ARLO SOHO

Events Deck





Lindens

Lindens is a modern American restaurant situated within the Arlo SoHo NY. Celebrating the essential tastes and flavors of each season, Lindens features the finest local ingredients. Inspired by the Linden trees that line New York's streets, Lindens is a spirited ode to nature within the city



Total Square Feet: 2,750
Seated Capacity: 90 guests total
(semi-private + buy-outs available)
Standing Capacity: 125









Foxtail

Located on the ground floor of the Arlo Soho, Foxtail is a cocktail speakeasy that embodies the essence of mischief. A homage to midcentury glamour, Foxtail offers the finest collection of craft cocktails, fine wine, beer, & light fare. Hide away and indulge in Foxtail's fanciful whimsy. The essence of boundless adventure & imagination awaits. Foxtail features a wall of floor-to-ceiling windows that allow an abundance of natural light if desired.



Size: 36 ft. x 21 ft
Total Square Feet: 755
Capacity: 60 reception style



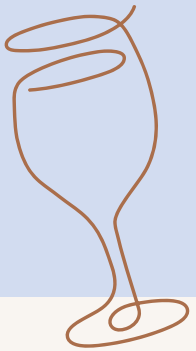




SOHO

ARLO ROOF TOP





This year-round rooftop offers both indoor and outdoor sections with spectacular views of the lower Manhattan skyline. Menus feature an excellent selection of craft cocktails, beer, and wine. Dining options incude a curated raw bar and finger foods.



Total Square Feet: 3,000
Capacity: 250 reception
(private + semi-private)




MEMBERS' ROOM

STUDIOS AND TERRACE

The Studios and adjoining Terrace are a one-of-a-kind event space. The space can be used as one large area or split into three more intimate sections via concealed room dividers. The Studios house two large conference tables with outlets and can be staged with options such as theater-style seating, banquet dining, or standing presentations. Highlights include four TV screens and full audio visual capabilities, paired with exclusive access to the 600-square-foot terrace overlooking The Courtyard.

Total Sq Ft: 650

Terrace Sq Ft: 600

Capacity: 75 reception style









THE COURTYARD

The Courtyard offers a unique open-air oasis in the center of Arlo SoHo. The space can be accessed from and combined with A.L.B., The Living Room and Lindens. The Courtyard is perfect for an unforgettable large event as well as an indenpendent intimate affair. The Courtyard switches theme and decor on a seasonal basis, making for a truly memorable occasion.



Size: 60 ft. x 30 ft.

Total square feet: 1,800

Capacity: 75 reception style









THE LIVING ROOM

The Living Room is a modern, plush, and inviting lounge space with ample modern conveniences. Multiple outlets and adjustable lighting make the Living Room a perfect location for work, play, or any occasion. Floor-to-ceiling windows and doors open into The Courtyard and A.L.B., allowing for a range of event sizes. With movable furniture, a built-in projection system, and independent audio visual capabilities, the Living Room is completely customizable to your specific needs.



Size: 64 ft. x 14 ft.

Total square feet: 868

Capacity: 75 reception style





THE LIBRARY

The Library is a modern and contemporary space showcased in heart of Arlo Soho's main lobby level. Enclosed via sliding, paneled doors, the Library provides an energetic area to come together. The space features a flat screen TV and boardroom table equipped with all of the USB and power outlets to charge any gathering!

Total square feet: 400

Capacity: 10 boardroom style



COLD PLATTERS

Preferred option for rooftop gatherings and cocktail parties

GUACAMOLE & CHIPS $175

Grilled Vegetable Salsa, Chimichurri,
House-Fried Tortilla Chips

HUMMUS & CRUDITE $175

Roasted Garlic Hummus, Seasonal Vegetables,
Freshly Baked Naan

MEZZE PLATTER $200

Grilled Artichoke, Marinated Olives, Mozzarella,
Pickled Peppers, Salami, Garlic Hummus

CHEESE BOARD $210

Four Fat Fowl, Dansk Blue, Bijou, Boursin,
Monte Enebro, NY White Cheddar, Accoutrements

CHARCUTERIE BOARD $220

Genoa Salami, Pepperoni, Chorizo, Duck &
Fig Terrine, Pickled Cauliflower, Cornichons

