







CONTENTS

PENTHOUSE)3
CAFÉ MEDI)6
JIA	36
S'ZEN	10
UPSTAIRS ON RIVINGTON	12
TERRACE SUITE	14
GUESTROOMS1	16
MENUS	18
ADDITIONAL ITEMS & AMENITIES	31
GENERAL INFORMATION	33
CONTACT INFORMATION	35



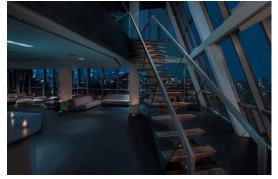
THE PENTHOUSE has become an iconic location for any and all events in New York City. A unique gem in the heart of the historic Lower East Side, the Penthouse at Hotel on Rivington is a 3,200 square-foot triplex offering three exposures of New York City and a stunning 1,000 square-foot roof deck. The Penthouse is ideal for a 225 person cocktail reception, a dinner party of up to 70 guests, an inspirational board meeting, an exciting product launch, or as a backdrop for your next photo/video shoot. Amenities include floor-to-ceiling windows overlooking the city, roof deck, built-in bar, in-house

residential-style lounge furniture, a state of the art sound system and space for a dance floor, making this an event planner's dream

space for a one-of-a-kind event with impact.

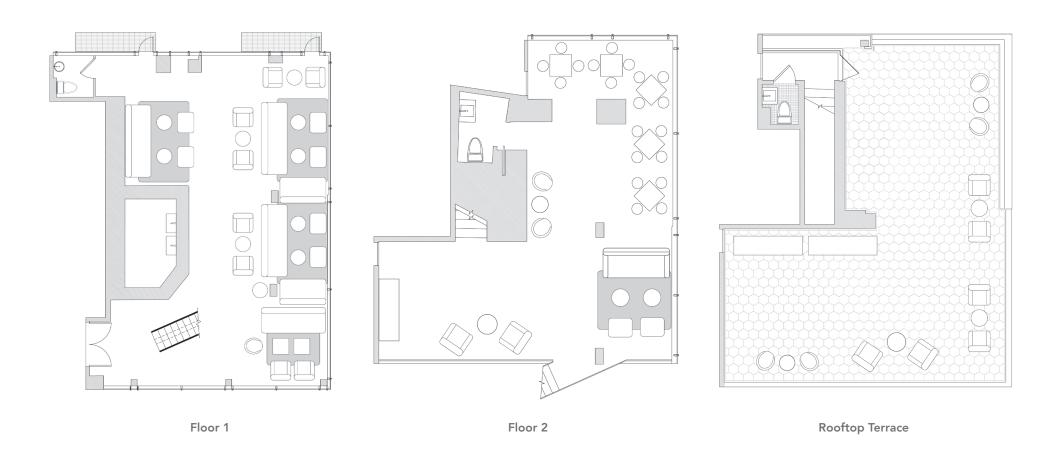
Cocktail Reception	225 people
Buffet Reception	150 people
Theater Style	70 people
Classroom Style	60 people
Seated Dinner	70 people
U-shape	40 people
Boardroom	34 people







Floor Plans



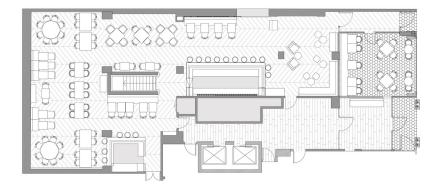


Café Medi is an aesthetic masterpiece highlighted with stunning murals, bright tilework and ornate lighting from world renowned designer Lazaro Rosa-Violan. From the vibrant outdoor patio looking out onto Rivington Street to the sky-lit atrium of the main dining room, Café Medi is a fresh and welcome respite from the New York City hustle, offering guests a selection of dishes inspired by the traditional coastal dishes of Spain, Italy and France. The space is reminiscent of the Mediterranean Coast and lends itself beautifully to group dinners, after-wedding brunches, receptions and corporate happy hours.

