



**catering**  
*spring/summer 2024*

***1285 Roof Terrace***

# DINING GUIDELINES

## Operating Hours

Core business hours are 7:00AM–6:00PM. Events taking place before or after core business hours will incur labor and staff charges as detailed in the staff charging section. All pricing within the core business hours includes staffing charges.

## Booking Guidelines

Catering orders must be finalized by 12:00PM EST the day before the event. Evening receptions must be finalized 48-hours prior to the event. Your order is not confirmed until you receive an email confirmation. Catering services less than \$5 are subject to an unmet minimum fee.

## Roof Deck Occupancy

Roof deck occupancy for a cocktail hour or meet ups is 60. For a plated dinner, the maximum occupancy is 12 people.

## Catering Approval

Events serving alcohol will require approval from a Managing Director/Complex Director or higher.

## Receptions and Events with Alcohol

All bar packages require a dedicated bartender to serve the alcohol. Additionally, food must be ordered for each guest to the headcount of the bar package.

## Cancellation Policies

Events canceled less than 24 hours in advance will be liable for all charges relating to food and committed staffing charges.

## Payment

State sales tax will be applied to all orders placed on credit cards. Credit card payments are due the day of the event.

## Wi-Fi

If required, please create a Wi-Fi account for your guest at [goto/wifi](#).

## Rentals/Flowers

Rentals and flowers can be organized via the Catering Department.

## Kosher Meals and Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

## Weather

Events on the roof deck are weather-permitting. The following are weather conditions where the roof deck would be closed: snow, rain, temperatures above 90 °F, temperatures below 40 °F, and wind conditions greater than 25mph. The decision to move forward with an event due to inclement weather will be made 2 hours prior to the scheduled start time.

Blankets are available for use on the roof deck upon request, \$45.00 per person

For special events, please contact our Catering Manager, 212-713-1868 (NY).

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in the food production areas of our facility.

# OUR COMMITMENT

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We see food as an agent to make a difference in the lives of our guests, the health of our plant, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

We want you to know where your food comes from, so we've outlined our commitment in purchasing below, but you should always feel comfortable reaching out for more information from your catering manager.

- Our seafood is sustainable, sourced from responsibly-managed farms and fisheries by partnering with Monterey Bay Aquarium Seafood Watch
- We purchase poultry that is free of hormones and antibiotics
- All shelled eggs are certified humane cage-free
- We purchase local whenever possible
- Our dairy is free of artificial growth hormones
- We support Fair Trade Foods and Fair Trade Coffee
- We support the Women's Business Enterprise National Council

## Our Local Partners in Food:

- 5 Spoke Creamery (Goshen, NY)
- Beecher's Cheese (New York, NY)
- Bell & Evans Farms (Fredericksburg, PA)
- The Bread Gal Bakery (Paterson, NJ)
- Gotham Seafood (Bronx, NY)
- Hudson River Fruit (Milton, NY)
- Murray's Cheese (New York, NY)
- Norwich Meadows Farm (Norwich, NY)
- Pat LaFrieda (North Bergen, NJ)
- Satur Farms (Cutchogue, NY)

# BREAKFAST PICNIC BOXES

*spring/summer 2024*

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continental

*10.00 per person  
(5 person minimum)*

*chobani yogurt, hard boiled egg, fruit & berry cup, granola  
choice of pre-packaged muffin or bagel*

traditional avocado toast

*10.00 per person  
(5 person minimum)*

*smashed avocado, olive oil, chili pepper, sea salt, grilled sourdough  
hard boiled egg, seasonal mixed berries*

fresh fruit

*10.00 per person  
(5 person minimum)*

*fresh fruit & berries, hard boiled egg  
greek yogurt parfait, mixed berries, granola*

# BOARDS

*spring/summer 2024*

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## SAVORY BOARDS

*(5 person minimum, unless otherwise noted)*

*garden vegetable crudite  
carrots, tomatoes, celery, peppers, roasted  
pepper hummus, tzatziki  
6.75 per person*

*mediterranean  
tahini hummus, baba ganoush, shepherd's salad,  
grilled pita  
6.75 per person*

*tex-mex dip  
pico de gallo, guacamole, salsa verde, tri-color  
tortilla chips  
6.75 per person*

*cheese & fruit  
selection of cheeses, fresh seasonal fruit, water  
crackers  
8.75 per person*

*gastropub  
spinach artichoke dip, cheddar ale spread,  
pretzel bites, kettle chips  
6.75 per person*

*charcuterie  
prosciutto di parma, soppressata, parmesan,  
ciliegine mozzarella with charred peppers, basil  
marinated olives, herb crostini, balsamic figs  
12.50 per person  
(10 person minimum)*

*artisanal cheese & salumi  
prosciutto di parma, soppressata, saucisson,  
manchego, marco polo, bucheron goat cheese,  
quince paste, honeycomb, seasonal berries and  
grapes, dried fruit  
19.95 per person  
(20 person minimum)*