OYSTER PLATTER $250

25 East and 25 West Coast Oysters, Cocktail Sacue,
Grapefruit Mignonette

Sushi Platter A | 64 pc. $250

Salmon Avocado, Spicy Tuna, Yellowtail Scallion,
Cucumber, Edamame upgrade +65

Sushi Platter B | 64 pc. $250

Spicy Blue Crab, Salmon Cucumber, Shrimp Avocado,
Truffle Avocado, Edamame upgrade +65

SHRIMP COCKTAIL $300

50 Jumbo Shrimp, Cocktail Sauce, Safron Aioli

HOT PLATTERS

Preferred option for rooftop gatherings and cocktail parties

FRENCH FRY PLATTER — $90

Shoestring French Fries with Seasoning Salt, Herbs & Truffle Aioli

PIZZA TRIO — $90

An Assortment of Freshly Baked House-Made Pizzas

EGGPLANT PARM SLIDERS — $190

Crispy Eggplant Sliders with Tomato Sauce, Mozzarella & Parmesan Cheese

CRISPY CHICKEN SLIDERS — $200

Crispy Chicken Sliders with Spicy Ranch Sauce

IMPOSSIBLE SLIDERS — $220

Cheeseburger Sliders with Vegan Cheese, Fancy Sauce & Cherry Pepper Relish

CHEESEBURGER SLIDERS — $220

Cheeseburger Sliders with White American, Fancy Sauce & Cherry Pepper Relish

CHICKEN SKEWERS — $240

Grilled Chicken Thigh Skewers with Grilled Vegetable Salsa

STEAK SKEWERS — $260

Grilled Steak & Vegetables with Salsa Verde

DESSERT PLATTERS

Preferred option for rooftop gatherings and cocktail parties

FRUIT PLATE $85
Seasonal Fruits & Berries

CHOCOLATE CHIP COOKIES $85/105
Freshly Baked Chocolate Chip Cookies

BROWNIE BITES $95/115
Freshly Baked Brownies

CHOCOLATE COVERED STRAWBERRIES $150
Chocolate Covered Strawberries with Assorted Toppings

MACAROONS $250
An Assortment of Macaroons

PETIT FOURS $300
A Selection of seven different Petit Fours

PASSED HORS D'OEUVRES

Only available for a full buy-out of an aforementioned space(s)
Choice of 4 for $60/pp — Choice of 6 for $65/pp
2-hour Duration — +$20 p/p for every additional hour

CHEESEBURGER SLIDERS

IMPOSSIBLE SLIDERS

SPICY FRIED CHICKEN SLIDERS

GRILLED STEAK AND VEGETABLE SKEWER W/ SALSA VERDE

MOROCCAN LAMB SKEWER W/ CILANTRO YOGURT

PIGS IN A BLANKET W/ MUSTARDO

CHICKEN YAKITORI SKEWER W/ GRILLED VEGETABLE RELISH

PETITE CRUDITÉ CUP, GREEN GODDESS

ARTICHOKE DIP CUP, RED ENDIVE

MEXICAN CORN CUP, BELGIAN ENDIVE

SUNDRIED TOMATO, MOZZARELLA, BALSAMIC AND BASIL CROSTINI

SPICED CAULIFLOWER, HUMMUS AND FRESH HERBS CROSTINI

TUNA TARTARE CROSTINI W/ AVOCADO, PONZU & SCALLION

BACON-WRAPPED SCALLOP W/ JAPANESE 7 SPICE (+3 P/P)

MINI CRAB CAKE W/ REMOULADE (+4 /PP)

ASSORTED PETIT FOUR DESSERTS (+8 /PP)

MANNED STATIONS

One Chef for 2 hours $250 + $100 for each additional hour after
Only available for a full buy-out of one an aforementioned space(s)

PASTA STATION

$75 per Person/2 hours + Chef Fee

BUCATINI | LINGUINI | CAVATAPI

MARINARA | ALFREDO | FRA DIAVOLO

SHRIMP | GRILLED CHICKEN | ITALIAN SAUSAGE | FRESH MOZZARELLA | PARMESAN CHEESE | TOMATO | ONION RED BELL PEPPER | BASIL | PARSLEY

