

PARKSOUTH
HOTEL

S K E W E R

E V E N T S

127e 27th St, New York, NY 10016

212-204-5222

fatima@rosehillrooftop.com

SKĒWR

Skēwr offers a refined yet approachable setting for private dining and special events, featuring contemporary Mediterranean cuisine centered around wood- and charcoal-fired cooking. With thoughtfully designed spaces, warm hospitality and a dedicated team, Skēwr provides a seamless experience for seated dinners, cocktail receptions, and full-venue buyouts.

Our team works closely with each client to customize menus, layouts, and service styles to bring every event vision to life.

THE DINING ROOM: 58 seated, 120 reception
BAR: 15 seated, 30 reception
GARDEN ROOM: 15 Seated, 25 reception
TOTAL SPACE: 120 seated, 180 reception



WINE CELLAR

The Wine Cellar at Skewr is a designed versatile private space ideal for corporate meetings, private dinners, and cocktail exceptions. The room offers an intimate yet impressive setting for curated gatherings.

The space comfortably accommodates up to 30 guests seated and 45 guests for standing cocktail receptions.



BRËWR

By day, Brewr serves as a refined coffee lounge ideal for corporate breakfasts and daytime gatherings. By night, the space transforms into an elevated Espresso Martini Bar, offering an intimate and stylish setting for networking events and semi-private celebrations.

The space comfortably accommodates up to 20 guests seated and 30 guests standing.

Available for standalone bookings or as part of larger multi-space events space adjacent with Skewr.



DRINK PACKAGES

CLASSIC

TWO HOURS \$50/GUEST
(ADDITIONAL HOUR \$25/GUEST)

RED

PINOT NOIR, MERLOT, MALBEC,
CABERNET SAUVIGNON

WHITE

PINOT GRIGIO, CHARDONNAY,
SAUVIGNON BLANC ROSE

SPARKLING
PROSECCO

BEER

STANDARD

TWO HOURS \$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

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

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

ADD-ONS & UPGRADES | 1st HOUR

SPECIALITY COCKTAILS - \$15/GUEST

SPARKLING - \$15/ GUEST

PASSED HORS D'OEUVRES

SELECTION OF 4 \$40 PER PERSON FOR 2 HRS | ADDITIONAL HOUR +15

SELECTION OF 6 \$60 PER PERSON FOR 2 HRS | ADDITIONAL HOUR +25

SELECTION OF 8 \$75 PER PERSON FOR 2 HRS | ADDITIONAL HOUR +35

HOT HORS D'OEUVRES

FALAFEL

tomato, tahini, fresh herbs

CHICKEN SKEWER

toum, preserved lemon, micro parsley

KEBAB KEREZ SKEWER

katafi, cherry, micro chive

ADANA KEBAB

mint yogurt, tomato

BRANZINO SKEWERS

capers, fresh herbs

HARISSA WINGS

glazed in harissa & honey

STUFFED PUFF PASTRY TART

spinach, feta, tomato

CROQUETTES

mussels, potato, parsley, lemon

CHEESE ROLLS

feta rolled in phyllo dough glazed with honey & lemon

SAMBOUSEK

empandanda

COLD HORS D'OEUVRES

SALMON CARPACCIO

capers, dill, preserved lemon, cucumber, labne

TABOULEH CUPS

parsley, onion, tomato, lemon vinaigrette

STUFFED MINI PEPPERS

hummus, chili whipped feta

BEEF TARTARE BITES

served on mini pita

WHIPPED FETA TOAST

sourdough, zaatar

BRUSCHETTA

seasonal

TOMATO-FETA SKEWERS

tomato, feta, basil

STUFFED GRAPE LEAVES

rice, parsley, herbs

TUNA CORNETTOS

phyllo dough with tuna tartare

SEMOLINA PANCAKES

WITH LABNEH & TROUT ROE.

FAMILY–STYLE GOLD PACKAGE

\$85 PER GUEST

DIPS

HUMMUS *chickpeas, tahini, lemon*

SALAD

SHEPHERD SALAD *cucumber, tomato, olives, red onion, white balsamic marinade*

PIDE BREADS

SPINACH TOMATO *spinach, sun dried tomato, feta*

SKEWERS

CHICKEN THIGH *leek, shishito, chermoula*

ENTREES

CHICKEN *herb-spiced toum, brussels, leeks*

INCLUDES ONE BEER, WINE, OR MOCKTAIL PER GUEST

WATER AND SOFT DRINKS INCLUDED

FAMILY-STYLE PLATINUM PACKAGE

\$105 PER GUEST

DIPS

HUMMUS *chickpeas, tahini, lemon*
BABAGANOUSH *roasted eggplant, lemon, parsley*

MEZZE & SALADS

SHEPHERD SALAD *cucumber, tomato, olives, red onion, white balsamic marinade*
FALAFEL *tomato, tahini, fresh herbs*

PIDE BREADS

SPINACH TOMATO *spinach, sun dried tomato, feta*

SKEWERS

CHICKEN THIGH *leek, shishito, chermoula*
ADANA KEBAB *mint yogurt, tomato*

ENTREES

BRANZINO *salsamorrigio, capers, fresh herbs*

DESSERTS

STRAWBERRY PAVLOVA *yuzu, meringue, strawberries, whipped cream, mint*

INCLUDES ONE BEER, WINE, OR MOCKTAIL PER GUEST
WATER AND SOFT DRINKS INCLUDED

FAMILY-STYLE DIAMOND PACKAGE

\$125 PER GUEST

DIPS

HUMMUS chickpeas, tahini, lemon

BABAGANOUSH roasted eggplant, lemon, parsley

MEZZE & SALADS

SHEPHERD SALAD cucumber, tomato, olives, red onion, white balsamic marinade

FALAFEL tomato, tahini, fresh herbs

PIDE BREADS

SPINACH TOMATO spinach, sun dried tomato, feta

MUSHROOM & TRUFFLE mixed mushroom, pickled chanterelles

SKEWERS

CHICKEN THIGH leek, shishito, chermoula

ADANA KEBAB mint yogurt, tomato

SHRIMP cilantro, lemon, aleppo

ENTREES

BRANZINO salsamorrigio, capers, fresh herbs

CHICKEN herb-spiced toum, brussels, leeks

DESSERTS

STRAWBERRY PAVLOVA yuzu, meringue, strawberries, whipped cream, mint

INCLUDES ONE BEER, WINE, OR MOCKTAIL PER GUEST

WATER AND SOFT DRINKS INCLUDED

SKËWR FLOORPLAN

