

A black rectangular sign with the word "CIVILIAN" in large, gold, three-dimensional block letters. Two gold stars are positioned on either side of the text. The sign is mounted on a brick building, and its reflection is visible in the glass window below it. Warm, yellow string lights are strung across the scene.

CIVILIAN

SPECIAL EVENTS



ROSEVALE
KITCHEN + COCKTAIL ROOM

CARVER ROAD
HOSPITALITY

STARCHILD 
ROOFTOP LOUNGE





OUR VENUES

CIVILIAN

ROSEVALE
KITCHEN + COUNTRY

ROSEVALE KITCHEN



ROSEVALE KITCHEN

Rosevale Kitchen + Cocktail Room is a two-story restaurant and cocktail bar located in Civilian Hotel, in the heart of the Theater District.

On the first floor, **Rosevale Kitchen** serves elevated American fare, alongside a curated wine list and cocktails by our Master Mixologists. The Rockwell-designed restaurant pays homage to the rich history of its neighborhood and offers an upscale, yet playful dining experience, reminiscent of a classic vintage diner.

The restaurant is split between the **Front Dining Room** and the **Back Dining Room**, which can both be reserved for private or semi-private functions. Broadway enthusiasts will love the 41 sconces spanning the two spaces, featuring hand-drawn sketches of each New York City theater.

The **Secret Garden**, our private dining room with stunning natural lighting and an impressive chandelier installation, is available for corporate meetings and private dinners.

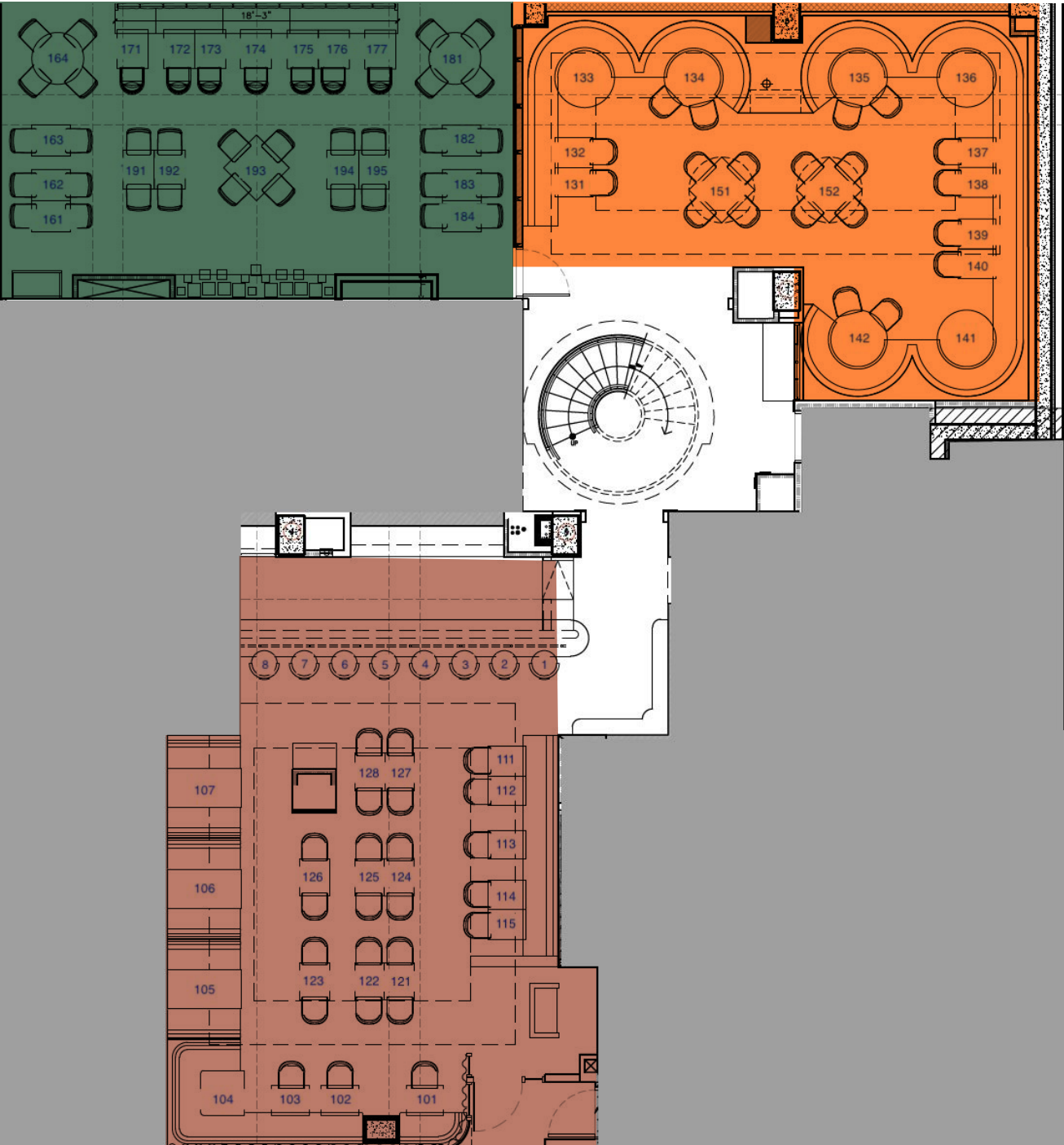
Executive Chef // Marc Spurchise

Beverage Director // Alec Kass

Design // David Rockwell and Rockwell Group



FLOOR PLAN



TOTAL SQUARE FOOTAGE

1,570

TOTAL CAPACITY

SEATED: 125

STANDING: 185

FRONT DINING ROOM

STANDING: 60

SEATED: 40

BACK DINING ROOM

STANDING: 65

SEATED: 40

SECRET GARDEN

STANDING: 60

SEATED: 50



ROSEVALE KITCHEN





ROSEVALE KITCHEN



ROSEVALE COCKTAIL ROOM



ROSEVALE

COCKTAIL ROOM

Rosevale Kitchen + Cocktail Room is a two-story restaurant and cocktail bar located in Civilian Hotel, in the heart of the Theater District.