WHOLE ROASTED PRIME RIB

$900 per Prime Rib + Chef Fee

PARKER HOUSE ROLLS | AU JUS' | HORSERADISH CREAM

BUFFET STYLE PLATTERS

PROTEINS

Carved into perfectly sized pieces

CRIPY CHICKEN PAILLARD
$400/Platter

Creamy Garlic, Grilled Vegetable Salsa, Fresh Thyme

DIVER SCALLOPS
$120/lb Scallop

Banyuls Reduction, Chimichurri, Meyer Lemon

WILD STRIPED BASS
$700/Whole Striped Bass

Banyuls Reduction, Chimichurri, Meyer Lemon

WHOLE ROASTED BEEF TENDERLOIN
$700/Whole Tenderlion

Parker House Rolls, Charred Tomato,
Horseradish Cream

VEGETABLES

Fresh and Seasonal

FRENCH FRIES $90

Seasoning Salt, Rosemary, Truffle Aioli

ROASTED FINGERLINGS $90

Aleppo Pepper, Parsley, Lemon

ROASTED SEASONAL VEGETABLES $100

Lime-Honey Dressing, Mixed Herbs

SEASONAL VEGETABLE TEMPURA $120

Cilantro Yogurt, Chili Oil, Fresh Chives

BREAKFAST

Only Offered for private bookings

CONTINENTAL BREAKFAST $45/PP

Fresh Baked Pastries, Assortment of Bagels & Spreads Greek Yogurt, Granola, Whole Fruit Bowl, Sliced Fruit Platter

CONTINENTAL BREAKFAST DELUXE $55/PP

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

ALL AMERICAN BREAKFAST $65/PP

Fresh Baked Muffins & Pastries, Assortment of Bagels & Spreads Build-your-own Parfait Station, Citrus Salad, Fruit Platter, Overnight Oats w/ Grilled Apples, Scrambled Eggs, Sausage, Bacon, Assorted Cereals and Milks

HEALTHY BREAKFAST $65/PP

Avocado Toast w/ Sunny Side Eggs | Berry Salad Build your own Parfait Station, Citrus Salad, Fruit Platter, Turkey Bacon, Scramled Eggs or Egg Whites, Individual Overnight Oats, Individual Acai Cups

A SANDWICH LUNCH

Served With Artisinal Potato Chips/Antipasti Salad
Choose 3 for $55/pp — Choose 4 for $65/pp

BLT

Thick Cut Bacon, Lettuce, Tomato, Sour Dough

TURKEY CLUB

Turkey, Bacon, Tomato, Lettuce, White Bread

TURKEY CLUB WRAP

Turkey, Bacon, Tomato, Lettuce, White Bread

CAPRESE SANDWICH

Tomato, Mozzarella, Basil, Balsamic, Baguette

GRILLED CHICKEN

White Cheddar, Gem Lettuce, Spicy Ranch, Ciabatta

CHEESEBURGER

Grilled Onions, Cherry Pepper Relish, Potato Bread

IMPOSSIBLE CHEESEBURGER

Grilled Onions, Cherry Pepper Relish, Vegan Potato Bread

GRILLED VEGETABLE

Hummus, Salsa Verde, Whole Wheat

AVOCADO & CUCUMBER

Tomato, Lemon Ricotta, Pumpernickel

BUILD-A-BOWL LUNCH

$65/pp

BASE

Seasonal Greens
Quinoa Salad
Farro Salad
Rice Pilaf

MAIN

Grilled Salmon
Peppercorn Rubbed Chicken
Spiced Cauliflower Steak
Fire-Roasted Hanger Steak +12 p/p

VEGETABLES

Cherry Tomato Salad
Scandinavian Cucumbers
Marinated Artichoke Hearts
Grilled Broccolini
Roasted Delicata Squash
Acorn Squash

SAUCES

Grilled Vegetable Relish
Salsa Verde

LINDENS LARGE GROUP DINING

Daisy Brunch $65/pp

COCKTAILS

ONE PER PERSON, CHOICE OF

Bloody Mary

Mimosa

Bee's Knees

FOR THE TABLE

GIARDINIERA
pickled vegetables, hummus, oregano

HERB SALAD
7 herbs, white balsamic, pumpkin seeds, aged gouda

HEIRLOOM TOMATO
herb stracciatella, tomato vinaigrette,
crispy onions, basil

CHOICE OF ENTREE

choose one entrée
OVERNIGHT OATS (CHILLED)
grilled mango, almond butter, candied
almonds, coconut

