
Rosehill
ROOFTOP

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Where New York Comes Up for Air At Rosehill, we take a highly personalized approach to every event—crafting unforgettable experiences tailored to your vision. From intimate milestones to dynamic corporate gatherings, our dedicated team ensures every detail reflects your style, purpose, and goals.

Inspired by 1970s New York, Rosehill Rooftop reimagines the spirit of tenement rooftops—spaces where residents once found sunlight, stillness, and escape from the city below. Today, that nostalgic refuge has been transformed into a modern oasis, blending vintage charm, voyeuristic glamour, and contemporary luxury. With sweeping skyline views, hidden alcoves, and a thoughtfully designed layout, Rosehill offers a one-of-a-kind setting for celebration, connection, and storytelling.

Here, your event becomes an experience.





ROOFTOP MAIN BAR



ROOFTOP MAIN BAR



FIRESIDE LOUNGE

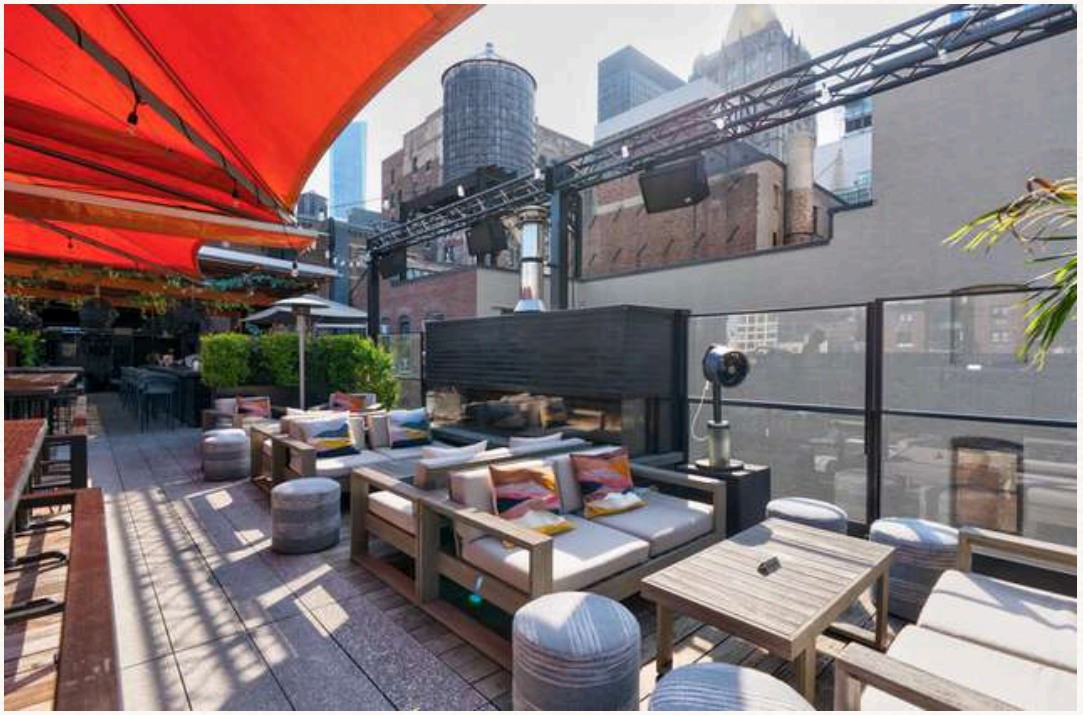


UMBRELLA LOUNGE

FIRESIDE LOUNGE

An intimate rooftop hideaway designed for cozy, memorable gatherings. This semi-private lounge seats up to 50 guests and features a sleek modern fireplace, warm ambient lighting, and plush seating under retractable canopies — creating the perfect vibe for birthdays, engagement parties, and elevated social events.





