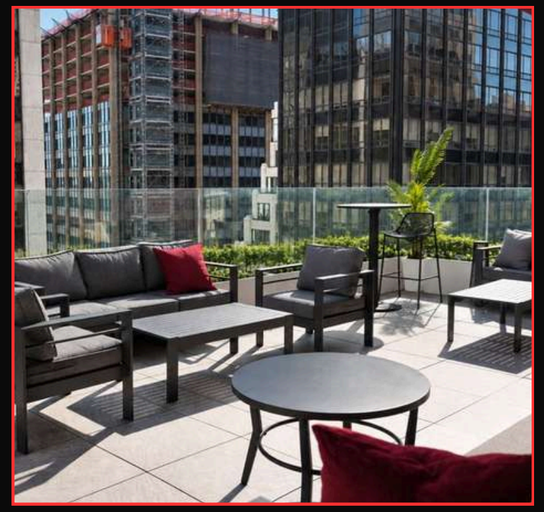
Highwater
ROOFTOP

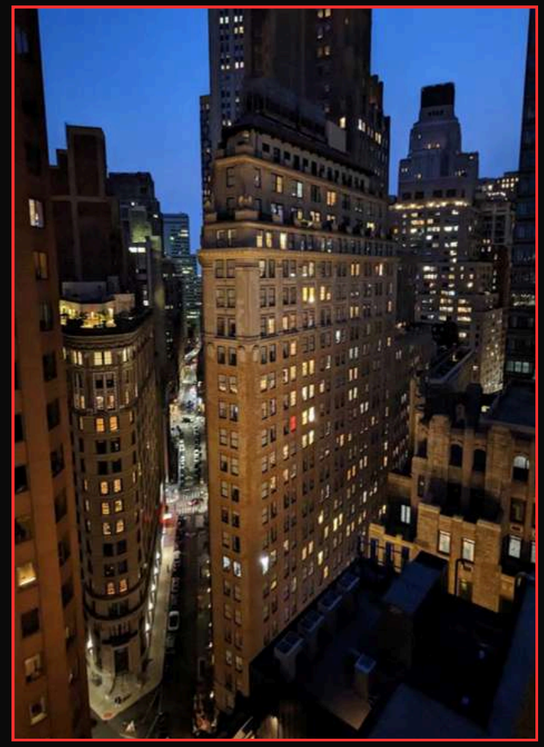
EVENT DECK

HIGHWATERROOFTOP.COM
120-122 WATER ST, NEW YORK, NY 10005
+1 917 696 3213
CHRIS@HIGHWATERROOFTOP.COM











WELCOME TO THE SKYLINE *Views*

Twenty-five stories up, downtown opens in every direction. Two open-air terraces and a wall of windows frame the sunset over the Hudson, the Woolworth Building at eye level, and the bridges lit all the way to Brooklyn.



ESCAPE 25 STORIES ABOVE THE *City*

Highwater Rooftop, a versatile space with dramatic city views to accommodate all party sizes

- Bi-Level
- Full Bar On Each Floor
- Prep Kitchen
- Several Terraces
- Indoor/Outdoor Options
- Multiple Private & Semi-Private Areas
- Buyouts available up to 180 guests

WELCOME TO THE 25TH FLOOR

Two rooms. Two bars. Two terraces. One floor that bends to whatever you're planning.

The elevator opens at twenty-five and Water Street goes quiet behind you.

To one side, the Executive Lounge — low light, a gold marble bar, and room for the conversation that actually matters. To the other, the Grand Victorian Parlour Room — red velvet, crystal chandeliers, and a bar that glows against the wallpaper.













