



Arlo
Soho

Events Deck



Lindens

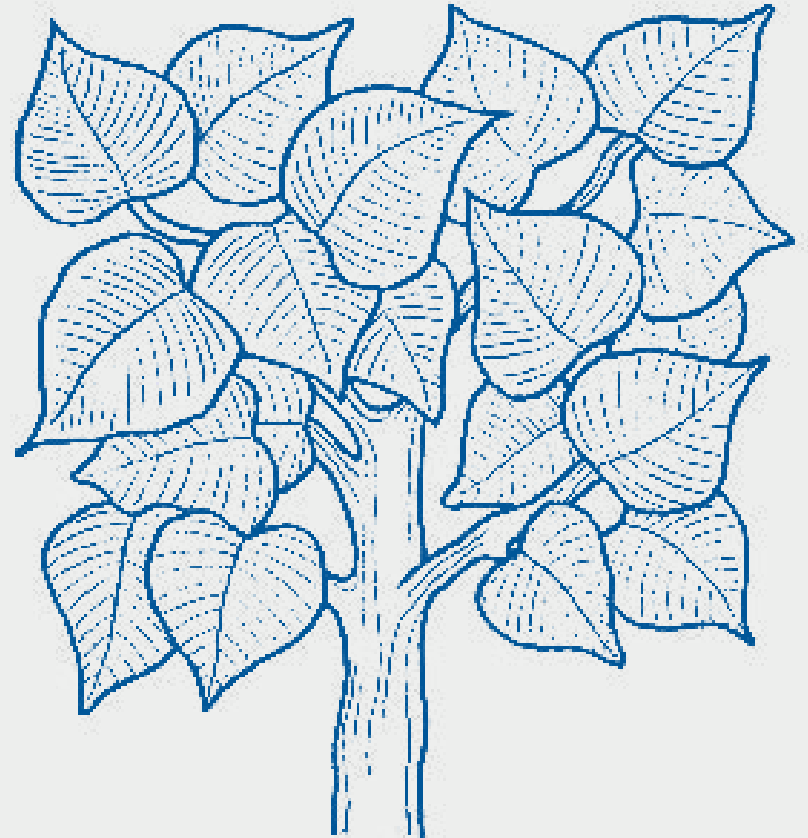
Lindens is a modern American restaurant situated within the Arlo SoHo NY. Celebrating the essential tastes and flavors of each season, Lindens features the finest local ingredients. Inspired by the Linden trees that line New York's streets, Lindens is a spirited ode to nature within the city

Dining Room

Total Square Feet: 2,750

Seated Capacity: 90 guests total (semi-private + buy-outs available)

Standing Capacity: 125

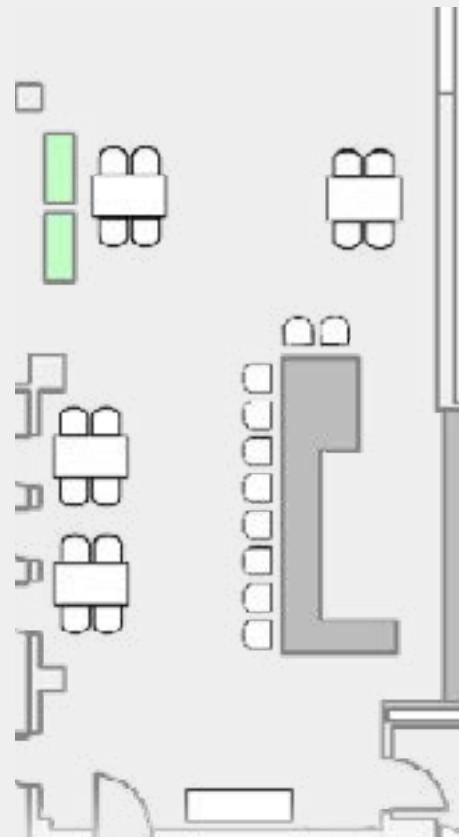






Foxtail

Located on the ground floor of the Arlo Soho, Foxtail is a cocktail speakeasy that embodies the essence of mischief. A homage to midcentury glamour, Foxtail offers the finest collection of craft cocktails, fine wine, beer, & light fare. Hide away and indulge in Foxtail's fanciful whimsy. The essence of boundless adventure & imagination awaits. Foxtail features a wall of floor-to-ceiling windows that allow an abundance of natural light if desired.



