



303 Lexington Ave,
New York, NY 10016
The Shelburne Sonesta Hotel

(646) 349-0955

EVENT SPACES

The Study 60
The Chrysler Terrace 30
The Conservatory 100
The Empire Deck 100



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

[vintagegreen.nyc](https://www.vintagegreen.nyc)

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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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EVENT PACKAGES

THE EMPIRE COCKTAIL RECEPTION & BUFFET | \$225 PER GUEST

DRINKS

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

ANTIPASTI, BREADS, & SPREADS

PASSED HORS D'OEUVRES your choice of six items served for one hour
BUFFET served for one hour

THE BIG APPLE COCKTAIL RECEPTION | \$180 PER GUEST

DRINKS

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

ANTIPASTI, BREADS, & SPREADS

PASSED HORS D'OEUVRES your choice of six items served for one hour

UPGRADES

CHARCUTERIE +12 per guest / three cured artisan meats, cornichon, mustard crostini

CHEESE +12 per guest / three aged artisan cheeses, grapes, preserves, crackers

FRESH FRUIT +8 per guest / seasonal fresh cuts



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OPEN BAR PACKAGES

TIER ONE two hours: \$70 PER GUEST | three hours: \$90 PER GUEST

SELECT 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, 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 two hours: \$80 PER GUEST | three 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

(includes 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

MOCKTAIL BAR two hours: \$25 PER GUEST | three hours: \$35 PER GUEST

TWO HOUSE-CRAFTED MOCKTAILS, SOFT DRINKS, & JUICES

BRUNCH two hours: \$35 PER GUEST

MIMOSAS

|

BLOODY MARYS

|

BELLINIS

UPGRADES

ADD SINGLE MALT SCOTCH (12 YEAR) +25PP

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



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RESERVATION PACKAGES

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

VG DOWNTOWN PACKAGE \$395 (10-12 guests)

MEATBALL SLIDERS pomodoro, pecorino (12 pieces)

PASTRAMI SPICED CHICKEN WINGS russian dressing (18 pieces)

PIZZA TIER (1 TIER)

margherita | mozzarella, san marzano tomato, basil

moroccan | spiced lamb, nduja white sauce, sumac onion, parmesan

porcini | cream mushroom, lemon ricotta, shaved asparagus, pecorino

TIER OF DIPS (1 TIER)

black sesame hummus | nori cracker

caramelized scallion and crème fraîche | house chips

avocado-miso | blue corn tortilla chips

VG MIDTOWN PACKAGE \$695 (15-20 guests)

MEATBALL SLIDERS pomodoro, pecorino (18 pieces)

PASTRAMI SPICED CHICKEN WINGS russian dressing (24 pieces)

WAGYU HOT DOG SLIDER cheese sauce, pretzel, crispy shallots (18 pieces)

PIZZA TIER (1 TIER) *(see package above for pizza selections)*

TIER OF DIPS (1 TIER) *(see package above for dip selections)*

VG UPTOWN PACKAGE \$995 (25-30 guests)

MEATBALL SLIDERS pomodoro, pecorino (24 pieces)

PASTRAMI SPICED CHICKEN WINGS russian dressing (36 pieces)

WAGYU HOT DOG SLIDER cheese sauce, pretzel, crispy shallots (24 pieces)

CRISPY MUSHROOM BAO BUNS (24 pieces)

PIZZA TIER (2 TIERS) *(see package above for pizza selections)*

TIER OF DIPS (2 TIERS) *(see package above for dip selections)*

DISPLAY PLATTERS

UPGRADE YOUR PACKAGE WITH THESE
ELEVATED DISPLAY PLATTERS

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

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

CRUDITÉS +8 per guest / raw market vegetables, ranch

SEASONAL FRESH FRUIT CUTS +8 per guest



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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