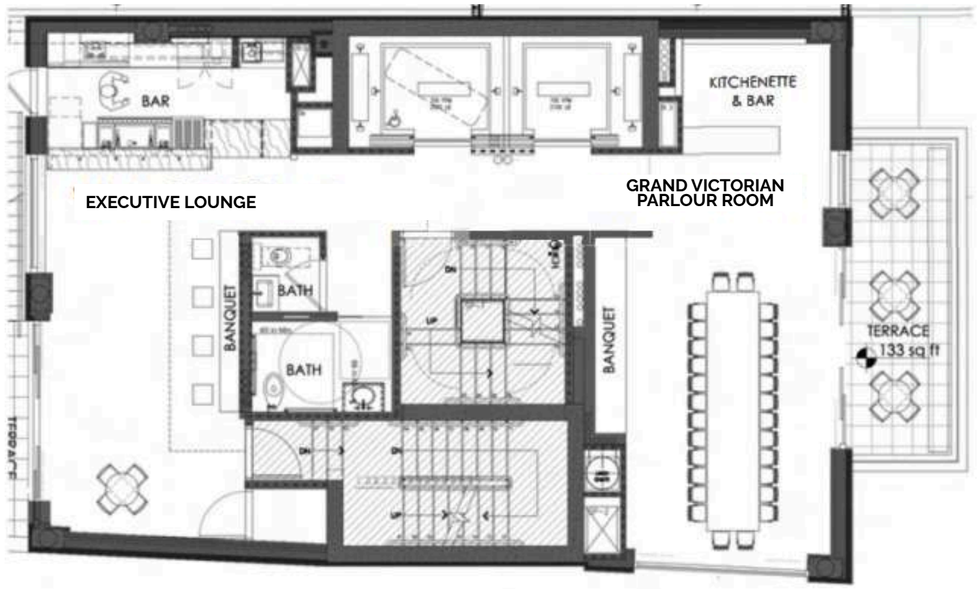












EXECUTIVE *Lounge*

Black marble veined in gold, a mirrored back bar stacked to the ceiling, and deep banquettes under low light. It is the smaller of the two rooms, which is exactly the point.

250 SQ FT +
60 SQ FT TERRACE

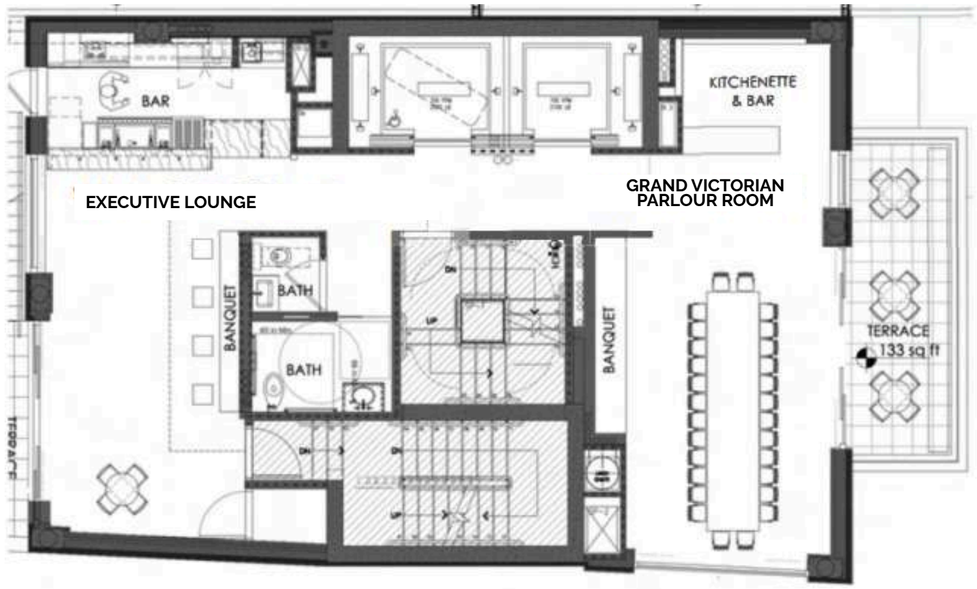
CAPACITY: **20** SITTING,
40 STANDING

*Different furniture set ups available.









GRAND VICTORIAN PARLOUR *Room*

340 SQ FT +
133 SQ FT TERRACE

CAPACITY: **30** SITTING,
50 STANDING

Floor-to-ceiling red velvet, crystal chandeliers, and a back bar lit in neon. Set it long for a seated dinner, clear the floor for a party, or open the terrace and let the room spill outside.

*Different furniture set ups available.

