



HAVEN

Rooftop®

132 W 47TH ST NEW YORK, NY 10036 | WWW.HAVENROOFTOP.COM | EVENTS@SANCTUARYHOTELNYC.COM | 212-665-3636



BEVERAGE PACKAGES

LUXURY OPEN BAR PACKAGE (MINIMUM 2 HOUR)

\$95 PER PERSON FOR 1ST TWO HOURS
+ \$40 PER PERSON FOR 3RD HOUR
+ \$30 PER PERSON FOR 4TH HOUR

VODKA Grey Goose, Tito's, Belvedere
RUM Flor de Cana, Bacardi
WHISKEY Macallan 12
TEQUILA Don Julio 1942, Casamigos Anejo
GIN Hendrick's, No. 3 London Dry, Empress
SCOTCH Glenfiddich 12, Glenlivet 12,15,
Laphroaig 10 Year old Islay
SPARKLING Moet

Wine TBD by event manager and client

PREMIUM OPEN BAR (MINIMUM 2 HOURS)

\$70 PER PERSON FOR 1ST TWO HOURS
+ \$30 PER PERSON FOR 3RD HOUR
+ \$25 PER PERSON FOR 4TH HOUR

VODKA Ketel One, Tito's
RUM Bacardi, Myer's, MountGay,
Captain Morgan
WHISKEY Johnny Walker Black, Maker's Mark,
Jameson, Dewars, Bulleit, Mitchers Rye
TEQUILA Patron, Don Julio Blanco,
Casamigos Silver, Cazadores
GIN Bombay Sapphire, Hendrick's, Tanqueray
SPARKLING Caposaldo Prosecco
WINE & BEER
Domestic & Imported
Assorted mixers, Garnishes

*Standard liquor included
Inclusive of Specialty Cocktails!*

STANDARD OPEN BAR (MINIMUM 2 HOURS)

\$60 PER PERSON FOR 1ST TWO HOURS
+ \$25 PER PERSON FOR 3RD HOUR
+ \$20 PER PERSON FOR 4TH HOUR

VODKA Absolut, 42 Below
RUM Bacardi, Myer's Dark,
WHISKEY Jack Daniel's, Jameson, Jim Beam
TEQUILA Cazadores
GIN Bombay Dry
SPARKLING Prosecco

WINE & BEER
Domestic & Imported
Assorted Mixers, Garnishes, Juices & Sodas
Does not include shots

WINE & BEER (MINIMUM 2 HOURS)

\$40 PER PERSON FOR 1ST TWO HOURS
+ \$20 PER PERSON FOR 3RD HOUR
+ \$10 PER PERSON FOR 4TH HOUR

WINE & BEER
Domestic & Imported
Assorted Regular & Diet Sodas

All prices subject to tax and services



PASSED HORS D'OEUVRES

COLD

Caprese Skewers \$65 *V,GF*
balsamic & pesto

Watermelon & Feta Skewers \$60
walnut-cherry vinaigrette

Crab & Avocado \$80
on tortilla chip

Tuna Tartare \$80 *GF*
on crispy wonton

Tomato Bruschetta Toast \$75 *V*

Greek Salad Skewers \$75 *V,GF*

Antipasto Skewer \$80 *GF*

Shrimp Ceviche Cups \$95

Assorted Sushi & Specialty Rolls \$150

PASSED HORS D'OEUVRES

(MINIMUM 2 HOUR)

\$70 PER PERSON FOR 1ST TWO HOURS

+ \$20 PER PERSON HOUR ADDITIONAL

PLEASE CHOOSE 6

\$10 PER ADDITIONAL CHOICE, PER PERSON

*All items from the unlimited Hors D' Oeuvres
Can be ordered as individual platters*

