



303 Lexington Ave,  
New York, NY 10016

## EVENT SPACES

The Parlor: 30

The Study: 30-40

The Chrysler Terrace: 15-30

The Conservatory: 40-100

The Empire Deck: 50-150

FULL BUYOUT: 350



part of IGC Hospitality  
[www.igchospitality.com](http://www.igchospitality.com)

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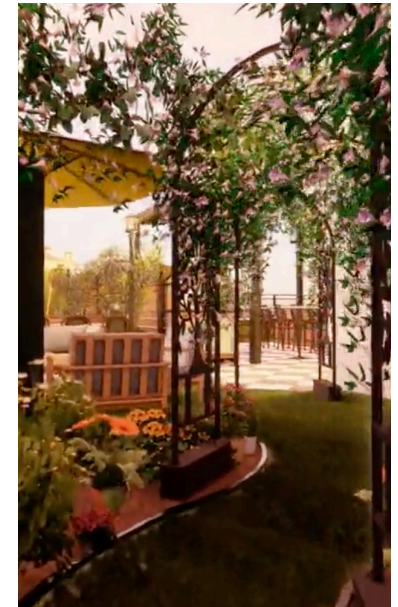
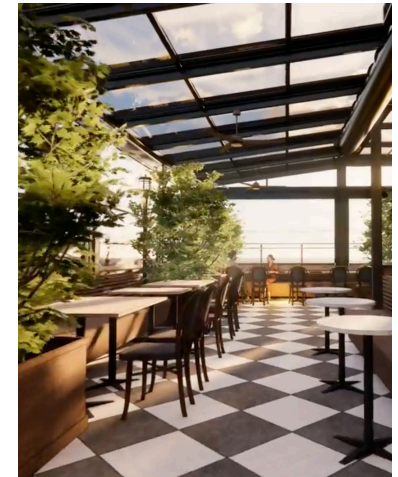
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## EVENTS AS UNFORGETTABLE AS NEW YORK CITY

Vintage Green is located at the rooftop of The Shelburne Hotel, at the corner of 37th Street and Lexington Ave, serving the neighbors, inter-borough community, and private events. The spacious rooftop will host visitors of the hotel and the city.

Made for those in search of a new perspective, this multi-dimensional space serves up alluring views, drinks, and bites, bringing together nature and design inspired by the expansive panorama of our home and history here in New York City.



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# OPEN BAR PACKAGES

## 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, 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

### PREMIUM 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, Hudson bourbon/rye, Angel's Envy, Bushmills) *\*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

