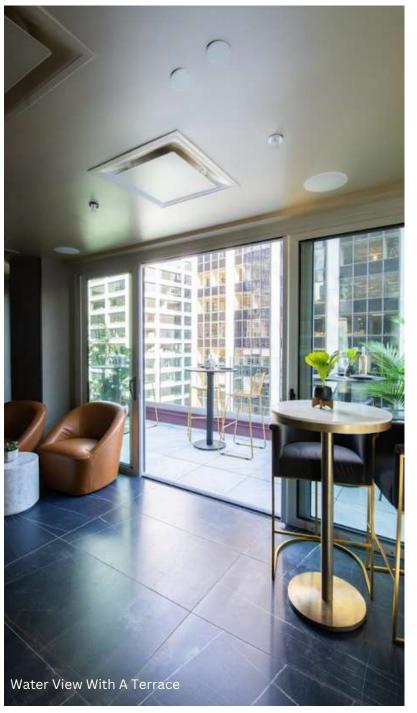


# ESCAPE 25 STORIES ABOVE THE CITY

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

















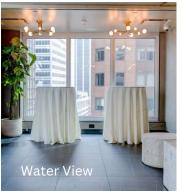
## **EVENT SPACE**

### 25th FLOOR

Highwater Rooftop, a versatile space with dramatic city views to accommodate all party sizes. Perfect for corporate events, bridal brunches, birthdays, product launches and meetig space for up to 30 guests.

\*Different furniture set ups available.











## **WATER VIEW**

340 SQ FT + 133 SQ FT TERRACE

Capacity: 30 sitting, 45 standing

#### WALL STREET BAR

250 SQ FT + 60 SQ FT TERRACE

Capacity: 20 sitting, 40 standing

## **EVENT SPACE**

## 26th FLOOR

Enjoy the beautiful sights and sound of NYC from our 2 rooftop terraces.

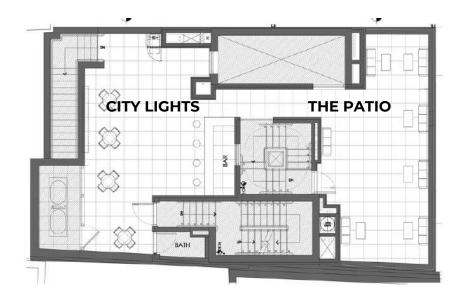
26th Floor West Side fully enclosed and East Side fully open makes a perfect mix of wants and needs.

\*Different furniture set ups available.









## THE PATIO

TERRACE 480 SQ FT

Capacity: 30 sitting, 50 standing

## **CITY LIGHTS**

TERRACE 550 SQ FT

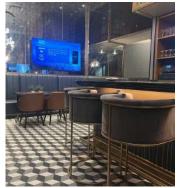
Capacity: 30 sitting, 55 standing

## EVENT SPACE BUTTONWOOD CAFE

Brand new bar and restaurant space in the hotel lobby available for a sit down dinner, a cocktail hour or holiday corporate event.

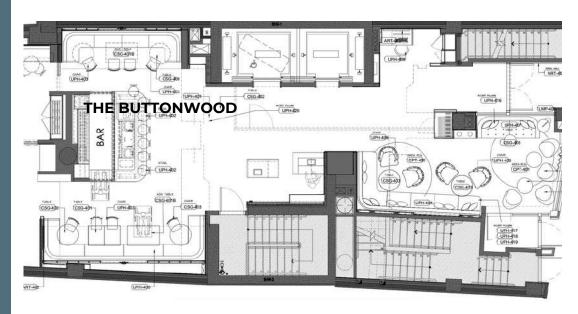
\*Different furniture set ups available.











# THE BUTTONWOOD BAR AND RESTAURANT 680 SQ FT

Capacity: 30 sitting, 50 standing

## **DRINK PACKAGES**

TWO HOURS



#### ADD-ONS & UPGRADES | 1st HOUR

#### CHAMPAGNE

Perrier Jouet, Moet & Chandon, Veuve Cliquot, Armand De Brignac , Grug Grande Cuvee, Dom Perignon

#### BOTTLE SERVICE

Vodka, Gin, Rum, Tequila, Scotch & Whisky

CHAMPAGNE TOAST - \$15/GUEST Domaine Chandon Brute or Rose

#### **CLASSIC**

Wine & Beer

#### **RED**

Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

#### WHITE

Pinot Grigio, Chardonnay, Sauvignon Blanc Rose SPARKLING

Prosecco

**BEER** 

#### **PREMIUM**

#### **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**

COLD BEVERAGE PACKAGE

Assorted sodas, juices, bottled flat & sparkling water

HOT BEVERAGE PACKAGE

Regular & decaf coffee, assorted teas, soft Drinks, bottled flat & sparkling water