On the second floor, **Rosevale Cocktail Room** offers a world-class beverage experience and delectable small bites. The sprawling, Rockwell-designed venue features soaring ceilings and red brick walls.

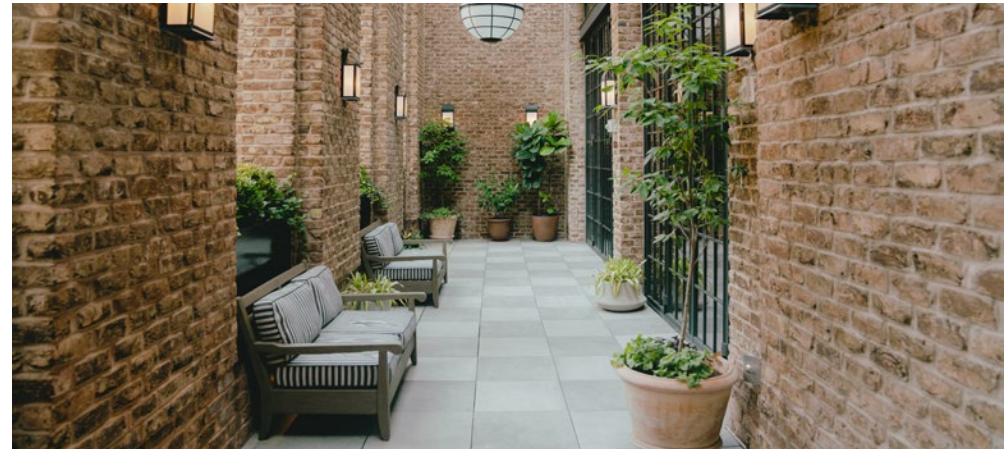
The serene, open-air **Terrace** of the Cocktail Room provides a beautiful escape for private events. Featuring a private bar and al-fresco dining options, this intimate space is perfect for intimate dinners and cocktail parties in the Spring and Summer seasons.

Encircled with original Broadway relics, the **Broadway Blue Room** is an intimate lounge that boasts a private bar and glass-enclosed atrium, perfect for small groups.

