



PARTIES & EVENTS

CONCEPT

Carefully crafted, yet bold flavored. Rooted in tradition, yet adventuring into contemporary tastes. Chef Richard Sandoval blends the earthy flavors of his native Mexico with worldly ingredients and creative cooking techniques to create the modern Mexican cuisine at Maya. Our hospitality is warm and Latin. We welcome you to linger over drinks, rediscover Mexican classics – guacamole, tacos with authentic fillings and fresh-made tortillas – and savor the Chef’s signature dishes. Maya is inspired by local tequilerias in Mexico, where lively conversation is shared over bottles and small plates. Our collection boasts over 200 agave-based spirits. Sip them slowly as the locals would, or drink them in our hand-muddled cocktails. Salud y buen provecho!



CHEF

RICHARD SANDOVAL

Chef Richard Sandoval is a global pioneer in contemporary Latin cuisine. His career as a chef, restaurateur and entrepreneur also includes serving as a television personality, cookbook author, brand ambassador and philanthropist. He is internationally acclaimed for his innovative approach in combining Latin ingredients with modern culinary techniques to create award-winning flavors that span 60 locations and 4 continents.

A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." Chef Sandoval is commended for elevating Latin American dining in each market he has a presence, and nine of his restaurants have been voted best in their category with regular features in publications like The New York Times and People. Sandoval is also credited for introducing Latin cuisine to the UAE, Qatar and Serbia.



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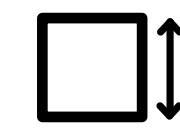
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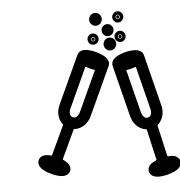


OUR RESTAURANT

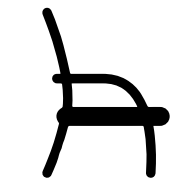
At Maya, Chef Richard Sandoval's first iconic restaurant offers his internationally acclaimed blend of authentic Mexican ingredients and innovative culinary techniques. Handcrafted margaritas and a selection of over 100 tequilas pair beautifully with the flavorful dishes.



SQUARE FEET: 2,400



RECEPTION CAPACITY: 200



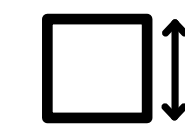
SEATED CAPACITY: 150



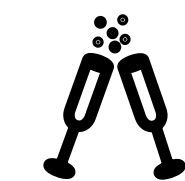
EVENT SPACE #1 **PRIVATE DINING ROOM**

The Private Dining Room is a fully private event space with sliding barn doors that open to our Main Dining Room and Tequileria Bar.

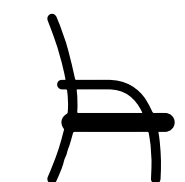
FOOD & BEVERAGE MINIMUM: \$1,800+



SQUARE FEET: 400



RECEPTION CAPACITY: 40



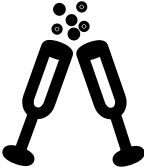
SEATED CAPACITY: 30



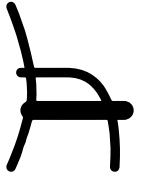
EVENT SPACE #2
**SALON DE
BLANCO**

The Salon de Blanco is a bright, semi-private event space that is separated from the main dining room by a half-wall.

FOOD & BEVERAGE MINIMUM: \$1,000+



RECEPTION CAPACITY: 20




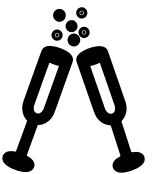
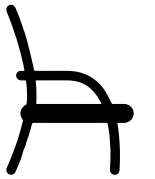
SEATED CAPACITY: 18



EVENT SPACE #3
**MAIN
DINING ROOM**

This semi-private event space is perfect for a variety of floor plans and configurations.

FOOD & BEVERAGE MINIMUM: \$6,000+

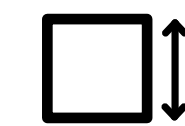
-  SQUARE FEET: 1,200
-  RECEPTION CAPACITY: 125
-  SEATED CAPACITY: 75



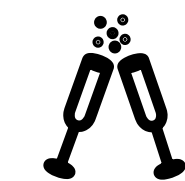
EVENT SPACE #4 **RESTAURANT BUYOUT**

Rent out the entire restaurant and bar for a customized private event with a variety of floor plans and configurations.