Capacity Chart

Seated Dinner 100 people

Cocktail Reception 250 people





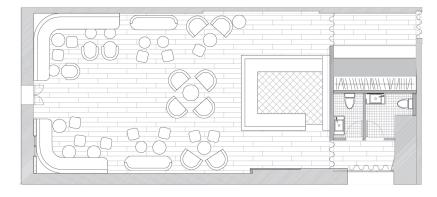






Hidden behind a discreet, graffiti-tagged door, the beautiful 1930's Shanghai themed lounge boasts transcendent décor, refined original cocktails, and an ethereal New York City nightlife experience. JIA is a perfect venue for intimate private events. It is approximately 1000 square-feet and holds up to 100 guests standing. Various banquet, open bar and cash bar packages are available.

Seated Dinner	30 people
Cocktail Reception	90 people





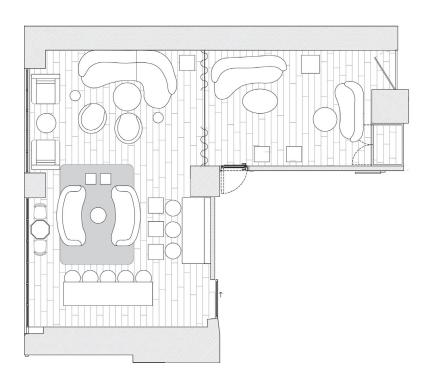






S'Zen Mixology Lounge offers exquisite and artfully crafted cocktails with natural ingredients, hand-crafted ice, and a touch of magic from our mixologist, Albert Trummer of Sanatorium. Enjoy the laid-back, yet sophisticated atmosphere on the second floor of Hotel on Rivington. The lounge doubles as a rotating art gallery featuring exciting work by artists such as Domingo Zapata, Matheus Goulart and Peter Mars. Available for cocktail parties, private dinners, meetings and castings.

Seated Dinner	14 people
Cocktail Reception	30 people









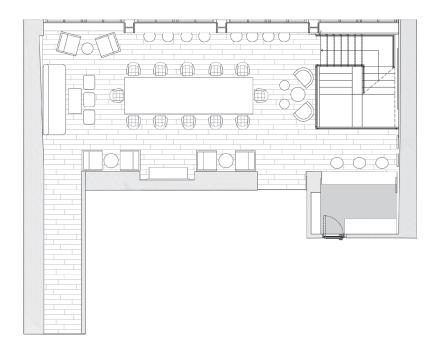




UPSTAIRS ON RIVINGTON

Take the mural-tagged spiral staircase from Rivington Street up to our Lobby Lounge overlooking the Lower East Side. The sophisticated yet comfortable atmosphere and rotating art program create a perfect setting for a cocktail party, private event or brand launch.

Seated Dinner	100 people
Cocktail Reception	60 people





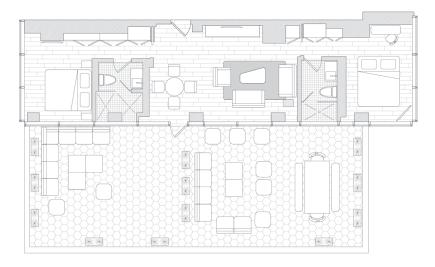


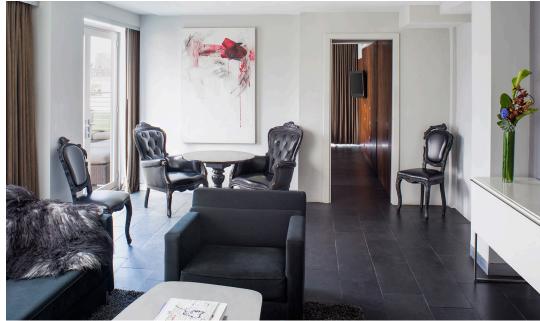




This suite is perfect for entertaining, hosting receptions, or intimate dinners. The view from the private terrace gives you a real sense of place in the heart of the Lower East Side of Manhattan. Spanning the length of the building, this suite has three different exposures to the city. Bedrooms are both equal size, are located on each of the corners of the suite, have floor-to ceiling glass walls, and en suite bathrooms.

