



ILA PENTHOUSE & ROOFTOP GARDEN



ILA PENTHOUSE & ROOFTOP GARDEN | CHELSEA
253 28TH STREET, PENTHOUSE
NEW YORK, NY 10001

www.ila-penthouse.com
212.661.8074

Located in the heart of Chelsea's Flower District, down the block from the New York Flower Market, our space is designed to suit the needs of the eco-minded community. With both indoor and outdoor spaces included, our venue is highly customizable for your next event.



BAR ROOM

This 1,200 sq ft. event space is the perfect venue for your next New York City party. Perfect for intimate dinner parties, cocktails parties, birthday celebrations, bridal and baby showers, corporate events and brand activations, our bar room can hold up to 50 guests.



THE SANCTUARY

With a total of 2,500 sq ft., our Sanctuary can accommodate up to 225 guests for weddings, birthday celebrations, bridal and baby showers, corporate events and brand activations. This NYC event space is highly customizable to your celebration needs.



ROOF DECK

With 4,000 sq ft of space, breathtaking city views, and a unique rooftop location, our venue is ideal for bridal parties, birthday parties, weddings, engagements, brand activations, and corporate events.

catering menus

ILA Penthouse offers a range of food and beverage options to suit any occasion, from corporate meetings to intimate private dinners.

party boards

Each serving comes on a large platter and feeds up to 10

Cheese Board	150
The ILA Cheese Board contains over 2 lbs of cheese, one hard, one soft and one stinky, with accompanying crackers/breads and a variety of fruits and fruit spreads. The board feeds up to 6-10 easily.	
Crudité Board	120
The ILA Crudité board is loaded with a variety of sliced vegetables over ice, olives and crackers to take advantage of our sauces, which include hummus, tzatiki and spinach, to name a few.	
Meat Board	150
This ILA board comes with a variety of cured meats, thinly sliced, and is accompanied with bread, olive oil and other seasonally appropriate accompaniments.	
Focaccia Tray	110
Focaccia from Genova paired with olive oil, fresh olive tapenade, hummus and herbs for enhancing your bread with butter	
Mini Sandwiches Tray	120
Tray of ten assorted mini sandwich rolls with turmeric and flax seeds, wheat germ, and olives filled with vegetables, mozzarella, and prosciutto.	

reception – hors d'oeuvres

Selection of three | one hour \$35/pp | two hours \$70/pp | three hours 105/pp

hot bites

À la carte plated and presented. Minimum of 10. Priced per guest

Fingerling Bites	12.50 pp
Bitesized potatoes baked with cheese and herbs, and finished with chipotle, sour creme and gochujang accompaniment.	
Chicken & Waffle Bites	16.50 pp
Individual waffles bites with fried chicken, maple syrup and tabasco	
Pigs in Blankets	12.50 pp
With accompanying mustard and ketchup.	
Vegetable Puff Pastry Bites	10.50 pp
Individual roasted vegetable bites served on puff pastry; Balsamic onions, zucchini & carrots	
Meatball Sliders	12.50 pp
Beef meatballs with marinara sauce, basil and mozzarella cheese on mini focaccia.	

catering menus continued...

Cold Bites

À la carte plated and presented. Minimum of 10. Priced per guest

Curry Chicken Salad Dollop of beautifully mixed chicken salad, with a hint of mango on cracker or lettuce leaf	12.50 pp
Roasted Beet Bite Bite sized roasted beet with goat cheese and herbs.	8.50 pp
Oysters & Clams on a halfshell Selection of oysters and/or clams on a halfshell with accompaniment.	24.00 pp
Caprese Skewers Baby mozzarella, baby tomatoes and basil.	8.00 pp
Deviled Eggs Deviled Eggs with capers or tabasco	12.50 pp

salads

Individual or Family Style options available. Ingredients are sources from local producers in New York Farmers Market

Bib & Grapefruit Bib lettuce with grapefruit and dressed with a pickled red onion, mustard olive oil dressing	12.00 pp
Mediterranean Cucumber, tomatoes, red onion, olives and feta cheese on baby arugula	12.00 pp
Healthnut Hardy Kale with dried cranberries, apple, almonds, dressed with lemon vinaigrette	12.00 pp
The Classic Iceberg Wedge Iceberg lettuce wedge with blue cheese, bacon and pickled onion	12.00 pp

desserts

Wide selection of fine Italian and French pastries, cakes, ice cream. Feed up to ten people

Assorted Italian Cookies Plate Selection of traditional pastry cookies: lemon bites, chocolate hazelnut cream filling, chocolate cookie vanilla filling, traditional with almonds, strawberry marmalade.	12 pp
Signature Fruit Cakes Wide selection of fine pastry cakes and tarts including walnut, hazelnut, lemon, mixed berries, apple. Choice of elderberry and raspberry lemon and ginger vegan tarts. 12 portions	12 pp
Signature Chocolate and Cream Cakes Wide selection of fine pastry cakes including tiramisù, ricotta cake, black forest, chocolate cake, red velvet, tres leches, ricotta cheesecake, strawberry cheesecake. 12 portions	12 pp
Ice Cream Sunday Individual Portions or Bar Service Choice of coffee, pistachio, vanilla and cherries, mango, hazelnut chocolate, limoncello, mixed berries, amarena cherries. Individual glass portions	14 pp
Pastry Tray Ideal for corporate breakfast, it includes a wide choice of chocolate, cream, almond, jam croissants, assorted cookies, chocolate and cream doughnuts.	12 pp

Corporate and Private Meetings

ILA Penthouse offers a range of food and beverage options to suited to the success of your event

breakfast service

Ideal for corporate meetings or breakfasts

Pastry Breakfast Croissant, doughnuts, coffee, tea, juice options completed with fresh fruits	20/pp
Savory Breakfast Meat and cheese accompanied by wide choice of bread, focaccia and crackers with coffee, tea, juice	25/pp
Private meetings lunch Private lunch catering in our bar room for up to 20 people. Choice of seasonal ingredients appetizer, main, dessert	starts at \$45/pp
Lunch and Dinner Plated Service Three-course specially designed menu with one of our private chefs. Up to 150 guests	starts at 75/pp
Family style shared meal Enjoy shared meals with friends and family in our beautiful sanctuary	starts at \$55/pp
Caviar and Oyster Tasting Price upon request	sq

dinner packages

bring our ideas to our chefs and we will present a perfectly pointed menu for your guest at the price that fits your budget

Three-Course Menu Family Style Salad, main entree, dessert	Starting at 55/pp
Four-Course Menu Family Style Salad, main entree, roasted vegetable, dessert	Starting at 70/pp
Three-Course Menu Plated Service Appetizer, main, dessert	Starting at 130/pp
Four-Course Menu Plated Service Appetizer, pasta, main, dessert	Starting at 150/pp

popular dinners

Roasted Chicken with Vegetables

Roasted chicken and wild rice and choice of above salad

Salmon en Papillote

Salmon pouch with asparagus and leeks served with wild rice

Mediterranean Feta Bake

Tomatoes, red onion, feta cheese and broccoli roasted with lemon zetar

