

A modern lounge with a glass ceiling, featuring a green sofa, wicker chairs, and a bar area. The space is bright and airy, with large windows and a high ceiling. The furniture is contemporary and comfortable, including a green velvet sofa with orange and white pillows, wicker armchairs, and a bar area with blue chairs. The floor is light-colored wood, and there are large potted plants and a colorful rug. The overall atmosphere is relaxed and sophisticated.

# THE GLASS CEILING

## NOMAD

E V E N T S



# EXPERIENCE

The Glass Ceiling is just that, a beautiful retractable glass ceiling sitting atop the city skyline. A brand new rooftop lounge located in the heart of Nomad. The design adds a glamorous touch to the botanical theme, with a marble bar, concrete surfaces and rattan accents. The space is multi-dimensional and serves as both a day-time lounge and event space with multiple configurations, with semi-private and private options. Featuring indoor and outdoor seating, and show-stopping views of the Empire State Building.

## HIGHLIGHTS

- Oversized 3 station Bar
- Retractable roof in main space and terrace
- 180 degree wrap around terrace
- All movable furniture and decor
- Multiple seating options and styles for formal to lounge to cocktail







# OPEN BAR OPTIONS

## MOCKTAIL BAR

\$25/PERSON FOR FIRST TWO HOURS  
\$10 FOR ADDITIONAL HOUR

- SODAS
- JUICES
- MOCKTAILS

## BEER & WINE OPEN BAR

\$45/PERSON FOR FIRST TWO HOURS  
\$20 FOR ADDITIONAL HOURS

- SODAS
- JUICES
- MOCKTAILS
- DRAFT AND BOTTLED BEER
- RED, WHITE, ROSÉ
- SPARKLING WINE

## THE GLASS CEILING OPEN BAR

\$55/PERSON FOR FIRST TWO HOURS  
\$25 FOR ADDITIONAL HOUR

- SODAS
- JUICES
- MOCKTAILS
- DRAFT AND BOTTLED BEER
- RED, WHITE, ROSÉ
- SPARKLING WINE
- SPECIALTY COCKTAILS

## THE BRUNCH BAR

\$45/PERSON FOR FIRST TWO HOURS  
\$20 FOR ADDITIONAL HOUR

- SODAS
- JUICES
- MOCKTAILS
- DRAFT AND BOTTLED BEER
- RED, WHITE, ROSÉ
- SPARKLING WINE
- SPECIALTY COCKTAILS
- MIMOSA, BELLINI, SANGRIA





# PASSED HOR D'OEUVRES PACKAGES

(SELECTION OF 4)