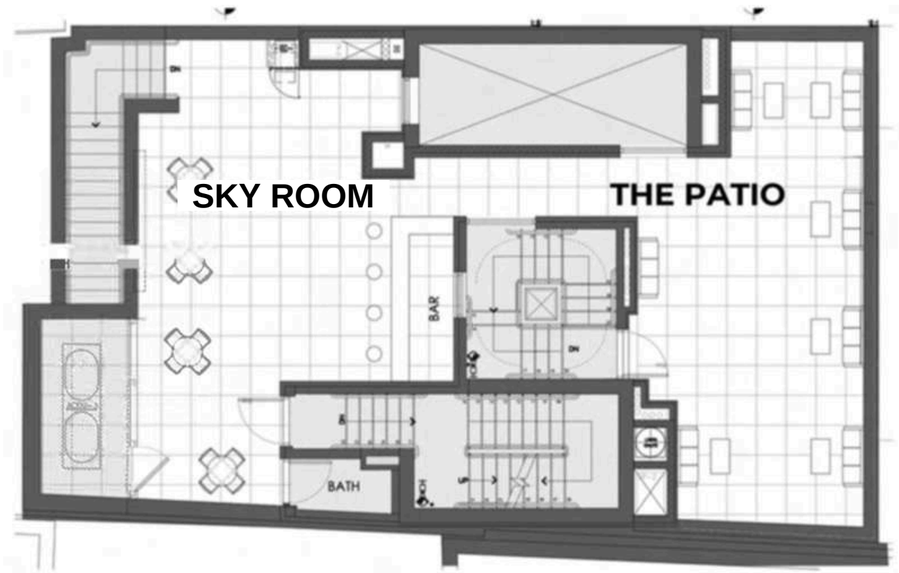




EVENT *Space* 26TH FLOOR

Enjoy the beautiful sights and sound of NYC from our 2 rooftop terraces.
26th Floor West Side fully enclosed and East Side fully open makes a perfect mix of wants and needs.

*Different furniture set ups available.



THE PATIO

TERRACE 480 SQ FT
Capacity: 30 sitting, 50 standing

SKY ROOM

TERRACE 550 SQ FT
Capacity: 30 sitting, 55 standing

DRINK *Packages*

CLASSIC

Wine & Beer: $50/guest

(Additional hour $25/guest)

RED
Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

WHITE & ROSÉ
Pinot Grigio, Chardonnay, Sauvignon Blanc, Rosé

SPARKLING
Prosecco

BEER

STANDARD

Wine, Beer & House Spirits: $60/guest

(Additional hour $30/guest)

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

RED
Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

WHITE & ROSÉ
Pinot Grigio, Chardonnay, Sauvignon Blanc, Rosé

SPARKLING
Prosecco

BEER

PREMIUM

$70/guest

(Additional hour $35/guest)

SPIRITS
Ketel One, Tito's, Bacardí, Captain Morgan, Patrón Silver, Código Blanco, Jack Daniel's, Bulleit Bourbon, Jameson, Johnnie Walker Black

RED
Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

WHITE & ROSÉ
Pinot Grigio, Chardonnay, Sauvignon Blanc, Rosé

SPARKLING
Prosecco

BEER

TOP SHELF

$80/guest

(Additional hour $40/guest)

SPIRITS
Grey Goose, Belvedere, Bombay Sapphire, Hendrick's, Bacardí 8, Casamigos Blanco, Casamigos Reposado, Don Julio Blanco, Maker's Mark, Knob Creek, Shinju, Macallan 12

RED
Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

WHITE & ROSÉ
Pinot Grigio, Chardonnay, Sauvignon Blanc, Rosé

SPARKLING
Prosecco

BEER







SPECIALTY COCKTAILS: $15/GUEST UPCHARGE

CHAMPAGNE

Perrier-Jouët, Moët & Chandon, Veuve Clicquot, Armand de Brignac, Krug Grande Cuvée, Dom Pérignon

BOTTLE SERVICE: STARTS AT $350

Vodka, Gin, Rum, Tequila, Scotch & Whiskey

CHAMPAGNE TOAST: $15/GUEST

Domaine Chandon Brut or Rosé

COLD BEVERAGE PACKAGE ($20 PER PERSON FOR 1 HOUR)

Assorted sodas, juices, bottled still & sparkling water

HOT BEVERAGE PACKAGE ($20 PER PERSON FOR 1 HOUR)

Regular & decaf coffee, assorted teas, soft drinks, bottled still & sparkling water

Hors D'OEUVRES

Elegant passed bites to welcome your guests. Select from our curated collection of vegetarian, meat, and seafood options.

