



## Bio

The Kimberly Hotel proudly unveils their highly anticipated roof top lounge. Simply called Upstairs at The Kimberly, this 3000 square foot space boasts 360 degree views, retractable glass ceilings and walls, ambient heated floors and a main room that promises to be as elegant and inviting in the winter months as it is sunny and sophisticated in the summer season.

**DESIGN** Designed by the AIA award winning design firm De-Spec in association with architect Frank Denner and Pentasia Designs, Upstairs overwhelms the senses at every turn. Take the newly built express elevator from the street level and be transported to a breathtaking urban oasis thirty stories above Manhattan. Living green walls cascade down bronze panels framing the surrounding cityscape from every possible angle. A perfect view of the iconic Chrysler Building is the star of the show. Lighting designer Brian Orter (Ace Hotel, W Miami, Gramercy Park Hotel) interprets a fresh spin on old Hollywood-glamour incorporating vintage theatrical lights and strings of incandescent bulbs that float overhead emitting an intimate, sensual mood. Deliberately shying away from outdoor lounge-style furniture typical of most rooftop bars as of late, Upstairs' furniture was carefully curated from renowned houses such as B&B Italia, Knoll and Moooi. Clean lines and elegant form at once seem hyper-modern and neo-gothic, inviting guests to relax and unwind in an environment that exemplifies subtle, urban sophistication.

**FOOD & SPIRITS** Executive Chef David Andrews serves an eclectic array of small plate offerings. Over the past 10 years, David has honed his craft by cooking at some of New York's finest restaurants. It was under Alfred Portale at New York's three star Gotham Bar & Grill, that David began to master the new American Cuisine. David continued to expand his knowledge while working with Marcus Samuelsson at Merkato 55 and Angelo Sosa at Xie Xie, as they pushed the boundaries of the New York restaurant scene. Upstairs serves such dishes as Seared Steak Tartare, Spiced Duck Cigars, Baby Lamb Lollipops with Ratatouille, and Mini Kobe Sliders. In addition to great food, the bar features a sumptuous list of specialty cocktails created by Alex Ott. Alex is a perfumer, flavor chemist and a true master of drink mixology. He works with over 65 liquor brands, conducting seminars around the world pairing cocktails with the perfect foods. Try The Chrysler a classic, timeless, and unbelievably seductive champagne cocktail made with the finest honey, fresh lemon and lime, topped with the French nectar of love!

An evening Upstairs will be an experience like no other, focusing on refined service in a relaxed luxurious setting, offering its guests a one-of-a-kind rooftop experience and the desire to come back again and again.

We look forward to seeing you soon at this exciting new venue. For more information and for press and special event inquiries, please contact:

**Jordana Maurer**

Director of Sales and Events

Upstairs at The Kimberly Hotel / Direct. 212.702.1685 / [jmaurer@kimberlyhotel.com](mailto:jmaurer@kimberlyhotel.com)



## Fact Sheet

<b>Name:</b>	UPSTAIRS
<b>Location:</b>	The Kimberly Hotel / Penthouse Level 145 East 50th Street NYC 10022
<b>Phone:</b>	212. 702.1685
<b>Cuisine:</b>	Contemporary American
<b>Chef:</b>	Chef David Andrews
<b>Director of Sales &amp; Events:</b>	Jordana Maurer
<b>Interior Design:</b>	De-Spec / Pentasia Design
<b>Capacity:</b>	Total capacity: 200+ Private Enclosed Penthouse Media Room: 40 Outdoor Patio Lounge / Semi-private: 40
<b>Square footage:</b>	3000+-Square Feet
<b>Price Range:</b>	Food Menu: \$6-\$22 Cocktails: \$12 and Up
<b>Beverage Offerings:</b>	Full Bar with Specialty Cocktails Extensive Wine and Champagne List
<b>Credit Cards:</b>	American Express, Visa, MasterCard, Diner's Club
<b>Reservations:</b>	Recommended
<b>Web Site:</b>	<a href="http://upstairsnyc.com">upstairsnyc.com</a>
<b>Press Contact:</b>	Susan Blond, Inc/Nick Carcaterra – Account Executive t. 212.333.7728 / <a href="mailto:nickc@susanblondinc.com">nickc@susanblondinc.com</a>

