



EVENTS AT







ABOUT ONE40

At One40 Rooftop, our ethos is rooted in simplicity, authenticity, and connection. We believe that great food doesn't need to be complicated—it just needs to be honest. Our modern American approach focuses on high-quality, seasonal ingredients, allowing bold yet balanced flavors to shine without unnecessary embellishment.

We draw inspiration from New York City's diversity and the spirit of resilience embodied by the World Trade Center district, creating a space where people, cultures, and conversations converge effortlessly. Whether it's a sunrise breakfast, a leisurely lunch, or an evening of elevated dining, every experience at One40 is designed to feel genuine, welcoming, and memorable.

At our core, we are about bringing people together over food and drinks that are thoughtfully crafted, unpretentious, and deeply satisfying—served in a space that reflects both warm hospitality and a refined sensibility.

Simplicity. Authenticity. Connection. That's One40.

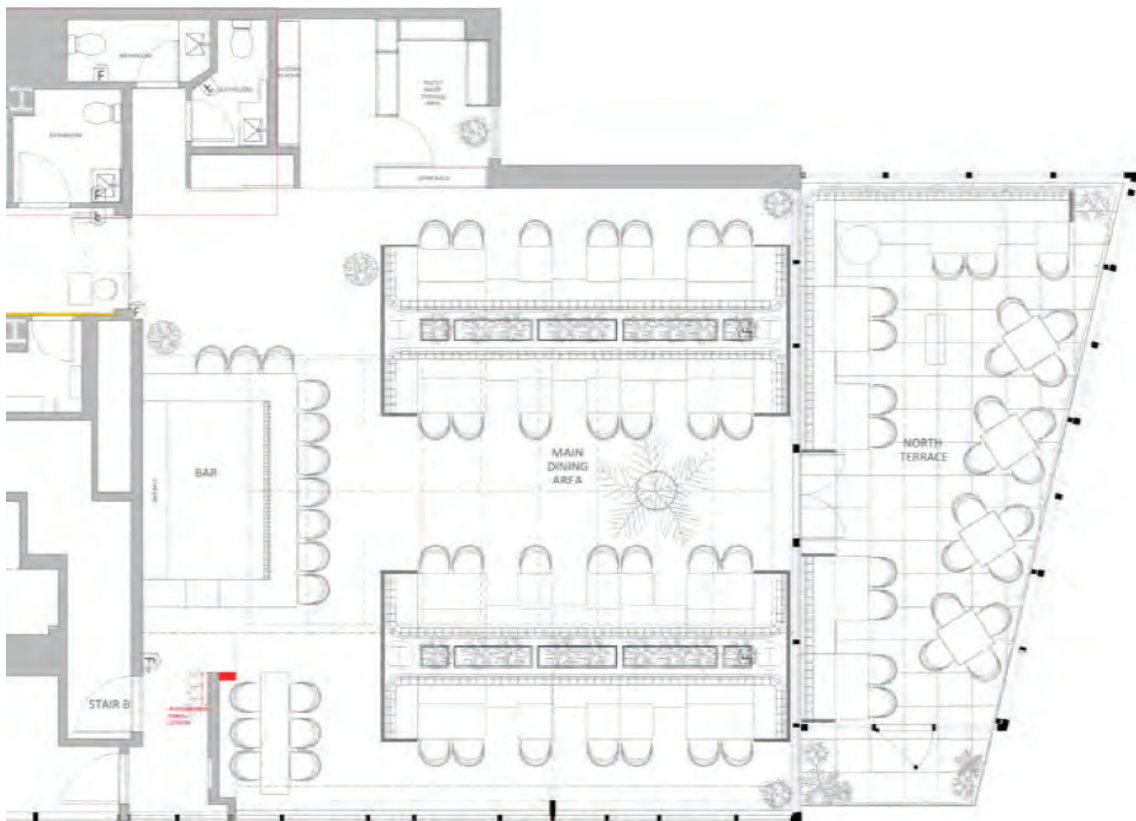




EVENTS AT ONE40

One40 Rooftop offers on-site event and meeting spaces, featuring diverse and thoughtfully curated food and beverage selections. Our dynamic spaces, paired with breathtaking views of the skyline, create an unforgettable setting for any occasion. Whether you're planning an intimate gathering or a large-scale celebration, our event spaces accommodate up to 128 guests seated or 150 cocktail-style, blending refined elegance with warm hospitality. From corporate functions to milestone celebrations, our seasonally inspired cuisine and seamless service ensure a truly exceptional experience.