Seated Dinner	40 people	
Cocktail Reception	75 people	











GUESTROOMS

We offer a variety of unique guest rooms starting at 385 square-feet of usable living space. Rooms range from our High Floor King rooms with a balcony and soaking tub to our Unique Suites with individualized amenities and beyond. Most boast floor-to-ceiling glass windows, premium Tempur-Pedic beds and luxury Italian linens and products. Speak with your hotel contact to ask more about group discounts or preferred pricing for your guests.

Room Types

Double Double

Regular King

Deluxe King

High Floor King

High Floor King Tub + Balcony

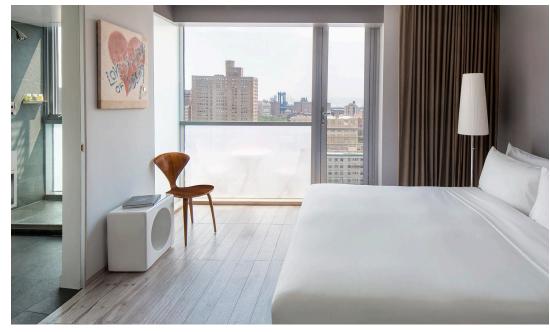
High Floor Corner King

Studio Suite

Unique Suite

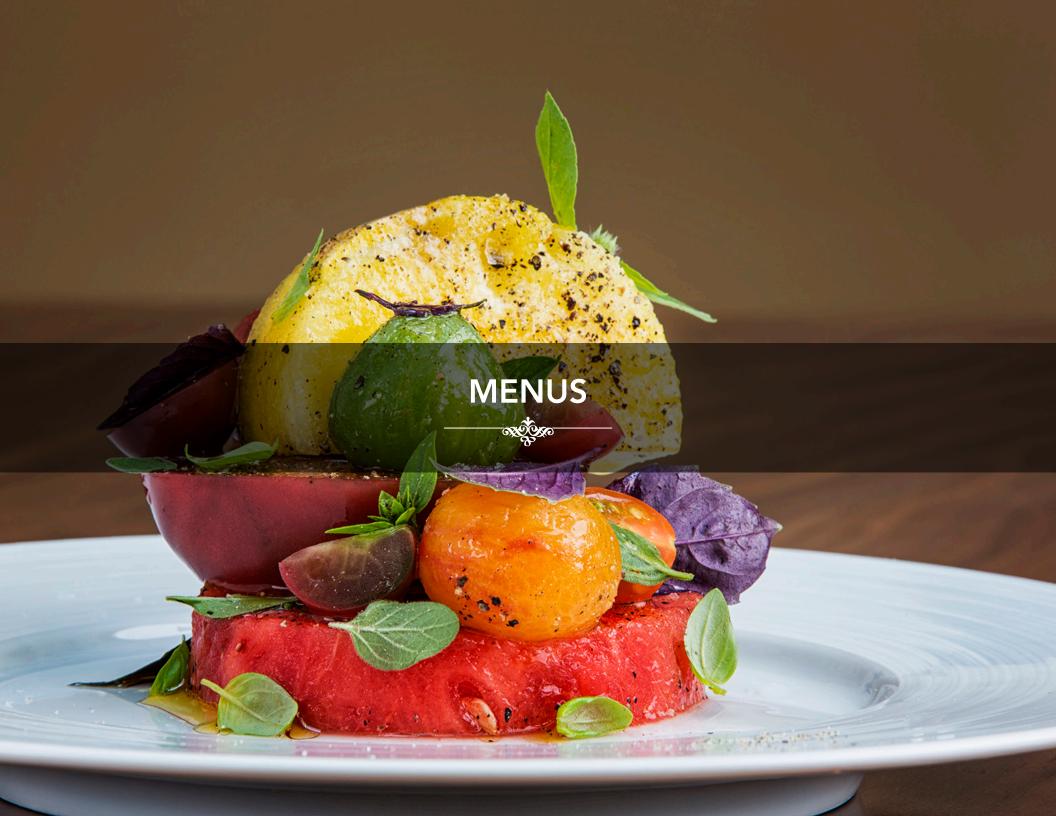
Terrace Suite

Owner's Suite









OPEN BAR PACKAGES

Minimum of 25 Guests Guaranteed



COFFEE, TEA, JUICES & SODA

BEER & WINE BAR

Peroni Nastro Azzurro, Heineken Light, Estrella Damm, Blue Point Toasted Lager House Selection of 1 Red, 1 White & 1 Sparkling