Bar:

Size: 36 ft. x 21 ft.

Total Square Feet: 755

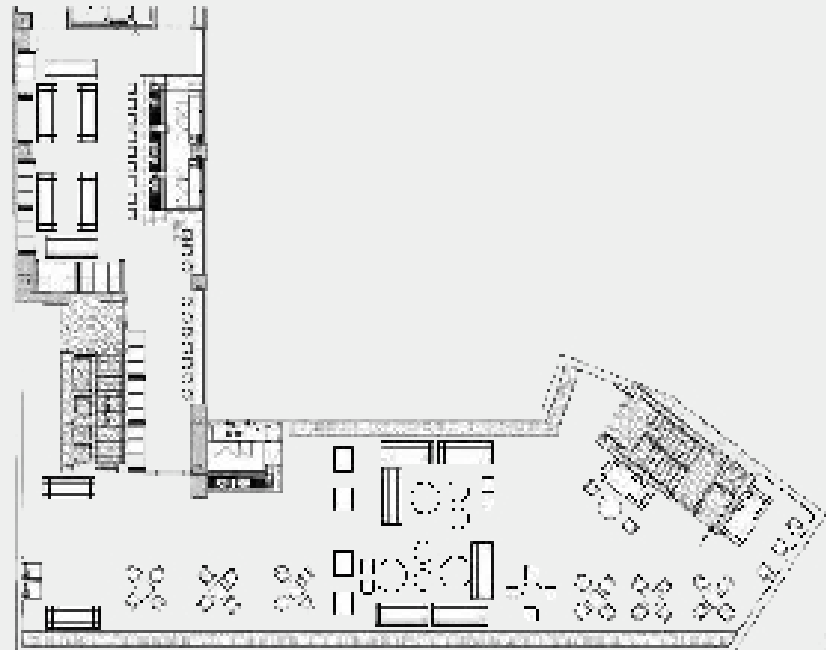
Capacity: 60 recep-





A.R.T. SoHo (Arlo Roof Top)

This year-round rooftop offers both indoor and outdoor sections with spectacular views of the lower Manhattan skyline. Menus feature an excellent selection of craft cocktails, beer, and wine. Dining options include a curated raw bar and finger foods.



Bar + Terrace:

Total Square Feet: 3,000

Capacity: 250 reception (private + semi-private)







Studios and Terrace

The Studios and adjoining Terrace are a one-of-a-kind event space. The space can be used as one large area or split into three 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 four TV screens and full audio visual capabilities, paired with exclusive access to the 600-square-foot terrace overlooking The Courtyard.

