

the glass ceiling

ROOFTOP

1204 Broadway, New York, NY 10001
(646) 590-3172



COCKTAILS • BITES • EVENTS

CAPACITIES:
FULL VENUE: 185
INDOOR: 150
OUTDOOR: 35



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

  [glassceilingnomad](https://www.instagram.com/glassceilingnomad)
www.glassceilingnomad.com



events as unforgettable as new york city

The Glass Ceiling is just that, a beautiful retractable glass ceiling sitting atop the city skyline. A rooftop cocktail lounge located in the heart of Nomad, Manhattan. The space is multi-dimensional transforming daily from a communal workspace to a lounge with light bites and cocktails to an intimate, curated events space. Featuring indoor and outdoor seating, show-stopping views of the Empire State Building, and an escape from your everyday urban routine.

table of contents

PAGE	
3	EVENT PACKAGES
4	OPEN BAR PACKAGES
5	RESERVATION PACKAGES
6	RECEPTION DISPLAYS
7	PASSED HORS D'OEUVRES
8	STATIC & CHEF STATIONS
9	CONTINENTAL PLUS
10	LUNCH & DINNER BUFFET
11	BRUNCH BUFFET
12	BREAKFAST BUFFET
13	FAMILY-STYLE DINNER
14	FAMILY-STYLE BRUNCH
15	DESSERTS



  glassceilingnomad
www.glassceilingnomad.com

event packages

THE EMPIRE

COCKTAIL RECEPTION & BUFFET - \$225++ PER GUEST

DRINKS

WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

CANAPES your choice of 6 items served for 1 hour

BUFFET served for 1 hour

CHARCUTERIE +12 per person / 3 cured artisan meats, cornichon, mustard crostini
CHEESE BOARD +12 per person / 3 aged artisan cheeses, grapes, preserves, crackers

THE BROADWAY

COCKTAIL RECEPTION - \$180++ PER GUEST

DRINKS



WELCOME RED, WHITE, + SPARKLING WINES
SIGNATURE COCKTAIL FEATURED AT THE BAR
3 HOUR PREMIUM OPEN BAR

RECEPTION DISPLAY

CANAPES your choice of 6 items served for 1 hour

CHARCUTERIE +12 per person / 3 cured artisan meats, cornichon, mustard crostini
CHEESE BOARD +12 per person / 3 aged artisan cheeses, grapes, preserves, crackers



  glassceilingnomad

www.glassceilingnomad.com

open bar

BEER & WINE 2 hours: \$50 PER PERSON | 3 hours: \$60 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TIER ONE 2 hours: \$70 PER PERSON | 3 hours: \$90 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

PREMIUM LIQUORS

(includes items such as: ALB, Tito's, Spring 44, Gin Lane, Cazadores, Jaja, Milagro, Bacardi, Jack Daniels, Jameson, Jim Beam, Makers Mark, Great Jones, Bulleit, Dewar's)
**brands subject to availability*

Select classic cocktails included: Old Fashioneds and Margaritas

TIER TWO 2 hours: \$80 PER PERSON | 3 hours: \$100 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TOP SHELF LIQUORS

(includes items such as: Grey Goose, Ketel One, Bombay Sapphire, Hendricks, Aged Bacardi Spirits, Casamigos blanco/reposado, Patron Blanco/reposado, Don Julio blanco, JW Black, Angel's Envy, Hudson bourbon/rye, Bushmill's) **brands subject to availability*

Select classic cocktails included: Old Fashioneds and Margaritas



ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP
ADD AGED TEQUILA (REPO/ANEJO : NO CLASE/1942) +25PP
ADD ESPRESSO MARTINIS +20PP

BRUNCH 2 hours: \$30 PER PERSON

MIMOSAS

BLOODY MARYS



  glassceilingnomad
www.glassceilingnomad.com

MOCKTAILS ARE AVAILABLE MADE WITH LYRE'S NON ALCOHOLIC SPIRITS +\$10 PER PERSON
LESS THAN .05% ABV

reservation packages

PLEASE SUBMIT ALL ORDERS 48 HOURS IN ADVANCE, PLATTERS NOT REPLENISHED

MIDTOWN PACKAGE \$395 (10-12 guests)

