



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







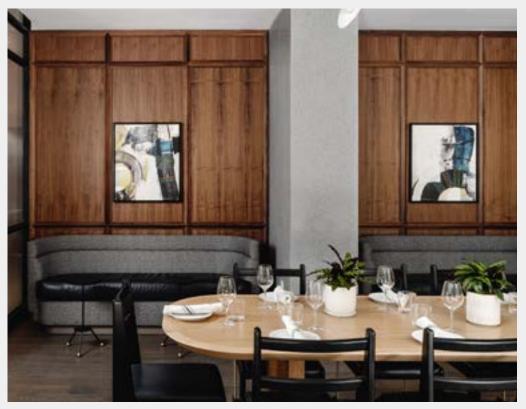
The Dining Room

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







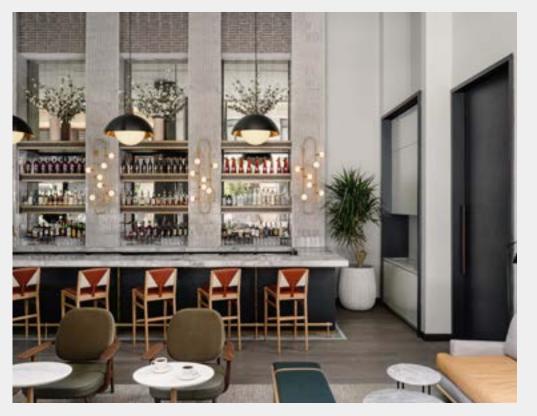


Private Dining

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



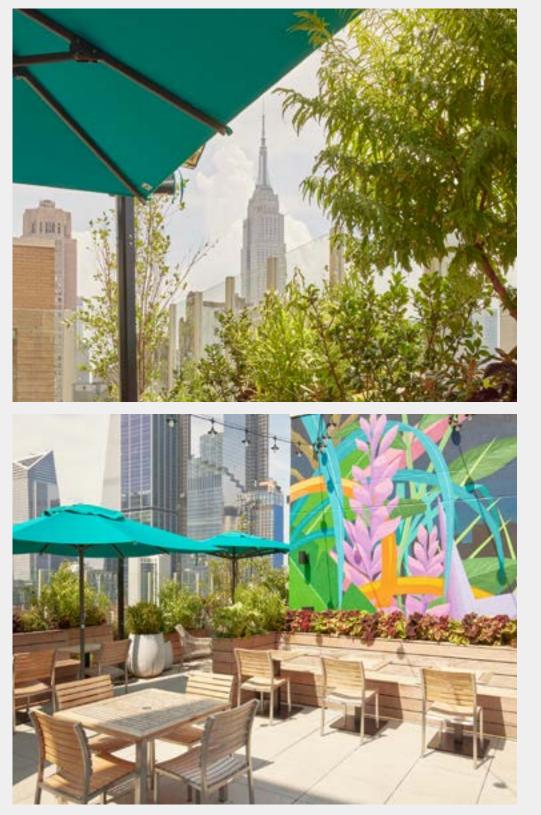


The Bar Room

Located on the ground floor of the Arlo Midtown, The Bar Room is a cocktail bar that embodies the essence of seasonality and the elemonts. 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 I Arlo Roof Top

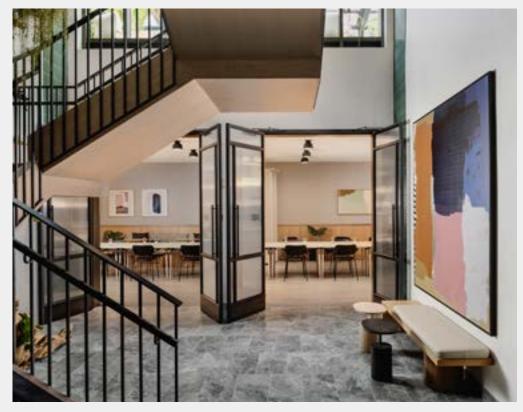
This spring, summer & fall rooftop offers outdoor sections with spectacular views of the Midtown skyline. Menus feature an excellent selection of craft cocktails, beer, and wine. Dining options incude a curated crudo bar, pizza and finger foods.

