

A photograph of a modern lounge interior. The space features warm wooden walls with vertical slats, leather sofas with brown and beige cushions, and wooden coffee tables. A large potted plant is in the foreground. The ceiling has exposed wooden beams and modern pendant lights. The floor is made of light-colored tiles. The overall atmosphere is warm and contemporary.

Arlo
Midtown

Events Deck



Altair | The Terrace

The Terrace at Arlo Midtown is our all season main dining room. With a glass ceiling it is an ode to earth and the celestial stars above it. Celebrating the essential tastes and flavors of each season and the elements of Earth.

The Terrace at Altair:

Total Square Feet: 1,044

Seated Capacity: 70

Reception Capacity: 170

Private & Semi-Private



Altair | The Dining Room

The Dining Room at Altair is our fully indoor dining room. With its clean lines and modern decor. Celebrate the essential tastes and flavors of each season. Enjoy tastes inspired by the elements of Earth, Air, Water & Fire. Altair features the finest local ingredients.

The Dining Room at Altair:

Total Square Feet: 1,101

Seated Capacity: 70





Altair | The Bar Room

Located on the ground floor of the Arlo Midtown, The Bar Room is a cocktail bar that embodies the essence of seasonality and the elements. The Bar Room offers the finest collection of craft cocktails inspired by the 4 elements, fine wine, beer, & light fare.

The Bar Room at Altair:

Total Square Feet: 1008

Seated Capacity: 50

Reception Capacity: 120







A.R.T. Midtown | Arlo Roof Top

This spring, summer & fall rooftop offers outdoor sections with spectacular views of the Midtown skyline. Menus feature an excellent selection of craft cocktails, beer, and wine. Dining options include a curated crudo bar, pizza and finger foods.

Roof Top Bar:

Total Square Feet: 1,006

Seated Capacity: 65

Reception Capacity: 90

Private + Semi-private







The Studios

The Studios at Arlo Midtown are a one-of-a-kind event space. The space can be used as one large area or split into two more intimate sections via concealed room dividers. The Studios house two large conference tables with outlets and can be staged with options such as theater-style seating, banquet dining, or standing presentations. Highlights include two TV screens and full audio visual capabilities,



The Studios:

Total Square Feet: 958 + 250 Foyer

Theatre Seating Capacity: 50

Reception Capacity: 60





The Atrium Boardrooms

The Boardrooms are just off of our 20 story Artium at Arlo Midtown. With a simple slide of the door you will be able to see the one hundred fifty foot ceilings. Perfect for small groups looking for an intimate space for a cocktail hour or professionals holding a meeting



The Boardrooms:

Total Square Feet: 161 & 155

Seating Capacity: 16

The Atrium Den

The Atrium Den is a modern, plush, and inviting lounge space with ample modern conveniences. Multiple outlets and adjustable lighting make the Den a perfect location for work, play, or any occasion. Right in the middle of the hotels signature atrium to enjoy the 150 foot ceilings.

The Den:

Total Square Feet: 450

Seating Capacity: 12

Reception Capacity: 20





Cold Platters

Preferred option for rooftop gatherings and cocktail parties

Guacamole & Chips \$150

Grilled Vegetable Salsa, Chimichurri, House-Fried Tortilla Chips

Hummus & Crudite \$150

Roasted Garlic Hummus, Seasonal Vegetables, Freshly Baked Naan

Mezze Platter \$190

Grilled Artichoke, Marinated Olives, Mozzarella, Pickled Peppers, Salami, Garlic Hummus

Cheese Board \$190

Chef's selection of Artisanal Cheeses with Accoutrements

Charcuterie Board \$190

Genoa Salami, Pepperoni, Coppa, Duck & Fig Terrine

Shrimp Cocktail \$300

50 Jumbo Shrimp, Cocktail Sauce, Saffron Aioli

Hot Platters

Preferred option for rooftop gatherings and cocktail parties

French Fry Platter \$75

Shoestring French Fries, Porcini Salt, Herb Aioli

Fried Zucchini Sliders \$180

Crispy Zucchini Sliders, Herb Aioli

Chicken Katsu Sliders \$190

Nori Togarashi Mayonnaise

Impossible Cheeseburger Sliders \$190

Caramelized Onion, Violife Vegan Cheddar

Cheeseburger Sliders \$190

Caramelized Onion, Aged Cheddar

Mushroom Skewers \$225

Grilled Cremini Musrooms, Teriyaki, Salsa Verde

Lamb Skewers \$250

Grilled Lamb Kafta & Chimichurri, Labneh





Dessert Platters

Preferred option for rooftop gatherings and cocktail parties

Fruit Plate \$85

Seasonal Fruits & Berries

Cookie Platter \$90

Freshly Baked Chocolate Chip Cookies (35)

