

elsierooftop.com

1412 Broadway, New York, NY 10018

THE SPACES

ELSIE ROOFTOP

25TH FLOOR

A sweeping Art Deco rooftop in the heart of Midtown, wrapped by four open-air terraces with skyline views from Times Square to the Empire State Building.

EMPIRE TERRACE	150 GUESTS
TIMES SQUARE TERRACE	80 GUESTS
BROADWAY TERRACE	75 GUESTS
MAIN BAR ROOM	55 GUESTS
39TH STREET TERRACE	20 GUESTS
EMPIRE TABLE	20 GUESTS
PARTIAL BUYOUT	150 GUESTS

ELSIE PENTHOUSE

PRIVATE FULL-FLOOR EVENT SPACE

Elsie's dedicated private events floor, featuring a grand ballroom, intimate parlor, and its own full-service bar. Designed for seated dinners, receptions, and celebrations of every kind.

SEATED DINNERS & GALAS

COCKTAIL RECEPTIONS

CORPORATE EVENTS & PRESENTATIONS

WEDDING CEREMONIES & RECEPTIONS

For weddings and full-venue celebrations, the Penthouse pairs with Elsie Rooftop for a seamless two-floor experience — ceremony, cocktail hour, and reception all under one roof, the Elsie Way.

ELSIE ROOFTOP



MAIN BAR ROOM · 55 GUESTS



39TH ST TERRACE · 20 GUESTS

1412 BROADWAY NEW YORK, NY 25TH FLOOR I WWW.ELSIEROOFTOP.COM I EVENTS@ELSIEROOFTOP.COM I 212-764-1090

