

A modern rooftop event deck with large windows, a potted plant, and contemporary furniture. The space features a dark tiled floor, a dark leather sofa, and several marble coffee tables. The walls are a mix of dark stone and light-colored panels, with gold anchors as wall art. The ceiling has recessed lighting and modern chandeliers. Large windows offer a view of the city.

# Highwater

ROOFTOP

## EVENT DECK

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[highwaternyc.com](http://highwaternyc.com)  
120-122 WATER ST, NEW YORK, NY 10005

HOTEL  
**INDIGO**  
AN IHG HOTEL

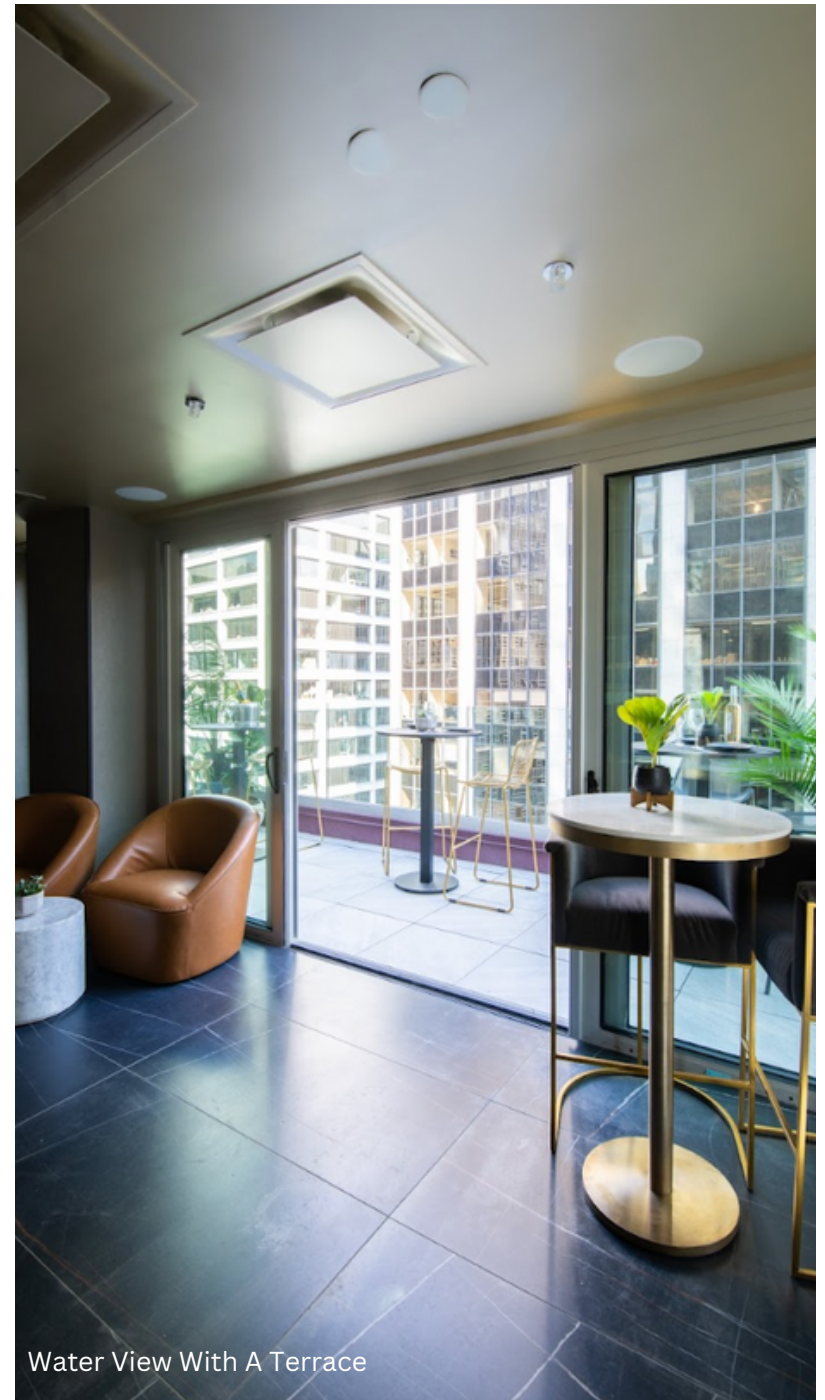
# ESCAPE 25 STORIES ABOVE THE CITY

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



Wall Street Bar



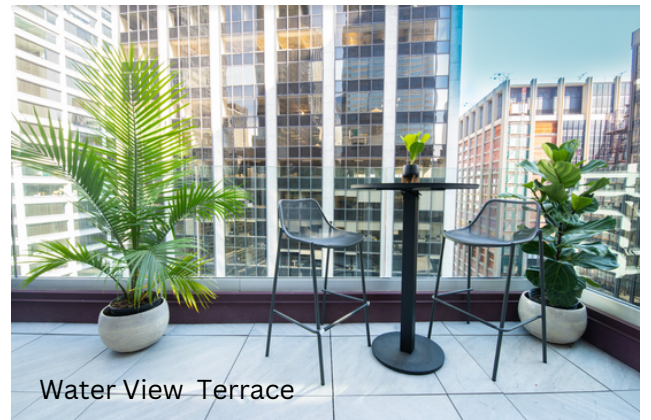
Water View With A Terrace



Water View



Wall Street Bar



Water View Terrace



Kitchenette at The Water View



The Patio



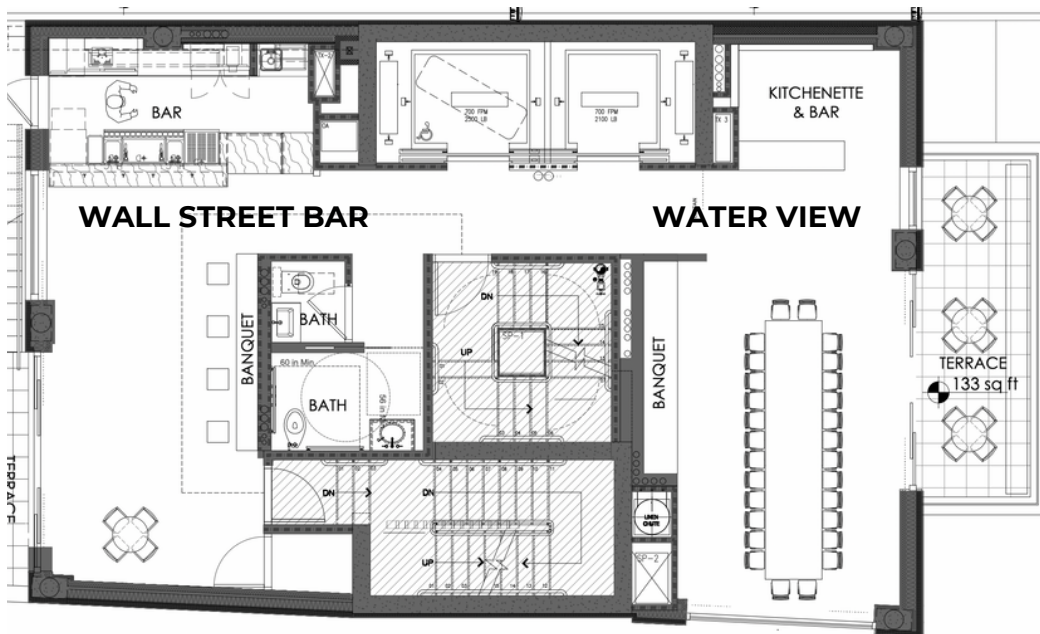
Water View

# 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 meeting 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

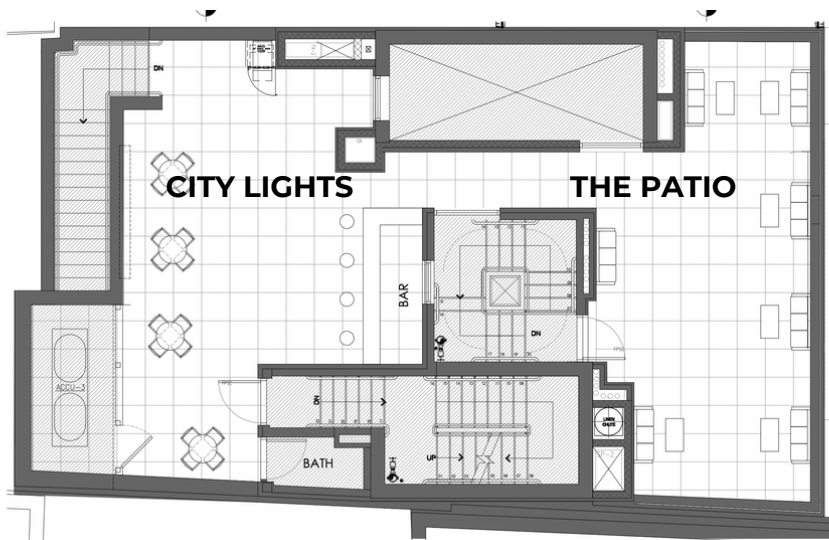
Capacity: 20 sitting, 40 standing

# 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

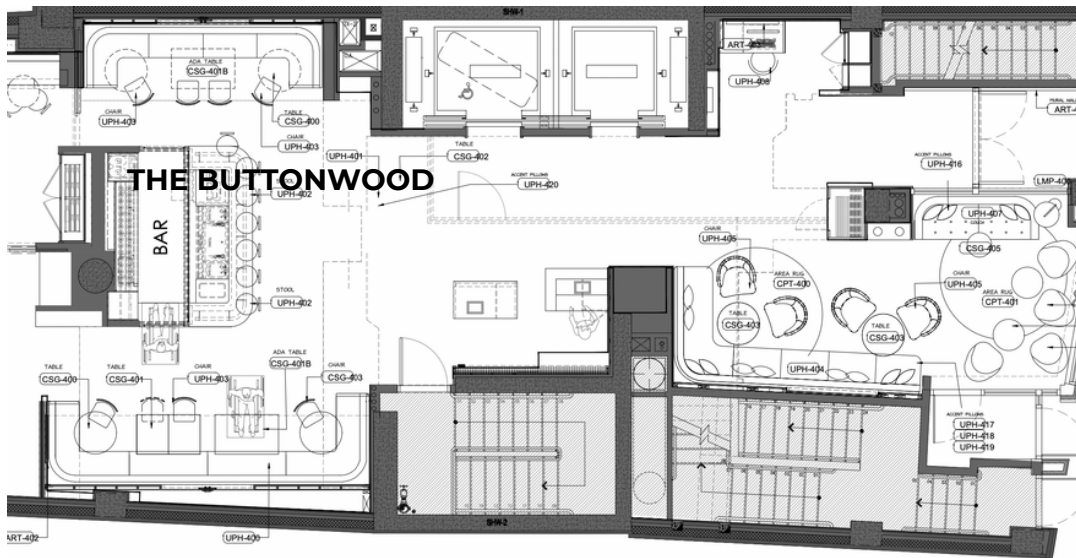
Capacity: 30 sitting, 55 standing

# 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

SPECIALITY COCKTAILS - \$15/GUEST

#### CHAMPAGNE

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