\$40 ONE HOUR  
\$20 PER PERSON EACH ADDITIONAL HOUR  
\$10 PER PERSON EACH ADDITIONAL ITEM

## EARTH

**GUAC CROSTINI**

*Avocado, Lime, Baguette*

**HUMMUS PHYLLO CUP**

*Spring Pea, Radish*

**CAPRESE PANINO**

*Mozzarella, Marinated Tomatoes*

**VEGETABLE SUMMER ROLL,**

*Ginger Sauce*

## SEA

**SPICY SHRIMP COCKTAIL**

**TUNA TARTARE**

*Cucumber Cups, Sesame*

**MINIATURE CRAB CAKES**

*Remoulade*

**MINIATURE SHRIMP & CRAB ROLLS**

*Brioche*

## LAND

**MARINATED CHICKEN SKEWER**

*Balsamic Pesto*

**BRISKET SLIDERS**

*Caramelized Onions, Pickle*

**FRANKS EN CROUTE**

*Spicy Mustard*

**SKIRT STEAK**

*Chimichurri, Plantain Chip*





# SEATED DINNER OPTIONS

**\$50 PER PERSON**  
FAMILY STYLE  
PRE-SELECT ONE APPETIZER  
PRE-SELECT TWO ENTREES

**\$55 PER PERSON**  
TWO COURSE  
PRE-SELECT ONE APPETIZER  
PRE-SELECT ONE ENTREES

**\$65 PER PERSON**  
THREE COURSE  
PRE-SELECT ONE APPETIZER  
PRE-SELECT TWO ENTREES  
PRE-SELECT ONE DESSERT

**\$85 PER PERSON**  
THREE COURSE PLUS  
PRE-SELECT ONE APPETIZER  
PRE-SELECT TWO ENTREES  
PRE-SELECT TWO DESSERTS

**APPETIZER**

**CAESAR**

*Baby Kale, Avocado, Activated Seeds, Parmigiano Crisp, Aged Balsamic*

**WATERMELON**

*Radish, Feta, Mint, Walnut Breadcrumbs*

**TUNA BOWL**

*Brown Rice, Ginger Ponzu, Poached Egg*

**ENTREES**

**CAPELLINI**

*Fresh Tomatoes, Basil, Aged Parmesan*

**SEARED SALMON**

*Lentils, Pea Shoots*

**HERB CRUSTED CHICKEN**

*Cous Cous, Asparagus, Beurre Rouge*

**APPETIZER**

**CAESAR**

*Heirloom Tomato, Sourdough, White Balsamic Pesto*

**CRISPY RICE**

*Tuna, Wasabi Caviar*

**CAESAR**

*Baby Kale, Avocado, Activated Seeds, Parmigiano Crisp, Aged Balsamic*

**ENTREES**

**CAPELLINI**

*Fresh Tomatoes, Basil, Aged Parmesan*

**SEARED SALMON**

*Lentils, Pea Shoots*

**HERB CRUSTED CHICKEN**

*Cous Cous, Asparagus, Beurre Rouge*

**GC BURGER**

*Caramelized Onions, Gruyere, Sesame Bun*

**APPETIZER**

**BURRATA**

*Heirloom Tomato, Sourdough, White Balsamic Pesto*

**CRISPY RICE**

*Tuna, Wasabi Caviar*

**CAESAR**

*Baby Kale, Avocado, Activated Seeds, Parmigiano Crisp, Aged Balsamic*

**ENTREES**

**CAPELLINI**

*Fresh Tomatoes, Basil, Aged Parmesan*

**SEARED SALMON**

*Lentils, Pea Shoots*

**HERB CRUSTED CHICKEN**

*Cous Cous, Asparagus, Beurre Rouge*

**GC BURGER**

*Caramelized Onions, Gruyere, Sesame Bun*

**DESSERT**

**NY CHEESECAKE**

*Fresh Berries, Raspberry & Mango Coulis*

**CHOCOLATE MOUSSE**

*Chantilly Cream*

**CARAMELIZED WALNUT TART**

*Coffee Iced Cream*

**APPETIZER**

**BURRATA**

*Heirloom Tomato, Sourdough, White Balsamic Pesto*

**CRISPY RICE**

*Tuna, Wasabi Caviar*

**CAESAR**

*Baby Kale, Avocado, Activated Seeds, Parmigiano Crisp, Aged Balsamic*

**ENTREES**

**CAPELLINI**

*Fresh Tomatoes, Basil, Aged Parmesan*

**SEARED SALMON**

*Lentils, Pea Shoots*

**HALIBUT**

*Parsnip Purée, Haricot Vert, Lemon*

**HERB CRUSTED CHICKEN**

*Cous Cous, Asparagus, Beurre Rouge*

**AGED WAGYU NY STRIP**

*Smashed Fingerlings, Roasted Asparagus, Demi Glace*

**DESSERT**

**NY CHEESECAKE**

*Fresh Berries, Raspberry & Mango Coulis*

**CHOCOLATE MOUSSE**

*Chantilly Cream*

**CARAMELIZED WALNUT TART**

*Coffee Iced Cream*



# FLOOR PLAN

## SPECS AND FEATURES

- Capacity 144
- Indoor 90
- Outdoor 54
- Cocktail Reception 144
- Seated Reception 65
- Conference Style Seating 70
- State of the art sound system
- WiFi

