



REFINERY
ROOFTOP

63 W 38TH ST, NEW YORK, NY 10018
REFINERY HOTEL

(646)663-5951

EVENT SPACES

The Terrace - 90 guests

The Atrium - 75 guests

The Living Room - 80 guests



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

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EVENTS AS UNFORGETTABLE AS NEW YORK CITY

Refinery Rooftop is the crown jewel of Refinery Hotel, a sophisticated luxury boutique hotel located in NYC's fashionable Garment District with awe-inspiring views of the Empire State Building and Manhattan Skyline. Refinery Rooftop is an all-season venue with an open and flexible floorplan conducive to all occasions and events. Refinery Rooftop is the preeminent Rooftop venue in NYC, having been named America's #1 Rooftop Bar & Hotel Bar for 3 consecutive years by USA Today.

The industrial chic design features repurposed water tower wood, vaulted brick walls and archways, terra cotta tiles, cafe lights, and a retractable glass roof atrium, as well as a water fountain and fireplace.



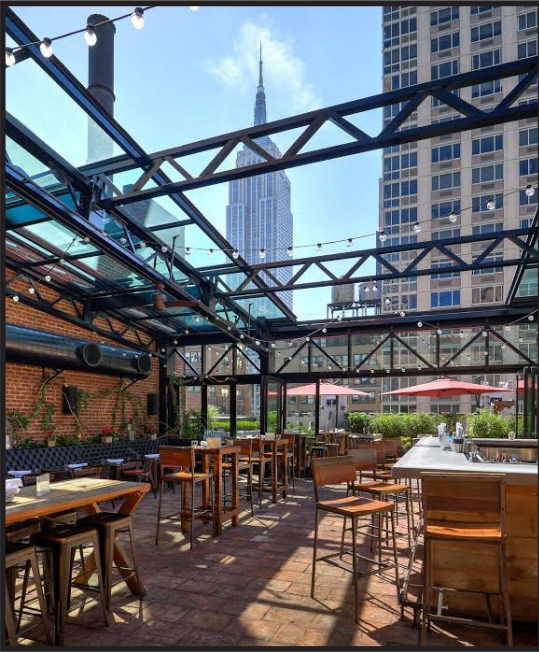


TABLE OF CONTENTS

PAGE	
3	EVENT PACKAGES
4	OPEN BAR PACKAGES
5	RESERVATION PACKAGES
6	RECEPTION DISPLAY
7	PASSED HORS D'OEUVRES
8	STATIC STATIONS
9	CHEF STATIONS
10	PREMIUM LIVE CHEF STATIONS
11	LUNCH & DINNER BUFFET
12	BRUNCH BUFFET
13	BREAKFAST BUFFET
14	FAMILY-STYLE LUNCH & DINNER
15	FAMILY-STYLE BRUNCH
16	DESSERTS



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EVENT PACKAGES

THE EMPIRE

COCKTAIL RECEPTION & BUFFET - \$225++ PER GUEST

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR TIER 2 OPEN BAR

ANTIPASTI, BREADS, & SPREADS

PASSED HORS D'OEUVRES your choice of 6 items served for 1 hour

BUFFET served for 1 hour

THE BIG APPLE

COCKTAIL RECEPTION - \$180++ PER GUEST

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR TIER 2 OPEN BAR

ANTIPASTI, BREADS, & SPREADS

PASSED HORS D'OEUVRES your choice of 6 items served for 1 hour

UPGRADES

CHARCUTERIE +12 per guest / 3 cured artisan meats, cornichon, mustard crostini

CHEESE +12 per guest / 3 aged artisan cheeses, grapes, preserves, crackers

FRESH FRUIT +8 per guest / seasonal fresh fruit cuts





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OPEN BAR PACKAGES

TIER ONE 2 hours: \$70 PER GUEST | 3 hours: \$90 PER GUEST

SELECT DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

PREMIUM LIQUORS

(includes items such as: ALB, Tito's, Spring 44, Bombay Sapphire, Bacardi, Cazadores, Milagro, Ilegal Mezcal, Jack Daniels, Jameson, Jim Beam, Makers Mark, Great Jones Bourbon/Rye)
**brands subject to availability*