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

AVOCADO MISO

BLACK SESAME HUMMUS

CARAMELIZED ONION

CHEESE, CHARCUTERIE, & FRUIT

CHARCUTERIE BOARD three cured artisan meats, cornichon, mustard

CHEESE BOARD three aged artisan cheeses, grapes, preserves

SEASONAL FRESH FRUIT CUTS



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PASSED HORS D'OEUVRES

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

FROM THE SEA

LOBSTER RANGOONS

MINI BILINIS WITH CAVIAR

TUNA POKE RICE CRACKER sriracha, soy, sesame

MINI CRAB CAKES saffron aioli

OYSTER 'PO BOY' MINI BAOS

MINI SHRIMP TOAST curry mayo

FROM THE GARDEN

SPINACH & PARMESAN BOUCHEE

ARANCINI parmesan

GOAT CHEESE + CONFIT TOMATO CROSTINI

TRUFFLE CREAM CHEESE TARTLETS

WATERMELON + FETA SKEWERS

DEVILED EGGS crispy quinoa

FROM THE LAND

BEEF TARTARE confit egg yolk

WAGYU PIGS IN A BLANKET bt sauce

PASTRAMI SPICED CHICKEN WING russian dressing

STEAK ON TOAST bt sauce

CHICKEN SATAY SKEWERS tahini

BEEF TERIYAKI SKEWERS scallions, sesame seeds



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STATIC STATIONS

THESE ARE UN-MANNED STATIONS ATTENDED AND REPLENISHED BY OUR FRONT OF HOUSE TEAM SERVED FOR ONE HOUR

SLIDERS \$25 PER GUEST, please select two | upgrade with fries or tater tots +10 PP

CHICKEN KATSU

soy ketchup

MEATBALL

pecorino sardo

CHEESEBURGER

american cheese, black pepper mayo, pickle

CRISPY MUSHROOM BAO

(vegan)

POTATO BAR \$25 PER GUEST

MASHED POTATOES WITH A SELECTION OF TOPPINGS

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

CRISPY TACOS \$25 PER GUEST, please select two

salsa, cheese, crema, lime

CHICKEN | BEEF | POTATO | HAM & CHEESE

PIZZA BAR \$25 PER GUEST, please select two

hand stretched and stone baked

PORCINI | MARGHERITA | MOROCCAN

PASTA BAR \$25 PER GUEST, please select two sauces

penne pasta

VODKA SAUCE | MARINARA | PESTO | GARLIC + BUTTER



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CHEF STATIONS

THESE STATIONS ARE MANNED AND ATTENDED BY A CHEF FOR AN INTERACTIVE EXPERIENCE
SERVED FOR ONE HOUR

CARVING \$30 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

ROASTED VEGETABLE MEDLEY
MASHED POTATOES

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 \$35 per guest

OYSTERS AND CHILLED SHRIMP

mignonette, tabasco, cocktail sauce, lemon

UPGRADE YOUR RAW BAR

mini lobster rolls +\$25 per guest

crispy tuna poke tacos +\$25 per guest

PREMIUM \$55 per guest

OYSTERS, CHILLED SHRIMP, CRAB CLAWS, TUNA POKE, AND LOBSTER

mignonette, tabasco, cocktail sauce, lemon

TACO CART \$35 PER GUEST please select two

CHICKEN

BEEF

PORK

MUSHROOM

corn tortillas - salsa, cheese, crema, lime

NYC STREET HOT DOGS \$35 PER GUEST

NATHAN'S BEEF HOT DOGS

martin's potato rolls, crispy onions, yellow mustard, ketchup



PREMIUM LIVE CHEF STATIONS

ENHANCE YOUR EVENT WITH THESE ELEVATED AND INTERACTIVE CHEF STATIONS
SERVED 1 HOUR, MINIMUM 100 GUESTS

38oz PRIME AGED TOMAHAWK STEAKS “WHACKED UP” \$75 per guest
espresso rub, cooked on a BBQ, carved and presented off the bone for your guest
romesco sauce, lettuce cups, house-made kimchi, scallion pancakes

CHEESE WHEEL PASTA “PASTA ALLA RUOTA” \$55 per guest
fresh pasta cooked to order, finished in an alfredo sauce, then tossed in a
‘reggiano parmesan’ cheese wheel for your guests
grated parmesean, pangrattato, truffle oil



