



OUT OF ORDINARY
LOUNGE

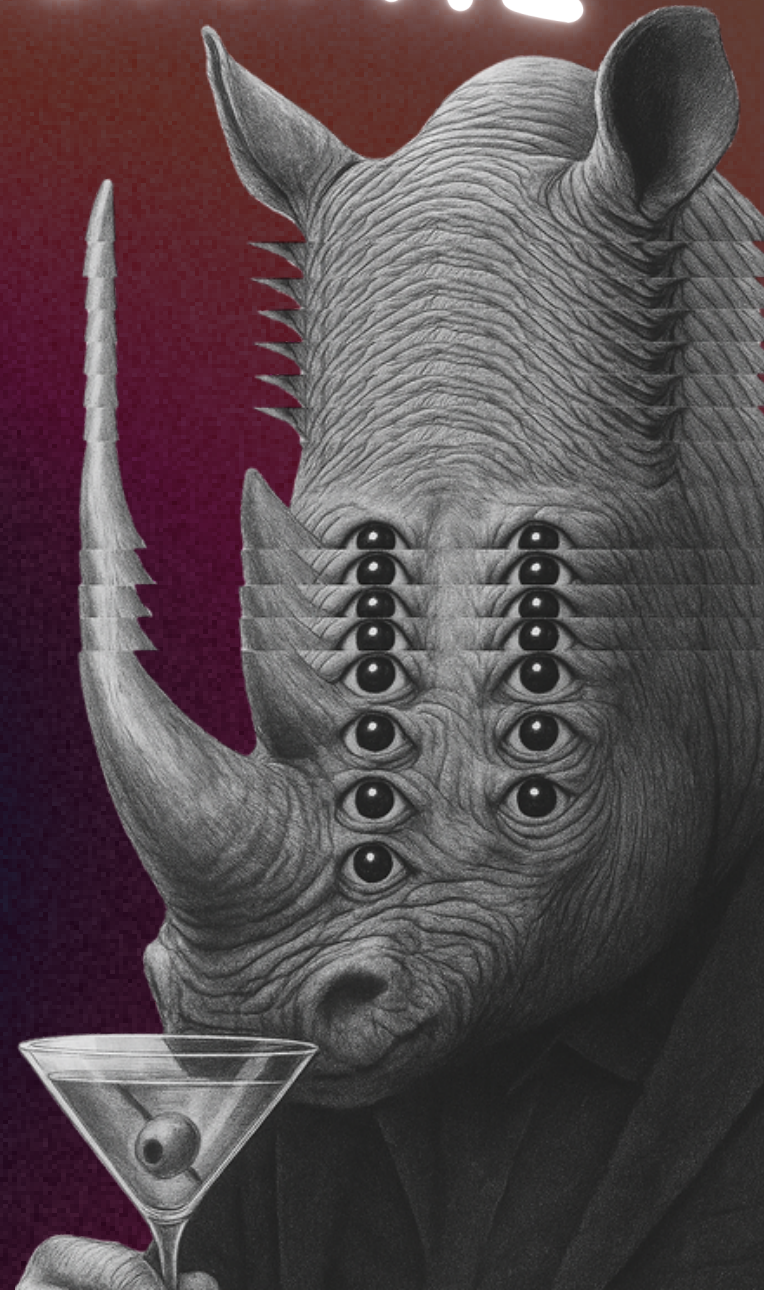
PRIVATE EVENTS
FALL/WINTER 2025

ENTER THE PORTAL

A surreal sanctuary where curiosity glows under amber light, where elegance bends into chaos, and where your sense of time loosens its grip.

Every night is a story whispered through candlelight, neon, and champagne.

Mysterious yet magnetic, OOO makes you feel like you've stumbled into the city's best-kept secret and you're never quite sure when you'll leave.





LUCID ROOM

Step into the pulse of OOO.
A dim, amber-lit room where liquid alchemy happens nightly.

Velvet textures, deep purples, and glimmers of brass set the tone for conversations that start casual and end unforgettable.

Perfect for receptions, cocktail hours, or after-dark launches the Bar Room is where the city comes to get lost, and then found.

Capacity: 40 seated / 100 standing



GILDED ROOM

Gold paneled walls shimmer under violet light, plants spill from above, and ring lights hover like halos in motion. The energy builds, bending sound and color until it feels more dream than night.

A fully equipped DJ booth anchors the room, while twin smart displays pulse with visuals or branding for immersive events.

Booths invite conversation; the dance floor invites surrender.

Capacity: 200 guests. Seating varies- average 80 seated.

Private sections, able to combine into the whole area.

