

*Highwater*  
ROOFTOP

EVENT DECK

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

HOTEL  
**INDIGO**  
AN IHG HOTEL

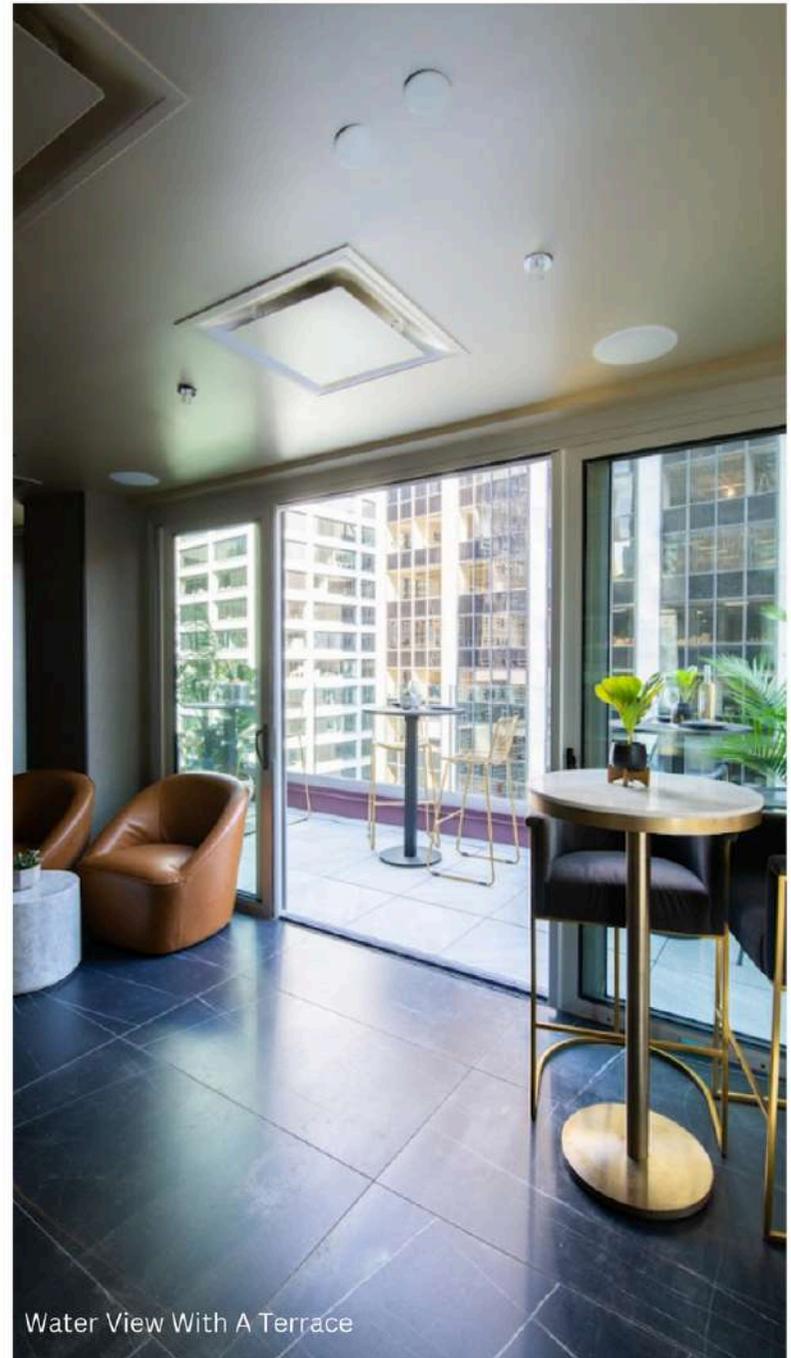
# ESCAPE 25 STORIES ABOVE THE CITY

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



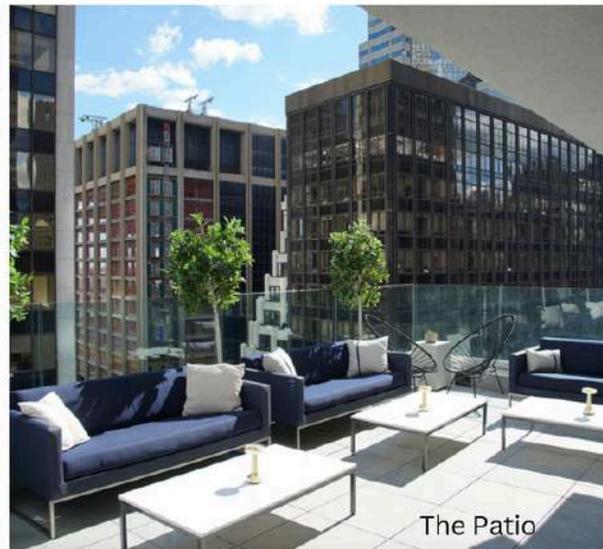
Wall Street Bar



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



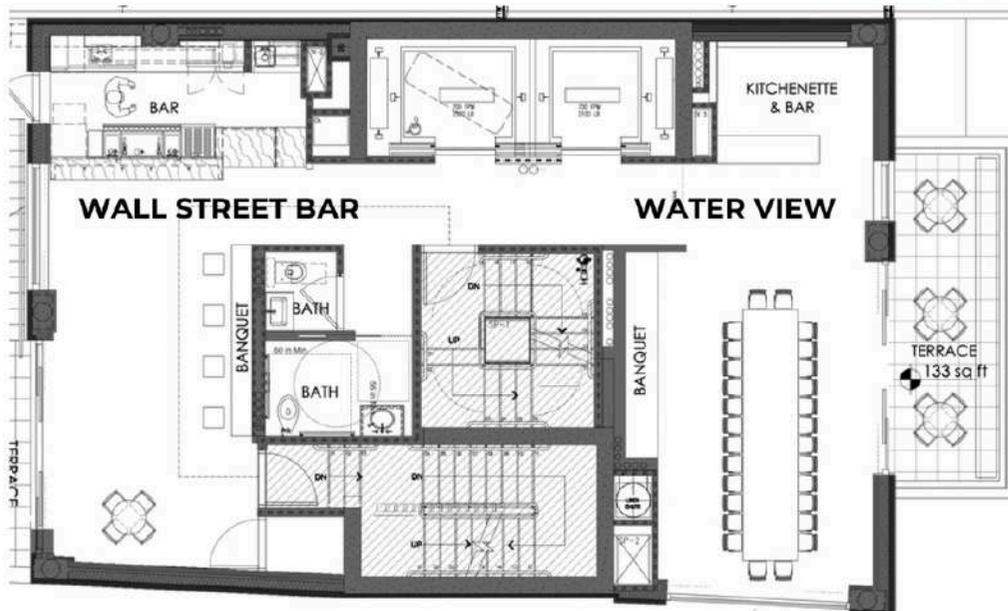
Water View



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

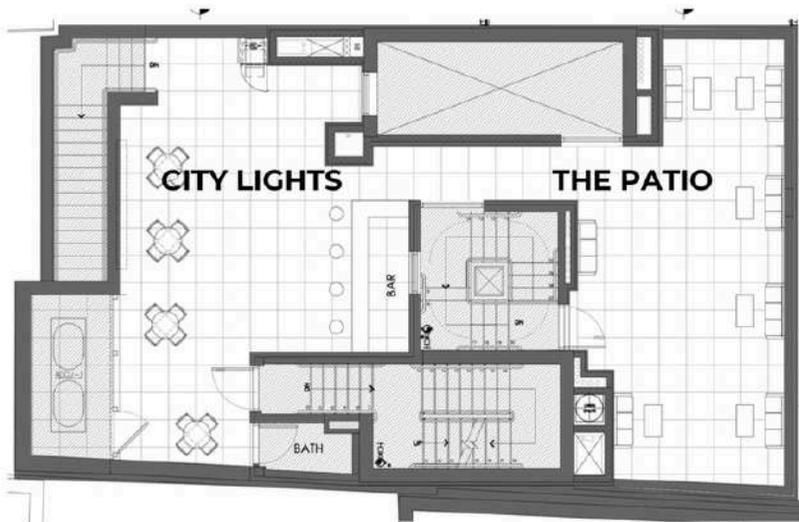
# EVENT SPACE

## 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

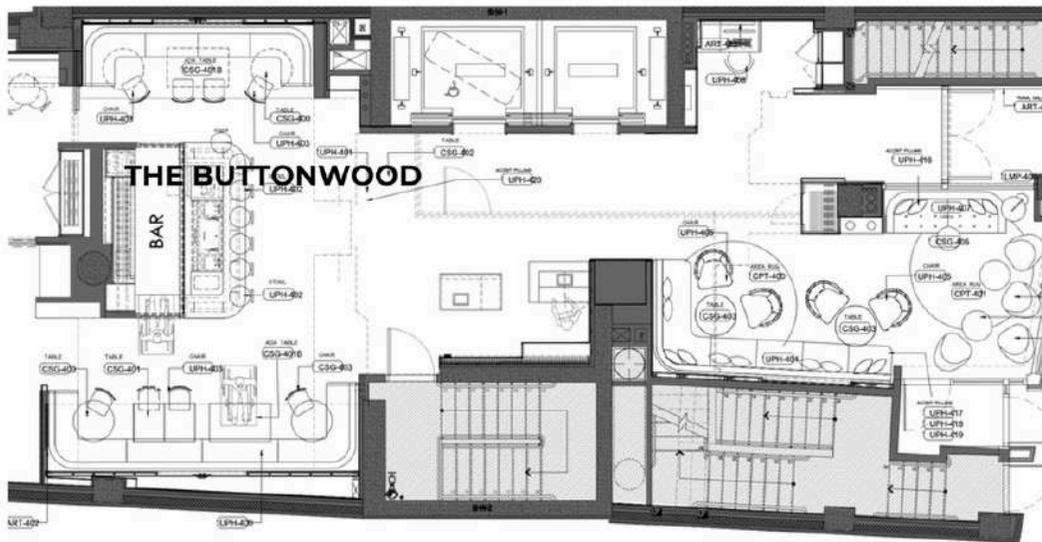
Capacity: 30 sitting, 55 standing

# EVENT SPACE

## BUTTONWOOD CAFE

Brand new bar and restaurant space in the hotel lobby available for a sit down dinner, a cocktail hour or holiday corporate event.

\*Different furniture set ups available.



## THE BUTTONWOOD BAR AND RESTAURANT 680 SQ FT

Capacity: 30 sitting, 50 standing

