

# the glass ceiling

ROOFTOP

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

**EVENT CAPACITY:**  
FULL VENUE 200 GUESTS



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

[events@igchospitality.com](mailto:events@igchospitality.com)

[glassceilingrooftop](https://www.instagram.com/glassceilingrooftop)  
[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)

## events as unforgettable as new york city

The Glass Ceiling is just that, a beautiful 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 DISPLAY
7	PASSED HORS D'OEUVRES
8	STATIC STATIONS
9	CHEF STATIONS
10	LUNCH & DINNER BUFFET
11	BRUNCH BUFFET
12	BREAKFAST BUFFET
13	FAMILY-STYLE LUNCH & DINNER
14	FAMILY-STYLE BRUNCH
15	DESSERTS






 glassceilingrooftop  
[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)

## event packages

### THE EMPIRE

COCKTAIL RECEPTION & BUFFET - \$195++ PER GUEST

#### DRINKS

WELCOME RED, WHITE, + SPARKLING WINES  
 SIGNATURE COCKTAIL FEATURED AT THE BAR  
 3 HOUR TIER 2 OPEN BAR

#### ANTIPASTI, BREADS & SPREADS

**CANAPES** your choice of 6 items served for 1 hour

**BUFFET** served for 1 hour

### THE BIG APPLE

COCKTAIL RECEPTION - \$150++ PER GUEST

#### DRINKS

WELCOME RED, WHITE, + SPARKLING WINES  
 SIGNATURE COCKTAIL FEATURED AT THE BAR  
 3 HOUR TIER 2 OPEN BAR

#### ANTIPASTI, BREADS & SPREADS

**CANAPES** your choice of 6 items served for 1 hour

### UPGRADES

CHARCUTERIE +12 per guest / 3 cured artisan meats, cornichon, mustard crostini  
 CHEESE BOARD +12 per guest / 3 aged artisan cheeses, grapes, preserves, crackers  
 FRESH FRUIT +8 per guest / seasonal fresh fruit cuts





# open bar packages

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

SELECT DRAFT & BOTTLED BEER  
domestic and imported

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

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

SELECT DRAFT & BOTTLED BEER  
domestic and imported

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

### PREMIUM LIQUORS

Albany, Tito's, Spring 44, Bombay Sapphire, Bacardi,  
Cazadores, Milagro, Illegal Mezcal, Jim Beam Bourbon,  
Great Jones Bourbon/Rye, Makers Mark Bourbon,  
Jack Daniels, Jameson *\*brands subject to availability*  
**Includes select classic cocktails such as: Old Fashioned,  
Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma**

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

SELECT DRAFT & BOTTLED BEER  
domestic and imported

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

### TOP SHELF LIQUORS

All Tier 1 Premium Liquors + Ketel One, Grey Goose, Hendricks,  
Bacardi, Patron (Blanco & Reposado), Don Julio Blanco,  
Angel's Envy Bourbon, Hudson Bourbon, Bulleit Bourbon,  
JW Black, Bushmills *\*brands subject to availability*  
**Includes select classic cocktails such as: Old Fashioned,  
Margarita, Negroni, Aperol Spritz, Moscow Mule, and Paloma**

## BRUNCH 2 hours: \$35 PER GUEST

MIMOSAS

BLOODY MARYS

BELLINIS

## MOCKTAIL BAR 2 hours: \$25 PER GUEST | 3 hours: \$35 PER GUEST

TWO HOUSE-CRAFTED MOCKTAILS, SOFT DRINKS, & JUICES

### UPGRADES

ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP

ADD AGED TEQUILA (REPO/AÑEJO : NO CLASE/1942) +25PP

ADD ESPRESSO MARTINIS +20PP

ADD ONE HOUSE-CRAFTED MOCKTAIL +10PP

ADD ONE SIGNATURE COCKTAIL +15PP



ADD SELF SERVE COFFEE & TEA +10PP



glassceilingrooftop

www.glassceilingrooftop.com




 glassceilingrooftop  
[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)

## reservation packages

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

### **GC DOWNTOWN PACKAGE** \$395 (10-12 guests)

HUMMUS dukka, pita (1 bowl)

GUAC & CHIPS (1 bowl)

BEEF SLIDERS american cheese, b+b pickles (24 pieces)

FLATBREAD TIER margherita, prosciutto (1 tier)

