



ERA *Roof Top*

Hell's Kitchen at 603 West 44th Street,
New York

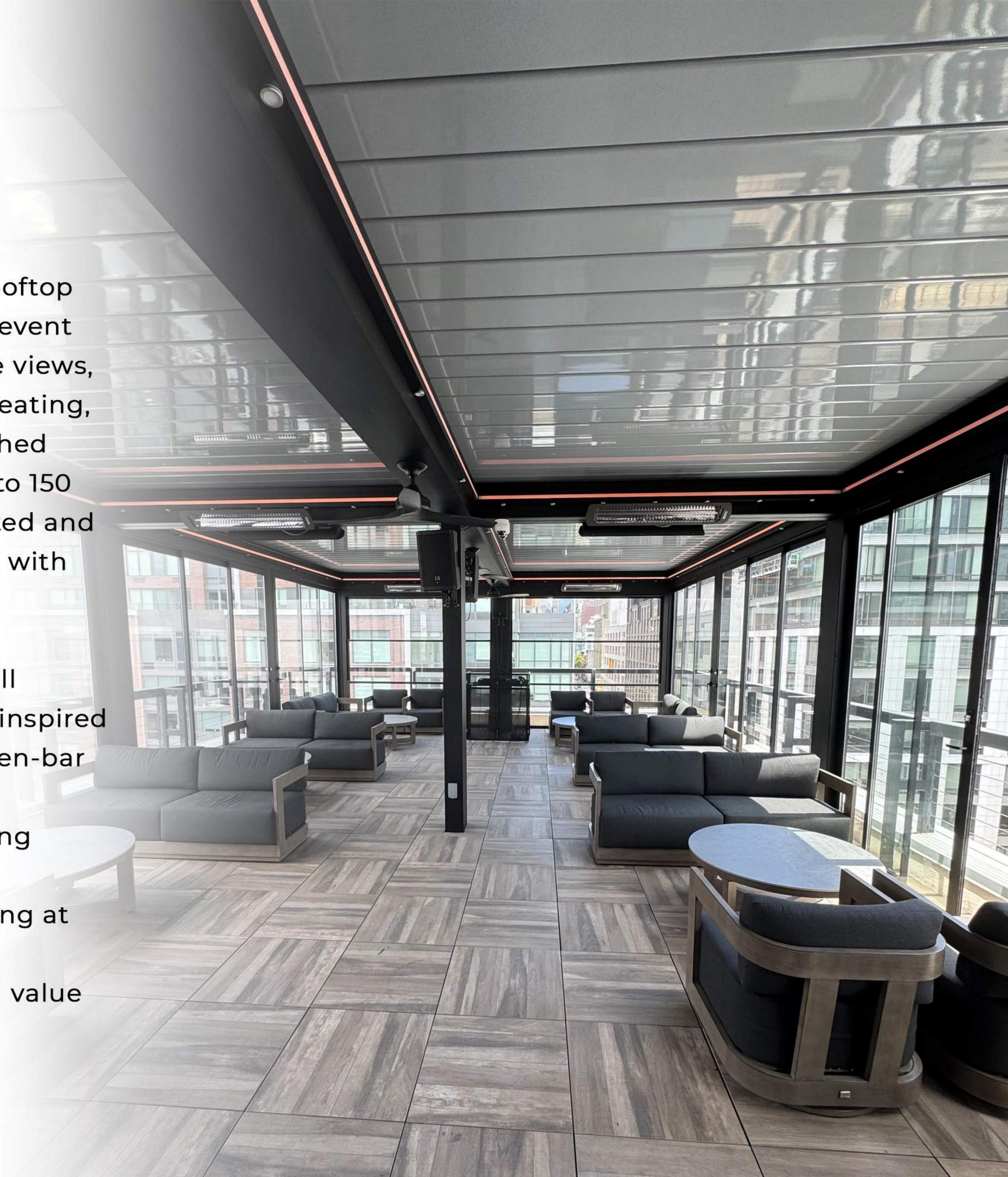


ERA Rooftop

Welcome to Era Rooftop's All-Year Rooftop —Hell's Kitchen's most breathtaking event destination. With sweeping cityscape views, a fully retractable roof, and built-in heating, this all-season rooftop offers unmatched flexibility and ambiance. Hosting up to 150 guests, the venue supports both seated and standing setups and comes outfitted with essential AV gear, Wi-Fi, storage, and presentation tech.

Inclusive of indoor/outdoor access, full accessibility, curated Mediterranean-inspired catering (with guest kitchen use), open-bar packages, and extended alcohol licensing—Era Rooftop makes planning stress-free and stylish.

Competitive minimum spends (starting at \$5,000 on weekdays and \$8,000 on weekends) mean you get exceptional value in an unforgettable setting.



ERA Rooftop

While precise square footage isn't listed, based on the capacity (150 guests standing) and the typical spatial needs, a suitable estimate for one-floor open event space would be 1,500 to 2,000 square feet, which aligns with NYC rooftop venues of a similar vibe. If exact dimensions are available from the venue later, we can refine this further.



A photograph of the ERA Rooftop interior, showing a long bar with high-top stools and large windows overlooking a city skyline.