Upstairs

Photographs

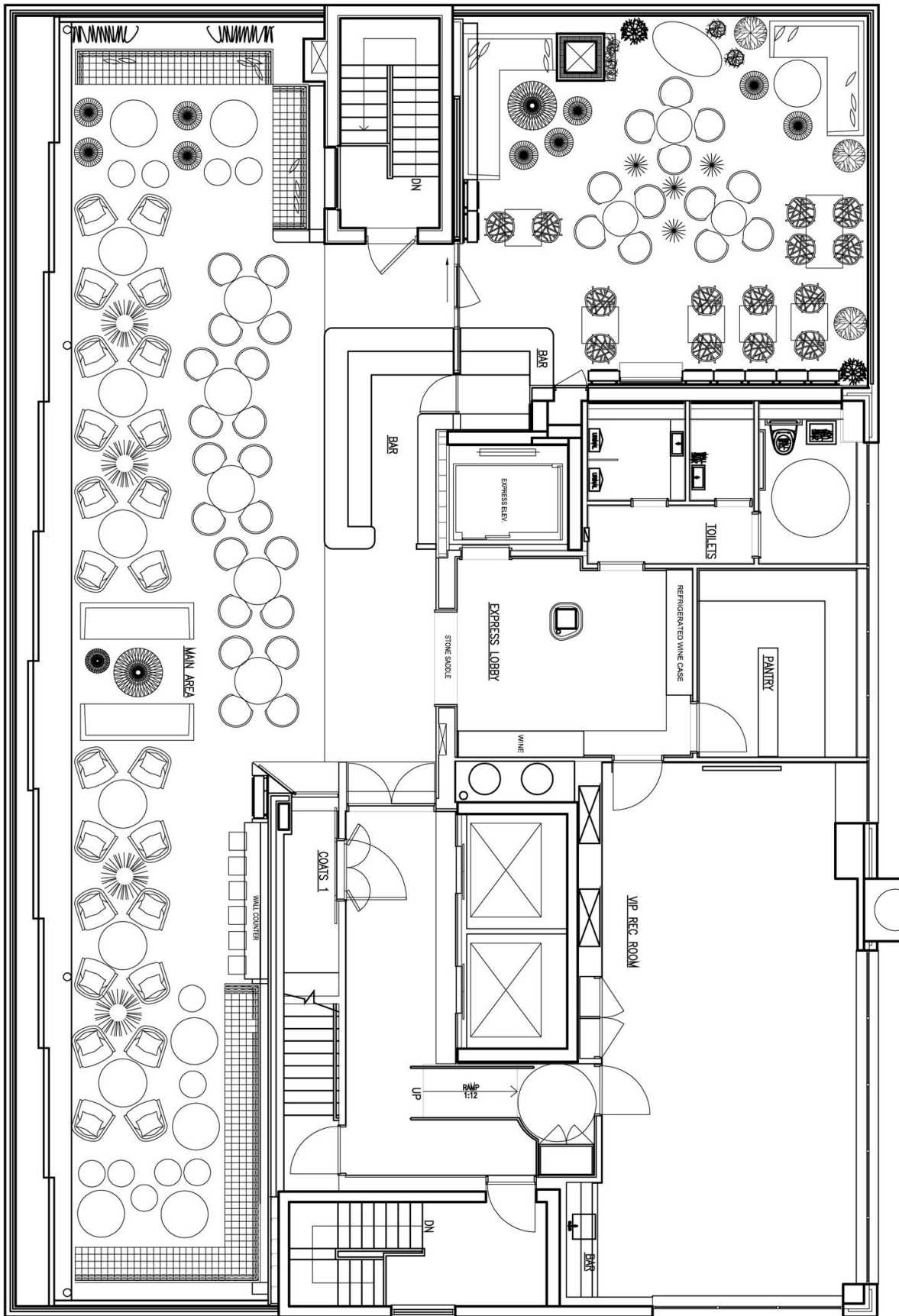


Main Roof-Deck Views

The Kimberly Hotel 212 702 1600 145 East 50th Street New York New York 10022



The Kimberly Hotel 212 702 1600 145 East 50th Street New York New York 10022



Rooftop Floor and Seating Plan



# Upstairs



## Event and Catering Menus

\*All prices are non-inclusive of tax (8.875%) and service charge (20%)