BUTTERMILK PANCAKES
berry compote, mascarpone, NY maple syrup

AVOCADO TOAST
lemon ricotta, everything bagel spice,
sunny side eggs

3 EGG OMELET
goat cheese, caramelized onion, parsley

SAUSAGE, EGG AND CHEESE
lamb andouille or impossible sausage

CHEESEBURGER OR
IMPOSSIBLE BURGER
grilled onions, cherry pepper
relish, lettuce

LINDENS LARGE GROUP DINING

Rose Brunch $75/pp

COCKTAILS

ONE PER PERSON, CHOICE OF
ANY COCKTAIL

FOR THE TABLE

GIARDINIERA
pickled vegetables, hummus,
oregano

CRISPY FENNEL PITA
burnt eggplant tahini, oregano pesto, balsamic

HERB SALAD
7 herbs, white balsamic, pumpkin seeds, aged gouda

HEIRLOOM TOMATO
herb stracciatella, tomato vinaigrette,
crispy onions, basil

CHOICE OF ENTREE

OVERNIGHT OATS (chilled)
grilled mango, almond butter, candied
almonds, coconut

BUTTERMILK PANCAKES
berry compote, mascarpone, NY maple syrup

AVOCADO TOAST
lemon ricotta, everything bagel spice,
sunny side eggs

3 EGG OMELET
goat cheese, caramelized onion, parsley

SAUSAGE, EGG AND CHEESE
lamb andouille or impossible sausage

CHEESEBURGER OR
IMPOSSIBLE BURGER
grilled onions, cherry pepper

DESSERT

CHOCOLATE CHIP COOKIES

LINDENS LARGE GROUP DINING

Tulip Lunch $65/pp

FOR THE TABLE

THYME PARKERHOUSE ROLLS
Seasonal Butter

GIARDINIERA
Pickled vegetables, Hummus, Oregano

HONEYCRISP APPLE & ENDIVE
Candied Nuts, Apple Cinder Vinaigrette, Blue Cheese

DELICATA & ARTICHOKE TEMPURA
Cilantro Yogurt Sauce, Chili Oil

CHOICE OF ENTREE

SPICED CAULIFLOWER
Gigante Beans, Citrus Gremolata, Crispy Quinoa

CHEESEBURGER/IMPOSSIBLE
Grilled Onions, Lettuce, Cherry Pepper Relish

HONEYNUT SQUASH RAVIOLI
Pancetta, Brown Butter, Sage, 5 Year Aged Banyuls

HALF CHICKEN
Peppercorn Rub, Grilled Vegetable Salsa, Creamy Garlic

DESSERT

CHOCOLATE CHIP COOKIES

LINDENS LARGE GROUP DINING

Sunflower Lunch $75/pp

TO BEGIN

THYME PARKERHOUSE ROLLS
Seasonal Butter

GIARDINIERA
Pickled vegetables, Hummus, Oregano

FOR THE TABLE

HONEYCRISP APPLE & ENDIVE
Candied Nuts, Apple Cinder Vinaigrette, Blue Cheese

DELICATA SQUASH TEMPURA
Cilantro Yogurt Sauce, Chili Oil

BABY BEETS
Spiced Mascarpone, Pistachio, Crispy Farro

CHOICE OF ENTREE

SPICED CAULIFLOWER
Gigante Beans, Citrus Gremolata, Crispy Quinoa

BRANZINO PICCATA
Capers, Artichoke, Sun-Dried Tomato

HONEYNUT SQUASH RAVIOLI
Pancetta, Brown Butter, Sage, 5 Year Aged Banyuls

CRISPY CHICKEN PAILLARD
Beurre blanc, petite herb salad

FLAT IRON STEAK
onion-potato puree, chermoula, tomato relish, crispy onions

DESSERT

LINDENS LARGE GROUP DINING

Root Dinner $75/pp

TO BEGIN

THYME PARKERHOUSE ROLLS
Seasonal Butter

GIARDINIERA
Pickled vegetables, Hummus, Oregano

FOR THE TABLE

BABY BEETS
Spiced Mascarpone, Pistachio, Crispy Farro

HONEYCRISP APPLE & ENDIVE
Candied Nuts, Apple Cinder Vinaigrette, Blue Cheese

DELICATA SQUASH TEMPURA
Cilantro Yogurt Sauce, Chili Oil

CHOICE OF ENTREE