STANDARD

Tito's, Kettle One, Stoli, Bombay Saphire, Tanqueray, El Jimador Blanco,
Brugal Anejo, Bulleit Bourbon
Peroni Nastro Azzurro, Heineken Light, Estrella Damm, Blue Point Toasted Lager
House Selection of 1 Red, 1 White & 1 Sparkling

PREMIUM OPEN BAR

Belvedere, Grey Goose, Hendrick's, Don Julio, Patron, Bacardi, Johnnie Walker Black, Jack Daniels, Jameson Peroni Nastro Azzurro, Heineken Light, Estrella Damm, Blue Point Toasted Lager House Selection of 2 Reds, 2 Whites & 1 Sparkling

Specialty cocktails can be added to Standard or Premium Open Bar Shots of liquor, tray passed drinks & champagne toasts are not included in the price of open bar

PASSED HORS D'OEUVRES



YELLOWFIN TUNA AND HAMACHI DUO avocado, preserved ginger

JUMBO FLUKE CEVICHE lime, Calabrian chili, serrano pepper

SALMON TARTARE scallion, white soy sauce, cucumber cup

CHILLED JUMBO SHRIMP sweet chili, Thai basil

NICOISE-STYLE TUNA

MEAT

CARPACCIO arugula, parmesan

SMOKED SAUSAGE grilled pineapple, bell pepper

BURRATA speck, peach, balsamic vinegar, almonds

CROSTINI

SHEEP'S MILK RICOTTA asparagus, pine nut, mint

GRAPE serrano ham, piave cheese

VEGETARIAN

BABY GOLD BEET golden raisin, Greek feta, hazelnut

CHILLED SWEET CORN VELOUTÉ shooter

HEIRLOOM TOMATO red & yellow watermelon, balsamic

HEIRLOOM CARROT yoghurt, iberico ham

SUMMER ROLL cucumber, carrot, spinach, plum sauce

PASSED HORS D'OEUVRES (CONT.)



JUMBO SHRIMP SKEWER sweet chili, scallion

KING CRAB CROQUETTE jalapeno, caper–lemon aioli

SAUTÉED ROCK SHRIMP AJILLO garlic-chili sauce

CONFIT COD wild greens, rice cracker

MEAT

MINI BEEF SHORT RIB sweet garlic, port

CHICKEN SATAY peanut sauce

IBERICO HAM CROQUETTE manchego, pimento

CHICKEN LOLLIPOPS sesame, honey teriyaki

VEAL MEATBALL yukon gold potato cream, elephant garlic

BEEF SLIDERS chipotle aioli

BACON-WRAPPED ASPARAGUS goat cheese

CROSTINI

CURED AND ROASTED DUCK caramelized pear

BRESAOLA cheddar cheese

WARM CRAB red peppers, cilantro, mayonnaise

VEGETARIAN

TRUFFLED YUKON GOLD POTATO shooter

MAC & CHEESE BALLS

MUSHROOM ARANCINI ricotta, white truffle

BURRATA AGNOLOTTI truffle, beech mushrooms

TORTILLA ESPANOLA onion & potato omelet, spicy mayo

PASSED DESSERTS



SWEET

MINI CHOCOLATE MOUSSE espresso mascarpone

MINI STRAWBERRY TART BRULEÈ

MINI ALMOND POT DU CRÈME

MINI DONUT white chocolate sauce

MINI CUPCAKE seasonal flavor

PLATTERS

(Serves 12)



CRUDITÉ WITH DIPPING SAUCES

ASSORTMENT OF CHEESES

CHARCUTERIE

CHEF'S SELECTION OF TACOS

CHEF'S SELECTION OF FLATBREADS

ASSORTED SKEWERS

ASSORTED SANDWICHES

ASSORTED SLICED FRESH FRUIT

SEAFOOD TOWER M.P.

STATIONS

Minimum of 75 Guests Guaranteed



CRUDO & RAW BAR

Yellowfin Tuna Tartare – King Salmon Tartare – Hamachi Sashimi Style

Jumbo Fluke Ceviche – Florida Rock Shrimp Ceviche – Jumbo Gulf Shrimp Cocktail

CAVIAR & OYSTER BAR

M.P.