HUMMUS dukka, pita

GUAC & CHIPS

BEEF SLIDERS american cheese, b+b pickles

FLATBREAD TIER margherita, prosciutto

MANHATTAN PACKAGE \$695 (15-20 guests)

HUMMUS dukka, pita

GUAC & CHIPS

BEEF SLIDERS american cheese, b+b pickles

FLATBREAD TIER margherita, prosciutto

BLISTERED SHISHITOS tajin

MUSHROOM "CHEESESTEAK" SLIDERS grilled shiitake, taleggio, truffle aioli

NEW YORK PACKAGE \$895 (25-30 guests)

HUMMUS dukka, pita

GUAC & CHIPS

BEEF SLIDERS american cheese, b+b pickles



FLATBREAD TIER margherita, prosciutto

BLISTERED SHISHITOS tajin

MUSHROOM "CHEESESTEAK" SLIDERS grilled shiitake, taleggio, truffle aioli

CHICKEN SLIDERS spicy aioli, b+b pickles



  glassceilingnomad
www.glassceilingnomad.com

display platters

UPGRADE YOUR PACKAGE WITH THESE
ELEVATED DISPLAY PLATTERS & BOARDS

CHARCUTERIE +12 per person / 3 cured artisan meats, cornichon, mustard crostini

CHEESE BOARD +12 per person / 3 aged artisan cheeses, grapes, preserves, crackers

CRUDITÉS +8 per person / raw market vegetables, ranch

SEASONAL FRESH FRUIT CUTS +8 per person

reception display

\$50 PER PERSON / SERVED FOR ONE HOUR

AN ELEVATED DISPLAY OF BITE SIZED CRUDITÉS, GRILLED & MARINATED VEGETABLES, FRUIT, CHEESE, CHARCUTERIE, BREADS, AND SPREADS TO GRAZE AND STIMULATE YOUR APPETITE.

MARINATED OLIVES olive oil, garlic, herbs, lemon

GUAC + CHIPS house-made guacamole, tortilla chips

HUMMUS + VEGGIES vegetable crudités, hummus, feta, herbed yogurt, grilled pita



FATTOUSH SALAD tomato, cucumber, mint, red onion, pita chips,
lemon vinaigrette, pomegranate molasses

CHARCUTERIE BOARD 3 cured artisan meats, cornichon, mustard, crostini

CHEESE BOARD 3 aged artisan cheeses, grapes, preserves, dried figs, crackers

SEASONAL FRESH FRUIT CUTS



  glassceilingnomad
www.glassceilingnomad.com

passed hors d'oeuvres

\$30 per person (select 6) / \$40 per person (select 8) - served for one hour

SEAFOOD

SALMON NORI ROLL
wasabi mayo

SHRIMP SKEWERS
chili, cilantro

TUNA POKE
sriracha, soy, sesame, rice cracker

SMOKED SALMON
ricotta, capers, pumpernickel toasts

VEGETARIAN

CAULIFORNIA ROLL
spicy mayo

TRUFFLED CREAM CHEESE
everything bagel seasoning, toasts

WATERMELON + FETA SKEWERS
black olive, balsamic glaze

TOFU SATAY SKEWERS
thai curry tahini sauce, cilantro

MEAT



STEAK ON TOAST
bt sauce

'NDUJA + TOMATO
goat cheese, crostini

CHICKEN SATAY SKEWERS
thai curry tahini sauce, cilantro

MELON + PROSCIUTTO SKEWERS
balsamic glaze



  glassceilingnomad
www.glassceilingnomad.com

static stations

Interactive stations manned by our front of house team

SLIDERS *\$25 per guest, please select two*

BEEF

american cheese, b+b pickles

CHICKEN

spicy aioli, b+b pickles

MUSHROOM 'CHEESESTEAK'

grilled shiitake, taleggio, truffle aioli

IMPOSSIBLE FRIED CHICKEN

hoisin, cucumber (vegan)

PASTA

\$25 per guest, please select two sauces

PENNE PASTA

vodka sauce - marinara - pesto - garlic + butter

TACO

\$25 per guest, please select two

CHICKEN - BEEF - PORK - MUSHROOM

flour tortillas, toppings: slaw, salsa, cheese, crema, lime

chef stations

Live interactive stations manned by a Chef.