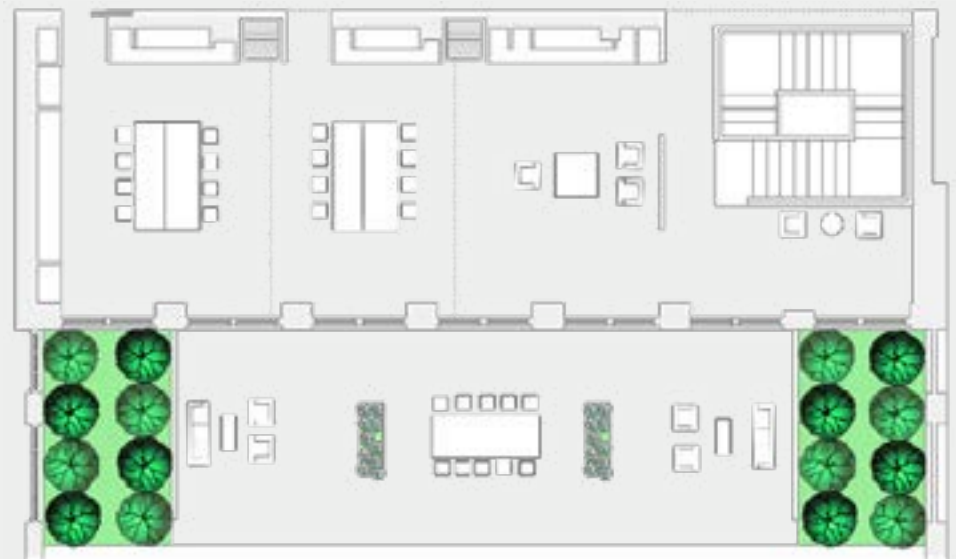
Studios + Terrace

Total Sq Ft: 650

Terrace Sq Ft: 600

Capacity: 75 reception style

50 theater style





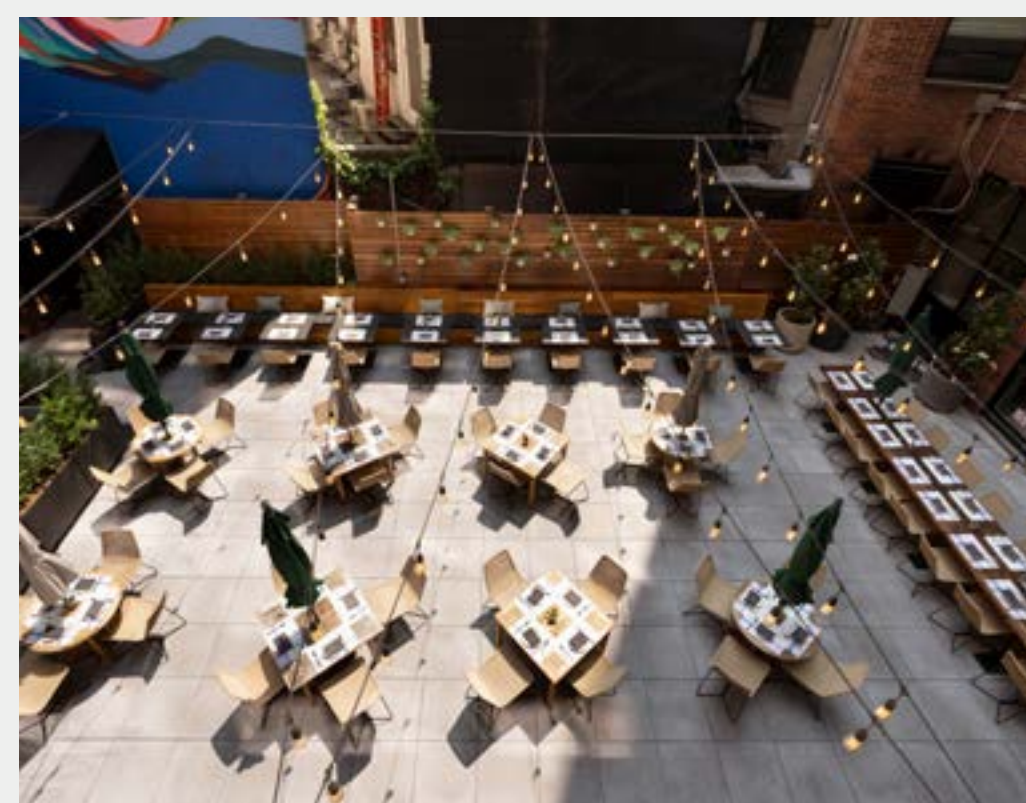
The Courtyard

The Courtyard offers a unique open-air oasis in the center of Arlo SoHo. The space can be accessed from and combined with A.L.B., The Living Room and Lindens. The Courtyard is perfect for an unforgettable large event as well as an independent intimate affair. The Courtyard switches theme and decor on a seasonal basis, making for a truly memorable occasion.