Fresh Shucked Seasonal Oysters, Horseradish, Lemon & Mignonette

Caviar, Egg Whites, Chopped Red Onions, Crème Fraîche & Toasted Bread

ANTIPASTO & MEZZE STATION

Assorted Fruits, Nuts & Cheeses, Charcuterie, Pickled Vegetables, Olives, Crackers & Crostini, Homemade Jams & Jellies

CARVING STATION

Boneless Rib Eye – Pork Loin – Roasted Turkey – Lamb Leg

MADE-TO-ORDER TACO BAR

Chicken – Pork – Salmon – Beef – Roasted Veggie – Rock Shrimp – Lamb Includes Assorted Shredded Cheeses, Pico de Gallo, Diced Tomato, Chopped Onion

Corn, Lettuce, Fresh Jalapeno, Sour Cream, Guacamole

ROBITAYAKI BAR

Chicken – Steak – Shrimp – Octopus – Veggie – Lamb Includes Assorted Sauces

LIVE PASTA STATION

Choice of 2	Choice of 2	Choice of 3
Gnocchi	Vodka Sauce	Grilled Chicken
Fettuccini	Tomato-Basil	Pancetta
Agnolotti	Veal Ragout	Shiitake Mushroom
Rigatoni	Basil-Pesto	Parmigiana
Penne	Alfredo	Sweet Peas

STATIONS (CONT.)

Minimum of 75 Guests Guaranteed



SALAD BAR

CAESAR SALAD romaine, croutons, parmesan

BABY MIXED LETTUCE market vegetables

BEET arugula, blood orange, feta, pistachio

PASTA SALAD fusilli, tomato, red onion, piquillo pepper, mozzarella

GREEK tomato, cucumber, red onion, black olive, feta

CAPRESE tomato, mozzarella, basil, aged balsamic

(add chicken +3, add shrimp +5)

SNACK BAR

Choice of: Chef's Selection of Wraps – Sliders – Chicken Wings/Fingers – Jalapeno Poppers – Popcorn Shrimp – Mini Pizza Mini Corn Dogs – Hot Dogs – Chips & Dip – Mac & Cheese Balls – French Fries with Gravy

DESSERT BAR

Cookie Assortment – Mini Seasonal Fruit Tart – Mini Chocolate Mousse Mini Assorted Cupcakes – Assorted Chocolate Truffles – Mini Pot Du Crème – Chocolate Covered Strawberries Assorted French Macarons – Cheesecake Pops – Mini Rochers – Profiteroles – Mini Rice Crispy Treats – Smores

Add Candy Bar



CONTINENTAL BUFFET

OATMEAL brown sugar

QUINOA winter vegetables

YOGURT PARFAIT fresh blueberries, granola

CURED MEATS selection of charcuterie

FRESH BREAD homemade honey-almond butter, homemade jams

PREMIUM FRESH JUICES orange, apple, grapefruit

COFFEE, DECAF & ASSORTED TEAS

HOT BUFFET

Minimum 15 Guests Guaranteed

OATMEAL brown sugar

QUINOA winter vegetables

YOGURT PARFAIT fresh blueberries, granola

CURED MEATS selection of charcuterie

FRESH BREAD homemade honey-almond butter, homemade jams

SUNNY SIDE UP EGG kale, speck, pecorino

FRENCH TOAST anjou pear, pecan-maple syrup

CREAMY WHITE POLENTA soft egg, oyster mushroom, parmigiana

PREMIUM FRESH JUICES orange, apple, grapefruit

COFFEE, DECAF & ASSORTED TEAS



PLATED LUNCH 1

FRESHLY BAKED ROLLS & BUTTER

APPETIZER

GOLDEN BEET blood orange, pistachio, greek feta
BURRATA muscat grape, speck, salted almond
CUCUMBER TARTARE avocado, coriander, thai basil

ENTREES

GRILLED JUMBO SHRIMP SALAD baby lettuce, preserved lemon, asparagus

TOMATO-MOZZARELLA PANINI aged sherry vinegar, basil

CHICKEN PAILLARD frisee, olives, shallot vinaigrette

DESSERT

MILK CHOCOLATE MOUSSE espresso mascarpone sauce PASSIONFRUIT SEMIFREDDO vanilla, white chocolate

