EVENTS DECK

HOTEL PARK AVE NYC



PARK ROSE

THE BAR ROOM

Modern elegance meets NYC style, the Bar Room at Park Rose is designed for gatherings both intimate and grand. Perfect for cocktail receptions, celebrations, private parties and more.




BAGEL STREET





Total Square Feet: 980
Seated Capacity: 50
Reception Capacity: 60
Semi-Private

PARK ROSE

THE DINING ROOM

An intimate escape for elevated dining and unforgettable events. Featuring sleek furnishings, curated design, and sophisticated flair, The Dining Room offers contemporary Italian cuisine. Ideal for elegant dinners, large celebrations, and everything in between.







Total Square Feet: 660
Seated Capacity: 50
Reception Capacity: 60
Private & Semi-Private



PARK ROSE

THE PDR

The ultimate hideaway for private dining, intimate celebrations, and personal gatherings. Park Rose's Private Dining Room offers unmatched privacy perfect for VIP gatherings and special moments that call for quiet luxury.



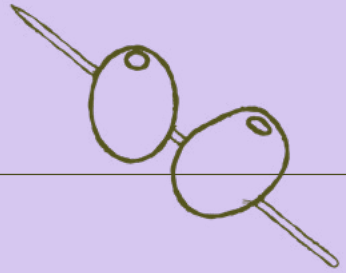






Total Square Feet: 167
Seated Capacity: 12
Reception Capacity: 12
Private

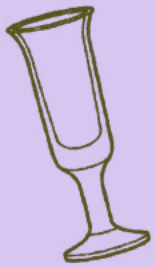
GOLDEN CHILD

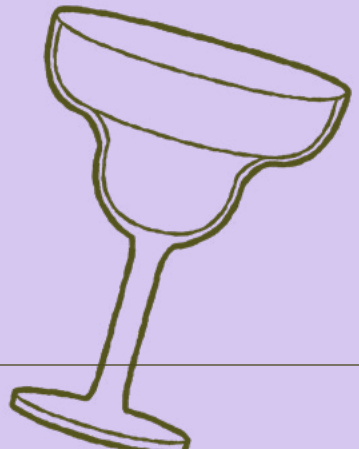




THE STUDY

Enjoy a sleek indoor esacpe at the heart of Golden Child. The Study offers a vibrant, modern space just steps from the rooftop action, ideal for stylish gatherings and vibrant private get togethers.









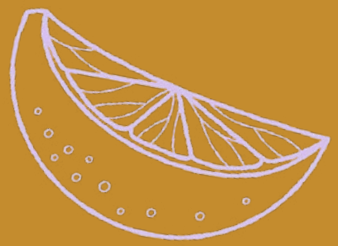
Total Square Feet: 1,730
Seated Capacity: 70
Reception Capacity: 150
Private & Semi-Private



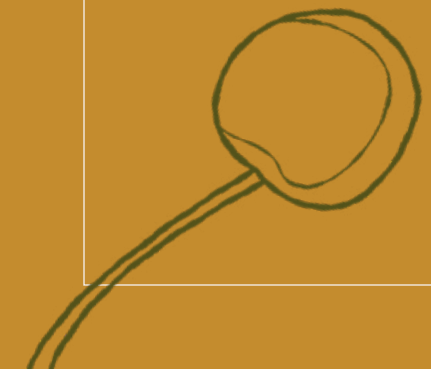
GOLDEN CHILD



THE TERRACE



Sky high views meet open air magic on The Terrace at Golden Child. This fully outdoor rooftop escape offers sweeping views of Park Ave. Nestled among Manhattan's skyline, The Terrace provides a stunning backdrop for al-fresco parties, sunset soirees, and starlit celebrations.









Total Square Feet: 1,787
Seated Capacity: 70
Reception Capacity: 175
Private & Semi-Private

SEED LIBRARY

An elusive and irresistible space by cocktail legend Mr. Lyan. Blending retro interiors with a distinctly contemporary edge, Seed Library is intimate and stylishly iconic. An unforgettable space for sophisticated gatherings, standout cocktail events, milestone celebrations and so much more.





