



Rooftop Lounge & Event Space

THE DL

DELANCEY & LUDLOW



Welcome To

THE DL

THE DL ROOFTOP LOUNGE & EVENT SPACE

The DL is one of the most versatile, multi-level lounge, restaurant and event spaces located in Manhattan's Lower East Side. There are three separate floors that can operate independently or in conjunction with one another. If you are looking for an extraordinary nightlife or after work experience, The DL has what you're looking for! Spanning 7,500 square-feet over three levels, its luxe decor and dynamic energy embody a lively ambiance.

Guests can enjoy dinner in the first floor dining room, "Dinner on Ludlow" with its majestic atmosphere and chandeliers dripping in crystals. Executive Chef Art T offers American fare in a relaxed, comfortable setting and our mixologists create libations that assist in setting the mood of any event.

The Lounge, located on the second floor, is the perfect size for an intimate event and can be combined with any other floor. It is complete with its own bar and restrooms along with access to our Ludlow Street entrance.

The Third Floor Rooftop is the crown jewel of The DL! With spectacular views of the Williamsburg Bridge, South Beach-esque decor, climate controlled space and a retractable roof, you are sure to indulge in a one of a kind experience that transports you away from the streets and offers an entirely new perspective of the Lower East Side. Add to that, a relaxed atmosphere and DJ's that set the ambiance, and your senses will be invigorated.

