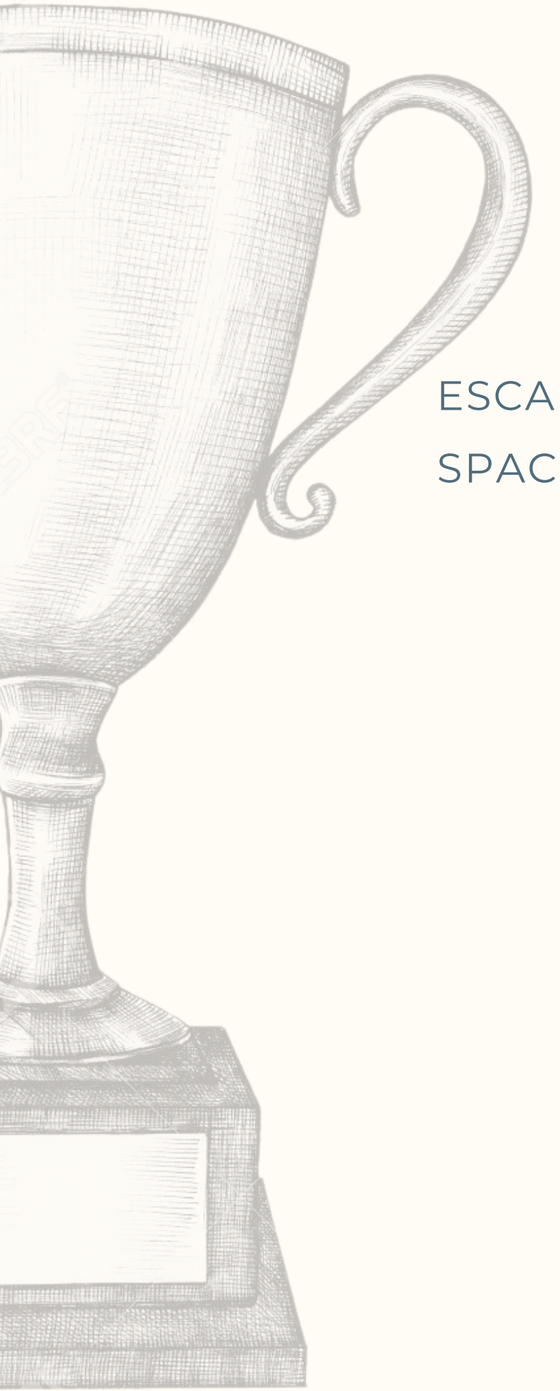
Highwater

ROOFTOP

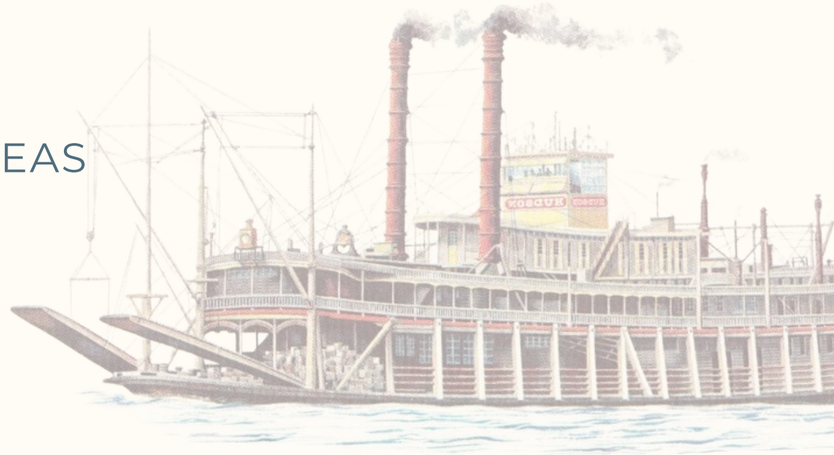
EVENT DECK

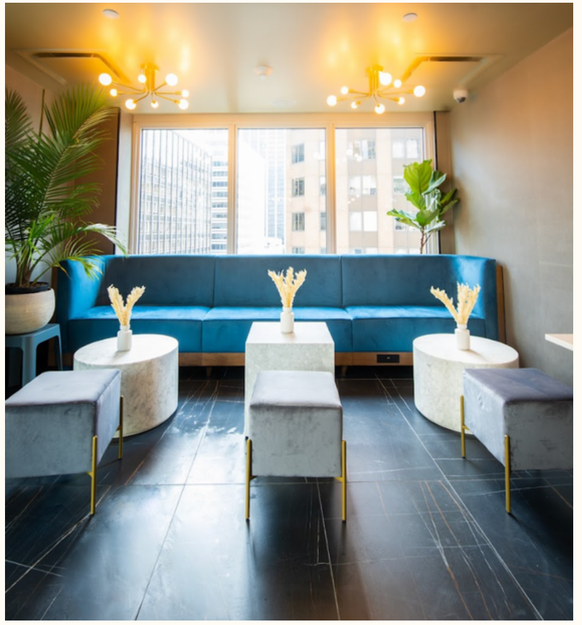
120-122 WATER ST, NEW YORK, NY 10005



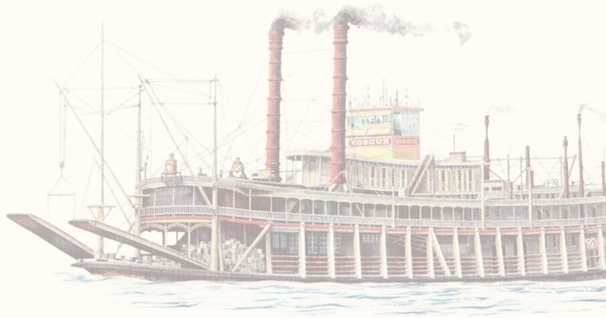
ESCAPE 25 STORIES ABOVE THE CITY. HIGHWATER ROOFTOP, A VERSATILE SPACE WITH DRAMATIC CITY VIEWS TO ACCOMMODATE ALL PARTY SIZES.

- FULL BAR
- PREP KITCHEN
- SEVERAL TERRACES
- INDOOR/OUTDOOR OPTIONS
- MULTIPLE PRIVATE AND SEMI PRIVATE AREAS





MENU



SELECT SIX PASSED OR DISPLAYED HOR 'D OEUVRES TWO HOURS
$60 PER GUEST I ADDITIONAL HOUR $20 PER GUEST

SELECT EIGHT PASSED OR DISPLAYED HOR 'D OEUVRES TWO HOURS
$75 PER GUEST I ADDITIONAL HOUR $25 PER GUEST

SELECT 3 PASSED OR DISPLAYED HOR 'D OEUVRES TWO HOURS
$40-$45 PER PERSON

HOT