SPICED CAULIFLOWER
Gigante Beans, Citrus Gremolata, Crispy Quinoa

HONEYNUT SQUASH RAVIOLI
Pancetta, Brown Butter, Sage, 5 Year Aged Banyuls

CRISPY CHICKEN PAILLARD
Beurre blanc, petite herb salad

FLAT IRON STEAK
onion-potato puree, chermoula, tomato relish, crispy onions

DESSERT

CHEF'S SELECTION OF DESSERTS

LINDENS LARGE GROUP DINING

Branch Dinner $85/pp

TO BEGIN

THYME PARKERHOUSE ROLLS
Seasonal Butter

GIARDINIERA
Pickled vegetables, Hummus, Oregano

FOR THE TABLE

LINDENS CHOP CHOP SALAD
Brussels Sprouts, Bacon, Honey Mustard

HONEYCRISP APPLE & ENDIVE
Candied Nuts, Apple Cinder Vinaigrette, Blue Cheese

DELICATA SQUASH TEMPURA
Cilantro Yogurt Sauce, Chili Oil

BABY BEETS
Spiced Mascarpone, Pistachio, Crispy Farro

CHOICE OF ENTREE

SPICED CAULIFLOWER
Gigante Beans, Citrus Gremolata, Crispy Quinoa

BRANZINO PICCATA
Capers, Artichoke, Sun-Dried Tomato

HONEYNUT SQUASH RAVIOLI
Pancetta, Brown Butter, Sage, 5 Year Aged Banyuls

CRISPY CHICKEN PAILLARD
Beurre blanc, petite herb salad

FLAT IRON STEAK
onion-potato puree, chermoula, tomato relish, crispy onions

DESSERT

CHEF'S SELECTION OF DESSERTS

LINDENS LARGE GROUP DINING

Canopy Dinner $95/pp

TO BEGIN

OYSTER SAMPLER
A Selection of East & West Coast Oysters

THYME PARKERHOUSE ROLLS
Seasonal Butter

GIARDINIERA
Pickled vegetables, Hummus, Oregano

FOR THE TABLE

LINDENS CHOP CHOP SALAD
Brussels Sprouts, Bacon, Honey Mustard

HONEYCRISP APPLE & ENDIVE
Candied Nuts, Apple Cinder Vinaigrette, Blue Cheese

DELICATA SQUASH TEMPURA
Cilantro Yogurt Sauce, Chili Oil

HAMACHI CRUDO
Smoked Salt, Paprika, Jalapeno, Meyer Lemon

CHOICE OF ENTREE

SPICED CAULIFLOWER
Gigante Beans, Citrus Gremolata, Crispy Quinoa

BRANZINO PICCATA
Capers, Artichoke, Sun-Dried Tomato

HONEYNUT SQUASH RAVIOLI
Pancetta, Brown Butter, Sage, 5 Year Aged Banyuls

CRISPY CHICKEN PAILLARD
Beurre blanc, petite herb salad

FLAT IRON STEAK
onion-potato puree, chermoula, tomato relish, crispy onions

SPICY LAMB RAGU
mint papperdelle, oregano, espelette pepper

DESSERT

A SELECTION OF ALL DESSERTS

BEVERAGE PACKAGES

ALL DAY N/A BEVERAGES $70/pp

Assorted Flavors of Sparkling Water & Sodas
Spa Water
Fresh Juices
Drip Coffee
Artisinal Teas

BEER & WINE $70/pp

Full Beer List
House Red, White, Rose & Sparkling

STANDARD OPEN BAR $80/pp

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

PREMIUM OPEN BAR $90/pp

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

Personalize Your Experiece!

Ask Us About The Following Add-Ons!



- BOOZY ICE CREAM CART
- SPRITZ CART
- DJ PACKAGE
- LARGE GAMES
- ROAMING MAGICIAN
- CARICATURE ARTIST
- COCKTAIL TOWERS
- SPECIALTY PITCHERS & BOWLS
- PHOTO BOOTH
- SMORE'S STATION
- LIVE MUSIC
- KARAOKE
- BAG/COAT CHECK ATTENDANTS
- COFFEE & ESPRESSO CARTS

THANK YOU

For additional information
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