PARKSOUTH

OSEHILL ROOFTOP

EVENTS Spring/Summer 2025



COME UP FOR AIR WITH AN ELEVATED EVENT AT ROSEHILL

At Rosehill, we take a highly personalized approach to every event — crafting unforgettable moments tailored to your vision. From intimate milestones to dynamic corporate functions, our dedicated team ensures each gathering reflects your style, with thoughtful touches and curated details.

Rosehill Rooftop is a reimagining of 1970s New York, channeling the energy of tenement rooftops where residents once found sun, stillness, and reprieve from the city below. We've transformed that nostalgic escape into a modern oasis — where vintage charm, voyeuristic glamor, and contemporary luxury meet. With sweeping skyline views and hidden alcoves, it's a one-of-a-kind rooftop made for celebration and storytelling. Here, New York comes up for air.

COME UP FOR AIR

- Centrally located in Midtown Manhattan's vibrant NoMad neighborhood
- Easy access via multiple subway lines, private street entrance, and hotel elevator

Fully built-out venue with:

- High-end finishing kitchen
- Cold and dry storage
- Three levels of flexible food & beverage spaces
- · Weather-ready layouts for year-round events
- Exclusive vendor partnerships and on-site amenities
- A stylish, turnkey solution ideal for both planners and guests

ROOFTOP

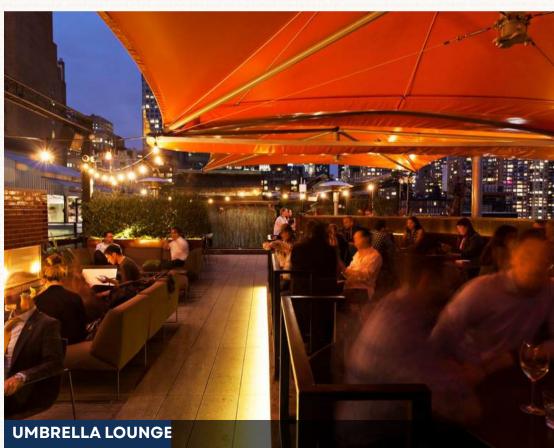
Host your event atop the city with breathtaking 360° views of Manhattan's East Side. Rosehill's rooftop blends modern elegance with vintage inspiration — complete with a full-service bar, fireplace lounge seating, and plush finishes throughout. Guests arrive effortlessly via private entrance or hotel elevator. Designed for every season, the rooftop offers covered and heated options in cooler months, comfortably hosting up to 200 guests for weddings, corporate events, and unforgettable moments under the city sky.











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.

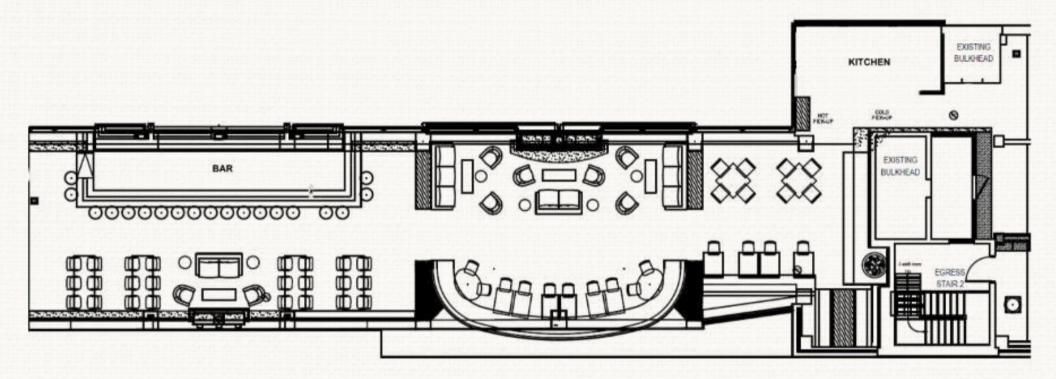
Highlights:

- 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 and heated for yearround use
- Direct access to bar service and hospitality team support

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



FLOOR PLAN





CLASSIC

WINE & BEER \$50/GUEST (ADDITIONAL HOUR \$25/GUEST)

RED PINOT NOIR, MERLOT, MALBEC, CABERNET SAUVIGNON

WHITE PINOT GRIGIO, CHARDONNAY, SAUVIGNON BLANC ROSE

SPARKLING PROSECCO

BEER

STANDARD

\$60/GUEST (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/GUEST (ADDITIONAL HOUR \$35/GUEST)

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

ADD-ONS & UPGRADES | 1st HOUR

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

TOP SHELF

\$80/GUEST (ADDITIONAL HOUR \$40/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

MENU PACKAGES

PACKAGES

THREE (3)

