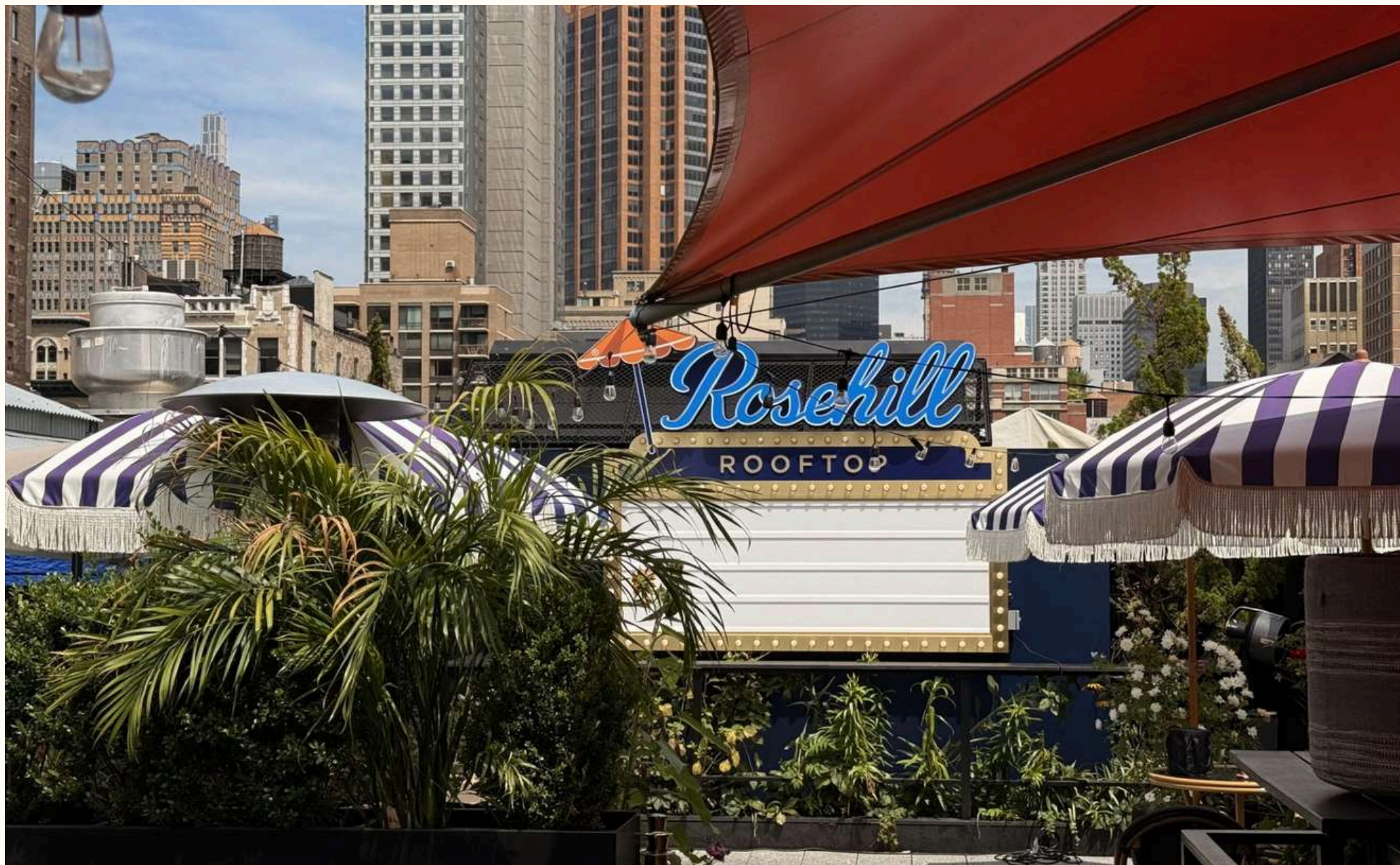


ROSEHILL ROOFTOP

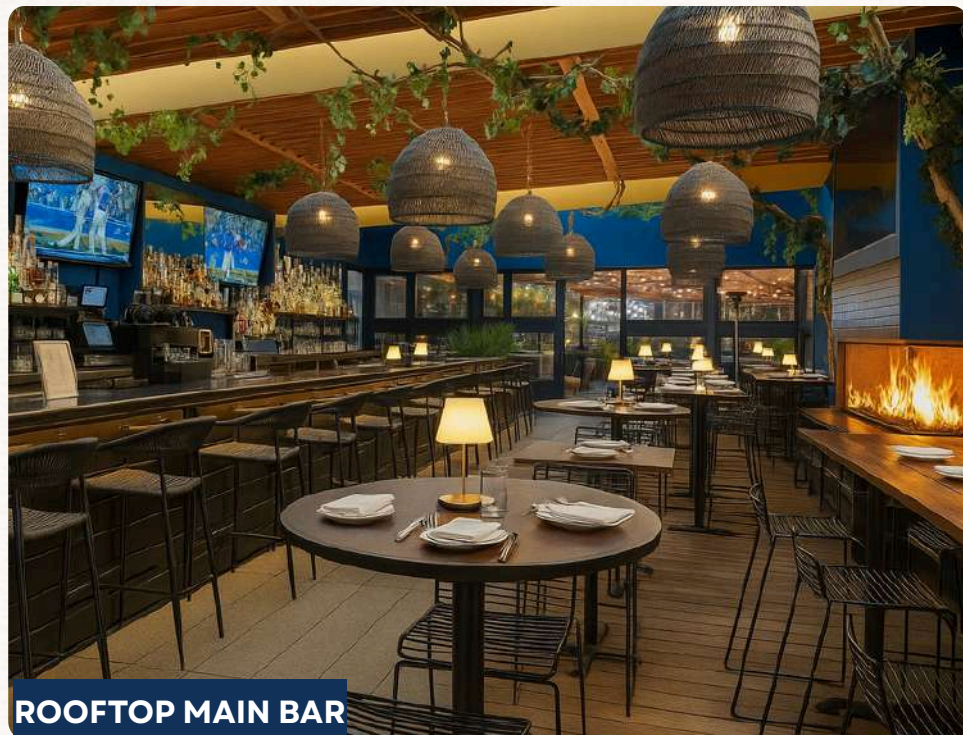


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917-541-4601

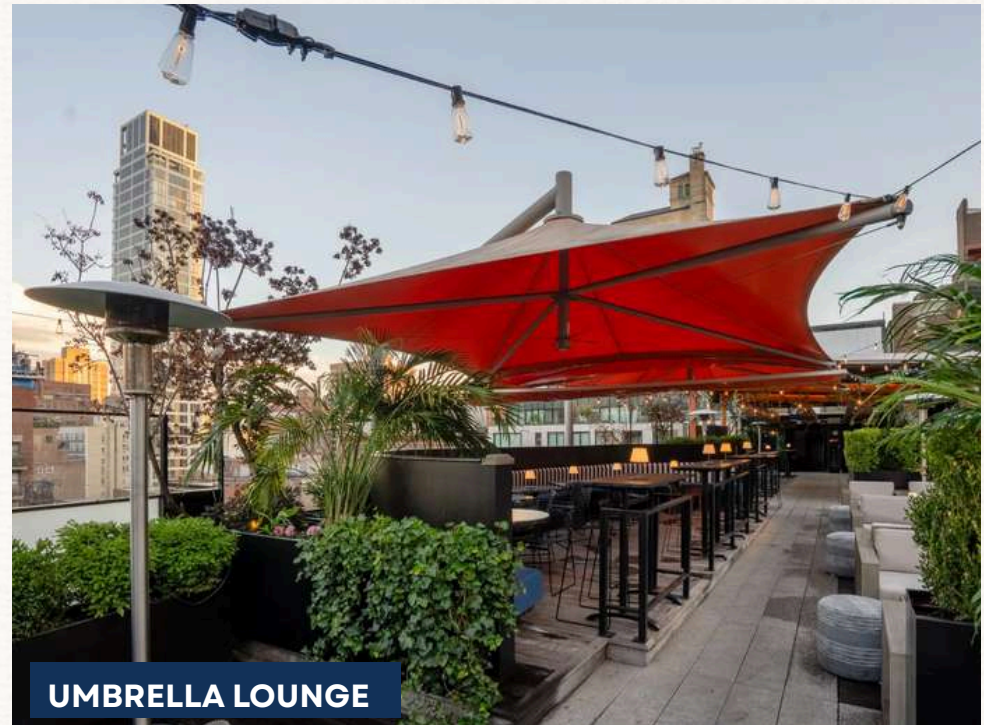
Where New York Comes Up for Air At Rosehill, we take a highly personalized approach to every event—crafting unforgettable experiences tailored to your vision. From intimate milestones to dynamic corporate gatherings, our dedicated team ensures every detail reflects your style, purpose, and goals.