Includes select classic cocktails such as: Old Fashioned, Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma

TIER TWO 2 hours: \$80 PER GUEST | 3 hours: \$100 PER GUEST

SELECT DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TOP SHELF LIQUORS

(includes all TIER ONE premium liquor and items such as: Grey Goose, Ketel One, Hendricks, Bacardi, Patron Blanco/Reposado, Don Julio Blanco, JW Black, Angel's Envy Bourbon, Hudson Bourbon, Bulleit, JW Black, Bushmill's) **brands subject to availability*

Includes select classic cocktails such as: Old Fashioned, Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma

MOCKTAIL BAR 2 hours: \$25 PER GUEST | 3 hours: \$35 PER GUEST

TWO HOUSE-CRAFTED MOCKTAILS, SOFT DRINKS, & JUICES

BRUNCH 2 hours: \$35 PER GUEST

MIMOSAS

BLOODY MARYS

BELLINIS

UPGRADES

ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP
ADD AGED TEQUILA (REPO/AÑEJO : NO CLASE/1942) +25PP
ADD ESPRESSO MARTINIS +20PP

ADD ONE HOUSE-CRAFTED MOCKTAIL +10PP
ADD ONE SIGNATURE COCKTAIL +15PP



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RESERVATION PACKAGES

PLEASE SUBMIT ALL ORDERS 48 HOURS IN ADVANCE, PLATTERS NOT REPLENISHED

RR DOWNTOWN PACKAGE \$395 (10-12 guests)

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber *(one bowl)*

TIERS OF FLATBREADS margherita, pepperoni, bianca *(one tier)*

BEEF SLIDERS american cheese, pickle, secret sauce *(24 pieces)*

FRIED CALAMARI fried jalapeños, tartar sauce, marinara sauce, lemons *(one bowl)*

RR MIDTOWN PACKAGE \$695 (15-20 guests)

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber *(one bowl)*

TIERS OF FLATBREADS margherita, pepperoni, bianca *(one tier)*

BEEF SLIDERS american cheese, pickle, secret sauce *(36 pieces)*

FRIED CALAMARI fried jalapeños, tartar sauce, marinara sauce, lemons *(one bowl)*

CHICKEN WINGS bbq and buffalo sauce, miso ranch *(one bowl)*

SHISHITO PEPPERS ramen spiced, miso ranch *(one bowl)*

RR UPTOWN PACKAGE \$995 (25-30 guests)

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber *(two bowls)*

TIERS OF FLATBREADS margherita, pepperoni, bianca *(two tiers)*

BUTTERMILK FRIED CHICKEN hot honey, slaw *(48 pieces)*

BEEF SLIDERS american cheese, pickle, secret sauce *(48 pieces)*

FRIED CALAMARI fried jalapeños, tartar sauce, marinara sauce, lemons *(one bowl)*

CHICKEN WINGS bbq and buffalo sauce, miso ranch *(48 pieces)*

SHISHITO PEPPERS ramen spiced, miso ranch *(one bowl)*

DISPLAY PLATTERS

**UPGRADE YOUR PACKAGE WITH THESE
ELEVATED DISPLAY PLATTERS**

CHARCUTERIE +12 per guest / 3 cured artisan meats, cornichon, mustard crostini

CHEESE +12 per guest / 3 aged artisan cheeses, grapes, preserves, crackers

CRUDITÉS +8 per guest / raw market vegetables, ranch

SEASONAL FRESH FRUIT CUTS +8 per guest



RECEPTION DISPLAY

\$50 per guest - Served for one hour

AN ELEVATED DISPLAY OF BITE SIZED CRUDITÉS, GRILLED & MARINATED VEGETABLES, FRUIT, CHEESE, CHARCUTERIE, BREADS, AND SPREADS TO GRAZE AND STIMULATE YOUR APPETITE.