CROSTINI

- SWEET RICOTTA CHEESE, FRESH MARKET RED VIN REDUCTION
- EGGPLANT CHICKEN GOLDEN RAISIN OPAL BASIL
- NY STRIP

MINI FLAT BREAD

- PEPPER JACK CHEESE LAMB MERQUEZ SAUSAGE RICOTTA SALATA CHEESE
- BROCCOLINI PESTO CASHEW VEGAN CHEESE

SKEWERS

- FILET MIGNON, GREEN TOMATILLO CHARD SAUCE
- DUSTED SHRIMP
- CHICKEN TANDOORI
- MOZZARELLA BOCONCCINI ARTICHOKES SABA SAUCE

SLIDERS

- BEEF SLIDERS
- VEGGIE SLIDERS

FRITTI

- MAC N CHEESE BALLS, BLACK TRUFFLE CHEESE
- FISH CROQUETTES SPICY AIOLI
- ARANCHINI (RICE) BALLS WITH ASPARAGUS CRÈME SAUCE

SERVED COLD

SPOONS

- SALMON TARTARE CRÈME FREI HE SCALLIONS
- CHARD GOLDEN BEETS, RED BEETS WITH VINAIGRETTE LABNE
- TUNA TARTARE AVOCADO MOUSE
- GRILLED CHICKEN SALAD, SWEET CHILLY SAUCE, YELLOW BANANA LEAVES
- COUSCOUS