ELSIE ROOFTOP





BROADWAY TERRACE · 75 GUESTS

1412 BROADWAY NEW YORK, NY 25TH FLOOR I WWW.ELSIEROOFTOP.COM I EVENTS@ELSIEROOFTOP.COM I 212-764-1090

ELSIE ROOFTOP





TIMES SQUARE TERRACE · 80 GUESTS

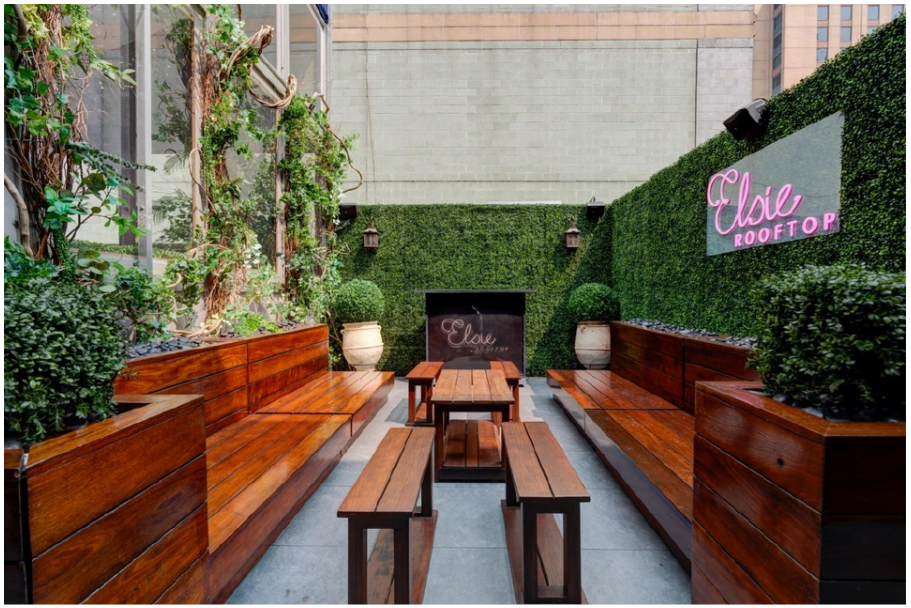
ELSIE ROOFTOP





EMPIRE TERRACE · 150 GUESTS

ELSIE ROOFTOP





EMPIRE TABLE · 20 GUESTS

1412 BROADWAY NEW YORK, NY 25TH FLOOR I WWW.ELSIEROOFTOP.COM I EVENTS@ELSIEROOFTOP.COM I 212-764-1090

Elsie

ELSIE ROOFTOP FLOOR PLAN

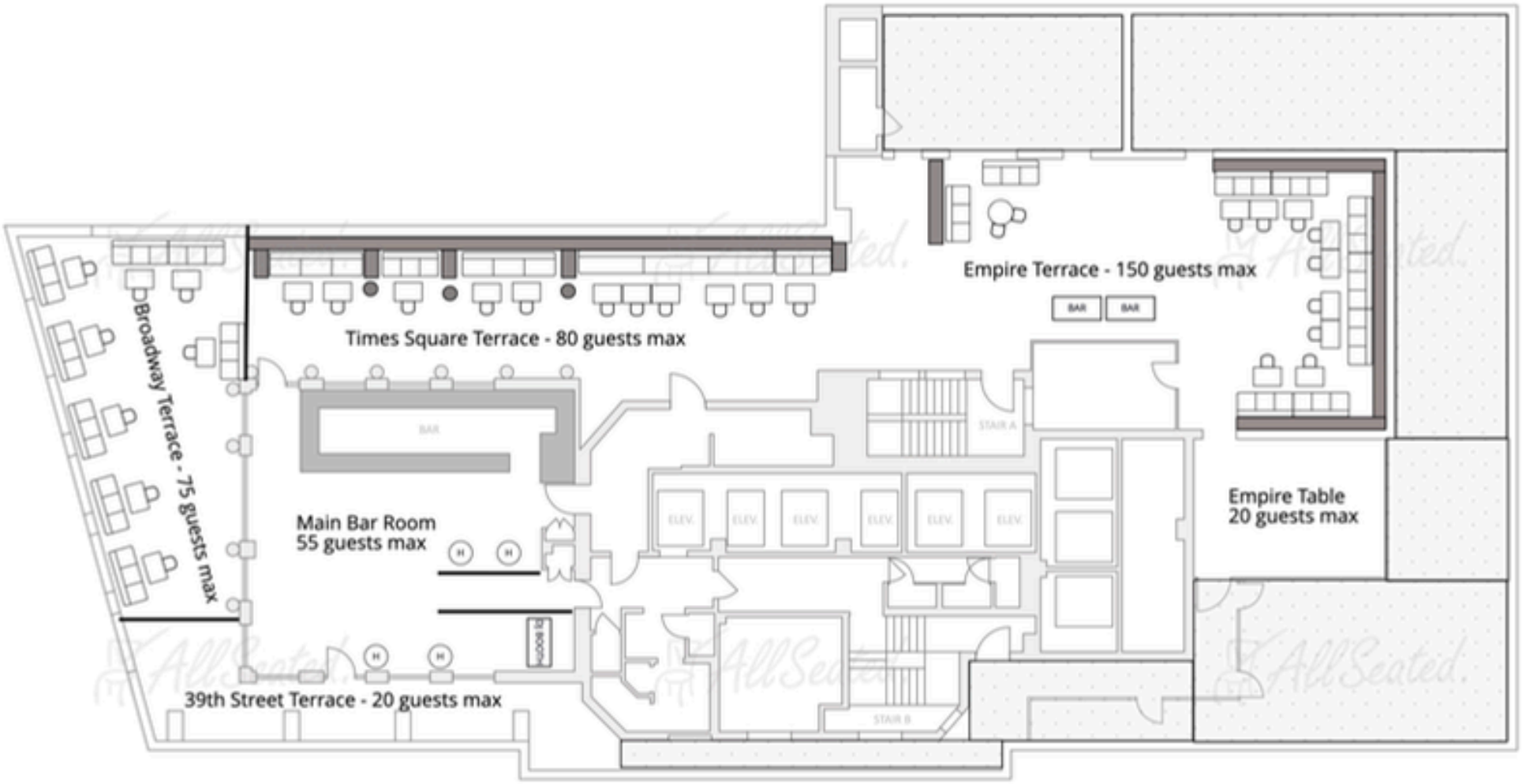
3D Model



Elsie