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



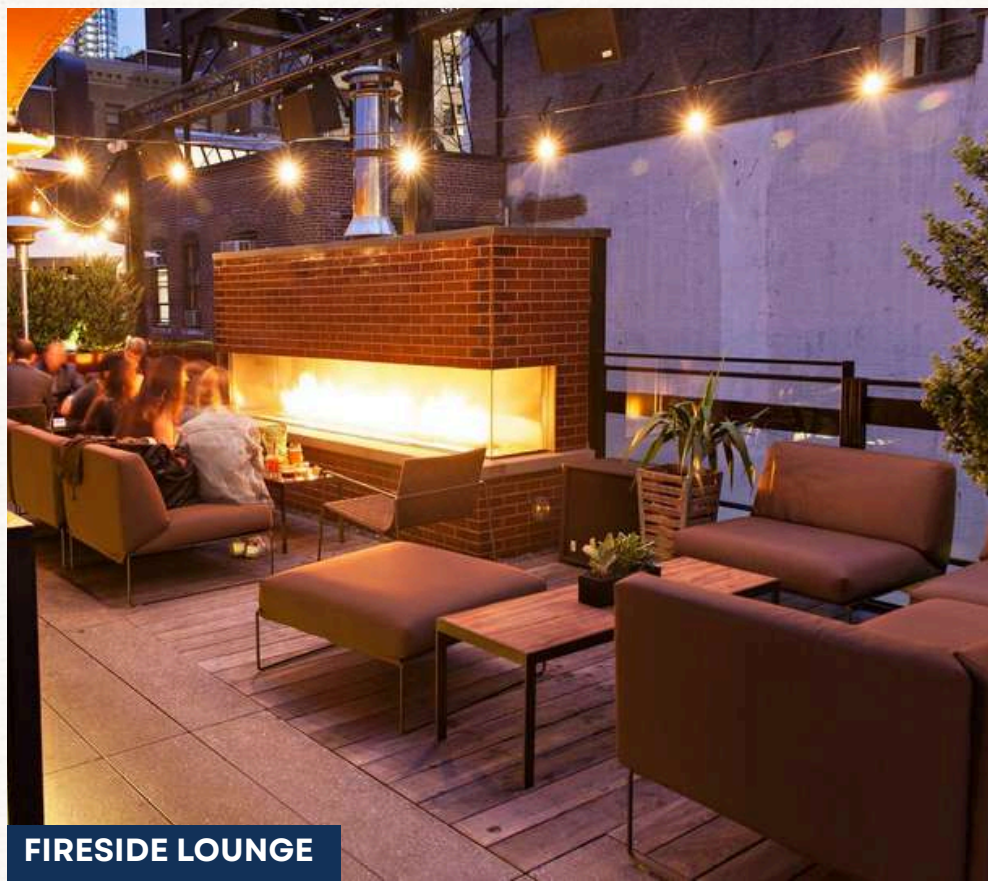
UMBRELLA LOUNGE



ROOFTOP MAIN BAR



ROOFTOP MAIN BAR



FIRESIDE LOUNGE



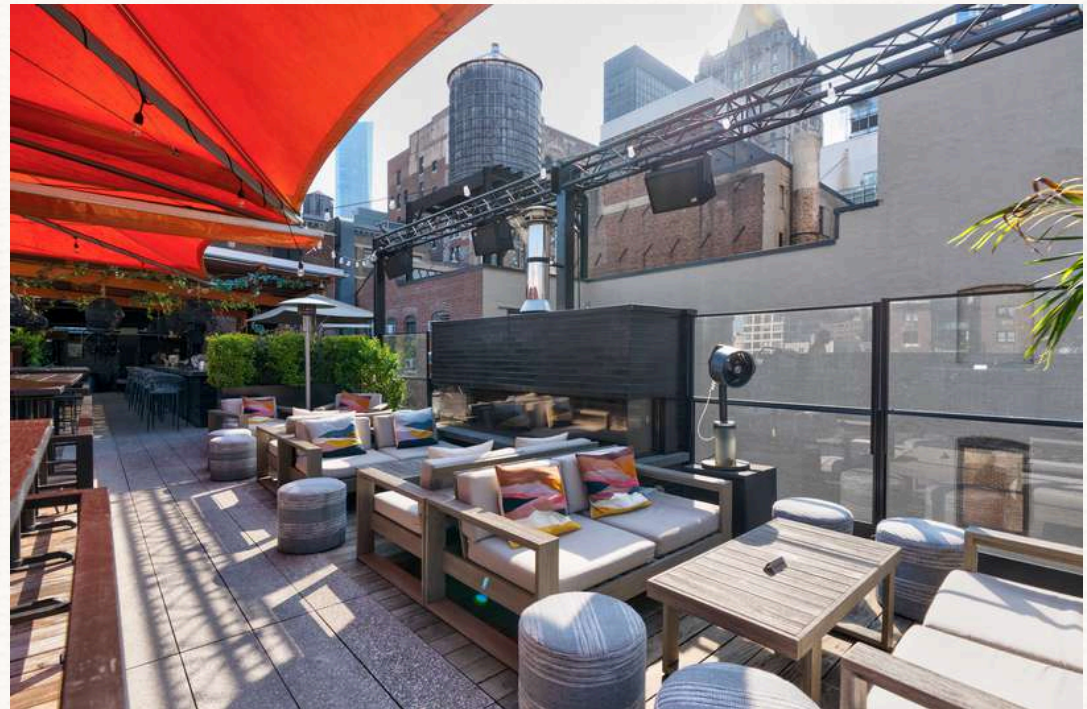
UMBRELLA LOUNGE