Features: Built-in booths, full DJ setup, and dual AV screens for branded takeovers.



THE OBSERVATORY

MEZZANINE

From above, the energy feels electric.
The Mezzanine overlooks the main floor of your private observatory to the unordinary.
With curated art, warm lighting, and space to play host, it's the perfect vantage point for high-profile gatherings and elevated soirées.

Capacity: up to 100 guests (with furniture removal)
Full Space Option- 400 guests (furniture removal)





OPEN BAR PACKAGES

NON-ALCOHOLIC

ASSORTED SODAS & JUICES, STILL &
SPARKLING WATER

1 SPECIALTY MOCKTAIL

\$40 PP FOR FIRST 2 HOURS,

\$15 EACH ADDITIONAL HOUR

BEER & WINE

IMPORTED & DOMESTIC BEERS,
RED, WHITE, & SPARKLING WINES
ASSORTED SODAS & JUICES

\$70 PP FOR FIRST 2 HOURS,

\$30 EACH EACH ADDITIONAL HOUR

STANDARD OPEN BAR

HOUSE SPIRITS, HOUSE COCKTAILS, IMPORTED &
DOMESTIC BEERS,

RED, WHITE, & SPARKLING WINES

ASSORTED SODAS & JUICES

\$80 PP FOR FIRST 2 HOURS,

\$35 EACH ADDITIONAL HOUR

PREMIUM OPEN BAR

PREMIUM SPIRITS, HOUSE COCKTAILS & SPECIALTY
COCKTAILS, IMPORTED & DOMESTIC BEERS,

RED, WHITE, SPARKLING WINES

ASSORTED SODAS & JUICES

\$90 PP FOR FIRST 2 HOURS,

\$40 EACH ADDITIONAL HOUR



PASSED HORS D'OEUVRES

SELECTION OF 2- \$25 PP FIRST HOUR, \$20 EACH ADDITIONAL HOUR

SELECTION OF 4- \$30 PP FIRST HOUR, \$25 EACH ADDITIONAL HOUR

SELECTION OF 6- \$45 PP FIRST HOUR, \$40 EACH ADDITIONAL HOUR

- SPANAKOPITA*
- FRIED CRAB CAKES, CHILI VINAIGRETTE
- TUNA TARTAR, RICE CRACKER CONES
- TRUFFLE & ASPARAGUS RISOTTO BALLS*
- MACARONI & CHEESE BALLS*
- CHEESE & CHARCUTERIE
- CRUDITÉS & HUMMUS
- JUMBO SHRIMP COCKTAIL*
- GRILLED SHRIMP SKEWER*
- SEASONED FRENCH FRIES
- CRISPY CHICKEN BITES, SWEET & SOUR
PONZU SAUCE
- GRILLED CHICKEN SATAY*
- VEGETABLE SPRING ROLLS, HONEY-
INFUSED SOY SAUCE*

- STEAK & BURRATA CROSTINI, CHIMICHURRI*
- BUTTERNUT SQUASH & GOAT CHEESE
CROSTINI
- TOMATO & MOZZARELLA SKEWER
- BEEF MEATBALLS, RICOTTA & POMODORO
SAUCE*
- PASTRY PIZZETTES*
- HAM & CHEESE CROQUETTES*
- FRIED ZUCCHINI CHIPS & TZATZIKI
- PIGS IN A BLANKET
- CHEESEBURGER SLIDERS
- TRUFFLE GRILLED CHEESE

BUFFET

SALADS

CAESAR SALAD
WITH ROASTED GARLIC, LEMON, PARMESAN

FIELD GREENS
SHALLOTS & BALSAMIC VINAIGRETTE

CAPRESE SALAD
FRESH MOZZARELLA, BEEFSTEAK TOMATOES, FRESH BASIL, BALSAMIC GLAZE

WILD GREENS & CUCUMBER
CHICKPEAS, DATES, PAPRIKA CUMIN DRESSING

MAINS

OVEN ROASTED SALMON
DICED TOMATO, CHIVE BEURRE BLANC

ASIAN STIR FRY
CHOICE OF BEEF, SHRIMP, CHICKEN

SAUTÉED CHICKEN BREAST
PORTOBELLO MUSHROOMS, GARLIC CREAM SAUCE, THYME

PAN ROASTED TUNA
LIME GINGER SOY VINAIGRETTE

CHARRED HANGER STEAK
CHIMICHURRI SAUCE

LAMB CHOPS
SEARED IN RED WINE - +\$10PP

RED SNAPPER
GARLIC LEMON SAUCE +\$10PP

1 SALAD, 1 PASTA
2 ENTREE SELECTIONS
2 SIDES, 1 DESSERT

\$80 PER PERSON
MINIMUM 50 GUESTS
\$250 SET UP FEE

SIDES

GARLIC MASHED POTATOES
GRILLED ASPARAGUS
GRILLED SEASONAL VEGETABLE MEDLEY
BASMATI RICE
VEGETABLE FRIED RICE
FRENCH FRIES

