



GROUP & PRIVATE DINING



ROSEVALE
KITCHEN + COCKTAIL ROOM

CARVER ROAD
HOSPITALITY

STARCHILD★
ROOFTOP BAR & LOUNGE





ROSEVALE

KITCHEN + COCKTAIL ROOM



ROSEVALE KITCHEN & COCKTAIL ROOM IS A TWO-STORY NEW YORK BRASSERIE AND COCKTAIL ROOM DONE IN CLASSIC MANHATTAN STYLE. SET WITHIN THE CIVILIAN HOTEL, A STONE'S THROW FROM TIMES SQUARE AND THE THEATER DISTRICT, ROSEVALE IS THE PERFECT PLACE FOR AN ELEVATED DINNER, PRE-OR POST-THEATER BITE, AN AMAZING COCKTAIL, OR A ONE-OF-A-KIND EVENT. THERE MAY OR MAY NOT BE A SECRET GARDEN. DOWNSTAIRS IN THE KITCHEN, THE VIBE IS WARM AND NEIGHBORLY WITH A MENU OF APPROACHABLE FEEL-GOOD DISHES UTILIZING LOCALLY SOURCED PURVEYORS AND INGREDIENTS. UPSTAIRS, AN INNOVATIVE COCKTAIL PROGRAM TAKES CENTER STAGE WITH CONTEMPORARY TWISTS ON CLASSIC COCKTAILS FROM GLOBALLY ACCLAIMED MIXOLOGIST FRANCESCO LAFRANCONI.

ROSEVALE KITCHEN HOURS OF OPERATION

DINNER	7 DAYS A WEEK	(5PM-10PM)
LATE NIGHT	7 DAYS A WEEK	(10PM-12AM)
BRUNCH	SAT. & SUN.	(11AM-3PM)

