



ROOFTOP · LOUNGE · LIVE MUSIC · PRIVATE EVENTS

Event Deck 2026





Open Bar

2-hour minimum

01

Beer, Wine & House Spirits

Beer & wine option available

\$70 PER PERSON, TWO HOURS
\$30 EACH ADDITIONAL HOUR

Includes all beers, house wine, champagne, house spirits, bottled water & soft drinks

BOTTLED BEER

Amstel Light · Brooklyn Lager · Budweiser · Corona · Heineken · Stella Artois · High Noon · White Claw · Coors Light · Angry Orchard

HOUSE WINE

Seasonal availability of red and white selections

02

Standard Spirits

Select standard option available

\$80 PER PERSON, TWO HOURS
\$35 EACH ADDITIONAL HOUR

Includes all beers, upgraded wines, champagne, mid-level brands, bottled water & soft drinks

VODKA

Absolut · Tito's · Bond Street

WHISKEY | BOURBON

Crown Royal · Jack Daniel's · Groom · Bulleit · Maker's Mark

TEQUILA

Espolon · Altos · Del Maguey

SCOTCH

Dewar's

GIN

Bombay · Tanqueray

RUM

Bacardi · Captain Morgan · Malibu

03

Premium Spirits

Select premium option available

\$90 PER PERSON, TWO HOURS
\$40 EACH ADDITIONAL HOUR

Includes all beers, upgraded wines, premium brands, bottled water, Red Bull & soft drinks

VODKA

Belvedere · Grey Goose · Ketel One

WHISKEY | BOURBON

Woodford Reserve · Knob Creek

TEQUILA

Patron · Don Julio · Casamigos

SCOTCH

Glenlivet · Johnnie Walker Black · Macallan 12

GIN

Hendrick's · Monkey 47

- All packages require a two-hour minimum and at least thirty participants.
- Shots & doubles are not included in any package.
- House or custom specialty cocktails may be added to any package for an additional cost. Please inquire with your Sales Manager for pricing.
- We offer consumption-based open bars, drink tickets, and cash bar options.



Passed Hors d'Oeuvres

2-hour minimum

Choice of 5

\$35 per person

Choice of 7

\$45 per person

4–5 pieces

per guest, per hour

Meat

Prime Beef Sliders · smoked mozzarella, zuzu mayo	NF
Pigs in the Blanket · honey mustard sauce	NF
Beef Empanadas	NF
Spicy Korean Beef · cucumber and yogurt sauce	GF · NF
Steak Tartare in savory cup	NF
Mini Meatball Sliders · marinara, mozzarella	NF
Steak Skewers · chimichurri	GF · NF

Chicken

Asian Style Chicken Kebabs	GF · NF
Chicken Quesadillas · chipotle mayo	NF
Chicken Meatballs	GF · NF
Smoked Chicken Skewers	GF · NF
Chicken Satay	GF · NF
Mini Chicken & Waffles	GF · NF

Seafood

Smoked Salmon Pinwheels	NF
Coconut Shrimp · sweet chili sauce	GF
Tuna Tartare	GF · NF (by request)
Mini Crab Cakes · mustard aioli	NF
Rock Shrimp Tempura	NF
Spicy Tuna Tartare on Cucumber	GF · NF
Mini Fish Tacos (+\$3 pp)	GF · NF
Mango Shrimp Skewers (+\$3 pp)	GF · NF

Vegetarian

Cheese Arancini	VG · NF
Spinach & Cheese Empanadas	VG · NF
Tomato Bruschetta	V · NF
Kale Vegetable Dumplings	V · NF
Vegetable Spring Rolls	V · NF
Caprese Skewers	GF · VG · NF
Black Truffle Mac & Cheese Tartlets	VG · NF
Trio of Hummus Cups	V · NF
Classic Deviled Eggs	GF · VG · NF

Stationary platter option: choose any selection as a 30-piece tray for \$125. Menus are seasonal and subject to change.

