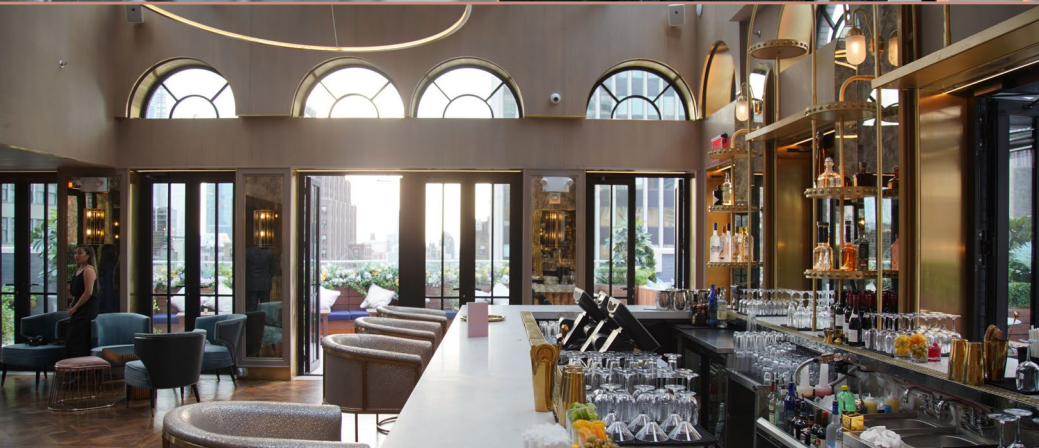


Elsie

ROOFTOP







PARTY PLATTERS

SERVES 8-10 GUESTS | Additional selection available upon request

CHICKEN SKEWERS | 24pcs \$100 | Peppadews, shishitos, peanut ginger curry

VEGETABLES SKEWERS | 24pcs \$85 | Watermelon, asparagus, mozzarella, cherry tomato

LOBSTER ROLLS | 24pcs \$250 | MTK style

TRUFFLE GRILLED CHEESE FONTINA | 24pcs \$110

LAMB SLIDERS | 24pcs \$120 | Pistachio chimichurri, feta

SMOKED SALMON | 24pcs \$125 | Avocado Toast, fennel, radish

SHRIMP COCKTAIL | 24pcs \$125 | "Miso style" togarashi

HUMMUS & CRUDITÉ | 3 bowls \$100 | Almonds, olives, zaatar

CHIPS & GUACAMOLE | 3 bowls \$100

MEAT & CHEESE BOARD | \$125 | (24hrs notice)

SLICED DRY AGED STRIP STEAK | \$300 | (24hrs notice)

Price is exclusive of tax & gratuity



OPEN BAR PACKAGES | TWO HOURS

CLASSIC

WINE & BEER | \$50 PER GUEST
(additional hour \$25 per guest)

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

STANDARD

**WINE & BEER + WELL DRINKS
\$60 PER GUEST**
(additional hour \$30 per guest)

HOUSE SPIRIT | 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

\$70 PER GUEST
(additional hour \$35 per guest)

SPIRIT | Ketel one, Smirnoff, Fords Gin, Tanqueray, Bacardi, Captain Morgan, Milagro Silver, Codigo Blanco, Jack Daniels, Bulleit, Jameson, Dewars

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

TOP SHELF

\$80 PER GUEST
(additional hour \$40 per guest)

SPIRIT | Grey Goose, Belvedere, Bombay Sapphire, Hendricks, Bacardi, Ron Zacapa 23 yr, Patron Silver, Don Julio Blanco, Jameson, Jack Daniels, Makers Mark, Knob Creek, Johnny Walker Black, Macallan 12