Total Square Feet: 1,365
Seated Capacity: 56
Reception Capacity: 90
Private & Semi-Private



PRIX FIXE DINING

PREFERRED OPTION FOR LARGE GROUP DINING
GROUPS OF 10 OR MORE

DAISY

$79 /PP

TO START

FOR THE TABLE

HOUSE GARLIC BREAD
Sun-dried Tomato Pesto, Butter

GIARDINIERA
Pickled Vegetables, Cannellini Beans, Oregano

FIRE-ROASTED PEPPERS
Garlic, Basil, Stracciatella, 10-Year Balsamic

WHIPPED RICOTTA
Sardinian Flat Bread, Agrodolce, Roasted Heirloom Beets

DESSERT

FOR THE TABLE

CHEF'S SELECTION OF SEASONAL DESSERT

ENTREE

CHOICE OF

MARGHERITA
Marinara, Garlic, Basil Pesto, Mozzarella, Parmesan

ITALIAN SMASH BURGER
Double Patty, Asiago, Giardiniera Aioli

CRISPY CHICKEN MILANESE
Petite Herb Salad, Roasted Pepper Beurre Blanc

CAULIFLOWER STEAK
Roasted Eggplant, Wine Soaked Tomatoes, Gigante Beans

RIGATONI AI FUNGHI
Truffle Mascarpone Cream, Parmesan

BRANZINO LIVORNESE
Cherry Tomato, Castelvetrano Olive, Shallots, Lemon

TULIP

$95 /PP

TO START

FOR THE TABLE

HOUSE GARLIC BREAD
Sun-dried Tomato Pesto, Butter

GIARDINIERA
Pickled Vegetables, Cannellini Beans, Oregano

WHIPPED RICOTTA
Sardinian Flat Bread, Agrodolce, Roasted Heirloom Beets

FIRST COURSE

CHOICE OF

SHAVED BRUSSELS SPROUTS
Kale, Fuji Apples, Smoked Almonds, Asiago

LITTLE GEM CAESAR
Pecorino Romano, Garlic Croutons, White Anchovy

ARANCINI
Prosciutto, Smoked Mozzarella, Pistachio Romesco

HAMACHI CRUDO
Extra Virgin Olive Oil, Sweet Peppers, Lemon Zest

ENTREE

CHOICE OF

SPICY PEPPERONI PIZZA
Cherry Peppers,Vodka Sauce, Hot Honey

CHICKEN MILANESE
Petite Herb Salad, Tomato Beurre Blanc

BRANZINO LIVORNESE
Cherry Tomato, Castelvetrano Olive, Shallots, Lemon

CAULIFLOWER STEAK
Eggplant Caponata, Crispy Garlic, Cherry Tomatoes

FLAT IRON STEAK
Garlic Confit, Salsa Verde, Red Wine Reduction

DESSERT

FOR THE TABLE

CHEF'S SELECTION OF SEASONAL DESSERT

ROSE DINNER

$109 /PP

TO START

FOR THE TABLE

HOUSE GARLIC BREAD
Sun-dried Tomato Pesto, Butter

GIARDINIERA
Pickled Vegetables, Cannellini Beans, Oregano

FIRE-ROASTED PEPPERS
Garlic, Basil, Stracciatella, 10-Year Balsamic

HAMACHI CRUDO
Extra Virgin Olive Oil, Sweet Peppers, Lemon Zest

FIRST COURSE

CHOICE OF

OYSTERS CASINO
Pancetta, Pepper Trio, Griled Lemon

LITTLE GEM CAESAR
Pecorino Romano, Garlic Croutons, White Anchovy

ARANCINI
Prosciutto, Smoked Mozzarella, Pistachio Romesco

SCALLOPS Á LA PLANCHA
Grilled Scallion Gremolata, Sunchokes, Banyuls

ENTREE

CHOICE OF

SPICY PEPPERONI PIZZA
Cherry Peppers,Vodka Sauce, Hot Honey

VEAL CHOP SALTIMBOCCA
Prosciutto, Sage, Roasted Peppers

ATLANTIC SALMON
"The Only" White Sturgeon Caviar, Zuppa Toscana, Crispy Potatoes, Salmoriglio