VEGETARIAN

Deviled Eggs
dijon mustard, cajun seasoning, chopped scallions

Spanakopita
crispy phyllo dough, feta cheese, spinach

Figs-in-a-Blanket
honey glaze, goat cheese, sesame seeds

Bruschetta
juicy tomato, basil, parmesan cheese

Wild Mushroom Crostini
shiitake mushrooms, oyster mushrooms, thyme, parsley, ricotta cheese

Caprese Skewers
fresh mozzarella, plum tomato, basil

Grilled Veggie Skewers
seasonal grilled vegetables, balsamic drizzle

Mini Grilled Cheese
served with tomato soup dip

Mac & Cheese Bites
four cheese sauce

Vegan Crispy Rolls
shiitake mushroom, scallions, shredded veggies, sesame oil

Vegetable Samosa
egg wrap, shiitake mushroom, carrots, peppers, onions

MEAT

Chicken Salad Baskets
chopped pecans, apples, phyllo cups

Chicken Skewers
roasted peppers, marinated onions

Chicken Sausage Kebabs
homemade chicken sausage, grilled peppers and onions

Chipotle Chicken Sliders
arugula, pickled onion, chipotle mayo

Pulled Pork Rolls
sweet BBQ pork, crispy rice paper

Truffle Beef Sliders
100% Angus beef, truffle oil, creamy parmesan

Prosciutto Shortbreads*
brie cheese, Italian prosciutto

Steak Frites*
ribeye steak, crispy fries

Lamb Lollipops*
mint yogurt sauce

SEAFOOD

Spicy Tuna Cucumber Bites
ahi tuna, spicy aioli, sesame, cucumber

Tuna Tartar Spoons
ahi tuna, avocado, chives, shallots, creamy sriracha aioli

Lettuce Wrap Salmon Tartar
salmon, mango, avocado, chives, sesame, iceberg lettuce

Shrimp Ceviche Cups
shrimp, tomato, red onion, cilantro, lime

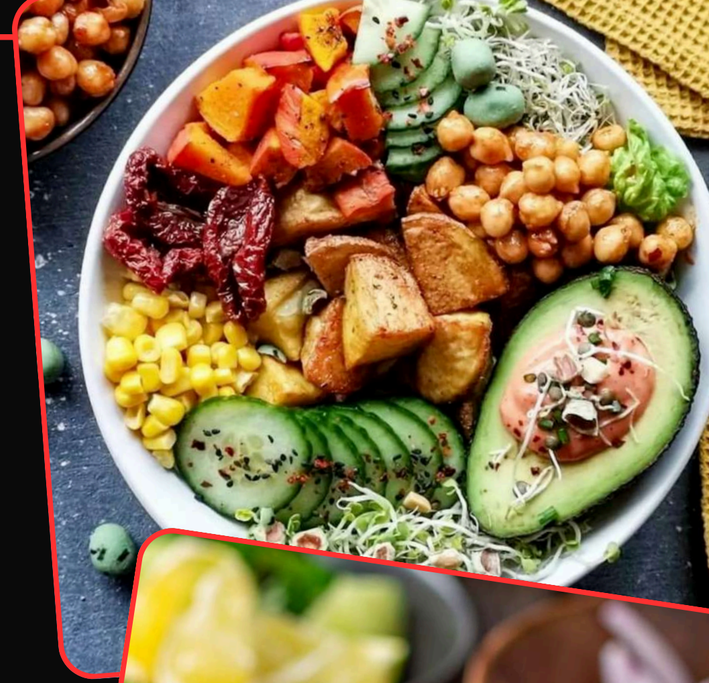
Garlic Shrimp Skewers
shrimp, spiced garlic marinade