OYSTERS

- EAST COAST
- WEST COAST

SEASONAL SALADS

- WATERMELON SALAD
- ARUGULA SALAD
- MARKET SALAD

TRADITIONAL PLATTERS

- SEASONAL HUMMUS WITH VEGGIE STICKS
- GUACAMOLE
- CHEESE PLATTER

OPEN BAR PACKAGES

TWO HOURS

CLASSIC

WINE & BEER $50 PER GUEST
(ADDITIONAL HOUR $25 PER GUEST)

RED
PINOT NOIR, MALBEC,
CABERNET SAUVIGNON,

WHITE
PINOT GRIGIO,
CHARDONNAY, SAUVIGNON BLANC ROSE
COTES DE PROVENCE SPARKLING
PROSECCO

BEER
HEINEKEN, HEINEKEN LT, AMSTEL LT,
CORONA, STRONGBOW CIDER

STANDARD

WINE & BEER+ WELL DRINKS $60 PER GUEST
(ADDITIONAL HOUR $30 PER GUEST)

HOUSE SPIRIT
VODKA, GIN, RUM, TEQUILA, BOURBON,
SCOTCH, WHISKEY

RED
PINOT NOIR, MALBEC, CABERNET
SAUVIGNON

WHITE
PINOT GRIGIO, CHARDONNAY, SAUVIGNON
BLANC ROSE I COTES DE PROVENCE
SPARKLING
PROSECCO

BEER
HEINEKEN, HEINEKEN LT, AMSTEL LT,
CORONA, STRONGBOW CIDER

PREMIUM

$70 PER GUEST
(ADDITIONAL HOUR $35 PER GUEST)

SPIRIT
KETEL ONE, SMIRNOFF, FORDS GIN,
TANQUERAY, BACARDI, CAPTAIN MORGAN,
MILAGRO SILVER, CODIGO BLANCO, JACK
DANIELS, BULLEIT, JAMESON, DEWARS

RED
PINOT NOIR, MALBEC,
CABERNET SAUVIGNON

WHITE
PINOT GRIGIO, CHARDONNAY, SAUVIGNON
BLANC ROSE I COTES DE PROVENCE

SPARKLING
PROSECCO

BEER
HEINEKEN, HEINEKEN LT, AMSTEL LT,
CORONA, STRONGBOW CIDER

TOP SHELF

$80 PER GUEST
(ADDITIONAL HOUR $40 PER GUEST)

SPIRIT
GREY GOOSE, BELVEDERE, BOMBAY
SAPPHIRE, HENDRICKS, BACARDI, BRUGAL
ANEJO RUM, PATRON SILVER, DON JULIO
BLANCO, JAMESON, JACK DANIELS, MAKERS
MARK, KNOB CREEK, JOHNNY WALKER
BLACK, MACALLAN 12

RED
PINOT NOIR, MALBEC, CABERNET
SAUVIGNON

WHITE
PINOT GRIGIO, CHARDONNAY, SAUVIGNON
BLANC ROSE I COTES DE PROVENCE

SPARKLING
PROSECCO

BEER
HEINEKEN, HEINEKEN LT, AMSTEL LT,

ADD-ONS & UPGRADES I FIRST HOUR

SPECIALTY COCKTAILS $15 PER GUEST

SPARKLING $15 PER GUEST
DOMAINE CHANDON BRUT OR ROSE

CHAMPAGNE
LARGE FORMAT MAGNUM 1.5L & 3L AVAILABLE UPON REQUEST
PERRIER JOUET, MOET & CHANDON, VEUVE CLIQUOT, LOUIS ROEDERER CRISTAL,
ARMAND DE BRIGNAC ACE OF SPADES
GRUG GRANDE CUVEE, DOM PERIGNON

BOTTLE SERVICE
VODKA, GIN, RUM, TEQUILA, SCOTCH & WHISKEY, CO