

The image shows the interior of a rooftop bar named Elsie. The space is characterized by a long, dark bar counter with a light-colored, vertically-slatted base. Several high-top stools with dark, curved backs are positioned along the bar. Behind the bar, there are shelves stocked with various bottles of liquor and glassware. The background features large, arched windows that offer a view of a city skyline at night. A prominent, glowing neon sign in the shape of a large, stylized 'E' is visible in the upper left. The overall atmosphere is warm and sophisticated, with soft lighting and a modern, industrial aesthetic.

Elsie
ROOFTOP

EVENT DECK

elsierooftop.com

1412 Broadway, New York, NY 10018

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 | 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

Illegal Mezcal, Pineapple, Infused Jalapeno Syrup, Lime

SPARKLING | \$18 PER GUEST

Domaine Chandon Brut or Rosé

**CHAMPAGNE AVAILABLE
UPON REQUEST**

**SELECT SIX (THREE HOT, THREE COLD) PASSED HORS D'OEUVRES TWO HOURS | \$60 PER GUEST
ADDITIONAL HOUR - \$20 PER GUEST**

**SELECT EIGHT (FOUR HOT, FOUR COLD) PASSED HORS D'OEUVRES TWO HOURS | \$75 PER GUEST
ADDITIONAL HOUR - \$25 PER GUEST**



COLD

MINI BEEF TENDERLOIN
aged parmesan, chimichurri, french crostini

SHRIMP CEVICHE
crispy plantain, pico de gallo, avocado, jalapeño, crispy shallots

ANTIPASTO
tomato confit with feta cheese, kalamata olives, toasted baguette

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

AVOCADO TOAST
grape tomato, parmesan, multi-grain bread

SUHU SHRIMP COCKTAIL
teriyaki glaze, toasted sesame seeds

VEGETABLE SPRING ROLL
teriyaki glaze, sweet chili dipping sauce

SMOKED SALMON BITE
smashed avocado, house-made croustade

ROASTED VEGETABLE SKEWER
peppadew, squash, asparagus



HOT

TANDOORI CHICKEN SATE
toasted sesame seeds, roasted peppers

GOAT CHEESE BALLS
fried goat cheese, spicy honey

FRIED ARANCINI BALLS
roasted garlic saffron aioli

MICRO TRUFFLED CHEESE
black truffle, aged cheddar, gruyere

BEEF EMPANADAS
smoked chipotle aioli

FIG PURSE
baked with fig and chèvre

TOFU CORN TACO
gochujang glaze, avocado, pico de gallo

MARGHERITA PIZZETTE
san marzano tomatoes, fresh basil

MARYLAND CRAB CAKE
smoked chipotle aioli

MINI POTATO SKINS
vegan crème fraîche, vegan parmesan, chives





CARVING STATION

One Hour \$80pp | Two Hours \$105pp

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 \$60pp | Two Hours \$80pp

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 \$150pp | Two Hours \$200pp

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





SLIDER STATION

One Hour \$45pp | Two Hours \$65pp

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 \$55pp | Two Hours \$75pp

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 \$55pp | Two Hours \$75pp

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

\$55 PER GUEST | \$25 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

\$45 PER GUEST | \$20 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





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





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



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



GOLD

\$85 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

\$105 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

\$120 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

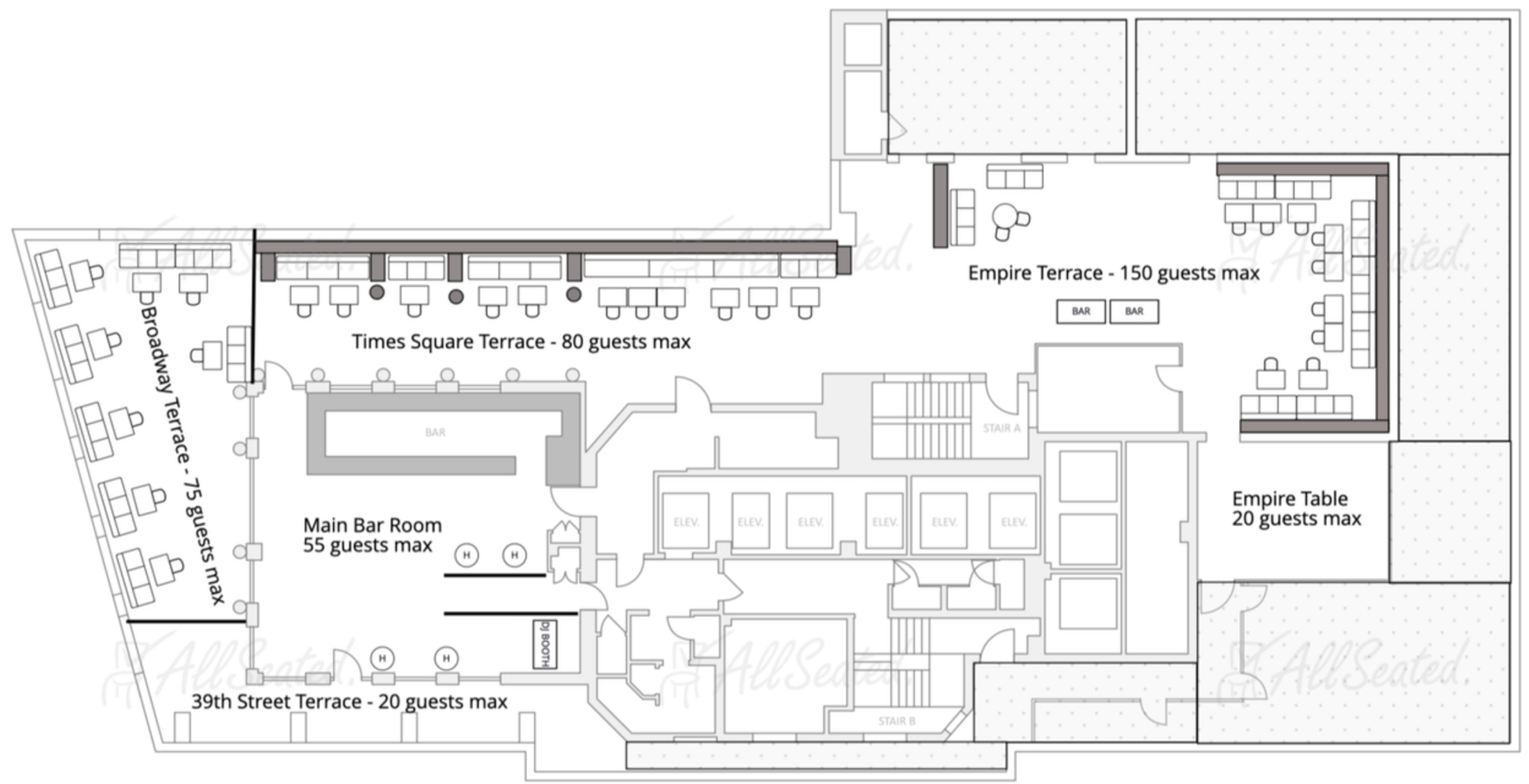
Citrus Butter Grass Fed Beef Tenderloin Au
Jus
Wilted Spinach and Roasted New Potatoes

