



VENUE DETAILS:

MAIN LEVEL CAPACITY SEATED: 150 at round tables

CAPACITY COCKTAIL: 250 standing

LOWER DECK CAPACITY SEATED: 90 at round tables

CAPACITY COCKTAIL: 150 standing

UPPER DECK CAPACITY SEATED: 16 boardroom style

CAPACITY COCKTAIL: 35 standing

DEDICATED KITCHEN

7 HDTVs & DJ BOOTH

HAVEN ROOFTOP

Sanctuary Hotel New York

BEVERAGE PACKAGES



PREMIUM OPEN BAR (MINIMUM 2 HOURS)

\$65 PER PERSON FOR 1ST TWO HOURS
+ \$30 PER PERSON FOR 3RD HOUR
+ \$25 PER PERSON FOR 4TH HOUR

Inclusive of Specialty Cocktails!

Vodka Grey Goose, Ketel One, Tito's

Rum Bacardi, Mount Gay, Malibu

Whiskey Maker's Mark, JP Wiser's, Mitcher's Rye

Tequila Patrón, Don Julio, Herradura, Casamigos

Gin Bombay Sapphire, Hendrick's, Tanqueray, Empress

Sparkling Prosecco

WINE & BEER

Domestic & Imported

ASSORTED MIXERS, GARNISHES, JUICES & SODAS

does not include shots

STANDARD OPEN BAR (MINIMUM 2 HOURS)

\$55 PER PERSON FOR 1ST TWO HOURS
+ \$25 PER PERSON FOR 3RD HOUR
+ \$20 PER PERSON FOR 4TH HOUR

Vodka Concierge, 42 Below

Rum Bacardi, Myer's Dark, Concierge

Whisky Jack Daniel's, Jameson, Jim Beam

Tequila Cazadores, Concierge

Gin New Amsterdam, Bombay Dry

Sparkling Prosecco

WINE & BEER

Domestic & Imported

ASSORTED MIXERS, GARNISHES, JUICES & SODAS

does not include shots

WINE & BEER (MINIMUM 2 HOURS)

\$40 PER PERSON FOR 1ST TWO HOURS
+ \$15 PER PERSON FOR 3RD HOUR
+ \$10 PER PERSON FOR 4TH HOUR

WINE & BEER

Domestic & Imported

ASSORTED REGULAR & DIET SODAS

UPGRADES

ADD A SPECIALTY COCKTAIL
+ \$8 per person for 2 hours
WINE UPGRADE INCREASED SELECTIONS

+ \$5 per person for 2 hours

**MOET & CHANDON
IMPERIAL BRUT CHAMPAGNE**

+ \$20 per person for 2 hours

All prices subject to tax & service.

HAVEN ROOFTOP 132 WEST 47TH STREET NEW YORK, NY 10036 | 212.466.9000 | WWW.HAVENROOFTOP.COM

SANCTUARY HOTEL

Haven Rooftop & Tender Restaurant

APPETIZER MENU



UNLIMITED HORS D'OEUVRES

\$60 PER PERSON FOR 2 HOURS

+ \$20 PER PERSON PER HOUR ADDITIONAL

PLEASE CHOOSE 6: 3 HOT & 3 COLD

\$8 PER ADDITIONAL CHOICE, PER PERSON

COLD

- Ⓞ Caprese Skewers *balsamic & pesto* \$55
- ✓ Mushroom Crostini *goat cheese* \$65
- Ⓞ Watermelon & Feta Skewers \$55
walnut-cherry vinaigrette
- Crab & Avocado *on tortilla chip* \$75
- ✓ Tuna Tartare *on crispy wonton* \$75

HOT

- ✓ Veggie Spring Rolls *with sweet chili* \$65
- Red Flatbread Pizza \$55
- White Flatbread Pizza \$55
- Truffle Mac & Cheese Spoons \$55
- Ⓞ Mushroom Risotto Spoons \$55
- ✓ Truffle Parmesan French Fries \$55
- Mini Crab Cake *with tartar sauce* \$75
- Ⓞ Cajun Chicken Skewers \$65
- Ⓞ Beef Chimichurri Skewers \$75
- Ⓞ Prosciutto-Wrapped Mozzarella \$75
- Cheeseburger Sliders \$75
- Chicken Parm Sliders \$75
- Pulled Pork Sliders \$75

PASSING SERVICE (1 SERVER PER 50 GUESTS)

2 HOUR EVENT \$140 PER SERVER

3 HOUR EVENT \$175 PER SERVER

ALL ITEMS FROM THE UNLIMITED HORS D'OEUVRES
CAN BE ORDERED AS INDIVIDUAL PLATTERS

STATIONARY PLATTERS

PRICED PER PLATTER (EACH PLATTER SERVES 20 GUESTS)

COLD

- Chef's Cheese & Charcuterie Selection \$65
with fig jam & assorted crackers
- Ⓞ ✓ Crudités, Pita, Hummus Platter \$55
- Ⓞ ✓ Individual Crudités & Hummus Cups \$70
- ✓ Guacamole & Chips \$75
- ✓ Mezze Platter \$65
baba ganoush, roasted veggies, feta, olives
- Jumbo Shrimp Cocktail
- virgin bloody mary sauce \$110
- titos vodka bloody mary sauce add \$100

