



Events Deck

HOTEL
PARK AVE
NYC

HOTEL
PARK AVE
NYC

HOTEL PARK
AVE NYC

JOURNAL



PARK ROSE

The Bar Room

Modern elegance meets NYC style, the Bar Room at Park Rose is designed for gatherings both intimate and grand. Perfect for cocktail receptions, celebrations, private parties and more.

Total Square Feet: 980

Seated Capacity: 60

Reception Capacity: 120

Semi-Private



PARK ROSE

The Dining Room

An intimate escape for elevated dining and unforgettable events. Featuring sleek furnishings, curated design, and sophisticated flair, The Dining Room offers contemporary Italian cuisine. Ideal for elegant dinners, large celebrations, and everything in between.

Total Square Feet: 660

Seated Capacity: 50

Reception Capacity: 100

Private & Semi-Private



PARK ROSE

The PDR

The ultimate hideaway for private dining, intimate celebrations, and personal gatherings. Park Rose's Private Dining Room offers unmatched privacy perfect for VIP gatherings and special moments that call for quiet luxury.

Total Square Feet: 167

Seated Capacity: 12

Reception Capacity: 12

Private



GOLDEN CHILD

The Study

Enjoy a sleek indoor escape at the heart of Golden Child. The Study offers a vibrant, modern space just steps from the rooftop action, ideal for stylish gatherings and vibrant private get togethers.

Total Square Feet: 1,730

Seated Capacity: 70

Reception Capacity: 175

Private & Semi-Private





The Terrace

GOLDEN CHILD

Sky high views meet open air magic on The Terrace at Golden Child. This fully outdoor rooftop escape offers sweeping views of Park Ave. Nestled among Manhattan's skyline, The Terrace provides a stunning backdrop for al-fresco parties, sunset soirees, and starlit celebrations.

Total Square Feet: 1,787

Seated Capacity: 70

Reception Capacity: 175

Private & Semi-Private



SEED LIBRARY

An elusive and irresistible space by cocktail legend Mr. Lyan. Blending retro interiors with a distinctly contemporary edge, Seed Library is intimate and stylishly iconic. An unforgettable space for sophisticated gatherings, standout cocktail events, milestone celebrations and so much more.