#### BOTTLE SERVICE Starts at \$350

Vodka, Gin, Rum, Tequila, Scotch &  
Whisky

#### CHAMPAGNE TOAST - \$15/GUEST

Domaine Chandon Brute or Rose

### 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

### 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

COLD BEVERAGE PACKAGE (\$20 FOR 1 HOUR PER PERSON)  
Assorted sodas, juices, bottled flat & sparkling water

HOT BEVERAGE PACKAGE (\$20 FOR 1 HOUR PER PERSON)  
Regular & decaf coffee, assorted teas, soft Drinks, bottled flat &  
sparkling water

### STANDARD

Wine & Beer + Well Drinks - \$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

### 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

## HORS D'OEUVRE OPTIONS

THREE (3) PASSED \$45 OR DISPLAYED \$35 HOR 'D OEUUVRES - 2 HOURS  
PER GUEST | ADDITIONAL HOUR / \$15 PER GUEST

SIX (6) PASSED \$60 OR DISPLAYED \$50 HOR 'D OEVRES - 2 HOURS  
PER GUEST | ADDITIONAL HOUR / \$25 PER GUEST

EIGHT (8) PASSED \$75 OR DISPLAYED \$65 HOR 'D OEUUVRES - 2 HOURS  
PER GUEST | ADDITIONAL HOUR / \$35 PER GUEST

### 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
- Broccoli pesto cashew vegan cheese

#### SKEWERS

- Filet mignon, green tomatillo, chard sauce
- Dusted shrimp
- Chicken tandoori
- Mozzarella, bocconcini, artichokes, saba sauce
- Broccoli 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 \$135
- Cheese & Charcuterie Board \$185  
artisanal cheese, charcuterie, accompaniments
- Chips and Guac \$155  