SEAFOOD BAR

OYSTERS AND CHILLED SHRIMP *\$35 per guest*

mignonette, tabasco, cocktail sauce, lemon



PREMIUM - OYSTERS, CHILLED SHRIMP, CRAB CLAWS, TUNA POKE, AND LOBSTER *\$55 per guest*

mignonette, tabasco, cocktail sauce, lemon

SUSHI *\$55 per guest, served for three hours, minimum of 50 guests*

seasonal selection of classic sushi rolls (chopsticks, wasabi, soy + ginger)



  glassceilingnomad

www.glassceilingnomad.com

continental plus

PLEASE SUBMIT ALL ORDERS 48 HOURS IN ADVANCE, PLATTERS NOT REPLENISHED

\$45 per person, served for one hour

ASSORTED MINI PASTRIES

muffins, croissants, danish

ASSORTED MINI BAGELS

cream cheese

SEASONAL FRESH FRUIT CUTS

YOGURT BAR

a selection of yogurts, granola, dried fruit, seeds, berries

BEVERAGES

coffee, tea, fresh juices

ENHANCE WITH A CHEF ATTENDED STATION



OMELETTE STATION *+20 per person*

cage free egg omelettes cooked in front of your guests with choice of fillings:
cheese - black forest ham - scallions - tomato - mushrooms - chives

WAFFLE BAR *+30 per person*

hot waffles made in front of your guests with toppings + accoutrements
whipped cream – maple syrup – chocolate syrup – caramel syrup - nutella – peanut butter –
jams + jellies + nuts - fresh berries – bananas



  glassceilingnomad

www.glassceilingnomad.com

lunch & dinner buffet

\$65 per person, served for one hour

SALAD *please select one, additional salads +\$12 per person per item*

WATERMELON + GOAT CHEESE arugula, aged balsamic, toasted almonds

FATTOUSH tomato, cucumber, mint, red onion, pita chips,
lemon vinaigrette, pomegranata molasses

PASTA *please select one, additional pasta +\$15 per person per item*

PENNE MARINARA

PENNE PRIMAVERA

PENNE A LA VODKA

PENNE PESTO

MAIN *please select two, additional mains +\$18 per person per item*

MEDITERRANEAN CHICKEN lemon, olive, herbs

TUSCAN CHICKEN balsamic, tomato, olive oil, parmesan

SLICED STEAK cowboy butter

SLICED STEAK chimichurri

ROASTED SALMON salsa rosa

BLACKENED MAHI MAHI salsa verde

TRUFFLE FRIED RICE corn, peas, mushrooms, soy, scallions (vegan)

SPICY SINGAPORE NOODLES carrot, peppers, mushroom, bean sprouts, garlic, soy (vegan)

SIDES *please select one, additional side +\$9 per person per item*



COUSCOUS

MISO GLAZED CARROTS

SAFFRON RICE

GARLIC GREEN BEANS



  glassceilingnomad

www.glassceilingnomad.com

brunch buffet

\$60 per person, served for one hour

CONTINENTAL

ASSORTED MINI PASTRIES, MUFFINS, AND CORNBREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT CUTS

COLD

SMOKED SALMON tomato, red onion, capers

WATERMELON + GOAT CHEESE arugula, aged balsamic, toasted almonds

HOT

SLICED STEAK chimichurri

FRENCH TOAST whipped cream, maple, berries

SOFT SCRAMBLED EGGS chives

HOME FRIES

BACON

BEVERAGES

COFFEE, TEA, AND FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION



OMELETTE STATION *+20 per person*

cage free egg omelettes cooked in front of your guests with choice of fillings:
cheese - black forest ham - scallions - tomato - mushrooms - chives