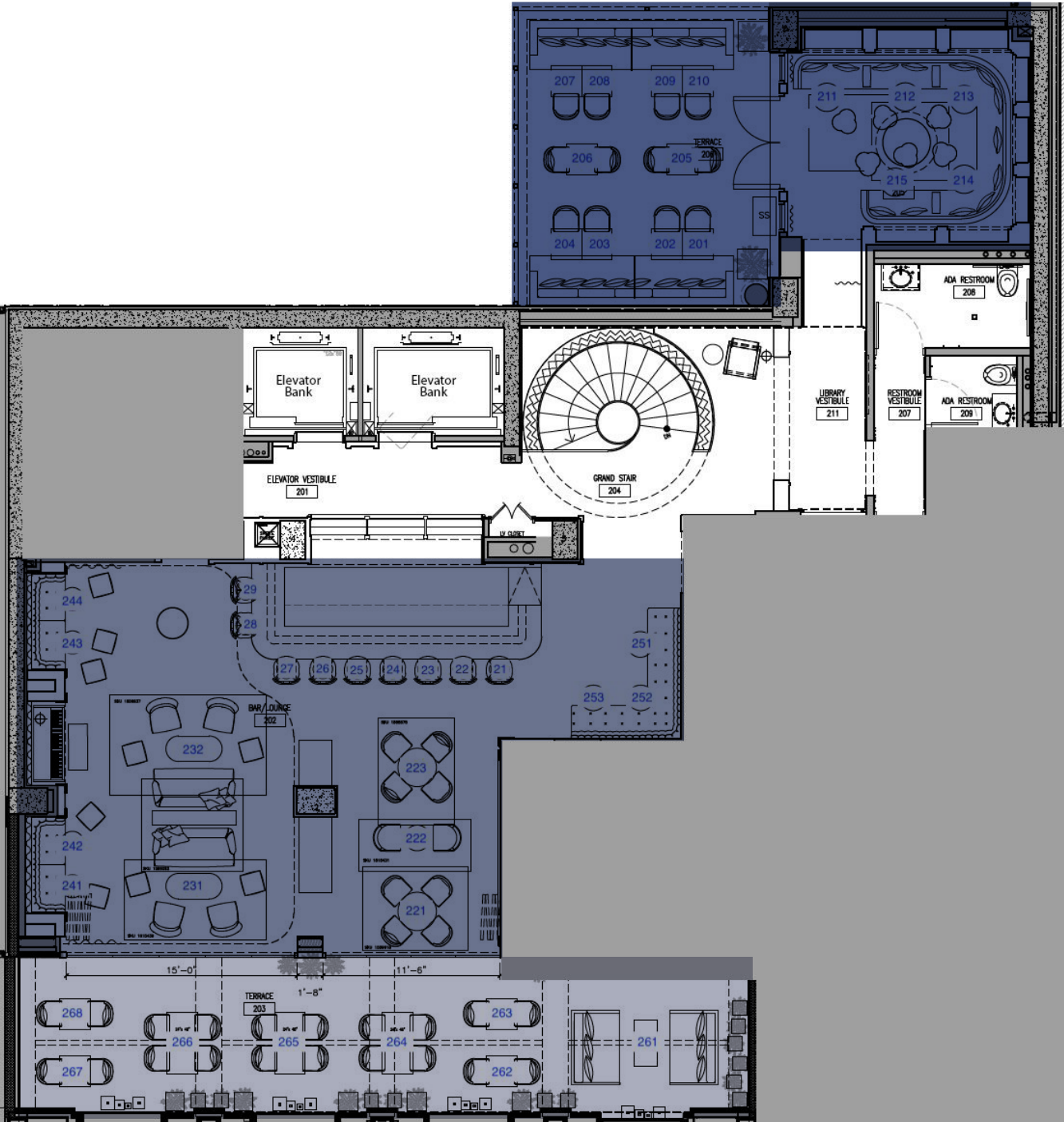
Executive Chef // Marc Spurchise

Beverage Director // Alec Kass

Design // David Rockwell and Rockwell Group



FLOOR PLAN



TOTAL SQUARE FOOTAGE
1,568

TOTAL CAPACITY
STANDING: 130

BROADWAY BLUE ROOM
STANDING: 35

COCKTAIL ROOM
STANDING: 70

TERRACE
STANDING: 35
SEATED: 25



ROSEVALE COCKTAIL ROOM





ROSEVALE COCKTAIL ROOM



STARCHILD ROOFTOP LOUNGE



Perched 27 stories high atop the Civilian Hotel, **Starchild Rooftop** offers an elevated lounge experience with exceptional views.

The retractable roof transforms this venue from a climatized, glass-enclosed space to an open-air rooftop in seconds. An uncovered outdoor terrace offers panoramic views of the city skyline, and the custom Funktion-One sound system creates a uniquely immersive experience.

This one-of-a-kind, Rockwell-designed space provides a breathtaking backdrop for corporate events, social celebrations, afterparties and milestones of all kinds.