# DRINK PACKAGES

## TWO HOURS



### ADD-ONS & UPGRADES | 1st HOUR

SPECIALTY COCKTAILS - \$15/GUEST

**CHAMPAGNE**

Perrier Jouet, Moet & Chandon, Veuve Clicquot, Armand De Brignac, Grug Grande Cuvée, 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, Rosé

**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, choooded 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

### Vegetable 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

### Prosciutto Shortbreads\*

brie cheese, italian prosciutto.

### 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, 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 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

### 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

### 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

### Crudité 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

BBQ, buffalo, lemon pepper, honey mustard

### Truffle Beef Sliders

### Chipotle Chicken Sliders

### Vegetable Sliders (veg)

### Beer Battered Calamari

### Grilled Vegetables (vg)

### Truffle Fries (veg)

### Garlic Sesame Tofu (vg)



## Finger Food Platters

### Mac & Cheese Bites (veg)

### Empanadas

(chicken, beef or veggie)

### Mini Shepherd's 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 Enchiladas  
Chicken Flautas  
Spicy Chicken Taquitos

## A Choice of Fish

Salvadoran-Style Branzino  
Cambas al Ajillo  
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

TIER 2 \$75 PER PERSON

## A Choice of Poultry

Chicken Marsala  
Lemon Chicken  
Creamy Broccoli Chicken  
Chicken Enchilada  
\*Duck Confit  
\*Chicken Cordon Bleu

## 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 Potatoes  
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 Shortcake



# 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 Aioli 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](mailto:events@highwaterrooftop.com)

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