ELSIE ROOFTOP FLOOR PLAN

Room Capacities

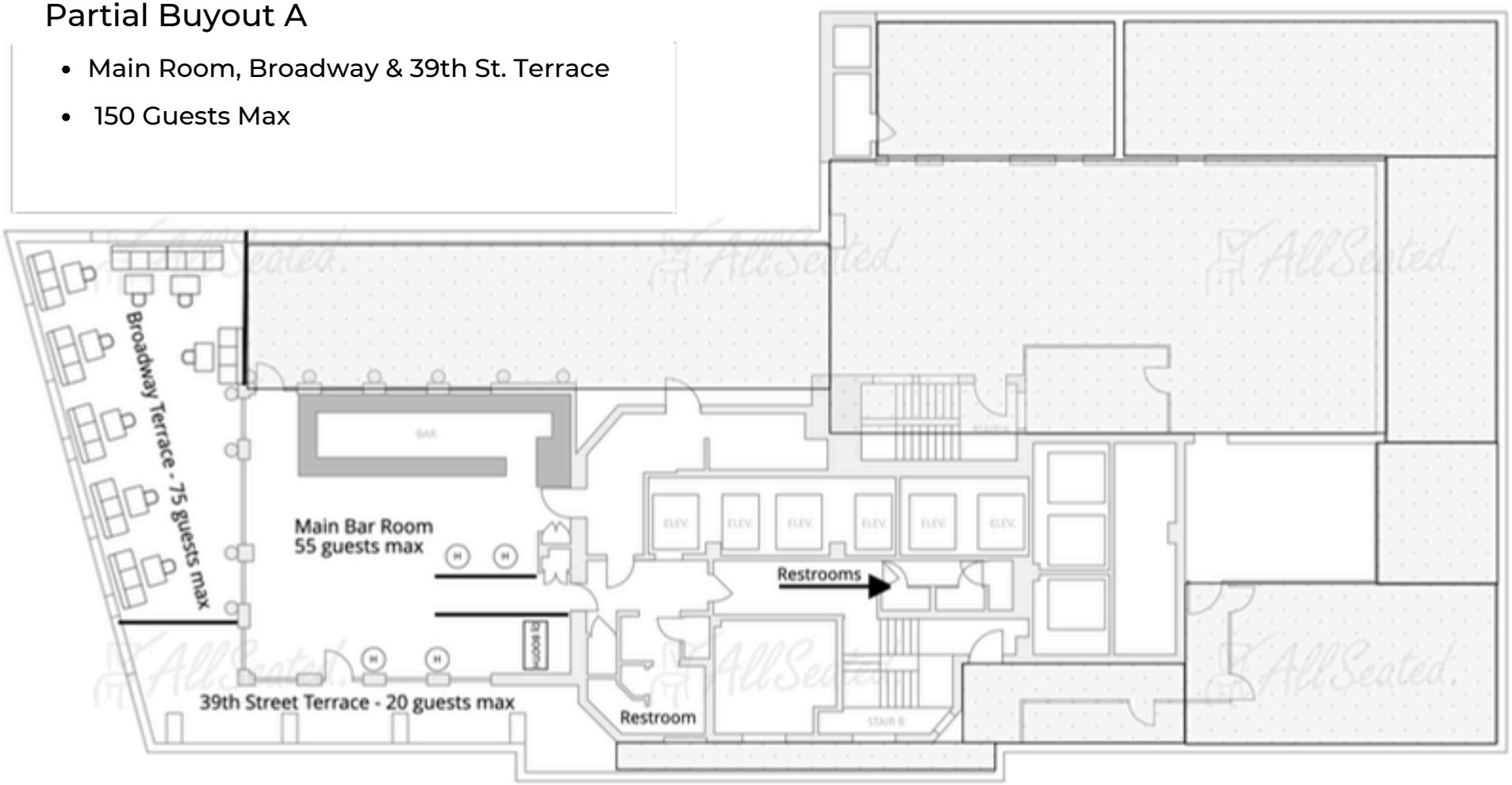


ELSIE FLOOR PLAN

Partial Buyout A

Partial Buyout A

- Main Room, Broadway & 39th St. Terrace
- 150 Guests Max



ELSIE PENTHOUSE









THE BALLROOM

ELSIE PENTHOUSE





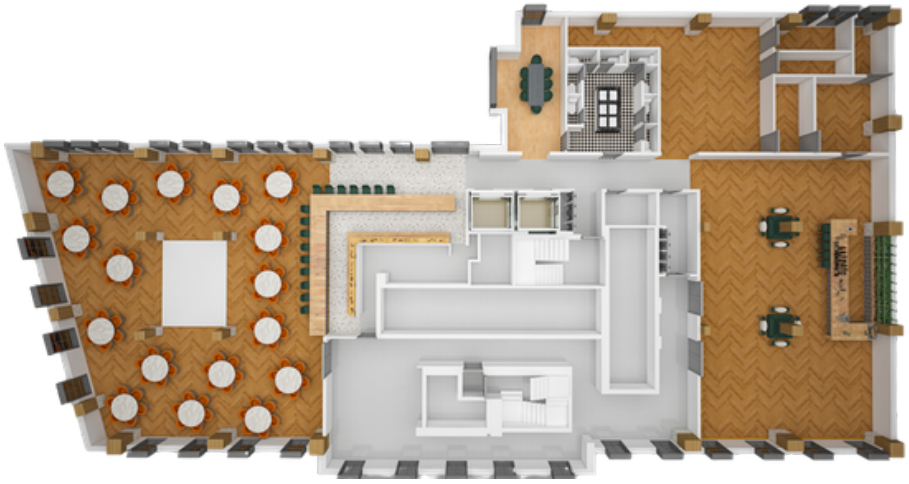
THE PARLOR

Elsie

ELSIE PENTHOUSE FLOOR PLAN

3D Model



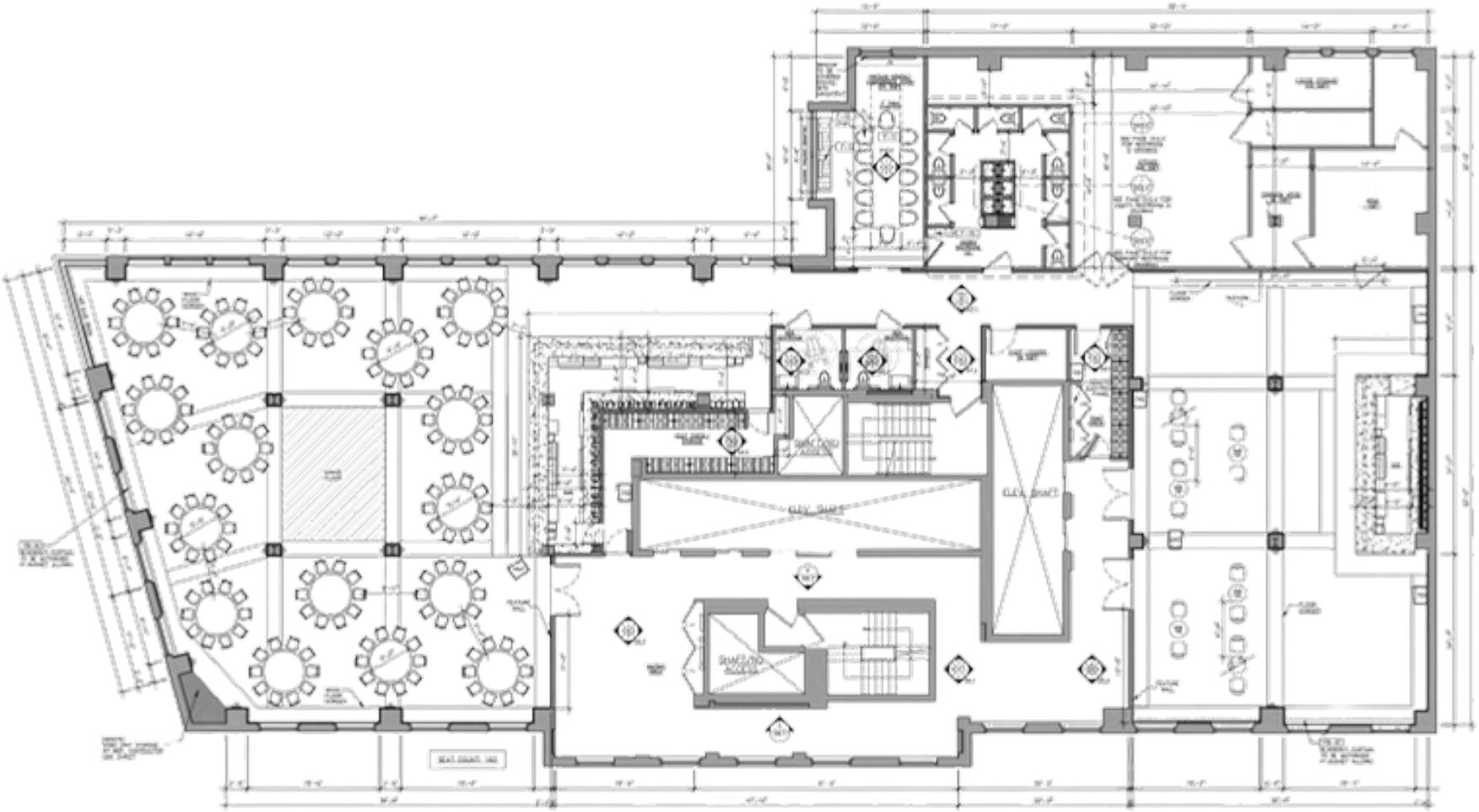




Elsie

ELSIE FLOOR PLAN

Penthouse











Events





Elsie

OPEN BAR PACKAGES

CLASSIC

WINE & BEER
TWO HOURS $60 PER GUEST
(additional hour $30 per guest)