## BRUNCH 2 hours: \$30 PER PERSON

**MIMOSAS**

**BLOODY MARYS**

## RESERVATION PACKAGES

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

### THE CHRYSLER \$395 (10-12 guests)

**WAGYU KATSU SLIDER** soy ketchup

**PASTRAMI SPICED CHICKEN WINGS** russian dressing

**FLATBREADS** margherita, asparagus, smoked ricotta

**HOUSE CHIPS** charred scallion, crème fraîche dip

### THE EMPIRE \$695 (15-20 guests)

**WAGYU KATSU SLIDER** soy ketchup

**PASTRAMI SPICED CHICKEN WINGS** russian dressing

**FLATBREADS** margherita, asparagus, smoked ricotta

**HOUSE CHIPS** charred scallion, crème fraîche dip

**STEAK ON TOAST** bt sauce

**BLACK SESAME HUMMUS** nori flatbread

### THE MANHATTAN \$895 (25-30 guests)

**WAGYU KATSU SLIDER** soy ketchup

**PASTRAMI SPICED CHICKEN WINGS** russian dressing

**FLATBREADS** margherita, asparagus, smoked ricotta

**HOUSE CHIPS** charred scallion, crème fraîche dip

**STEAK ON TOAST** bt sauce

**BLACK SESAME HUMMUS** nori flatbread

**CRISPY MUSHROOM BAO BUNS**

## DISPLAY PLATTERS

UPGRADE YOUR PACKAGE WITH THESE ELEVATED  
DISPLAY PLATTERS + BOARDS

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

### **CHARCUTERIE BOARD** +\$12 per person

three cured artisan meats, cornichon, mustard, crostini

### **CHEESE BOARD** +\$12 per person

three aged artisan cheeses, grapes, preserves, crackers

### **CRUDITÉS** +\$8 per person

raw market vegetables, ranch dressing

### **FRUIT PLATTER** +\$8 per person

seasonal fresh fruit cuts

# RECEPTION DISPLAY

**\$50 PER PERSON** | 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

## **HOUSE FOCACCIA**

whipped ricotta, truffle honey

## **MARKET VEGETABLE CRUDITÉS**

ranch dressing

## **AVOCADO + FAVA BEAN HUMMUS**

grilled flatbread

## **GRILLED MARINATED VEGETABLES**

artichoke, piquillos, sundried tomato, zucchini

## **CHARCUTERIE**

cured artisan meats, cornichon, mustard

## **CHEESE**

aged artisan cheeses, preserves, dried fruit, crackers

## **FRUIT**

selection of fresh seasonal fruit cuts

# PASSED HORS D'OEUVRES

\$30 PER PERSON select 6 | \$40 PER PERSON select 8 | one hour

## FROM THE GARDEN

**BEET CHUTNEY** rosemary tartlets, cashew crema (plant-based)

**ASPARAGUS ARANCINI** smoked ricotta

**POTATO CROQUETTES** jalapeño, cheddar

**HEIRLOOM TOMATO & BURRATA TOAST**

**WILD MUSHROOM TARTLETS** porcini cream

**ENDIVE LETTUCE CUPS** avocado mousse (plant-based)

## FROM THE LAND

**BEEF TARTARE** egg yolk mustard sauce

**DEVILED EGGS** crispy ham, sriracha

**WAGYU PIGS IN A BLANKET** grain mustard

**CHICKEN SCHNITZEL LOLLIPOP** lemon

**BIKINI** jamon, mahon cheese

**STEAK ON TOAST** bt sauce

## FROM THE SEA

**LOBSTER RANGOONS**

**BLINIS WITH CAVIAR**

**TUNA TARTARE CONES** yuzu cream

**FLUKE CRUDO** pineapple, aguachile spoon

**FRIED OYSTER FRITTER** remoulade sauce

**MINI SHRIMP TOAST** curry mayo

## **STATIC STATIONS** served for one hour

our static stations are interactive stations attended by our team

### **MASHED POTATO BAR** \$25 PER PERSON

**MASHED POTATOES** with toppings  
(gravy, bacon, cheese, sour cream, edible waffle bowls)

### **SLIDERS** \$25 PER PERSON please select 2

**CHEESEBURGER** pickle, burger sauce

**BUTTERMILK FRIED CHICKEN** hot honey, slaw

**PULLED PORK** korean bbq, scallions

**BAO** impossible fried chicken, hoisin, cucumber

### **TACO** \$25 PER PERSON please select 2

**CHICKEN - BEEF - PORK - MUSHROOM**

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

### **PENNE PASTA** \$25 PER PERSON please select 2

**VODKA - MARINARA - PESTO - GARLIC + BUTTER**



## CHEF STATIONS served for one hour

**CARVINGS** \$30 PER PERSON please select 2

**PRIME RIB** gravy, horseradish cream

**ROASTED PORK** apple jam, gravy

**WHOLE ROASTED LEG OF LAMB** salsa verde

**CIDER BRINED TURKEY** bread stuffing, gravy

**CARVING SIDES** \$10 PER PERSON

**GREEN BEANS**

**ROASTED VEGETABLE MEDLEY**

**ROASTED FINGERLING POTATOES**

**MASHED POTATOES**

### RAW BAR

**STANDARD** \$35 PER PERSON

**OYSTERS & CHILLED SHRIMP**

mignonette, tabasco, cocktail sauce, lemon