CAULIFLOWER STEAK
Eggplant Caponata, Crispy Garlic, Cherry Tomatoes

FLAT IRON STEAK
Garlic Confit, Salsa Verde, Red Wine Reduction

STUFFED SHELLS
Lamb Ragu, Four-Cheese, Oregano

SIDES | SEASONAL SELECTION

DESSERT

FOR THE TABLE

CHEF'S SELECTION OF SEASONAL DESSERT



COLD PLATTERS

PREFERRED OPTION FOR ROOFTOP GATHERINGS AND COCKTAIL PARTIES

GUACAMOLE & CHIPS $150
Grilled Vegetable Salsa, Chimichurri, House-Fried Tortilla Chips

HUMMUS & CRUDITE $150
Roasted Garlic Hummus, Seasonal Vegetables, Freshly Baked Naan

MEZZE PLATTER $190
Grilled Artichoke, Marinated Olives, Mozzarella, Pickled Peppers, Salami, Garlic Hummus

CHEESE BOARD $190
Chef's section of Artisanal Cheeses with Accoutrements

CHARCUTERIE BOARD $190
Genoa Salami, Pepperoni, Coppa, Duck & Fig Terrine

OYSTERS ON THE HALF SHELL (50) $250
(Add osetra caviar +$200)
Calabrian Chili Mignonette, Cocktail Sauce, Lemon

SHRIMP COCKTAIL $300
50 Jumbo Shrimp, Cocktail Sauce, Saffron Aioli

HOT PLATTERS

PREFERRED OPTION FOR ROOFTOP GATHERINGS AND COCKTAIL PARTIES

FRENCH FRY PLATTER $75
Italian Spices, Fresh Herbs, Roasted Garlic Aioli

PIZZA TRIO $85
Trio of 12" Pie's | Margherita, Grilled Fig & Speck, Spicy N'duja

GRILLED MUSHROOM SKEWERS (50) $160
Crimini Mushrooms, Gremolata, Celery Root

ARANCINI (30) $190
Soppressata, Smoked Mozzarella, Pistachio Romesco

STUFFED SHELLS (30) $225
Veal Ragu, Herb Ricotta, Oregano

CRISPY COD SKEWERS (50) $250
Lightly Breaded and Fried Golden Brown, N'djua Aioli

OYSTERS CASINO (50) $300
Pancetta, Bell Pepper Trio, Grilled Lemon

SLIDE PLATTERS

PREFERRED OPTION FOR ROOFTOP GATHERINGS AND COCKTAIL PARTIES

CRISPY CAULIFLOWER $160
Roasted Eggplant, Pickled Gigante Bean Spread

MUSHROOM STEAK $180
Grilled Hen of the Woods, Salsa Verde, Grilled Onions

ITALIAN SMASH $190
Asiago Cheese, Giardiniera Aioli, Shaved Parsley

SMOKED MEATBALL $190
Mint & Pine Nut Pesto, Herb Ricotta, Pecorino Sardo

CHICKEN MILANESE $190
Italian Breadcrumb Crusted Chicken Breast, Roasted Red Pepper

RIB EYE STEAK $300
Dry Aged 60 Days, Chimichurri, Garlic Aioli

DESSERT PLATTERS

FRUIT PLATE $85
A Selection of Seasonal Fruits & Berries

FRESHLY BAKED CHOCOLATE CHIP COOKIES (50) $180
Served Hot Just Minutes, Fresh Out of the Oven