DESSERT

ASSORTED COOKIES, BROWNIES, BLONDIES
PETITE FOURS

ASSORTED DESSERT BARS
(CHEESECAKE, KEY LIME PIE, LEMONCELLO)
ASSORTED DONUTS CHURROS

CANDY STATION - \$10PP++
ICE CREAM SUNDAE STATION - \$12PP++

STATIONS

GRAZING TABLE

\$7PP

CHEESE, CHARCUTERIE, FRUIT,
NUTS, CRACKERS, FOCACCIA

CRUDITÉS & DIPS

\$5PP

ASSORTED VEGETABLES,
HUMMUS, TZATIKI, RANCH DIP

SLIDER STATION

CHOICE OF 2 PROTEIN

\$30PP

CHICKEN, BEEF, VEGGIE BURGER
SERVED WITH BUNS, CONDIMENTS,
LETTUCE, TOMATO, ONION

TACO STATION

CHOICE OF 2 PROTEIN

\$25PP

CHICKEN, BEEF, SHRIMP, VEGETABLE
SERVED WITH TORTILLAS, SALSA,
GUACAMOLE, CHEESE, LETTUCE, SOUR
CREAM, FAJITA VEGETABLES

SUSHI STATION

\$500 SET UP

\$75PP

ASSORTED SUSHI ROLLS,
MAKI ROLLS, SASHIMI,
SPECIALTY ROLLS

PASTA

CHOICE OF 2

\$35PP

BAKED ZITI

GROUND SIRLOIN, POMODORO SAUCE,
CREAM (VEGETARIAN AVAILABLE)

PENNE WITH PESTO

FARFALLE ALLA MILANO

CREMINI MUSHROOMS, PROSCIUTTO, CREAM, SAGE

PENNE POMODORO

GRILLED SEASONAL VEGETABLES, GARLIC & OIL

SLIDER STATION

CHOICE OF 2 PROTEIN, \$30PP

CHICKEN, BEEF, VEGGIE BURGER
SERVED WITH BUNS, CONDIMENTS,
LETTUCE, TOMATO, ONION

TACO STATION

CHOICE OF 2 PROTEIN, \$25PP

CHICKEN, BEEF, SHRIMP, VEGETABLE
SERVED WITH TORTILLAS, SALSA,
GUACAMOLE, CHEESE, LETTUCE, SOUR
CREAM, FAJITA VEGETABLES



ENTERTAINMENT & EXTRAS

AV & SOUND PACKAGE: \$750

2X CDJ 3000S, DJM-S11 MIXER

2X 75IN SAMSUNG FRAME TVS, WIRELESS

MICROPHONE & WIFI

INCLUDES ON SITE EVENT TECH

ENTERTAINMENT ADD ONS:

