

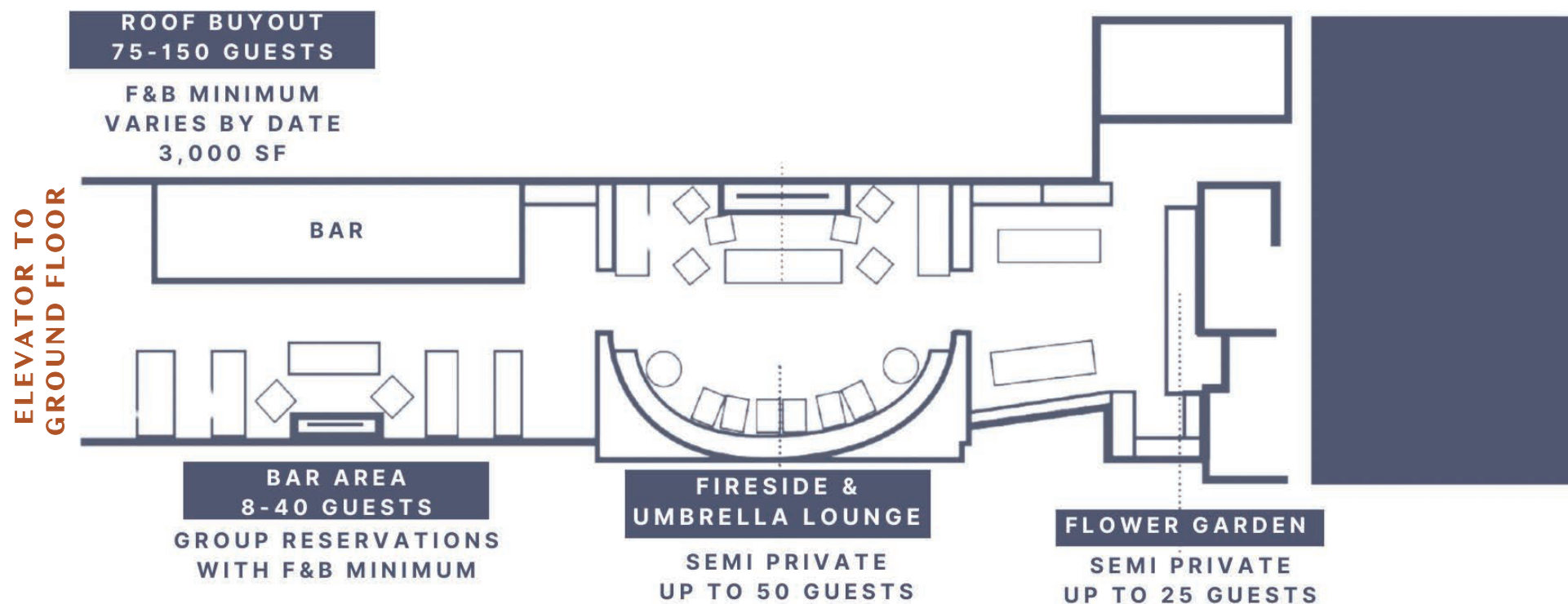


ROOF

AT PARK SOUTH

EVENT PACKAGES 2024

ROOF EVENT OPTIONS: MARCH 18 THROUGH NOVEMBER 1



RAIN CONTIGENCY ON GROUND FLOOR AT SWEETBRIAR OR GG TOKYO

EVENT PACKAGES

PRICING BASED ON 2 HOUR EVENT

BEVERAGE PACKAGES

BEER, WINE, SODA: \$45PP

additional hour \$20pp

**BEER, WINE, SODA,
TWO CLASSIC COCKTAILS: \$65PP**

additional hour \$25pp

**STANDARD OPEN BAR,
TWO SPECIALTY COCKTAILS: \$75PP**

additional hour \$30pp

**PREMIUM OPEN BAR,
TWO SPECIALTY COCKTAILS: \$95PP**

additional hour \$35pp

beverage on consumption
with minimum spend is available

FOOD PACKAGES

passed apps for parties of 25 or more

OPTION 1: \$55PP

4 stationary platters
(plated to the size of your party)