\*All prices to include wait staff, security, lighting, in-house tables, chairs, linen, silverware, china and glassware

\*Room fee varies on a per party basis and there are certain minimums to be maintained for private events

\*We hold dates for 7 days as a courtesy to our potential clients

### PREMIUM OPEN BAR

First Hour	\$35pp
Second Hour	\$20pp
Third Hour	\$20pp
Fourth Hour	\$15pp

### BEER AND WINE BAR

First Hour	\$30pp
Second Hour	\$20pp
Third Hour	\$15pp
Fourth Hour	\$10pp

### SODA AND JUICE BAR

First Hour	\$15pp
Second Hour	\$15pp
Third Hour	\$10pp
Fourth Hour	\$10pp

### PASSED HORS D'OEUVRES

Selection of 4 : \$20 per person per hour

Selection of 5 : \$25 per person per hour

Selection of 6 : \$30 per person per hour

Selection of 7 : \$35 per person per hour

Selection of 8 : \$40 per person per hour

### **TRUFFLE MAC AND CHEESE**

**CRISPY BABY ARTICHOKEs** grated Parmesan, fresh lemon\*

**STUFFED MUSHROOMS WITH GOAT CHEESE AND PESTO**

**GOAT CHEESE & TOMATO TARTELETTE** basil oil

**KOSHER STYLE SUSHI ROLLS** Atlantic salmon, Yellowfin tuna, pickled ginger & soy sauce

**SESAME CRUSTED TUNA** soy-sesame emulsion\*

**YELLOWFIN TUNA TARTARE** spicy avocado, ginger olive oil

**ALL NATURAL SCOTTISH SMOKED SALMON** avocado, crème fraiche, toast points

**GAMBAS A LA PLANCHA** spicy grilled shrimp, fresh lemon

**LUMP CRAB CAKE** paprika aioli\*

**LOBSTER MEDALLIONS** rhubarb vinaigrette, cucumber and avocado

**THAI CHICKEN SATAY** spicy peanut dip

**FOIE GRAS CROSTINI** truffle salt, mache, red grape preserve

**SPICED DUCK CIGARS** pomegranate dipping sauce\*

**MINI CROQUE MONSIEUR** country baked ham and gruyère cheese

**GRILLED LAMB LOLLIPOP** rosemary jus

**GRILLED MERGUEZ IN A BLANKET** spicy lamb sausage, Harissa

**MINI KOBE BURGER** wagyu beef, cheddar, lettuce, tomato & pickle\*

**SEARED CLASSIC STEAK TARTARE** hand cut sirloin, capers, cornichons\*

**MEDITERRANEAN STATION-\$20pp Choice of 6**

ASSORTED IMPORTED & DOMESTIC CHEESE BOARD WITH GRAPES, DRIED APRICOTS, FIGS AND CRACKERS  
MARINATED OLIVES & IMPORTED PARMESAN  
IMPORTED PROSCIUTTO DI PARMA AND ITALIAN MEATS  
HUMMUS  
EGGPLANT CAVIAR  
TABOULEH  
GRAPE LEAVES  
GRILLED PITA  
SPICED CARROT SALAD  
GRILLED ZUCCHINI, SQUASH AND ASPARAGUS  
MARINATED ARTICHOKE HEARTS  
ROASTED WILD MUSHROOMS  
FRESH MOZZARELLA AND VINE RIPE TOMATO SALAD

