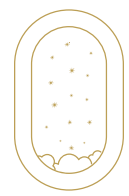




Groups *and* Events



A Lightbox In The Sky



About Nubeluz

Nubeluz is New York's newest cocktail destination from award-winning Chef José Andrés at The Ritz-Carlton New York, NoMad. Located on the 50th Floor, Nubeluz was envisioned as a lightbox in the sky, enticing guests with its stylish interior and modern interpretations of classic cocktails coupled with remarkable 270-degree views of the New York City skyline.

Nubeluz 3D Virtual Tour



"Nubeluz draws energy and inspiration from the great city of New York, which completely surrounds you here 500 feet in the air!"

– Chef José Andrés.



Please call 212-804-9070 or info@nubeluz.com to reserve.



Groups & Events

CAPACITIES AND SERVICE STYLE

Nubeluz can accommodate groups of up to 150 guests for elevated gatherings and cocktail receptions. Our group and events packages include creative cocktails, wines, beer and spirits, along with chef-driven light bites. Full buyouts of Nubeluz can incorporate more substantial small plates served from stations.

Please note that Nubeluz does not offer seated, plated meal service.

PRICING

Food and beverages minimums apply for all groups and events. All pricing will be subject to gratuity, administrative fee and sales tax.



FULL BUYOUTS

Up to 150 Guests

Full buyouts will have an exclusive private experience in Nubeluz, including both terraces, for a contracted period of time and pre-selected beverages and food from our events menus.

Please inquire for pricing.

LARGE GROUPS

15-35 Guests

Large groups will have a dedicated section of Nubeluz, including a combination of banquettes and chairs surrounding cocktail tables for a contracted period of time with pre-selected beverages and food from our events menus. All sections include access to floor-to-ceiling windows with panoramic skyline views.

PARTIAL BUYOUTS

Up to 70 Guests

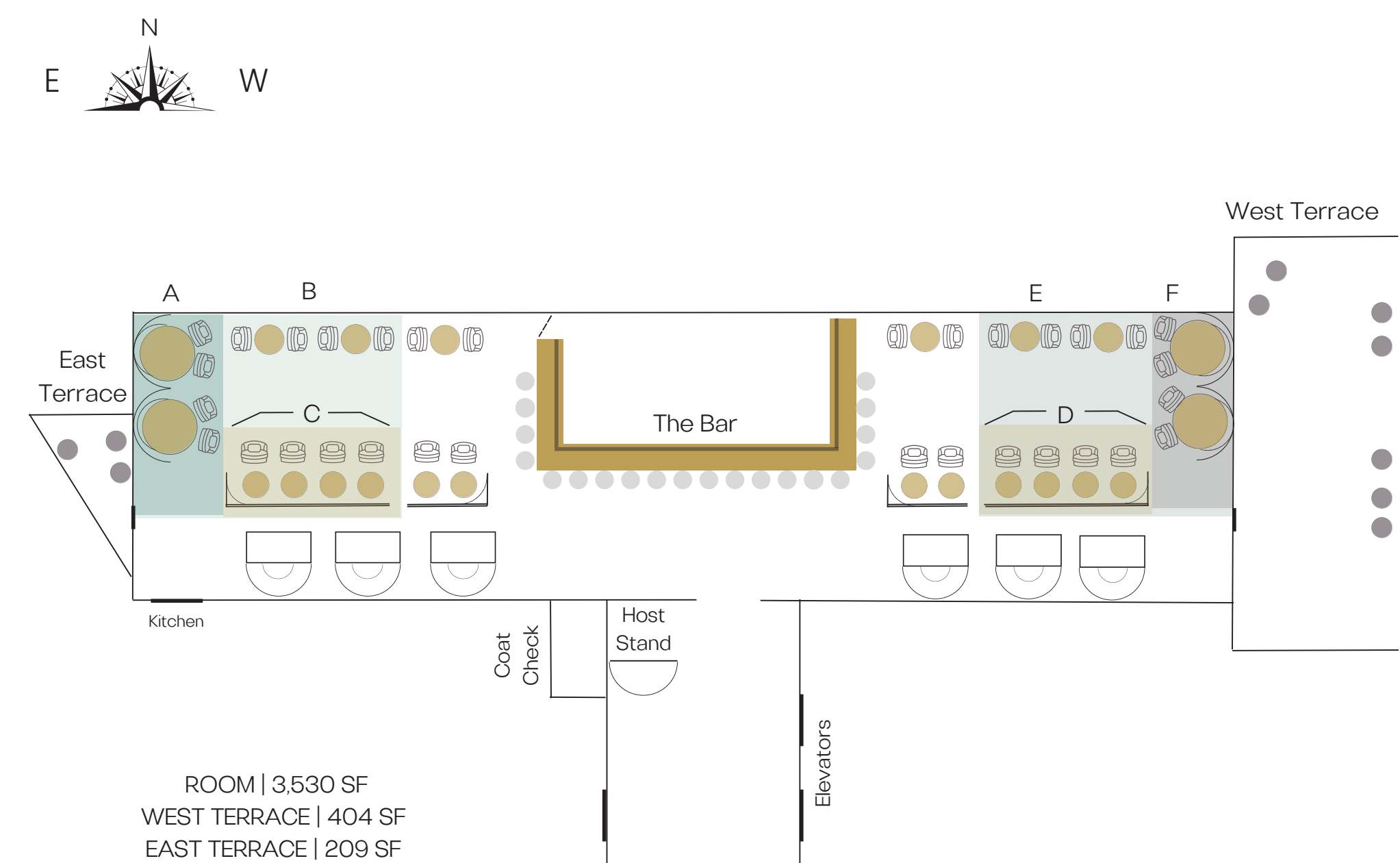
Partial buyouts will have a semi-private experience on either the East or West side of Nubeluz, including the adjacent terrace, for a contracted period of time with pre-selected beverages and food from our events menus.