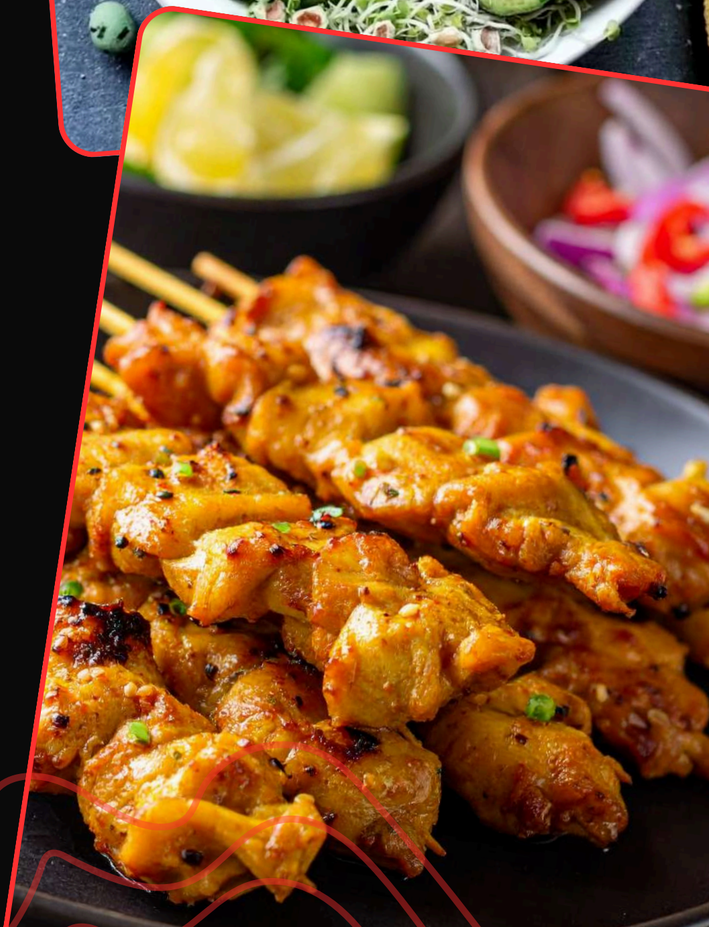
Mini Red Snapper Tacos
beer battered red snapper, aqua chili sauce, red coleslaw

Brochetas de Pescado
grilled swordfish, spiced chipotle drizzle

Oysters and Caviar*
fresh oysters, caviar, mignonette, chives

$25 for 5 Items, $30 for 6 Items, $35 for 7 Items | Per Person, Per Hour
*Can also be converted to stationary platters for $180 | *Premium item, supplement applies*





CHEF-CURATED MARKET *Stations*

Each station is thoughtfully designed to align with your vision for the event. Our chefs can curate anything from elegant seafood displays and raw bars to international flavors and seasonal market selections, creating a personalized culinary experience that reflects your taste and style.

ALL PRICES ARE PER GUEST, PER HOUR **MINIMUM SPEND IS REQUIRED**

CURATED CHEESE BOARD EXPERIENCE $15

Cheeses:

Goat cheese, Brie, Cheddar, Gouda, Parmesan, Manchego, Gorgonzola

Seasonal Fruit:

Strawberries, Clementines, Grapes, Berries, Apples, Peaches, Cherries

Nuts:

Pecans, Walnuts, Almonds, Pistachios

Crackers:

Water Crackers, Pita Chips, Crostinis

CHARCUTERIE TABLE $15

Meats:

Prosciutto di Parma, Capocollo, Soppressata, Salami

Cheeses:

Goat Cheese, Parmesan, Brie, Cheddar

Nuts:

Pecans, Walnuts, Almonds, Pistachios

Accompaniments:

Cornichons, Olives, Bacon Jam, Grapes, Assorted Breads



MEZZE TABLE $13

Spreads:

Hummus, Baba Ghanoush, Tzatziki, Tabbouleh

Accompaniments:

Marinated Olives, Spicy Feta, Pickled Peppers, Grilled Pita Bread

CRUDITE TABLE $13

Vegetables:

baby corn, baby carrots, broccoli, cauliflower, asparagus, celery, cherry tomatoes, bell peppers, green beans, shishito peppers

Dips:

Parmesan, Ranch, Greek

OYSTER BAR $17

A Variety of East & West Coast Oysters

Garnishes:

Mignonette Sauce, Cocktail Sauce, Ginger Soy Vinaigrette, Cucumber Jalapeno Granita, Tobiko Caviar, Salmon Caviar

** ADD ON A LIVE SHUCKING EXPERIENCE **

POKE BOWL STATION $17

Firecracker Tuna Poke, Soy Sesame Salmon, Marinated Tofu

All served over sushi rice with seaweed salad and Japanese Eggplant



INTERACTIVE CULINARY *Stations*

Interactive hot stations where guests can customize their plates with a variety of chef-prepared ingredients and toppings, creating a personalized dining experience throughout the reception.