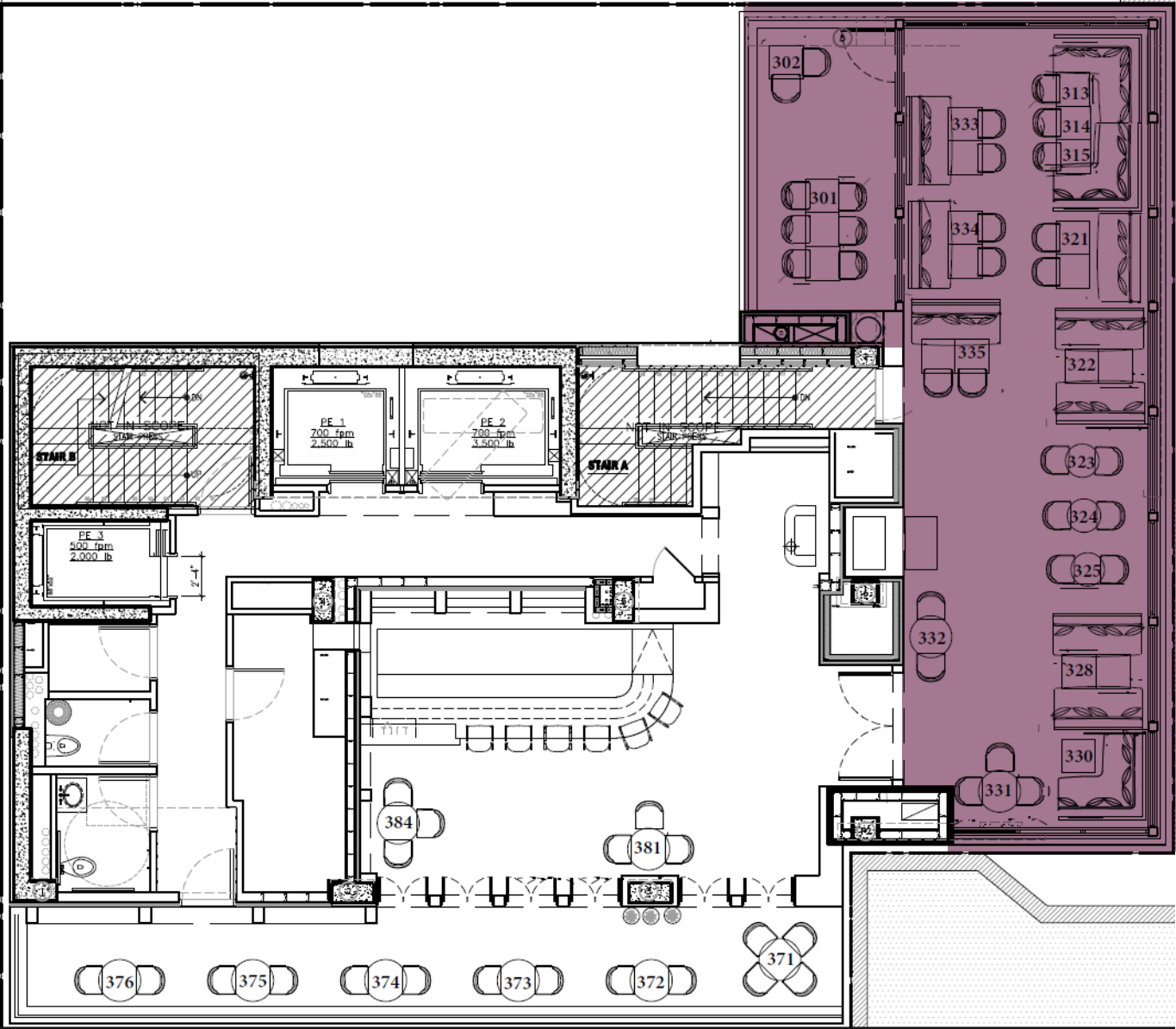


Executive Chef // Marc Spurchise

Beverage Director // Alec Kass

Design // David Rockwell and Rockwell Group

FLOOR PLAN



TOTAL SQUARE FOOTAGE

1,656

TOTAL CAPACITY

SEATED: 80

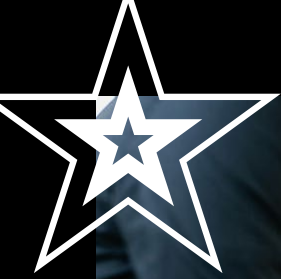
STANDING: 175

LOUNGE
STANDING: 75
SEATED: 40

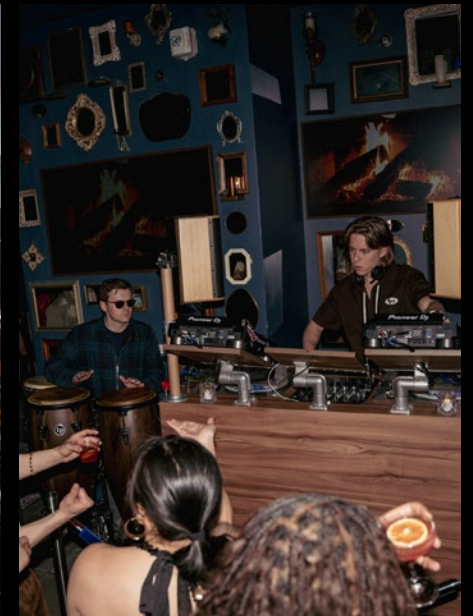


STARCHILD ROOFTOP





STARCHILD ROOFTOP





FOOD MENU

MENU OPTIONS

PASSED CANAPES

\$50PP Includes choice of 6 for 1 hour // \$40pp each additional hour

SEAFOOD

CRAB AND AVOCADO TOAST

fresno chili, lime, cilantro

**SALMON CRUDO**

nori cone, avocado mousse, rice pearls

**SHRIMP SHOOTER**

green gazpacho, mint, jalapeno

GF

**SEABASS CEVICHE**

coconut, aji amarillo, cilantro

GF

**SPICY TUNA**

sweet soy, sriracha, wonton chip

SOY

**SMOKED SALMON BLINI**

dill spread, blood orange, caviar, chives



MEAT

BACON WRAPPED JALAPENO

pimento cheese, bbq sauce

GF

CRISPY WAGYU DUMPLINGS

maple soy dipping sauce

DF

CHICKEN VODKA PARM SLIDER

fresh mozzarella, garlic knot

PIGS IN A BLANKET

grain mustard

PROSCIUTTO CROSTINI

fig jam, brie, rosemary, cracked pepper

CHILLED FILET SANDWICH

boursin cheese, tomato jam, arugula, potato bun

VEGETARIAN

WATERMELON FETA SKEWERS

cucumber, mint, tajin, cider vinaigrette

GF



For a vegan swap, please request no feta

WHIPPED RICOTTA TOAST

tomato compote, basil



For a vegan swap, please request no ricotta

CRISPY ARTICHOKE

lemon, green goddess

**MUSHROOM ARANCINI**

truffle aioli

**DEEP FRIED PICKLE CHIPS**

jalapeno ranch

**CAPRESE FOCACCIA BITES**

campari tomato, fresh mozzarella, basil pesto

**WALNUT BRUSCHETTA STUFFED MUSHROOMS**

dried cherries, pomegranate syrup, thai basil

GF V

SWEETS

max 1 per order, additional sweets \$12pp

DEEP FRIED OREOS

nutella, sugar dusted

**MILKSHAKE SHOOTERS**

strawberry, vanilla

GF

**CHURRO BITES**

cinnamon sugar, dulce de leche



KEY

GF Gluten Free

DF Dairy Free

Vegetarian

V Vegan

Contains Nuts or comes from a facility that processes nuts

S Contains Sesame

SOY Contains Soy

Contains Fish

Contains Shellfish

MENU OPTIONS

PLATTERS

each platter serves approximately 20 guests // platters are not replenished

SWEETS PLATTER**\$175**

chef's selection of cookies, tarts, cupcakes, and other sweet things

CRUDITÉ & DIPS**\$200****GF**

chef's selection of fresh market vegetables and dips. includes hummus (**GF** **V** **S**), green goddess dip (**GF**), and romesco sauce (**GF**)