Size: 60 ft. x 30 ft.

Total Square Feet: 1,800

Capacity: 75 reception style



Living Room

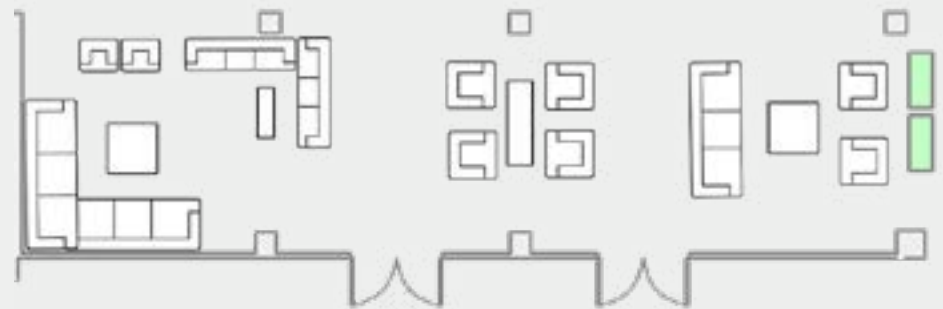
The Living Room is a modern, plush, and inviting lounge space with ample modern conveniences. Multiple outlets and adjustable lighting make the Living Room a perfect location for work, play, or any occasion. Floor-to-ceiling windows and doors open into The Courtyard and A.L.B., allowing for a range of event sizes. With movable furniture, a built-in projection system, and independent audio visual capabilities, the Living Room is completely customizable to your specific needs.

Living Room

Size: 64 ft. x 14 ft.

Total Square Feet: 868

Capacity: 75 reception style
75 theater style



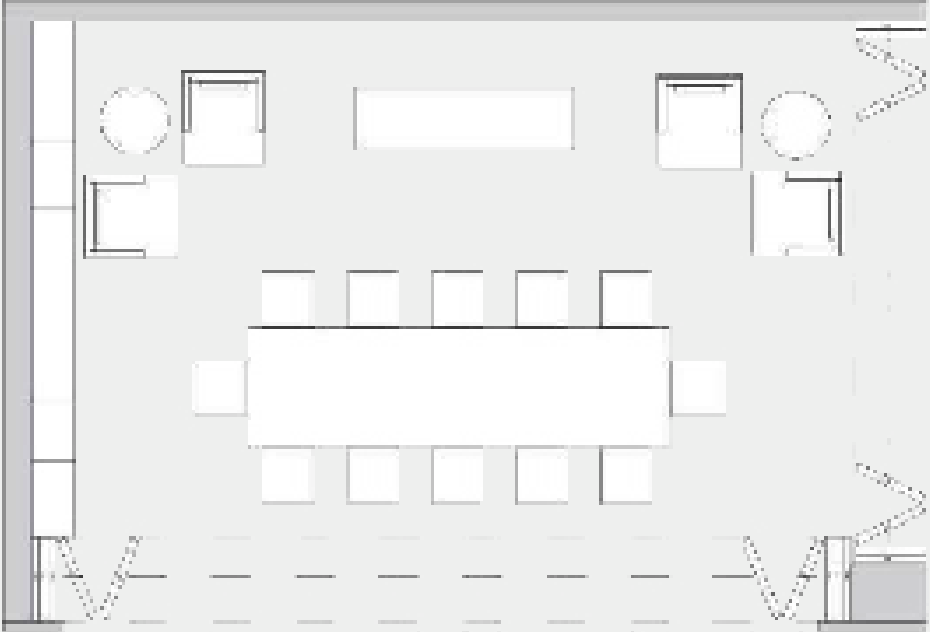


Library

The Library is a modern and contemporary space showcased in heart of Arlo Soho's main lobby level. Enclosed via sliding, paneled doors, the Library provides an energetic area to come together. The space features a flat screen TV and boardroom table equipped with all of the USB and power outlets to charge any gathering!