*** Can be prepared **Gluten Free** *GF* or **Vegan** *V* ***

*Notify catering manager of
food allergies in advance*

HOT

Veggie Spring Rolls *sweet chili sauce* \$75

Mushroom & Goat Cheese Crostini \$70

Red Flatbread Pizza *marinara/or white truffle* \$65

Truffle Mac & Cheese Spoons \$65

Mushroom Risotto Spoons \$60

Mini Crab Cake *tartar sauce* \$80

Cajun Chicken Skewers *beurre blanc* \$75 *GF*

Beef Chimichurri Skewers \$80 *GF*

Prosciutto-Wrapped Mozzarella *balsamic glaze* \$80 *GF*

Cheeseburger Sliders \$100

Chicken Parm Sliders \$90

Pulled Pork and Pickle Sliders \$90

Pork Dumplings *sweet glaze* \$80

Crab Rangoon's \$80

Chicken Empanadas \$80

All prices subject to tax and services



GRAZING STATIONS

PRICED PER PLATTER
(EACH PLATTER SERVES 20 GUESTS)

COLD

Chef's Cheese & Charcuterie Selection \$100
with fig jam & assorted crackers

Crudites, Pita, Hummus Platter \$80 ✓

Individual Crudites & Hummus Cups \$75 ✓

Guacamole & Chips \$80 ✓

Mezze Platter \$70
baba ganoush, roasted veggies, feta, olives

Jumbo Shrimp Cocktail \$110
Virgin bloody mary sauce

Mini Lobster Roll \$135

HOT

Crispy Calamari \$70
with marinara

Buffalo Chicken Wings \$75

Buffalo Cauliflower \$60 ✓

Grilled Lamb Lollipops \$135

Spanakopita \$70

Pigs in a blanket \$60

Cheeseburger Sliders \$100

VEGAN \$25 per person (selection of five)

Crudité ✓

Mezze ✓

Guac and Veggies ✓

Roasted Chimichurri Cauliflower ✓

Fruit Assortment ✓

Greek Salad Cups ✓

Bruschetta Toast ✓

DESSERT Stationary or Passed

Farmers Market Fruit Platter \$80 ✓

Assorted Mini Desserts (Chef's Selection)

*lemon cheesecake, chocolate mousse,
vanilla cheesecake, lemon tarts, berries
with crème fraiche, mini cookie bites,
mini brownie bites*

Full Plater (20 pieces) \$110

All prices subject to tax and services



DINNER STATION

OFFERED FOR PRIVATE ROOM BUYOUTS AND FULL ROOFTOP BUYOUTS (UNLIMITED FOR 2 HOURS)

Bar Bites Dinner Stations

Choose a minimum of 3 items from any of the stations below. Each item is \$25 per person and can be mixed and matched across stations.



SLIDER STATION

Cheeseburger
Portobello
Chicken Parmesan
Pulled Pork

SIDE OPTIONS: *Truffle Parm or Plain Fries*



TACO STATION

Chicken
Steak
Fish

Served with rice, beans & pico de gallo

TOPPINGS: *lettuce, sour cream, hot sauce*



PASTA STATION

Risotto Saffron *asparagus mascarpone, arborio rice*
Gnocchi *mushroom, parmesan, truffle, white wine*
Penne Pasta *tomato sauce, basil, parmesan*
Rigatoni Bolognese *meat sauce, parmigiana*
Linguini and Shrimp



VEGETARIAN STATION

Roasted Beet Salad *frisee, walnuts, goat cheese*
Kale Salad *avocado, carrots, raisins, sunflower seeds, lemon*
Greek Salad *mesclun, tomatoes, feta, kalamata olives, lemon dressing* ✓
Couscous Salad
Roasted Root Vegetables ✓
Truffle Parmesan French Fries



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SPECIALTY STATIONS

OFFERED FOR PRIVATE ROOM BUYOUTS AND FULL ROOFTOP BUYOUTS (UNLIMITED FOR 2 HOURS)



LITTLE ITALY \$65 PER PERSON

Flatbread Pizza (*Select 3*)
Marinara
Buffalo Chicken
White Truffle
Prosciutto & Arugula
Pepperoni
Pepper/Onion Sauteed

Pasta (*Select 1*)
Penne a la Vodka
Gnocchi
Risotto

Antipasto Salad or
Garlic Bread



MEDITERRANEAN \$75 PER PERSON

Chicken Kabab
red onion, bell pepper, tomato

Steak Kabob
white onion, mushroom, bell peppers

Garlic Basmati Rice

Bright Color Roasted Root Veggies ✓

Salmon Fillet

Soft, warm Pita Bread





DINNER STATION UPGRADE

OFFERED FOR PRIVATE ROOM BUYOUTS AND FULL ROOFTOP BUYOUTS. UPGRADE WITH ADDITIONAL SPECIALTY STATIONS
(2 HOUR MINIMUM)

