



Motto
Chelsea

Events Deck



Lulla

Lulla is a modern Italian-American restaurant located within The Motto by Hilton Chelsea. Lulla celebrates classic Italian flavors while embracing the essence of New York dining. Inspired by the rich melding of cultures throughout NYC, Lulla is a thoroughly modern homage to New-Italian dining. Here, modern Italian fare is fused with quintessential New York spirit.



Upstairs at Lulla

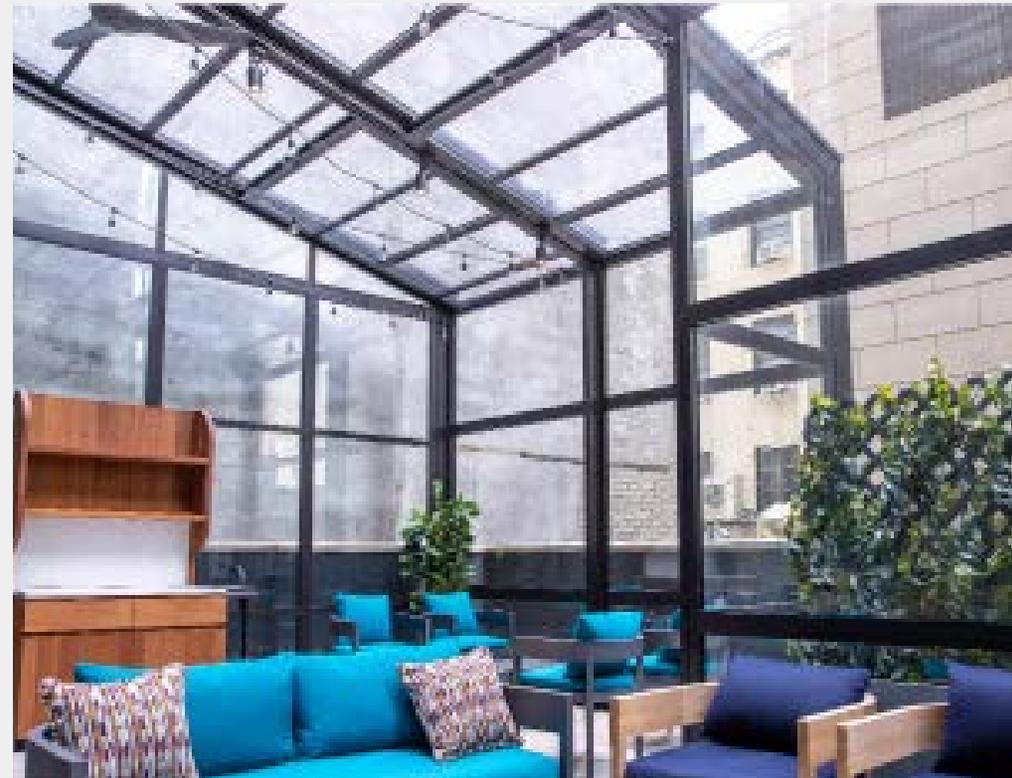
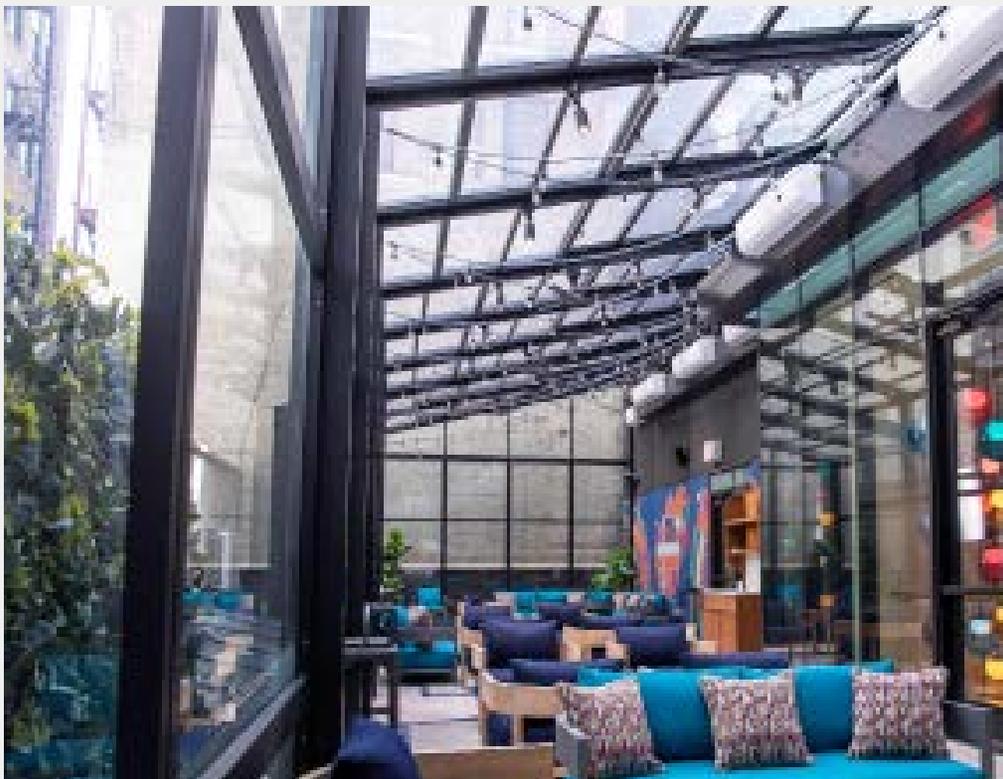
Enter a stunning space surrounded by luxe accent pieces and beautifully crafted furniture. Upstairs at Lulla showcases modern architectural elements in a thoroughly inviting atmosphere. With floor to ceiling window panels, guests can enjoy a first hand view of the bustling energy of New York City below. Located on the second floor of Motto Chelsea, Upstairs at Lulla can accommodate both large and intimate parties.





