



63 W 38TH ST, NEW YORK, NY 10018
REFINERY HOTEL

(646)663-5951

EVENT SPACES

The Terrace - 80 guests

The Atrium - 100 guests

The Living Room - 80 guests



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

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EVENTS AS UNFORGETTABLE AS NEW YORK CITY

Refinery Rooftop is the crown jewel of Refinery Hotel, a sophisticated luxury boutique hotel located in NYC's fashionable Garment District. Refinery Rooftop is the preeminent Rooftop venue in NYC having been named America's #1 Rooftop Bar & Hotel Bar for 3 consecutive years by USA Today. With awe-inspiring views of the Empire State Building and Manhattan Skyline, Refinery Rooftop is one of NYC's most dynamic event spaces. The industrial chic design features repurposed water tower wood, vaulted brick walls and archways, terra cotta tiles, fairy lights, and a retractable glass roof atrium as well as a water fountain and fireplace. Refinery Rooftop is an all-season venue with an open and flexible floorplan conducive to all occasions and events. Refinery Rooftop is THE ROOFTOP venue; unparalleled in design, in which to celebrate your most special occasions and entertain your most important clients.

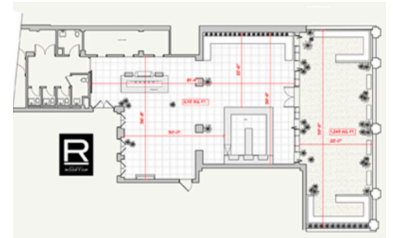


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EVENT PACKAGES

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 BRYANT

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



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OPEN BAR

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

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

BRUNCH 2 hours: \$30 PER PERSON

MIMOSAS

BLOODY MARYS



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RESERVATION PACKAGES

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

MIDTOWN PACKAGE \$395 (10-12 guests)

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber

TIERS OF FLATBREADS margherita, pepperoni, bianca

BEEF SLIDERS american cheese, pickle, secret sauce

FRIED CALAMARI fried jalapeños, tartar sauce, marinara sauce, lemons

MANHATTAN PACKAGE \$695 (15-20 guests)

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber

TIERS OF FLATBREADS margherita, pepperoni, bianca

BEEF SLIDERS american cheese, pickle, secret sauce

FRIED CALAMARI fried jalapeños, tartar sauce, marinara sauce, lemons

CHICKEN WINGS bbq and buffalo sauce, miso ranch

SHISHITO PEPPERS ramen spiced, miso ranch

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

BUTTERNUT SQUASH HUMMUS olive oil, aleppo pepper, grilled naan bread, cucumber

TIERS OF FLATBREADS margherita, pepperoni, bianca

BUTTERMILK FRIED CHICKEN hot honey, slaw

BEEF SLIDERS american cheese, pickle, secret sauce

FRIED CALAMARI fried jalapeños, tartar sauce, marinara sauce, lemons

CHICKEN WINGS bbq and buffalo sauce, miso ranch

SHISHITO PEPPERS ramen spiced, miso ranch

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



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RECEPTION DISPLAYS

\$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.

