



*Rooftop Lounge & Event Space*

# THE DL

DELANCEY & LUDLOW



Welcome To

# THE DL

## 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 embody 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 Art T offers American fare in a relaxed, comfortable setting and our mixologists create 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. It 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, and your senses will be invigorated.

# THIRD FLOOR

## *The Rooftop*

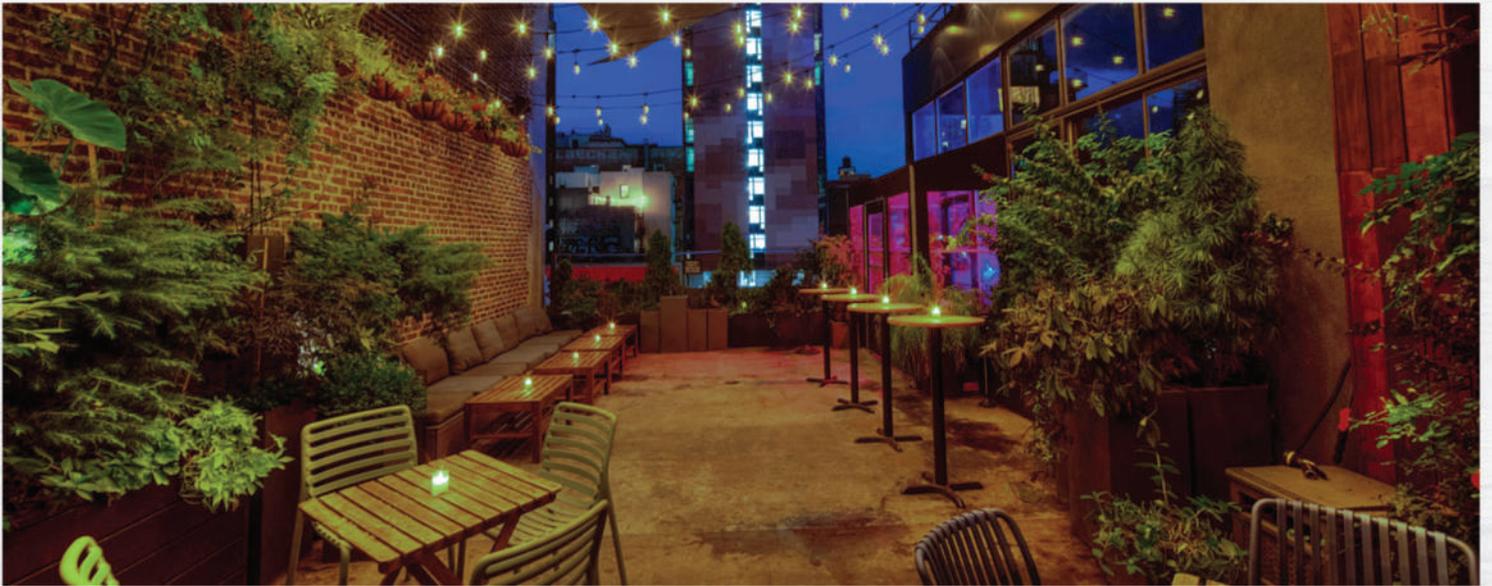
**400 STANDING  
125 SEATED**











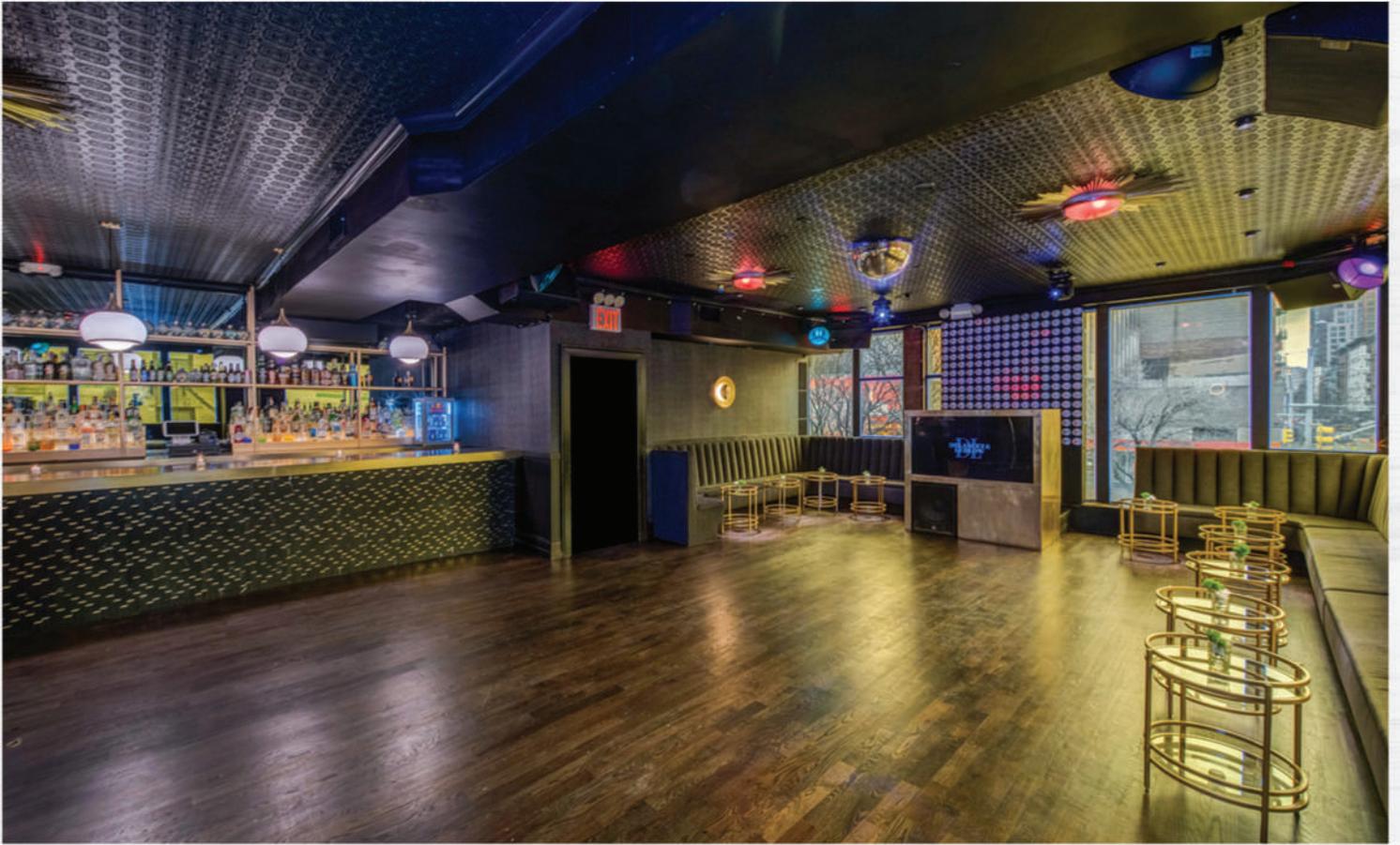
# SECOND FLOOR

*Capacity*

**150 STANDING  
70 SEATED**



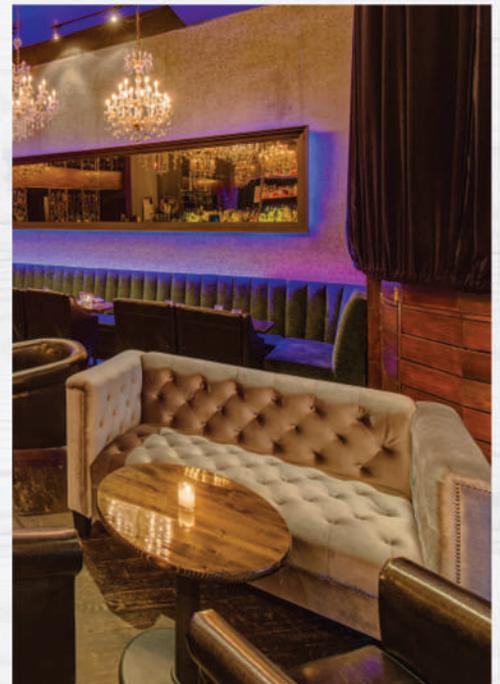
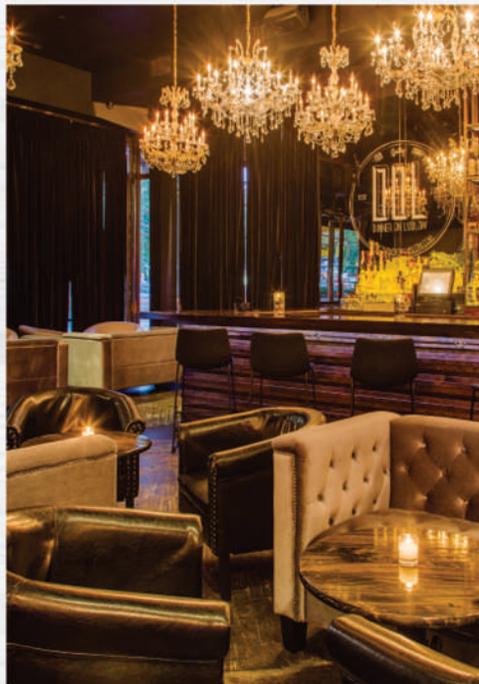




# FIRST FLOOR LOUNGE

*Capacity*

**150 STANDING  
60 SEATED**



## Beer Wine and House Spirits

Beer & Wine Option Available\*

\$60 | Person for Two-Hours