The Terrace at Lulla

Behold the Terrace at Lulla. Located on the second floor, The Terrace at Lulla is a year-round, four season Greenhouse area. Pristine floor-to-ceiling glass windows encase this one of a kind space, providing a unique sanctuary within the heart of NYC's Chelsea neighborhood. The Terrace at Lulla is light-filled and will be the perfect setting for your gathering.



Downstairs at Lulla

Embrace the sophistication of The Lounge at Lulla. Located on the ground floor of the Motto Chelsea, The Lounge at Lulla fuses glamour and taste into a singular space. Our modular sunken lounge serves as the plush centerpiece of The Lounge at Lulla. Art deco inspired fixtures and furniture provide a true sense of glamour, perfect for your very own special occasion.





Cold Platters

Preferred option for cocktail parties

House Made Foccacia and Italian Bread \$90

Seasoned Olive Oil, Sesamo, Ciabatta, Disco Romano

Hummus & Crudite \$140

Roasted Garlic Hummus, Seasonal Vegetables

Mezze Platter \$160

Grilled Sesamo, Artichoke , Mozzarella, Giardiniera, Marinated Olives

Cheese Board \$160

Straciatella, Smoked Mozzarella, Taleggio, Pecorino, Gorgonzola

Charcuterie Board \$160

Genoa Salami, Soprasetta, Mortadella, Nduja, Giardiniera, Mustardo

Hot Platters

Preferred option for cocktail parties
Small Platter-20 pc. / Large Platter-40 pc. pc.