ANTIPASTO

MARINATED OLIVES olive oil, garlic, herbs, lemon

MARINATED ARTICHOKES olive oil, garlic, herbs

GRILLED PIQUILLO PEPPERS

CRUDITÉS raw market vegetables, ranch

FETA olive oil, mint, fennel seeds

GRILLED ZUCCHINI

MARINATED SUN-DRIED TOMATOES olive oil, thyme

BREADS & SPREADS

ARTISAN BREADS grilled pita, focaccia, crackers

TZATZIKI yogurt, cucumber, garlic, lemon, herbs

HUMMUS chickpea, tahini, garlic, cumin, olive oil

WHIPPED RICOTTA olive oil, black pepper

CHEESE, CHARCUTERIE, & FRUIT

CHARCUTERIE BOARD 3 cured artisan meats, cornichon, mustard

CHEESE BOARD 3 aged artisan cheeses, grapes, preserves

SEASONAL FRESH FRUIT CUTS

PASSED HORS D'OEUVRES

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

SEAFOOD

SEARED TUNA

garlic aioli, fresno, rice cracker

MARINATED SHRIMP SKEWERS

garlic, chili, cilantro

HAMACHI CRUDO

soy, yuzu, yukon potato chips

CRAB TOASTS

garlic aioli, pumpernickel crostini

LOBSTER SALAD

cabbage slaw, old bay mayo,
pickled red onion, served in spoons

VEGETARIAN

BUFFALO CAULIFLOWER SKEWERS

buffalo sauce, miso ranch

DEVILED EGGS

marinated with red beet broth, harissa, chives

FRIED ARTICHOKEs

basil pesto, mayo, parmesan

BUFFALO IMPOSSIBLE FRIED CHICKEN

scallions (vegan)

BANG BANG CAULIFLOWER

sweet chili (vegan)

BANG BANG BROCCOLI

peanut sauce (vegan)

MEAT

SEARED DUCK BREAST

spiced ricotta, fig jam, crostini

BBQ PULLED PORK

sweet potato chip, slaw, chives, cheese

CHICKEN PIBIL

pickled onion, lettuce, queso fresco, crispy tortilla

SEARED STEAK

romesco, aioli, garlic chips, crostini

LAMB KOFTA

bell pepper, sriracha, goat cheese

CHICKEN LIVER PATE

crispy sage, crostini



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STATIC STATIONS

Interactive stations manned by our front of house team

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

PULLED PORK

korean bbq, scallions

CHEESEBURGER

american cheese, black pepper mayo, pickle

BUTTERMILK FRIED CHICKEN

hot honey, slaw

IMPOSSIBLE FRIED CHICKEN BAO

hoisin, cucumber (vegan)

POTATO BAR *\$25 per guest*

MASHED POTATOES WITH TOPPINGS

gravy, bacon, cheese, sour cream, edible waffle bowls

FRY BAR *\$25 per guest, please select two*

CHICKEN TENDERS

hot sauce, ranch dressing

BEEF & CHICKEN EMPANADAS

chimichurri

FRIES & TATER TOTS

cheese sauce

FALAFEL

garlic dip

VEGETABLE SPRING ROLLS

sweet chili sauce



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CHEF STATIONS

Live interactive stations manned by a Chef.

CARVING *\$35 per guest, please select two*

PRIME RIB *gravy, horseradish sauce*

WHOLE ROASTED LEG OF LAMB *salsa verde*

CIDER BRINED TURKEY *bread stuffing, gravy*

ROASTED PORK *apple jam, gravy*

CARVING SIDES *\$10 per guest, per item*

ROASTED FINGERLING POTATOES

GREEN BEANS

GRILLED ASPARAGUS

WILD MIXED MUSHROOMS

PENNE PASTA *\$25 per guest, select 2 sauces*

VODKA - MARINARA - PESTO - GARLIC & BUTTER

TACO BAR *\$25 per guest, please select two:*

BEEF - CHICKEN - FISH - BLACK BEAN *corn tortillas - with slaw, salsa, cheese, sour cream, guacamole*

SEAFOOD BARS

STANDARD - 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

UPGRADE YOUR SEAFOOD BAR
mini lobster rolls *+\$25 per guest*
crispy tuna poke tacos *+\$25 per guest*

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

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



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LUNCH & DINNER BUFFET

\$60 per person, served for one hour

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

ARUGULA red onions, shaved fennel, cherry tomatoes, lemon vinaigrette, parmesan

SPINACH gala apple, dried cherries, bacon, goat cheese, apple cider vinaigrette

CAESAR little gem lettuces, radicchio, frico bagel croutons, classic caesar, parmesan