OPTION 2: \$75PP

3 passed appetizers
4 stationary platters (replenished)

OPTION 3: \$95PP

4 passed appetizers
6 stationary platters (replenished)

add additional platters +\$10pp



EVENT PLATTER OPTIONS

AVAILABLE FOR PASSED OR STATIONARY PLATTERS

SERVED HOT

TACOS (GFO)

flour tortilla, braised mushrooms, pork or beef

BRISKET SLIDERS

pickled red onion, cilantro aioli

MUSHROOM SLIDERS (VG)

pickled red onion, cilantro aioli

PIZZA PLATTER

margherita and soppressata

MINI AREPAS (GF, VG)

avocado crema, queso fresco

CHICKEN SKEWERS (GF)

cilantro aioli

SHRIMP SKEWER AL PASTOR (GF)

grilled shrimp, pineapple

CHARRED SHISHITOS (GF, VG)

aji amarillo bbq

SHOESTRING FRIES (GF, VG)

ketchup and chive aioli

SERVED COLD

GUACAMOLE (GF, VG)

tortilla chips

CHILI FRUIT SKEWERS (GF, VG)

seasonal fruit, tajin

CHEESE BOARD (GFO)

selection of murray's cheeses

CHARCUTERIE (GFO)

assortment of salumeria meats

CHEESE AND CHARCUTERIE COMBO

(GFO)
best of both worlds

CRUDITE (GFO, VG)

seasonal vegetables, basil mascarpone

DESSERT PLATTER

assorted cookies & brownies

MINI CHURROS

milk caramel dipping sauce

GFO: GLUTEN FREE OPTION

GF: GLUTEN FREE

VG: VEGETARIAN



BEVERAGE INCLUSIONS

BEER, WINE, SODA:

ebbs ipa, ebbs kolsch, montauk summer ale,
montauk wave chaser, world gone rose, mermaid pilsner,
heineken light, modelo, stella artois

prosecco, sauvignon blanc, chardonnay, pinot grigio,
rose, pinot noir, cabernet sauvignon

BEER, WINE, SODA, TWO CLASSIC COCKTAILS:

beer, wine, and soda package plus
choose two from the options below:

KALUSTYAN'S

green tea infused grey goose vodka, lemon, mint seltzer

SPICY PALOMA

maestro dobel diamante cristalino, grapefruit & lime juice,
agave, spicy bitters, fever tree pink grapefruit soda

WHAT SHE'S HAVING

dos hombres joven mezcal, hibiscus pink
peppercorn syrup, lime, fever tree ginger beer

