

Highwater
ROOFTOP

EVENT DECK

highwaternyc.com
120-122 WATER ST, NEW YORK, NY 10005

HOTEL
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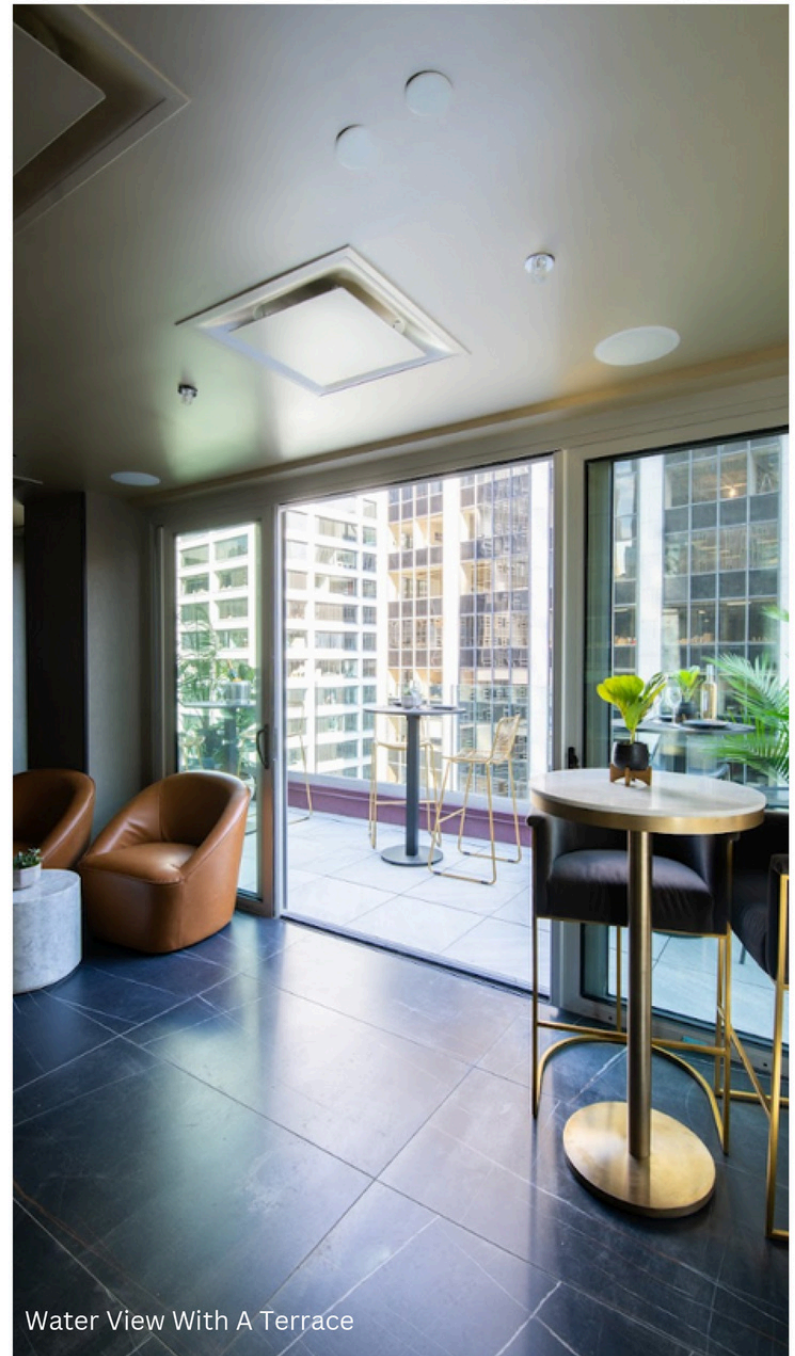
ESCAPE 25 STORIES ABOVE THE CITY

Highwater Rooftop, a versatile space with dramatic city views to accommodate all party sizes

- Bi-Level
- Full Bar On Each Floor
- Prep Kitchen
- Several Terraces
- Indoor/Outdoor Options
- Multiple Private & Semi-Private Areas
- Buyouts available