Highlights:

- Rooftop setting with Midtown views
- Signature linear fireplace for warmth and ambiance
- Flexible lounge-style layout with seating for up to 50
- Ideal for intimate celebrations and cocktail-style receptions
- Overhead string lighting
- Direct access to bar service or table service

Whether you're hosting a milestone moment or a stylish soirée, the Fireside Lounge delivers laid-back luxury with a spark.

UMBRELLA LOUNGE

An open-air rooftop retreat designed for stylish, sun-soaked celebrations and relaxed evening gatherings. Umbrella lounge accommodates up to 30 guests and features retractable umbrellas, skyline views, and flexible lounge seating - creating the perfect setting for birthday parties, cocktail receptions, bridal parties and networking events.



Highlights:

- Rooftop setting with Midtown views
- Retractable umbrella canopies for shade and weather flexibility
- Ambient string lighting got day-to-night transitions
- Seated or networking style options avaialble



FLOWER GARDEN

A charming rooftop oasis that blends lush greenery with relaxed elegance, Flower Garden offers a refreshing escape above the city. This semi-private space accommodates up to 50 guests and features garden-inspired surroundings, shaded seating, and an airy layout — creating an inviting setting for daytime gatherings, cocktail receptions, and intimate celebrations.



Highlights:

- Rooftop garden setting with scenic Midtown views
- Lush planters and seasonal greenery for a vibrant, natural atmosphere
- Flexible layout with a mix of café seating and lounge-style arrangements
- Ambient lighting for seamless transitions into evening celebrations
- Direct access to bar service and dedicated hospitality support
- Direct access to custom marquee sigm



VIP GARDEN

A private oasis tucked behind the main scene, this secluded VIP Garden blends exclusivity with natural beauty. Designed for those seeking a more intimate experience without sacrificing skyline views or luxe vibes, this hidden retreat features plush seating, a turf-covered floor, a private bar, and full tent coverage. Enclosed by elegant fencing and framed with lush greenery, t's a space where privacy meets prestige.





Highlights:

- Exclusive access area with stunning views of
- the NYC skyline
- Turf flooring and overhead tenting for
- comfort in all seasons
- Surrounded by curated floral gardens and
- modern fencing for privacy
- Ideal for VIP guests, bottle service
- experiences, and hosted meetups
- Direct access to private bar and dedicated
- service staff
- Perfect for elevated celebrations, influencer
- lounges, or quiet luxury moments

CUSTOM MARQUEE

Imagine greeting your guests or showcasing your brand with a custom message that literally lights up the rooftop. Our elevated light-up marquee sign board is the perfect way to make your event unforgettable. Whether you're welcoming guests by name, highlighting your company tagline, or sharing a playful quote, the board is fully customizable to reflect your unique tone and message

Highlights:

- Invites photo opportunities.
- 8 by 6.5 feet large statement piece.
- On-brand messaging.
- Memorable impact.
- Ease of customization tailored to your event.
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A custom light-up marquee sign adds the kind of thoughtful detail that turns heads and sparks conversation. It’s a small touch with big impact — turning your message into a glowing moment that defines the tone of the night and sets your event apart.





OPEN BAR PACKAGES

TWO HOURS

CLASSIC

$50 PER PERSON
ADDITIONAL HOUR
$25 GUEST

RED
PINOT NOIR,
MERLOT, MALBEC,
CABERNET
SAUVIGNON

WHITE
PINOT GRIGIO,
CHARDONNAY,
SAUVIGNON BLANC
ROSE

SPARKLING
PROSECCO

BEER

STANDARD

$60 PER PERSON
ADDITIONAL HOUR
$30 GUEST

HOUSE SPIRITS
VODKA, GIN, RUM, TEQUILA,
BOURBON, SCOTCH,
WHISKEY

RED
PINOT NOIR, MALBEC,
MERLOT, CABERNET
SAUVIGNON

WHITE
PINOT GRIGIO,
CHARDONNAY,
SAUVIGNON BLANC ROSE

SPARKLING
PROSECCO

BEER

PREMIUM

$70 PER PERSON
ADDITIONAL HOUR
$35

SPIRITS
KETEL ONE, TITOS, BACARDI,
CAPTAIN MORGAN, PATRON
SILVER, CODIGO BLANCO, JACK
DANIELS, BULLEIT BOURBON,
JAMESON, JOHNNIE WALKER
BLACK