Let us bring your vision to life. Contact us at events@one40rooftop.com to start planning your next spectacular event. Learn more about how we can help make your next event a spectacular one!





THE DINING ROOM

Elegant and spacious, our main dining room accommodates up to 80 guests seated or 120 cocktail-style, making it the perfect setting for refined gatherings, celebrations, and corporate events. With a warm, sophisticated ambiance and stunning skyline views, this space seamlessly blends style and comfort to create an unforgettable experience.





THE PATIO

A stylish and inviting space, the patio seats up to 40 guests, offering a relaxed yet upscale atmosphere. Overlooking the 9/11 Memorial, it provides a poignant and inspiring backdrop, seamlessly combining comfort and sophistication with the vibrant pulse of the city. Ideal for private dining and social events, this space offers a truly memorable setting.





BEVERAGE PACKAGE

PREMIUM OPEN BAR

2 hours - \$90 per guest (\$40 additional hour)

Includes: Grey Goose, The Botanist, Casa Noble,
Woodford Reserve, Glenlivet 12, Bacardi Reserva,
Classic Cocktails, Assorted Bottled Beers, Non-Alcoholic
Beverages, Select Premium Wines (White, Red, Sparkling, Rose)

STANDARD OPEN BAR

2 hours - \$70 per guest (\$30 additional hour)

Includes: Bacardi, Titos, Fords, Espolon, Four Roses, Dewars
Classic Cocktails, Assorted Bottled Beers, Non-Alcoholic Beverages,
Select Standard Wines (White, Red, Sparkling, Rose)

UPGRADES

Signature Cocktails are available as add-ons for an up-charge of \$20 pp / 2 Selections

Champagne and Wine upgrades are available at an up-charge

SIGNATURE COCKTAIL OPTIONS

Solstice - Gin, Vermouth, Fig-Infused Campari, Orange Essence, Torched Fig

Heritage - Spiced Rye, Islay Scotch, Orange Essence (Crafted w/ Dairy)

Highland - Tequila, Mezcal, Passion Fruit, Banana, Maraschino Liqueur, Salted Air, Black Lime

Lumen - Rum, Mint Lime Cordial, Cucumber Ribbon, Absinthe Spray, Carbonated

Ember - Mezcal, Sotol, Cucumber, Lime, Agave Nectar, Egg White

Noir - Vodka, Cold Brew, Coffee Liqueur, Amaro

* We can offer drinks on consumption for up to 40 guests.

* For groups above 40, a full buyout with an open bar is required.

* We do not offer cash bar for events.

* Selections are subject to change upon availability for spirits of equal or higher value

* Requests for substitution of spirits of equal or lesser value can be considered upon request.

* Shots, bottled water and signature cocktails are not included in any bar package.

* Coffee & tea service is not included in any bar package.

* Pricing is not inclusive of NY State Tax, Gratuity or Processing Fee





Breakfast/Brunch Menu \$125 Per Guest

(guest choice available for up to 11 guests. 12+ guests - menu served family-style)

Amuse-Bouche (choice of one)

- Smoked Salmon en Croute – Dill and Caper crème / Salmon Roe
- Truffle Canape – black truffle / chive blossom (V)

Pastry & Bread Course (choice of two)

- Croissant Bread Pudding – bourbon glaze / candied pecans (V)
- Petit Cheese Plate – fig jam / marcona almonds / honeycomb
- Lemon Ricotta Pancakes – crème fraîche / lemon balm / white chocolate Shavings(V)
- Matcha Almond Danish matcha cream, sliced almonds, yuzu glaze

First Course (choice of two)

- Seasonal Fruit Mosaic – citrus granita / edible flowers (VV)
- Mini Caviar Pancake Stack – crème fraîche / chive oil
- Avocado & Jumbo Lump Crab Toast – fermented chili / micro shiso
- Coconut Chia Pudding – compressed pineapple / Honey Mint syrup (VV)

Main Course (choice of two)

- Lobster Benedict – toasted brioche / brown butter hollandaise
- French Omelette – comté cheese / Shiitake mushrooms / fines herbes
- Filet Mignon & Eggs – potato rösti / soft scrambled / demi-glace

Petit Fours & Digestifs

Macarons / Dark Chocolate Truffles (V)

Optional Add-ons:

- Caviar service
- Cold-pressed juice flight
- Champagne or brunch cocktails

* VG - Vegetarian | VN -Vegan | GF - Gluten Free | NF - Nut Free | DF - Dairy Free

* Menus are composed of the freshest ingredients and menu items are subject to change as a result.