**RAW BAR STATION-\$50pp**

CHEF'S SELECTION OF OYSTERS ON THE HALF SHELL-EAST COAST AND WEST COAST  
LITTLE NECK CLAMS, SNOW CRAB CLAWS, JUMBO SHRIMP COCKTAIL  
LEMON AND THYME MARINATED DIVER SEA SCALLOP CEVICHE  
CHILLED PRINCE EDWARD ISLAND MUSSELS AND FRESH SQUID SALAD  
COCKTAIL SAUCE, MIGNONETTE GRANITÉ, FRESH LEMONS, TABASCO

**CARVING STATION-\$30pp-Choice of 2**

Note: Served with Roasted L.I. corn mashed potatoes  
CERTIFIED ANGUS BEEF BONE-IN RIB ROAST horseradish cream  
PRIME NY STRIP LOIN au poivre  
FILET MIGNON Béarnaise  
WHOLE ROASTED TURKEY BREAST ON THE BONE natural jus  
PORK LOIN Port wine sauce  
COLORADO LAMB CHOPS infused mint jus

**SUSHI STATION -\$30pp – (sushi is made to order)**

**PASTA STATION-\$20pp-Choice of 2**

Note: Served with parmesan garlic knots

Alla Vongole	Linguini
Marinara	Rigatoni
Bolognese	Spaghetti
Alla Vodka	Fusilli
Primavera	Penne