RED
PINOT NOIR, MERLOT, MALBEC,
CABERNET SAUVIGNON

WHITE
PINOT GRIGIO, CHARDONNAY,
SAUVIGNON BLANC ROSE

SPARKLING
PROSECCO

BEER

TOP SHELF

$80 PER PERSON
ADDITIONAL HOUR
$40 PER GUEST

SPIRITS
GREY GOOSE, BELVEDERE,
BOMBAY SAPPHIRE, HENDRICKS,
BACARDI 8, CASAMIGOS BLANCO,
CASAMIGOS REPOSADO, DON
JULIO BLANCO, MAKERS MARK,
KNOB CREEK, SHINJU,
MACALLAN 12

RED
PINOT NOIR, MERLOT, MALBEC,
CABERNET SAUVIGNON

WHITE
PINOT GRIGIO, CHARDONNAY,
SAUVIGNON BLANC, ROSE

SPARKLING
PROSECCO

BEER

ADD-ONS & UPGRADES | 1st HOUR

SPECIALITY COCKTAILS - $15/GUEST
CHAMPAGNE TOAST - $15/GUEST

PASSED HORS D'OEUVRES

SELECT FOUR $45 PER GUEST FOR TWO HOURS | ADDITIONAL HOUR $15
SELECT SIX $60 PER GUEST FOR TWO HOURS | ADDITIONAL HOUR $25
SELECT EIGHT $75 PER GUEST FOR TWO HOURS | ADDITIONAL HOUR $35

LAND

BEEF SLIDERS

CHICKEN SATAY

CHORIZO CROQUETTES

STEAK SKEWER

CHICKEN QUESADILLA

BEEF EMPANADA

SEA

SALMON TARTARE TACO

SHRIMP SKEWER

MINI SHRIMP ROLLS

GRILLED OCTOPUS SKEWER

CEVICHE CUPS

FRITTO MISTO CONE

EARTH

MARGHERITA FLATBREAD

SEASONAL ARANCINI

CAPRESE SKEWERS

MUSHROOM TARTLETTE

HUMMUS STUFFED SWEET PEPPERS

LOADED FRENCH FRIES CONE

PASSED HORS D'OEUVRES

SELECT FOUR $45 PER GUEST FOR TWO HOURS | ADDITIONAL HOUR $15
SELECT SIX $60 PER GUEST FOR TWO HOURS | ADDITIONAL HOUR $25
SELECT EIGHT $75 PER GUEST FOR TWO HOURS | ADDITIONAL HOUR $35