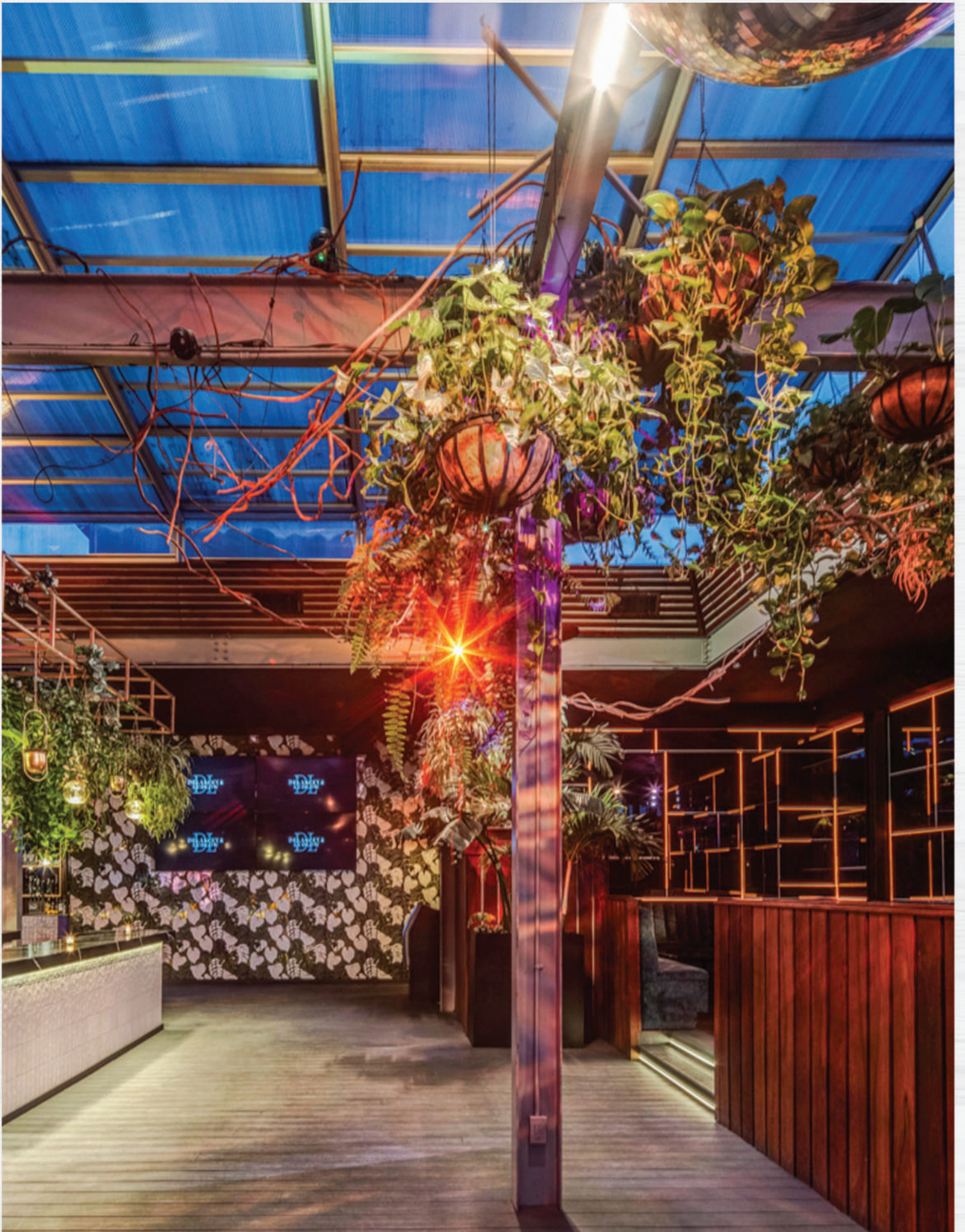
THIRD FLOOR

The Rooftop

**400 STANDING
125 SEATED**

















SECOND FLOOR

The Lounge

**150 STANDING
70 SEATED**









FIRST FLOOR

The Restaurant

**150 STANDING
60 SEATED**



Beer Wine and House Spirits

Beer & Wine Option Available*

\$60 | Person for Two-Hours

\$25 | Person each Additional Hour

INCLUDES ALL BEERS, HOUSE WINE, CHAMPAGNE, HOUSE SPIRITS, BOTTLED WATER, & SOFT DRINKS

BOTTLED BEER

Amstel Light
Blue Moon
Brooklyn Lager
Budweiser | Bud Light
Corona
Heineken | Heineken Light
Samuel Adams Rebel IPA
Stella Artois
Stella Cidre

HOUSE WINE

RED	WHITE
Cabernet	Chardonnay
Malbec	Pinot Grigio
Merlot	Sauvignon Blac
Pinot Noir	

Standard Spirits

Select Standard Option Available*

\$70 | Person for Two-Hours

\$30 | Person each Additional Hour

INCLUDES ALL BEERS, UPGRADED WINES, CHAMPAGNE, MID-LEVEL BRANDS, BOTTLED WATER & SOFT DRINKS

VODKA

Absolut
Stoli
Smirnoff
Tito's

WHISKEY|BOURBON

Jack Daniel's
Jameson
Fireball
Bulleit Bourbon & Rye

TEQUILA

Jose Cuervo
Herradura

SCOTCH

Dewar's

GIN

Tanqueray
Bulldog
Death's Door

RUM

Bacardi
Captain Morgan
Malibu Rum

Premium Spirits

Select Premium Option Available*

\$80 | Person for Two-Hours

\$35 | Person each Additional Hour

INCLUDES ALL BEERS, UPGRADED WINES, PREMIUM BRANDS, BOTTLED WATER, RED BULL & SOFT DRINKS

VODKA

Belvedere
Grey Goose
Kettle One

WHISKEY|BOURBON

Crown Royal
Knob Creek
Chivas 12
Maker's Mark

TEQUILA

Silver Patron
Silver Don Julio
Casamigos

SCOTCH

Glenfiddich 12
Glenlivet 12
Glenmorangie 12
Johnnie Walker Black
Macallan 12
Talisker 10

GIN

Tanqueray 10
Bombay Sapphire
Hendrick's

- > ALL PACKAGES REQUIRE A TWO-HOUR MINIMUM AND AT LEAST THIRTY PARTICIPANTS
- > SHOTS & DOUBLES ARE NOT INCLUDED IN ANY PACKAGE
- > HOUSE OR CUSTOM SPECIALTY COCKTAILS MAY BE ADDED TO ANY PACKAGE FOR AN ADDITIONAL COST