Clams Casino \$70/\$150

Pancetta, Onions, Peppers, Foccacia Breadcrumbs, Grilled Lemon

Eggplant Parmisan Sliders \$90/\$180

Crispy Eggplant Sliders, Tomato Sauce, Mozzarella

Veal Meatball Sliders \$95/\$190

Veal Meatball Sliders, Marinara, Herb Mascarpone

Chicken Milanese Sliders \$95/\$190

Crispy Chicken Sliders with Arugula & Pecorino Romano

Impossible Cheeseburger Sliders \$95/\$190

Impossible Sliders, Vegan Cheese, Caramelized Onions, Tomato

Cheeseburger Sliders \$95/\$190

Cheeseburger Sliders, Provolone, Caramelized Onions, Tomato





Dessert Platters

Preferred option for cocktail parties

Fruit Plate \$85

Seasonal Fruits & Berries

Chocolate Chip Cookies \$165/\$95

Freshly Baked Chocolate Chip Cookies

Chocolate Covered Strawberries \$135

Chocolate Covered Strawberries with Assorted Toppings

Macaroons \$200

An Assortment of Macaroons

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

- Cheeseburger sliders
- Impossible sliders
- Chicken Milanese sliders
- Veal meatball sliders
- Grilled steak and mushroom skewer w/ salsa Verde
- Pigs in a blanket w/ mustardo
- Chicken piccata skewer
- Caponata on sesamo w/ balsamic & basil
- Classic bruschetta crostini
- Tomato & mozzarella skewer w/ salsa verde
- Bacon-wrapped scallop w/ vodka sauce (+3 p/p)
- Mini crab cake w/ fire roasted tomato remoulade (+4 p/p)