Total Square Feet: 1,365

Seated Capacity: 56

Reception Capacity: 150

Private & Semi-Private







Prix Fixe Dining | Lunch

Preferred option for large group dining | groups of 10 or more

Daisy Lunch | 45 p/p

To Start | for the table

BREAD SERVICE Sesamo, Sun-dried Tomato, Pesto

ITALIAN PICKLES Seasonal Vegetables, Gigante Beans, Oregano

Entree | choice of

TOMATO & MOZZARELLA PIZZA Marinara, Garlic, Too Much Basil, Parmesan

ITALIAN SMASH BURGER Double Patty, Asiago, Giardiniera Aioli

SMOKED MEATBALL SANDWICH Sesamo, Pesto, Ricotta, Pecorino Sardo

CAULIFLOWER STEAK Roasted Eggplant, Wine Soaked Tomatoes, Gigante Beans

FETTUCCINE PUTTANESCA Cerignola Olive, Capers, Fire Roasted Tomato

Dessert | for the table

CHEF'S SELECTION OF SEASONAL DESSERT



Tulip Lunch | 65 p/p

To Start | for the table

BREAD SERVICE Sesamo, Sun-dried Tomato, Pesto

ITALIAN PICKLES Seasonal Vegetables, Gigante Beans, Oregano

HERB SALAD Cherry Tomato Candy, Shaved Fontina, Parsley Vinaigrette

ARANCINI Soppresata, Smoked Mozzarella, Pistachio Romesco

EGGPLANT CAPONATA House Made San Marzano Cracker

Entree | choice of

SMOKE SHOW PIZZA Speck, Provola, Taleggio, Black Mission Fig

ITALIAN SMASH BURGER Double Patty, Asiago, Giardiniera Aioli

SMOKED MEATBALL SANDWICH Sesamo, Pesto, Ricotta, Pecorino Sardo

CAULIFLOWER STEAK Roasted Eggplant, Wine Soaked Tomatoes, Gigante Beans

FETTUCCHINE PUTTANESCA Cerignola Olive, Capers, Fire Roasted Tomato

MEDITERRANEAN SEA BASS Sunchoke, Chimichurri, Fennel

Dessert | for the table

CHEF'S SELECTION OF SEASONAL DESSERT



Rose Lunch | 85 p/p

To Start | for the table

BREAD SERVICE Sesamo, Sun-dried Tomato, Pesto

ITALIAN PICKLES Seasonal Vegetables, Gigante Beans, Oregano

EGGPLANT CAPONATA House Made San Marzano Cracker

First Course | choice of

HERB SALAD Cherry Tomato Candy, Shaved Fontina, Parsley Vinaigrette

ARANCINI Soppresata, Smoked Mozzarella, Pistachio Romesco

CASTELFRANCO SALAD Shaved Prosciutto, Crispy Potatoes, Gorgonzola

HAMACHI CRUDO Extra Virgin Olive Oil, Citrus Aioli, Sweet Peppers

Entree | choice of

SUPREME SPICY PIZZA N'duja, Cherry Peppers, Vodka Sauce, Hot Honey

SMOKED MEATBALL SANDWICH Sesamo, Pesto, Ricotta, Pecorino Sardo

CAULIFLOWER STEAK Roasted Eggplant, Wine Soaked Tomatoes, Gigante Beans

PUMPKIN RAVIOLI Guanciale, Sage, Aged Balsamic Vinegar

MEDITERRANEAN SEA BASS Sunchoke, Chimichurri, Fennel

FLAT IRON STEAK Garlic Confit, Bean Puree, Tuscan Kale

Dessert | for the table

CHEF'S SELECTION OF SEASONAL DESSERTS

Prix Fixe Dining | Dinner

Preferred option for large group dining | groups of 10 or more

Daisy Dinner | 65 p/p

To Start | for the table

BREAD SERVICE Sesamo, Sun-dried Tomato, Pesto

ITALIAN PICKLES Seasonal Vegetables, Gigante Beans, Oregano

HERB SALAD Cherry Tomato Candy, Shaved Fontina, Parsley Vinaigrette

ARANCINI Soppresata, Smoked Mozzarella, Pistachio Romesco

EGGPLANT CAPONATA House Made San Marzano Cracker

Entree | choice of

SMOKE SHOW PIZZA Speck, Provola, Taleggio, Black Mission Fig

ITALIAN SMASH BURGER Double Patty, Asiago, Giardiniera Aioli

CRISPY CHICKEN MILANESE Petite Herb Salad, Roasted Pepper Beurre Blanc

CAULIFLOWER STEAK Roasted Eggplant, Wine Soaked Tomatoes, Gigante Beans

FETTUCCINE PUTTANESCA Cerignola Olive, Capers, Fire Roasted Tomato

MEDITERRANEAN SEA BASS Sunchoke, Chimichurri, Fennel

Dessert | for the table

CHEF'S SELECTION OF SEASONAL DESSERT



Tulip Dinner | 85 p/p

To Start | for the table

BREAD SERVICE Sesamo, Sun-dried Tomato, Pesto

ITALIAN PICKLES Seasonal Vegetables, Gigante Beans, Oregano

EGGPLANT CAPONATA House Made San Marzano Cracker

First Course | choice of

HERB SALAD Cherry Tomato Candy, Shaved Fontina, Parsley Vinaigrette

ARANCINI Soppresata, Smoked Mozzarella, Pistachio Romesco

CASTELFRANCO SALAD Shaved Prosciutto, Crispy Potatoes, Gorgonzola