SLIDER STATION $17

Choice of Three: Angus Beef, Fried Chicken, Black Bean

Select a Cheese:

Cheddar, Mozzarella, Pepper Jack, Swiss

Sauces:

Mustard, Pickled Relish, Garlic Mayo, Pickled Jalapeno, Peppers, Ketchup

Toppings:

Bacon Crumbles, Dill Pickle Chips, Tomato Slice, Avocado, Shredded Lettuce, Onions

BAO BUN AND DIM SUM ACTION STATION $17

Shredded 5-Spice Chicken & Hoisin Sauce or Beef Bulgogi

Julienned Cucumbers, Carrots, Red Cabbage, Green Onion

Assorted Dim Sum (Choice of 3):

Chicken and Lemongrass, Shrimp and Vegetable, Pork and Chives (with a selection of dipping sauces)

ASIAN NOODLE AND DUMPLING STATION $21

Chicken & Ginger Dumplings
Pork & Chive Potstickers
Vegetable Shiitake Dumplings (V)

Served with Soy Ginger, Chili Crisp, and Sesame Dipping Sauces

Lo Mein Selection (Choose 1):

Chicken Lo Mein with Bok Choy & Scallions
Vegetable Lo Mein with Napa Cabbage, Mushroom, and Snap Peas
Optional Beef Lo Mein Upgrade

Wok Fried Rice (Pick 1):

Traditional Vegetable Fried Rice
Chicken Fried Rice with Eggs & Scallions
Yangzhou Style Fried Rice with Shrimp & Char Siu Pork (Upgrade)

Additional Small Plates:

Vegetable Spring Rolls
Chicken Satay with Peanut Sauce
Crispy Chili Garlic Green Beans



LOADED FRENCH FRY BAR $15

Yukon Gold Fries, Sweet Potato Fries, Waffle Cut Fries, Oven Wedges

Toppings:

Shredded Cheese, Spicy Mayo, Black Garlic Mayo, Ketchup, Guacamole, Salsa, Pico de Gallo

ALL PRICES ARE PER GUEST, PER HOUR

MINIMUM SPEND IS REQUIRED

INTERACTIVE CULINARY STATIONS.... *Continued*



MASHED POTATO BAR $15

Toppings:

Homemade Chili, Sour Cream, Corn, Crumbled Bacon, Chopped Chives, Crispy Onions, Broccoli, Sauteed Mushrooms

MAC AND CHEESE STATION $15

Toppings:

Chives, Tomatoes, Fried Onions, Sauteed Mushrooms, Bacon, Aged Gouda, Steamed Broccoli, Jalapeno, Smoked Sausage

FLATBREAD STATION $17

Make Your Own Flatbread

Pesto, Cherry Tomatoes, Fresh Basil, Mozzarella, Olives, Prosciutto, Gouda, Walnuts, Peaches, Blue Cheese Crumbles, Balsamic Glaze, Spicy Honey Drizzle, Arugula

PASTA STATION $17

Make Your Own Pasta
Orecchiette with Broccoli Rabe & Garlic
Penne Alla Vodka
Cacio e Pepe
Served with Shaved Parmesan and Focaccia Bread

TACO STATION $17

Choice of Three:

Carne Asada, Carnitas, Sinaloa Shrimp, Crispy Fish, Seared Fish, Cactus, Black Bean, Sweet Potato, Mushroom

Corn Tortilla, Flour Tortilla, Pico de Gallo, Cilantro, Crema, Salsa Rojo, Salsa Verde, Cotija Cheese

Lettuce Wraps Available Upon Request

CHICKEN AND WAFFLE CONE STATION $15

Crispy Buttermilk Fried Chicken Served in Freshly Made Waffle Cones
With Maple Syrup, Hot Honey, Honey Butter, and Spicy Maple Glaze

BUILD YOUR OWN RAMEN CUP $15

Warm Ramen Noodle Cups Prepared to Order With Chicken or Vegetable Broth, Scallions, Corn, Soft Egg, and Chile Oil

BUILD YOUR OWN HOT DOG $15

A Playful, Interactive Station Where Guests Craft Their Perfect Hot Dog with a Selection of Premium Franks and Artisanal Toppings

ALL PRICES ARE PER GUEST, PER HOUR

MINIMUM SPEND IS REQUIRED



SUSHI *Selection*

Fresh, handcrafted sushi rolls and sashimi prepared by our expert chefs, offering a premium interactive dining experience for your guests.