ROSEVALE COCKTAIL ROOM HOURS OF OPERATION

SUN - WED	5PM	-	12AM
THUR - SAT	5PM	-	4AM

ROSEVALE KITCHEN SEATING CAPACITY

SEATING:	150
STANDING:	220

ROSEVALE COCKTAIL ROOM SEATING CAPACITY

SEATING:	85
STANDING:	125

LOCATED IN THE CIVILIAN NYC HOTEL
305 WEST 48TH STREET
NEW YORK, NY 10036

ROSEVALE KITCHEN: 1ST FLOOR
ROSEVALE COCKTAIL ROOM: 2ND FLOOR

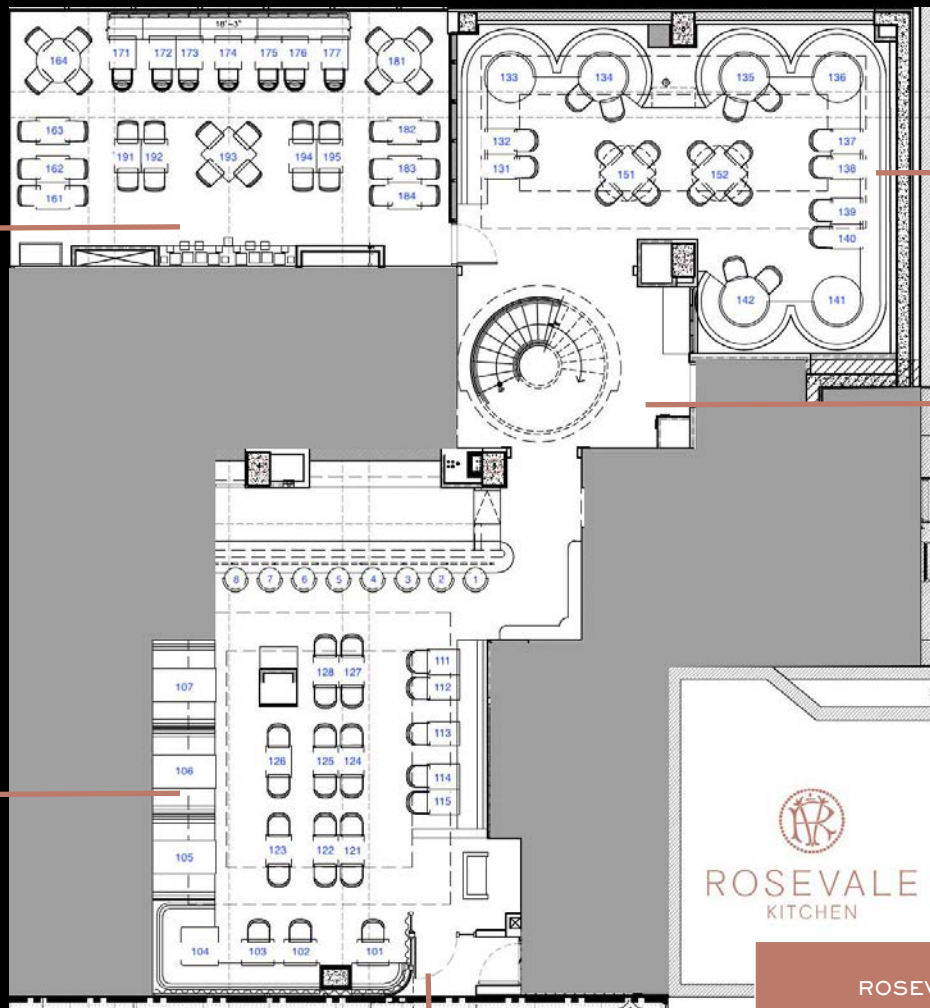


ROSEVALE
KITCHEN





ROSEVALE KITCHEN



SECRET GARDEN CAPACITY

SEATING: 40
STANDING: 60

BISTRO

STAIRCASE TO COCKTAIL ROOM

BRASSIERE CAPACITY

SEATING: 100
STANDING: 115

ENTRANCE

ROSEVALE KITCHEN SEATING CAPACITY

SEATING: 150
STANDING: 220
SQUARE FOOTAGE: 1570



ROSEVALE KITCHEN

RECEPTION MENU

VEGGIES

- Deviled Eggs (GF) - pickled in beet brine, Dijon mustard, tarragon 6 (GF, V)
- Mini Crudite with Green Goddess Dip 6 (GF, V)
- Ratatouille Tartelettes - eggplant puree, tomato confit, zucchini, basil 6 (V)
- Replace with beet & goat cheese tartlet
- Caprese skewer - Fresh Mozzarella, Cherry Tomato Confit, Basil 7 (GF, V)
- Chickpea Panisse - Chickpea Fries, Harissa 6 (GF, VV)
- Impossible Slider - Vegan Patty, Caramelized onion, Lettuce, Pickle, Vegan Mayo (VV)

SEAFOOD

- Shrimp cocktail - Chilled shrimp, cocktail sauce, horseradish 10 (GF)
- Oyster shooter - East Coast Oyster, Yuzu Kosho 8 (GF)
- Smoked Trout Mousse on Everything Spice Lavash 10
- Caviar & Potato Chips - White Sturgeon Caviar (CA), French Onion Creme Fraiche, Potato Chips 12 (GF)
- Fluke Ceviche Spoon - Lime, mezcal, charred jalapenos 12 (GF)
- Crab cake - Lump crabmeat, Dill Tartar Sauce 12

POULTRY & MEAT

- Chicken Tikka Masala Skewer 10 (GF)
- Mini Chicken Gyros - tzatziki, pita 10
- Steak Tartare - minced sirloin with Thai flavors. Served in gem lettuce cup. 11 (GF)
- Rosevale Burger Sliders - truffle aioli, sauteed mushroom, gruyere 12
- Seared Lamb Chop - herbes de provence 15 (GF)

SWEETS

- Brown Butter Blondie - White Chocolate Chunks, Macadamia Nuts 6 (V)
- Devil's Food Cupcake, Malted Milk Buttercream 6 (GF, V)
- Cheesecake Panna Cotta - Cassis Gelee, Graham Cracker Crumble 6

PLATTERS (SERVES 20 PEOPLE)

- Charcuterie Board 180
chef's selection of five cured meats and pates, cornichons, mustard, & baguette
- Cheese Board 170
chef's selection of five artisanal cheeses, garnished with fruit and nuts, baguette
- Crudite and Dips 135 (V)
selection of market fresh vegetables, vadouvan curry aioli, hummus, green goddess dip
- Mezze Platter 160 (V)
feta, crudite, olives, tzatziki, hummus, pita
- Tea sandwiches 165
caprese, smoked trout spread and cucumber, turkey and swiss
- Fruit Platter 160 (VV, GF)
market fresh fruits
- Cookie Platter 175 (V)
chef's selection of five freshly baked cookies

