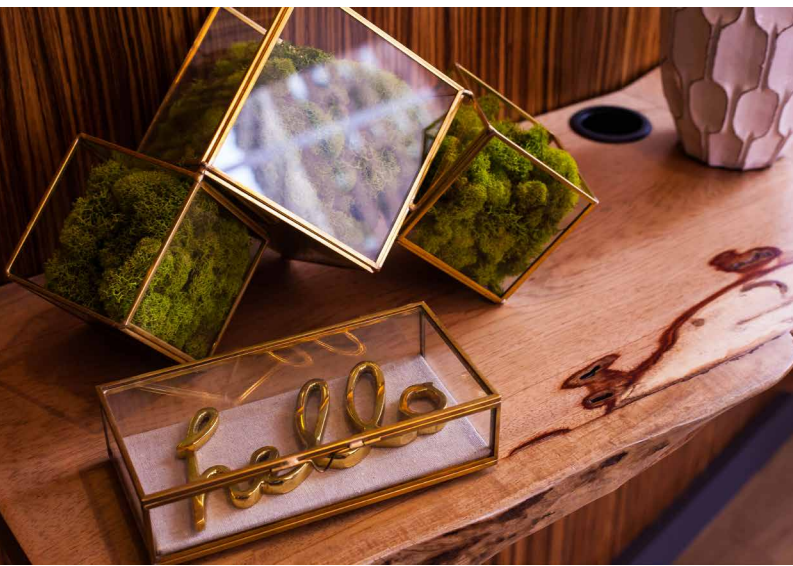
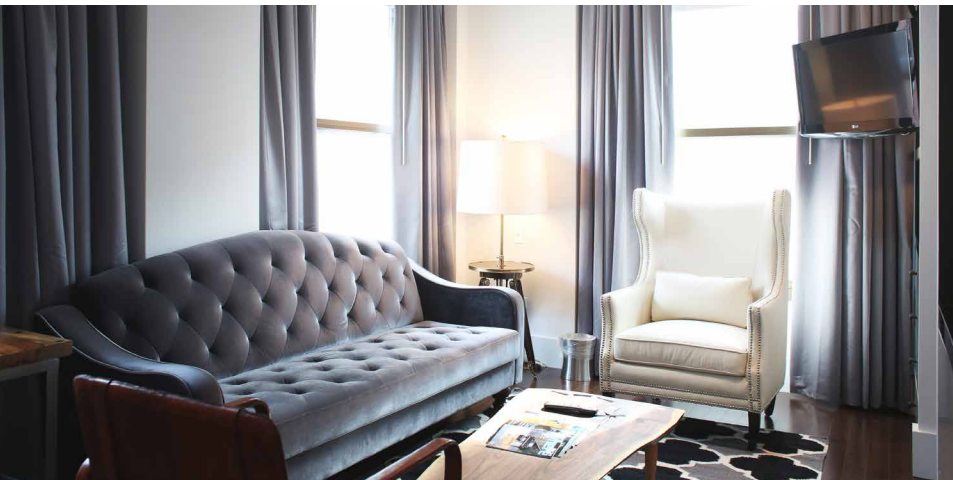
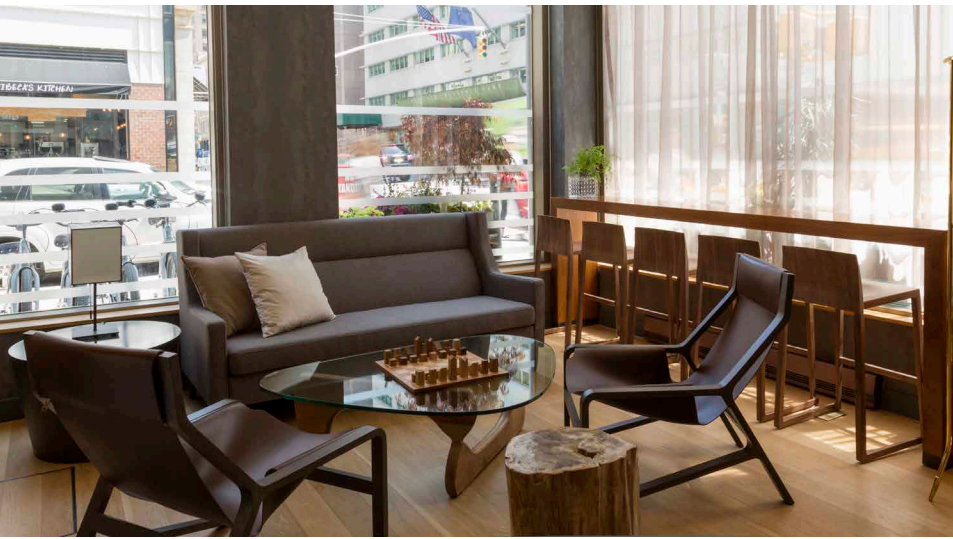