VEGETARIAN ROLLS $24

Shiitake Mushroom

Soy Glazed Shiitake Mushrooms with Sushi Rice and Cucumber

Japanese Cucumber

Crisp Japanese Cucumber with Seaweed Sushi Rice

SPECIAL ROLLS $32

Volcano Roll

Spicy Tuna, Avocado, and Cucumber
Topped with Baked Spicy Crab Mix, Eel Sauce, and Spicy Mayo

Dragon Roll

Eel and Cucumber
Topped with Avocado, Eel Sauce, and Sesame Seeds

Crispy Tempura Roll

Crab, Avocado, and Cream Cheese
Deep Fried and Drizzled with Spicy Mayo and Eel Sauce

Casa Roll

Crabmeat, Avocado, and Shrimp Tempura
Topped with Seared Salmon, Spicy Mayo, and Gold Flakes

CLASSIC MAKI ROLLS $30

California Roll

Crab Stick, Avocado, Cucumber, and a Touch of Mayo

Spicy Tuna

Chopped Tuna Mixed with Spicy Mayo and a Hint of Scallion

Salmon Avocado Roll

Fresh Salmon and Creamy Avocado

Cucumber Roll

Refreshing Cucumber Wrapped in Sushi Rice and Seaweed

Vegetable Roll

Assorted Fresh Veggies - Cucumber, Avocado, and Carrot

Philadelphia Roll

Smoked Salmon, Cream Cheese, and Cucumber

Shrimp Tempura Roll

Crispy Shrimp Tempura with Avocado and Eel Sauce Drizzle

SIGNATURE COMBOS

Classic Trio — *Spicy Tuna, California, Salmon Avocado*

Crunch Combo — *Shrimp Tempura, Eel Avocado, Crispy Spicy Tuna*

Veggie Delight — *Cucumber, Rainbow, Shrimp Tempura*

Chef's Favorites — *Dragon, Rainbow, Shrimp Tempura*

Sweet & Savory — *Philadelphia, Mango, Spicy Tuna*



PREMIUM SUSHI STATION $40

Tuna
Salmon
Yellowtail
Dragon Roll
Rainbow Roll
Shrimp Tempura Roll

LUXURY SUSHI AND SASHIMI $60

Assorted Nigiri
Two Salads
Specialty Rolls
Hand Made Rolls to Order

MINIMUM SPEND IS REQUIRED



BUFFET *Style*

A refined self-serve dining experience featuring chef-prepared dishes across multiple categories. Each buffet is thoughtfully arranged with elegant presentation and attended service to ensure a seamless guest experience.

*$64 Per Guest | +$10 Per Guest for ** Premium Items*

A CHOICE OF POULTRY

Chicken Marsala
Lemon Chicken
Creamy Broccoli Chicken
Chicken Enchilada
***Duck Confit*
***Chicken Cordon Bleu*

A CHOICE OF FISH

Branzino Filets
Grilled Salmon
Pan Seared Cod
***Pan Seared Halibut*
***Sesame Tuna*

A CHOICE OF MEAT

Braised Short Rib
Chimichurri Steak
Moroccan Lamb Stew
***Grilled Ribeye*
***Charred NY Strip*

VEGETARIAN CHOICES

Cauliflower Steaks
Vegetarian or Vegan Empanadas
Mushroom Steak

CHOICE OF THREE SIDES

Mashed Potato
Potato Wedges
Spanish Rice
Roasted Vegetables
Couscous
Buttered Macaroni
***Creamy Spinach*

A CHOICE OF SALAD

Caesar Salad
Greek Salad
Arugula with Strawberries
Watermelon Salad

CHOICE OF DESSERT

NY Cheesecake
Double Chocolate Cake
Seasonal Fruit
***Tiramisu*
***Strawberry Short Cake*





Food PLATTERS

Generous shared platters for cocktail hours and casual receptions.
Select from cold, hot, and finger food selections.