ASSORTED**BREAKFAST PASTRIES****\$200**

croissants, danishes, and beignets served with jelly and butter on the side

FRESH FRUIT**\$200****GF V**

chef's selection of fruit cuts with a champagne dip

CHARCUTERIE BOARD**\$225**

chef's selection of five cured meats, cornichons, jams, mustard and artisanal crostini

CHEESE BOARD**\$225**

chef's selection of five artisanal cheeses, garnished with fruit, nuts, and artisanal crackers

TEA SANDWICHES**\$250**

assorted bite-sized sandwiches. includes brown-sugar BLT, truffle egg salad (), and turkey + brie + jam

PIGS IN A BLANKET**\$300**

contains approximately 40 pieces grain mustard and ketchup dipping sauces on the side

SUSHI ROLLS**\$325**

chef's selection of classic sushi rolls with sashimi-grade fish. includes soy sauce (**SOY**), ginger, wasabi, and chopsticks

CHICKEN VODKA**PARM SLIDERS****\$350**

contains approximately 40 pieces fresh mozzarella, garlic knot

+ add french fries for \$100, served with ketchup on the side

CHEESEBURGER**SLIDERS****\$350**

contains approximately 40 pieces potato bun, special burger sauce

+ add french fries for \$100, served with ketchup on the side

KEY**GF** Gluten Free**DF** Dairy Free

Vegetarian

V Vegan

Contains Nuts or comes from a facility that processes nuts

S Contains Sesame**SOY** Contains Soy

Contains Fish

Contains Shellfish

MENU OPTIONS

STATIONS

served for 2 hours // minimum 30 guests

CARVING STATION

\$60PP + \$100 chef attendant

CHOICE OF 1 MEAT

PORK RACK GF DF
brushed-on maple dijon glaze

BONE-IN TURKEY BREAST GF
citrus rosemary gravy on the side

PRIME RIB GF
au jus, horseradish cream on the side


LAMB RACK GF DF
spicy korean chili sauce on the side

CHOICE OF 1 SIDE

additional sides \$15pp

ROASTED POTATOES GF 
garlic & herb

SAUTEED SPINACH GF V 
chili flake & lemon

CAESAR SALAD 
mixed-in garlic breadcrumbs, classic
caesar dressing, & parmigiano reggiano

CREAMY ORZO 
peas, asparagus, & cauliflower

RAW BAR

\$80PP  

selection of oysters, shrimp cocktail, stone crab claws, and market
ceviche. includes cocktail sauce, curry aioli, old bay mustard, and lemons

+ add lobster MP

+ add caviar MP

KEY GF Gluten Free DF Dairy Free  Vegetarian V Vegan

 Contains Nuts or comes from a facility that processes nuts

S Contains Sesame

SOY Contains Soy

 Contains Fish

 Contains Shellfish

MENU OPTIONS

PRIX-FIXE MEAL

minimum 15 guests

TIER 1 // \$80PP

FIRST COURSE

CLIENT PRE-CHOICE OF 1

CAESAR SALAD
mixed-in garlic breadcrumbs, classic caesar dressing, & parmigiano reggiano



TOMATO SALAD
mixed-in cucumber, french feta, black olives, fresh oregano

GF

SECOND COURSE

CLIENT PRE-CHOICE OF 3,
GUEST CHOICE OF 1

SLOW COOKED SALMON
spinach, roasted potatoes, butter, lemon, chives

GF

ROASTED AMISH CHICKEN
pine nuts, currants, arugula, tuscan croutons, sherry vinegar