**PREMIUM** \$55 PER PERSON

**OYSTERS, CHILLED SHRIMP, CRAB CLAWS, TUNA POKE, & LOBSTER**

mignonette, tabasco, cocktail sauce, lemon

**SUSHI BAR** \$55 PER PERSON served for 3 hours, minimum of 50 guests

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

# BUFFET

\$80 PER PERSON | one hour

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

**HOUSE** market lettuce, house vinaigrette

**CAESAR** romain, focaccia croutons, anchovy, parmesan, caesar dressing

**FATTOUSH** tomato, cucumber, mint, red onion, pita chips, lemon vinaigrette

**PASTA** please select one | additional pastas +\$15 per person per item

**PENNE MARINARA**

**PENNE A LA VODKA**

**PENNE PRIMAVERA**

**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

**CHICKEN PICCATA** lemon, garlic, shallots, capers

**SLICED PORK LOIN** bourbon + apple cider reduction

**SLICED STEAK** cowboy butter

**SLICED STEAK** chimichurri

**ROASTED SALMON** salsa rosa

**BLACKENED MAHI MAHI** salsa verde

**TRUFFLED FRIED RICE** corn, peas, mushroom, soy, scallions

**SINGAPORE NOODLES** curry, carrot, peppers, bean sprouts, garlic, onions, soy

**SIDES** please select one | additional sides +\$10 per person per item

**MASHED POTATOES**

**ROASTED FINGERLINGS**

**SAFFRON RICE**

**ROASTED VEGETABLE MEDLEY**

**GREEN BEANS**

ENHANCE YOUR BUFFET WITH ONE OF OUR  
CHEF ATTENDED OR STATIC STATIONS

# BRUNCH BUFFET

\$65 PER PERSON | one hour

## CONTINENTAL

**ASSORTED PASTRIES** muffins, croissants, danish

**ASSORTED MINI BAGELS** cream cheese

**SEASONAL FRUIT + BERRIES**

## COLD

**SMOKED SALMON** tomato, red onion, capers

**WATERMELON + GOAT CHEESE** arugula, aged balsamic, toasted almonds

## HOT

**HANGER STEAK** chimichurri

**SOFT SCRAMBLED EGGS** chives

**FRENCH TOAST** maple syrup

**BREAKFAST POTATOES**

**BREAKFAST BACON**

## BEVERAGES

**COFFEE/TEA AND FRESH JUICES**

### **OMELETTE STATION** +\$30 PER PERSON

**CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS**

cheese, black forest ham, scallions, tomato, mushrooms, chives

### **WAFFLE BAR** +\$30 PER PERSON

**HOT WAFFLES MADE IN FRONT OF YOUR GUESTS**

whipped cream, maple syrup, chocolate syrup, caramel syrup, nutella,  
peanut butter, jams + jellies, nuts, fresh berries, bananas

# BREAKFAST

## CONTINENTAL

**\$30 PER PERSON** | one hour

**ASSORTED PASTRIES** muffins, croissants, danish

**BEVERAGES** coffee, tea, and fresh juices

## CONTINENTAL PLUS

**\$45 PER PERSON** | one hour

**ASSORTED PASTRIES** muffins, croissants, danish

**ASSORED MINI BAGELS** cream cheese

**FRESH FRUIT** seasonal fruit cuts

**YOGURT BAR** a selection of yogurts, granola, dried fruit, seeds, berries

**BEVERAGES** coffee, tea, and fresh juices

# BREAKFAST BUFFET

\$65 PER PERSON | one hour

## CONTINENTAL

**ASSORTED PASTRIES** muffins, croissants, danish

**MINI BAGELS** cream cheese

**SEASONAL FRUIT CUTS**

**YOGURT BAR** selection of yogurts, granola, dried fruit, seeds, berries

## HOT

**SOFT SCRAMBLED EGGS** chives

**FRENCH TOAST** maple syrup

**BREAKFAST POTATOES**

**BREAKFAST BACON**

**BREAKFAST SAUSAGE**

## BEVERAGES

**COFFEE & TEA**

**FRESH JUICES**

### **OMELETTE STATION** +\$30 PER PERSON

**CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS**

cheese, black forest ham, scallions, tomato, mushrooms, chives

### **WAFFLE BAR** +\$30 PER PERSON

**HOT WAFFLES MADE IN FRONT OF YOUR GUESTS**

whipped cream, maple syrup, chocolate syrup, caramel syrup, nutella, peanut butter, jams + jellies, nuts, fresh berries, bananas