HAMACHI CRUDO Extra Virgin Olive Oil, Citrus Aioli, Sweet Peppers

Entree | choice of

SUPREME SPICY PIZZA N'duja, Cherry Peppers, Vodka Sauce, Hot Honey

CRISPY CHICKEN MILANESE Petite Herb Salad, Roasted Pepper Beurre Blanc

CAULIFLOWER STEAK Roasted Eggplant, Wine Soaked Tomatoes, Gigante Beans

PUMPKIN RAVIOLI Guanciale, Sage, Aged Balsamic Vinegar

MEDITERRANEAN SEA BASS Sunchoke, Chimichurri, Fennel

FLAT IRON STEAK Garlic Confit, Bean Puree, Tuscan Kale

Dessert | for the table

CHEF'S SELECTION OF SEASONAL DESSERT



Rose Dinner | 105 p/p

To Start | for the table

BREAD SERVICE Sesamo, Sun-dried Tomato, Pesto

ITALIAN PICKLES Seasonal Vegetables, Gigante Beans, Oregano

EGGPLANT CAPONATA House Made San Marzano Cracker

HAMACHI CRUDO Extra Virgin Olive Oil, Citrus Aioli, Sweet Peppers

First Course | choice of

BRAISED ARTICHOKE HEARTS Lemon, Capers, Toasted Garlic Breadcrumbs

ARANCINI Soppresata, Smoked Mozzarella, Pistachio Romesco

CASTELFRANCO SALAD Shaved Prosciutto, Crispy Potatoes, Gorgonzola

OYSTERS CASINO Pancetta, Pepper Trio, Grilled Lemon

Entree | choice of

TRUFFLE PIZZA Ricotta, Melted Leeks, Shaved Alba Truffles

VEAL CHOP SALTIMBOCCA Prosciutto, Sage, Pan Drippings

CAULIFLOWER STEAK Roasted Eggplant, Wine Soaked Tomatoes, Gigante Beans

STUFFED SHELLS Lamb Ragu, Herb Ricotta, Oregano

SCALLOPS Á LA PLANCHA Gremolata, Celery Root, Banyuls

FLAT IRON STEAK Garlic Confit, Bean Puree, Tuscan Kale

Sides for the Table | French Fries, Potato Fondant,
Grilled Broccoli Rabe & White Beans

Dessert | Choice of any dessert





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 Accompaniments

Charcuterie Board \$190

Genoa Salami, Pepperoni, Coppa, Duck & Fig Terrine

Oysters on the Half Shell (50) \$250 (add osetra caviar +200)

Calabrian Chili Mignonette, Cocktail Sauce, Lemon

Shrimp Cocktail \$300

50 Jumbo Shrimp, Cocktail Sauce, Saffron Aioli

Hot Platters

Preferred option for rooftop gatherings and cocktail parties

French Fry Platter \$75

Italian Spices, Fresh Herbs, Roasted Garlic Aioli

Pizza Trio \$85

Trio of 12" Pie's | Margherita, Grilled Fig & Speck, Spicy N'duja

Grilled Mushroom Skewers (50) \$160

Crimini Mushrooms, Gremolata, Celery Root

Arancini (30) \$190

Soppresata, Smoked Mozzarella, Pistachio Romesco

Stuffed Shells (30) \$225

Veal Ragu, Herb Ricotta, Oregano

Crispy Cod Skewers (50) \$250

Lightly Breaded and Fried Golden Brown, N'djua Aioli

Oysters Casino (50) \$300

Pancetta, Bell Pepper Trio, Grilled Lemon





Slider Platters (42 pc.)

Preferred option for rooftop gatherings and cocktail parties

Crispy Cauliflower \$160

Roasted Eggplant, Pickled Gigante Bean Spread

Mushroom Steak \$180

Grilled Hen of the Woods, Salsa Verde, Grilled Onions

Italian Smash \$190

Asiago Cheese, Giardiniera Aioli, Shaved Parsley

Smoked Meatball \$190

Mint & Pine Nut Pesto, Herb Ricotta, Pecorino Sardo

Chicken Milanese \$190

Italian Breadcrumb Crusted Chicken Breast, Roasted Red Pepper

Rib Eye Steak \$300

Dry Aged 60 Days, Chimichurri, Garlic Aioli

Dessert Platters

Fruit Plate \$85

A Selection of Seasonal Fruits & Berries

Freshly Baked Chocolate Chip Cookies (50) \$180

Served Hot Just Minutes, Fresh Out of the Oven

Chocolate Covered Strawberries (42) \$190

Assorted Seasonal Toppings

Chocolate Dipped Cannoli (50) \$200

Italian Cream, Pistachio, Chocolate Chip

Macarons (72) \$200

A Selection of Artisanal Macarons

Petit Fours (72) \$250

A Selection of Seven Different Petit Fours





Chef-Manned Pasta Station

\$75/per person

Fresh Pasta Fettuccine, Bucatini, Penne

Sauces Pomodoro, Puttanesca, Creamy Guanciale & Brown Butter, Vodka

Toppings Sautéed Onions & Peppers, Smoked Meatball Bits, Cerignola Olives, Italian Sausage, Melted Leeks, Grilled Chicken, Cannellini Beans, Mussels, Eggplant Caponata, Parmesan, Fresh Herb Mix, Toasted Garlic Breadcrumbs, Wine Soaked Cherry Tomatoes