PASSED \$45 OR DISPLAYED \$35 HOR 'D OEUVRES - 2 HOURS PER GUEST I

ADDITIONAL HOUR / \$15 PER GUEST

SIX (6)

PASSED \$60 OR DISPLAYED \$50 HOR 'D

OEVRES - 2 HOURS PER GUEST |

ADDITIONAL HOUR / \$25 PER GUEST

HOT HORS D'OEUVRES

CROSTINI

SWEET RICOTTA CHEESE W/ FRESH MARKET RED WINE REDUCTION EGGPLANT CHICKEN GOLDEN RAISIN OPAL BASIL NY STRIP

MINI FLATBREAD

PEPPER JACK CHEESE, LAMB SAUSAGE, SALATA CHEESE BROCCOLINI CASHEW PESTO W/ VEGAN CHEESE

SKEWERS

FILET MIGNON, GREEN TOMATILLO, CHARD SAUCE DUSTED SHRIMP CHICKEN TANDOORI MOZZARELLA, ARTICHOKES, SABA SAUCE

SLIDERS

BEEF SLIDERS VEGGIE SLIDERS

FRITTI

BLACK TRUFFLE MAC & CHEESE BALLS FISH CROQUETTES W/ SPICY AIOLI ARANCINI W/ ASPARAGUS CREAM SAUCE





EIGHT (8) PASSED \$75 OR DISPLAYED \$65 HOR 'D

OEUVRES - 2 HOURS PER GUEST | ADDITIONAL HOUR / \$35 PER GUEST

MENU PACKAGES

COLD HORS D'OEUVRE OPTIONS

SPOONS

SALMON TARTAR, CREME FRAICHE, SCALLIONS RED BEETS W LABNE TUNA TARTARE, AVOCADO MOUSE GRILLED CHICKEN SALAD, SWEET CHILI SAUCE, YELLOW BANANA LEAVE

PLATTERS

TRADITIONAL PLATTERS

HUMMUS W/ CRUDITE - \$135 CHARCUTERIE BOARD - \$185 GUACAMOLE & CHIPS - \$155 MEZZE PLATTER - \$165 HUMMUS, CRUDITE, BABAGANOUSH, NAAN

SEASONAL SALADS

WATERMELON SALAD

ARUGULA SALAD

MARKET SALAD



STATIONARY PLATTERS

STANDARD - \$125 (8-10 PEOPLE) CHOOSE ONE HORS D'OEUVRE
HEAVY - \$180 (12-14 PEOPLE) CHOOSE ONE HORS D'OEUVRE
MIXED PLATTER - \$420 CHOOSE SIX HORS D'OEUVRES



BUFFET STYLE DINNER

(\$75 PER GUEST (1 HOUR) | ADDITIONAL HOUR - \$55/GUEST

SALADS (PLEASE SELECT TWO)

KALE SALAD CANDY WALNUTS, MIX GRAPES, WITH BALSAMIC VINAIGRETTE AND SHAVED VEGAN CHEESE

CHOPPED SALAD

MIXED LETTUCE. CRISPY BACON, RAINBOW CHERRY TOMATOES BLUE CHEESE, CUCUMBERS. PICKLED RED PEARL ONION. AVOCADO AND SHERRY VINAIGRETTE

TRICOLORE SALAD

ENDIVE. RADICCHIO, ROCKET ARUGULA, FETA CHEESE, DICED AND DIJON- TARRAG ON VINAIGRETTE

MIXED QUINOA MEDITERRANEAN SALAD

BLACK BEANS, ASPARAGUS, CHERRY TOMATOES STRING G BEANS, CHICKPEAS, MIXED GREENS, CUCUMBERS, MIXED FINE HERBS, LEMON VINAIGRETTE ENTRÉE (PLEASE SELECT TWO)

PAN-SEARED BRANZINO SAVOY CABBAGE, BLISTERED SHISHITO PEPPERS, AND LEMON CAPER BUTTER

ATLANTIC FARM-RAISED SALMON FILET MODENA AGED BALSAMIC GLAZE

PAN-ROASTED CHICKEN HALF - DEBONED

NY STRIP STEAK AU POIVRE SAUCE ROASTED GARLIC

ROASTED LAMB LEG SLICED WITH MOROCCAN COUSCOUS PASTA (PLEASE SELECT ONE)

PENNE RIGATE SAN MARZANO TOMATO MARINARA, FRESH MOZZARELLA, SWEET BASIL RIGATONI BOLOGNESE CERTIFIED BLACK-ANGUS GROUND BEEF, TOMATO CREAM, SHREDDED PARMESAN CHEESE CHICKEN FUSILLI ROASTED CHICKEN, ORGANIC YELLOW GRAPE TOMATOES, BASIL PESTO CREAM ORECCHIETTE FUNGHI ROASTED ASPARAGUS, SEARED FOREST MUSHROOMS, TRUFFLE OIL, FINE HERBS