BEE'S KNEES

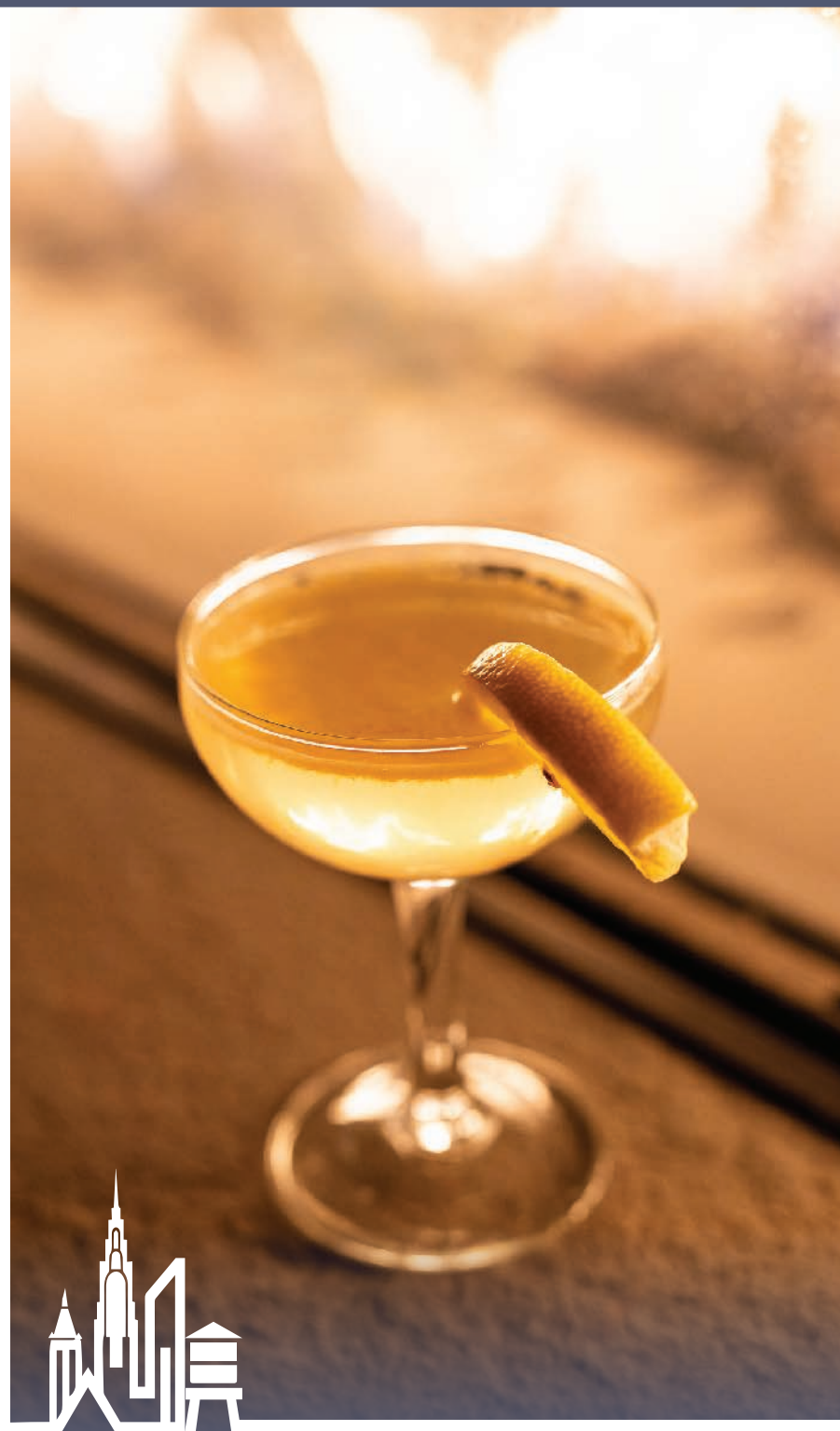
gray whale gin, honey lavender, lemon

YOU PUT THE LIME IN THE COCONUT

herradura blanco, coco real, lime, blue salt crystals

COOL FOR THE SUMMER

butterfly pea flower infused haku vodka,
cointreau, ume plum liqueur, lime





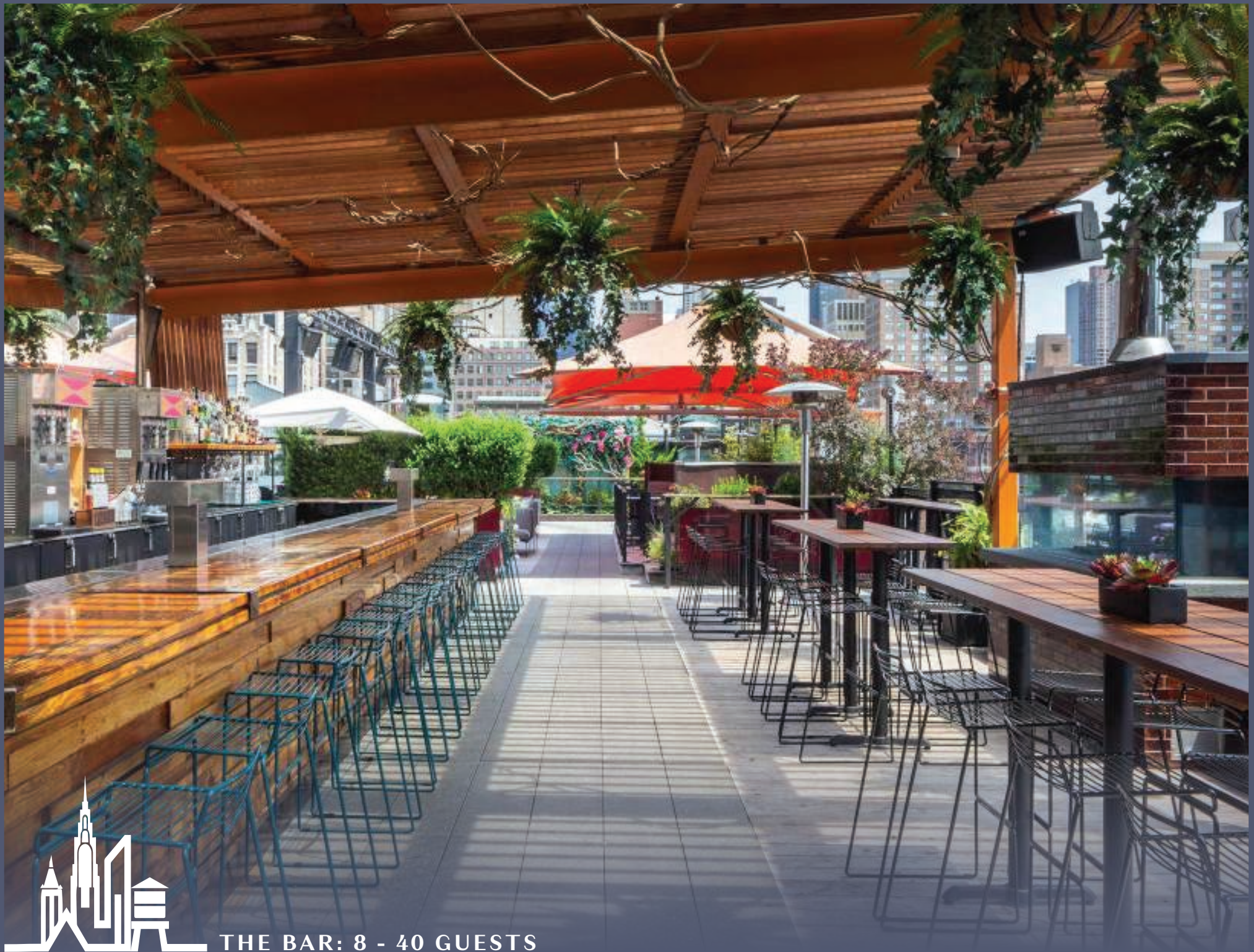
BEVERAGE INCLUSIONS

STANDARD OPEN BAR: BEER, WINE AND SODA PACKAGE PLUS

grey goose vodka, ford's gin,
dos hombres mezcal, tres generations blanco tequila,
toki japanese whiskey, jim beam black bourbon,
aperol, campari, antica carpano, triplesec

PREMIUM OPEN BAR: STANDARD BAR PACKAGE PLUS

grey goose vodka and elit vodka,
ford's gin and tanqueray 10 gin,
dos hombres mezcal, patron silver, and patron reposado tequila,
toki japanese whiskey, redemption rye, makers mark bourbon,
aperol, campari, antica carpano, grand marnier, bailey's



THE BAR: 8 - 40 GUESTS



THE FIRESIDE UMBRELLA LOUNGE: 25 - 50 GUESTS



THE FLOWER GARDEN: 12 - 25 GUESTS



WEATHER CONTINGENCY PLAN: GG TOKYO





WEATHER CONTINGENCY PLAN: SWEETBRIAR NYC



WEATHER CONTINGENCY PLAN: SWEETBRIAR NYC

ROOF

AT PARK SOUTH

CONTACT EVENT SALES NOW

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Meghan Betz Angus, Event Director

ROOFATPARKSOUTH.COM

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