Chef-Manned Carving Stations

All Carving Stations Include: Potato Dinner Rolls, Horseradish Cream, Smoked Sea Salt, Au Jus'

Sage & Peppercorn Crusted Pork Loin \$250/per loin

Garlic & Rosemary Spiced Beef Tenderloin \$650/per loin

Herb Crusted Prime Rib \$850/per loin

2-hour Duration

Choice of 4 for \$55/pp

Choice of 6 for \$60/pp

+\$20/pp for every additional hour

Passed Hors D'oeuvre

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

- Cheeseburger Sliders | Asiago Cheese, Giardiniera Aioli
- Impossible Sliders | Asiago Cheese, Giardiniera Aioli
- Chicken Milanese Sliders | Herb Ricotta, Mint Pesto
- Grilled Steak Skewers | Salsa Verde
- Crispy Lamb Shell | Chimichurri
- Eggplant Caponata | San Marzano Cracker
- Chicken Yakitori Skewer | Tomato & Caper Rub
- Mini Arancini | Soppresata, Mozzarella, Pistachio Romesco
- Grilled Mushroom Skewers | Gremolata
- Artichoke Dip Cup | Red Endive, Chives
- Roasted Garlic Hummus Cup | Belgian Endive, Herb Oil
- Sundried Tomato Crostini | Mozzarella, Balsamic & Basil
- Eggplant Caponata & Ricotta Crostini | Tomato Cracker
- Hamachi Tartare Crostini | Citrus Aioli, Sweet Peppers
- Bacon-Wrapped Scallop | Celery Root, Banyuls (+4/pp)
- Mini Crab Cake | Remoulade (+4/pp)



Breakfast

Only offered for private bookings

Continental Breakfast **\$35 per person**

Fresh Baked Pastries | Assortment of Bagels
Whole Fruit Bowl | Sliced Fruit Platter

Continental Breakfast Deluxe **\$45 per person**

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

All American Breakfast **\$60 per person**

Fresh Baked Muffins & Pastries | Assortment of Bagels
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
Turkey Bacon | Scrambled Eggs or Egg Whites
Overnight Oats w/ Grilled Seasonal Fruit | Acai





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

Chicken Parm

Tomato Sauce | Parmesan | Mozzarella | Brioche

Meatball Sub

Ricotta | Pecorino Sardo | Tomato Sauce | Sesamo

Caprese Sandwich

Tomato | Mozzarella | Basil | Balsamic | Baguette

Grilled Chicken

White Cheddar | Gem Lettuce | Roasted Garlic Aioli

Cheeseburger

Asiago Cheese | Giardiniera Aioli

Impossible Cheeseburger

Asiago Cheese | Giardiniera Aioli

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 Fish of the Day | Chicken Milanese

Spiced Cauliflower Steak

Fire-Roasted Flat Iron Steak +12 p/p

Vegetables

Cherry Tomato Salad | Marinated Cucumbers

Rotating Selection of Peak Season Vegetables



Pizza and Pasta Lunch

\$55 per person

Pizza

Margherita | Tomato, Basil, Garlic, Mozzarella

Spicy Nduja | Cherry Peppers, Hot Honey

Truffle | Ricotta, Charred Leeks

Pasta

Fettucini Alfredo | Chicken, Acorn Squash

Penne ala Vodka | Tomato, Fall Vegetables

Sides

Garlic Bread | Parmesan, Pesto

Arugula Salad | Citrus, Fennel

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 | Custom 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 | Custom
Cocktail





Thank You!

For Additional Information Please Contact:

Lena Block

Event Manager

Lena@renwicknyc.com