- Assorted Petit Four Desserts (+8 p/p)
- Focaccia, sundried tomato & mozzarella bite



Buffet Style Platters

Each platter serves 6 guests

Proteins

Chicken Piccata \$60

Capers | Lemon | Italian Parsley

Zuppa Di Muscoli \$60

Mussels | Roasted Tomato | Nduja

Branzino \$80

Gigante Beans | Salsa Verde | Kale

Beef Tenderloin \$600 per

Citrus Gremolata | Maitake Mushroom

Vegetables

French Fries \$40

Spices | Herbs | Garlic Aioli

Charred Asparagus \$40

Italian Breadcrumbs | Salsa Verde

Grilled Broccoli Raab \$50

Roasted Garlic | Citrus Vinaigrette

Crispy Fingerling Potato \$40

Rosemary | Romesco

Starches

Grilled Ciabatta \$30

Olives | Rosemary | Garlic

House Focaccia \$40

Olives | Rosemary | Garlic

Seasonal Orecchiette \$50

Morel Mushrooms | Asparagus

Hand Cut Fettuccinii \$70

Vodka Sauce | Toasted Breadcrumbs



Breakfast

Continental Breakfast \$40 per person

Fresh Baked Pastries | Bagels | Spreads & Preserves
Individual Yogurt & Granola Cups | Whole Fruit Bowl |
Fresh Fruit & Berry Salad

American Breakfast \$45 per person

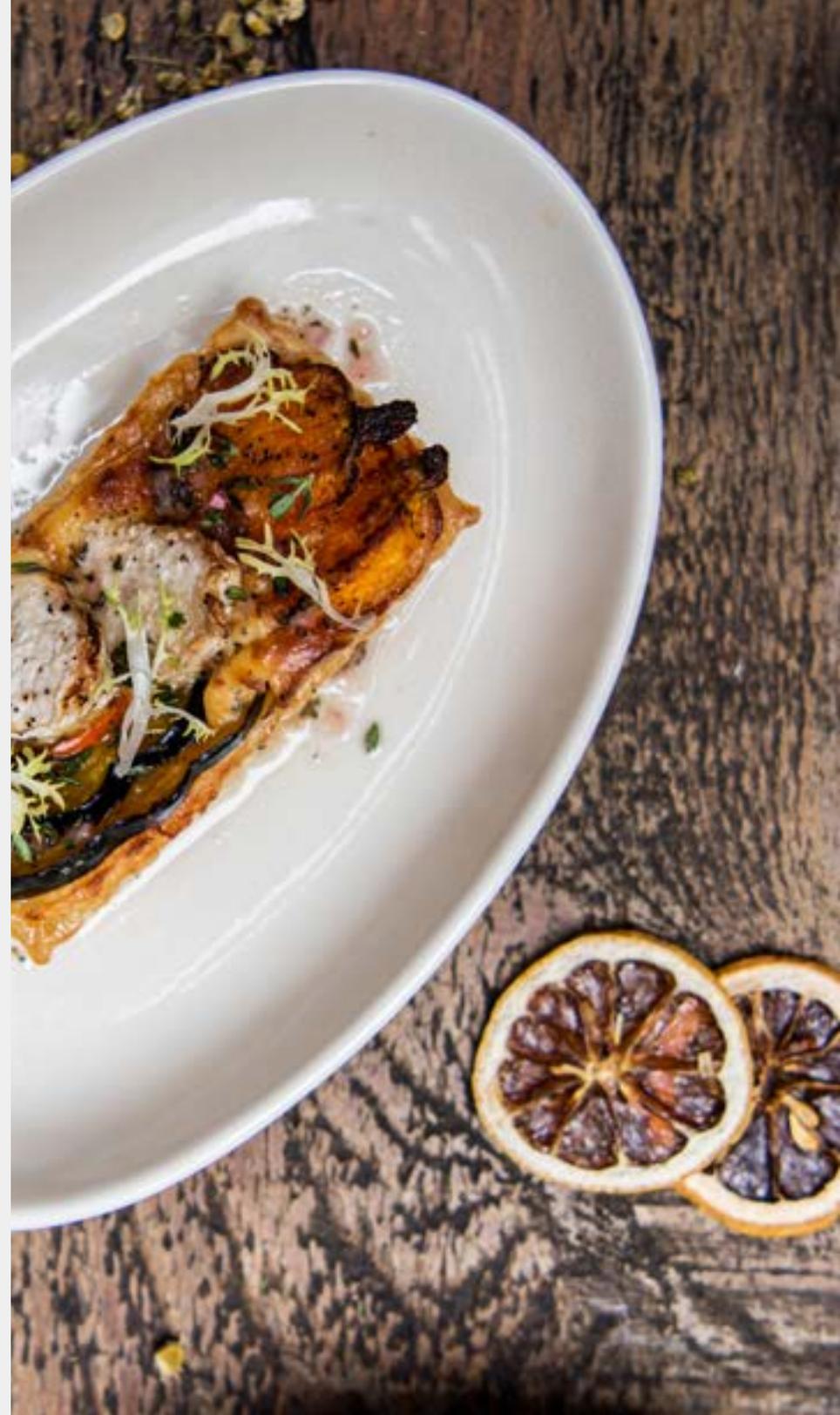
Fresh Baked Pastries | Bagels | Spreads & Preserves
Individual Yogurt & Granola Cups | Citrus Salad |
Fresh Fruit & Berry Salad | Scrambled Eggs
Thick Cut Bacon | Assorted Cereals and Milks