RED
Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

WHITE
Pinot Grigio, Chardonnay, Sauvignon Blanc

ROSÉ
Côtes de Provence

SPARKLING
Prosecco

BEER
Heineken, Heineken LT, Amstel LT, Corona, Strongbow Cider

STANDARD

WINE & BEER + WELL DRINKS
TWO HOURS $70 PER GUEST
(additional hour $35 per guest)

HOUSE SPIRITS
Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Whiskey

RED
Pinot Noir, Malbec, Cabernet Sauvignon

WHITE
Pinot Grigio, Chardonnay, Sauvignon Blanc

ROSÉ
Côtes de Provence

SPARKLING
Prosecco

BEER
Heineken, Heineken LT, Amstel LT, Corona, Strongbow Cider

PREMIUM

TWO HOURS $80 PER GUEST
(additional hour $40 per guest)

SPIRITS
Ketel One, Smirnoff, Fords Gin, Tanqueray, Bacardi, Captain Morgan, Milagro Silver, Codigo Blanco, Jack Daniels, Bulleit, Jameson, Dewars

RED
Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

WHITE
Pinot Grigio, Chardonnay, Sauvignon Blanc

ROSÉ
Côtes de Provence

SPARKLING
Prosecco

BEER
Heineken, Heineken LT, Amstel LT, Corona, Strongbow Cider

TOP SHELF

TWO HOURS $90 PER GUEST
(additional hour $45 per guest)

SPIRITS
Grey Goose, Belvedere, Bombay Sapphire, Hendricks, Bacardi, Brugal Anejo Rum, Patron Silver, Don Julio Blanco, Jameson, Jack Daniels, Makers Mark, Knob Creek, Johnny Walker Black, Macallan 12

RED
Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

WHITE
Pinot Grigio, Chardonnay, Sauvignon Blanc

ROSÉ
Côtes de Provence

SPARKLING
Prosecco

BEER
Heineken, Heineken LT, Amstel LT, Corona, Strongbow Cider

ADD-ONS & UPGRADES I FIRST HOUR

SPECIALTY COCKTAILS | $25 PER GUEST

ELSIE DE WOLFE
Ketel One Cucumber & Mint, Lemon, Rose Water, Chandon Sparkling Rose

VERSAILLES
Angels Envy, Rosemary, Canton Ginger, Agave

COLONY CLUB
Ilegal Mezcal, Pineapple, Infused Jalapeno Syrup, Lime

SPARKLING | $18 PER GUEST
Domaine Chandon Brut or Rosé

CHAMPAGNE AVAILABLE UPON REQUEST

PASSED HORS D'OEUVRES

SELECT SIX (THREE HOT, THREE COLD) PASSED HORS D'OEUVRES TWO HOURS | $65 PER GUEST
ADDITIONAL HOUR - $25 PER GUEST

SELECT EIGHT (FOUR HOT, FOUR COLD) PASSED HORS D'OEUVRES TWO HOURS | $80 PER GUEST
ADDITIONAL HOUR - $30 PER GUEST

COLD

MINI BEEF TENDERLOIN (DF)
chimichurri, french crostini

SHRIMP CEVICHE (GF)
crispy plantain, pico de gallo, avocado, jalapeño, crispy shallots
Contains Shellfish

ANTIPASTO (VG)
tomato confit with feta cheese, kalamata olives, toasted baguette

TUNA TOSTADA (GF, DF)
seared bluefin tuna with black sesame crust, wasabi avocado aioli, crispy tortilla rounds

AVOCADO TOAST (VG, DF)
grape tomato, multi-grain bread

SUHU SHRIMP COCKTAIL
teriyaki glaze, toasted sesame seeds
Contains Shellfish, Sesame, Soy