Roof Top Bar:

Total Square Feet: 1,006 Seated Capacity: 65 Reception Capacity: 120 Private + Semi-private



1.0



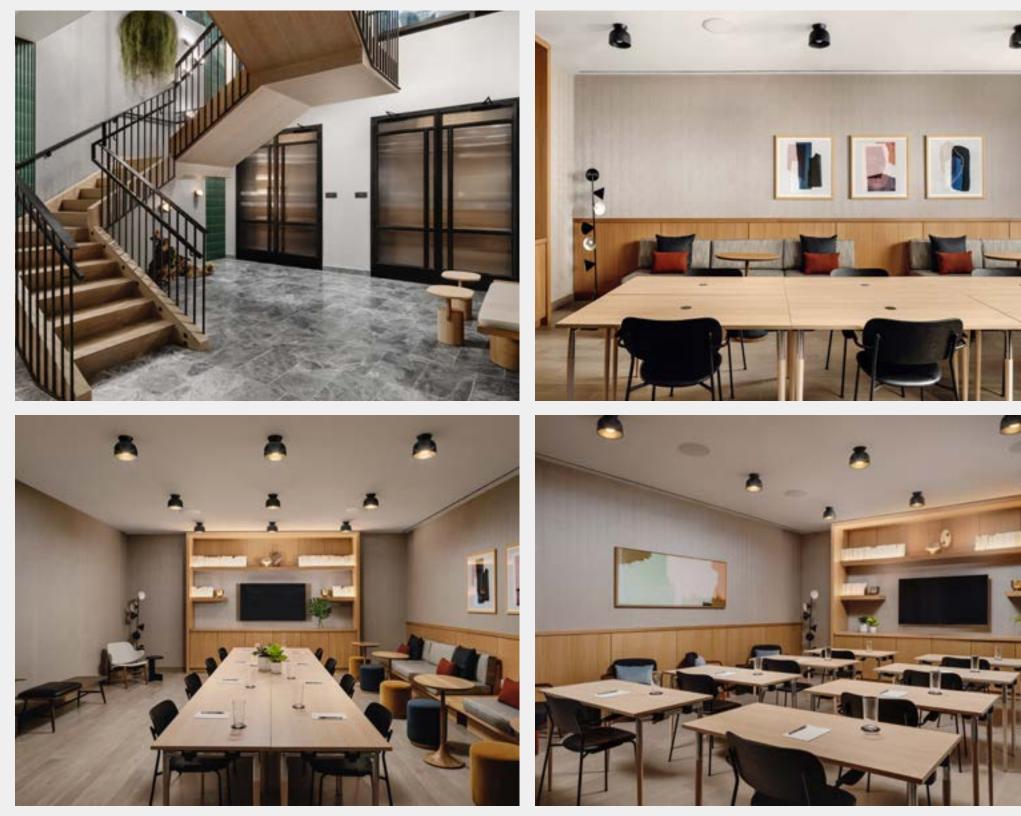


The Studios

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





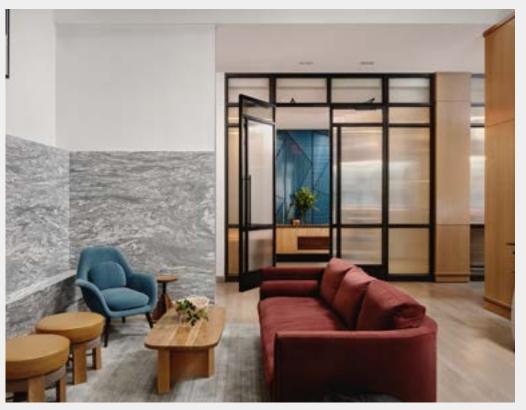


The Atrium Boardrooms

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 atruim 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

Macaroons \$200

An Assortment of Macaroons

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

Passed Hors D'oeuvres

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

- Cheeseburger sliders w/ cheddar & carmelized onion
- Impossible sliders w/ vegan cheddar & carmelized 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

- Artichoke dip cup, red endive
- Roased 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 Protien 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 | Scramled 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 | Pumpernickel



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

MargheritaTomato, Basil, Garlic, MozzarellaSalsicciaSausage, Broccoli Rabe, CaciocavalloFunghiBeech & Cremini Mushrooms, Pesto, Fontina

Pasta

RisottoAsparagus, Morel MushroomsRadiatore VerdeWhite 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

RisottoAsparagus, Morel MushroomsEndive & Arugula SaladSalmon Confit, Dates, WalnutsRadiatore VerdeWhite Bolognese, English PeasFunghiBeech & Cremini Mushrooms, Pesto, Fontina, ParmesanRoasted Half ChickenEscarole, 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:

Kelly Whitehead

Event Director

Kelly@renwicknyc.com

Events@renwicknyc.com