Wall Street Bar



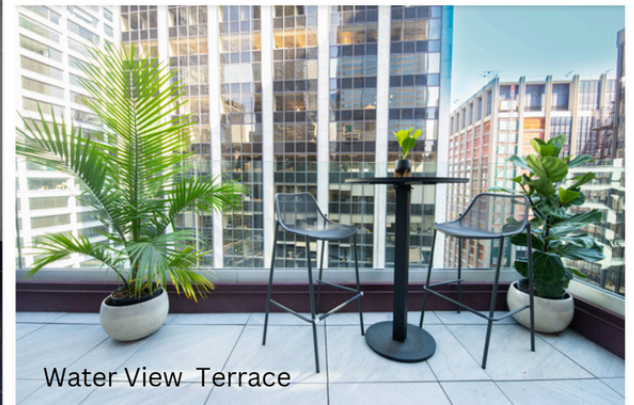
Water View With A Terrace



Water View



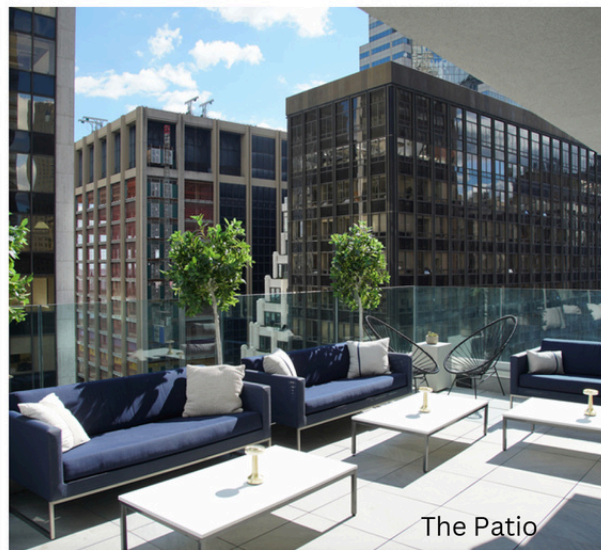
Wall Street Bar



Water View Terrace



Kitchenette at The Water View



The Patio



Water View

EVENT SPACE

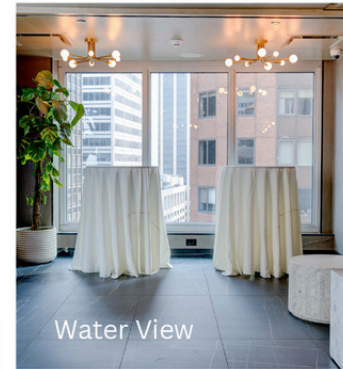
25th FLOOR

Highwater Rooftop, a versatile space with dramatic city views to accommodate all party sizes. Perfect for corporate events, bridal brunches, birthdays, product launches and meeting space for up to 30 guests.

*Different furniture set ups available.