ANTIPASTI

MARINATED OLIVES olive oil, garlic, herbs, lemon

MARINATED ARTICHOKEs olive oil, garlic, herbs

GRILLED PIQUILLO PEPPERS

CRUDITÉS raw market vegetables, ranch

FETA olive oil, mint, fennel seeds

GRILLED ZUCCHINI

MARINATED SUN-DRIED TOMATOES olive oil, thyme

BREADS & SPREADS

ARTISAN BREADS grilled pita, focaccia, crackers

TZATZIKI yogurt, cucumber, garlic, lemon, herbs

HUMMUS chickpea, tahini, garlic, cumin, olive oil

WHIPPED RICOTTA olive oil, black pepper

CHEESE, CHARCUTERIE, & FRUIT

CHARCUTERIE BOARD 3 cured artisan meats, cornichon, mustard

CHEESE BOARD 3 aged artisan cheeses, grapes, preserves

SEASONAL FRESH FRUIT CUTS



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PASSED HORS D'OEUVRES

\$30 per guest(select 6) / \$40 per guest (select 8) - Served for one hour

FROM THE SEA

SEARED TUNA

garlic aioli, fresco, rice cracker

MARINATED SHRIMP SKEWERS

garlic, chili, cilantro

HAMACHI CRUDO

soy, yuzu, yukon potato chips

CRAB TOASTS

garlic aioli, pumpernickel crostini

LOBSTER SALAD

cabbage slaw, old bay mayo,
pickled red onion, served in spoons

FROM THE GARDEN

BUFFALO CAULIFLOWER SKEWERS

buffalo sauce, miso ranch

CARROT "LOX"

everything whipped goat cheese, pumpernickel crostini

FRIED ARTICHOKEs

basil pesto, mayo, parmesan

BUFFALO IMPOSSIBLE FRIED CHICKEN

scallions (vegan)

TOFU SATAY SKEWERS

thai curry tahini sauce, cilantro (vegan)

WATERMELON SKEWERS

lime syrup, mint, spiced salt (vegan)

FROM THE LAND

SEARED DUCK BREAST

spiced ricotta, fig jam, crostini

BBQ PULLED PORK

sweet potato chip, slaw, chives, cheese

CHICKEN PIBIL

pickled onion, lettuce, queso fresco, crispy tortilla

SEARED STEAK

romesco, aioli, garlic chips, crostini

LAMB KOFTA

bell pepper, sriracha, goat cheese

CHICKEN LIVER PATE

crispy sage, crostini



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STATIC STATIONS

*These are un-manned stations attended and replenished by our front of house team
Served for one hour*

SLIDERS *\$25 per guest, please select two - upgrade with fries or tater tots +10pp*

PULLED PORK
korean bbq, scallions

BUTTERMILK FRIED CHICKEN
hot honey, slaw

CHEESEBURGER
american cheese, black pepper mayo, pickle

IMPOSSIBLE FRIED CHICKEN BAO
hoisin, cucumber (vegan)

POTATO BAR *\$25 per guest*

MASHED POTATOES WITH GUEST SELECTION OF TOPPINGS
gravy, bacon, cheese, sour cream, served in edible waffle bowls

CRISPY TACOS *\$25 per guest, please select two*

CHICKEN | BEEF | POTATO | HAM & CHEESE
salsa, cheese, crema, lime

PIZZA BAR *\$25 per guest, please select two*

hand stretched and stone baked

MARGHERITA | PEPPERONI | BIANCA

PASTA BAR *\$25 per guest, please select two sauces*

penne pasta

VODKA | MARINARA | PESTO | GARLIC & BUTTER



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CHEF STATIONS

*These stations are attended by a Chef for an interactive experience
Served for one hour*

CARVING *\$35 per guest, please select two*

PRIME RIB gravy, horseradish sauce

WHOLE ROASTED LEG OF LAMB salsa verde

CIDER BRINED TURKEY bread stuffing, gravy

ROASTED PORK apple jam, gravy

CARVING SIDES *\$10 per guest, per item*

ROASTED FINGERLING POTATOES

GREEN BEANS

GRILLED ASPARAGUS

WILD MIXED MUSHROOMS

SUSHI *\$65 per guest, served for three hours, minimum of 50 guests*

seasonal selection of classic sushi rolls (chopsticks, wasabi, soy + ginger)