Let's MEET at...  
**DUANE STREET HOTEL**



DUANE STREET HOTEL IS THE PERFECT SETTING FOR CASTING CALLS, PHOTO SHOOTS, GATHERINGS, PRIVATE DINNERS, SHOW ROOMS, PRESS INTERVIEWS, MEETINGS AND WEDDING SUITES.

WITH FLEXIBLE SPACES THAT CAN ACCOMMODATE EVENTS OF 5-60 PEOPLE, GREAT THINGS CAN HAPPEN AT DUANE STREET HOTEL MEETINGS.



### CORNER SUITE AND JUNIOR SUITE:

- Seating area that can accommodate up to 10 people
- Complimentary Wi-Fi
- Chic décor in sophisticated black and white
- Mini-bar with gourmet snacks
- La Colombe coffee in-room, along with a Nespresso coffee and tea machine
- 24-hour concierge service
- Catering by Chef Jehangir Mehta



### DUANE STREET HOTEL BAR & LOUNGE:

- Can accommodate up to 14 (the bar seats four and the lounge seats ten)
- Handcrafted cocktails
- Newly renovated with a chic and smart design
- Featuring craft coffee and espresso drinks from La Colombe Coffee Roasters throughout the day
- Lite bite menu and catering by Chef Jehangir Mehta



### PRIVATE DINING ROOM:

- Can accommodate up to 8 people
- Newly renovated
- Complimentary Wi-Fi
- Intimate dining and meeting space
- Catering by Chef Jehangir Mehta. (All catering menus are customized to the likes and needs of the event)



### GRAFFITI EARTH:

- 18 people sit-down, 40 cocktail
- Vegetable-forward dishes
- Emphasis on sustainability throughout with a focus on being more environmentally conscious in every way it can, from the ingredients it utilizes to the materials used throughout the restaurant
- Food by Chef Jehangir Mehta



### CHEF JEHANGIR MEHTA:

At his popular East Village restaurant Graffiti, as well as in his runner-up performance on The Next Iron Chef, Jehangir Mehta made his name by juxtaposing ingredients, textures and tastes from his native India and Persian heritage with flavors from all around the globe. Vegetable-forward dishes are at the forefront of the menu showcasing how animal protein can be beautifully balanced with plant based options.

Mehta is the chef/owner of Graffiti Earth, as well as Graffiti and Me and You. He has been a participant in Food Network's Next Iron Chef Redemption 2012, the runner-up at the Next Iron Chef 2009, a participant in the Iron Chef America and a guest on Martha Stewart Living. The popularity of his distinctive style led to a food rating of 28 on 30 for Graffiti in the 2015 Zagat. Chef Mehta is the chef ambassador for the National Foundation of Celiac Awareness, and the Mushroom Board and tours around the country extensively to promote both causes.



DUANE STREET HOTEL | 130 DUANE STREET | NEW YORK, NY 10013

Please contact 212.964.4600 or [sales@duanestreethotel.com](mailto:sales@duanestreethotel.com) for rates & availability