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Family-Style Breakfast/Brunch Menu \$110 Per Guest
(luxé sharing menu, presented in composed waves)

TO START (Shared Centerpieces): Choice of Two

- Mini Buttermilk Biscuits – whipped honey butter / house jam
- Yogurt Parfaits – citrus zest / granola / berries (V)
- Smoked Salmon Platter – cucumber / capers / crème fraîche / Sourdough toast
- Warm Pastry Basket – Mini Chocolate Chip Muffins / Croissants / Banana Walnut Bread

MAINS (Served in Rounds): Choice of Two

- Truffle Egg Frittata (V)
- Buttermilk Pancakes – Vanilla Bean Butter / seasonal compote (V)
- Braised Short Rib Hash – sunny egg / Caramelized Cipollini
- Poached Lobster & Potato Galette – tarragon hollandaise

SIDES: Choice of Two

- Duck Fat Potatoes
- Chive ^& Crème Fraiche Scrambled Eggs
- Maple-Glazed Thick-Cut Bacon
- Seasonal Sliced Fruit

DESSERT: Choice of Two

- Miniature French Toast Bites
- Chocolate Croissant Pudding with Crème Anglaise
- Walnut Cake Bites / Citrus Madeleines

BEVERAGES: Choice of Two

Coffee / artisanal teas / Fresh Squeezed Juices / Fruit Smoothie

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Buffet-Style Breakfast Menu \$135 Per Guest

(chef-attended stations and curated displays)

25 person minimum

COLD STATION: Choice of Two

- Shellfish & Crudo Bar – Oysters / Scallop Ceviche / Snow Crab
- Seasonal Fruit Display with Tropical Accents
- House-Made Granola Bar – Local Honey, Yogurt, Dried Coconut
- Charcuterie & Cheese Selection – croissants / baguettes / nuts / olives

HOT STATION: Choice of Three

- Truffle Egg Station – made-to-order eggs with truffle shavings
- Buttermilk Pancake – whipped butter / berry compote / Bourbon Barrel Aged Maple Syrup
- Carving Station – Wagyu Sirloin or Smoked Lamb Loin
- Lobster & Gruyère Quiche
- Korean-style soft tofu scramble with scallions & sesame
- Shakshuka with poached eggs, feta & herbs

BAKERY STATION: Choice of Two

- French Viennoiserie – croissants, pain suisse, brioche
- Mini Muffins – lemon poppy, chocolate hazelnut, banana spice
- Toasted Breads – whipped butters / preserves
- Lemon-Poppy Seed Loaf

DESSERT STATION: Choice of Two

- Chocolate Ganache Tartlets
- Lemon Bars / Tea Cakes / Mini Doughnuts
- Warm Apple Crumble with Vanilla Chantilly
- Brioche Sticky Buns

ENHANCEMENTS:

- Mimosa & Bellini Bar
- Fresh Juice Station – orange, carrot-ginger, beet-pomegranate
- Coffee / Tea
- Fruit Smoothie

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Lunch Menus only available Monday-Friday. Weekend - Brunch Only.

Power Lunch Menu \$85 Per Guest

Served Family-Style for Groups of over 12. Guest choice of, day of is an option for up to 11.

Bread Service for the Table

First Course (choice of Two)

- Watercress Salad, Gorgonzola, D'Anjou Pear, Spiced Walnuts, Honey Balsamic Vinaigrette
- Tricolor Salad, Baby Arugula, Endive, Radicchio, Cotton Candy Grapes, Marcona Almonds, Chianti Vinaigrette
- Baby Beets Salad, Artisanal Lettuces, Goat Cheese, Pistachios, Sherry Dijon Vinaigrette
- Burrata, Basil Pesto, Grilled Sourdough, Charred Cherry Tomatoes on the Vine
- Wild Shrimp and Fluke Ceviche, Plantain Chips, Lime, Cilantro