BRAISED SHORT RIB
demi-glaze, herb polenta

GF

RIGATONI ALLA VODKA
creamy san marzano tomatoes, garlic, parmigiano



CAULIFLOWER STEAK
asparagus, romesco sauce, spring onion confit

GF V

SIDES

CLIENT PRE-CHOICE OF 1

ROASTED WILD MUSHROOMS
hazelnuts, truffle

GF V

ROASTED ASPARAGUS
black pepper, lemon

GF V

ROASTED POTATOES
garlic & herb

GF

SAUTEED SPINACH
chili flake & lemon

GF V

sides are served family-style
for the table

additional sides \$8pp

DESSERT

CHEF'S CHOICE OF
1 SEASONAL SORBET (v)
& 1 SEASONAL GELATO

KEY GF Gluten Free DF Dairy Free Vegetarian V Vegan

Contains Nuts or comes from a facility that processes nuts

S Contains Sesame

SOY Contains Soy

Fish Contains Fish

Shellfish Contains Shellfish

MENU OPTIONS

PRIX-FIXE MEAL

minimum 15 guests

TIER 2 // \$105PP

includes homemade focaccia with dips, butters, and spreads for the table

FIRST COURSE

CLIENT PRE-CHOICE OF 1

SHRIMP COCKTAIL

cocktail sauce & lemon



CAESAR SALAD

mixed-in garlic breadcrumbs, classic caesar dressing, & parmigiano reggiano



TOMATO SALAD

mixed-in cucumber, french feta, black olives, fresh oregano



CRISPY ARTICHOKEs

green goddess dip



PEI MUSSELS

garlic, charred tomatoes, butter, chives, crostini



SECOND COURSE

CLIENT PRE-CHOICE OF 3,
GUEST CHOICE OF 1MEDITERRANEAN
BRANZINO

artichokes, fennel, zucchini, tomato

ROASTED
AMISH CHICKEN

pine nuts, currants, arugula, tuscan croutons, sherry vinegar



BRAISED SHORT RIB

demi-glaze, herb polenta



BRAISED LAMB SHANK

creamy vegetable orzo, red onion jam

GNOCCHI

wild mushroom sauce, fresh herbs, parmigiano



CAULIFLOWER STEAK

asparagus, romesco sauce, spring onion confit



SIDES

CLIENT PRE-CHOICE OF 2

ROASTED
WILD MUSHROOMS

hazelnuts, truffle



ROASTED ASPARAGUS

black pepper, lemon



ROASTED POTATOES

garlic & herb



SAUTEED SPINACH

chili flake & lemon

sides are served family-style
for the table

additional sides \$8pp

DESSERT

CLIENT PRE-CHOICE OF 1

CHEF'S CHOICE OF
1 SEASONAL SORBET (v)
& 1 SEASONAL GELATO

BASQUE CHEESECAKE

berry compote, fresh berries

CHOCOLATE MOUSSE

salted caramel, whipped cream

KEY

GF Gluten Free

DF Dairy Free

Vegetarian

V Vegan

Contains Nuts or comes from a facility that processes nuts

S Contains Sesame

SOY Contains Soy

Contains Fish

Contains Shellfish

MENU OPTIONS

DINNER BUFFET

replenished for 1 hour


SELF-SERVE BUFFET // \$75PP


BREAD SERVICE

HOMEMADE FOCACCIA
dips, butters, and spreads

SALAD

CLIENT PRE-CHOICE OF 1

CAESAR SALAD 
mixed-in garlic breadcrumbs, classic
caesar dressing, parmigiano reggiano

TOMATO SALAD 
mixed-in cucumber, french feta, black
olives, fresh oregano


MAINS




CLIENT PRE-CHOICE OF 2

SLOW COOKED SALMON 
spinach, roasted potatoes, butter,
lemon, chives

ROASTED AMISH CHICKEN 
pine nuts, currants, arugula, tuscan
croutons, sherry vinegar

BRAISED SHORT RIB 
demi-glaze, herb polenta

RIGATONI ALLA VODKA 
creamy san marzano tomatoes,
garlic, parmigiano

CAULIFLOWER STEAK   
asparagus, romesco sauce,
spring onion confit

SIDES

CLIENT PRE-CHOICE OF 1,
ADDITIONAL SIDES \$8PP

ROASTED WILD MUSHROOMS   
hazelnuts, truffle

ROASTED ASPARAGUS  
black pepper, lemon

ROASTED POTATOES  
garlic & herb


SAUTEED SPINACH  
chili flake & lemon


DESSERT

**ASSORTED COOKIE
& BROWNIE TRAY** 

KEY  **GF** Gluten Free  **DF** Dairy Free  Vegetarian  **V** Vegan

 Contains Nuts or comes from a facility that processes nuts

 Contains Sesame

 **SOY** Contains Soy

 Contains Fish

 Contains Shellfish



MENU OPTIONS

BRUNCH PACKAGES



SELF-SERVE STATIONS

replenished for 1 hour




FRESH BAGEL BAR

\$15pp  
assorted bagels, cream cheese,
butter, jelly
+ add lox \$12pp




BUILD-YOUR-OWN PARFAITS

\$18pp  
greek yogurt, honey, granola, chocolate
chips, mixed berries

AVOCADO TOAST BAR

\$25pp   
sourdough and seeded multigrain toast,
tajin and everything seasoning, tomatoes,
cilantro, pickled onions, crumbled feta,
cucumber, mixed olives, lime
+ add lox \$12pp

RICOTTA TOAST BAR

\$20pp   
sourdough and seeded multigrain toast,
balsamic glaze, honey, strawberries,
blueberries, granola, tomatoes, basil,
mixed olives
+ add prosciutto \$15pp

KEY


GF Gluten Free

DF Dairy Free

 Vegetarian

 Vegan

 Contains Nuts or comes from a facility that processes nuts

 Contains Sesame

 Contains Soy



 Contains Fish

 Contains Shellfish

SELF-SERVE BUFFET // \$65PP replenished for 1 hour


COLD STATION



BREAD | CLIENT PRE-CHOICE OF 1

FRESH BAGEL BAR  
assorted bagels, cream cheese, butter, jelly

ASSORTED BREAKFAST PASTRIES  
croissants, danishes, beignets, jelly, butter

SALAD | CLIENT PRE-CHOICE OF 1

CAESAR SALAD 
mixed-in garlic breadcrumbs, classic caesar
dressing, parmigiano reggiano

MIXED GREENS  
shallots, herbs de province, sherry vinaigrette

WHOLE FRUIT BOWL  
seasonal selection of uncut fruit

FRESH CUT FRUIT SALAD  
seasonal selection of cut fruit


MIXED BERRY BOWL  
strawberries, blueberries, blackberries

HOT STATION

EGGS | CLIENT PRE-CHOICE OF 1

SCRAMBLED WHOLE EGGS 
salt and pepper, creme fresh, chives

SCRAMBLED EGG WHITES  
salt and pepper, spinach

ROSEVALE FRITTATA (+\$5pp) 
roasted mushrooms, bacon, onion, gruyere, truffle sauce

