRESH HERBS, DATES, LABANE (GF)

FENNEL SALAD, PRESERVED LEMON, PISTACHIO, EAST JERUSALEM PARMESAN (VEG & GF)

MESIBA

CABBAGE, VEGAN LABNEH, PICKLED FENNEL (VEG & GF)

CRISPY WHOLE FISH, CARROT ZHOUG, TABILA SAUCE & LETTUCE CUPS (GF)

HEAD-ON PRAWNS SHRIMP-FREEKAH RISOTTO

LAMB NECK, YEMENI PANCAKE, AMBA, PICKLES, FRESH HERBS

ADD-ON: RIB EYE, FRIED POTATO, WATERCRESS & ROASTED GARLIC (GF) [+\$15 PP]

DESSERT

CHEESECAKE

CHOCOLATE MOUSSE

KISSES

PASSED CANAPES

CHOICE OF 4 FOR 2 HOURS \$75 PER PERSON

ADDITIONAL \$7 PP PER CANAPE

SLIDERS HARISSA AIOLI AND ASHKENAZI PICKLES

FALAFEL BAO TAHINI SAUCE (V)

CAULIFLOWER FRITTERS RED PEPPER CHILE TAHINI (V)

TANDOORI CHICKEN SKEWERS ZUCCHINI TZATZIKI (GF)

LAMB KEBAB CINNAMON SKEWERS, TAHINI (GF), +\$5 PP

SHRIMP SKEWER HARISSA, TZATZIKI, +\$3PP

ARANCINI MUSHROOM, FREEKAH (VEG)

BRUSCHETTA, CRISPY BAGUETTE, ELI'S BABA GANUSH, FRESH HERBS (V)

PANI PURA TUNA AVOCADO, CILANTRO

FLUKE TARTARE RED ENDIVE AND BEET TARTARE, PISTACHIOS (GF)

STATIONS

MINIMUM GUEST COUNT OF 20

ADDITIONAL CHEF FEE OF \$250 PER STATION

SALAD STATION \$20 PP

CHOOSE 2

WILD GRAIN SALAD WITH DRIED FRUIT,
CHEESE, FRESH HERBS

GARDEN SALAD WITH FRESH MESCLUN MIX,
HOUSE VINAGARETTE

FENNEL SALAD

ISRAELI SALAD

RAW BAR STATION \$40PP

EAST AND WEST COAST OYSTERS

SHRIMP COCKTAIL, COCKTAIL SAUCE

MARKET SASHIMI

CHEESE STATION \$25PP

ARTISAN CHEESES, SPREADS, HONEY,
NUTS, SEEDS, BREAD

HUMMUS CART \$8 PP

CARVING \$40PP

SERVED WITH DIPS

SELECT ONE

WHOLE CHICKEN

LEG OF LAMB

NY STRIP

MARKET FISH

**INCLUDES TWO SIDES*

ROASTED POTATOES, ASPARAGUS, CAULIFLOWER, MUSHROOMS

PITA STATION \$35PP

SERVED WITH PITA & CHEF'S ACCOMPANIMENTS

SELECT ONE

CHICKEN MUSAKHAN

GRILLED MUSHROOM

ROASTED CAULIFLOWER

SLOW ROASTED LAMB

MEZZE \$25PP

HUMMUS, BABA GHANOUSH, TAHINI, VEGETABLES, PITA CHIPS,
PICKLES

FALAFAL ADD ON +\$5 PP

ISRAELI SALAD + \$5 PP

DESSERT STATION \$15 PP

CHOOSE 2

MALABI CUPS

CHOCOLATE MOUSSE CUPS

PAVLOVE BITES

CHEESECAKE

BEVERAGE PACKAGES

WINE & BEER \$23 PP PER HOUR

INCLUDES WINE & BEER

HOUSE OPEN BAR \$30 PP PER HOUR

INCLUDES WINE, BEER, CLASSIC LIQUOR, CLASSIC COCKTAILS

PREMIUM OPEN BAR \$35 PP PER HOUR

INCLUDES PREMIUM WINE, BEER, PREMIUM LIQUOR, CLASSIC COCKTAILS

ADDITIONAL

SIGNATURE COCKTAIL FROM MENU \$5 PP PER HOUR

JELLO SHOTS \$10 PER SHOT



FOR INQUIRIES:

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BarLab