



PARTIES & EVENTS



OUR 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!



OUR 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 50 locations and 5 continents.

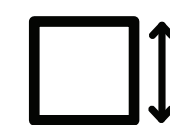
A graduate of the Culinary Institute of America, Sandoval has earned many accolades over the course of his career including Mexico's "National Toque d'Oro," Bon Appétit's "Restaurateur of the Year," Cordon d'Or's "Restaurateur of the Year" and was a James Beard Semi-Finalist for "Outstanding Restaurateur." 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.



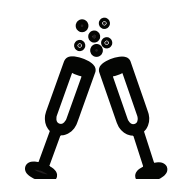
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KEY



SIZE OF VENUE



RECEPTION CAPACITY



SEATED CAPACITY






OUR RESTAURANT

At Maya, Chef Richard Sandoval 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.



 2400 SQ FEET

 200 RECEPTION CAPACITY

 150 SEATED CAPACITY



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: \$2500-\$4000

 400 SQ FEET

 40 RECEPTION CAPACITY

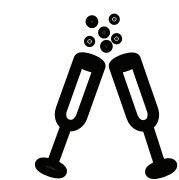
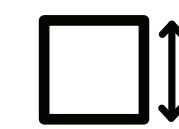
 30 SEATED CAPACITY



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: \$1200-\$2500



20 RECEPTION CAPACITY



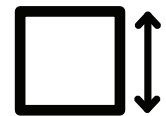
18 SEATED CAPACITY



EVENT SPACE #3 MAIN DINING ROOM

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

Food & Beverage Minimum: \$6000-\$15,000

 1200 SQ FEET

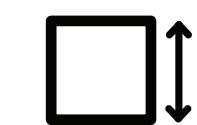
 125 RECEPTION CAPACITY

 75 SEATED CAPACITY

EVENT SPACE #4 RESTAURANT BUYOUT

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

Food & Beverage Minimum: \$12,000-\$25,000

 2400 SQ FEET

 250 RECEPTION CAPACITY

 125 SEATED CAPACITY



OUR MENU

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SHARED DINNER

Package # 1

\$55 PP / includes: 1 appetizer, 2 entrées, 1 dessert

Package # 2

\$65 PP / includes: 2 appetizers, 3 entrées, 1 dessert

Package # 3

\$75 PP / includes: 3 appetizers, 3 entrées, 2 desserts

APPETIZERS:

TRADITIONAL GUACAMOLE - v

QUESO FUNDIDO - v, d

TUNA CEVICHE

CRISPY CALAMARI - s

GRILLED PORK BELLY - n

MEXICAN CHOP SALAD

ENTRÉES

ADOBO GRILLED CHICKEN TACOS - gf

CHAYOTE SQUASH TACOS - gf, v

FAJITAS

choose one protein: Marinated Shrimp, Adobo Chicken, Skirt Steak

CHICKEN ENCHILADAS - gf,d

TAMPIQUENA - d

ZARANDEADO SALMON - d

DESSERT:

HOUSEMADE CHURROS

TRES LECHE CAKE

RECEPTION

We have 3 reception menu options:

1.) Botana Options

2.) Botana Platter Options

3.) Enhancements

BOTANA OPTIONS

PRICED PER APPETIZER
EACH APPETIZER FEEDS 3-4 PEOPLE

TRADICIONAL GUACAMOLE - v \$18
avocado - tomato - onion- cilantro - lime
GUACAMOLE ADD ONS
+ tuna tartare \$5
+ crispy pork belly \$4

CRISPY CALAMARI - s \$15

BOTANA PLATTER OPTIONS

PRICED BY THE PLATTER
EACH PLATTER INCLUDES 20 PIECES
PLATTERS CAN BE DISPLAYED OR PASSED

CHICKEN FLAUTAS PLATTER \$99
MINI MAYA DOG PLATTER \$99
TUNA CEVICHE SPOONS PLATTER \$59
SHRIMP CEVICHE SPOONS PLATTER - s \$59
avocado, tomato, cilantro, onion, lime
HOUSEMADE CHURROS PLATTER - v,d \$45
STEAK TACO PLATTER - gf \$110
ADOBO GRILLED CHICKEN TACOS PLATTER - gf \$110
AL PASTOR TACOS PLATTER - gf \$110
VEGETARIAN TACOS PLATTER - gf,v \$100

ENHANCEMENTS

Welcome Cocktail	15 PP
Cinnamon Churros	11 PP
Tres Leches Cake	12 PP

BAR PACKAGES

We have 4 bar package options:

- 1.) Traditional Package*
- 2.) Bebidas Latinas Package*
- 3.) Tequila Bar Package*
- 4.) Host Bar Package*

TRADITIONAL PACKAGE

unlimited consumption from a selection of mexican beer, house wines, house margaritas & sangria

2 HOURS | \$45 per guest

3 HOURS | \$55 per guest

BEBIDAS LATINAS PACKAGE

unlimited consumption from a selection of tequilas, classic margaritas, latin wines, mexican beer, sangria & spirits

2 HOURS | \$55 per guest

3 HOURS | \$65 per guest

TEQUILA BAR PACKAGE

unlimited consumption from a selection of 30 tequilas, classic margaritas, latin wines, mexican beer, sangria & spirits

2 HOURS | \$65 per guest

3 HOURS | \$75 per guest

HOST BAR PACKAGE

host will be charged per drink based on consumption at the event. regular menu pricing applies.

SHARED MENU



RECEPTION MENU



BAR



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 Ave., 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*

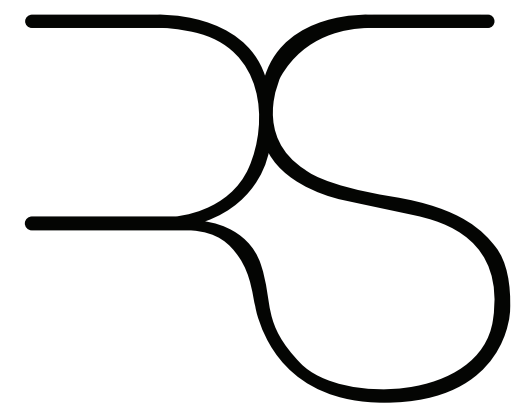
VALET

Valet is not available at this location.

CONTACT US

PHONE

212.585.1818



RICHARD SANDOVAL
HOSPITALITY