MEAT | CLIENT PRE-CHOICE OF 1
+ add second meat \$5pp

NIMAN RANCH BACON  
humanely raised pork

TURKEY SAUSAGE  
1oz breakfast links

POTATOES | CLIENT PRE-CHOICE OF 1

HOME FRIES 
smoked paprika

HASH BROWN PATTIES  
served with ketchup on the side

SOMETHING SWEET |
CLIENT PRE-CHOICE OF 1
+ add second sweet \$8pp

served with butter and maple
syrup on the side

PANCAKES 

BELGIAN WAFFLES 

FRENCH TOAST 

A dimly lit bar with a wooden back wall. Behind the bar, there are three arched shelves filled with various bottles of liquor. The wall is decorated with several framed pictures. Five large, dark, dome-shaped pendant lights hang from the ceiling. In the foreground, there is a long wooden bar counter with a checkered floor in front of it. Six modern bar stools with light-colored seats and dark wooden frames are lined up at the bar. The overall atmosphere is cozy and sophisticated.

BEVERAGE MENU

BEVERAGE PACKAGES

SILVER OPEN BAR

\$40PP for 2 hours // \$20pp each additional hour

INCLUDES
3 WINES

- RED
ELOUAN PINOT NOIR
Oregon, 2022
- WHITE
PAUL BUISSE BABY
SANCERRE
Loire Valley, 2022
- SPARKLING
MIONETTO AVANTGARDE
PROSECCO
Veneto, NV

INCLUDES
3 BEERS

- NARRAGANSETT LIGHT
RI, 3.8%
- BUENAVEZA SALT & LIME
LAGER
CA, 4.7%
- KROMBACHER PILSNER
Germany, 4.8%

INCLUDES
UNLIMITED SOFT
DRINKS AND JUICES

OPEN BAR ENHANCEMENTS

- + ADD 1 COFFEE & TEA STATION
\$15pp
 - 15 guests minimum
 - self-serve station replenished for 3 hours
 - includes to-go cups, sugars, and milks
- + ADD 1 HOUSE-CRAFTED MOCKTAIL
\$15pp
 - house choice from our master mixologist
- + ADD 1 HOUSE-CRAFTED COCKTAIL
\$18pp
 - your choice of a featured cocktail from our current offerings
- + ADD 1 CUSTOM COCKTAIL
please inquire
 - a custom cocktail recipe from our master mixologist, tailored to your event
- + ADD AN INTERACTIVE
SPIRIT TASTING
please inquire

all beverage packages include an ice water station with cups

**the listed selection of premium liquor, wine, and beer is at the venue’s discretion and may change to comparable options at any time

BEVERAGE PACKAGES

GOLD OPEN BAR

\$70PP for 2 hours // \$35pp each additional hour

INCLUDES
3 WINES

RED
ELOUAN PINOT NOIR
Oregon, 2022

WHITE
PAUL BUISSE BABY
SANCERRE
Loire Valley, 2022

SPARKLING
MIONETTO AVANTGARDE
PROSECCO
Veneto, NV

INCLUDES
3 BEERS

NARRAGANSETT LIGHT
RI, 3.8%

BUENAVEZA SALT & LIME
LAGER
CA, 4.7%

KROMBACHER PILSNER
Germany, 4.8%

INCLUDES
UNLIMITED
SOFT DRINKS
AND JUICES

INCLUDES
HIGH-QUALITY
HOUSE SPIRITS

VODKA
AMERICAN HARVEST

GIN
FARMER’S ORGANIC

RUM
BACARDI SUPERIOR

TEQUILA
EXOTICO BLANCO

BOURBON/WHISKEY
GEORGE REMUS

Does not include shaken
or stirred cocktails

OPEN BAR ENHANCEMENTS

+ ADD 1 COFFEE & TEA STATION
\$15pp
· 15 guests minimum
· self-serve station replenished for 3 hours
· includes to-go cups, sugars, and milks

+ ADD 1 HOUSE-CRAFTED MOCKTAIL
\$15pp
· house choice from our master mixologist

+ ADD 1 HOUSE-CRAFTED COCKTAIL
\$18pp
· your choice of a featured cocktail from our current offerings

+ ADD 1 CUSTOM COCKTAIL
please inquire
· a custom cocktail recipe from our master mixologist, tailored to your event

+ ADD AN INTERACTIVE
SPIRIT TASTING
please inquire

all beverage packages include an ice water station with cups

**the listed selection of premium liquor, wine, and beer is at the venue’s discretion and may change to comparable options at any time

BEVERAGE PACKAGES

PLATINUM OPEN BAR

\$90PP for 2 hours // \$45pp each additional hour

INCLUDES
3 WINES
.....

- RED
ELOUAN PINOT NOIR
Oregon, 2022
- WHITE
PAUL BUISSE BABY SANCERRE
Loire Valley, 2022
- SPARKLING
MIONETTO AVANTGARDE PROSECCO
Veneto, NV

INCLUDES
3 BEERS
.....

- NARRAGANSETT LIGHT
RI, 3.8%
- BUENAVEZA SALT & LIME LAGER
CA, 4.7%
- KROMBACHER PILSNER
Germany, 4.8%

INCLUDES
PREMIUM SPIRITS
.....