ACTION STATIONS

COLD STATIONS

- Raw Bar 80pp (GF)
selection of oysters, shrimp cocktail, market ceviche
add caviar \$MP
- Oysters 35pp (GF)
oysters on the half shell, mignonette, cocktail sauces

CARVING STATIONS (CHEF ATTENDANT \$150)

- Roast Turkey Breast 45pp
carved to order, sage gravy
- Prime Rib 65pp
slow roasted prime rib, carved to order, au jus, horseradish cream sauce
- Filet of Beef 75pp
cooked medium rare and carved to order, beef jus, tarragon bearnaise
- Organic Salmon 50pp
Isle of Skye Salmon, Korean chili glaze

Choose 2 Sides from the following

- Simply Greens Salad
- Roasted Carrots
- Creamed Kale
- Farro & Wild Rice Risotto
- Beef Fat French Fries
- Buttery Mashed Potatoes
- Baked Mac 'n' Cheese



ROSEVALE KITCHEN

SEATED MENU

SEATED DINNER (SERVED FAMILY STYLE FOR GROUPS OVER 20PPL)

ENTRY LEVEL 3 COURSE \$85

1ST COURSE - CHOICE OF

- CAESAR SALAD

chopped romaine, tarragon caesar dressing, basque anchovies,
grated parmesan, toasted bread crumbs

- SIMPLY GREENS SALAD (VV, GF)

perfect mixed greens, fines herbes, sherry vinaigrette (vegan)

2ND COURSE - CHOICE OF

- STEELHEAD TROUT (GF)

pan-roasted Hudson Valley Steelhead trout, white wine-poached
potatoes and fennel, Gaby's schug

- ROASTED CHICKEN BREAST (GF)

creamed kale, roasted carrots, pan jus

- STEAK FRITES (GF)

basted 6 oz hanger steak, maitre d' butter, beef fat fries

- MUSHROOM BOLOGNESE (V)

king trumpet mushrooms, simmered with white wine, tomato,
carrot, and fennel, linguine, parmesan, mint, oregano.

3RD COURSE

- CHEESECAKE PANNA COTTA

topped with cassis gelee, graham cracker crumble

SEATED DINNER (SERVED FAMILY STYLE FOR GROUPS OVER 20PPL)

4 COURSE \$125

1ST COURSE

Shellfish Platter

(selection of oysters, shrimp cocktail, market ceviche, cocktail
sauce, verjus mignonette, lemon)

2ND COURSE - CHOICE OF

- CAESAR SALAD

chopped romaine, tarragon caesar dressing, basque anchovies,
grated parmesan, toasted bread crumbs

- CROSTINI (V)

calabro ricotta, kabocha squash, honey, chile, toasted peasant
bread

-STEAK TARTARE (GF)

minced sirloin with thai larb flavors – Served with shrimp chips

ENTRÉE - CHOICE OF

- Market Fish (GF)

Seasonal Accompaniments

- SEARED DUCK BREAST (GF)

Rohan duck breast, kabocha squash puree,

pho spiced orange duck jus

- STEAK (GF)

12 oz NY Strip steak, maitre d'hotel butter

- MUSHROOM BOLOGNESE (V)

king trumpet mushrooms, simmered with white wine,
tomato, carrot, and fennel, Porcini linguine, parmesan, mint,
oregano.

CHOOSE 2 FAMILY STYLE SIDES

- Creamed Kale (V, GF)

- Farro & Wild Rice Risotto

- Beef Fat French Fries (GF)

- Buttery Mashed Potatoes (V, GF)

DESSERT - CHOICE OF

- CHOCOLATE CAKE

devil's food cake layered with chocolate malted
buttercream, hot fudge sauce, whoppers