Library

- Size:** 25 ft. x 16 ft.
- Total Square Feet:** 400
- Capacity:** 10 boardroom style





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

Raw Bar Plateau \$98

East and West Coast Oysters, Shrimp Cocktail, Maine Lobster, Tuna Tataki

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 with Seasoning Salt, Herbs & Truffle Aioli

Eggplant Parmesan Sliders \$180

Crispy Eggplant Sliders with Tomato Sauce, Mozzarella & Parmesan Cheese

Crispy Chicken Sliders \$190

Crispy Chicken Sliders with Spicy Ranch Sauce

Impossible Cheeseburger Sliders \$190

Cheeseburger Sliders with Vegan Cheese, Fancy Sauce & Cherry Pepper Relish

Cheeseburger Sliders \$190

Cheeseburger Sliders with White American, Fancy Sauce & Cherry Pepper Relish

Chicken Skewers \$225

Grilled Chicken Thigh Skewers with Grilled Vegetable Salsa

Steak Skewers \$250

Grilled Steak & Vegetables with Salsa Verde





Dessert Platters

Preferred option for rooftop gatherings and cocktail parties

Fruit Plate \$85

Seasonal Fruits & Berries

Chocolate Chip Cookies \$65/\$95

Freshly Baked Chocolate Chip Cookies

Chocolate Covered Strawberries \$135

Chocolate Covered Strawberries with Assorted Toppings

Macarons \$200

An Assortment of Macarons

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
- Impossible sliders
- Spicy fried chicken sliders
- Grilled steak and vegetable skewer w/ salsa Verde
- Moroccan lamb skewer w/ cilantro yogurt
- Pigs in a blanket w/ mustardo
- Chicken yakitori skewer w/ grilled vegetable relish
- Petite crudité cup, green goddess
- Artichoke dip cup, red endive
- Mexican corn cup, Belgian endive
- Sundried tomato, mozzarella, balsamic and basil crostini
- Spiced cauliflower, hummus and fresh herbs crostini
- Tuna tartare crostini w/ avocado, ponzu & 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)





Manned Stations

One Chef for 2 hours \$250 + \$100 for each additional hour after

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

Pasta Station

\$65 per Person/2 hours + Chef Fee

Bucatini | Linguini | Cavatapi

Marinara | Alfredo | Fra Diavolo

Shrimp | Grilled Chicken | Italian Sausage | Fresh Mozzarella | Parmesan Cheese | Tomato | Onion | Red Bell Pepper | Basil | Parsley

Whole Roasted Prime Rib

Parker House Rolls | Au Jus' | Horseradish Cream

\$800 per Prime Rib + Chef Fee

Buffet Style Platters

Proteins

Carved into perfectly sized pieces

Grilled Whole Chicken \$70 per 3 lbs. Chicken

Creamy Garlic | Grilled Vegetable Salsa | Fresh Thyme

Diver Scallops \$100 per 1 lbs. of Scallops

Banyuls Reduction | Chimichurri | Meyer Lemon

Wild Striped Bass \$600 per Whole Striped Bass

Celery root | Salsa Verde | Port Reduction

Whole Roasted Beef Tenderloin \$600 per Whole Tenderloin

Parker House Rolls | Charred Tomato | Horseradish Cream

Vegetables

Fresh and Seasonal

French Fries \$75

Seasoning Salt | Rosemary | Truffle Aioli

Roasted Fingerlings \$75

Aleppo Pepper | Parsley | Lemon

Roasted Seasonal Vegetables \$85

Lime-Honey Dressing | Mixed Herbs

Seasonal Vegetable Tempura \$85

Cilantro Yogurt | Cili Oil | Fresh Chives



Breakfast

Only offered for private bookings

Continental Breakfast \$35 per person

Fresh Baked Pastries | Assortment of Bagels & Spreads
Greek Yogurt | Granola | 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 \$45 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