WAFFLE BAR *+30 per person*

hot waffles made in front of your guests with toppings + accoutrements
whipped cream – maple syrup – chocolate syrup – caramel syrup - nutella – peanut butter –
jams + jellies + nuts - fresh berries – bananas



  glassceilingnomad

www.glassceilingnomad.com

breakfast buffet

\$60 per person, served for one hour

CONTINENTAL

ASSORTED MINI PASTRIES, MUFFINS, AND CORNBREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT CUTS

YOGURT BAR toppings and condiments

HOT

SOFT SCRAMBLED EGGS chives

FRENCH TOAST whipped cream, maple, berries

HOME FRIES

BACON

BREAKFAST SAUSAGE

BEVERAGES

COFFEE, TEA, AND FRESH
JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION



OMELETTE STATION *+20 per person*

cage free egg omelettes cooked in front of your guests with choice of fillings:
cheese - black forest ham - scallions - tomato - mushrooms - chives

WAFFLE BAR *+30 per person*

hot waffles made in front of your guests with toppings + accoutrements
whipped cream – maple syrup – chocolate syrup – caramel syrup - nutella – peanut butter –
jams + jellies + nuts - fresh berries – bananas



  glassceilingnomad
www.glassceilingnomad.com

family-style dinner

\$75 per person, served family-style for the whole table,
all menu choices must be pre-ordered.

FOR THE TABLE

HOUSE-MADE CHIPS 'everything' whipped ricotta, olive oil

FIRST *please select two*

MARGHERITA FLATBREAD mozzarella, tomato, basil

PROSCIUTTO FLATBREAD ricotta, hot honey, arugula

MUSHROOM "CHEESESTEAK" BITES grilled shiitake, taleggio, truffle, parsley pesto

TUNA POKE soy, sriracha, sesame, spicy mayo, baked furikake wonton chips

GUACAMOLE house-made tortilla chips

SALAD tomato, cucumber, mint, red onion, pita chips, lemon vinaigrette, pomegranate molasses

MAIN *please select three*

MEDITERRANEAN CHICKEN lemon, olive, herbs

SLICED STEAK chimichurri

ROASTED SALMON salsa rosa

BLACKENED MAHI MAHI salsa verde

TRUFFLE FRIED RICE corn, peas, mushrooms, soy, scallions (vegan)

SIDES *please select two*

COUSCOUS

SAFFRON RICE

MISO GLAZED CARROTS



GARLIC GREEN BEANS

CHOPPED MEDITERRANEAN SALAD

DESSERT

CHAI TIRAMISU



  glassceilingnomad

www.glassceilingnomad.com

family-style brunch

\$65 per person, served family-style for the whole table,
all menu choices must be pre-ordered.

FOR THE TABLE

BAGEL CHIPS 'everything' whipped cream cheese

FIRST *please select two*

MARGHERITA FLATBREAD mozzarella, tomato, basil

PROSCIUTTO FLATBREAD ricotta, hot honey, arugula

HUMMUS + PITA crudités, dukka, feta, herbed yogurt

WATERMELON + GOAT CHEESE arugula, aged balsamic, toasted almonds

GUACAMOLE house-made tortilla chips

SALAD tomato, cucumber, mint, red onion, pita chips, lemon vinaigrette, pomegranate molasses

MAIN *please select three*

ROSE GOLD PANCAKES berries, whipped cream, maple

SMASHED AVOCADO ON TOAST sundried tomato, chili, cilantro, charred lime

EGG WHITE FRITTATA mushroom, feta, chopped mediterranean salad

CARROT "LOX" everything bagel seasoning whipped goat cheese, red onions, capers

B.A.L.T. bacon, avocado, lettuce, tomato, mayo, sourdough

SIDES *please select two*

BACON

COTTAGE CHEESE SCRAMBLED EGGS



TOASTED BAGELS everything or plain

CROISSANTS

MEDITERRANEAN CHOPPED SALAD

FRESH FRUIT SALAD



  glassceilingnomad

www.glassceilingnomad.com



desserts

Upgrade your package with these elevated dessert display platters + boards.
Served for one hour.

MACARONS & CHOCOLATE TRUFFLES *\$15 per person*
french macarons - artisan chocolates

COOKIES & BROWNIES *\$15 per person*
house-made chocolate chip cookies - chocolate brownies



  glassceilingnomad
www.glassceilingnomad.com