- BUTTER CAKE

caramelized pears, vanilla chantilly



ROSEVALE
COCKTAIL ROOM





ROSEVALE COCKTAIL ROOM

BLUE ROOM GARDEN CAPACITY

STANDING: 30

BLUE ROOM CAPACITY

STANDING: 15

STAIRCASE TO KITCHEN

COCKTAIL BAR & FRONT TERRACE CAPACITY

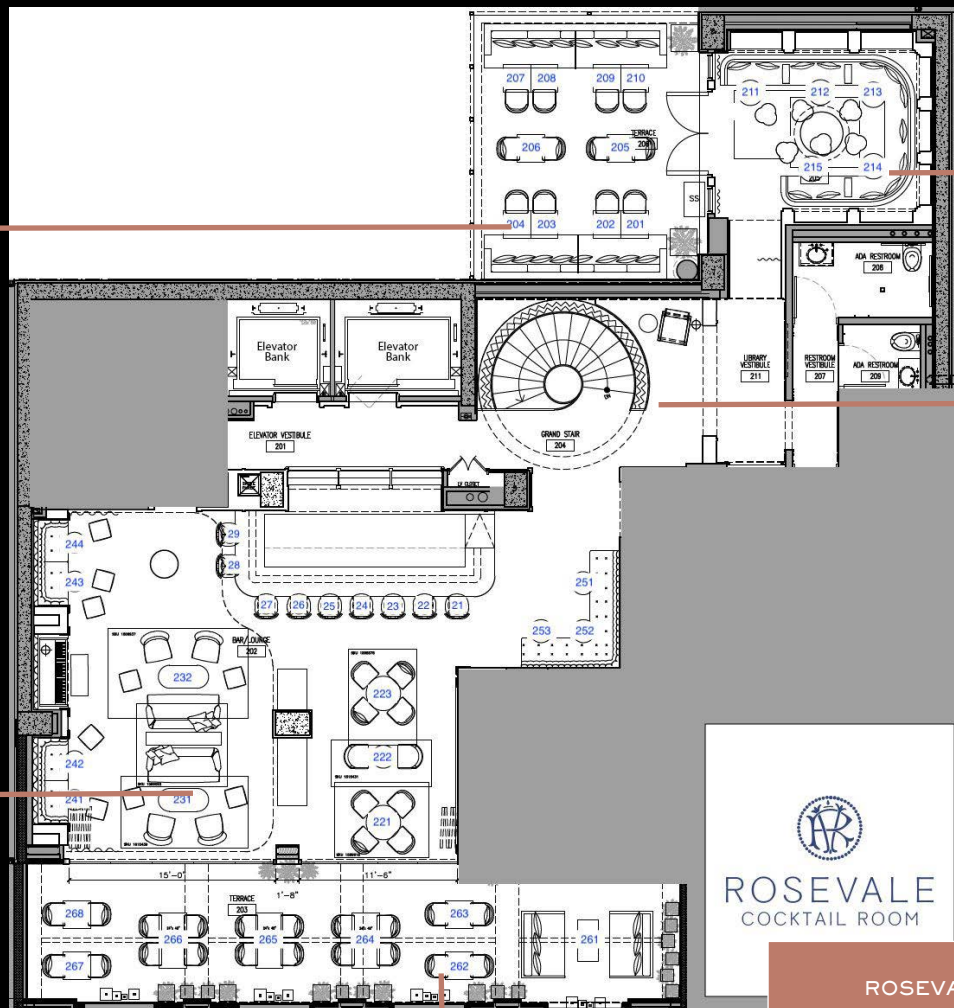
STANDING: 75

ENTRANCE



ROSEVALE COCKTAIL SEATING CAPACITY

SEATING: 85
STANDING: 125
SQUARE FOOTAGE: 1568



STARCHILD★

ROOFTOP BAR & LOUNGE



Fully retractable rooftop with unobstructed views from the Hudson River to Times Squares
featuring legendary DJs, extravagant cocktails, and lavish snacks.

27th Floor Rooftop Bar

HOURS OF OPERATION

SUN - WED	5PM - 12AM
THUR - SAT	5PM - 2AM

SEATING CAPACITY

SEATING:	90
STANDING:	120

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305 WEST 48TH STREET
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STARCHILD ROOFTOP: 27TH FLOOR

STARCHILD★

ROOFTOP BAR & LOUNGE



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STARCHILD SEATING CAPACITY

SEATING:	90
STANDING:	120
SQUARE FOOTAGE:	1656