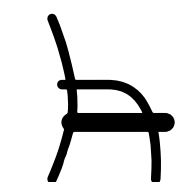
FOOD & BEVERAGE MINIMUM: \$12,000+



SQUARE FEET: 2,400



RECEPTION CAPACITY: 250



SEATED CAPACITY: 125

MENU

Carefully crafted, yet bold flavored. Rooted in tradition, yet adventuring into contemporary tastes. Chef Richard Sandoval blends the earthy flavors of his native Mexico with worldly ingredients and creative cooking techniques to create the modern Mexican cuisine at Maya.



PACKAGE #1

INCLUDES 2 APPETIZERS, 2 ENTRÉES & 1 DESSERT

55.00PP

served family style for groups of 8-75 people
served buffet style for groups of 50-200 people

APPETIZERS

CHOOSE TWO

TRADITIONAL GUACAMOLE ^V

QUESO FUNDIDO ^{D,V}

SHRIMP CEVICHE ^S

CRISPY CALAMARI ^S

CRISPY SHORT RIB CORN
EMPANADAS ^D

MEXICAN CHOP SALAD ^D

ROASTED HEIRLOOM
BEET SALAD ^{D,N,V}

ENTRÉES

CHOOSE TWO

CRISPY FISH TACO ^{D,G}

beer battered fish - chipotle napa cabbage slaw
avocado - flour tortillas

TACOS DE HONGOS ^{D,V}

birria mushroom - grilled cheese - cilantro
black bean purée - pickled shallot - corn tortillas

ADOBO GRILLED
CHICKEN TACOS

green tomatillo salsa - radish - red onion
cilantro - corn tortillas

AL PASTOR TACOS

adobo pork marinade - grilled pineapple
red onion - cilantro - salsa verde - corn tortillas

CHICKEN ENCHILADAS ^D

tomatillo salsa - chihuahua cheese
crema fresca - pickled fresno

CARNITAS

braised chamorro pork belly
tomatillo-plum salsa - xni-pec habanero salsa
pickled chillis - black beans - corn tortillas

DESSERTS

CHOOSE ONE

HOUSEMADE CHURROS ^{D,G,V}

COCONUT TRES LECHE CAKE ^{D,G,V}

CHOCOLATE BROWNIE ^{D,G,N,V}

WARM CORN CAKE ^{D,G,V}

ADD-ON ENHANCEMENTS

ADDITIONAL APPETIZER
IN PACKAGE 5.00PP

ESQUITES ^{D,V} 5.00PP

RICE & BEANS ^{D,V} 5.00PP

CARMELIZED
PLANTAINS ^{D,V} 5.00PP

SAUTÉED WILD
MUSHROOMS ^{D,V} 5.00PP



PACKAGE #2

INCLUDES 2 APPETIZERS, 3 ENTRÉES & 1 DESSERT

70.00PP

served family style for groups of 8-75 people
served buffet style for groups of 50-200 people

