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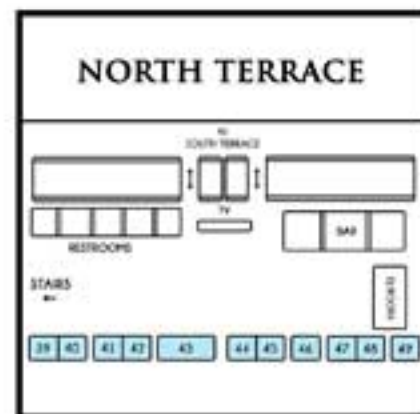
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NORTH TERRACE

The north terrace on the 34th floor provides a comfortable environment all year round with a fully retractable glass roof cover and panoramic glass walls, offering stunning views of the Times Square area.

Capacity: 150

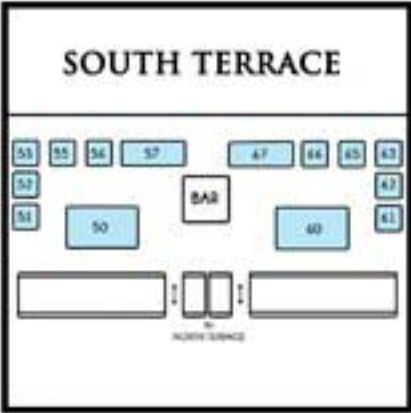




SOUTH TERRACE

One standout highlight of the venue is the South Terrace on the top level, which features plush furniture and soothing ambient lighting amidst a lush landscape, set up to offer a luxurious space where guests can truly enjoy being in the heart of Manhattan, with views of the Hudson River and the Empire State Building.

Capacity: 150

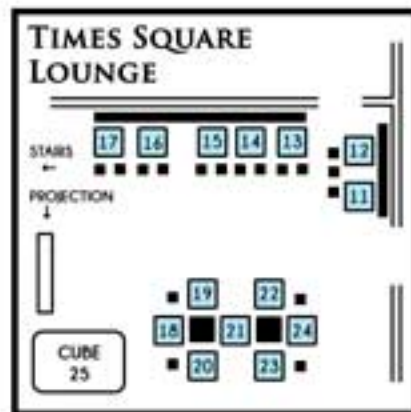




TIMES SQUARE LOUNGE

The beautiful Times Square Lounge offers stunning views of the Times Square sky line that sparkles at night. It features a coffered ceiling with LED lighting that serves as a stylized abstraction of Times Square - mimicking an aerial view of the intersection of Broadway and 7th Avenue.

Capacity: 30-75

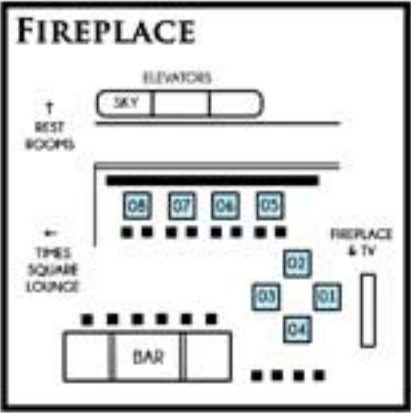




THE CANDLELIGHT LOUNGE

Our intimate private salon is a great place for any small gathering. It has a cozy candle-lit lounge feel, and flat-screen TV, making it ideal for any event.

Capacity: 25-50





BANQUET MENU

HORS D'OEUVRES

HOT

Mini Pigs in a Blanket
Lobster Mac & Cheese Spoons
Boneless Buffalo Chicken Wings and Pickled Celery
Pops with Maytag Blue Cheese Sauce
Cheesy Stuffed Crimini Mushroom Caps
Crispy Vegetable Spring Rolls with Thai Chili Sauce
Warm Brie and Fig Bruschetta
Warm Soft Pretzel Pieces with Swiss Cheese Fondue
Mini Truffle Grilled Cheese Squares
Mini Margherita Pizza with Fresh Basil
Mini Crab Cakes with Chipotle Aioli
Tomato Braised Meatballs in a Spoon with Shaved
Grana Padano
Coconut Shrimp with Mango Salsa
Bacon Wrapped Apricots
House Blend Beef Sliders with Tomato Chutney,
Crispy Onions and Pickle

COLD

Prosciutto di Parma and Marinated Fennel
on Crostini
Goat Cheese and Red Bell Pepper Bruschetta
Spicy Tuna Tartare on Sesame Cracker
Olive Tapenade and Goat Cheese on Crostini
Marinated Baby Mozzarella and Roasted
Pepper Kebabs
Maine Lobster Salad on Toasted Brioche
Traditional Shrimp Cocktail with Spicy
Cocktail Sauce
Heirloom Tomato Gazpacho Shooter
Mushroom and Goat Cheese Canape on Toast
Deviled Eggs with Crispy Shallots
Smoked Salmon Mousse on Cucumber Chip
Hummus and Roasted Pepper Relish on Pita Bread
Curried Shrimp Salad on Endive
Marble Potatoes with Creme Fraiche
and Caviar Filling

