

EVENT DECK 2018 / 2019



THE DL ROOFTOP LOUNGE & EVENT SPACE

The DL is one of the most versatile multi-level lounge, restaurant and event spaces located in Manhattan's Lower East Side. There are three separate floors that can operate independently or in conjunction with one another. If you are looking for an extraordinary nightlife or after work experience, The DL has what you're looking for! Spanning 7,500 square-feet over three levels, its luxe decor and dynamic energy embodies a lively ambiance.

Guests can enjoy dinner in the first floor dining room, "Dinner on Ludlow" with its majestic atmosphere and chandeliers dripping in crystals. Executive Chef Colby Spikes offers American fare in a relaxed comfortable setting and our mixologists creative libations that assist in setting the mood of any event.

The Red Room (located on the second floor) is the perfect size for an intimate event and can be combined with any other floor and is complete with its own bar and restrooms along with access to our Ludlow Street entrance.

The Third Floor Rooftop is the crown jewel of The DL! With spectacular views of the Williamsburg Bridge, South Beach–esque decor, climate controlled space and a retractable roof, you are sure to indulge in a one of a kind experience that transports you away from the streets and offers an entirely new perspective of the Lower East Side. Add to that a relaxed atmosphere and DJ's that set the ambiance, your senses will be invigorated.

FIRST FLOOR LOUNGE

DL CAPACITY

150 STANDING 60 SEATED









SECOND FLOOR

DL CAPACITY

150 STANDING 70 SEATED





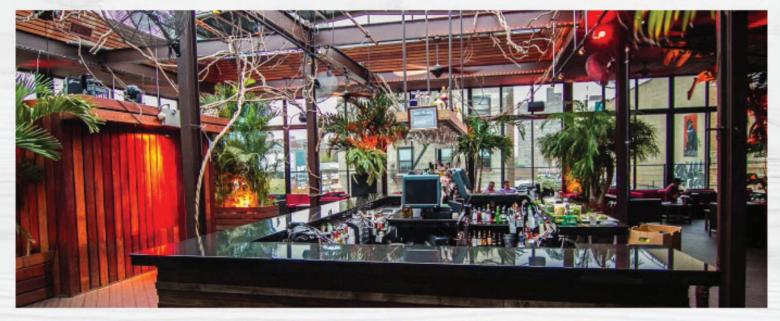




THIRD FLOOR

THE ROOFTOP

400 STANDING 125 SEATED









BEER, WINE & HOUSE SPIRITS

Beer & Wine Option Available*

\$35 | Person for Two-Hours

\$15 | Person each Additional Hour

INCLUDES ALL BEERS, HOUSE WINE, CHAMPAGNE, HOUSE SPIRITS, BOTTLED WATER, & SOFT DRINKS

BOTTLED BEER

Amstel Light Blue Moon Brooklyn Lager Budweiser | Bud Light

Corona

Heineken | Heineken Light Samuel Adams Rebel IPA Stella Artois

Stella Artois Stella Cidre

HOUSE WINE

RED Cabernet Malbec Merlot

Pinot Noir

WHITE Chardoonay Pinot Grigio Sauvignon Blac

STANDARD SPIRITS

Select Standard Option Available*

\$50 | Person for Two-Hours

\$20 | Person each Additional Hour

INCLUDES ALL BEERS, UPGRADED WINES, CHAMPAGNE, MID-LEVEL BRANDS, BOTTLED WATER & SOFT DRINKS

VODKA

Absolut Stoli Smirnoff Tito's

WHISKEYIBOURBON

Jack Daniel's Jameson Fireball Bulliet Boubon & Rye

TEQUILA

Jose Cuevero Herradura

SCOTCH

Dewar's

GIN

Tanqueray BullDog Death's Door

RUM

Bacardi Captain Morgan Malibu Rum

PREMIUM SPIRITS

Select Premium Option Available*

\$60 | Person for Two-Hours

\$25 | Person each Additional Hour

INCLUDES ALL BEERS, UPGRADED WINES, PREMIUM BRANDS, BOTTLED WATER, RED BULL & SOFT DRINKS

VODKA

Belvedere Grey Goose Kettle One

WHISKEYIBOURBON

Crown Royal Knob Creek Chivas 12 Maker's Mark

TEQUILA

Silver Patron Silver Don Julio Casamigos

SCOTCH

Glenfiddich 12 Glenlivet 12 Glenmorangie 12 Johnnie Walker Black Macallan 12 Talisker 10

GIN

Tanqueray 10 Bombay Sapphire Hendrick's

> ALL PACKAGES REQUIRE A TWO-HOUR MINIMUM AND AT LEAST THIRTY PARTICIPANTS

> SHOTS & DOUBLES ARE NOT INCLUDED IN ANY PACKAGE

> HOUSE OR CUSTOM SPECIALTY COCKTAILS MAY BE ADDED TO ANY PACKAGE FOR AN ADDITIONAL COST

^{*}Please Inquire with your Sales Manager For Pricing

LIGHT \$15pp per hour 5 items STANDARD \$18pp per hour 6 items PREMIUM \$20pp per hour 7 items