### **GC MIDTOWN PACKAGE** \$695 (15-20 guests)

HUMMUS dukka, pita (1 bowl)

GUAC & CHIPS (1 bowl)

BEEF SLIDERS american cheese, b+b pickles (36 pieces)

FLATBREAD TIER margherita, prosciutto (1 tier)

BLISTERED SHISHITOS tajin, salt (1 bowl)

MUSHROOM "CHEESESTEAK" SLIDERS grilled shiitake, taleggio, truffle aioli (24 pieces)

### **GC UPTOWN PACKAGE** \$995 (25-30 guests)

HUMMUS dukka, pita (1 bowl)

GUAC & CHIPS (2 bowls)

BEEF SLIDERS american cheese, b+b pickles (48 pieces)

FLATBREAD TIER margherita, prosciutto (2 tiers)

BLISTERED SHISHITOS tajin, salt (1 bowl)

MUSHROOM "CHEESESTEAK" SLIDERS grilled shiitake, taleggio, truffle aioli (36 pieces)

CHICKEN SLIDERS spicy aioli, b+b pickles (48 pieces)

## display platters

UPGRADE YOUR PACKAGE WITH THESE  
ELEVATED DISPLAY PLATTERS & BOARDS

CHARCUTERIE +12 per guest / 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 GUEST / 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.

### ANTIPASTI

MARINATED OLIVES olive oil, garlic, herbs, lemon

GRILLED MARINATED VEGETABLES artichoke, piquillos,  
sun-dried tomato, zucchini

CRUDITÉS raw market vegetables, ranch dressing

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

### BREADS & SPREADS

GUAC + CHIPS house-made guacamole, tortilla chips

HUMMUS + PITA

### CHEESE, CHARCUTERIE, & FRUIT

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

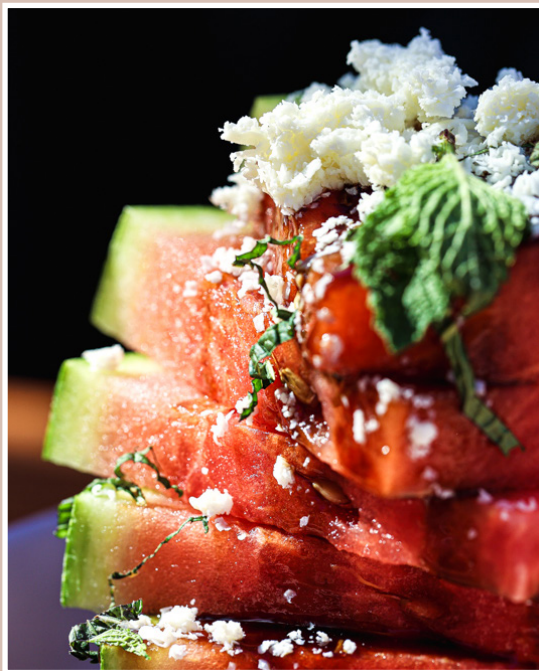
CHEESE BOARD 3 ages artisan cheese, grapes, preserves, dried figs, crackers

SEASONAL FRESH FRUIT CUTS



  glassceilingrooftop

[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)



## passed hors d'oeuvres

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

### FROM THE SEA

#### SALMON NORI ROLL

wasabi mayo

#### SHRIMP SKEWERS

chili, cilantro

#### TUNA POKE

sriracha, soy, sesame, rice cracker

#### SMOKED SALMON

ricotta, capers, pumpernickel toasts

### FROM THE GARDEN

#### CALIFORNIA ROLL

spicy mayo

#### TRUFFLED CREAM CHEESE

everything bagel seasoning, toasts

#### WATERMELON + FETA SKEWERS (vegan)

black olive, balsamic glaze

#### TOFU SATAY SKEWERS (vegan)

thai curry tahini sauce, cilantro

### FROM THE LAND

#### STEAK ON TOAST

bt sauce

#### 'NDUJA + TOMATO

goat cheese, crostini

#### CHICKEN SATAY SKEWERS

thai curry tahini sauce, cilantro

#### MELON + PROSCIUTTO SKEWERS

balsamic glaze



  glassceilingrooftop

[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)





## static stations

These are un-manned stations attended and replenished by our front of house team served for 1 hour

