



AU RA 57

NIGHT CLUB & EVENT SPACE

130 E 57th Street, Manhattan, NY

Here at Aura 57, we embody the epitome of elegance. Blending the energy of a high-end club with the comfort of an upscale lounge, Aura 57 offers a refined alternative to the traditional nightclub. Plush seats and beautiful lighting is just the start. Custom decor designed by renowned artists, and rapturing music curated by resident DJs, all combine to create an atmosphere unlike anything you've ever experienced — in NYC or anywhere else.

State of the art sound system. Top of the line lighting architecture. One club floor, and 3 VIP rooms. Take one space, or take it all. Fully customizable, and ready for you day or night. Contact us now to book the event of your life.



WAITING AREA



AURA CLUB

300 standing







ROOM 1



BEVERAGE PACKAGES

STANDARD

\$30 pp per hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Skyy

Gin - Fords

Tequila - Altos Blanco

Mezcal - Montelobos Joven

Scotch - Dewar's White Label

Whiskey/Bourbon - Wild Turkey 101

Rum - Havana Club

CLASSIC COCKTAILS

Aperol Spritz • Daiquiri • Whiskey Sour • Margarita • Martini •
Old Fashioned • Negroni • Manhattan •

PREMIUM

\$45 pp per hour

BEER

Seasonal Selections

WINE

Prosecco, Rosé, White, Red

LIQUOR

Vodka - Ketel One

Gin - Hendricks

Tequila - Casa Del Sol Blanco

Mezcal - Del Maguey Vida

Scotch - Johnnie Walker Black Label

Whiskey/Bourbon - Woodford's

Rum - Appleton Estate Signature

CLASSIC COCKTAILS

Aperol Spritz • Daiquiri • Whiskey Sour • Margarita • Martini •
Old Fashioned • Negroni • Manhattan •

SIGNATURE COCKTAILS

Choice of 2 can be added to either package (add-on option only to existing packages), \$5 pp per hour



Mimosa Bar includes prosecco, orange juice, grapefruit juice, peach juice, passionfruit juice, and assorted berries. \$20 pp per hour

Bloody Mary Bar includes Skyy Vodka, house made Bloody Mary mix, and assorted garnishes \$24 pp per hour Both Mimosa and Bloody Mary bar combined option, \$25 pp per hour

THE SERPENT

Tequila Blanco, Habanero, Lime, Tajin, Agave, Grand Marnier, Cucumber

BITTER & BOOZE

Rye Whiskey, Fernet Branca, Grapefruit Cordial, Angostura Bitters, Regan's Orange Bitters