SKY-HIGH

Teriyaki Beef Negimaki
Lemon-Basil Chicken Satay
Serrano Ham with Oranges and Capers on Crostini
Crab Salad on Pita Bread
Tostones with Mojo Braised Chicken
White Gazpacho Shooter
Jerk Pork and Pineapple Kebabs
Truffle & Aged Parmesan Rice Balls
Peking Duck and Scallion on Wonton Chip
Root Beer Braised Short Rib on Savory
Vanilla Shortbread
Salmon Tartare with Green Apple and Wasabi
Aioli in a Spoon
Almond-Yogurt Chicken Salad Spoon with Scallion
Chardonnay Marinated Watermelon Pops with
Sunflower Seed Dust
Filet Mignon with Horseradish Crème Fraiche
served on Homemade Crostini

SWEET

Fresh Seasonal Fruit Skewers
Mini Assorted Cupcakes
Mini Lemon Tart with Fresh Strawberry and
Whipped Cream
Chocolate and Strawberry Milk Shake Shooters
S'Mores Style Chocolate Brownie
Kahlua Spiked Chocolate Mousse Pie
Bite Size Banana Cream Pie



STATION MENU

FARMERS MARKET SALAD BAR

Fresh Picked Seasonal Lettuces and Vegetables, Kalamata Olives, Shaved Grana Padano, Maytag Blue Cheese Crumbles, Butter Roasted Croutons, Sliced Almonds, Dried Cranberries, With Creamy Ranch Dressing, Italian Dressing and Lemon Vinaigrette

CRUDITE DISPLAY

Seasonal Vegetables and Fruits, Creamy Ranch Dressing, Hummus, Roasted Garlic and Herb Sour Cream, Honey Spiked Yogurt

CHEESE AND FRUIT DISPLAY

Chef Selection of Gourmet Cheeses, Seasonal Fruits, Dried Fruits, Fig Jam, Fresh Baked Breads, Assorted Crackers

SALUMERIA DISPLAY

Chef Selection of Italian Cured Meats, Roasted Peppers, Marinated Artichokes, Olives, Gourmet Mustard, Assorted Fresh Baked Breads

TRADITIONAL AMERICAN TABLE

Slow Roasted Prime Rib of Beef, Roasted Baby Potatoes, Glazed Carrots, Parker House Rolls, Horseradish Sauce, Red Wine Gravy, Oven Roasted Turkey Breast, Sausage and Sage Stuffing, Roasted Brussel Sprouts, Cranberry Relish, Turkey Gravy

TEX MEX PICNIC

BBQ Beef Brisket, Chicken & Cheese Enchiladas, Purple Potato Salad, Creamy Cole Slaw, Cornbread, Guacamole and Chips

PACIFIC COAST HIGHWAY

Dashi Poached Salmon with Spinach, Vegetarian Chili, Brown Rice, Marinated Roasted Vegetable Salad, Baby Kale and Grape Salad, Mustard Vinaigrette, Grilled Chicken and Farro Salad, Red Wine and Herb Vinaigrette

CARIBBEAN ISLANDS

Jamaican Jerk Chicken, Roasted Mahi Mahi with Mango Salsa, Calypso Rice, Mixed Green with Pineapple and Mojito Vinaigrette, Naan Bread, Fried Plantains

MOMS HOUSE

Herb Roasted Chicken, Meat Loaf with Mushroom Gravy, Yukon Gold Smashed Potatoes, Buttered Peas and Carrots, Cucumber & Tomato Salad, Assorted Dinner Rolls, Sweet Butttter

SOUTH OF THE BORDER

Braised Chicken Tacos with all the fixings, Rice and Beans, Beef Taco Salad, Chunky Guacamole, Tomatillo & Lime Salsa, Spicy Salsa

PARIS CLASSIC

Oven Roasted Filet Mignon, Dijon Crusted Salmon, Herbes de Provence Roasted Fingerling Potatoes, Haricots Verts Almondine, Market Tossed Salad, Fresh Baguettes, Au Poivre Sauce, Bordelaise Sauce

FAR EAST SAMPLER

General Tso's Chicken, Pepper Steak, Shrimp Fried Rice, Baby Bok Choy, Kimchi Style Cucumber and Scallion Salad, Snap Pea Salad