**SLIDERS** \$25 per guest, please select two / upgrade with fries or tater tots +\$10PP

### BEEF

american cheese, b+b pickles

### MUSHROOM 'CHEESESTEAK'

grilled shiitake, taleggio, truffle aioli

### CHICKEN

spicy aioli, b+b pickles

### IMPOSSIBLE FRIED CHICKEN

hoisin, cucumber (vegan)

**POTATO BAR** \$25 per guest

### MASHED POTATOES WITH GUEST SELECTION OF TOPPINGS

gravy - bacon - cheese - sour cream, served in edible waffle bowls

**CRISPY TACOS** \$25 per guest, please select two

### CHICKEN - BEEF - POTATO - HAM + CHEESE

salsa, cheese, crema, lime

**FLATBREADS** \$25 per guest

MARGHERITA tomato, mozzarella, basil

PROSCIUTTO ricotta, hot honey, arugula.

**PASTA BAR** \$25 per guest, please select two sauces

### PENNE PASTA

vodka sauce - marinara - pesto - garlic + butter

  glassceilingrooftop

[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)





## chef stations

These stations are manned and attended by a Chef for an interactive experience served for 1 hour

### **TACO CART** *\$35 per guest, please select two*

CHICKEN - BEEF - PORK - MUSHROOM  
flour tortillas, toppings: slaw, salsa, cheese, crema, lime

### **NYC STREET HOT DOGS** *\$35 per guest*

NATHAN'S BEEF HOT DOGS  
Martin's potato roll, crispy onions, yellow mustard, ketchup

### **SUSHI** *\$65 per guest, served for three hours, minimum of 50 guests* seasonal selection of classic sushi rolls (chopsticks, wasabi, soy + ginger)

### **RAW BAR**

#### *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 RAW BAR

mini lobster rolls *\$25 per guest*  
crispy tuna poke tacos *\$25 per guest*



## lunch & dinner buffet

\$85 per guest, served for one hour | attended by an event staff member

### **SALAD** *please select one, additional salads +\$12 per guest*

WATERMELON + GOAT CHEESE arugula, aged balsamic, toasted almonds

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

### **PASTA** *please select one, additional pasta +\$15 per guest*

PENNE MARINARA

PENNE PRIMAVERA

PENNE A LA VODKA

PENNE PESTO

### **MAIN** *please select two, additional mains +\$18 per guest*

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 +\$10 per guest*

COUSCOUS

MISO GLAZED CARROTS

SAFFRON RICE



GARLIC GREEN BEANS



 glassceilingrooftop

[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)



  glassceilingrooftop  
www.glassceilingrooftop.com

## brunch buffet

\$75 per guest, served for one hour | attended by an event staff member

### CONTINENTAL

ASSORTED MINI PASTRIES, MUFFINS, AND CORNBREAD

SEASONAL FRUIT CUTS

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 *+35 per guest*

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 guest*

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




 glassceilingrooftop  
[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)

## breakfast buffet

\$65 per guest, served for one hour | attended by an event staff member

### 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

BREAKFAST BACON

BREAKFAST SAUSAGE

### BEVERAGES

COFFEE, TEA, AND FRESH JUICES

### ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

#### OMELETTE STATION *+35 per guest*



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 guest*

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






 glassceilingrooftop  
[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)

## family-style lunch & dinner

\$75 per guest, 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



## family-style brunch

\$65 per guest, 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*

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*

BREAKFAST BACON


COTTAGE CHEESE SCRAMBLED EGGS

TOASTED BAGELS everything or plain

BREAKFAST POTATOES

MEDITERRANEAN CHOPPED SALAD



  glassceilingrooftop

[www.glassceilingrooftop.com](http://www.glassceilingrooftop.com)



## desserts

These are un-manned stations and displays replenished by our front of house staff

### **MACARONS & CHOCOLATE TRUFFLES** *\$15 per guest*

french macarons - artisan chocolates

### **COOKIES & BROWNIES** *\$15 per guest*

house-made chocolate chip cookies - chocolate brownies

### **PICK N' MIX CANDY BAR** *\$18 per guest*

jars of candy & bags for guests to fill

### **S'MORES BOARD** *\$18 per guest*

marshmallow, Hersey's chocolate, graham crackers, Reese's

*Please inquire about our bespoke Gelato packages for groups of 50 or more*

### **NIGHT-CAPS** *+\$10 per guest*

SELF-SERVE COFFEE & TEA STATION WITH TO-GO CUPS