BEVERAGE

PREMIUM FRESH JUICES orange, apple, grapefruit

COFFEE, DECAF & ASSORTED TEAS

PLATED LUNCH 2

FRESHLY BAKED ROLLS & BUTTER

APPETIZER

GOLDEN BEET blood orange, pistachio, greek feta

GRILLED JUMBO SHRIMP SALAD baby lettuce, preserved lemon, asparagus

ANTIPASTO PLATE charcuterie, cheese, grilled eggplant, olive

ENTREES

TOMATO-MOZZARELLA PANINI aged sherry vinegar, basil BURATTA AGNOLOTTI summer truffle, beach mushroom BRANZINO FILET leek, castelvetrano olive, tuscan kale

DESSERT

MILK CHOCOLATE MOUSSE espresso mascarpone sauce GOAT MILK CHEESECAKE rosemary shortbread, blackberry

BEVERAGE

PREMIUM FRESH JUICES orange, apple, grapefruit

COFFEE, DECAF & ASSORTED TEAS

BUFFET LUNCH

Minimum 25 Guests Guaranteed



FRESHLY BAKED ROLLS & BUTTER

SOUP/SALAD

Select 2

HYDRO BOSTON LETTUCE fuji apple, aged sherry, pumpkin seed
GOLDEN BEET blood orange, pistachio, greek feta

CAPRESE tomato, mozzarella, basil, aged balsamic SEASONAL SOUP

ENTREES
Select 2

ASSORTMENT OF TACOS chicken, beef, shrimp

STEAK SANDWICH

GRILLED CHICKEN SANDWICH

HEIRLOOM TOMATO – MOZZARELLA PANINI aged sherry vinegar, basil

BEEF BURGER SLIDER brioche, pancetta, piave cheese

CHICKEN PAILLARD frisee, shallot vinaigrette

SIDES Select 1

BROCCOLINI chili, olive oil, lemon zest
FINGERLING POTATO garlic confit, thyme

WILD MUSHROOMS thyme
FRENCH FRIES

BEVERAGE & DESSERTS

DESSERT PLATTER assorted freshly baked treats

PREMIUM FRESH JUICES orange, apple, grapefruit

COFFEE, DECAF & ASSORTED TEAS



PLATED DINNER 1

FRESHLY BAKED ROLLS & BUTTER

APPETIZER

GOLDEN BEET blood orange, pistachio, greek feta

BURRATA muscat grape, speck, salted almond

HYDRO BOSTON LETTUCE fuji apple, aged sherry, pumpkin seed

ENTREES

SWEET PEA RISOTTO squash, zucchini, spring pea, asparagus

BRANZINO FILET leek, castelvetrano olive, tuscan kale

CHICKEN "UNDER A BRICK" shallot fine herb jus, broccolini

DESSERT

MILK CHOCOLATE MOUSSE espresso mascarpone sauce PASSIONFRUIT SEMIFREDDO vanilla, white chocolate

BEVERAGE

PREMIUM FRESH JUICES orange, apple, grapefruit

COFFEE, DECAF & ASSORTED TEAS

PLATED DINNER 2

FRESHLY BAKED ROLLS & BUTTER

APPETIZER

GOLDEN BEET blood orange, pistachio, greek feta

AMERICAN RED SNAPPER CARPACCIO spring onion, espelette, white soy

CUCUMBER TARTARE avocado, coriander, thai basil

ENTREES

BURATTA AGNOLOTTI summer truffle, beach mushroom

CHICKEN "UNDER A BRICK" shallot fine herb jus, broccolini

FILET MIGNON OF BEEF wild mushrooms, baby fingerling potato

DESSERT

MILK CHOCOLATE MOUSSE espresso mascarpone sauce
GOAT MILK CHEESECAKE rosemary shortbread, blackberry