Water View Terrace



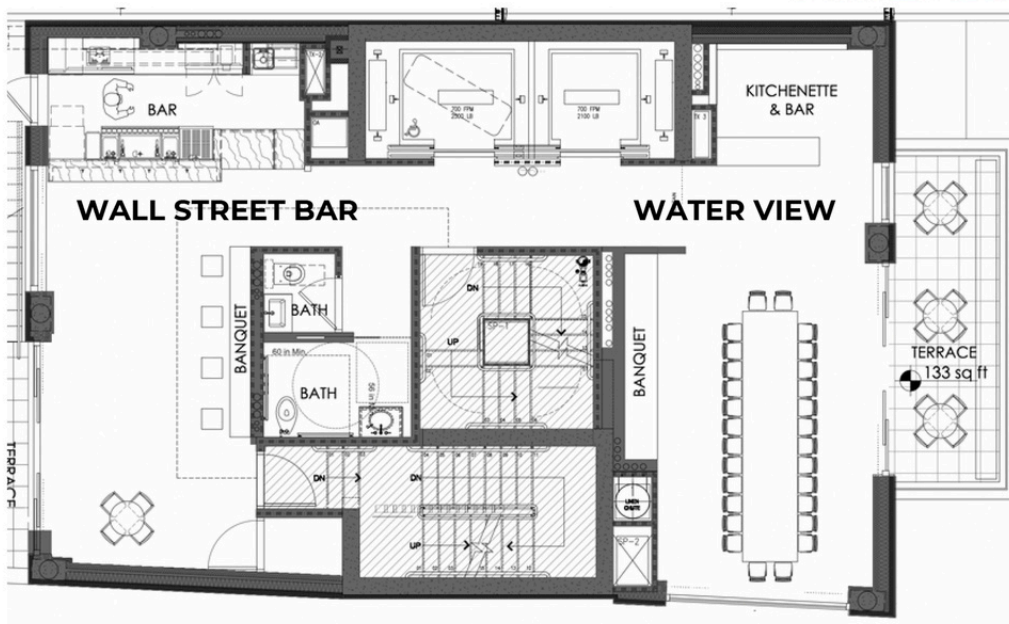
Water View



Water View Meeting Space



Wall Street Bar



WATER VIEW

340 SQ FT + 133 SQ FT
TERRACE

Capacity: 30 sitting, 45 standing

WALL STREET BAR

250 SQ FT + 60 SQ FT
TERRACE

Capacity: 20 sitting, 40 standing

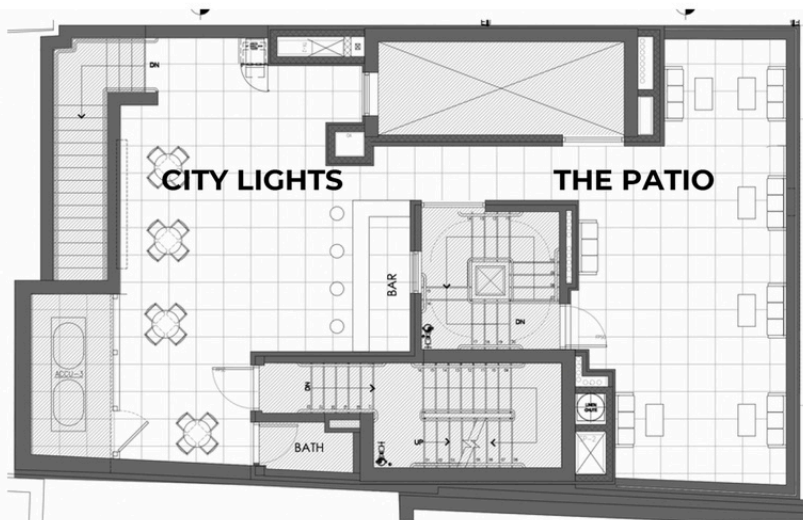
EVENT SPACE

26th FLOOR

Enjoy the beautiful sights and sound of NYC from our 2 rooftop terraces.

26th Floor West Side fully enclosed and East Side fully open makes a perfect mix of wants and needs.

*Different furniture set ups available.



THE PATIO

TERRACE 480 SQ FT

Capacity: 30 sitting, 50 standing

CITY LIGHTS

TERRACE 550 SQ FT

Capacity: 30 sitting, 55 standing

DRINK PACKAGES

TWO HOURS



ADD-ONS & UPGRADES | 1st HOUR

SPECIALITY COCKTAILS - \$15/GUEST

CHAMPAGNE

Perrier Jouet, Moët & Chandon, Veuve Clicquot, Armand De Brignac, Grug Grande Cuvee, Dom Perignon

BOTTLE SERVICE Starts at \$350

Vodka, Gin, Rum, Tequila, Scotch & Whisky

CHAMPAGNE TOAST - \$15/GUEST
Domaine Chandon Brute or Rose

CLASSIC

Wine & Beer - \$50/guest
(Additional Hour \$25/guest)

RED

Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

WHITE

Pinot Grigio, Chardonnay, Sauvignon Blanc Rose

SPARKLING

Prosecco

BEER

PREMIUM

\$70/guest
(Additional Hour \$35/guest)

SPIRITS

Ketel One, Titos, Bacardi, Captain Morgan, Patron Silver, Codigo Blanco, Jack Daniels, Bulleit Bourbon, Jameson, Johnnie Walker Black

RED

Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

WHITE

Pinot Grigio, Chardonnay, Sauvignon Blanc Rose

SPARKLING

Prosecco

BEER

COLD BEVERAGE PACKAGE (\$20 FOR 1 HOUR PER PERSON)
Assorted sodas, juices, bottled flat & sparkling water

HOT BEVERAGE PACKAGE (\$20 FOR 1 HOUR PER PERSON)
Regular & decaf coffee, assorted teas, soft Drinks, bottled flat & sparkling water

STANDARD

Wine & Beer + Well Drinks - \$60/guest
(Additional Hour \$30/guest)