LAND

BEEF SLIDERS
brioche bun, cornichons, special sauce

CHICKEN SATAY
thai marinade with coconut aioli

CHORIZO CROQUETTES
serrano, potato, cotija, corn creama

STEAK SKEWER
balasmic glaze, crispy shallots

CHICKEN QUESADILLA
chicken, cheese

BEEF EMPANADA

SEA

SALMON TARTARE TACO

SHRIMP SKEWER

MINI SHRIMP ROLLS

GRILLED OCTOPUS SKEWER

CEVICHE CUPS

FRITTO MISTO CONE

EARTH

MARGHERITA FLATBREAD

SEASONAL ARANCINI

CAPRESE SKEWERS

MUSHROOM TARTLETTE

HUMMUS STUFFED SWEET PEPPERS

LOADED FRENCH FRIES CONE

PARTY PLATTERS

ROASTED RED PEPPER HUMMUS | $110

Crudite, Pita

HOUSE-MADE GUACAMOLE | $120

Tortilla Chips

CHEESE BOARD | $210

crackers, fruit, spread

CHARCUTERIE BOARD | $180

prosciutto, salami, sopressata, nuts, crostini

MEZZE PLATTER | $250

hummus, whipped feta, babaganoush, muhammara, mutabel

BEEF SLIDERS | $140

cheedar cheese, plum tomato - 18 pcs

SHRIMP & CRAB ROLLS | $160

brioche bread - 18 pcs

CAVIAR PLATTER | $600

bellinis, creme fraiche, chives, capers, smoked salmon

STATIONS

PACIFIC STATION

ONE HOUR $95PP

BUILD YOUR OWN POKE

salmon & tuna

mixed greens, yakame salad, edamame, carrots, ginger, spicy mayo, mango, scallion, sesame seeds

STEAMED MUSSELS & CLAMS

RAW OYSTERS

SHRIMP COCKTAIL

STEAMED LOBSTER +15PP

CAVIAR +20PP

GUACAMOLE BAR

ONE HOUR $35pp

Pico de gallo, tortilla chips & crudite

SELECT FOUR

CLASSIC

SERRANO MARMALADE

HABERNERO & TRUFFLE HONEY

STRAWBERRY & MANGO

GUAIJLLO MARINATED SHRIMP

CRISPY PORK BELLY

CARNE SECA

TACO STATION

ONE HOUR $55PP

Mexican crema, pico de gallo, avocado crema, roasted salsa, toppings

SELECT 2 PROTEINS

CARINITAS

CHICKEN TINGA

CITRUS LIME CHICKEN BREAST

CHIPOTLE MARINATED SEITAN

ADOBE ROASTED BRISKET +5PP

SHRIMP +5PP

STATIONS

SLIDER STATION

ONE HOUR $45PER GUEST

SLIDERS

GRILLED CHICKEN

BEEF BURGER

MUSHROOM BURGER

CHOICE OF CHEESE

American, cheddar, swiss

CONDIMENTS

Ketchup, honey mustard, mayo, sirracha, garlic aioli

ITALIAN STATION

ONE HOUR $55 PER GUEST

PASTA

Penne, fusilli, Bowtie

SAUCE

Alfredo, Vodka, Marinara

CHICKEN PARMESAN

Mozzarella Cheese, Marinara Sauce

EGGPLANT PARMESAN

Mozzarella Cheese, Marinara Sauce

CAESAR SALAD

ANTIPASTO TABLE

ONE HOUR $40 PER GUEST

MEATS

Wild Boar Salami, Sweet Soppressata,

Prosciutto, Hot Chorizo

CHEESE

Aged Cheddar, Smoked Gouda, Manchego,

Red Wax Fontina Cheese

ROASTED VEGETABLES

Artichoke alla Romana, Fire Roasted Peppers,

Grilled Zucchini, Lemon Roasted Asparagus

BLACK, GREEN AND RED GRAPES

BUFFET STYLE DINNER

($85 PER GUEST (1 HOUR) | ADDITIONAL HOUR - $55 PER GUEST)

SALADS
(PLEASE SELECT TWO)

KALE SALAD
candy walnuts, mix grapes, with balsamic vinaigrette and shaved vegan cheese

CHOPPED SALAD
mixed lettuce, rainbow cherry tomatoes, blue cheese, cucumbers, pickled red pearl onion. avocado and sherry vinaigrette

CAESAR SALAD
elettuce, pecorino, cherry tomato, croutons

MEDITERRANEAN SALAD
qcucumber, tomato, olives, red onion, balasmic dressing

ENTRÉE
(PLEASE SELECT TWO)

PAN-SEARED BRANZINO
savoy cabbage, blistered shishito peppers, and lemon caper butter

ATLANTIC SALMON FILET
modena aged balsamic glaze

PAN-ROASTED CHICKEN
Half - deboned

NY STRIP STEAK
(+10PP)
Au Poivre sauce roasted garlic

ROASTED LAMB LEG
(+8PP)
sliced with Moroccan couscous

PASTA
(PLEASE SELECT ONE)