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

MAC & CHEESE

BOLOGNESE LASAGNA

RIGATONI

ham, green peas, cream sauce

PENNE PASTA PRIMAVERA

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

GRILLED CHICKEN BREAST lemon, thyme, garlic

CHICKEN PARMESAN fresh mozzarella, marinara

TUSCAN CHICKEN sun-dried tomato, parmesan

GRILLED & SLICED HANGER STEAK chimichurri

GRILLED & SLICED HANGER STEAK cowboy butter

MARINATED PORK LOIN apple cider reduction

BLACKENED MAHI MAHI salsa verde

COD FILLET lemon butter sauce

PAN SEARED SALMON chimichurri

SEARED TUNA salsa rosa

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

SINGAPORE NOODLES curry, carrot, peppers, sprouts, garlic, onions, soy (vegan)

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

ROASTED CAULIFLOWER

golden raisins, crispy capers, lemon, parsley

GRILLED GREEN BEANS

MASHED POTATOES

CARAMELIZED BABY CARROTS



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BRUNCH BUFFET

\$65 per person, served for one hour

CONTINENTAL

ASSORTED MINI PASTRIES, MUFFINS, AND CORNBREAD

MINI BAGELS whipped cream cheese

SEASONAL FRUIT CUTS

SMOKED SALMON tomato, red onion, capers

HOT

GRILLED HANGER STEAK charred tomatoes, steak sauce

CHICKEN & WAFFLE hot honey

SOFT SCRAMBLED EGGS chives

FRENCH TOAST maple syrup

BREAKFAST POTATOES

BREAKFAST 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



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BREAKFAST BUFFET

\$65 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 maple syrup

BREAKFAST POTATOES

BREAKFAST 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

FAMILY-STYLE DINNER

\$60 per person, served family-style for the whole table, all menu choices must be pre-ordered.

FOR THE TABLE HOUSE-MADE FOCACCIA *olive oil, balsamic*

FIRST *please select two*

CREAMY SPINACH DIP naan bread, pita chips

FRIED CALAMARI passata sauce, aioli, fresnos, scallions, lemon

FLATBREADS house selection

MEZZE PLATTER heirloom baby carrots, zucchini, eggplant, asparagus, hummus, tzatziki, citrus olives, naan

SALAD baby arugula, tomato, red onion, pepitas, parmesan

MAIN *please select three, served with chef's selection of vegetables for the table*

BRICK CHICKEN lemon butter sauce

SEARED TERIYAKI SALMON

GRILLED HANGER STEAK cowboy butter

PENNE PRIMAVERA seasonal vegetables,
baby arugula, parmesan

GARDEN RISOTTO mushrooms, green peas, squash,
zucchini, carrots, parmesan

DESSERT

CHOCOLATE LAYER CAKE

chocolate granache, strawberries



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FAMILY-STYLE BRUNCH

\$60 per person, served family-style for the whole table, all menu choices must be pre-ordered.

FOR THE TABLE MINI PASTRIES, MUFFINS, CORNBREAD, & FRUIT CUTS

MAIN *please select three*

SCRAMBLED EGGS creme fraiche, chives

FRENCH TOAST berries, whipped cream

SMOKED SALMON BOARD tomato, red onion, cucumber, capers, cream cheese, lemon, plain bagel

AVOCADO TOAST smashed avocado, sun-dried tomato, toasted sourdough

WAFFLE WITH FRIED CHICKEN bacon butter, maple syrup

VEGETABLE FRITTATA market salad

SIDES

BREAKFAST POTATOES

BREAKFAST SAUSAGES

BREAKFAST BACON

MARKET SALAD house dressing



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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

PICK N' MIX CANDY BAR *\$18 per person*

jars of candy & bags for guests to fill

S'MORES STATION *\$18 per person*

marshmallow graham crackers

hershey's chocolate reese's

GELATO BAR *\$20 per person, please select two gelato flavors:*

CHOCOLATE - VANILLA - SALTED CARAMEL - STRAWBERRY

syrups, caramel, compote, sprinkles, crushed oreos, m&m's, gummy bears,
mini marshmallows, seasonal berries

chocolate chip cookies - to make gelato sandwiches

edible waffle bowls



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