Main Course (choice of Two)

- Chicken Marsala, Shiitake, Red Peppers, Cream
- Grilled Wagyu Beef Burger, Brioche, Lettuce, Heirloom Tomato, Grilled Red Onion, Roasted Garlic Aioli, Parmesan Truffle French Fries
- Grilled Branzino, Crispy Herb Polenta, Braised Leeks, Lemon Brulee, Lemon Caper Sauce
- Bucatini Pomodoro, Tofu Meatballs, Basil, Parmesan
- Maine Style Lobster Roll on Brioche, Potato Crisps, Green Salad
- Sweet and Spicy Chicken Sandwich, Brioche, Baby Arugula, House made Pickles, French Fries

Dessert (choice of Two)

- Chocolate and Hazelnut Cake
- Vanilla Creme Brulee
- Sticky Toffee Pudding, Salted Caramel Sauce, Vanilla Gelato

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Family-Style Lunch Tasting Menu \$150 Per Guest
(includes amuse, 3 courses, petit fours, optional wine pairing)

Amuse-Bouche (Choice of one)

Malpeque Oyster – D’Anjou Pear mignonette (GF, DF,NF)
Chevre and Pistachio Crusted Baby Beet, Aged Balsamic (V)

First Course (choice of two)

- Jumbo Lump Crab Salad – avocado mousse / blood orange / fennel pollen
- Heirloom Tomato Bisque – Heirloom tomato water / micro basil / Grassfed Cream (V)
- Foie Gras Torchon – Brioche / Strawberry Rhubarb Compote / Sauternes Gelee

Main Course (choice of two)

- Roasted Atlantic Halibut – Braised Leeks, Mediterranean Sauce (GF)
- Wagyu Striploin – celery root purée / asparagus / Sauce Marchand De Vin
- Truffle & Wild Mushroom Risotto – 30 Month Aged Parmigiano / crispy leeks (V)
- Roasted Sea Bass – champagne beurre blanc / Vignarola / Argan oil

Dessert (choice of two)

- Lemon Verbena Pavlova – meringue / macerated berries / vanilla air
- Chocolate Hazelnut Marquise – sea salt / cocoa nib tuile / hazelnut cream
- Cheese Selection – three aged cheeses / quince paste / truffle honey

Optional Add-ons:

- Petit Fours & Digestifs
- Caviar service (Kaluga or Golden Osetra)
- 3-glass Wine or Champagne pairing

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Buffet-Style Lunch Menu \$150

(elegant, staffed stations and refined service)

25 person minimum

Cold Display – Selection of Two

- East & West Coast Oysters – assorted mignonettes
- Shellfish Tower – poached prawns / lobster tails / snow crab / scallop ceviche
- Heirloom Crudités with Green Goddess & Romesco (VV)
- Cheese & Charcuterie Station – local & imported selections / house condiments

Hot Stations – Selection of Three

- Carved Wagyu Sirloin – chimichurri / horseradish crème
- Faroe Island Salmon Heirloom Carrots, Celeriac Puree, Toasted Sesame Seeds, Mustard Greens (GF)
- Pasta Fresca – hand-rolled pappardelle / uni butter / shaved truffle
- Roasted Wild Mushrooms with Polenta (V)
- Crispy Duck Confit with Blackberry Gastrique
- Fusilli Puttanesca Cherry Tomatoes, Kalamata Olives, Capers, Anchovies, Basil (DF)

Luxury Sides – Selection of Two

- Duck Fat Potatoes with Rosemary Salt (V, GF, DF)
- Grilled Asparagus with Béarnaise (V, GF, DF)
- Roasted Heirloom Carrots Tarragon & Spice Walnut (V, DF, GF)
- French Beans Lemon Besciamella, Toasted Hazelnuts (V)
- Brussels Sprouts Sweet Peppers, Pine Nuts (V, DG, GF)

Pastry & Dessert Station – Selection of Two

- Assorted Viennoiserie – croissants / kouign-amann / pain au chocolat
- French Macaron Tower
- Seasonal Fruit Tartlets Pastry Cream, Citrus Glaze
- Dark Chocolate Mousse Chantilly Cream, Raspberry, Shaved Chocolate

Enhancements:

- Champagne Bar with Garnishes
- Signature Cocktails & Infused Spirits
- Coffee Service with Tableside Liqueurs

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