SMALL GROUPS

7-14 Guests

Groups of 7 -14 guests are invited to order from our regular food and beverage menu, with a \$100 per guest minimum for a two-hour experience. Seating includes one to two large round tables with curved banquettes and chairs, all with skyline views.

Floorplan and Sections



Capacities

Sections A and F
9 to 14 Guests

Sections B and E
16 to 24 Guests

Sections C and D
12 to 16 Guests

Partial Buyout | Full East or West Side
up to 70 guests

Full Buyout | Full Space Indoor
(terraces are weather permitting)
up to 150 guests

Guidelines and FAQs

AGE REQUIREMENTS

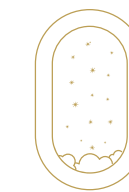
We require all guests to be 21 years of age or older. IDs are checked upon entering Nubeluz. Full buyouts may include a limited number of guests under 21.

VENDORS

Vendors including A/V, DJs, floral, photographers and any other entertainment must be approved by and coordinated with our events team. Any outside vendors, not on Nubeluz' pre-approved list must be approved in writing prior to the event and must adhere to all applicable building guidelines. A valid Certificate of Insurance (COI) is required for all vendors.

DEPOSITS AND CANCELLATION POLICY

A non-refundable 50% deposit along with a signed contract are required to confirm all large groups and events. Full payment is required seven days prior to all large groups and events. All payments are non-refundable in the case of cancellation within six days or failure to appear for the event on the event date.



Groups and Events Cocktails

SPECIALTY COCKTAILS

Apollo #3

Grey goose la poire vodka, blanc vermouth, st. germain, lemon, ginger, club soda

Enriched Tom Collins

Ransom old tom, maple, lemon, club soda, chocolate bitters

Salt Air Margarita

Milagro blanco tequila, combier orange, lime, salt air

Taken for Granted

Olde forester bourbon, oloroso, orange, passion fruit, cinnamon, citrus ashes

Airmail

Bacardi 8 rum, honey, lime, cava

Mezcal Last Word

El silencio mezcal, maraschino, green chartreuse, lime

Niño Melón

Lyre's american malt, honeydew, lime, honey (spirit-free)

Squaring the Circle

Kentucky 74, lyre's amaretti, maple, cumin tincture signature (spirit-free)