BEVERAGE

PREMIUM FRESH JUICES orange, apple, grapefruit

COFFEE, DECAF & ASSORTED TEAS



FRESHLY BAKED ROLLS & BUTTER

APPETIZER

GOLDEN BEET blood orange, pistachio, greek feta

AMERICAN RED SNAPPER CARPACCIO spring onion, espelette, white soy

ANTIPASTO PLATE charcuterie, cheese, grilled eggplant, olive

MID-COURSE

HAMACHI CRUDO grapefruit, scallion, mint BURRATA muscat grape, speck, salted almond

ENTREES

CHICKEN "UNDER A BRICK" shallot fine herb jus, broccolini

BEEF FILET MIGNON wild mushrooms, baby fingerling potato

SAUTEED MASSACHUSETS SEA SCALLOPS sweet corn, pancetta, chervil

DESSERT

MILK CHOCOLATE MOUSSE espresso mascarpone sauce

PASSIONFRUIT SEMIFREDDO vanilla, white chocolate

BEVERAGE

PREMIUM FRESH JUICES orange, apple, grapefruit COFFEE, DECAF & ASSORTED TEAS

Custom menus available for groups of 25 guests or more

BUFFET DINNER

Minimum 25 Guests Guaranteed



FRESHLY BAKED ROLLS & BUTTER

APPETIZERS

Select 2

HYDRO BOSTON LETTUCE fuji apple, aged sherry, pumpkin seed

GOLDEN BEET blood orange, pistachio, greek feta

BABY MIXED LETTUCE market vegetables

CAPRESE tomato, mozzarella, basil, aged balsamic

CHILLED WHITE ASPARAGUS white truffle vinaigrette, mache lettuce, parmigiana

ENTREES

Select 2 meat entrees and 1 vegetarian

CHICKEN DUO fingerling potato, baby tuscan kale, natural jus

BURRATA AGNOLOTTI summer truffle, beach mushroom

WILD MUSHROOM AGNOLOTTI pancetta, pecorino cheese

VEGETARIAN main course designed based on season

SAUTEED SALMON FILET guinoa, baby summer vegetables

BAKED ALASKAN HALIBUT nicoise olive tapenade, green asparagus (+5)

ROASTED PORK baby turnip, bacon, parsnip

FILET MIGNON OF BEEF king oyster mushroom, black truffle sauce (+10)

SIDES

Select 1

BROCCOLINI chili, olive oil, lemon zest

WILD MUSHROOMS thyme

FINGERLING POTATO garlic confit, thyme

FRENCH FRIES

BEVERAGES & DESSERTS

DESSERT PLATTER assorted freshly baked treats

PREMIUM FRESH JUICES range, apple, grapefruit

COFFEE, DECAF & ASSORTED TEAS



ADDITIONAL ITEMS



50" FLAT SCREEN TV (includes HDMI, VGA & Lighting Cable Connections)

DJ EQUIPMENT (includes two x CDJ's & One Mixer plus all cables)

PORTABLE AUDIO SYSTEM

POWER STRIP

WIRELESS PRESENTER & LAZER POINTER

WIRED OR WIRELESS MICROPHONE

EASEL

LAZER POINT

DECORATIVE UPLIGHTS (two)

WHITEBOARD & MARKERS

FLIP CHART & MARKERS

EXECUTIVE BOARDROOM SETUP (includes blotter, pen, mints, notepad, bottled water & fresh whole fruit at each seat)

AMENITIES

Please contact our event director for details on pricing and scheduling



MASSAGES

NAIL SERVICES JOHN VARVATOS' PERSONAL STYLIST

YOGA LESSON

NOMI BEAUTY SERVICES VALET

FLOWERS CAR SERVICE



GENERAL INFORMATION



SPECIAL CONDITIONS

No food or beverages of any kind will be permitted into the hotel by the client or their guests, from the outside unless it is a cateror pre-arranged with your Event Manager in advance.

DECORATIONS

Arrangements for early decorating time or special requirements of your decorator or florist must be coordinated in advance with your Event Manager who will assess cleaning deposits and/or fees.

INSURANCE

The Hotel and you shall obtain, maintain and provide evidence of insurance upon request in amounts sufficient to provide coverage for any liabilities which may reasonably arise out of or result from the parties' respective obligations pursuant to the agreement. You agree to provide a certificate of insurance to the Hotel no later than 30 days prior to your event.