\$25 | 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 Cidre

### HOUSE WINE

RED	WHITE
Cabernet	Chardonnay
Malbec	Pinot Grigio
Merlot	Sauvignon Blac
Pinot Noir	

## Standard Spirits

Select Standard Option Available\*

\$70 | Person for Two-Hours

\$30 | Person each Additional Hour

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

### VODKA

Absolut  
Stoli  
Smirnoff  
Tito's

### WHISKEY|BOURBON

Jack Daniel's  
Jameson  
Fireball  
Bulleit Boubon & Rye

### TEQUILA

Jose Cuervo  
Herradura

### SCOTCH

Dewar's

### GIN

Tanqueray  
Bulldog  
Death's Door

### RUM

Bacardi  
Captain Morgan  
Malibu Rum

## Premium Spirits

Select Premium Option Available\*

\$80 | Person for Two-Hours

\$35 | Person each Additional Hour

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

### VODKA

Belvedere  
Grey Goose  
Kettle One

### WHISKEY|BOURBON

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

# Savory

Choice of 5 - \$35 per person  
Choice of 6 - \$41 per person  
Choice of 7 - \$45 per person  
(4-5 pieces per guest, per hour)  
GF - Gluten Free | V - Vegan

## MEAT:

Prime Beef Sliders *cheddar cheese, spicy sauce*

Pigs in the Blanket *mustard sauce*

Beef Empanadas

Flank Steak Skewers GF

Seared Filet Mignon Toast GF

Pork Dumplings *steamed or seared*

## CHICKEN:

Curry Chicken Skewers *ginger vinaigrette* GF

Jerk Chicken *grilled pineapple Salsa* GF

Chicken Empanadas

Grilled Chicken Skewers

## SEAFOOD:

Shrimp Cocktail *cocktail sauce* GF

Coconut Shrimp *chili orange sauce* GF

Tuna Tartar Crostini GF

Mini Crab Cakes *mustard aioli*

Red Snapper Ceviche *mescal habanero jelly, corn tortilla* GF

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Choice of 6 - \$41 per person  
Choice of 7 - \$45 per person  
(4-5 pieces per guest, per hour)  
GF - Gluten Free | V - Vegan