CHOCOLATE COVERED STRAWBERRIES (42) $190
Assorted Seasonal Toppings

CHOCOLATE DIPPED CANNOLI (50) $200
Italian Cream, Pistachio, Chocolate Chip

MACAROONS (72) $200
A Selection of Artisanal Macaroons

PETIT FOURS (72) $250
A Selection of Seven Different Petit Fours



CHEF-MANNED STATIONS

PASTA STATION

$75/PERSON

FRESH PASTA

Fettuccine, Bucatini, Penne

SAUCES

Pomodoro, Puttanesca, Creamy Guanciale & Brown Butter, Vodka

TOPPINGS

Sautéed Onions & Peppers, Smoked Meatball Bits, Cerignola Olives, Italian Sausage,Melted Leeks, Grilled Chicken, Cannellini Beans, Mussels, Eggplant Caponata, Parmesan, Fresh Herb Mix, Toasted Garlic Breadcrumbs, Wine Soaked Cherry Tomatoes

CARVING STATIONS

ALL CARVING STATIONS INCLUDE: POTATO DINNER ROLLS, HORSERADISH CREAM, SMOKED SEA SALT, AU JUS'

SAGE & PEPPERCORN CRUSTED PORK LOIN

$250/PER LOIN

GARLIC & ROSEMARY SPICED BEEF TENDERLOIN

$650/PER LOIN

HERB CRUSTED PRIME RIB

$850/PER LOIN

PASSED HORS D'OEUVRE

ONLY AVAILABLE FOR A FULL BUY-OUT OF AN AFOREMENTIONED SPACE(S)
2-HOUR DURATION, CHOICE OF 4 FOR $55/PP, CHOICE OF 6 FOR $60/PP
+$20/PP FOR EVERY ADDITIONAL HOUR

CHEESEBURGER SLIDERS
Asiago Cheese, Giardiniera Aioli

IMPOSSIBLE SLIDERS
Asiago Cheese, Giardiniera Aioli

CHICKEN MILANESE SLIDERS
Herb Ricotta, Mint Pesto

GRILLED STEAK SKEWERS
Salsa Verde

CRISPY LAMB SHELL
Chimichurri

EGGPLANT CAPONATA
San Marzano Cracker

CHICKEN YAKITORI SKEWER
Tomato & Caper Rub

MINI ARANCINI
Soppressata, Mozzarella, Pistachio Romesco

GRILLED MUSHROOM SKEWERS
Gremolata

ARTICHOKE DIP CUP
Red Endive, Chives

ROASTED GARLIC HUMMUS CUP
Belgian Endive, Herb Oil

SUNDRIED TOMATO CROSTINI
Mozzarella, Balsamic & Basil

EGGPLANT CAPONATA & RICOTTA CROSTINI
Tomato Cracker

HAMACHI TARTARE CROSTINI
Citrus Aioli, Sweet Peppers

BACON-WRAPPED SCALLOP
Celery Root, Banyuls (+4/pp)

MINI CRAB CAKE
Remoulade (+4/pp)

ASSORTED PETIT FOUR DESSERTS (+4/pp)

BREAKFAST

ONLY OFFERED FOR PRIVATE BOOKINGS

CONTINENTAL BREAKFAST $35 PER PERSON

Fresh Baked Pastries, Assortment Of Bagels
Whole Fruit Bowl, Sliced Fruit Platter

CONTINENTAL BREAKFAST DELUXE $45 PER PERSON

Fresh Baked Muffins & Pastries, Assortment of Bagels
Build-your-own Parfait Station, Citrus Salad, Fruit Platter

ALL AMERICAN BREAKFAST $60 PER PERSON

Fresh Baked Muffins & Pastries, Assortment Of Bagels
Build-Your-Own Parfait Station, Citrus Salad, Fruit Platter
Overnight Oats W/ Grilled Seasonal Fruit, Scrambled Eggs
Sausage, Bacon, Assorted Cereals And Milks