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

ADD-ONS & UPGRADES | FIRST HOUR

SPECIALTY COCKTAILS | \$15 PER GUEST

Elsie De Wolfe | Grey Goose Vodka, cucumber, rosé, lemon, Chandon Rosé
Elizabeth | Bombay Sapphire gin, St-Germain, blueberry, lemon, Chandon Brut
Versailles | Woodford Reserve Bourbon, lemon juice, angostura bitters

SPARKLING | \$15 PER GUEST

Domaine Chandon Brut or Rosé

CHAMPAGNE

Large Format Magnum 1.5L & 3L available upon request
Perrier Jouët, Moët & Chandon, Veuve Clicquot, Louis Roederer Cristal, Armand de Brignac Ace of Spades, Grug Grande Cuvée, Dom Pérignon

BOTTLE SERVICE

Vodka, Gin, Rum, Tequila, Scotch & Whiskey, Cognac



BAR BITES \$12 PER ITEM PER GUEST

HOUSE MADE TARO & BEET CHIPS | Roasted Chive Aioli

CHEDDAR & ASIAGO CHEESE TWISTS | Rosemary, Poppy Seed

BROWN SUGAR & CAYENNE MIXED NUTS | Addictively Sweet & Spicy

RAW VEGETABLE CLUSTER | Crudités, Green Goddess Dip

TRI-COLOR HOUSE-MADE TORTILLA CHIP DISPLAY | Guacamole, creamy picante, salsa

TOASTED CROUSTADES & ORGANIC VEGETABLE SPREAD TRIO | Lemon Rosemary
White Bean Pate

MEDITERRANEAN PITA TRIANGLES | Red Pepper Hummus, Eggplant Tapenade

STATIONARY APPETIZERS

SALTED SOFT GERMAN PRETZEL BITES | Served with Cheddar lager dip and
spicy mustard dip

\$12 PER GUEST

COLOSSAL SHRIMP COCKTAIL | Cold poached shrimp presented on a bed of crushed ice

With cocktail sauce and sliced lemon wedges

\$25 PER GUEST

IMPORTED CHEESE BOARD | Pecorino Romano, Maytag Bleu, French Brie, Provolone,
Manchego, Herb Rubbed Goat Cheese, Vermont Cheddar, fresh figs, red grapes, croustades
and water crackers (subject to variations)

\$30 PER GUEST

ITALIAN ANTIPASTO PRESENTATION | Imported cured meats, fresh mozzarella, fire roasted
peppers, marinated artichokes, balsamic infused mushrooms, stuffed cherry peppers, provolone,
pecorino, herb toasted croustades

\$25 PER GUEST



NEW YORK TIMES

This one's name refers to Elsie de Wolfe, also known as Lady Mendl, a well-connected interior designer whose heyday began in the Roaring '20s. The penthouse of this otherwise-unremarkable Midtown office building is sheathed in gold, given windows on several sides and furnished with a gleaming bar, tables and plush blue chairs, a design statement said to reflect her style. [Read More on the New York Times](#)

NEW YORK POST

Unlike roof menus by no-name chefs, Elsie offers small dishes by David Burke, a top talent who's bounced back from some setbacks with popular Tavern62 and wood-fired bistro Woodpecker. [Read More on the New York Post](#)

BLOOMBERG

Openings include a \$7 million rooftop bar in Midtown with ties to the Refinery Hotel and celebrity chef David Burke, a Soho restaurant from past master by way of norther Bologna. [Read More on Bloomberg](#)

EATER

Named after the 20th century NYC actress Elsie de Wolfe, Elsie Roof has small dishes by David Burke like a grilled cheese with caviar. It overlooks Times Square and the rising Hudson Yards development, and cocktails are \$18. [Read More on Eater](#)

TIME OUT NEW YORK

The 25th-floor rooftop bar in midtown is dedicated to Elsie de Wolfe, the 20th-century actress, socialite and interior decorator. The team behind the Refinery Hotel decked out the indoor/outdoor space in a glam aesthetic of 18th-century French style. [Read More on TimeOut New York](#)

[For Additional Information](#)