toasted pepitas, blue corn tortilla chips -
- Mezze Platter \$165  
hummus, seasonal crudites, babaganoush, naan bread, feta

### SEASONAL SALADS \$85

- Watermelon Salad
- Arugula Salad
- Market Salad



## STATIONAIRY PLATTERS

### STANDARD - HOT OR COLD \$125

Choose One Hors d'oeuvre

### HEAVY - HOT OR COLD \$180

Choose One Hors d'oeuvre

### MIXED \$250

Choose Six Hors d'oeuvres

# DINNER BUFFET STYLE

(\$75 per guest (1 hour) | Additional hour - \$55/guest

## 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 dijon-tarragon 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 lardons and saba glaze

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

Seasonal Sorbets  
(Chef's Selection)

Chocolate Mousse Cake  
Pistachio candy

Tres Leches Cake  
Strawberries, dulce de leche cheesecake brûlée

# BREAKFAST BUFFET BUTTONWOOD CAFE

\*HIGHWATER 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

## ALL DAY SOFT DRINK PACKAGE \$40 per guest

Coffee  
Tea  
Water  
Sparkling Water  
Orange/Apple Juice

\*replenished during the meeting

## VARIETY OF SNACKS \$16 per guest

Chips  
Pretzels  
Nut Bars  
Trail mix

## CROISSANT BASKET \$45

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



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

For more information please email:  
[events@highwaterrooftop.com](mailto:events@highwaterrooftop.com)

120 Water Street, New York, NY 10005  
[www.highwaterrooftop.com](http://www.highwaterrooftop.com)