CONTRACTED VENDORS

Hotel on Rivington has contracts with certain providers of services that you may elect to use to provide services for your event. Although the use of contracted vendors is encouraged, you may use your own vendors for these services provided that your proposed vendors meet minimum standards established by the Hotel, including insurance and indemnification requirements. Additional charges may apply based on the vendors' use of facilities.

POWER REQUIREMENTS

When power needs exceed the standard 15amp – 110v requirements, a power tie can be arranged for your event needs. Hotel on Rivington can provide a 300amp power tie at the cost of \$300 plus tax. This covers the usage of power, regardless of who ties into the power. Please notify your Event Manager to discuss your requirements.

SECURITY

Hotel on Rivington shall not be held liable for the loss or destruction of any goods, materials, personal belongings, business equipment or property of any kind brought on site or left on site by the lessee during the term of the agreement or following the termination of the agreement. Personal effects must be removed from the function rooms at the end of each event unless the space is reserved on a 24-hour basis. Security of any items left unattended is the responsibility of the client.

All security arrangements will be booked through Hotel on Rivington. Each security personnel is a flat fee of \$200.00 with a minimum of four (4) hours. Any event over 50 guests must have one security officer for the duration of the event. For events of 75 or more, one security officer is required for each 75 guests.

PACKAGE HANDLING AND STORAGE

Hotel on Rivington will assume no responsibility for the damage or loss of any merchandise or articles left in the hotel prior to or following an event, nor does the hotel accept responsibility for rental items, vendor equipment or set-up and strike. Security for exhibits and valuables should be arranged prior to your function with the event department and will be charged at an hourly rate. The following information must be included on all packages: Function name, function date, Client's name, Event Manager's name, hotel address. Items left for more than 30 days will be discarded.

The Hotel will gladly receive the supplies necessary for any function. The shipment of such material will be accepted no sooner than 3 days prior to the function. A nominal-handling fee of \$5.00 per box, up to 50 lbs., and \$50.00 for large shipments over 50 lbs., will be placed on the final invoice. This ensures the safe storage and delivery to your preferred location.

PRICING & TAXES

Due to market fluctuations, menu prices cannot be guaranteed before six (6) months prior to your event. Additional labor charges may apply for additional services requested, event changes made less than 24 hours in advance, or for extraordinary cleaning required by use of glitter, confetti or similar items. These charges will be assessed after the event. To ensure the superior service of the Hotel, a 20% production charge will be added to all food, beverage, and audiovisual costs. Production charges are subject to state tax and are not a form of gratuity.

Government Taxes and Production Fees are applicable as follows:

Food

20% Production Fee and 8.875% Sales Tax

Beer/Wine/Alcohol

20% Production Fee, 8.875% Sales Tax

Flowers & Delivery Charge

20% Production Fee, 8.875% Sales Tax

ΔV

8.875% Sales Tax

Staffing

8.875% Sales Tax

Service Charge

8.875% Sales Tax

Room Rental

8.875% Sales Tax

Deliveries, Porterage, Labor Fees, and Storage Fees 8.875% Sales Tax

INSPECTION AND SIGNAGE

Hotel on Rivington reserves the right to inspect and regulate signage for all private parties, meetings and receptions. The Hotel does not permit nails, staples or tacks to be used on function room walls. Masking tape is permissible. Arrangements for hanging banners, signs, seals and flags must be handled by the hotel. All banners and signs must conform to the standards of Hotel on Rivington. A \$50.00 per banner charge will apply.

GENERAL SUITE POLICIES

The Penthouse, Owner's suite, and Terrace suite cannot be used as a sleeping room if the space is being used for an event. Regardless of an event's timeline there is a 11:00 PM sound and noise curfew. Hotel on Rivington has control over sound and music volume and reserves the right to impose its own rules and policies on the group, such as prohibiting events that are so loud they disturb others. All fire codes and other safety requirements are enforced by Hotel on Rivington and are unyielding.

To book your event, please contact our events team at

events@hotelonrivington.com 646 253 6683

HOTEL ON RIVINGTON

107 RIVINGTON STREET, NEW YORK, NY 10002 212 475 2600 | hotelonrivington.com