Macarons \$200

An Assortment of Macarons

Flourless Chocolate Cake Bites \$250

Caramel Mascarpone, Hazelnut Crumble

Petit Fours \$250

A Selection of seven different Petit Fours

2-hour Duration

Choice of 4 for \$55/pp

Choice of 6 for \$60/pp

+\$20/pp for every additional hour

Passed Hors D'oeuvres

Only available for a full buy-out of an aforementioned space(s)

- *Cheeseburger sliders w/ cheddar & caramelized onion*
- *Impossible sliders w/ vegan cheddar & caramelized onion*
- *Chicken katsu sliders w/ nori togarashi mayonnaise*
- *Grilled steak skewer w/ salsa Verde*
- *Grilled lamb skewer w/ Chimichurri*
- *Pigs in a blanket*
- *Chicken yakitori skewer w/ spicy teriyaki*
- *Grilled mushroom skewers w/ balsamic marinade*
- *Artichoke dip cup, red endive*
- *Roasted garlic hummus w/, Belgian endive*
- *Sundried tomato, mozzarella, balsamic and basil crostini*
- *Spiced eggplant, hummus and fresh herbs crostini*
- *Tuna tartare crostini w/ avocado, wasabi, scallion*
- *Bacon-wrapped scallop w/ Japanese 7 spice (+3/pp)*
- *Mini crab cake w/ remoulade (+4/pp)*
- *Assorted Petit Four Desserts (+8/pp)*



Breakfast

Only offered for private bookings

Continental Breakfast \$35 per person

Fresh Baked Pastries | Assortment of Energy and Protein Bars
Whole Fruit Bowl | Sliced Fruit Platter

Continental Breakfast Deluxe \$45 per person

Fresh Baked Muffins & Pastries | Assortment of Bagels & Spreads
Build-your-own Parfait Station | Citrus Salad | Fruit Platter

All American Breakfast \$60 per person

Fresh Baked Muffins & Pastries | Assortment of Bagels & Spreads
Build-your-own Parfait Station | Citrus Salad | Fruit Platter
Overnight Oats w/ Grilled Seasonal Fruit | Scrambled Eggs
Sausage | Bacon | Assorted Cereals and Milks

Healthy Breakfast \$60 per person

Avocado Toast w/ Sunny Side Eggs | Berry Salad
Build your own Parfait Station | Citrus Salad | Fruit Platter
Bacon | Scrambled Eggs or Egg Whites | add turkey bacon +5/pp
Individual Overnight Oats | Individual Acai Cups





Lunch

A Sandwich Lunch

Choose 3 / \$45 per person

Choose 4 / \$50 per person

Served With

Artisanal Potato Chips | Antipasti Salad

B.L.T.