Grilled Onions | Cherry Pepper Relish | Potato Bread

Impossible Cheeseburger

Grilled Onions | Cherry Pepper Relish | Vegan Potato Bread

Grilled Vegetable

Hummus | Salsa Verde | Whole Wheat

Avocado & Cucumber

Tomato | Lemon Ricotta | Pumpnickel



Build-a-Bowl Lunch \$55 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

Build-a-Taco Lunch \$55 per person

Base

Pork Al Pastor | Chicken Adobo

Cauliflower Asada

Carne Asada +12 p/p

Toppings

Red Onions | Tomatillo Salsa

Tomato | Cilantro | Cotija Cheese

Lime Wedges

Sides

Rice pilaf | Guacamole

Grilled Vegetable Salsa | Grilled Corn Tortillas

House Fried Tortilla Chips | Refried Beans

Lindens Large Group Dining

Daisy Brunch \$55 per person



Cocktails

One Per Person | Choice of
Bloody Mary | Mimosa | Bee's Knees

For the Table

Giardiniera

Pickled Vegetables | Hummus | Oregano

Citrus Salad

Orange | Grapefruit | Fennel

Blueberry Muffin

Almond & Brown Sugar Crumble

Choice of Entree

Overnight Oats (chilled)

Grilled Apple | Cinnamon | Raisins

Buttermilk Pancakes

Berry Compote | Squash Mascarpone | NY Maple Syrup

Avocado Toast

Lemon Ricotta | Everything Bagel Spice | Sunny Side Egg

3 Egg Omelet

Goat Cheese | Caramelized Onion | Parsley

Sausage, Egg And Cheese

Lamb Andouille or Impossible & Just Egg

Cheeseburger or Impossible

Grilled Onions | Cherry Pepper Relish | Lettuce

Cocktails

One Per Person | Choice of any Cocktail

For the Table

Thyme Parkerhouse Rolls
Seasonal Butter

Giardiniera
Pickled Vegetables | Hummus | Oregano

Blueberry Muffin
Almond & Brown Sugar Crumble

Honeycrisp Apple & Endive
Candied Nuts | Apple Cider Vinaigrette | Blue Cheese

Choice of Entree

Overnight Oats (chilled)
Grilled Apple | Cinnamon | Raisins

Buttermilk Pancakes
Berry Compote | Squash Mascarpone | NY Maple Syrup

Avocado Toast
Lemon Ricotta | Everything Bagel Spice | Sunny Side Egg

3 Egg Omelet
Goat Cheese | Caramelized Onion | Parsley

Sausage, Egg And Cheese
Lamb Andouille or Impossible & Just Egg

Cheeseburger or Impossible
Grilled Onions | Cherry Pepper Relish | Lettuce

Dessert

Chocolate Chip Cookies

Lindens Large Group Dining

Rose Brunch \$65 per person



Lindens Large Group Dining

Tulip Lunch \$55 per person



For the Table

Thyme Parkerhouse Rolls
Seasonal Butter

Giardiniera
Pickled Vegetables | Hummus | Oregano

Honeycrisp Apple & Endive
Candied Nuts | Apple Cinder Vinaigrette | Blue Cheese

Delicata & Artichoke Tempura
Cilantro Yogurt Sauce | Chili Oil

Choice of Entree

Spiced Cauliflower
Gigante Beans | Citrus Gremolata | Crispy Quinoa

Cheeseburger/Impossible
Grilled Onions | Lettuce | Cherry Pepper Relish

Honeynut Squash Ravioli
Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

Half Chicken
Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

Dessert

Freshly Baked Chocolate Chip Cookies

To Begin

Thyme Parkerhouse Rolls
Seasonal Butter

Giardiniera
Pickled Vegetables | Hummus | Oregano

For the Table

Honeycrisp Apple & Endive
Candied Nuts | Apple Cider Vinaigrette | Blue Cheese

Delicata & Artichoke Tempura
Cilantro Yogurt Sauce | Chili Oil

Hamachi Ceviche
Smoked Salt | Paprika | Jalapeno | Meyer Lemon