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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 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 guest per item

PENNE MARINARA

PENNE A LA VODKA

PENNE PRIMAVERA

PENNE PESTO

MAIN please select two | additional mains +\$18 per guest 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 guest per item

MASHED POTATOES

ROASTED FINGERLINGS

SAFFRON RICE

ROASTED VEGETABLE MEDLEY

GREEN BEANS



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BRUNCH BUFFET

\$75 PER GUEST | served for one hour, attended by an event staff member

CONTINENTAL

ASSORTED PASTRIES muffins, croissants, danish

ASSORTED MINI BAGELS cream cheese

SEASONAL FRUIT + BERRIES

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

Enhance your buffet with a chef attended station

OMELETTE STATION +\$35 PER GUEST

CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS

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

WAFFLE BAR +\$30 PER GUEST

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



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BREAKFAST BUFFET

\$65 PER GUEST | served for one hour, attended by an event staff member

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

Enhance your buffet with a chef attended station

OMELETTE STATION +\$35 PER GUEST

CAGE FREE EGG OMELETTES COOKED IN FRONT OF YOUR GUESTS

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

WAFFLE BAR +\$30 PER GUEST

HOT WAFFLES MADE IN FRONT OF YOUR GUESTS

whipped cream, maple syrup, chocolate syrup, caramel syrup, nutella,
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FAMILY-STYLE LUNCH & DINNER

\$85 PER GUEST | served family-style for the whole table, all menu choices must be pre-ordered

FOR THE TABLE CITRUS MARINATED OLIVES

FIRST please select two

TIER OF DIPS black sesame hummus | caramelized scallion and crème fraîche | avocado-miso

PASTRAMI SPICED CHICKEN WINGS russian sauce

MEATBALL SLIDERS pomodoro, pecorino sardo

MARGHERITA PIZZA di paolo, mozzarella, san marzano, basil

CHARCUTERIE PLATE

SALAD

WALDORF celery root, grapes, bleu cheese

MAINS please select three, served with a chef selection of sides

AGED NY STRIP 14oz 'whacked up', lettuce cups, scallion pancake,
green romesco sauce, house-made kimchi

EVERYTHING BAGEL CRUSTED SALMON caper sauce, tomato + red onion salad

SPAGHETTI & MEATBALLS parmesan, ricotta

CHICKEN SCHNITZEL parsley butter, fries

THAI GREEN COCONUT CURRY tofu, sweet potato, eggplant, zucchini, basil, lime, jasmine rice

Impress your guests with spectacular 38 oz tomahawk steaks

PRIME AGED TOMAHAWK STEAK +\$195 PER STEAK

recommended one steak per five guests

'whacked up' romesco sauce, lettuce cups, scallion pancake, house-made kimchi

DESSERT

NY CHEESECAKE berry compote, graham cracker



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FAMILY-STYLE BRUNCH

\$65 PER GUEST | served family-style for the whole table, all menu choices must be pre-ordered

FOR THE TABLE

SWEET

PASTRIES

basket of assorted pastries

SEASONAL FRUIT CUTS

YOGURT

blueberry compote, oats, chia seeds

FRENCH TOAST

matcha cream, buckwheat syrup, strawberries

SAVORY

EGGS BENEDICT

english muffin, poached egg, prosciutto, hollandaise

CROQUE MONSIEUR

parisian ham, smoked cheddar, dijon

CHOPPED LOX EVERYTHING BAGEL

scallions cream cheese, dill, cucumber, capers

SHAKSHUKA EGG SKILLET

tomato, harissa, goat cheese, grilled bread



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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 & MIX CANDY BAR \$18 PER GUEST

jars of candy and bags for guests to fill

S'MORES STATION \$18 PER GUEST

marshmallow, graham crackers, Hershey's candy, Reese's candy

PLEASE INQUIRE ABOUT OUR BESPOKE GELATO PACKAGES FOR GROUPS OF 50 OR MORE

NIGHT-CAPS

self-serve coffee and tea station with to go cups +\$10 per guest