VEGETABLE SIDES

(PLEASE SELECT ONE)

ROSEMARY ROASTED FINGERLING POTATOES BRUSSEL SPROUTS LARDONSB AND SABA GLACE GRILLED VEGETABLES (EGGPLANT, ZUCCHINI, YELLOW SQUASH, AND ROASTED BELL PEPPERS), CASHEWS, AND CHILI OIL ROASTED BABY CARROTS, SRUGULA AND SUNFLOWER SEEDS SUMAC

DESSERTS (PLEASE SELECT ONE + \$13/GUEST) OLIVE OIL CAKE SEMI-SWEET SEASONAL FRUITS CHOCOLATE MOUSSE CAKE PISTACHIO CANDY SEASONAL SORBETS (CHEF'S SELECTION) TRES LECHES CAKE STRAWBERRIES, DULCE DE LECHE, CHEESECAKE BRÛLÉE

BREAKFAST BUFFET

*ROSEHILL ADD \$10 PER GUESTS

CONTINENTAL BREAKFAST BUFFET - \$29/PP

MINI PASTRIES MIX INDIVIDUAL GREEK YOGURT, BERRIES, GRANOLA, AND HONEY FRUIT SALAD ORANGE JUICE AND APPLE JUICE COFFEE, TEA, WATER, JUICE WATER AND SPARKLING WATER

HOT BUFFET BREAKFAST - \$39/PP

MIX PASTRIES MIX SCRAMBLE EGGS APPLEWOOD BACON CHICKEN SAUSAGE CRISPY FINGERLING POTATOES ORANGE JUICE AND APPLE CIDER JUICE MINI FRENCH TOAST WHOLE FRUITS APPLES AND BANANAS COFFEE, TEA, WATER, JUICE

SEATED BREAKFAST - \$55/PP

TWO EGGS OF ANY STYLE, BACON OR SAUSAGE, BREAKFAST POTATOES, AND TOAST.

EGGS BENEDICT CHOICE PROTEIN SALAD AND HOLLANDAISE SAUCE AND BREAKFAST POTATOES.

STEAK AND (6 OZ FLAT IRON STEAK) HEARTS OF PALM AND AVOCADO SALAD AND CHIMICHURRI SAUCE.

EGGS ON THE PURGATORY (TWO EGG POACHED ON GARLIC TOMATO SAUCE, PARMESAN CHEESE, AND SOURDOUGH)

QUINOA BOWL SALAD, MINCED FRESH VEGETABLES, LEMON DRESSING, TWO POACHED EGGS, AVOCADO, AND PEA SHOOTS

SILVER DOLLAR PANCAKES, MIXED BERRIES, CINNAMON WHIPPED CREAM, AND AGAVE

AVOCADO TOAST W WATERMELON RADISH, CHERRY TOMATOES, CILANTRO AND SALAD

COFFEE, TEA, WATER, JUICE

LUNCH BUFFET STYLE

\$45 PER GUEST (1 HOUR) \$20 ADDITIONAL HOUR

SANDWICHES

(PLEASE SELECT TWO) BLT VEGETABLE SANDWICH CHICKEN SANDWICH VEGGIE WRAP

PASTAS

(PLEASE SELECT ONE) GARLIC, OLIVE OIL BOLOGNESE PASTA PRIMAVERA

SALADS

(PLEASE SELECT ONE) CESAR SALAD TRI-COLORE SALAD ARUGULA SALAD

CHIPS & DIPS (PLEASE SELECT ONE) BLACK BIRD BEAN DIP HUMMUS

INDIVIDUAL PLATTERS

MIX SANDWICH PLATTER \$180

BLT VEGETABLE SANDWICH CHICKEN SANDWICH VEGGIE WRAP SALADS \$85 (CHOOSE ONE)

KALE SALAD CHOPPED SALAD TRI-COLORE SALAD DRINKS (ALL INCLUDED) COFFEE TEA WATER, JUICE

SNACKS AND SOFT DRINKS

SOFT DRINK PACKAGE \$20 PER GUEST COFFEE TEA WATER SPARKLING WATER ORANGE/APPLE JUICE VARIETY OF SNACKS \$16 PER GUEST CHIPS PRETZELS NUT BARS TRAIL MIX

ALL DAY SOFT DRINK PACKAGE

\$40 PER GUEST COFFEE TEA WATER SPARKLING WATER ORANGE/APPLE JUICE *REPLENISHED DURING THE MEETING

CROISSANT BASKET

\$45 PER GUEST PLAIN CROISSANT CHOCOLATE CROISSANT

DESSERTS (PLEASE SELECT ONE + \$13/GUEST)