ALL STATIONS ARE SELF SERVE. ADD ON SERVER: \$150 PER STATION



ARTISANAL MEAT & CHEESE STATION

+ \$45 PER PERSON FOR 2 HOURS

French brie, parmigiana Reggiano, young manchego, truffle pecorino, Prosciutto de Parma, fig jam, speck americano

*Fresh vegetable crudites and hummus dip
A selection of crackers and toasted pita points*



SUSHI & SPECIALTY ROLLS STATION

+ \$110 PER PERSON FOR 2 HOURS

Select 4 fish types:
Tuna, Salmon, Scallop, Yellowtail, Eel, Snapper, Sea Bream, Shims Aji, Sweet Shrimp, Toro

Select 2 Specialty Rolls or Chef's Selection
Spicy Tuna Roll
Match Crunch Roll:
spicy baked crab, shrimp tempura, avocado, matcha covered rice pearls
Sansho Eel Roll:
cucumber, avocado, sesame, sansho pepper
Vegan Roll:
soy paper, avocado, cucumber, yuzu miso
Washugyu Beef:
American waygu, shrimp tempura, avocado, crab, yakiniku miso, chives



MINI DESSERT STATION

+ \$35 PER PERSON FOR 1 HOUR

Tiramisu
Cookies
Brownies
Panna Cotta
Lemon Tart
Berries & Cream
Crème Brulee
Vanilla Cheesecake graham cracker crust





BUFFET MENU

OFFERED TO FULL ROOFTOP BUYOUT
(1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES, 1 MINI DESSERT)



SALAD

Arugula Parmesan *cherry tomatoes, shaved parmesan and balsamic vinaigrette* ✓

Asian Salad *napa cabbage, almonds, sesame and carrots*

Caesar *romaine lettuce, parmesan cheese, crouton*

Garden Salad *tomato, carrot, cucumber, red onion* ✓

Kale *carrots, raisins, sunflower seeds, lemon dressing* ✓

Chopped Wedge *bacon, corn, cucumber, tomato, ranch dressing*



PASTA

Penne a la Vodka

Rigatoni Bolognese *homemade meat sauce, fresh parmigiana*

Mushroom Risotto *fresh mushrooms, herbs, butter*

Gnocchi *pesto, parmesan, micro basil*

Prosciutto Pasta *peas and parmesan*

Spinach & Ricotta *stuffed shells*

Truffle Gnocchi

Linguini & Shrimp





BUFFET MENU

OFFERED TO FULL ROOFTOP BUYOUT
(1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES, 1 MINI DESSERT)



ENTREE

Salmon Pan Seared *crispy skin*
Sesame Crusted Tuna
Seafood Paella
Cajun Chicken Breast *beurre blanc sauce*
Chicken Parmesan
Chicken Francese
Flat Iron Steak
(MP) Short Ribs
(MP) Rack of Lamb
Turkey Breast
Eggplant Rollatini



SIDE DISH

Garlic Mashed Yukon
Cream Spinach
Sautéed Mushrooms
Rosemary Marble Potatoes
Roasted Candied Carrots



DESSERT

Fresh Berries *whipped cream*
Chocolate Mousse *whipped egg whites, semi-sweet chocolate*
Cheesecake *graham cracker crust*
Tiramisu Shooter *mascarpone, lady fingers, coffee liqueur*





PRIX FIX SEATED DINNER

OFFERED TO GUESTS IN A PRIVATE ROOM OVERLOOKING THE MAIN ROOFTOP
OR SEATED AT DINNER TABLES MIXED IN WITH OTHER DINERS ON ROOFTOP MAIN FLOOR



FOR PARTIES OF 15+ GUESTS:

3 COURSE SEATED DINNER

CLIENT TO SELECT:

COURSE ONE

2 Appetizers served family style

COURSE TWO

3 Entrees for guests to choose one

COURSE THREE

We serve an assortment of mini chef selected desserts per guest

[Full Dinner Menu Link Here](https://www.havenrooftop.com/dinner)

<https://www.havenrooftop.com/dinner>

BEVERAGES

Please find our open bar on page 2





FLOORPLAN