#### **STANDARD**

Wine & Beer + Well Drinks

#### **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

#### BFFR

#### TOP SHELF

#### **SPIRITS**

Grey Goose, Belvedere, Bombay Sapphire, Hendricks, Bacardi 8, Casamigos Blanco, Casamigos Reposado, Don Julio Blanco, Makers Mark, Knob Creek, Shinju, Macallan 12,

#### RFD

Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

#### WHITE

Pinot Grigio, Chardonnay, Sauvignon Blanc. Rose

#### **SPARKLING**

Prosecco

#### **BEER**

## MENU PACKAGES

#### HORS D'OEUVRE OPTIONS

#### HOT HORS D'OEUVRE

#### **CROSTINI**

- Sweet ricotta cheese, fresh market red wine reduction
- Eggplant chicken golden raisin opal basil
- NY Strip

#### MINI FLATBREAD

- Pepper jack cheese, lamb merquez, sausage ricotta salata cheese
- Broccolini pesto cashew vegan cheese

#### **SKEWERS**

- Filet mignon, green tomatillo, chard sauce
- Dusted shrimp
- Chicken tandoori
- Mozzarella, bocconcini, artichokes, saba sauce
- Broccolini pesto cashew vegan cheese

#### **SLIDERS**

- Beef Sliders
- Veggie Sliders

#### **FRITTI**

- Mac n cheese balls, black truffle cheese
- Fish croquettes, spicy aioli
- Arancini (rice) balls with asparagus cream sauce





#### **COLD HORS D'OEUVRE**

#### **SPOONS**

- Salmon Tartar, Creme Frei, He Scallions
- Chard Golden Beets, Red Beets, Vinaigrette Labne
- Tuna Tartar, Avocado Mouse
- Grilled Chicken Salad, Sweet Chili Sauce, Yellow Banana Leave

#### TRADITIONAL PLATTERS

- Seasonal Hummus With Veggie Sticks
- Cheese & Charcuterie Board artisanal cheese, charcuterie, accompaniments
- Chips and Guac toasted pepitas, blue corn tortilla chips -
- Mezze Platter hummus, seasonal crudites, babaganoush, naan bread, feta

#### SEASONAL SALADS

- Watermelon Salad
- Arugula Salad
- Market Salad







#### STATIONAIRY PLATTERS

#### STANDARD - HOT OR COLD

Choose One Hors d'oeuvre

**HEAVY - HOT OR COLD** 

Choose One Hors d'oeuvre

MIXED

Choose Six Hors d'oeuvres

## **DINNER BUFFET STYLE**

#### SALADS (Please select two)

#### Kale Salad

With 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 dijontarrag 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**

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 BUTTONWOOD CAFE

#### **CONTINENTAL BREAKFAST BUFFET**

- 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

- 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

- 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



#### **SANDWICHES**

(Please select two)

## (Please select one)

BLT Vegetable Sandwich Chicken Sandwich Veggie Wrap Cesar Salad Tri-Colore Salad Arugula Salad

**SALADS** 

#### **PASTAS**

(Please select one)

Garlic, Olive Oil Bolognese Pasta Primavera

#### **CHIPS & DIPS**

(Please select one)

Black Bird Bean Dip Hummus



#### **INDIVIDUAL PLATTERS**

MIX SANDWICH PLATTER

BLT

Vegetable Sandwich Chicken Sandwich Veggie Wrap **SALADS** 

(choose one)

Kale Salad Chopped Salad Tri-Colore Salad

#### **DRINKS**

(all included)

Coffee Tea Water, Juice

## SNACKS AND SOFT DRINKS



## SOFT DRINK PACKAGE VARIETY OF SNACKS

Coffee Tea

Water
Sparkling Water
Orange/Apple Juice

Trail mix

Chips

**Pretzels** 

**Nut Bars** 

Plain Croissant Chocolate Croissant

## ALL DAY SOFT DRINK CROISSANT BASKET PACKAGE

Coffee Tea Water Sparkling Water Orange/Apple Juice

\*replenished during the meeting

#### **DESSERTS**

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

Apples Bananas // ighwater

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

For more information please email: events@highwaterrooftop.com