*Please Inquire with your Sales Manager For Pricing

Savory

Choice of 5 - \$35 per person
Choice of 6 - \$41 per person
Choice of 7 - \$45 per person
(4-5 pieces per guest, per hour)
GF - Gluten Free | V - Vegan

MEAT:

Prime Beef Sliders *cheddar cheese, spicy sauce*

Pigs in the Blanket *mustard sauce*

Beef Empanadas

Flank Steak Skewers GF

Seared Filet Mignon Toast GF

Pork Dumplings *steamed or seared*

CHICKEN:

Curry Chicken Skewers *ginger vinaigrette* GF

Jerk Chicken *grilled pineapple Salsa* GF

Chicken Empanadas

Grilled Chicken Skewers

SEAFOOD:

Shrimp Cocktail *cocktail sauce* GF

Coconut Shrimp *chili orange sauce* GF

Tuna Tartar Crostini GF

Mini Crab Cakes *mustard aioli*

Red Snapper Ceviche *mescal habanero jelly, corn tortilla* GF

Savory

Choice of 5 - \$35 per person
Choice of 6 - \$41 per person
Choice of 7 - \$45 per person
(4-5 pieces per guest, per hour)
GF - Gluten Free | V - Vegan

- Grilled Vegetable Kebabs V | GF
- Red and Yellow Tomato Bruschetta V | GF
- Kale & Vegetable Dumpling V
- Vegetable Spring Rolls V
- Vegetable Empanadas
- Fresh Mozzarella & Tomato Skewers *basil, balsamic reduction* V | GF
- Black Truffle Mac & Cheese Tartlets
- Cheese Empanadas



CHOICE OF 1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT

Salad

Baby Arugula Salad

pears, walnuts, parmesan cheese *V*

Caesar Salad

pecorino croutons, anchovy dressing *V*

Farro Salad

dried cranberries, toasted almonds, butternut squash, kale, sherry vinaigrette *V*



Pasta

Fussili alla Caprese

with Fresh Tomato, Basil & Extra Virgin Olive Oil *V*

Seafood Linguine

with Shrimp and Clams

Tortellini Alfredo Sauce

Pumpkin Ravioli

Stuffed with Pumpkin with Butter Squash Sauce **Vegetarian*

Penne Alla Vodka Sauce

CHOICE OF 1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT

Entree

Organic Chicken Roulade *with Spinach, Fontina, and a White Wine Herb Sauce*

Roasted Filet of Beef

Eggplant Parmesan *mozzarella cheese, basil marinara*

Salmon Provençale *with Cherry Tomatoes, Kalamata Olives and Fresh Oregano*

Braised Beef Short Ribs *with Root Vegetables, Red Wine Reduction*

Grilled Balsamic Chicken *with Broccoli Rabe, Red Peppers and Provolone*

Chicken Marsala *Sauteed Breast of Organic Chicken in a Mushroom Wine Sauce*

Sides

Grilled Asparagus V

Balsamic Vegetables V

Haricot Vert *Garlic Olive Oil* V

Roasted Potatoes *Rosemary, Garlic, Thyme* V

Sweets

Mini Cupcake "Tower"