VEGETABLE SPRING ROLL (V)
teriyaki glaze, sweet chili dipping sauce
Contains Soy

SMOKED SALMON BITE (DF)
smashed avocado, house-made croustade

ROASTED VEGETABLE SKEWER (V)
peppadew, squash, asparagus

HOT

TANDOORI CHICKEN SATE (GF, DF)
toasted sesame seeds, roasted peppers

GOAT CHEESE BALLS (VG)
fried goat cheese, spicy honey

FRIED ARANCINI BALLS (VG)
roasted garlic saffron aioli

MICRO TRUFFLE GRILLED CHEESE (VG)
black truffle, aged cheddar, gruyere

BEEF EMPANADAS
smoked chipotle aioli

FIG PURSE (VG)
baked with fig and chèvre

TOFU CORN TACO (V, GF)
gochujang glaze, avocado, pico de gallo

MARGHERITA PIZZETTE (VG)
san marzano tomatoes, fresh basil

MARYLAND CRAB CAKE
smoked chipotle aioli
Contains Shellfish

MINI POTATO SKINS (V, GF)
vegan créme fraiche, vegan parmesan, chives

V - Vegan | VG - Vegetarian | GF - Gluten Free | DF - Dairy Free

Elsie

STATIONS

CARVING STATION

One Hour $85pp | Two Hours $110pp

GRASS FED BEEF TENDERLOIN
Brown Sugar, Garlic, Ginger Root

CERTIFIED BLACK ANGUS PRIME RIB ROAST
Stone Ground Mustard Aioli, Horseradish Cream

TERIYAKI CHICKEN BREAST
Ginger Root, Fresh Cilantro, Sesame Seeds

DUNHILL FARMS BONELESS TURKEY BREAST
Maple Orange Cranberry Compote

NEW ZEALAND RACK OF LAMB
Organic Mint Jam Reduction
(add $15 per person - 75 person min)

CARIBBEAN STATION

One Hour $65pp | Two Hours $85pp

CHICKEN WINGS & RIBS (+ $10pp)
Choice Of Seasoning - Jerk, Honey Glaze, BBQ, Herbs and Spices Dry Rub

FRIED CHICKEN BITES
Chicharron de Pollo

BISTEC ENCEBOLLADO
Sautéed Beef with Onions, Red Wine Reduction/Sauce, Herbs, and Spices

SHRIMP & FISH FRIED FRITTERS
Chipotle Aioli / Tarter

YUCA
Steamed or Mashed

COCONUT RICE
Baked with Fig and Chèvre

STEAMED VEGETABLES

PACIFIC STATION

One Hour $110pp | Two Hours $160pp

MAKE YOUR OWN POKE BOWL
Salmon and Bluefin Tuna

RAW SEAFOOD SELECTION
Cocktail Shrimp, Little Neck Clams
add King Crab (+ $15)

STEAMED STATION
Sushi Rice, Asparagus, Bok Choy, Broccoli, Sting Beans, Carrots

LIVE SUSHI STATION
Handrolls, Sushi, Sashimi

STEAMED MUSSELS & CLAMS

STATIONS

SLIDER STATION

One Hour $50pp | Two Hours $70pp

SLIDERS

Grilled Chicken

Beef Burger

Impossible Burger

CHOICE OF CHEESE
American, Cheddar, Swiss

CONDIMENTS
Ketchup, Honey Mustard, Mayo, Sriracha, Aioli, BBQ

ITALIAN STATION

One Hour $60pp | Two Hours $80pp

PASTA
Choice of Penne, Rigatoni, Bowtie, Linguine

SAUCE
Choice of Alfredo, Vodka, Marinara

PUTANESCA
Olives, Capers, Anchovies, Red Wine and Tomato Reduction

CHICKEN PARMESAN
Breaded Chicken Cutlet, Mozzarella Cheese, Marinara Sauce

EGGPLANT PARMESAN
Mozzarella Cheese, Marinara Sauce

TUSCAN & CAESAR SALAD

TACO STATION

One Hour $60pp | Two Hours $80pp

SOFT SHELL TACOS
Choice of Chicken, Beef, Cheese topped with Lettuce, Tomato, Sour Cream and Queso Fresco

MEXICAN RICE
Refried Beans, Sour Cream, Queso Fresco or Monterey Jack, Salsa

NACHOS
Beans, Jalapeño, Sour Cream, Guacamole, Pico de Gallo

CACTUS SALAD
Chopped Tomato, Onion, Cilantro, Jalepeño, Cheese, Lime

FULL TABLE DISPLAYS | ONE HOUR

EAST END FARM STAND TABLE

$60 PER GUEST | $30 PER ADDITIONAL HOUR

Lemon Oregano Marinated Whole Roasted Free-Range Chicken

Quinoa Salad
Pistachios, Butternut Squash, Sundried Cranberries

Red and Yellow Beet Salad
Organic Mesclun and Gorgonzola Cheese

Baby Kale Caesar Salad
Garlic Croutons, Parmesan Cheese

Roasted Asparagus
EVO and Lemon Zest

Farro Salad
Wild Mushrooms and Wilted Spinach

(Add Roast Cauliflower Steak with Marinara, Capers, Pinenuts | Additional $8 per guest)