ESPRESSO MARTINI

Vodka, Espresso, Orange Blossom Water, Vanilla-Clove Syrup

RED LIGHT NEGRONI

Mezcal, Vermouth, Campari, Grand Marnier Blood Orange Cordial

DON'T KNOW HER

Vodka, Lime, Watermelon, Sage, Mint, Prosecco

HOLY WATER

Coconut, Washed Rum, Lime, Tea, Agave, Clarified Milk

PASSED HORS D'OEUVRES

\$25 for 5 Items, \$30 for 6 Items, & \$35 for 7 Items

Shrimp Ceviche Cups

pickled shrimp, tomato, red onion, cilantro

Tuna Tartar Spoons

ahi tuna, avocado, chives, shallots, creamy sriracha

Mini Red Snapper Tacos

beer battered fish, aqua chili sauce, red slaw

Spanakopita

crispy phyllo dough, feta cheese, spinach

Zucchini Sticks

beer battered zucchini, tzatziki sauce

Truffle Beef Sliders

truffle creamy parmesan, angus beef

Mini Grilled Cheese

served with tomato soup dip

Brochetas de Pescado

grilled swordfish, spiced chipotle drizzle

Pulled Pork Rolls

crispy rice paper, sweet bbq dip

Lamb Lollipops*

mint yoghurt sauce

Figs-In-a-Blanket*

honey glaze, goat cheese, sesame seeds

Lettuce Wrap Salmon Tartar

chopped salmon, mango and avocado, chives, sesame

Bruschetta

juicy tomato, basil, parmesan cheese

Wild Mushroom Crostini

shiitake mushrooms, oyster mushrooms, thyme, parsley, ricotta cheese

Steak Frites*

ribeye steak, crispy fries

Grilled Veggie Skewers

seasonal grilled vegetables, balsamic drizzle

Chipotle Chicken Sliders

arugula, pickled onion, chipotle mayo

Garlic Shrimp Skewers

spiced garlic marinade

Prosciutto Shortbreads*

brie cheese, italian prosciutto

Vegan Crispy Rolls

shiitake mushroom, scallions, shredded veggies, sesame oil

Oysters and Caviar*

mignonette and chives

Spicy Tuna Cucumber Bites

ahi sesame tuna, aioli mayo

***Additional \$5 per person**



SLIDER STATION

\$25 For 60 min • \$30 For 90 min

Angus Beef Slider

- Gruyere, Aoli Mayo

Chicken Slider

- Mozzarella

Cod Fish Slider

- Tartar Sauce



PASTA STATION

\$25 For 60 min • \$30 For 90 min

Ravioli

- Meat, Cheese or Mushrooms
- Sauce:
 - Garlic Oil, Marinara, or Vodka

Risotto

- Add:
 - Mushrooms, Asparagus, Shrimp, or Chicken
- Spinach Pasta
- Sesame Seeds, Olive Oil

Seafood Carbonara

- Mussels, Calamari, Shrimp Over Linguini



Zucchini Spaghetti

- Eggplant Mousse

Lasagna

DINNER BUFFET

TIER #1

1 App, 2 Entrees, 1 Side, & 1 Dessert
\$44 Per Person

APPETIZERS

Tahini Cesar Salad
Greek Salad
Zucchini Sticks with Tzatziki

MAIN COURSES

Branzino Short Ribs
Grilled Salmon
Mushroom Chicken
Spinach Pasta with Roasted Chicken

SIDES

French Fries
Mixed Salad
Brussel Sprouts
Roasted Artichokes

DESSERTS

Chocolate Lava Cake
Orange Zest Bread Pudding



DINNER BUFFET

TIER #2

2 Apps, 2 Entrees, 2 Sides, & 1 Dessert
\$54 Per Person

APPETIZERS

Tahini Cesar Salad
Arugula Strawberry Salad w/ Walnuts
Zucchini Sticks with Tzatziki
Fried Calamari

SIDES

Mixed Green Salad
Roasted Fingerling Potatoes
Roasted Leaks, Zucchini, and Feta
Couscous with Asparagus



MAIN COURSES

Branzino Filet
Branzino Short Ribs
Mushroom Chicken
Zucchini Spaghetti
Black Ink Linguini

DESSERTS

Chocolate Lava Cake
Orange Zest Bread Pudding
Deconstructed Apple Strudel

DINNER BUFFET

TIER #3

2 Apps, 3 Entrees, 2 Sides, & 2 Desserts
\$64 Per Person

APPETIZERS

Tahini Cesar Salad
Arugula Strawberry Salad w/ Walnuts
Zucchini Sticks with Tzatziki
Fried Calamari

MAIN COURSES

Branzino Filet
Grilled Ribeye
Mushroom Chicken
Zucchini Spaghetti
Lobster Ravioli

SIDES

Brussel Sprouts
Roasted Fingerling Potatoes
Roasted Leaks, Zucchini, and Feta
Couscous with Asparagus