DJ, TAROT CARD READER, MAGICIAN, BURLESQUE

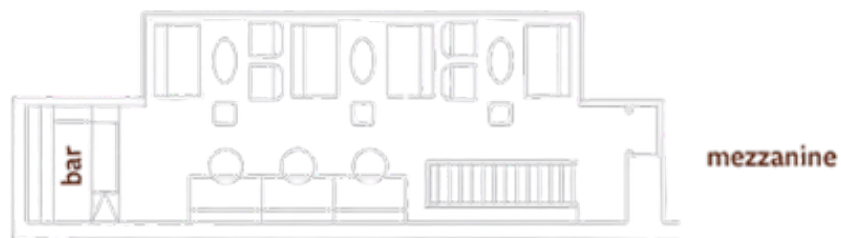
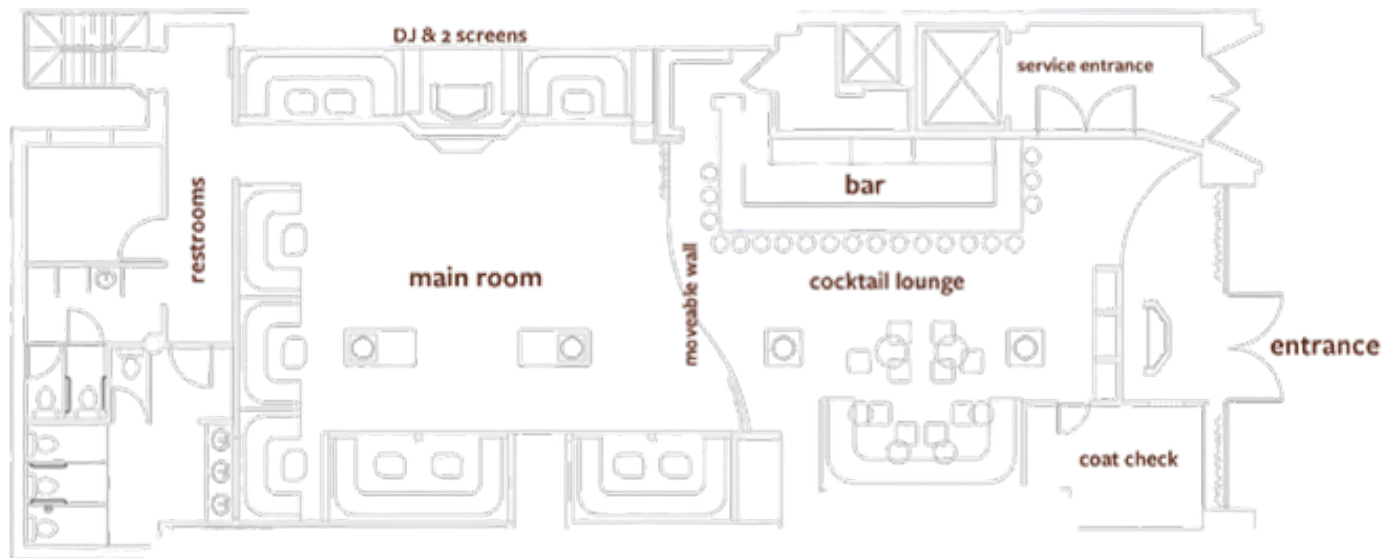
FLORAL & TABLESCAPE DESIGN

EVENT THEMES

PHOTOBOOTH

PHOTOGRAPHER & VIDEOGRAPHER

FLOOR PLAN



ADDITIONAL NOTES

PRIVATE DINING ROOMS

GROUP DINING

Groups up to 9 guests may enjoy the a la carte menu in our dining room.

AUDIOVISUAL

We are happy to provide audio visual services for your event. We can provide you with a quote based on your specific needs.

FLORAL SERVICES

OOO works with a number of New York City's finest floral designers. We are able to provide anything from center pieces to complete themed floral experiences.

DEPARTING GIFTS

OOO can assist you in producing customized parting gift bags including chocolates, cookies, and pastries from our pastry department.

WINE LIST

Guests are welcome to select a beverage package or to select all beverages to be charged based on consumption.

We encourage you to speak with our Wine Director to assist with selections from our extensive wine list in advance. We will be more than happy to guide you to the perfect selection to pair with your menu.

ATTENDANCE & OVERTIME

Final guest count and runtime for an event must be received 5 (FIVE) full working days prior to the event. This count becomes the guaranteed number and is not subject to reduction. If attendance is above the guaranteed number or the event runs longer than the contracted time, OOO will make every effort to accommodate guests. However, we cannot guarantee the availability of additional items as specified in the original agreement and will substitute accordingly. Additional costs apply.

DIETARY REQUESTS

Our Chefs are happy to accommodate any dietary restrictions. Please provide any knowledge of dietary restrictions two weeks in advance.

DUE TO AVAILABILITY OF INGREDIENTS - MENU SUBJECT TO CHANGE

NOT INCLUDED:

5% ADMIN FEE BASED ON THE SUBTOTAL
PLUS 18% GRATUITY
8.875% NYC SALES TAX
ABOVE ADDED TO PARTIES OF FIVE OR MORE

PAYMENTS & DEPOSIT FEE

If the client cancels a contracted event, OOO may retain the deposit/retainer fee and/or partial payment as incurred expenses if less than 30 days within the date of the event. In some special circumstances, deposits for canceled events may be held for up to 6 months, to be put towards another event booked with OOO. Future events must be booked in the same manner, adhering to a newly signed catering contract. If a client cancels within 5 days of an event, the full amount of the event is nonrefundable. For off premise events, NYSLA permits are subject to a \$350 fee. Any charges for additional services or vendors coordinated by OOO, will also be charged and are subject to 8.875% New York Sales Tax, 5% admin fee based on the subtotal and 17% gratuity.



GENERAL INFORMATION

LOCATION

48 W 21st St, New York, NY 10010

PHONE

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WEB & SOCIAL

www.ooonewyork.com

info@ooonewyork.com

EVENTS CONTACT

events@ooonewyork.com



THANK YOU.