ITALIAN ANTIPASTO TABLE

$50 PER GUEST | $25 PER ADDITIONAL HOUR

Wild Boar Salami, Sweet Soppressata, Prosciutto, Hot Chorizo

Aged Cheddar, Smoked Gouda, Manchego, Red Wax Fontina Cheese

Artichoke alla Romana, Fire Roasted Peppers

Grilled Zucchini, Lemon Roasted Asparagus

Black, Green and Red Grapes

Garlic Crostini, Grissini Breadsticks, Mini Toast

BUFFET MENU | ONE HOUR

$120 PER GUEST | ADDITIONAL HOUR $60 PER GUEST

ENTREES | PLEASE SELECT TWO

SET STATIONS

SLICED BEEF TENDERLOIN | Chateau Souverain Merlot Au Jus

HERB ROASTED CAGE FREE CHICKEN BREAST | Sea Salt, Cracked Pepper, Lemon Thyme

CHICKEN MARSALA | Wild Mushrooms, Shallots, Marsala Wine

ATLANTIC SALMON FILET | Modena Aged Balsamic Glaze

HAWAIIAN MAHI MAHI | Pineapple Jalapeno Butter

LEMON PEPPER SOLE | Citrus Beurre Blanc

LOCAL VEGETABLES | PLEASE SELECT ONE

LEMON THYME ASPARAGUS

BROCCOLI FLORETS

CARAMELIZED BABY CARROTS WITH MINT

HAZELTON LANES BUTTERNUT SQUASH

HERB ROASTED TRI COLORED POTATOES

BUFFET MENU | ONE HOUR

SALADS | PLEASE SELECT TWO

BABY KALE CAESAR | Garlic Croutons, Shredded Parmesan Cheese, Caesar Dressing

AUTUMN SALAD | Cold Poached Red and Yellow Beets, Baby Spinach, Candied Walnuts, Herbed Goat's Cheese

GREENMARKET SALAD | Mesclun, Heirloom Medley Tomatoes, Red Wine Vinaigrette

RED QUINOA SALAD | Cherry Tomatoes, Cucumbers, Sweet Peppers, Almonds, Cranberries, Champagne Vinaigrette

TUSCAN SALAD | Baby Arugula, Ciliegine Mozzarella, Roasted Peppers, Pine Nuts, Lemon Herb Dressing

ORGANIC FARRO | Wild Mushrooms, Wilted Spinach, Balsamic Vinaigrette

PASTA | PLEASE SELECT ONE

PENNE RIGATE | San Marazano 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

RICOTTA FILLED TRI-COLORED TORTELLINI | Arugula, Roasted Red Pepper Puree

BUFFET MENU | DESSERTS

PASSED DESSERTS | PLEASE SELECT ONE

$17 PER GUEST | 30 MINUTES

$30 PER GUEST | ONE HOUR

CHOCOLATE PETIT FOURS

Red Velvet Cake / White Chocolate and Raspberry Cake / Praline Chocolate Tartlet / Brownie / Berry Tartlet / Chocolate Cheesecake / Opera Cake

CLASSIC PETIT FOURS

Lemon Tartlet / Tiramisu / Pistachio Cream Puff / Raspberry Mousse Cake / Apple Tart Tatin /Croissant Bread Pudding / Exotic Cake

DELUXE PETIT FOURS

Mango Cheesecake / Chocolate Brownie Pyramid / Passion Fruit Coconut Cake /Pistachio White Chocolate Cake / Lime Curd Meringue / Apricot Tart

ASSORTED MACARONS

Dark Chocolate / White Chocolate / Coffee, Almond / Strawberry / Pistachio

Elsie

SEATED DINNER

GOLD

$90 PER GUEST

STARTERS
CHOICE OF ONE

Salmon Tartare
Sushi Grade Salmon, Capers, Lime, Cilantro, Onion, Plantain Chips and Crostini

Baby Kale Cesar Salad
Garlic Crostini

Burrata
Balsamic Poached Beets and Arugula

Wild Mushroom Flatbread
Forest Mushrooms, Herb Ricotta and Fresh Parsley

ENTREE'S
CHOICE OF ONE

Herb Roasted Cage Free Chicken Breast
Sea Salt, Cracked Pepper, Lemon Thyme

Chicken Marsala
Wild Mushrooms, Shallots, Marsala Wine

Atlantic Salmon Filet
Lemon Asparagus and Hazelnut White Rice

Lemon Pepper Sole
Citrus Beurre Blanc

Certified Black Angus Prime Rib Roast
Stone Ground Mustard Aioli, Horseradish Cream