SAVORY

Crispy Portobello Slider with Truffle Aioli & Baby Arugula

Prime Beef Slider with Cheddar, Caramelized Onions & Special Sauce

Curry Chicken Skewers with Ginger Vinaigrette

Pigs in a Blanket with Grain Mustard Sauce

Black Truffle Mac & Cheese on an Herb Cracker Spoon

Crispy Phyllo Asparagus Rolls with Herbed Goat Cheese

Marinated Grilled Vegetable Skewers with Kale Pesto

French Onion Soup Bites

Crispy Asparagus & Asiago Phyllo Square

Coconut Shrimp with a Chili Orange Dipping Sauce

Potato Au Gratin Bites Vegan

Baba Ganoush Pita Crisps with Smoked Paprika

Kale & Vegetable Dumpling Vegan

Baby Potato Cups with Smoked Salmon Mousse & Salmon Caviar

Lemongrass Chicken Maki with Tart Apple & Radish Sprouts

Artichoke Beggars Purse

Beef Barbacao Taquitos

Empanadas Beef, Chicken or Cheese

Mini Panko Crab cakes with Scallion Tartar Sauce

Vegetable Spring Rolls

LIGHT \$15pp per hour 5 items STANDARD \$18pp per hour 6 items PREMIUM \$20pp per hour 7 items

PREMIUM

Mini Beef Wellington in Red Wine Sauce

Caramelized Pear, Brie & Almond in Phyllo Wrap

Crispy Chicken on Mini Waffle with Maple Syrup

Braised Short Ribs & Fonting Mini Panini

Jumbo Lump Crab Cakes with Lemon Basil Aioli

Prime Beef Filet Skewers with Red Bell Pepper & Pineapple

Lobster Crisps with Avocado, Basil, & Arugula Sprouts

Sea Scallops Wrapped in Bacon "Angels on Horseback"

Seared Filet Mignon Toasts with Whipped Gorgonzola, Crispy Shallots & Chives



CHOICE OF 1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT

(Accompanied with Artisan Rolls | Coffee & Tea)

SALAD

Market Greens & Herbs

with Jack Cheese "Poppers", Black Olives, Sweet Corn Niblets, Crispy Blue Corn Chips

Spring Greens

with Heirloom Tomato, Chick Peas, Shaved Zucchini, & Red Wine Vinaigrette

Organic Baby Arugula Salad

with Sliced Pear, Crumbled Gorgonzola & Toasted Walnuts

Baby Kale Caesar Salad

with Light Anchovy Dressing Pecorino Croutons & Toasted Pumpkin Seeds

Persian Cucumber & Heirloom Tomato Salad

with Fresh Chick Peas, Red Onion, Chopped Cilantro, and Za'atar Pita Crisps







PASTA

Penne alla Caprese

with Fresh Tomato, Basil & Extra Virgin Olive Oil

Classic Linguine in White Clam Sauce

Tortellini Alfredo Sauce

Pumpkin Raviol

Stuffed with Pumpkin with Butter Squash Sauce

Braised Short Ribs Rague

Penne Al Vodka Sauce

CHOICE OF 1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT

(Accompanied with Artisan Rolls | Coffee & Tea | Upon Request)

ENTREE

Organic Chicken Roulade with Spinach, Fontina, and a White Wine Herb Sauce
Roast Breast of Turkey with Sage Sausage Bread Pudding and Pan Gravy
Roasted Filet of Prime Beef with Cognac Truffle Gravy
Veal and Ricotta Meatballs in a Fresh Tomato and Red Wine Reduction Sauce
Grilled Portobello and Eggplant Napoleon with a Balsamic Soy Truffle Sauce
Classic Eggplant Rollatini with Herbed Ricotta topped with Fresh Basil Marinara
Potato Crusted Salmon Provençale with Grape Tomato, Black Olives and Fresh Oregano
Crabmeat Stuffed Jumbo Shrimp with Scallion Butter Sauce
Grilled Balsamic Chicken Topped with Broccoli Rabe, Red Peppers and Aged Provolone
Sauteed Breast of Organic Chicken in a Mushroom Wine Sauce

SIDES

Grilled Asparagus
Balsamic Grilled Vegetables
Herb Broiled Tomatoes
Buttered Green Beans
Fresh Ratatouille

SWEETS

Mini Cupcake "Tower"
Mini Fresh Berry Crumbles
Blueberry Peach Cobbler
Italian Bomboloni with Vanilla Custard and Raspberry Jam
Classic Tiramisu Cups
Edible Chocolate Mousse Cups
Gourmet Assorted Cake Pops
Petit Fours Red Velvet, Chocolate Truffle and Triple Brownie
French Macaron Assortment