SOUL FOOD

Southern Fried Chicken, Baby Back Ribs, Baked Mac & Cheese, Creamy Potato Salad, Sweet Corn & Black Bean Salad, Cornbread, Country Gravy, Smoky BBQ Sauce

LITTLE ITALY

Lasagna Bolognese, Lemon Chicken, Penne Alla Vodka, Gnocchi with Beef Short Rib Ragu, Mozzarella and Tomato Salad Caprese, Caesar Salad, Foccacia Bread, Bread Sticks

THE SWEET TOOTH

The Sweet Tooth Chocolate Fondue, Nutella, Whipped Cream, Fresh Fruits, Rice Krispy Treats, Mini Candy Bars, Angel Food Cake

THE PASTRY SHOP

Chocolate Covered Croissants, Assorted Donuts, Apple Turnovers, Cannoli, Eclairs, Assorted Cupcakes, Petits Fours

ALL AMERICAN

Chocolate Brownies, Assorted Cookies, Homemade Jello with Pop Rocks Candy, Rice Pudding, Apple Crumb, Vodka Marinated Watermelon Display

THE EUROPEAN

Chocolate Mousse, Cheesecake, Tiramisu, Lemon Tart, German Chocolate Cake, Macaroons



EVENT PLATTERS

CLASSIC SHRIMP COCKTAIL

With spicy cocktail sauce

CHEF'S BEEF SLIDERS

Special sauce, pickles, crispy onions, Vermont cheddar

NY STYLE KOBE BEEF HOT DOGS

With fresh sauerkraut, spicy mustard and crispy onions

DIM SUM

Crispy vegetable spring rolls, soy braised spare ribs, coconut shrimp,
with Thai chili sauce and sweet soy

BUFFALO CHICKEN POPS

With carrots, celery, blue cheese, ranch dressing

PIZZA PARTY

Pizza margherita, cheesy garlic bread, tomato braised meatballs

SALUMERIA

Assorted cured meats, marinated olives, bread sticks, baguettes,
gourmet mustard

CRISPY SHRIMP FRITTERS

With Old Bay aioli, cocktail sauce

THE BIG DIPPER

Artichoke & spinach dip, hummus, guacamole, salsa, crispy pita, tortilla chips

THE ITALIAN DIPPER

Marinated baby mozzarella, pesto, sundried tomato relish, olive caponata,
flat bread, ciabatta bread, balsamic vinegar, extra virgin olive oil

CHEESE BOARD

Chef selection of gourmet cheeses, seasonal fruits, fig jam, clover honey,
sliced baguette, crackers

CHEESY FONDUE

Soft baked pretzels, French baguette, broccoli spears, carrots

CHOCOLATE FONDUE

With Rice Crispy treats, strawberries, bananas, marshmallows

SEASONAL FRESH FRUIT BOARD

With caramel-mascarpone dip, Nutella



DESSERTS

DECADENT BROWNIE SUNDAE

Salted peanuts, red wine macerated strawberries, marshmallows, vanilla bean ice cream

\$14

STRAWBERRY JELLO POPS

Pop rocks candy, cotton candy, flavored whipped cream

\$12

COCONUT INFUSED NY CHEESECAKE

Caramelized pineapple, mango salsa

\$12

PB & J COOKIE SANDWICH

Peanut butter mousse, black currant jelly, whipped cream, peanut butter cookies

\$12



FOOD MENU

ARTICHOKE & SPINACH DIP

Crispy pita chips

\$10

OVEN ROASTED CHICKEN SATAY

Lemon-basil marinade, Old Bay aioli

\$12

JERK SHRIMP & MANGO KEBABS

Pineapple & cilantro dipping sauce

\$14

MINI KOBE BEEF CORN DOGS

Spicy mustard, sweet potato fries

\$12

BEER BATTERED FISH TACOS

Chipotle mayo, avocado, pickled red onions, orange confit, micro cilantro

\$14

KOREAN BBQ PULLED PORK SLIDERS

Miso-soy glaze, cucumber kimchi

\$14

SAVORY POPCORN

Bacon confit, smoked salt, fresh herbs

\$10

BRUSCHETTA POMODORO

Heirloom tomatoes, fresh basil, mozzarella, toasted baguette, balsamic vinegar

\$10

HOUSE SPECIALTIES

SKY ROOM CALAMARI

Light cornmeal, cherry peppers, lemon aioli

\$14

CHEF'S BEEF SLIDERS

Special sauce, pickles, crispy onions, aged Vermont cheddar

\$12

THIN CRUST PIZZA MARGHERITA

Buffalo mozzarella, heirloom tomatoes, fresh basil

\$12

POMMES FRITES

\$10

TRUFFLE POMMES FRITES

\$12