Grilled Vegetable Kebabs V | GF

Red and Yellow Tomato Bruschetta V | GF

Kale & Vegetable Dumpling V

Vegetable Spring Rolls V

Vegetable Empanadas

Fresh Mozzarella & Tomato Skewers *basil, balsamic reduction* V | GF

Black Truffle Mac & Cheese Tartlets

Cheese Empanadas



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

## Salad

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### Baby Arugula Salad

pears, walnuts, parmesan cheese *V*

### Caesar Salad

pecorino croutons, anchovy dressing *V*

### Farro Salad

dried cranberries, toasted almonds, butternut squash, kale, sherry vinaigrette *V*



## Pasta

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### Fussili alla Caprese

with Fresh Tomato, Basil & Extra Virgin Olive Oil *V*

### Seafood Linguine

with Shrimp and Clams

### Tortellini Alfredo Sauce

### Pumpkin Ravioli

Stuffed with Pumpkin with Butter Squash Sauce *\*Vegetarian*

### Penne Alla Vodka Sauce

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

## Entree

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Organic Chicken Roulade *with Spinach, Fontina, and a White Wine Herb Sauce*

Roasted Filet of Beef

Eggplant Parmesan *mozzarella cheese, basil marinara*

Salmon Provençale *with Cherry Tomatoes, Kalamata Olives and Fresh Oregano*

Braised Beef Short Ribs *with Root Vegetables, Red Wine Reduction*

Grilled Balsamic Chicken *with Broccoli Rabe, Red Peppers and Provolone*

Chicken Marsala *Sauteed Breast of Organic Chicken in a Mushroom Wine Sauce*

## Sides

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Grilled Asparagus **V**

Balsamic Vegetables **V**

Haricot Vert *Garlic Olive Oil* **V**

Roasted Potatoes *Rosemary, Garlic, Thyme* **V**

## Sweets

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Mini Cupcake "Tower"

Blueberry Peach Cobbler

Chocolate Mousse

Gourmet Assorted Cake Pops

French Macarons

Mini Cheesecakes

Brownie Bites *with Salted Caramel*

Seasonal Fruit Kebabs **V**

**INTERNATIONAL & DOMESTIC CHEESE BOARD** \$250

Chef's selection of Three Cheeses, grapes, olives, assorted crackers

**CHARCUTERIE** \$250

Chef's selection of three cured meats, olives, assorted crackers

**CRUDITES** \$175

Sliced & whole raw vegetables, balsamic vinaigrette & ranch dressing

**JUMBO CHICKEN WINGS** 30 PCS | \$100

Choice of: Salt and Pepper, Teriyaki or Spicy Honey

**FRIED CALAMARI** 40 PCS | \$50

Crispy Calamari Rings with Sriracha Lime Vinaigrette

**BLISTERED SHISHITO PEPPERS** 50 PCS | \$75

Mezcal Salt and Persian Lime

**ROASTED SEASONAL VEGETABLES** 50 PCS | \$90

V

**ROASTED MEATBALLS** 50 PCS | \$100

Ricotta, Marinara



*Flatbreads*

**MARGHERITA** 8 PCS | \$12

Tomato, Mozzarella and Fresh Basil Pesto

**MUSHROOM** 8 PCS | \$16

Wild Mushrooms, Goat Cheese and Chives V

**PEPPERONI** 8 PCS | \$16

Mozzarella, Pepperoni and Herbs

## Pasta Station

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

- Penne alla Vodka
- Tortellini Alfredo
- Pumpkin Ravioli *\*Vegetarian*
- Garganelli al Pomodoro Sauce *\*Vegetarian*

## Sliders Two Ways

Your Choice of (2) Burgers | \$22 per person

- Beef Sliders *Brioche, cheddar cheese, pickles, spicy aioli*
- Chicken Sliders *Waffle, roasted garlic aioli*
- BBQ Pulled Pork Sliders *Potato bun, red coleslaw*
- Vegetarian Sliders *Roasted seasonal vegetables, Pesto aioli* **V**

## Taco Cart

Your Choice of (2) Tacos | \$22 per person

- Beef
- Pulled Chicken
- Fish
- Butternut Squash & Mushrooms **V**

Accompanied with  
Chips & Pico de gallo

## Sushi Roll Station

\$24 per person

Please inquire for available selections