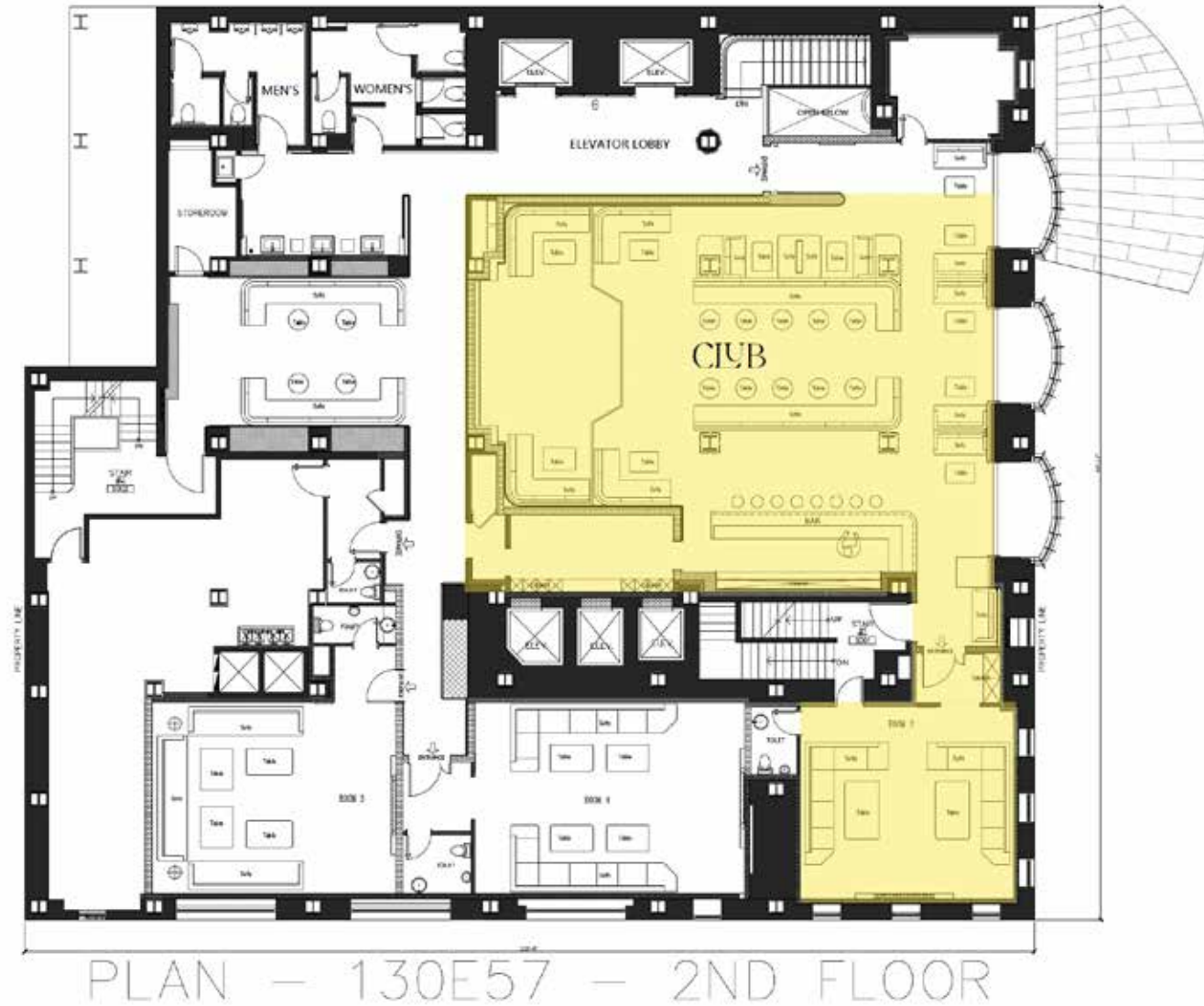
DESSERTS

Chocolate Lava Cake
Orange Zest Bread Pudding



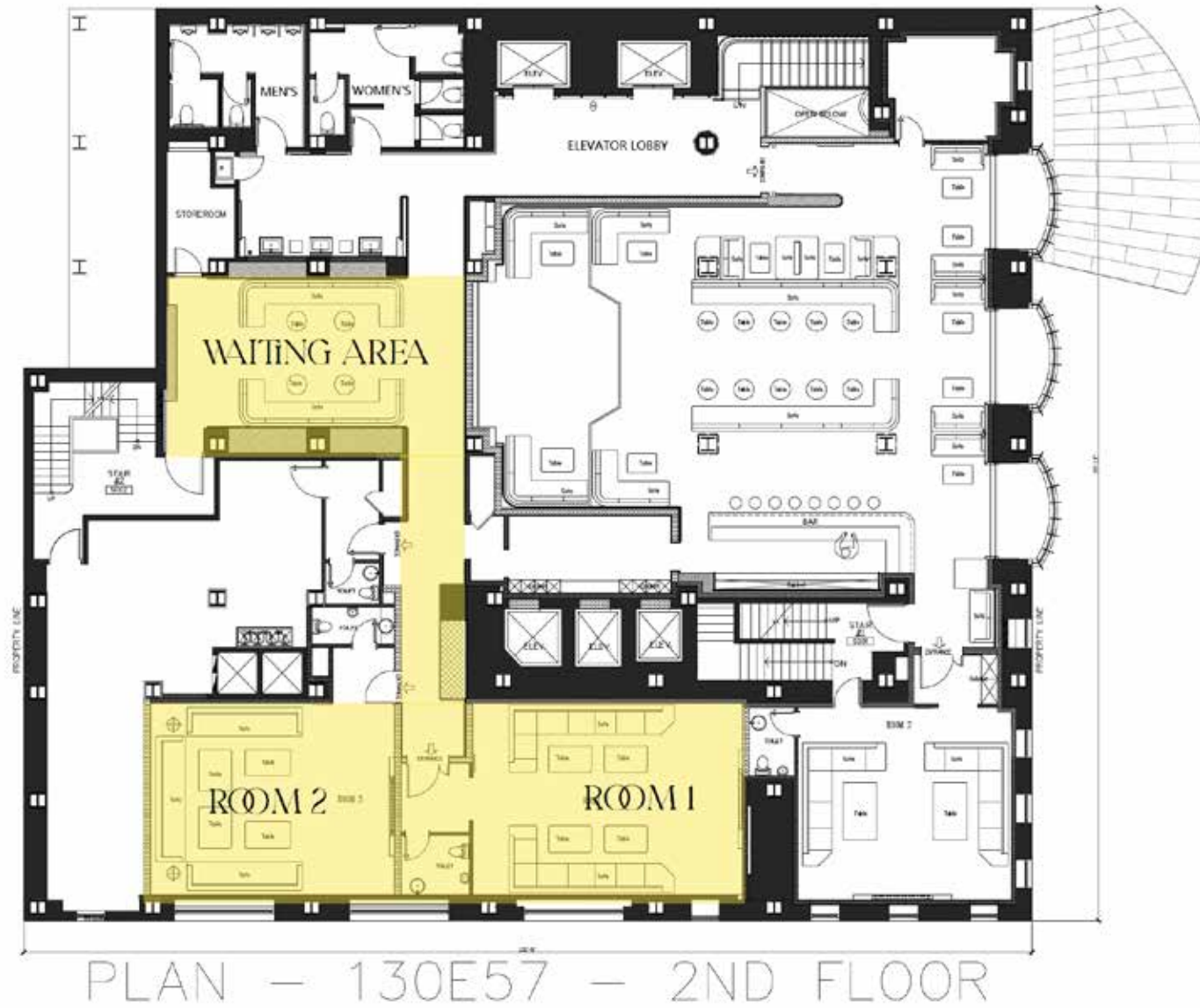
AURA CLUB FLOOR PLANS

Standing: 300



AURA ROOMS FLOOR PLANS

Standing: 100





CONTACT

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