HOUSE SPIRITS

Vodka, Gin, Rum, Tequila, Bourbon, Scotch, Whiskey

RED

Pinot Noir, Malbec, Merlot, Cabernet Sauvignon

WHITE

Pinot Grigio, Chardonnay, Sauvignon Blanc Rose

SPARKLING

Prosecco

BEER

TOP SHELF

\$80/guest
(Additional Hour \$40/guest)

SPIRITS

Grey Goose, Belvedere, Bombay Sapphire, Hendricks, Bacardi 8, Casamigos Blanco, Casamigos Reposado, Don Julio Blanco, Makers Mark, Knob Creek, Shinju, Macallan 12,

RED

Pinot Noir, Merlot, Malbec, Cabernet Sauvignon

WHITE

Pinot Grigio, Chardonnay, Sauvignon Blanc, Rose

SPARKLING

Prosecco

BEER

HORS D'OEUVRE

\$25 FOR 5 ITEMS, \$30 FOR 6 ITEMS, & \$35 FOR 7 ITEMS PER PERSON

Vegetarian

Deviled Eggs

dijon mustard, cajon seasoning,
choooed scallions

Spanakopita

crispy phyllo dough, feta cheese,
spinach

Figs-In-a-Blanket

honey glaze, goat cheese, sesame
seeds

Bruschetta

juicy tomato, basil, parmesan cheese

Wild Mushroom Crostini

shiitake mushrooms, oyster
mushrooms, thyme, parsley, ricotta
cheese

Caprese Skewers

fresh mozzarella, plum tomato, basil

Grilled Veggie Skewers

seasonal grilled vegetables, balsamic
drizzle

Mini Grilled Cheese

served with tomato soup dip

Mac & Cheese Bites

four cheese sauce

Vegan Crispy Rolls

shiitake mushroom, scallions,
shredded veggies, sesame oil

Vegatable Samosa

egg wrap, shiitake mushroom, carrots,
peppers, onions

Meat

Chicken Salad Baskets

chopped pecans, apples, phyllo cups

Chicken Skewers

roasted peppers, marinated onions

Chicken Sausage Kebabs

homemade chicken sausage, grilled
peppers and onions

Chipotle Chicken Sliders

arugula, pickled onion, chipotle mayo

Pulled Pork Rolls

sweet bbq pork, crispy rice paper

Truffle Beef Sliders

100% angus beef, truffle oil, creamy
parmesan

Proiscuitto Shortbreads*

brie cheese, italian proiscuitto.

Steak Frites*

ribeye steak, crispy fries

Lamb Lollipops*

mint yoghurt sauce

Seafood

Spicy Tuna Cucumber Bites

ahi tuna, spicy aioli, sesame,
cucumber

Tuna Tartar Spoons

ahi tuna, avocado, chives, shallots,
creamy sriracha aoli

Lettuce Wrap Salmon Tartar

salmon, mango, avocado, chives,
sesame, iceberg lettuce

Shrimp Ceviche Cups

shrimp, tomato, red onion, cilantro,
lime

Garlic Shrimp Skewers

shrimp, spiced garlic marinade

Mini Red Snapper Tacos

beer battered red snapper, aqua chili
sauce, red coleslaw

Brochetas de Pescado

grilled swordfish, spiced chipotle
drizzle

Oysters and Caviar*

fresh oysters, caviar, mignonette,
chives



FOOD STATION

HOT STATION

Taco Station \$20 PP

Carne Asada, Carnitas, Sinaloa Shrimp, Crispy Fish, Seared Fish, Cactus, Black Bean and Sweet Potato, Mushroom.

Served with:

Corn Tortilla, Flour Tortilla (lettuce wraps available upon request)
Pico De Gallo, Cilantro, Crema, Salsa Rojo, Salsa Verde, Cotija Cheese

French Fries Bar \$18 PP

Yukon Gold Fries, Sweet Potato Fries, Waffle Cut Fries, Oven Wedges
Spicy Mayo, Black Garlic Mayo, Ketchup, Guacamole, Salsa, Pico De Gallo, Shredded Cheese

Mashed Potato Bar \$15 PP

Homemade Chili, Crumbled Bacon, Chopped Chives, Shredded Cheese, Olives, Crispy Onions, Sour Cream, Corn, Broccoli, Sautéed Mushrooms

Flatbread Station \$20 PP

Pesto Sauce, Cherry Tomatoes, Fresh Basil, Mozzarella, Olives, Prosciutto, Gouda Cheese, Walnuts, Peaches, Blue Cheese Crumbles, Balsamic Glaze, Spicy Honey Drizzle, Arugula