## Dinner Buffet Service

### **BUFFET STYLE DINNER No. 1**

#### **The New Yorker**

**\$75 per person**

Bread Station

Choice of 1 Salad

Choice of 3 Entrees

Choice of 1 Side

Choice of 3 Desserts

### **BUFFET STYLE DINNER No. 2**

#### **The Executive**

**\$95 per person**

Bread Station

Choice of 2 Salads

Choice of 3 Entrees

Choice of 3 sides

Choice of 4 Desserts

### **SALAD**

**ASSORTED FIELD GREENS** balsamic vinaigrette

**BABY ARUGULA SALAD** citrus dressing, toasted almonds, feta and orange

**ROASTED GOLDEN & RED BEET SALAD** with goat cheese, pistachio vinaigrette

**GREEK SALAD** romaine heart, cucumbers, tomatoes, red onion, Kalamata olives, Feta cheese

**CHILLED MINI PENNE CAPRESE** fresh basil, extra virgin olive oil

### **FISH**

**SLOW BAKED KING SALMON** truffle vinaigrette & mashed potatoes +

**STEAMED DOVER SOLE** white wine sauce, vegetable julienne +

**GRILLED LEMON-PEPPER JUMBO SHRIMP** tomato vinaigrette, chick pea ragout

**SEARED DIVER JUMBO SEA SCALLOPS** champagne sauce, mushroom & leek fondue

**SEARED HALIBUT** beet reduction, fingerling potatoes, sautéed escarole

### **MEAT**

**VEAL ROAST** morels, baby carrots and sugar snap peas

**ROASTED ROSEMARY CHICKEN**, rosemary jus

**BEEF CHEEK POT AU FEU** coriander vinaigrette

**BRAISED ANGUS BEEF SHORT RIBS** creamy sage polenta

### **PASTA**

**TRUFFLED MAC & CHEESE**

**MAINE LOSTER RISOTTO** roasted lobster oil+

**DUO OF SALMON FUSILLI** white wine, lots of love

**WILD MUSHROOM PAPPARDELLE** asparagus & parmesan

+available with Executive package only

### **SIDES**

**ROASTED BRUSSEL SPROUTS** bacon and Sherry vinegar

**GRILLED JUMBO ASPARGUS** olive oil, Guérande salt

**SAUTÉED HARICOTS VERT** fresh garlic and shallots

**WHIPPED YUKON GOLD MASHED POTATOES**

**JASMINE RICE** Brunoise vegetables

**ROSEMARY RAILROAD WEDGES\***

### **DESSERTS AND COFFEE STATION**

**NOTE: PRICED ADDITIONAL WITHOUT FULL BUFFET DINNER SERVICE**

**WARM CHOCOLATE CHIP COOKIES WITH MILK SHOTS**

**LONG STEMMED CHOCOLATE DIPPED STRAWBERRIES**

**MINI LEMON CHEESE CAKE**

**OPERA CAKE**

**TIRAMISU**

**CHOCOLATE CRUNCH**

**FRESH COLUMBIAN GROUND COFFEE AND ASSORTED ORGANIC TEAS**



## Buffet Lunch Service

### **BUFFET STYLE LUNCH No. 1**

**The New Yorker**

**\$70 per person**

Choice of 2 Salads

Choice of 3 Sandwiches

Choice of 1 Dessert

### **BUFFET STYLE LUNCH No. 2**

**The Executive**

**\$90 per person**

Choice of 3 Salads

Choice of 3 Sandwiches

Choice of 1 Entree

Choice of 2 Desserts

### **SALADS**

**FRESH MOZZARELLA AND VINE RIPE TOMATO SALAD**

**ASSORTED FIELD GREENS** balsamic vinaigrette

**BABY ARUGULA SALAD** w/ citrus dressing, toasted almonds, feta and orange

**MARINATED ARTICHOKE HEARTS**

**ROASTED GOLDEN & RED BEET SALAD** with goat cheese, pistachio vinaigrette

**SPICED CARROT SALAD**

**GREEK SALAD** romaine heart, cucumbers, tomatoes, red onion, Kalamata olives, Feta cheese

**CHILLED MINI PENNE CAPRESE** fresh basil, extra virgin olive oil

**HUMMUS AND BABAGANOUSH WITH GRILLED PITA**

### **SANDWICHES-SERVED WITH ASSORTED PICKLES AND HOMEMADE POTATO CHIPS**

**TUNA SALAD WITH LETTUCE, TOMATO AND ONION** toasted whole wheat

**CLASSIC BLT WITH LOTS OF LOVE** white bread

**CHICKEN CLUB WITH AVOCADO** foccacia bread

**ROAST BEEF FRENCH DIP** baguette

**CHICKEN TARRAGON** spinach wrap

**TURKEY WITH BRIE CHEESE AND HONEY MUSTARD** tomato paprika wrap

**CRAB CAKE-SMOKED PAPRIKA AIOLI** toasted Brioche

**LOBSTER WITH AURORE DRESSING** wrap

**SEARED TUNA NIÇOISE WITH DIJON VINAIGRETTE** roasted pepper wrap

**ROASTED VEGETABLE-ZUCCHINI, RED PEPPER AND PORTOBELLO** basil wrap

**DILL SMOKED SALMON CLUB WITH GUACAMOLE, LETTUCE, TOMATO** whole wheat

### **ENTRÉES**

**DUO OF SALMON FUSILLI** white wine, lots of love

**SLOW BAKED KING SALMON** truffle vinaigrette & mashed potatoes

**ROASTED ROSEMARY CHICKEN**, rosemary jus

**SLICED PRIME NY SIRLOIN AU POIVRE** crispy French fries

**WILD MUSHROOM PAPPARDELLE** asparagus & Parmesan



**DESSERTS AND COFFEE STATION**

**MINI BLACK AND WHITE COOKIES**

**WARM CHOCOLATE CHIP COOKIES WITH MILK SHOTS**

**LONG STEMMED CHOCOLATE DIPPED STRAWBERRIES**

**MINI LEMON CHEESE**

**OPERA CAKE**

**TIRAMISU**

**CHOCOLATE CRUNCH**

**FRESH COLUMBIAN GROUND COFFEE AND ASSORTED ORGANIC TEAS**

**BEVERAGES**

**AN ASSORTMENT OF SODAS, JUICES AND BOTTLED WATER TO BE INCLUDED WITH ALL PACKAGES**

**Director of Sales & Events: Jordana Maurer**

**General Manager: Branimir Kostic**

**Executive Chef: David Andrews**

**Upstairs support local farmers and use organic ingredients whenever possible.**

Eating raw or undercooked fish, shellfish, eggs, or meat increases the risk of food borne illnesses.

Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee to meet your needs.

**\*peanut oil!**