PENNE RIGATE
marinara, fresh mozzarella, sweet basil

FUSILLI
organic yellow grape tomatoes, basil pesto cream

ORECCHIETTE FUNGHI
Roasted asparagus, mushrooms, fine herbs

VEGETABLE SIDES
(PLEASE SELECT ONE)

FINGERLING POTATOES
Rosemary roasted

BRUSSEL SPROUTS
roasted

GRILLED VEGETABLES
Eggplant, zucchini, yellow squash

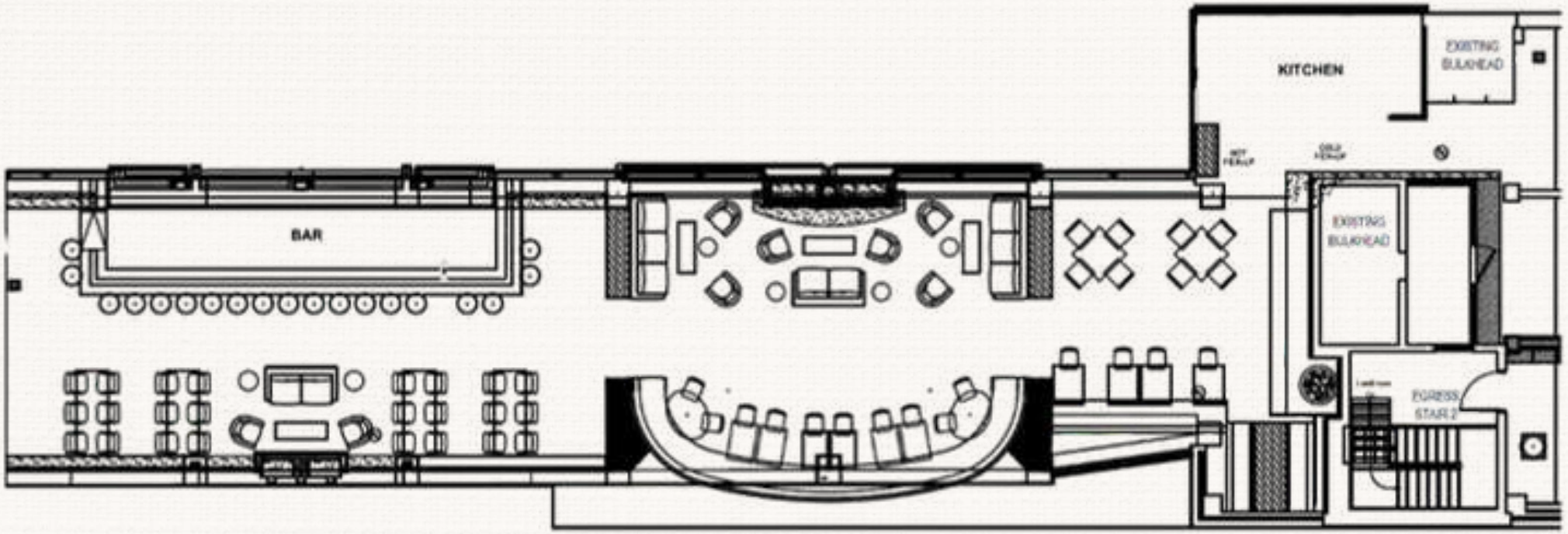
ROASTED BABY CARROTS
hot honey

DESSERTS
PLEASE SELECT ONE
$13 PER PERSON

OLIVE OIL CAKE
Semi-sweet seasonal fruits
CHOCOLATE MOUSSE CAKE
Pistachio candy

SEASONAL SORBETS
chef's selection
TRES LECHES CAKE
Strawberries, dulce de leche

FLOOR PLAN


KITCHEN
EXISTING BULKHEAD
BAR
EXISTING BULKHEAD
EGRESS STAIR 2


PARKSOUTH
HOTEL
thank you