Italian Breakfast \$50 per person

Freshly Baked Italian pastries | Baked Eggs in Tomato Sauce
Vegetable Fritata | Freshly Baked Fococcia & Sesamo
Sliced Mortadella & Soprasetta | Berry Salad | Fruit Platter
Individual Ricotta, Yogurt, Honey & Granola Cups

Healthy Breakfast \$55 per person

Avocado Toast w/ Poached Eggs | Fire Roasted Tomatoes
Yogurt & Granola Cups | Coffee Overnight Oats Cups
Turkey or Plant Based Bacon | Scramled Eggs or Egg Whites
Citrus Salad | Fruit Platter





Lunch

A Sandwich Lunch

Choose 3 / \$40 per person

Choose 4 / \$45 per person

Served With

Panzanella Salad | Crispy Fingerling Potatoes

Sesamo B.L.T

Thick Cut Bacon | Lettuce | Tomato | Garlic Aioli

Chicken Club

Bacon | Tomato | Arugula | Sesamo Bread

The Italian

Soprasetta | Mortadella | Spinach | Mozzarella | Brioche Roll

Caprese Sandwich

Tomato | Mozzarella | Basil | Balsamic | Ciabatta

Grilled Chicken

Provolone | Gem Lettuce | roasted Garlic | Ciabatta

Cheeseburger

Caramelized Onions | Roasted Tomato | Sharp Provolone

Impossible Cheeseburger

Caramelized Onions | Roasted Tomato | Sharp Provolone

Grilled Broccoli Rabe

Roasted Peppers | Pesto | Focaccia



Build-a-Bowl Lunch \$55 per person

Base

Seasonal Greens | Quinoa Salad

Farro Salad | Rice Pilaf

Main

Salmon | Grilled Chicken

Veal Meatball

Fire-Roasted Skirt Steak +12 p/p

Vegetables

Cherry Tomato Salad | Scandinavian Cucumbers

Marinated Artichoke Hearts | Grilled Rabini

2 seasonal grilled vegetables

Sauces

Stracciatella w/ Calabrian Chili | Salsa Verde

Pasta Lunch \$60 per person

Pasta

Seasonal Vegetable Orecchiette

Fettuccinni | Vodka Sauce | Grilled Chicken

Linguine Vongole | Mussels | Toasted Breadcrumbs

Toppings

Grated Parmesan Cheese

Shaved Pecorino Romano

Citrus Gremolata

Salsa Verde

Sides

House Made Focaccia

Garlic Bread | Grilled Sasamo

Antipasi Salad

Lulla Large Group Dining

\$65 per person

For the Table

House Focaccia
Rosemary | Garlic | Seasoned Olive Oil

Giardiniera
Pickled Vegetables | Cannellini Beans | Aleppo

Panzanella Salad
Mozzarella | Tomato | Cucumber | Basil

Crispy Artichoke Hearts
stracciatella | calabrian chili oil

Choice of Entree

Motto Burger
Caramelized Onions | Roasted Tomato | Provolone

Hand Cut Fettuccini
Vodka Sauce | Herb Ricotta | Toasted Breadcrumbs

Chicken Piccata
Arugula Salad | Capers | House Dried Tomato

Zuppa Di Muscoli
Mussels | Nduja | Fire Roasted Tomato

Dessert For the Table

Chefs Selection

\$75 per person

Bread Course

House Focaccia
Rosemary | Garlic | Seasoned Olive Oil

Giardiniera
Pickled Vegetables | Cannellini Beans | Aleppo

For the Table

Cesar Salad
Garlic Dressing | Pecorino | Herbs | Croutons

Panzanella Salad
Mozzarella | Tomato | Cucumber | Basil

Crispy Artichoke Hearts
stracciatella | calabrian chili oil

Choice of Entree

Motto Burger
Caramelized Onions | Roasted Tomato | Provolone

Hand Cut Fettuccini
Vodka Sauce | Herb Ricotta | Toasted Breadcrumbs

Chicken Piccata
Arugula Salad | Capers | House Dried Tomato

Branzino
Gigante Beans | Tuscan Kale | Salsa Verde

Dessert For the Table

Chefs Selection

Lulla Large Group Dining

\$85 per person

Bread Course

House Focaccia
Rosemary | Garlic | Seasoned Olive Oil

Giardiniera
Pickled Vegetables | Cannellini Beans | Aleppo

For the Table

Ceasar Salad
Garlic Dressing | Pecorino | Herbs | Croutons

Panzanella Salad
Mozzarella | Tomato | Cucumber | Basil

Crispy Artichoke Hearts
stracciatella | calabrian chili oil

Orecchiette Primavera
Snap Peas | Asparagus | Morels | Mint Pesto

Veal Meatballs
Marinara | Grilled Ciabatta | Herb Mascarpone

Choice of Entree

Motto Burger
Caramelized Onions | Roasted Tomato | Provolone

Hand Cut Fettuccini
Vodka Sauce | Herb Ricotta | Toasted Breadcrumbs

Linguine Carbonara
Guanciale | Black Pepper | Egg Yolk

Chicken Piccata
Arugula Salad | Capers | House Dried Tomato

Zuppa Di Muscoli
Mussels | Nduja | Fire Roasted Tomato | Sesamo

Branzino
Gigante Beans | Tuscan Kale | Salsa Verde

Skirt Steak
Citrus Gremolata | Maitake | Marble Potato

Shared Sides

Asparagus | Rapini | Crispy Fingerling Potato

Dessert For the Table

Chefs Selection

Beverage Packages

All Day N/A Beverage \$35 per person

Assorted Flavors of Sparkling Water & Sodas | Spa Water
Fresh Juices | Drip Coffee | Artisinal Teas

Beer Buckets \$54 per bucket

Assorted Beer and Hard Seltzer

Wines By The Bottle

Selections of Red, White, Rose' & Sparkling Available

Cocktail Pitchers \$90 per pitcher

Aperol Spritz | Bellini | Paper Plane | Rome With a View

Beer & Wine Open Bar Private Events Only

\$70 per person for 2 hours / \$35 for each additinal hour

Full Beer List | House Red, White, Rose & Sparkling

Standard Open Bar Private Events Only

\$80 per person for 2 hours / \$40 for each additinal hour

Full Beer List | House Red, White, Rose & Sparkling | Del Maguey
Absolut Vodka | Beefeater Gin | El Jimador Tequila | Bacardi Rum
Old Forester Bourbon | Jack Daniel's Rye | Glenmorangie Scotch

Premium Open Bar Private Events Only

\$90 per person for 2 hours / \$44 for each additinal 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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