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



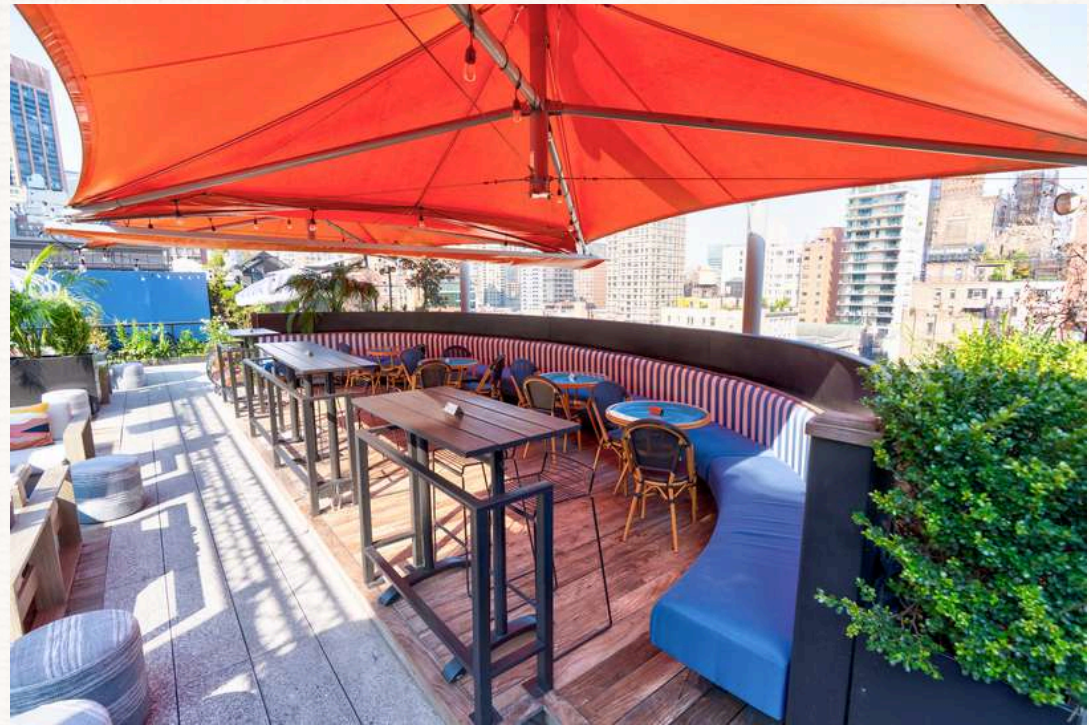
UMBRELLA LOUNGE

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 for day-to-night transitions
- Seated or networking style options available