Citrus Butter Grass Fed Beef Tenderloin Au Jus
Wilted Spinach and Roasted New Potatoes

DESSERTS
CHOICE OF ONE

Rice Pudding
Coconut Milk and Candied Sage

Classic New York Cheesecake

Molten Lava Cake

PLATINUM

$110 PER GUEST

STARTERS
CHOICE OF TWO

Salmon Tartare
Sushi Grade Salmon, Capers, Lime, Cilantro, Onion, Plantain Chips and Crostini

Baby Kale Cesar Salad
Garlic Crostini

Burrata
Balsamic Poached Beets and Arugula

Wild Mushroom Flatbread
Forest Mushrooms, Herb Ricotta and Fresh Parsley

ENTREE'S
CHOICE OF TWO

Herb Roasted Cage Free Chicken Breast
Sea Salt, Cracked Pepper, Lemon Thyme

Chicken Marsala
Wild Mushrooms, Shallots, Marsala Wine

Atlantic Salmon Filet
Lemon Asparagus and Hazelnut White Rice

Lemon Pepper Sole
Citrus Beurre Blanc

Certified Black Angus Prime Rib Roast
Stone Ground Mustard Aioli, Horseradish Cream

Citrus Butter Grass Fed Beef Tenderloin Au Jus
Wilted Spinach and Roasted New Potatoes

DESSERTS
CHOICE OF TWO

Rice Pudding
Coconut Milk and Candied Sage

Classic New York Cheesecake

Molten Lava Cake

DIAMOND

$125 PER GUEST

STARTERS
CHOICE OF THREE

Salmon Tartare
Sushi Grade Salmon, Capers, Lime, Cilantro, Onion, Plantain Chips and Crostini

Baby Kale Cesar Salad
Garlic Crostini

Burrata
Balsamic Poached Beets and Arugula

Wild Mushroom Flatbread
Forest Mushrooms, Herb Ricotta and Fresh Parsley

ENTREE'S
CHOICE OF THREE

Herb Roasted Cage Free Chicken Breast
Sea Salt, Cracked Pepper, Lemon Thyme

Chicken Marsala
Wild Mushrooms, Shallots, Marsala Wine

Atlantic Salmon Filet
Lemon Asparagus and Hazelnut White Rice

Lemon Pepper Sole
Citrus Beurre Blanc

Certified Black Angus Prime Rib Roast
Stone Ground Mustard Aioli, Horseradish Cream

Citrus Butter Grass Fed Beef Tenderloin Au Jus
Wilted Spinach and Roasted New Potat

DESSERTS
CHOICE OF THREE

Rice Pudding
Coconut Milk and Candied Sage

Classic New York Cheesecake

Molten Lava Cake

EVENT ENHANCEMENTS

CAVIAR & CHAMPAGNE CART

A stationed caviar cart for private events and full buyouts, served from a large tin with classic accompaniments — or a roaming trolley circulating the room with champagne pairings for a true showpiece moment. Pricing upon request.

WEDDINGS AT ELSIE

Host your ceremony, cocktail hour, and reception across two floors — the open-air Rooftop and the private Penthouse ballroom — for a seamless full-venue celebration. Custom menus and packages available.

IN-HOUSE AV & ENTERTAINMENT

Full in-house sound, screens, projection, and a dedicated DJ booth — see AV Specs for complete details.

ELSIE ROOFTOP
25TH FLOOR

MICROPHONES |
Shure Microphone Wireless Digital 34
Five hand handle wireless microphone + One wired microphone

FLATSCREEN TV's |
Roku Element TVs on rolling stands
Five 50" screens plus One 65"

PROJECTOR |
Stationary Projector in the Empire Terrace
Optoma Laser Projector - connect via HDMI to laptop

MIXER AND CDJ's |
Pioneer 900 DJ Mixer and Pro XF12 Mic
Mobile Mixer Booth
Two Mixers
One DJ Booth with Two CDJs and Two Turntables (Pioneers CDJ2000)

SUBWOOFER |
One 12" Subwoofer located in Empire Terrace + Two Stationary 10" Subwoofers

SPEAKERS |
Empire Terrace Speakers | Martin Audio
Rest of Venue | QSC Amps are QSC and Crown 2000 + JBL for the Main Room

Elsie

HOST YOUR EVENT THE ELSIE WAY

PRIVATE EVENTS & INQUIRIES

EVENTS@ELSIEROOFTOP.COM
212-764-1090

WWW.ELSIEROOFTOP.COM
1412 BROADWAY, 25TH FLOOR, NEW YORK, NY 10018