- VODKA
TITO’S, GREY GOOSE, KETEL ONE
- GIN
FORD’S, HENDRICK’S, MONKEY 47
- RUM
DIPLOMATICO RESERVA EXCLUSIVA, BACARDI OCHO
- TEQUILA
CASAMIGOS BLANCO, PATRON REPOSADO

- MEZCAL
AMARAS VERDE, LOS SIETE MISTERIOS
- WHISKEY
MICHTER’S RYE, JACK DANIEL’S TENNESSEE
- SCOTCH
JOHNNIE WALKER BLACK

INCLUDES 4
SIGNATURE
COCKTAILS
.....

- LYCHEE COSMO
a refreshing twist on a classic
- BANANA BREAD MANHATTAN
our dramatic whiskey sipper
- SPICY MARGY
spicy jalapeno passionfruit margarita
- THE JOLT
vip espresso martini with vanilla bean

INCLUDES
UNLIMITED
SOFT DRINKS
AND JUICES
.....

OPEN BAR
ENHANCEMENTS

- + ADD 1 COFFEE & TEA STATION
\$15pp
· 15 guests minimum
· self-serve station replenished for 3 hours
· includes to-go cups, sugars, and milks
- + ADD 1 HOUSE-CRAFTED MOCKTAIL
\$15pp
· house choice from our master mixologist
- + ADD 1 HOUSE-CRAFTED COCKTAIL
\$18pp
· your choice of a featured cocktail from our current offerings
- + ADD 1 CUSTOM COCKTAIL
please inquire
· a custom cocktail recipe from our master mixologist, tailored to your event
- + ADD AN INTERACTIVE SPIRIT TASTING
please inquire

all beverage packages include an ice water station with cups
**the listed selection of premium liquor, wine, and beer is at the venue’s discretion and may change to comparable options at any time

BEVERAGE PACKAGES

PROHIBITION PACKAGE

\$35PP for 2 hours // \$15pp each additional hour

INCLUDES
UNLIMITED
SOFT DRINKS
AND JUICES

.....

INCLUDES
2 NON-
ALCOHOLIC
BEERS

.....

GUINNESS 0.0

ATHLETIC RUN BREWING
RUN WILD IPA

INCLUDES A
SIGNATURE
ZERO-PROOF
COCKTAIL

.....

OPEN BAR ENHANCEMENTS

+ ADD 1 COFFEE & TEA STATION
\$15pp

- 15 guests minimum
- self-serve station replenished for 3 hours
- includes to-go cups, sugars, and milks

+ ADD 1 HOUSE-CRAFTED MOCKTAIL
\$15pp

- house choice from our master mixologist

+ ADD 1 HOUSE-CRAFTED COCKTAIL
\$18pp

- your choice of a featured cocktail from our current offerings

+ ADD 1 CUSTOM COCKTAIL
please inquire

- a custom cocktail recipe from our master mixologist, tailored to your event

+ ADD AN INTERACTIVE
SPIRIT TASTING

please inquire

all beverage packages include an ice water station with cups

**the listed selection of premium liquor, wine, and beer is at the venue's discretion and may change to comparable options at any time

BEVERAGE PACKAGES

BRUNCH BEVERAGES

TIER 1 // \$18PP

for 2 hours, \$10pp each additional hour

HOT COFFEE & TEA

ORANGE JUICE

GRAPEFRUIT JUICE

TIER 2 // \$65PP

for 2 hours, \$25pp each additional hour

INCLUDES 3 WINES

RED
ELOUAN PINOT NOIR
Oregon, 2022

WHITE
PAUL BUISSE BABY SANCERRE
Loire Valley, 2022

SPARKLING
MIONETTO AVANTGARDE
PROSECCO
Veneto, NV

INCLUDES 3 BEERS

NARRAGANSETT LIGHT
RI, 3.8%

BUENAVEZA SALT & LIME
LAGER
CA, 4.7%

KROMBACHER PILSNER
Germany, 4.8%

INCLUDES
MIMOSAS
AND BELLINIS

INCLUDES
UNLIMITED
SOFT DRINKS
AND JUICES

OPEN BAR ENHANCEMENTS

+ ADD 1 COFFEE & TEA STATION
\$15pp
· 15 guests minimum
· self-serve station replenished for 3 hours
· includes to-go cups, sugars, and milks

+ ADD 1 HOUSE-CRAFTED MOCKTAIL
\$15pp
· house choice from our master mixologist

+ ADD 1 HOUSE-CRAFTED COCKTAIL
\$18pp
· your choice of a featured cocktail from
our current offerings

+ ADD 1 CUSTOM COCKTAIL
please inquire
· a custom cocktail recipe from our master
mixologist, tailored to your event

+ ADD AN INTERACTIVE
SPIRIT TASTING
please inquire

all beverage packages include an ice water station with cups

**the listed selection of premium liquor, wine, and beer is at the venue's discretion and may change to comparable options at any time

LET'S CHAT



ROSEVALE
KITCHEN + COCKTAIL ROOM

STARCHILD
ROOFTOP LOUNGE

events@rosevalenyc.com

events@starchildrooftop.com

rosevalenyc.com | [@rosevalekitchen](#) | [@rosevalecocktailroom](#)

starchildrooftop.com | [@starchildrooftop](#)

CARVER ROAD
HOSPITALITY

BRITTANY M. BUCKNER
DIRECTOR OF GROUP SALES

BBUCKNER@CARVERROAD.COM

315-532-6890