ROASTED CHICKEN MEATBALLS	25 PCS \$100
Green Apple Fennel Slaw and Chili Garlic Glaze	
FRIED CALAMARI	80-90 PCS \$40
Crispy Fresno Cile Rings with Siracha Lime Vinaigrette	
BLISTERED SHISHITO PEPPERS	50 PCS \$75
Mezcal Salt and Persian Lime	
JUMBO CHICKEN WINGS	50 PCS \$100
Choice of: Salt and Pepper, Teriyaki or Spicy Honey	
STEAK SKEWERS	25 PCS \$125
Filet Mignon, Pineapple, Red Pepper, Rosemary and Garlic Pe	esto
SLIDERS	25 PCS \$100
Crispy Chicken Roasted Garlic Aioli & Spicy Hone DL Burger Prime Wagyu Beef, White Cheddar, Sautéed On Crisp Portobello Portobello Mushroom Cap, Gruyere, Melte Truffle Aioli	*
FLATBREADS	
MARGHERITA	8 PCS \$12
Tomato, Mozzarella and Fresh Basil Pesto	Est port
SPICY SHRIMP	8 PCS \$14
Garlic, Baby Spinach and Goat Cheese	
STEAK	8 PCS \$16

Mushrooms, Peppers, White Cheddar, Mozzarella and Crispy Fried Onions

PASTA STATION

Your Choice of (3) Pastas | \$20 per person

Penne alla Vodka Rigatoni Bolognese Cavatelli and Broccoli Orecchiette Sausage and Broccoli Rabe Tortellini Alfredo

CARVING STATION

Price upon request

Virginia Spiral Ham pineapple ginger glaze
Filet Mignon served medium rare with onion rolls.
Choice of: Horseradish Crème, balsamic demi glaze or grainy mustard
Oven Roasted Turkey Breast tarragon - orange, cranberry chutney and homemade gravy

SLIDERS TWO WAYS

Your Choice of (2) Burgers | \$18 per person

Turkey Burger brioche bun, caramelized onion, roasted tomato, dijon mustard Chicken Slider brioche bun, spicy honey, roasted garlic aioli Angus Beef Burgers brioche bun, white cheddar, lettuce, tomato, special sauce Portobello Slider on a multi-grain bun

TACO CART

Your Choice of (2) Tacos | \$20 per person

Shredded Skirt Steak mojo sauce Tinga Pulled Chicken mixed chiles Blackened Tilapia with chipotle sauce

Accompanied with Chips & Salsa







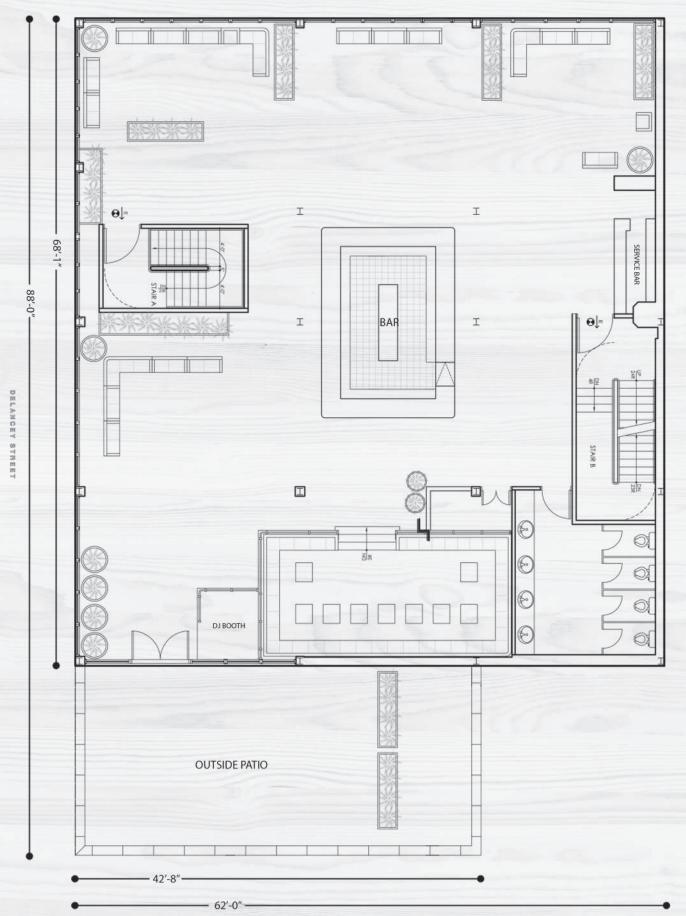
Please inquire for available selections

PANINI

Your Choice of (2) Pairings - \$18 per person

Grilled Cheese Short Rib Grilled Mozzarella Cranberry and Brie

ROOFTOP LUDLOW STREET



FAQ's

BOOKING

A proposal for all costs will be furnished upon request. Depending on your outline, a 50% deposit is required to confirm your event. The remaining payments is due seven (7) days in advance of your event.

STAFFING

All employees hired for events are paid via a 22% administrative fee. This administrative charge, allows Management to effectively pay all working employees a higher rate and we do not require any additional gratuity. However, if additional gratuity will be your preference, please contact us and we will accommodate your needs. Additional staffing needs are determined based on the number of guests invited, the space utilized and the complexity event.

RENTALS

Rental costs fluctuate depending on your needs and the requirements of the space. Upon request of the proposal, you can receive and estimate of rental charged based on the given parameters of your event.

AUDIO & VISUAL

Please inquire with your Sales Manager regarding specific presentation or sound needs. An additional fee may apply.

STORAGE

The DL will hold basic decor the morning of your event day and up to one day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.