

A modern lounge area with warm wooden walls and ceiling. The space features several leather sofas with cushions, wooden coffee tables, and large pendant lights. The floor is a light-colored tile. On the right, there are glass-walled rooms. The overall atmosphere is bright and contemporary.

Arlo  
Midtown

# Events Deck





# 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 Arlo Midtown:

Total Square Feet: 1,044

Seated Capacity: 70

Reception Capacity: 170

Private & Semi-Private





# The Dining Room

The Dining Room at Arlo Midtown is our fully indoor dining room. With its clean lines and modern decor. Celebrating the essential tastes and flavors of each season and the elements of Earth, Altair features the finest local ingredients.

## The Dining Room at Arlo Midtown:

Total Square Feet: 1,101

Seated Capacity: 70

Reception Capacity: 170





## Private Dining

The Private Dining Room at Arlo Midtown is a fully indoor dining room with access to the Terrace and The Dining Room. Celebrating the essential tastes and flavors of each season and the elements of Earth,



### Private Dining at Arlo Midtown:

Total Square Feet: 311

Seated Capacity: 18

Reception Capacity: 30

Private





## 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 Arlo Midtown:

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: 120

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: 40

Reception Capacity: 80









## 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

Four Fat Fowl, Dansk Blue, Bijou, Boursin, Monte Enebro, NY White Cheddar, Accoutrements

## Charcuterie Board \$190

Genoa Salami, Pepperoni, Chorizo, Duck & Fig Terrine, Pickled Cauliflower, Cornichons

## Shrimp Cocktail \$300

50 Jumbo Shrimp, Cocktail Sauce, Safron Aioli



# Hot Platters

Preferred option for rooftop gatherings and cocktail parties

## French Fry Platter \$75

Shoestring French Fries, Porchini Salt, Herb Aioli

## Fried Zucchini Sliders \$180

Crispy Zucchini Sliders Aged Balsimic, Aioli

## Chicken Katsu Sliders \$190

Nori Togarashi Mayonnaise

## Impossible Cheeseburger Sliders \$190

Caramelized Onion, Aged Cheddar

## Cheeseburger Sliders \$190

Caramelized Onion, Violife Vegan Cheddar

## Mushroom Skewers \$225

Grilled Crimini Musrooms, Balsamic Marinade, Salsa Verde

## Lamb Skewers \$250

Grilled Lamb Kafta & Pomegranite Molasis, Labneh







# Dessert Platters

Preferred option for rooftop gatherings and cocktail parties

## **Fruit Plate** \$85

Seasonal Fruits & Berries

## **Buttermilk Panna Cotta Cups** \$190

Seasonal Berries

## **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 p/p for every additional hour

- 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/ pomegranite & labne
- Pigs in a blanket
- Chicken yakitori skewer w/ spicy teriyaki
- Grilled mushroom skewers w/ balsamic marinade

## Passed Hors D'oeuvres

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

- 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 p/p)
- Mini crab cake w/ remoulade (+4 p/p)
- Assorted Petit Four Desserts (+8 p/p)



# 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 \$40 per person

Fresh Baked Muffins & Pastries | Assortment of Bagels & Spreads

Build-your-own Parfait Station | Citrus Salad | Fruit Platter

## All American Breakfast \$50 per person

Fresh Baked Muffins & Pastries | Assortment of Bagels & Spreads

Build-your-own Parfait Station | Citrus Salad | Fruit Platter

Overnight Oats w/ Grilled Apples | Scrambled Eggs

Sausage | Bacon | Assorted Cereals and Milks

## Healthy Breakfast \$50 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

Individual Overnight Oats | Individual Acai Cups







# Lunch

## A Sandwich Lunch

Choose 3 / \$40 per person

Choose 4 / \$45 per person

Served With

Artisinal Potato Chips | Antipasti Salad

**B.L.T.**

Thick Cut Bacon | Lettuce | Tomato | Sour Dough

**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 | Aged White Cheddar

**Grilled Vegetable**

Hummus | Salsa Verde | Whole Wheat

**Avocado & Cucumber**

Tomato | Lemon Ricotta | Pumpnickel



## 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 | Scandinavian Cucumbers

Marinated Artichoke Hearts | Grilled Broccolini

Roasted Delicata Squash | Acorn Squash

### Sauces

Grilled Vegetable Relish | Salsa Verde

## Pizza and Pasta Lunch \$55 per person

### Pizza

**Margherita** | Tomato, Basil, Garlic, Mozzarella

**Salsiccia** | Sausage, Broccoli Rabe, Caciocavallo

**Funghi** | Beech & Cremini Mushrooms, Pesto, Fontina

### Pasta

**Risotto** | Asparagus, Morel Mushrooms

**Radiatore Verde** | White Bolognese, English Peas

### Sides

**Caesar Salad** | Roasted Chicken Gem Lettuce

**Endive & Arugula Salad** | Dates, Walnuts



# Large Group Dining

\$65 per person



## To Begin

**Eggplant and Garlic Hummus** | Freshly Baked Pita, Crispy Lentils

## For the Table

**Burrata** | Grilled Focaccia, Pistachio Chili Crisp

**Fried Calamari** | Aioli, Lemon

**Caesar Salad** | Gem Lettuce, Parmesan Cheese

## Choice of Entree

**Risotto** | Asparagus, Morel Mushrooms

**Endive & Arugula Salad** | Salmon Confit, Dates, Walnuts

**Radiatore Verde** | White Bolognese, English Peas

**Funghi** | Beech & Cremini Mushrooms, Pesto, Fontina, Parmesan

**Roasted Half Chicken** | Escarole, Charred Jalapeño Vinaigrette

## Dessert

**Buttermilk Panna Cotta** | Strawberries, Saba

# N/A Beverage Packages

## All Day Beverage \$30 per person

Assorted Flavors of Sparkling Water & Sodas | Spa Water

Fresh Juices | Drip Coffee | Artisinal 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

## 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







# Thank You

For Additional Information Please Contact:

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