DESSERTS
CHOICE OF THREE

Rice Pudding
Coconut Milk and Candied Sage

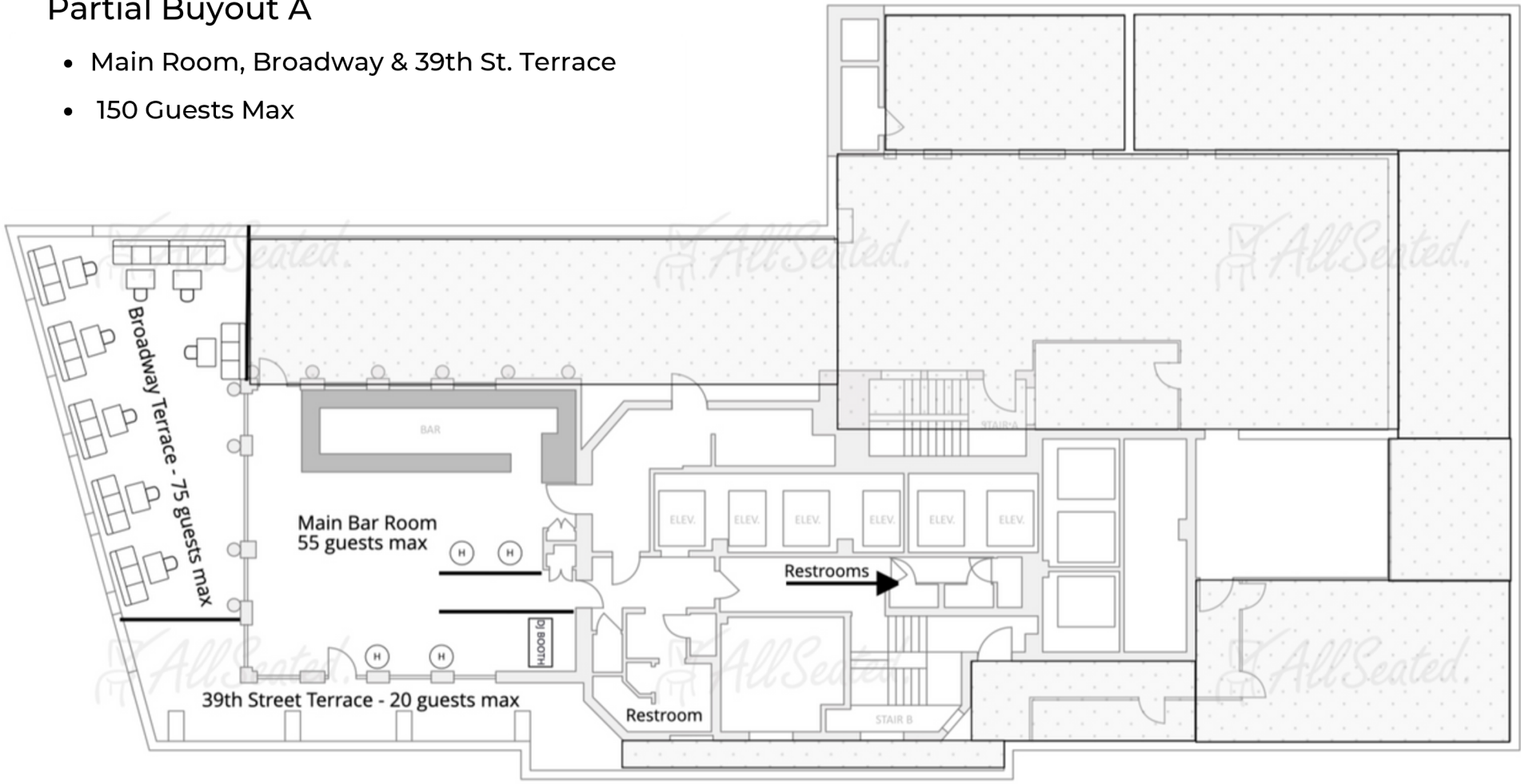
Classic New York Cheesecake

Molten Lava Cake



Partial Buyout A

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



Partial Buyout B

- Times Square & empire Terrace/Table
- 250 Guests Max