HOT

- Crispy Calamari *with marinara* \$65
- Buffalo Chicken Wings \$65
- ✓ Buffalo Cauliflower \$55
- Grilled Lamb Lollipops \$100
- Spanakopita \$55
- Pigs in a Blanket \$55

DESSERT

- ✓ Farmers Market Fruit Platter \$55
- Assorted Mini Desserts (*chef's selection*)
- half platter \$35
- full platter \$70

DIETARY RESTRICTION SELECTIONS

- ✓ can be prepared vegan
- Ⓞ can be prepared gluten free

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SANCTUARY HOTEL

Haven Rooftop & Tender Restaurant

DINNER STATION



OPTION 1: CHOOSE 2 STATIONS WITH 3 SELECTIONS

OPTION 2: 1 STATION WITH 3 SELECTIONS

\$75 PER PERSON FOR 2 HOURS

SLIDER STATION

Cheeseburger

Portobello

Chicken Parmesan

Pulled Pork

SIDE TOPPINGS: sliced tomatoes, lettuce

TACO STATION

Chicken

Steak

Fish

Served with rice, beans & pico de gallo.

Add guacamole \$35 per bowl

TOPPINGS: lettuce, sour cream, hot sauce

PASTA STATION

Risotto Saffron Asparagus: mascarpone, arborio rice

Gnocchi: mushroom, parmesan, truffle, white wine

Penne Pasta: tomato sauce, basil, parmesan

Rigatoni Bolognese: homemade meat sauce, parmigiano

VEGETARIAN MEDITERRANEAN

Roasted Beet Salad: frisee, walnuts, goat cheese

Kale Salad: avocado, carrots, raisins, sunflower seeds, lemon

Greek Salad: mesclun, tomatoes, feta, Kalamata

olives, lemon dressing

OPTION 3: SPECIALTY STATIONS- 2 HOUR

MINIMUM ALL STATIONS ARE SELF SERVE

ADD ON SERVER: \$140 PER STATION

ARTISANAL MEAT & CHEESE STATION

+ \$45 PER PERSON FOR 2 HOURS

French brie, parmigiano reggiano, young manchego, truffle pecorino, Prosciutto de Parma, fig jam, speck americano

■ Fresh vegetable crudité and hummus dip

■ A selection of crackers and toasted pita points

SUSHI & SASHIMI LIVE ACTION STATION

+ \$70 PER PERSON FOR 2 HOURS

+ \$250 SUSHI CHEF FOR EVERY 75 GUESTS

■ California ■ Salmon-avocado

■ Yellowtail-jalapeño ■ Cucumber-avocado

■ Yellowtail-scallion ■ Rainbow ■ Spicy tuna

■ 1 signature roll – Rockefeller

■ Seaweed salad & edamame

SIDE TOPPINGS: soy sauce, pickled ginger, wasabi

MINI DESSERT STATION

+ \$30 PER PERSON FOR 1 HOUR

■ Tiramisu ■ Cookies ■ Brownies ■ Panna cotta

■ Lemon tart ■ Berries & cream ■ Crème brûlée

■ Vanilla cheesecake with graham cracker crust

All prices subject to tax & service.

SANCTUARY HOTEL

Haven Rooftop & Tender Restaurant

\$95/person BUFFET MENU



1 Salad, 1 Pasta, 2 Entrées, 2 Sides, 1 Mini Dessert

SALAD

- ARUGULA PARMESAN** cherry tomatoes, shaved parmesan, and balsamic vinaigrette
- ASIAN SALAD** napa cabbage, almonds, sesame, and carrots
- CAESAR** romaine lettuce, parmesan cheese, crouton
- GARDEN SALAD** tomato, carrot, cucumber, red onion
- KALE** carrots, raisins, sunflower seeds, lemon dressing
- CHOPPED WEDGE** bacon, corn, cucumber, tomato, ranch dressing

PASTA

- MUSHROOM RISOTTO** fresh mushrooms, herbs, butter
- PENNE PASTA** basil, tomato sauce
- RIGATONI BOLOGNESE** homemade meat sauce, fresh parmigiano
- GNOCCHI** pesto, parmesan, micro basil

ENTRÉE

- SALMON PAN SEARED** crispy skin
- CAJUN CHICKEN** beurre blanc sauce
- HOMEMADE POLENTA** shiitake mushrooms, parmesan, marinara sauce
- MEATLOAF** 5-spice blend, barbeque glaze
- SLICED HANGAR STEAK** shallot sauce, served medium well | \$6pp supplement

SIDE DISH

- BRUSSELS SPROUTS AND DICED APPLE**
- GARLIC MASHED YUKON**
- CREAM SPINACH**
- SAUTÉED MUSHROOMS**
- ROSEMARY MARBLE POTATOES**

DESSERT

- FRESH BERRIES** whipped cream
- CHOCOLATE MOUSSE** whipped egg whites, semi-sweet chocolate
- CHEESECAKE** graham cracker crust
- TIRAMISU SHOOTER** mascarpone, lady fingers, coffee liqueur