OLIVE OIL CAKE SEMI-SWEET SEASONAL FRUITS

CHOCOLATE MOUSSE CAKE PISTACHIO CANDY SEASONAL SORBETS (CHEF'S SELECTION)

TRES LECHES CAKE STRAWBERRIES, DULCE DE LECHE CHEESECAKE BRÛLÉE **FRESH FRUIT** \$10 PER GUEST APPLES BANANAS

SWEET BRIAR

Exceptional contemporary cuisine and a welcoming elegance personify Sweetbriar, with a distinctive menu of seasonal fare elevated by wood- and charcoal-fire cooking. Our experienced events team will help you orchestrate the ideal venue from these options:

THE DINING ROOM: 58 seated, 120 reception

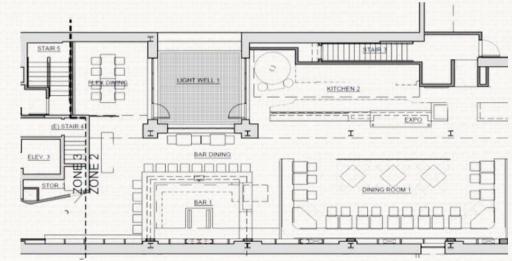
BAR: 15 seated, 30 reception

PDR: 15 Seated, 30 reception

WHOLE SPACE: 120 seated, 180 reception

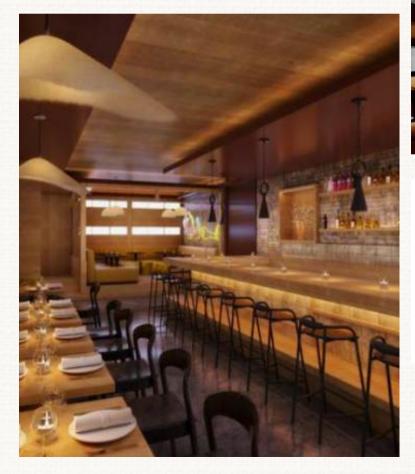




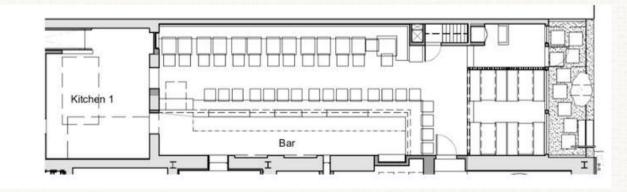


GG TOKYO

GG Tokyo delivers sleek downtown energy in the heart of NoMad. With 2,200 square feet of space, this vibrant venue pairs globally inspired cuisine with bold cocktails and NYC skyline views — ideal for fashionforward weddings, product launches, or high-profile mixers.





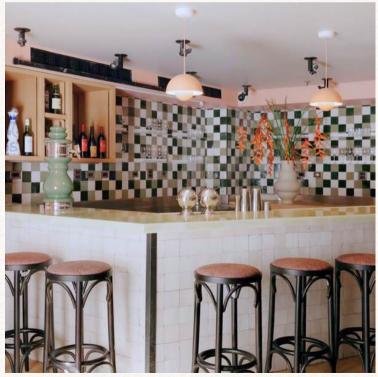


THE DINING ROOM: 64 SEATED, 130 RECEPTION

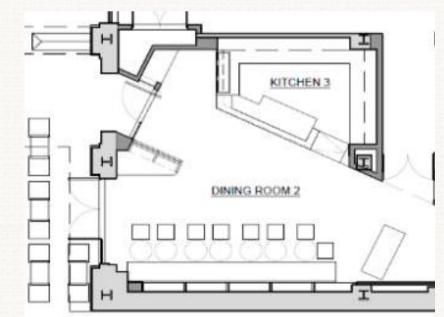
COFFEE SHOP

The Coffee Shop at Rosehill is a versatile, warmly designed space ideal for daytime meetings, casual receptions, and semi-private meals. It seats up to 40 guests or expands to more capacity with connected dining rooms.

Available for standalone bookings or as part of larger multi-space events.







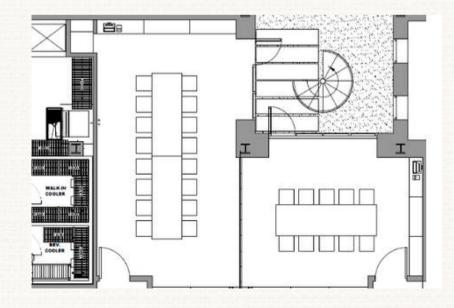
ROSE ROOM

Rose Room at Rosehill is a versatile, warmly designed space ideal for daytime meetings, casual receptions, and private meals. It seats up to 35 guests and expands to 50 for standing cocktail hour.

Available for standalone bookings or as part of larger multi-space events.







PARKSOUTH

thank you