Crispy Bacon | Lettuce | Tomato | Sourdough

Turkey Club

Turkey | Bacon | Tomato | Lettuce | White Bread

Turkey Club Wrap

Turkey | Bacon | Arugula | Sundried Tomato | Flour Tortilla

Caprese Sandwich

Tomato | Mozzarella | Basil | Balsamic | Baguette

Grilled Chicken

White Cheddar | Gem Lettuce | Spicy Ranch | Ciabatta

Cheeseburger

Caramelized Onions | Aged White Cheddar

Impossible Cheeseburger

Caramelized Onions | Violife Vegan Cheddar

Grilled Vegetable

Hummus | Salsa Verde | Whole Wheat



Build-a-Bowl Lunch \$50 per person

Base

Seasonal Greens | Quinoa Salad

Farro Salad | Rice Pilaf

Main

Grilled Salmon | Peppercorn Rubbed Chicken

Spiced Cauliflower Steak

Fire-Roasted Hanger Steak +12 p/p

Vegetables

Cherry Tomato Salad | Marinated Cucumbers

Rotating Selection of Peak Season Vegetables

Sauces

Grilled Vegetable Relish | Salsa Verde

Pizza and Pasta Lunch \$55 per person

Pizza

Margherita | Tomato, Basil, Garlic, Mozzarella

Spicy Salsiccia | Smoked Mozzarella, Peppadews, Hot Honey

Truffle | Wild Mushrooms, Fontina, Charred Leeks

Pasta

Fettucini Alfredo | Chicken, Asparagus

Penne Primavera | Tomato, Spring Vegetables

Sides

Caesar Salad | Pecorino, Gem Lettuce

Arugula Salad | Citrus, Fennel



Ethereal Brunch \$55

altair

Brunch
Prix Fixe
Menu

to start

Garlic Dinner Roll *v*

cultured 7 spice butter, honeycomb

Castelfranco *v*

caesar dressing, brioche croutons, pecorino romano

Assorted Pastries *v*

croissants & danishes



entrée

Avocado Toast *v*

poached eggs, crispy quinoa, citrus vinaigrette

Altair Cheeseburger

raclette, caramelized onions, butter lettuce

Buttermilk Pancakes *v*

whipped mascarpone, mixed berry coulis

Steak & Eggs *gf, n*

jalapeño chimichurri, pistachio romesco, onion jus

Wild Mushroom Ravioli *v*

english pea, crispy potatoes, lemon butter

dessert

Chocolate Chip Cookie

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Lunch
Prix Fixe
Menu

to start

Spring Garlic Dinner Roll
cultured 7 spiced butter, honeycomb



Castelfranco *v*
caesar dressing, brioche croutons, pecorino romano

Asparagus Tempura *v*
béarnaise, chili oil

entrée

Smoked Chicken Fontina Sandwich
avocado, arugula, citrus vinaigrette

Altair Cheeseburger
raclette, caramelized onions, butter lettuce

Sea Bass *gf*
verjus beurre blanc, fine herbs, salsa verde

Hanger Steak *gf, n*
jalapeño chimichurri, pistachio romesco, onion jus

Wild Mushroom Ravioli *v*
english pea, crispy potatoes, lemon butter

dessert

Chocolate Chip Cookie



Elemental Lunch \$55



Ethereal Dinner \$65

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ETHEREAL

to start

Spring Garlic Dinner Roll
cultured 7 spiced butter, honeycomb



first course

Castelfranco *v*
caesar dressing, brioche croutons, pecorino romano

Asparagus Tempura *v*
béarnaise, chili oil

entrée

Garden Quinoa Salad *pb, gf*
peas & carrots, elderflower vinaigrette, pea shoots

Sea Bass *gf*
verjus beurre blanc, fine herbs, salsa verde

Hanger Steak *gf, n*
jalapeño chimichurri, pistachio romesco, onion jus

Ricotta Gnocchi *v*
aleppo pepper, charred asparagus, pecorino sardo

dessert

Chef's selection of desserts

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ELEMENTAL

to start

Spring Garlic Dinner Roll
cultured 7 spiced butter, honeycomb



first course

Castelfranco *v*
caesar dressing, brioche croutons, pecorino romano

Asparagus Tempura *v*
béarnaise, chili oil

Ricotta Gnocchi *v*
aleppo pepper, charred asparagus, pecorino sardo

entrée

Garden Quinoa Salad *pb, gf*
peas & carrots, elderflower vinaigrette, pea shoots

Sea Bass *gf*
verjus beurre blanc, fine herbs, salsa verde

Hanger Steak *gf, n*
jalapeño chimichurri, pistachio romesco, onion jus

N'duja Bucatini
calabrian chili, fennel, tomato

dessert

Chef's selection of desserts



Elemental Dinner \$75



Celestial Dinner \$95

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CELESTIAL

to start

Spring Garlic Dinner Roll
cultured 7 spiced butter, honeycomb

Asparagus Tempura *v*
béarnaise, chili oil



first course

Castelfranco *v*
caesar dressing, brioche croutons, pecorino romano

Hamachi *gf*
jalapeño, yuzu vinaigrette, pomelo

Garden Quinoa Salad *pb, gf*
peas & carrots, elderflower vinaigrette, pea shoots

Foie Gras & Truffle Terrine
bacon shallot jam, whole grain mustard, grilled sourdough

entrée

Long Island Duck *gf, n*
pistachio crust, sunchokes, sauce l'orange

Baby Root Vegetables *pb, gf*
beluga lentils, parsley oil, citrus vinaigrette

Sea Bass *gf*
verjus beurre blanc, fine herbs, salsa verde

Hanger Steak *gf, n*
jalapeño chimichurri, pistachio romesco, onion jus

Veal Osso Bucco *gf*
parmesan polenta, lion's mane mushroom, candy cane beets

dessert

Chef's selection of desserts

N/A Beverage Packages

All Day Beverage \$30 per person

Assorted Flavors of Sparkling Water & Sodas | Spa Water

Fresh Juices | Drip Coffee | Artisanal Teas

Beverage Packages

Beer & Wine

\$70 per person for 2 hours / \$35 for each additional hour

Full Beer List | House Red, White, Rose & Sparkling

Standard Open Bar

\$80 per person for 2 hours / \$40 for each additional hour

Full Beer List | House Red, White, Rose & Sparkling

Del Maguey Mezcal | Absolut Vodka | Beefeater Gin |

El Jimador Tequila | Bacardi Rum | Old Forester Bourbon |

Jack Daniel's Rye | Glenmorangie Scotch | Signature Cocktail

Premium Open Bar

\$90 per person for 2 hours / \$44 for each additional hour

Full Beer List | House Red, White, Rose & Sparkling

Tito's Vodka | Grey Goose Vodka | Hendrick's Gin | Avion Tequila

Angel's Envy Bourbon | Glenlivet 12 Scotch | Signature Cocktail





Thank You

For Additional Information Please Contact:

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