RAW BAR

STANDARD - OYSTERS AND CHILLED SHRIMP *\$35 per guest*

mignonette, tabasco, cocktail sauce, lemon

PREMIUM - OYSTERS, CHILLED SHRIMP, CRAB CLAWS, TUNA POKE, AND LOBSTER *\$55 per guest*

mignonette, tabasco, cocktail sauce, lemon

UPGRADE YOUR RAW BAR

mini lobster rolls *+\$25 per guest*

crispy tuna poke tacos *+25 per guest*

TACO CART *\$35 per guest, please select two*

CHICKEN | BEEF | PORK | MUSHROOM corn tortillas - salsa, cheese, crema, lime

NYC STREET HOT DOGS *\$35 per guest*

NATHAN'S BEEF HOT DOGS martin's potato rolls, crispy onions, yellow mustard, ketchup



PREMIUM LIVE CHEF STATIONS

*Enhance your event with these elevated and interactive chef stations
Served for one hour, minimum 100 guests*

36oz PRIME AGED TOMAHAWK STEAKS “WHACKED UP” *\$75 per guest*

ESPRESSO RUB, COOKED ON A BBQ, CARVED AND PRESENTED OFF THE BONE
romesco sauce, lettuce cups, house-made kimchi, scallion pancakes

CHEESE WHEEL PASTA “PASTA ALLA RUOTA” *\$55 per guest*

FRESH PASTA COOKED TO ORDER, FINISHED IN AN ALFREDO SAUCE,
THEN TOSSED IN A PARMIGIANO-REGGIANO CHEESE WHEEL



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LUNCH & DINNER BUFFET

\$85 per guest, served for one hour | attended by an event staff member

SALAD *please select one, additional salads +\$12 per guest per item*

ARUGULA red onions, shaved fennel, cherry tomatoes, lemon vinaigrette, parmesan

SPINACH gala apple, dried cherries, bacon, goat cheese, apple cider vinaigrette

CAESAR little gem lettuces, radicchio, frico bagel croutons, classic caesar, parmesan

PASTA *please select one, additional pasta +\$15 per guest per item*

MAC & CHEESE

BOLOGNESE LASAGNA

RIGATONI

ham, green peas, cream sauce

PENNE PASTA PRIMAVERA

MAIN *please select two, additional mains +\$18 per guest per item*

GRILLED CHICKEN BREAST lemon, thyme, garlic

CHICKEN PARMESAN fresh mozzarella, marinara

TUSCAN CHICKEN sun-dried tomato, parmesan

GRILLED & SLICED HANGER STEAK chimichurri

GRILLED & SLICED HANGER STEAK cowboy butter

MARINATED PORK LOIN apple cider reduction

BLACKENED MAHI MAHI salsa verde

COD FILLET lemon butter sauce

PAN SEARED SALMON chimichurri

SEARED TUNA salsa rosa

TRUFFLE FRIED RICE corn, peas, mushrooms, soy, scallions (vegan)

SINGAPORE NOODLES curry, carrot, peppers, sprouts, garlic, onions, soy (vegan)

SIDES *please select one, additional side +\$10 per guest per item*

ROASTED CAULIFLOWER

golden raisins, crispy capers, lemon, parsley

GRILLED GREEN BEANS

MASHED POTATOES

CARAMELIZED BABY CARROTS



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BRUNCH BUFFET

\$75 per guest, served for one hour | attended by an event staff member

CONTINENTAL

ASSORTED MINI PASTRIES, MUFFINS, AND CORNBREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT CUTS

SMOKED SALMON tomato, red onion, capers

HOT

GRILLED HANGER STEAK charred tomatoes, steak sauce

CHICKEN & WAFFLE hot honey

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

BREAKFAST BACON

BEVERAGES

COFFEE, TEA, AND FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

OMELETTE STATION *+35 per guest*

cage free egg omelettes cooked in front of your guests with choice of fillings:
cheese - black forest ham - scallions - tomato - mushrooms - chives