Blueberry Peach Cobbler

Chocolate Mousse

Gourmet Assorted Cake Pops

French Macarons

Mini Cheesecakes

Brownie Bites *with Salted Caramel*

Seasonal Fruit Kebabs V

INTERNATIONAL & DOMESTIC CHEESE BOARD \$250

Chef's selection of Three Cheeses, grapes, olives, assorted crackers

CHARCUTERIE \$250

Chef's selection of three cured meats, olives, assorted crackers

CRUDITES \$175

Sliced & whole raw vegetables, balsamic vinaigrette & ranch dressing

JUMBO CHICKEN WINGS 30 PCS | \$100

Choice of: Salt and Pepper, Teriyaki or Spicy Honey

FRIED CALAMARI 40 PCS | \$50

Crispy Calamari Rings with Sriracha Lime Vinaigrette

BLISTERED SHISHITO PEPPERS 50 PCS | \$75

Mezcal Salt and Persian Lime

ROASTED SEASONAL VEGETABLES 50 PCS | \$90

V

ROASTED MEATBALLS 50 PCS | \$100

Ricotta, Marinara



Flatbreads

MARGHERITA 8 PCS | \$12

Tomato, Mozzarella and Fresh Basil Pesto

MUSHROOM 8 PCS | \$16

Wild Mushrooms, Goat Cheese and Chives V

PEPPERONI 8 PCS | \$16

Mozzarella, Pepperoni and Herbs

Pasta Station

Your Choice of (3) Pastas | \$20 per person

- Penne alla Vodka
- Tortellini Alfredo
- Pumpkin Ravioli **Vegetarian*
- Garganelli al Pomodoro Sauce **Vegetarian*

Sliders Two Ways

Your Choice of (2) Burgers | \$22 per person

- Beef Sliders *Brioche, cheddar cheese, pickles, spicy aioli*
- Chicken Sliders *Waffle, roasted garlic aioli*
- BBQ Pulled Pork Sliders *Potato bun, red coleslaw*
- Vegetarian Sliders *Roasted seasonal vegetables, Pesto aioli* **V**