All Platters Feed 7 People | $70 – $180 Per Platter

GENERAL PLATTERS $180
ANTIPASTO PLATTER $180
GRILLED VEGETABLE $100
ARUGULA & STRAWBERRY SALAD $100
FRENCH FRIES $70
CRUDITE PLATTER $70
CAESAR SALAD $70
GREEK SALAD $70

COLD PLATTERS

Crudite Platter (veg)
Celery, cherry tomato, cucumbers, carrots, ranch/blue cheese dressing.

Antipasto Platter
Cured meats, cheeses, marinated vegetables, nuts, fruits.

Greek Salad (veg)
Cucumbers, tomatoes, red onion, feta cheese.

Cesar Salad (veg)
Romaine lettuce, bagel croutons, parmesan cheese.

Arugula with Strawberries Salad (veg)
Red pickled onion, goat cheese.

HOT PLATTERS

Chicken Wings
BBQ, buffalo, lemon pepper, honey mustard

Truffle Beef Sliders

Chipotle Chicken Sliders

Vegetable Sliders (veg)

Beer Battered Calamari

Grilled Vegetables (vg)

Truffled Fries (veg)

Garlic Sesame Tofu (vg)

FINGER FOOD PLATTERS

Mac & Cheese Bites (veg)

Empanadas
chicken, beef or veggie

Mini Shepard Pie

Antipasto Skewers

Deviled Eggs

Meatballs

Skewers
garlic shrimp, beef kebab, eggplant (vg), zucchini/peppers (vg), grilled chicken

Stuffed Mushrooms (vg)

Vegan Shiitake Rolls (vg)

Vegetable Samosa (vg)



SWEET *Treats*

Indulgent desserts and interactive sweet experiences to delight your guests and create memorable moments.

$15 Per Guest, Per Hour | $65 Per Platter

PASSED OR PLATTER DESSERTS

Strawberry Compote Mini Cheesecakes — graham crust, NY style
Chocolate Lava Waffle Cone — dark chocolate
Mini Chocolate Chip Cookie Sandwich — buttercream
Orange Nutella Cookie Cups — sugar cookie dough
Mini S'mores — graham crackers, marshmallow, chocolate
Fruit Cups — assorted fruits, ricotta cream
Chocolate Mousse Cups — whipped cream, raspberries

INTERACTIVE DESSERT EXPERIENCES

Churro Station
Make Your Own S'mores Bar
Make Your Own Donut Station
Make Your Own Ice Cream Sundae
Espresso Martini Bar
Chocolate and Fruit Fondue Station







INTERACTIVE BREAKFAST & BRUNCH *Stations*

Customizable live stations where guests build their perfect breakfast, prepared fresh by our chefs.

PANCAKE OR WAFFLE BAR

Guests customize fluffy pancakes or golden waffles with toppings like fresh berries, nutella, whipped cream, maple syrup, chocolate chips, and candied nuts. Includes live pancake flipping.

BREAKFAST SANDWICH STATION

Guests build sandwiches on brioche, croissants, or english muffins with eggs, cheeses, and meats or veggie options.

YOGURT PARFAIT BAR

Guests layer yogurt with granola, honey, chia seeds, fruit, and coconut flakes.

MAKE YOUR OWN OMELETTE BAR

A fully interactive breakfast experience where guests create their perfect omelette, made fresh to order by our chefs. Featuring farm-fresh eggs and a curated selection of premium ingredients—such as seasonal vegetables, artisanal cheeses, fresh herbs, and savory proteins—each omelette is tailored to individual taste.

Start the day with a dynamic and engaging dining experience through our interactive breakfast stations. Focused on customization and visual appeal, guests can enjoy made-to-order favorites like pancakes, waffles, parfaits, breakfast sandwiches, and barista style coffee. Each station is thoughtfully styled and fully customizable, offering a seamless mix of elevated presentation and hands-on interaction—perfect for energizing any morning event.



We would love to host your corporate events, birthdays, anniversaries, meetings, bridal parties and more.

highwaterrooftop.com

120-122 Water St, New York, NY 10005

+1 917 696 3213

chris@highwaterrooftop.com