GF GLUTEN FREE · V VEGAN · NF NUT FREE · VG VEGETARIAN



Buffet Selections

Buffet 1 · \$45 *per person*

Choice of 1 salad, 1 pasta, 1 entrée, 1 side & 1 dessert

Buffet 2 · \$55 *per person*

Choice of 1 salad, 1 pasta, 2 entrées, 2 sides & 1 dessert

Salads

Mesclun Greens · herb vinaigrette	GF · VG · V · NF
Endive, Apple & Walnut · Roquefort, champagne vinaigrette	VG
Classic Caesar · croutons on side	VG
Salade Niçoise-Inspired · tuna optional	

Pasta

Wild Mushroom Ravioli	VG
Cavatelli Bolognese	NF
Penne Alla Vodka	VG
Rigatoni Pomodoro	VG · V

Entrées

Roasted Salmon · citrus and dill sauce	GF · NF
Roasted Filet of Beef	GF · NF
Eggplant Parmesan · mozzarella cheese, basil marinara	VG
Herb-Roasted Chicken Breast · creamy mustard sauce	GF · NF
Beef Bourguignon	NF

Sides

Roasted Fingerling Potatoes · rosemary, thyme, garlic	NF · GF · VG
Garlic Mashed Potato	VG · NF
Haricot Verts	NF · GF · V
French Fries	

Desserts

Mini Cupcakes	
Mini Cheesecakes	
Cookies & Brownie Bites	
Vegan Berry Cake	V · VG
Cannoli	

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Stationary Platters

International & Domestic Cheese Board

+\$250 | +\$350

Chef's selection of three cheeses, grapes, olives, assorted crackers

NF · V · VG (by request)

Chef's selection of five cheeses, grapes, olives, assorted crackers

NF · V · VG (by request)

Charcuterie

+\$250 | +\$350

Chef's selection of three cured meats, olives, assorted crackers

NF · GF (by request)

Chef's selection of five cured meats, olives, assorted crackers

NF · GF (by request)

Large Cheese & Meat Combo

\$500

Chef's selection of five cheeses, five cured meats, grapes, olives, assorted crackers

NF · GF (by request)

Crudités

\$175

Sliced & whole raw vegetables, balsamic vinaigrette & ranch dressing

NF · GF · VG

Chicken Lollipops

30 pcs | \$125

Honey sriracha sauce

NF · GF (by request)

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Stations

Pasta Station

Your choice of 3 pastas · \$22 per person
GF available upon request

Penne alla Vodka	NF · VG
Rigatoni Pomodoro	NF · V
Cavatelli Bolognese	NF
Wild Mushroom Ravioli	VG

Sliders Station

Your choice of 2 sliders · \$22 per person

Prime Beef Sliders · classic condiments	NF
Crispy Chicken Sliders · chipotle mayo	NF
Vegetarian Sliders · roasted vegetables, mozzarella	NF · VG

Taco Station

Your choice of 2 proteins · \$24 per person
All accompanied with warm tortillas, salsa & crema

Chicken Tinga	
Carne Asada	
Roasted Vegetables	V · VG

Mediterranean Mezze Station

\$18 per person · NF

Hummus	V · VG
Baba Ghanoush	V · VG
Feta	VG
Olives	VG
Pita Bread	

Flatbread Station

\$22 per person

Margherita	VG
Truffle Mushroom	VG
Sausage & Peppers	
Prosciutto & Arugula	

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Brunch Buffet

\$55 per person

Bakery & Fruit

Assorted Croissants, Muffins & Breakfast Breads

NF · VG

Seasonal Fresh Fruit Display

NF · V · GF · VG

Salads

Mesclun Greens · herb vinaigrette

NF · V · GF · VG

Salade d'Endives · apple, walnut, Roquefort

VG

Classic Caesar · croutons on side

VG

Shaved Vegetable Salad · lemon vinaigrette

NF · V · GF · VG

Breakfast Favorites

Scrambled Eggs with Chives

NF

Crispy Bacon

GF · NF

Breakfast Sausage

GF · NF

Buttermilk Pancakes · maple syrup

VG · NF

Brunch Entrées (choice of 2)

Baked Omelette Paysanne · ham, gruyère, mushrooms

GF

Croque Monsieur Bake · ham, gruyère, béchamel

Roasted Chicken Thighs · herbs, garlic

GF · NF

Brunch Burger Sliders · short rib-brisket blend

NF

Add-Ons

Deconstructed Steak & Eggs (+\$5 per person)

NF

Build-Your-Own Omelette Station (+\$10 per person)

GF GLUTEN FREE · V VEGAN · NF NUT FREE · VG VEGETARIAN



Add-Ons & Event Support

Optional enhancements

Photo Booth

\$350/hour · 2-hour minimum

Karaoke

\$500/hour

Stage Setup

Available for a \$500 flat fee

A/V Services

Available starting at \$200

Custom support

Need a tailored setup? Additional production support and event enhancements can be arranged upon request.

Venue overview

Three distinct spaces in the heart of the Lower East Side, designed for unforgettable events, performances, and private gatherings. Floor plans and full technical specs for each space follow.