Spirits, Wines and Beer



SILVER PACKAGE

SPIRITS

Vodka | Haku, Grey Goose

Gin | Roku, Tanqueray Ten, Hendricks

Rum | Banks 5 Island, Diplomatic Exclusiva

Tequila | Herradura Silver and Herradura Reposado

Whiskey | Balvenie 12 Year, Suntory Toki, Michters Rye, Michters

Bourbon | Brandy Pierre Ferrand 1840

Cordials | Aperol, St. Germain, Campari, Mr. Black

WINE

Cava Brut | Raventós i Blanc Cuvée, Conca del Riu Anoia, Spain

Rosé | Rumor Rosé, Côtes de Provence, France

Grüner Veltliner | Ryan William, Finger Lakes, New York

Brouilly | Domaine Dubost V.V. Beaujolais, France

BEER

Rotating Selection of New York State Craft Beer

GOLD AND PLATINUM PACKAGES

SPIRITS

Vodka | Ketel One and Belvedere

Gin | The Botanist, Gin Mare, No. 3

Rum | Banks 5 Island, Ron Zacapa 23

Tequila | El Tesoro Blanco, El Tesoro Reposado, El Tesoro Extra Anejo

Mezcal | Siete Misterios Doba Yej

Whiskey | Macallan 12, Legent Bourbon, Woodford Reserve Rye, Woodford Reserve Bourbon

Brandy | Cognac Park

Cordials Aperol | Mr. Black, St. Germain, Campari

WINE

Champagne Brut | Gaston Chicquet, 1er Cru nv

Rosé | Rumor Rosé – Côtes de Provence, France

Albariño | Raúl Pérez 'Atelier,' Rías Baixas, Spain

Listrac Medoc | Château Fourcas-Hosten, Bordeaux, France

BEER

Rotating Selection of New York State Craft Beer

Groups and Reception Menu



BOARDS AND STATIONS

Cheese and Charcuterie

Jamón Ibérico Salchichón, chorizo, manchego, Valdeón (Spanish blue), plus chef's daily selection olives, potato chips, crackers, bread sticks, nuts

Selection of Mezze

hommus (VG), baba ghanouge (VG), hptiti (roasted red peppers and feta - V) baby vegetables, olives, nuts, bread



PASSED AND STATIONARY SMALL BITES

Marcona Almonds with Sumac-Pimentón
(stationary only)

Tomato Tartare
tomato, balsamic vinegar, olive oil, cucumber, black olive, romaine leaves
(VG, GF, DF)

Escalivada
roasted red pepper, onion and eggplant on toasted pan Cristal, sherry dressing
(VG, DF)

Watermelon Skewers
(seasonal)
Pedro Ximénez sherry reduction, pistachio
(VG, GF, DF)

Grilled Cheese
four cheeses, honey mustard, truffle butter (V)

Hamachi Cone
smoked hamachi, yuzo-sesame mayo, radish (DF)

Bagel and Lox Cone
dill cream cheese, marinated salmon roe, everything bagel seasoning

Oysters with Aguachile
west coast oysters, escabeche sauce, escabeche air, pickled pears
(GF, DF)

Lobster Roll
butter-poached lobster, crème fraîche, celery, brioche bun

Tuna Roll
avocado mousse, rocoto mayo, yuzu, furikake, brioche bun

Croquetas de Pollo
chicken-béchamel fritters

José's Asian Taco
Ibérico de Bellota jamón, cured hamachi, Osetra caviar, Korean seaweed, ginger (GF, DF)

Enhancements and Sweets

SPECIALTY RECEPTION STATIONS (FULL BUYOUTS ONLY)

Prime Rib Carving Station

salt & pepper prime rib au jus, wholegrain mustard, herb rolls, asparagus with romesco (contains nuts)

Hand-Carved Jamón

world-famous Ibérico de Bellota ham hand-carved by our Cortador accompanied by toasted “Cristal” bread, fresh-grated tomato, and olive oil

Add Osetra caviar to make “José’s taco”

Sashimi & Crudo Station (GF, DF)

selection of sashimi, crudos, and ceviches, including tuna, salmon, hamachi and vegan sweet potato ceviche

Neptune’s Bounty Station (GF, DF)

assortment of oysters, poached lobster, shrimp, king crab and stone crab served with house-made mignonette, dijon mayonnaise and our cocktail sauce.

PASSED SWEETS

Included with Platinum Package

Available as add on to Silver and Gold Packages

Quartet of Sweet Cones

Mont Blanc, lemon, chamomile cream

Thai basil with white chocolate

Dulce de leche with luxardo cherry

S’mores, toasted meringue