APPETIZERS

CHOOSE TWO

TRADITIONAL GUACAMOLE ^V

QUESO FUNDIDO ^{D,V}

SHRIMP CEVICHE ^S

CRISPY CALAMARI ^S

CRISPY SHORT RIB CORN
EMPANADAS ^D

MEXICAN CHOP SALAD ^D

ROASTED HEIRLOOM
BEET SALAD ^{D,N,V}

ENTRÉES

CHOOSE THREE

OPTIONS FROM PACKAGE #1 ALSO AVAILABLE

MAYA SIGNATURE FAJITA ^{D,S}

flour tortillas - guacamole - crema fresca
morita salsa

choice of protein: skirt steak, marinated shrimp
or adobo chicken

ZARANDEADO SALMON ^D

corn esquites - cherry tomato - chayote
napa cabbage slaw

SHRIMP & CRAB ENCHILADAS ^{D,S}

cotija - cremini mushroom - sun-dried chili sauce

MOLE POBLANO ^{D,G,N,S}

roasted chicken breast - creamy cotija rice

DESSERTS

CHOOSE ONE

HOUSEMADE CHURROS ^{D,G,V}

COCONUT TRES LECHE CAKE ^{D,G,V}

CHOCOLATE BROWNIE ^{D,G,N,V}

WARM CORN CAKE ^{D,G,V}

ADD-ON ENHANCEMENTS

ADDITIONAL APPETIZER
IN PACKAGE 5.00PP

ESQUITES ^{D,V} 5.00PP

RICE & BEANS ^{D,V} 5.00PP

CARMELIZED
PLANTAINS ^{D,V} 5.00PP

SAUTÉED WILD
MUSHROOMS ^{D,V} 5.00PP



PACKAGE #3

INCLUDES 3 APPETIZERS, 3 ENTRÉES & 2 DESSERTS

85.00PP

served family style for groups of 8-75 people
served buffet style for groups of 50-200 people

APPETIZERS

CHOOSE THREE

TRADITIONAL GUACAMOLE ^V

QUESO FUNDIDO ^{D,V}

SHRIMP CEVICHE ^S

CRISPY CALAMARI ^S

CRISPY SHORT RIB CORN
EMPANADAS ^D

MEXICAN CHOP SALAD ^D

ROASTED HEIRLOOM
BEET SALAD ^{D,N,V}

ENTRÉES

CHOOSE THREE

OPTIONS FROM PACKAGE #1 & #2 ALSO AVAILABLE

TAMPIQUEÑA ^D

grilled skirt steak - mole cheese enchilada
guacamole - poblano-potato gratin

HALIBUT ^D

celery root purée - pickled salsa
creamy morita sauce

LOBSTER TACOS ^{D,G,S}

rosarito style - chipotle salsa - avocado
black beans - red onion - flour tortillas

BIRRIA

adobo braised short rib - plantain purée
pickled red onion - purslane sprouts

WAGYU BEEF ENCHILADAS ^D

habanero - manchego - truffle crema
black garlic sauce - purslane sprout

CAMARONES AL CHIPOTLE ^{D,S}

flambéed tequila shrimp - black bean purée
corn masa huarache

DESSERTS

CHOOSE TWO

HOUSEMADE CHURROS ^{D,G,V}

COCONUT TRES LECHE CAKE ^{D,G,V}

CHOCOLATE BROWNIE ^{D,G,N,V}

WARM CORN CAKE ^{D,G,V}

ADD ON-ENHANCEMENTS

ADDITIONAL APPETIZER
IN PACKAGE 5.00PP

ESQUITES ^{D,V} 5.00PP

RICE & BEANS ^{D,V} 5.00PP

CARMELIZED
PLANTAINS ^{D,V} 5.00PP

SAUTÉED WILD
MUSHROOMS ^{D,V} 5.00PP



RECEPTION

BOTANA OPTIONS

Priced per appetizer, each appetizer feeds 3-4 people

TRADITIONAL GUACAMOLE ^V 18

avocado - tomato - onion - cilantro - lime
add tuna tartare +5 | crispy pork belly +4

CRISPY CALAMARI ^S 16

BOTANA PLATTER OPTIONS

Priced by the platter, each platter includes 20 pieces
Platters can be displayed or passed

CHICKEN FLAUTAS 99

crispy corn tortillas - black bean purée
salsa roja - crema fresca - pickled onion

MINI MAYA DOG 99

bacon-wrapped hot dog - chipotle mayo
pickled chili

TUNA CEVICHE SPOONS 59

red fresno aguachile - avocado - cilantro
red onion

SHRIMP CEVICHE SPOONS ^S 59

avocado - tomato - cilantro - onion - lime

HOUSEMADE CHURROS ^{D,V} 45

chocolate sauce - cajeta caramel sauce

CRISPY SHORT RIB EMPANADAS ^D 120

black bean purée - avocado salsa - crema
queso fresco - radish - pickled red onion

POBLANO RAJAS

QUESADILLA ^{D,V} 110

corn masa - poblano rajas - oaxaca cheese
salsa verde - cotija - black bean purée