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 sign

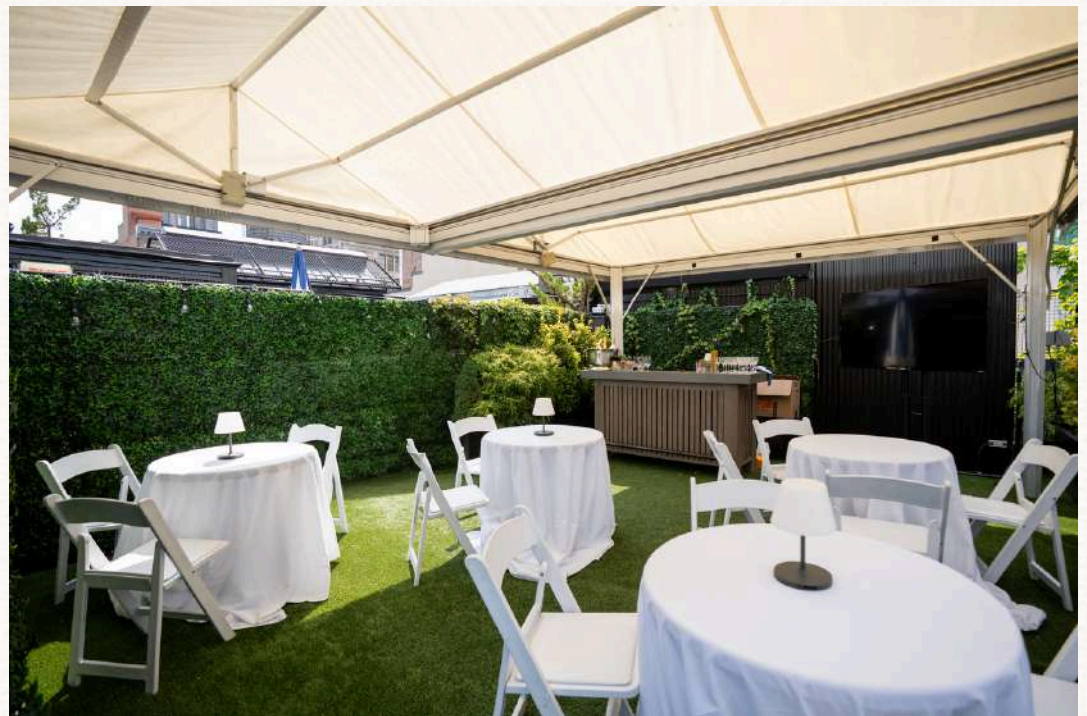


VIP GARDEN

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



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.

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

PARTY PLATTERS

SERVES 10-12 GUESTS

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

MARGHERITA FLATBREAD | \$110

mozzarella, tomato, basil

BEEF SLIDERS | \$140

cheddar cheese, plum tomato - 18 pcs

CHICKEN SKEWERS | \$130

preserved lemon, micro parsley

SHRIMP & CRAB ROLLS | \$160

brioche bread - 18 pcs

CAVIAR PLATTER | \$600

bellinis, creme fraiche, chives, capers, smoked salmon

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 - GF
CHORIZO CROQUETTES
STEAK SKEWER - GF
CHICKEN QUESADILLA
BEEF EMPANADA

SEA

SALMON TARTARE TACO - GF
SHRIMP SKEWER - GF
MINI SHRIMP ROLLS
GRILLED OCTOPUS SKEWER - GF
CEVICHE CUPS
FRITTO MISTO CONE

EARTH

MARGHERITA FLATBREAD
SEASONAL ARANCINI
CAPRESE SKEWERS
MUSHROOM TARTLETTE
HUMMUS STUFFED SWEET PEPPERS
LOADED FRENCH FRIES CONE



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 \$45 PER 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*

ITALIAN SALAD

*celery, chickpeas, olives, tomatoes, herbs,
parmesan, italian vinaigrette*

CAESAR SALAD

lettuce, pecorino, cherry tomato, croutons

MEDITERRANEAN SALAD

*cucumber, tomato, olives, red onion, balsamic
dressing*

ENTRÉE

(PLEASE SELECT TWO)

PAN-SEARED BRANZINO

*savory 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