Choice of Entree

Spiced Cauliflower
Gigante Beans | Citrus Gremolata | Crispy Quinoa

Striped Bass
Diver Scallop | Celery Root | Salsa Verde

Honeynut Squash Ravioli
Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

Half-Chicken
Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

Cheeseburger/Impossible
Grilled Onions | Lettuce | Cherry Pepper Relish

Dessert

Chef's Selection of Desserts

Lindens Large Group Dining

Sunflower Lunch \$65 per person



Lindens Large Group Dining

Root Dinner \$60 per person



To Begin

Thyme Parkerhouse Rolls
Seasonal Butter

Giardiniera
Pickled Vegetables | Hummus | Oregano

For the Table

Grilled Kabocha Squash
Stracciatella | Broiche | Grape Vinaigrette

Honeycrisp Apple & Endive
Candied Nuts | Apple Cinder Vinaigrette | Blue Cheese

Delicata & Artichoke Tempura
Cilantro Yogurt Sauce | Chili Oil

Choice of Entree

Spiced Cauliflower
Gigante Beans | Citrus Gremolata | Crispy Quinoa

Cheeseburger/Impossible
Grilled Onions | Lettuce | Cherry Pepper Relish

Honeynut Squash Ravioli
Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

Half Chicken
Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

Dessert

Freshly Baked Chocolate Chip Cookies

To Begin

Thyme Parkerhouse Rolls
Seasonal Butter

Giardiniera
Pickled Vegetables | Hummus | Oregano

For the Table

Grilled Kabocha Squash
Stracciatella | Brioche | Grape Vinaigrette

Honeycrisp Apple & Endive
Candied Nuts | Apple Cider Vinaigrette | Blue Cheese

Delicata & Artichoke Tempura
Cilantro Yogurt Sauce | Chili Oil

Hamachi Ceviche
Smoked Salt | Paprika | Jalapeno | Meyer Lemon

Choice of Entree

Spiced Cauliflower
Gigante Beans | Citrus Gremolata | Crispy Quinoa

Striped Bass
Diver Scallop | Celery Root | Salsa Verde

Honeynut Squash Ravioli
Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

Half-Chicken
Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

Hanger Steak
Parsnip Potato Puree | Chimichurri | Crispy Shallots

Dessert

Chef's Selection of Desserts

Lindens Large Group Dining

Branch Dinner \$70 per person



Lindens Large Group Dining

Canopy Dinner \$90 per person



To Begin

Lindens Plateau

A large selection of Raw Bar items

Thyme Parkerhouse Rolls

Seasonal Butter

Giardiniera

Pickled Vegetables | Hummus | Oregano

For the Table

Grilled Kabocha Squash

Stracciatella | Brioche | Grape Vinaigrette

Honeycrisp Apple & Endive

Candied Nuts | Apple Cider Vinaigrette | Blue Cheese

Delicata & Artichoke Tempura

Cilantro Yogurt Sauce | Chili Oil

Hamachi Ceviche

Smoked Salt | Paprika | Jalapeno | Meyer Lemon

Choice of Entree

Spiced Cauliflower

Gigante Beans | Citrus Gremolata | Crispy Quinoa

Striped Bass

Diver Scallop | Celery Root | Salsa Verde

Honeynut Squash Ravioli

Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

Half Chicken

Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

Hanger Steak

Parsnip Potato Puree | Chimichurri | Crispy Shallots

Dessert

A Selection of all Desserts

N/A Beverage Packages

All Day Beverage \$35 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

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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