ERA Rooftop

Venue Features

Capacity: Up to 150 seated or standing guests - versatile for both intimate and larger gatherings.

Flexibility: Features a retractable roof, built-in heating, and incredible city views—great for all-season events.

Catering Options: Offers in-house Mediterranean cuisine, supports external catering, and has a kitchen for guest use.

Bar Packages: Open bar packages are available; alcohol license extends until 4 a.m. (with possible extension).

Tech & Amenities:

- Wi-Fi, projector, PA system, speakers.
- Natural light, storage, flatscreen TV, whiteboard, flipchart, air conditioning.

Accessibility: Wheelchair accessible, including toilets, ground-level access, **elevator**, cargo lift, accessible parking.

Pricing & Minimum Spend Expectations

Minimum Spend (per session, 7 p.m. – 2 a.m.):

- Monday–Wednesday: from \$5,000
- Thursday: from \$6,000
- Friday–Sunday: from \$8,000

Catering Cost Range: Approximately \$30–\$150 per person, depending on menu selections.







FOOD AND BEVERAGE

Open Bar

2 HOUR MINIMUM

STANDARD

\$30 Per Person Per Hour

Includes House Cocktails, Cordials, House Sparkling Wine, House Red & White Wine, Domestic & Imported Beers and Assorted Sodas, Bottled Still and Sparkling Water.

PREMIUM

\$45 Per Person Per Hour

Standard Package Plus Premium Cocktails and hard liquors.

Sample Brand: Belvedere, Grey Goose, Bombay Sapphire Handricks, Bacardi, Don Julio Blanco/Reposado/Anejo, Hennessy VS/VSOP, Macallan 12.

House Spirit Open Bar (NEW)

\$25 Per Person Per Hour

Includes: Vodka, rum, gin, tequila, whiskey (house labels only) + all mixers & soft drinks
All beer brands (Angry Orchard, Coors Light, Heineken, Guinness Stout, Corona Modelo, Blue Moon, Coney Island IPA, White Claw, Ketel One Spritz, High Noon.)
House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

Beer & Wine Only Open Bar

2 Hours: \$45 total per person | 3 Hours: \$60 total per person

All soft drinks
All beer brands (Angry Orchard, Coors Light, Heineken, Guinness Stout, Corona Modelo, Blue Moon, Coney Island IPA, White Claw, Ketel One Spritz, High Noon.)
House wines: Pinot Noir, Pinot Grigio, Cabernet Sauvignon

Signature Cocktails

\$35 PER PERSON PER HOUR UPGRADE

Midtown Mule – Vodka, fresh lime, ginger beer, mint

39th Street Smash – Bourbon, blackberries, lemon, simple syrup

Selene Spritz – Elderflower, Prosecco, club soda, orange

Dean's Remedy – Tequila, cucumber, lime, tajin rim

Lavender Link-Up – Gin, lavender syrup, lemon juice, soda



ERA
Rooftop
BEVERAGE

Pass Hors d'ouvres

Service in Motion , Flavor in Every Bite

\$25 for 5 items, \$30 for 6 items & \$35 for 7 items Per Person Per Hour

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 n' 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

Proscuitto Shortbreads*

brie cheese, italian proscuitto.

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 Stations

Flavor-Forward. Presentation-Perfect.

HOT STATIONS

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, Sauteed 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 n' 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, Pulled 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 STATIONS

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)

Skewer Station \$22PP

choice of three
Garlic Shrimp Skewers
Grilled Chicken Skewers with Peppers
Eggplant Skewers
Zucchini and Pepper Skewers
Beef Kebab Skewers

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

Crudité \$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

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

Platters

All Platters feed 7 people

General Platter \$120
French Fries \$70
Grilled Vegetables \$100

Antipasto Platter \$180
Crudit  Platter \$70

Caesar Salad \$70
Greek Salad \$70
Arugula & Strawberry Salad \$100

Cold Platters

Crudit  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.

Caesar 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 n' 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 Options

Flavor-Forward , Presentation-Perfect

Tier 1, \$65 Per Person (min. 20 ppl), includes 2 entrees + 2 sides

GUESTS CAN CHOOSE 2 SIDES

A Choice of Poultry

Chicken Tinga
Verde Chicken Enchiladas
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

Caesar Salad
White Bean Salad

Sides

Maduros
Spanish Rice
Roasted Vegetables
Black Beans

A Choice of Dessert

NY Cheesecake
Caramel Flan



Dinner Buffet Options

Flavor-Forward , Presentation-Perfect

Tier 1, \$75 Per Person (min. 20 ppl), includes 3 entrees + 2 sides

GUESTS CAN CHOOSE 3 SIDES

A Choice of Poultry

Chicken Marsala
Lemon Chicken
Creamy Broccoli Chicken
Chicken Enchiladas
*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

Caesar 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

Flavor-Forward , Presentation-Perfect

Dessert Platters feed 7-8 guests

Passed Dessert \$15 Per Person/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

Dessert platters are available separately for **\$75 per platter**

GET IN TOUCH

ERA
Rooftop

Hell's Kitchen at 603 West 44th Street,
New York

IG: @era.newyork
EMAIL: events@eranewyork.com
PHONE: (212) 265-2678