## WORKING LUNCH

\$50 PER PERSON | one hour

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

**HOUSE** market lettuce, house vinaigrette

**CAESAR** romain, focaccia croutons, anchovy, parmesan, caesar dressing

**FATTOUSH** tomato, cucumber, mint, red onion, pita chips, lemon vinaigrette

**SANDWICHES** please select three | additional +\$15 per person per item

**CAESAR WRAP** chicken, gem lettuce, parmesan, Caesar mayo

**CHARRED VEGETABLES** cream cheese, black olives, baguette

**EGG + SHALLOT SALAD** watercress, brioche roll

**BLT** bacon, lettuce, tomato, mayo, baguette

**MORTADELLA** whipped ricotta, gherkins, basil pesto, ciabatta

**DELI TURKEY** sweet mustard mayo, Pretzel roll

**DELI CHICKEN WRAP** lettuce, tomato, chipotle mayo

**CAPRESE** mozzarella, heirloom tomato, basil pesto, ciabatta

**ROSEMARY HAM** egg salad, grain mustard, watercress, pumpernickel

**SMOKED SALMON** lemon butter, pumpernickel

**TUNA SALAD WRAP** onion, cucumber, mayo, lettuce

**CHEESE SALAD WRAP** carrot, red pepper, onion, mayo, lettuce

## COOKIES AND BROWNIES

HOUSE-MADE CHOCOLATE CHIP COOKIES & CHOCOLATE BROWNIES

# FAMILY-STYLE DINNER

**\$75++ PER PERSON**

Served family-style for the whole table  
All menu choices must be pre-ordered

**FOR THE TABLE HOUSE BREAD** black olive butter

**FIRST** please select 2

**MARGHERITA FLATBREAD** mozzarella, tomato, basil

**PROSCIUTTO FLATBREAD** ricotta, hot honey, arugula

**GRUYÈRE CHEESE FRITTER** chili + lime

**CRISPY ARTICHOKEs** mint pesto, lemon oil

**FLATBREADS + DIPS** avocado + fava bean hummus, whipped ricotta, truffle honey

**SALAD** tomato, cucumber, mint, red onion, lemon vinaigrette, pita chips

**MAINS** please select 3, served with a chef selection of sides

**FAROE ISLAND SALMON** brown butter honey glaze toasted buckwheat

**BERKSHIRE PORK CHILI PIE** red miso, kidney beans, cornbread crust

**BAVETTE STEAK** red wine braised shallots, bone marrow gravy

**POTATO GNOCCHI** comte cheese, chives

**ROAST CHICKEN** garlic jus, maitake mushrooms

**DESSERT**

**MEYER LEMON CURD** toasted honey marshmallow

# FAMILY-STYLE BRUNCH

**\$65++ PER PERSON**

Served family-style for the whole table  
All menu choices must be pre-ordered

**FOR THE TABLE HOUSE BREAD** black olive butter

**FIRST** please select 2

**MARGHERITA FLATBREAD** mozzarella, tomato, basil

**PROSCIUTTO FLATBREAD** ricotta, hot honey, arugula

**GRUYÈRE CHEESE FRITTER** chili + lime

**CRISPY ARTICHOKEs** mint pesto, lemon oil

**FLATBREADS + DIPS** avocado + fava bean hummus, whipped ricotta, truffle honey

**SALAD** tomato, cucumber, mint, red onion, lemon vinaigrette, pita chips

**MAINS** please select 3, served with a chef selection of sides

**GRILLED HANGER STEAK** chimichurri

**CHICKEN + WAFFLE** Hot Honey Butter | Hot Honey

**FRENCH TOAST** berries, whipped cream, maple

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

**ROSE WATER WAFFLE** labneh yogurt, bee pollen, berries, NYC honey

**SIDES** please select 2

**HOME FRIES**

**BACON**

**FRESH FRUIT SALAD**

**TATER TOTS**

**COTTAGE CHEESE SCRAMBLED EGGS**



# DESSERT DISPLAYS & STATIONS

served for one hour

upgrade your package with these elevated dessert display platters & boards

## **MACARONS & CHOCOLATE TRUFFLES** \$15 PER PERSON

french macarons, artisan chocolates

## **COOKIES & BROWNIES** \$15 PER PERSON

house-made chocolate chip cookies, chocolate brownies

## **PICK & MIX CANDY BAR** \$18 PER PERSON

jars of candy and bags for guests to fill

## **S'MORES STATION** \$18 PER PERSON

marshmallow, graham crackers, hershey's candy, reese's candy

NEW YORK'S  
**VINTAGE  
GREEN**  
ROOFTOP

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