Mac and Cheese Station \$17 PP

Chives, Tomatoes, Fried Onions, Sautéed Mushrooms, Bacon, Aged Gouda, Steamed Broccoli, Jalapeño, Fried Onions, Smoked Sausage

Slider Bar \$19 PP

Angus Beef, Pull Pork, Fried Chicken, Black Bean
Cheese:
Cheddar, Mozzarella, Pepper Jack, Swiss
Sauces:
Mustard, Pickled Relish, Garlic Mayo, Pickled Jalapeno Peppers, Ketchup
Toppings:
Bacon Crumbles, Dill Pickle Chips, Tomato Slice, Avocado Slices, Lettuce Shreds, Sliced Onions



COLD STATION

Mezze Table \$15 PP

Hummus, Baba Ganoush, Spicy Feta, Tzatziki, Marinated Olives, Tabbouleh, Pickled Peppers and Grilled Pita Bread

Cheese Table \$18 PP

Goat Cheese, Brie Cheese, Cheddar, Gouda, Parmesan, Manchego, Gorgonzola

Seasonal Fruit:

(strawberries/clementines/grapes/berries/apples/peaches/cherries)

Variety of Nuts:

(pecans, walnuts, almonds, pistachios)

Crisps:

(variety of crackers, pita chips and crostinis)

Charcuterie Table \$24 PP

Prosciutto di Parma, Capocollo, Soppressata, Salami
Goat Cheese, Parmesan, Brie, Cheddar Cheese
Cornichons, Olives, Bacon Jam, Grapes
Three kinds of breads

Crudite \$15 PP

Variety of Fresh Veggies:

Baby Corn, Baby Carrots, Broccoli, Cauliflower, Asparagus, Celery, Cherry Tomatoes, Bell Peppers, Green Beans, Shishito Peppers, A Creamy Parmesan Dip, Ranch Dip and Greek Dip

Skewer Station \$22 PP

choice of three

Garlic Shrimp Skewers

Grilled Chicken Skewers with Peppers

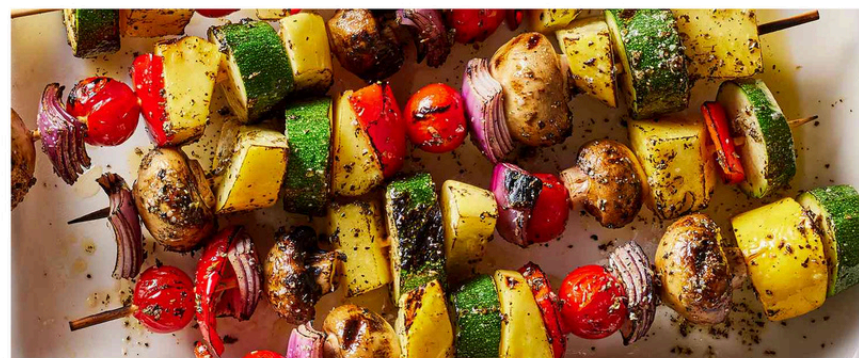
Eggplant Skewers

Zucchini and Pepper Skewers

Beef Kebab Skewers

Oyster Bar \$24 PP

A Variety of East Coast and West Coast Oysters
Mignonette Sauce, Cocktail Sauce, Ginger - Soy Vinaigrette, Cucumber - Jalapeno Granita
Tobiko Caviar, Salmon Caviar



FOOD PLATTERS

ALL PLATTERS FEED 7 PEOPLE

GENERAL PLATTERS \$180
FRENCH FRIES \$70
GRILLED VEGETABLE \$100

ANTIPASTO PLATTER \$180
CRUDITE PLATTER \$70

CAESAR SALAD \$70
GREEK SALAD \$70
ARUGULA & STRAWBERRY SALAD \$100

Cold Platters

Crudite Platter (veg)

Celery, cherry tomato, cucumbers, carrots, ranch/blue cheese dressing.

Antipasto Platter

Cured meats, cheeses, marinated, vegetables, nuts, fruits.

Greek Salad (veg)

Cucumbers, tomatoes, red onion, feta cheese.

Cesar Salad (veg)

Romaine lettuce, bagel croutons, parmesan cheese.

Arugula with Strawberries Salad (veg)

Red pickled onion, goat cheese.



