

ML&T
Midtown Loft and Terrace

&
ayza



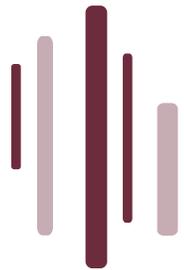
CELEBRATE IN STYLE,
REMEMBER WITH JOY

Welcome to planning your event with us

With over 12 years of experience, Ayza has gained a stellar reputation for incredible private event planning. Our service is a cut above the rest, and we take all of our strengths with us to any Private Event we plan and build.

We work with local food purveyors to supply your party with fresh, local, and organic food whenever available. Enjoy a curated atmosphere paired with food and service with integrity to thrill your guests and make any event a dream.





DINING

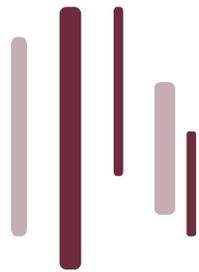
FOOD

Irresistible food sets the tone to any party. We craft our private events menus with local, fresh, and seasonal ingredients. With options for vegan, vegetarian, and tailor-made menus, Ayza's catering creates the perfect event.

WINE & COCKTAILS

Choosing the drink menu for your party does not have to be a daunting task. With our vast selection and experienced staff, we ensure that your party's drinks are premium and complement your style, menu, and atmosphere.





Seasonal Menus

COCKTAIL RECEPTION

HORS D'OEUVRES

homemade hummus
smoked eggplant
mixed marinated olives

assorted cheese & charcuterie station
manchego, parmigiano reggiano, french
brie,
bresaola and wild boar prosciutto di parma

MEDITERRANEAN STATION

angry chicken lollipops
white truffle flatbread
arepa tart
wild mushroom pita tart
crispy baby shrimp dumplings
Florentine prosciutto on ciabatta

OPEN BAR

prosecco & veneto, Italy
rose & provence - France
white & mendoza, Argentina
red & sicily, italy

BEERS

stella & blue moon

SWEETS

chocolate covered strawberry
assorted chocolate truffles by Jacques Torres

includes: food & beverage for 2 hours **\$90 per person**
* each additional hour is \$20 per person
* pricing is per guest and does not include tax & gratuity

menu items can be customized. vegetarian, vegan, tailor-made menus are available

SIT-DOWN DINNER

COCKTAIL HOUR

HORS D'OEUVRES

homemade hummus
smoked eggplant
mixed marinated olives

assorted cheese & charcuterie station
manchego, parmigiano reggiano, french
brie,
bresaola and wild boar prosciutto di
parma

STARTER

baby rocket arugula salad

MAIN COURSE

side dishes: mashed potatoes & roasted seasonal vegetables

(select 2 entree options)

pasta w/ marinara or white sauce
roasted salmon fillet
roasted chicken breast in chardonnay sauce
slow cooked short ribs in port reduction

OPEN BAR

prosecco & veneto, Italy
rose & provence - France
white & mendoza, Argentina
red & sicily, italy

BEERS

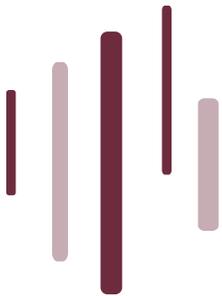
stella & blue moon

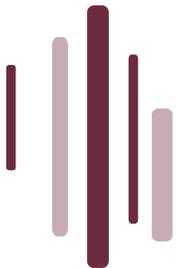
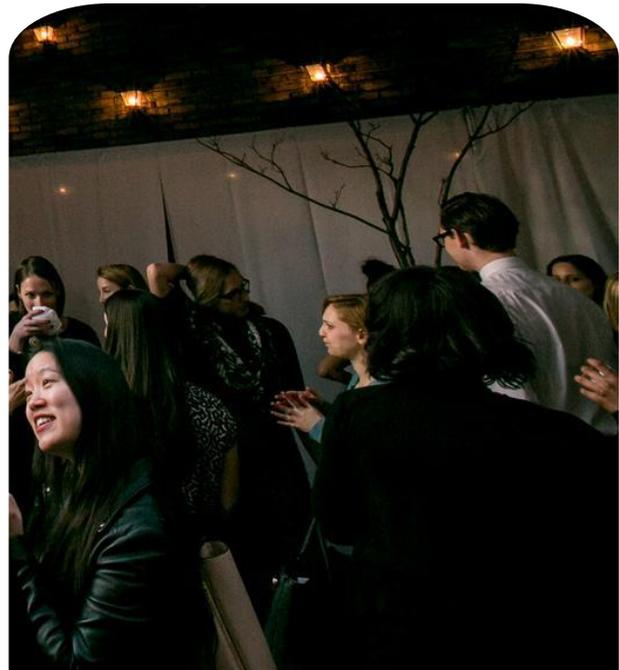
SWEETS