Taco Cart

Your Choice of (2) Tacos | \$22 per person

- Beef
- Pulled Chicken
- Fish
- Butternut Squash & Mushrooms **V**

Accompanied with
Chips & Pico de gallo

Sushi Roll Station

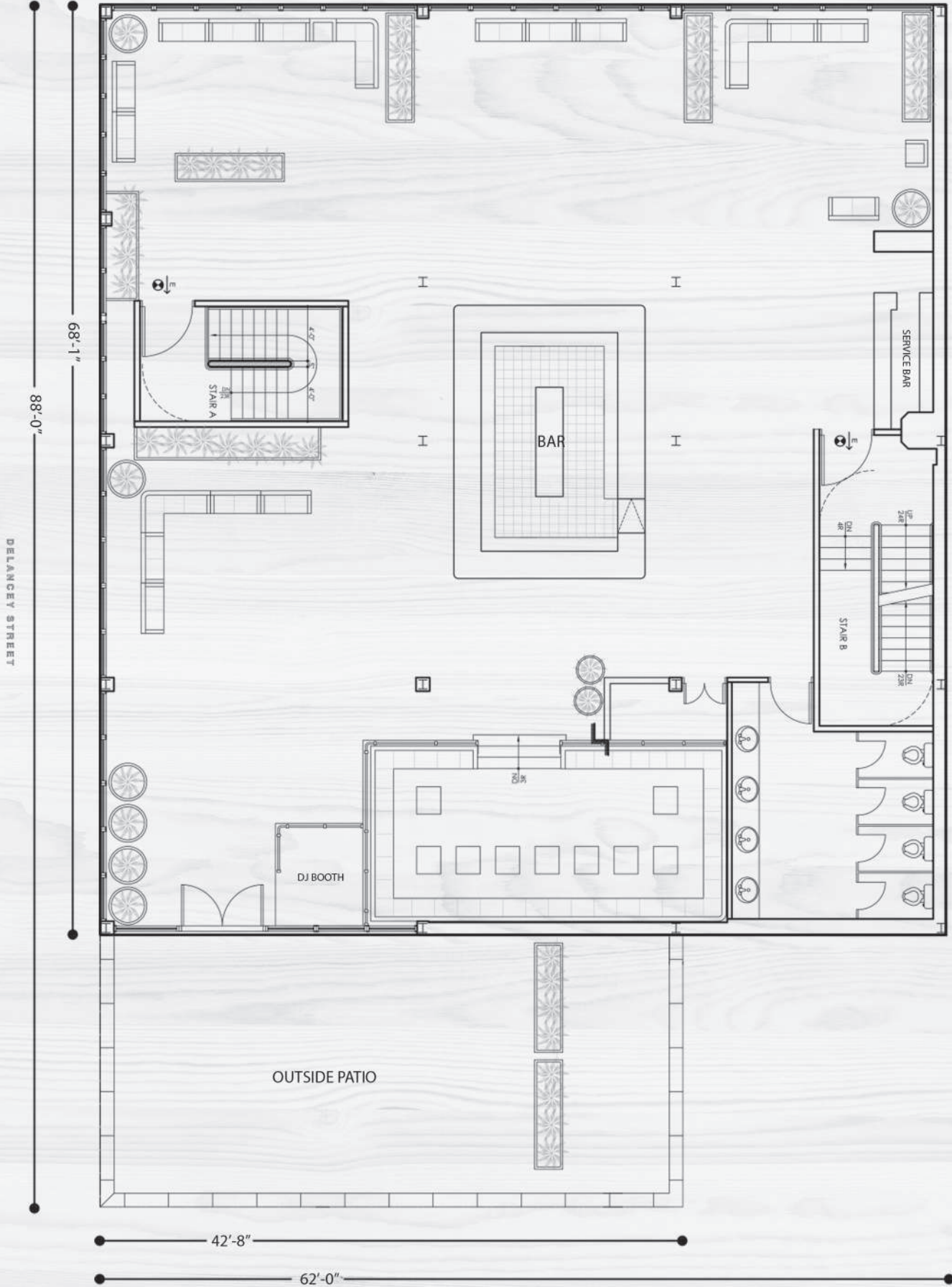
\$24 per person

Please inquire for available selections



ROOFTOP

LUDLOW STREET



FAQ's

BOOKING

A proposal for all costs will be furnished upon request. Depending on your outline, a 50% deposit is required to confirm your event. The remaining payment is due seven (7) days in advance of your event.

STAFFING

All employees hired for events are paid via a 22% administrative fee. This administrative charge, allows Management to effectively pay all working employees a higher rate and we do not require any additional gratuity. However, if additional gratuity will be your preference, please contact us and we will accommodate your needs. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity event.

RENTALS

Rental costs fluctuate depending on your needs and the requirements of the space. Upon request of the proposal, you can receive and estimate of rental charged based on the given parameters of your event.

AUDIO & VISUAL

Please inquire with your sales manager regarding specific presentation or sound needs. We have DJ's as well as a Photo Booth available for rental. Please inquire about additional fees.

STORAGE

The DL will hold basic decor the morning of your event day and up to one day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

THE DL VENUE

TECH SPECS 2022

ROOFTOP

FOH:

Behringer XR18 console [16 inputs, 8 outputs] Tablet remote control

PA:

Top - (22) RCF Compact M10

Subs - (6) Bag End D12E-I Infrasub

(1) Yorkville LS1004B (under DJ Booth)

MONITORS:

(1x) QSC K10 powered wedge

DJ SETUP ROOFTOP:

1 fixed coffin (with computer stand) containing:

(2x) Pioneer CDJ2000nexus2 (CD inputs)

(1x) usb hub for serato HID control

(1x) Pioneer DJM 900nexus2 dj mixer

(2x) Technics SL1200 MK-2 (phono inputs THRU serato) **MUST BE ADVANCED; SUBJECT TO AVAILABILITY** (2x) Pioneer CDJ3000nexus **MUST BE ADVANCED; SUBJECT TO AVAILABILITY**

(2x) 1/8" cable for computer (line input)

[No needles, no headphones](#)

PERIPHERAL:

xlr, edison, powerstrips, stage boxes as needed

AUDIO PROCESSING:

Ashly Protea 24.24

PC remote control

Audio mirroring between floors

VIDEO:

(1) 2x2 paneled 170" x 73" Video Display

(1x) 75" Smart TV (above DJ booth)

[Please advance content in MP4, MOV, WMV for Videos](#)

[JPEG, PNG, for images](#)

[Powerpoint is only available on the 2x2 video wall](#)

RED ROOM

PA:

Top - (6) QSC E110

Subs - (1) JBL JRX200 (under DJ Booth)

DJ SETUP:

(1x) Pioneer XDJ-XC dj controller (Serato, Rekordbox, USB Flash drive compatible)

[No needles, no headphones](#)

PERIPHERAL:

xlr, edison, powerstrips, stage boxes as needed