Hot Platters

Chicken Wings

Bba, buffalo, lemon pepper, honey mustard

Truffle Beef Sliders

Chipotle Chicken Sliders

Vegetable Sliders (veg)

Beer Battered Calamari

Grilled Vegetables (vg)

Truffled Fries (veg)

Garlic Sesame Tofu (vg)



Finger Food Platters

Mac & Cheese Bites (veg)

Empanadas

(chicken, beef or veggie)

Mini Shepard Pie

Antipasto Skewers

Deviled Eggs

Meatballs

Skewers

garlic shrimp, beef kebab, eggplant (vg), zucchini/peppers (vg), grilled chicken

Stuffed Mushrooms (vg)

Vegan Shiitake Rolls (vg)

Vegetable Samosa (vg)



DINNER BUFFET

TIER 1 \$65 PER PERSON

A Choice of Poultry

Chicken Tinga
Verde Chicken Enchilada
Chicken Flautas
Spicy Chicken Taquitos

A Choice of Fish

Salvador Style Branzino
Gambas al Allajillo
Veracruz Style Cod

A Choice of Meat

Spanish Beef Stew
Chimichurri Steak
Pernil

Vegetarian Choices

Vegetarian or Vegan Enchiladas

A Choice of Salad

Cesar Salad
White Bean Salad

Sides

Maduros
Spanish Rice
Roasted Vegetables
Black Beans

A Choice of Dessert

NY Cheesecake
Caramel Flan



DINNER BUFFET

TIER 2 \$75 PER PERSON

A Choice of Poultry

Chicken Marsala
Lemon Chicken
Creamy Broccoli Chicken
Chicken Enchilada
*Duck Confit
*Chicken Cordon Blue

A Choice of Fish

Branzino Filets
Grilled Salmon
Pan Seared Cod
*Pan Seared Halibut
*Sesame Tuna

A Choice of Meat

Braised Short Rib
Chimichurri Steak
Moroccan Lamb Stew
*Grilled Ribeye
*Charred NY Strip

Vegetarian Choices

Cauliflower Steaks
Vegetarian or Vegan Enchiladas
Mushroom Steak

Choice of Three Sides

Mashed Potato
Potato Wedges
Spanish Rice
Roasted Vegetables
Couscous
Buttered Macaroni
*Creamy Spinach
*Mexican Corn

A Choice of Salad

Cesar Salad
Greek Salad
Arugula with Strawberries
Watermelon Salad

A Choice of Dessert

NY Cheesecake
Double Chocolate Cake
Seasonal Fruit
*Tiramisu
*Strawberry Short Cake



SWEET ENDINGS

DESSERT PLATTERS FEED 7-8 GUESTS

\$65 Per Platter

Passed Dessert \$15 per person per hour
(Guests can choose up to 4 options)

Strawberry Compote Mini Cheesecakes

Graham Crust, NY Style

Chocolate Lava Waffle Cone

Graham Crust, NY Style

Mini Chocolate Chip Cookie Sandwich

Buttercream

Orange Nutella Cookie Cups

Sugar Cookie Dough

Strawberry Cheesecake Bites

Cheesecake Filled Strawberries, Chocolate Drizzle

Mini S'mores

Graham Crackers, Marshmallow, Chocolate

Fruit Cups

Assorted fruits, Ricotta Cream

Chocolate Mousse Cups

Whipped Cream, Raspberries



SUSHI STATION

PRICING IS PER PERSON PER CATEGORY WITH 2 HOURS PERIOD

SEAFOOD ROLLS - \$26 PER PERSON

Salmon Avocado

Yellowtail Scallion

Spicy Tuna with Black Tobiko

Spicy Salmon with Red Tobiko & Jalapeño Mayo

Shrimp Tempura with Aoli Mayo

VEGETARIAN ROLLS - \$24 PER PERSON

Shiitake Mushroom

Japanese Cucumber

SPECIAL ROLLS - \$32 PER PERSON

HIGH Above the WATER: Spicy salmon, avocado, cucumber, topped with tobiko, wasabi mayo & chive

FIDI Trio: Tuna, salmon, yellowtail, avocado & Japanese cucumber

We can make any roll upon availability.
Special requests may be accommodated with an upcharge.





We would love to host your corporate events , birthdays, anniversaries, meetings, bridal parties and more.

For more information please email:
events@highwaterrooftop.com

120 Water Street, New York, NY 10005
www.highwaterrooftop.com