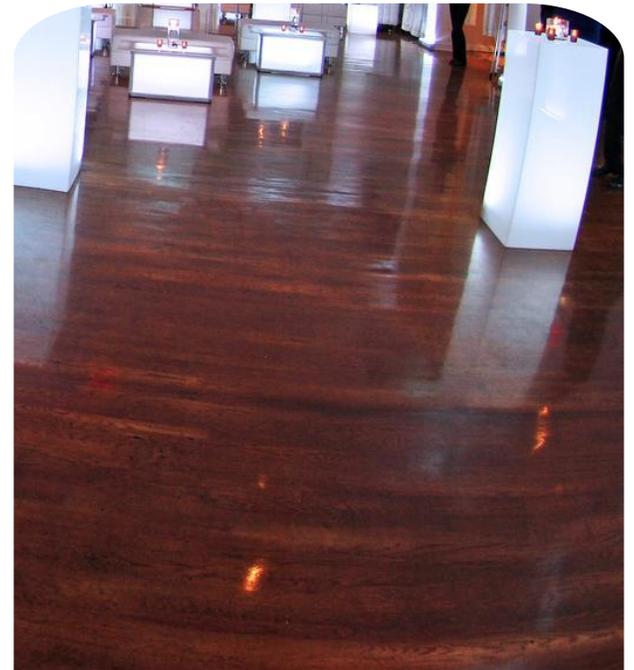
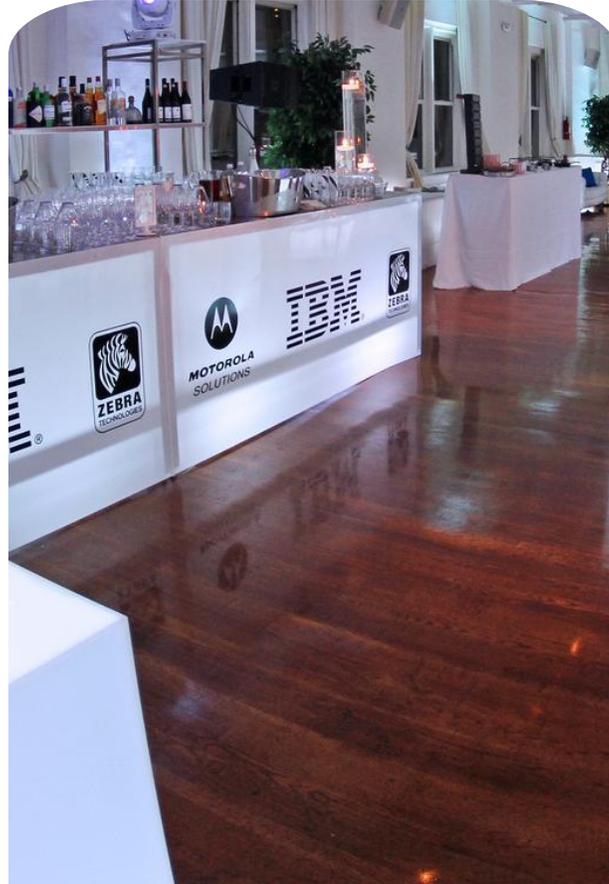
chocolate covered strawberry
assorted chocolate truffles by Jacques Torres
new york cheesecake