STEAK TACOS 140

tomatillo sauce - onion - cilantro - corn tortillas

ADOBO GRILLED CHICKEN TACOS 120

green tomatillo salsa - radish - red onion
cilantro - corn tortillas

AL PASTOR TACOS 120

adobo pork marinade - grilled pineapple
red onion - cilantro - salsa verde - corn tortillas

CARNITAS TACOS 120

braised pork - tomatillo salsa - onion
cilantro - corn tortillas

SHRIMP TACOS ^{D,S} 130

rosarito style - black beans - guajillo sauce
pickled red onion - flour tortillas

CRISPY FISH TACOS ^{D,G} 130

beer battered fish - chipotle napa cabbage slaw
avocado - flour tortillas

VEGETARIAN TACOS ^{VG} 110

chayote squash - avocado purée - radish
red onion - crispy sweet potato

TACOS DE HONGOS ^{D,V} 110

birria mushroom - grilled cheese - cilantro
black bean purée - pickled shallot - corn tortillas



BAR PACKAGES

TRADITIONAL

UNLIMITED CONSUMPTION FROM A SELECTION OF MEXICAN BEER, HOUSE WINES, HOUSE MARGARITAS & SANGRIA

2 hours 45.00PP
3 hours 55.00PP

BEBIDAS LATINAS

UNLIMITED CONSUMPTION FROM A SELECTION OF TEQUILAS, CLASSIC MARGARITAS, SELECT WINES, MEXICAN BEER, SANGRIA & SPIRITS

2 hours 55.00PP
3 hours 65.00PP

TEQUILA BAR

UNLIMITED CONSUMPTION FROM A SELECTION OF 30 TEQUILAS, CLASSIC MARGARITAS, SELECT WINES, MEXICAN BEER, SANGRIA & SPIRITS

2 hours 65.00PP
3 hours 75.00PP

HOST BAR

HOST WILL BE CHARGED PER DRINK BASED ON CONSUMPTION AT THE EVENT

regular menu pricing applies



BOOKING

DEPOSIT

All reservations are considered tentative until an executed copy of the event contract and 50% deposit is received from Client.

MINIMUM GUARANTEE

All event spaces require a food and beverage minimum that varies based on date, time, and specific location. The minimum refers to the specific dollar value that the client must commit to food and beverage for each event before any additional fees such as, but not excluded to, tax, operations fees, and administrative fees, are calculated on your expense. The F&B minimum may be met by any combination of food and beverage packages offered by the venue, and if the minimum is not satisfied the client will assume any variance.

MENU FINALIZATION

All event menus must be finalized at a minimum of 7 days in advance of the event date.

GUARANTEED GUEST COUNT

Final guest count guarantee is required in writing no fewer than three (3) business days prior to the event date.

ADDITIONAL FEES

ROOM CHARGES

We do not require room charges for private events in this space.

SERVICE & ADMIN FEES

All food, beverage, and venue rental fees, are subject to a 6% administrative and operations fee.

EQUIPMENT RENTALS

If rentals are required any and all charges will be discussed with the client prior to the event.

FIND US

ADDRESS

1191 1st Avenue, New York, NY 10065

PARKING

Metered street parking along 1st ave and 3
Parking Garages located within walking distance.

Manhattan East Parking (322 E 66th St.)
Lenox 65 Parking Garage (360 E 65th St)
1014 W 63rd Parking

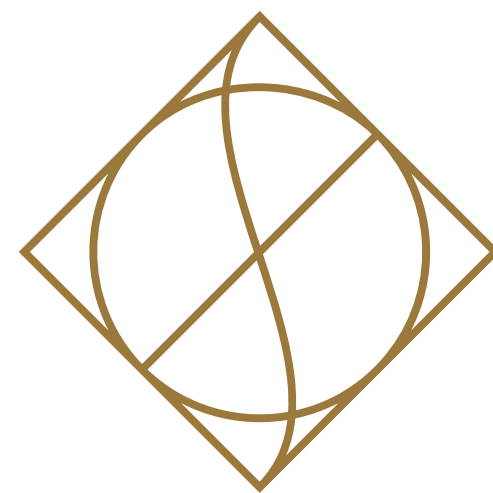
VALET

Valet is not available at this location.

CONTACT US

PHONE

212.585.1818



RICHARD
SANDOVAL
HOSPITALITY