WAFFLE BAR *+30 per guest*

hot waffles made in front of your guests with toppings + accoutrements
whipped cream - maple syrup - chocolate syrup - caramel syrup - nutella - peanut butter -
jams + jellies - nuts - fresh berries - bananas



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BREAKFAST BUFFET

\$65 per guest, served for one hour | attended by an event staff member

CONTINENTAL

ASSORTED MINI PASTRIES, MUFFINS, AND CORNBREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT CUTS

YOGURT BAR toppings and condiments

HOT

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

BREAKFAST BACON

BREAKFAST SAUSAGE

BEVERAGES

COFFEE, TEA, AND FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

OMELETTE STATION *+35 per guest*

cage free egg omelettes cooked in front of your guests with choice of fillings:
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WAFFLE BAR *+30 per guest*

hot waffles made in front of your guests with toppings + accoutrements
whipped cream - maple syrup - chocolate syrup - caramel syrup - nutella - peanut butter -
jams + jellies - nuts - fresh berries - bananas



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FAMILY-STYLE LUNCH & DINNER

\$75 per guest, served family-style for the whole table, all menu choices must be pre-ordered.

FOR THE TABLE HOUSE-MADE FOCACCIA *olive oil, balsamic*

FIRST *please select two*

CREAMY SPINACH DIP naan bread, pita chips

FRIED CALAMARI passata sauce, aioli, fresnos, scallions, lemon

FLATBREADS house selection

MEZZE PLATTER heirloom baby carrots, zucchini, eggplant, asparagus, hummus, tzatziki, citrus olives, naan

SALAD baby arugula, tomato, red onion, pepitas, parmesan

MAIN *please select three, served with chef's selection of sides for the table*

BRICK CHICKEN lemon butter sauce

SEARED TERIYAKI SALMON

GRILLED HANGER STEAK cowboy butter

PENNE PRIMAVERA seasonal vegetables,
baby arugula, parmesan

GARDEN RISOTTO mushrooms, green peas, squash,
zucchini, carrots, parmesan

WILD RICE BOWL (vegan) tofu, sesame seeds,
shaved carrots, bell peppers,
cabbages, kale, scallions,
radishes, fresh cilantro,
tahini-soy sauce

DESSERT

CHOCOLATE LAYER CAKE

chocolate ganache, strawberries



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FAMILY-STYLE BRUNCH

\$65 per guest, served family-style for the whole table, all menu choices must be pre-ordered.

FOR THE TABLE MINI PASTRIES, MUFFINS, CORNBREAD, & FRUIT CUTS

MAINS *please select three*

SCRAMBLED EGGS creme fraiche, chives

FRENCH TOAST berries, whipped cream

SMOKED SALMON BOARD tomato, red onion, cucumber, capers, cream cheese, lemon, plain bagel

AVOCADO TOAST smashed avocado, sun-dried tomato, toasted sourdough

WAFFLE WITH FRIED CHICKEN bacon butter, maple syrup

VEGETABLE FRITTATA market salad

SIDES *please select two*

BREAKFAST POTATOES

BREAKFAST SAUSAGES

BREAKFAST BACON

MARKET SALAD house dressing



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DESSERTS

These are un-manned stations attended and replenished by our front of house team

MACARONS & CHOCOLATE TRUFFLES *\$15 per guest*
french macarons - artisan chocolates

COOKIES & BROWNIES *\$15 per guest*
house-made chocolate chip cookies - chocolate brownies

PICK N' MIX CANDY BAR *\$18 per guest*
jars of candy & bags for guests to fill

S'MORES BOARD *\$18 per guest*
marshmallow graham crackers
hershey's chocolate reese's

Please inquire about our bespoke GELATO packages for groups of 50 or more.

NIGHT-CAPS *\$20 per guest* INCLUDES COFFEE & TEA WITH TO-GO CUPS



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