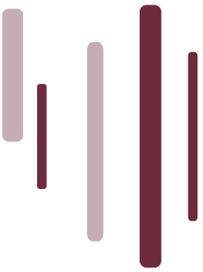
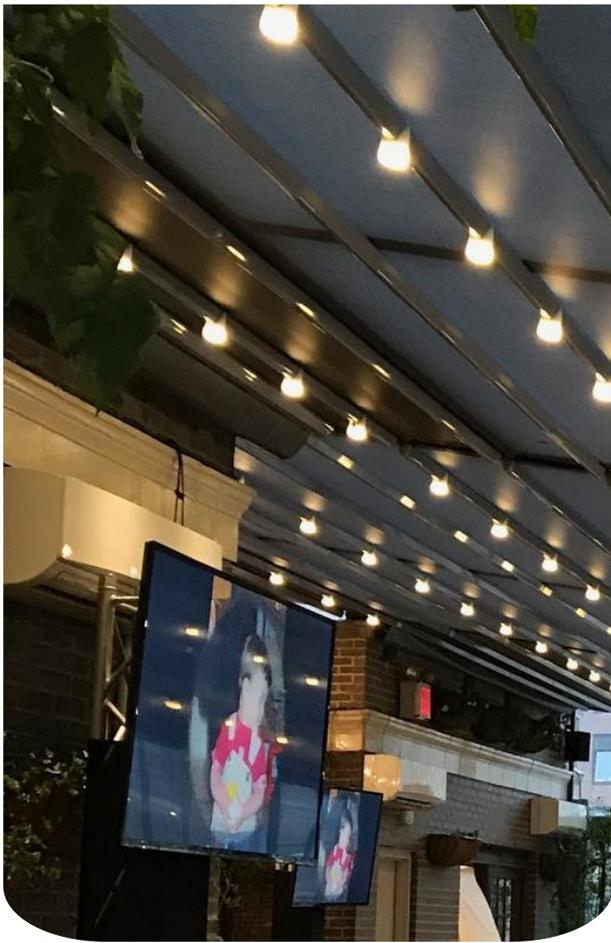
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UPGRADES

PREMIUM SPIRITS

\$20 per person up to 2 hours

SOMMELIER GUIDED WINE TASTING

wine can be intimidating, mysterious, challenging. In this mini course, you'll learn how to taste, enjoy a selection of wines and the pairing options.

\$10 per person

DARK BELGIUM CHOCOLATE FOUNTAIN STATION

unlimited chocolate fondue with fresh fruits, brownies, marshmallow, rice crispy and pretzel

\$20 per person

*pricing does not include tax & gratuity

ayza



Clients

Ayza has been trusted by numerous clients to create the perfect atmosphere, menu, and service:

accenture



Mondelēz
International



facebook

Google

BARCLAYS

CLINIQUE

Bank of America

citi

Deloitte.



Michael Page



CREDIT SUISSE

AVON

ERNST & YOUNG

IBM



L'ORÉAL

LATHAM & WATKINS LLP

“Thank you so much for the quick turnaround on this dinner event! I know it was not that easy in aftermath of the hurricane. Dinner was FABULOUS. It was absolutely perfect. Feedback from the team was glowing; Meetings & Incentives - We absolutely loved the place & everyone had nothing but good things to say.”

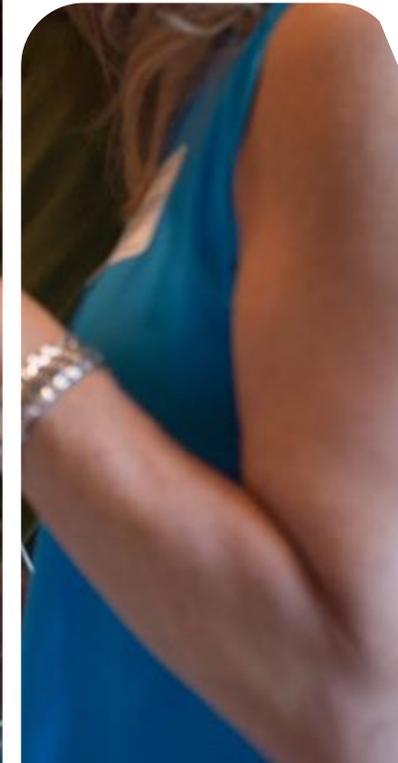
Unilever

“Thank you for having everything set-up upon arrival. Your team was very attentive from start to finish. The food & drinks were amazing, our compliments to the Chef. Everything was wonderful and we had a great time. The ambience was relaxed but sophisticated. Your team was great! It was a pleasure working with AYZA!”

The James Hotel

“Everything was fabulous: the food, atmosphere & service. Appreciate your accommodating us, and look forward to working with you again.”

Global Halls Innovation, Mondelēz International





Contact Us

Thank you for your interest in Ayza catering. It is our pleasure and passion to build the perfect event for our clients.

Our dedicated and experienced team of event planners will service any request for your dream event.

Contact us to set up your MENU TASTING now

Emmy Royelle - event manager
pp@ayzany.com

Zafer Sevimcok - team captain & sommelier

Hugo Garcia - executive chef

Ayza Events & Catering

(2 Blocks away from Midtown Loft & Terrace)

11 West 31st Street

(5th Ave. & Broadway)

New York, NY 10001