HEALTHY BREAKFAST $60 PER PERSON

Avocado Toast w/ Sunny Side Eggs, Berry Salad
Build your own Parfait Station, Citrus Salad, Fruit Platter
Turkey Bacon, Scrambled Eggs or Egg Whites
Overnight Oats w/ Grilled Seasonal Fruit, Acai

A SANDWICH LUNCH

CHOOSE 3 / $45 PER PERSON | CHOOSE 4 / $50 PER PERSON
SERVED WITH ARTISANAL POTATO CHIPS/ANTIPASTI SALAD

B.L.T
Crispy Bacon, Lettuce, Tomato, Sourdough

CHICKEN PARM
Tomato Sauce, Parmesan, Mozzarella, Brioche

MEATBALL SUB
Tomato, Mozzarella, Basil, Balsamic, Baguette

CAPRESE SANDWICH
Tomato, Mozzarella, Basil, Balsamic, Baguette

GRILLED CHICKEN
White Cheddar, Gem Lettuce, Roasted Garlic Aioli

CHEESEBURGER
Asiago Cheese, Giardiniera Aioli

IMPOSSIBLE CHEESEBURGER
Asiago Cheese, Giardiniera Aioli

GRILLED VEGETABLE
Hummus, Salsa Verde, Whole Wheat

BUILD-A-BOWL LUNCH

$50 PER PERSON

BASE

Seasonal Greens
Quinoa Salad
Farro Salad
Rice Pilaf

MAIN

Grilled Fish of the Day
Chicken Milanese
Spiced Cauliflower Steak
Fire-Roasted Flat Iron Steak +$12 /pp

VEGETABLES

Cherry Tomato Salad
Marinated Cucumbers
Rotating Selection of Peak
Season Vegetables

PIZZA AND PASTA LUNCH

$55 PER PERSON

PIZZA

MARGHERITA
Tomato, Basil, Garlic, Mozzarella

SPICY NDUJA
Cherry Peppers, Hot Honey

TRUFFLE
Ricotta, Charred Leeks

PASTA

FETTUCINI ALFREDO
Chicken, Acorn Squash, Penne ala Vodka

TOMATO
Fall Vegetables

SIDES

GARLIC BREAD
Parmesan, Pesto

ARUGULA SALD
Citrus, Fennel


VICRILA
PARK

BEVERAGE PACKAGES

N/A BEVERAGE PACKAGES

ALL DAY BEVERAGE $30 PER PERSON

ASSORTED FLAVORS OF
SPARKLING WATER & SODAS

SPA WATER FRESH JUICES

DRIP COFFEE

ARTISANAL TEAS

BEER & WINE

$70 PER PERSON FOR 2 HOURS
$35 FOR EACH ADDITIONAL HOUR

FULL BEER LIST

HOUSE RED, WHITE, ROSE
& SPARKLING

BEVERAGE PACKAGES

STANDARD OPEN BAR

$80 PER PERSON FOR 2 HOURS
$40 FOR EACH ADDITIONAL HOUR

FULL BEER LIST

HOUSE RED, WHITE, ROSE & SPARKLING

DEL MAGUEY MEZCAL

ABSOLUT VODKA

BEEFEATER GIN

EL JIMADOR TEQUILA

BACARDI RUM

OLD FORESTER BOURBON

JACK DANIEL'S RYE

GLENMORANGIE SCOTCH

CUSTOM COCKTAIL

PREMIUM OPEN BAR

$90 PER PERSON FOR 2 HOURS
$44 FOR EACH ADDITIONAL HOUR

FULL BEER LIST

HOUSE RED, WHITE, ROSE & SPARKLING

TITO'S VODKA

GREY GOOSE VODKA

HENDRICK'S GIN

AVION TEQUILA

ANGEL'S ENVY BOURBON

GLENLIVET 12 SCOTCH

CUSTOM COCKTAIL



THANK YOU

FOR ADDITIONAL INFORMATION
PLEASE CONTACT

CARMEL BARSH
EVENT MANAGER

CBARSH@RENWICKNYC.COM