## SWEET BOARDS

*(5 person minimum)*

*cookies & brownies  
assorted cookies, brownies, blondies  
7.25 per person*

*chocolate lovers  
chocolate covered strawberries, brownies, mini  
chocolate cupcakes, chocolate covered pretzels  
12.95 per person*

*italian pastries  
cannoli, rainbow cookies, biscotti  
11.95 per person*

*french sweets  
petits fours, french macarons, french butter cookies  
11.95 per person*

# PICNIC BOXES

*spring/summer 2024*

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deli sandwich

*15.00 per person  
(5 person minimum)*

*served with rotini pasta salad with pesto, roasted tomato, caramelized onion and parmesan, packaged potato chips, and choice of oven art cookie or brownie*

*select up to 3:*

*caprese, heirloom tomato, pesto, fresh mozzarella, ciabatta  
grilled asparagus, roasted portobello, tomato, goat cheese, wrap  
grilled buffalo cauliflower, lettuce, tomato, buttermilk avocado dressing, wheat wrap  
yucatan chicken, cilantro, tomato, shredded lettuce, lime, wheat wrap  
turkey cemita, black bean spread, caramelized onions, avocado, jalapeno, cotija, hoagie roll  
buffalo chicken, buttermilk fried chicken, blue cheese, frank's red hot, wrap  
roast turkey, gruyere, spinach, sundried tomato pesto, focaccia  
black forest ham, brie, apple, dijon, honey, brioche  
roast beef, muenster, tomato, horseradish cream, french hero  
serrano ham, baby arugula, quince paste, manchego, croissant  
southwest albacore tuna, peppers, avocado, lime, wheat wrap  
Italian, capicola, salami, provolone, calabrian chili relish, balsamic, focaccia  
black forest ham, cheddar, lettuce, tomato, sourdough  
roast turkey, swiss, lettuce, tomato, parker house roll*

curated bowl

*15.00 per person  
(10 person minimum)*

*served with quinoa tabbouleh and oven art cookie or brownie*

*select up to 3:*

*cauliflower steak, chimichurri sauce  
chicken cutlet, arugula almond pesto  
miso marinated salmon, stir fried shiitake, sesame, scallion  
carne asada strip steak, aji verde puree*



# BEVERAGES

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*spring/summer 2024*

la colombe cold brew  
*3.50 per person*

vivreau water service  
*delivery charge only*

citrus infused waters  
*delivery charge only*

canned water bottle  
*1.85 per person*

la croix  
*1.75 per person*

assorted canned sodas  
*1.40 per person*

# EVENING

*spring/summer 2024*

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## PASSED HORS D'OEUVRES

*25.00 per person, 2-hour reception  
(20 person minimum)*

*select 6:*

### *veggie*

*moo shu stir fried oyster mushroom, scallion pancake, hoisin  
pickled watermelon skewer, whipped goat cheese, basil puree  
fig jam, brie, crostini*

### *seafood*

*lobster avocado toast  
tuna tartar cone, peruvian potato, crispy capers, herbs, lemon  
pan con tomate, white sardines, extra virgin olive oil*

### *poultry*

*moroccan lemon olive chicken, naan  
duck pastrami, grain mustard, gherkins, raisin walnut crostini  
curried chicken salad, raisin walnut crostini, toasted coconut*

### *meat*

*cracked pepper seared filet, crispy potato, roasted garlic aioli  
prosciutto crostini, fig jam, truffle pecorino  
lamb adana kebob, cucumber yogurt*

### *dessert*

*double vanilla donuts  
chocolate petits fours  
french macarons*

*additional labor fees apply*



## **3-COURSE DINNER**

*(5 person minimum, 12 person maximum)  
includes house red and white wine  
selection of premium coffee, tea, sodas, water 1 starter, 2  
entrees, 1 dessert  
125.00 per person*

## **4-COURSE WINE PAIRING DINNER**

*(5 person minimum, 12 person maximum)  
custom menu designed with UBS reserve wines dedicated  
sommelier\*  
1 starter, 2 entrees, cheese course, 1 dessert  
170.00 per person  
\*dedicated sommelier \$500.00*

*Please make your selections from the following menu.*

*Custom menus are available upon request.*

# EVENING

*spring/summer 2024*

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## STARTERS

lacinato kale salad *grilled peach, feta in a golden agave vinaigrette*

burrata *shaved summer truffles, asparagus tips, herb salad, aged balsamic, extra virgin olive oil*

watercress, artichokes & endive *shaved manchego in a green herb dressing*

shaved california romaine *za'atar zucchini bacon, trevisano, shaved parmesan, black pepper parmesan dressing*

pâté de campagne *purple watercress, grain mustard, cornichons, pickled grapes, brioche toast*

## ENTREES

inari tofu *shiitake, quinoa, edamame, pickled baby carrots and sweet chili, japanese eggplant*

grilled faroe island salmon *poached fava beans, herbs, spiced green top carrots, pinot vin blanc*

muscovy duck breast *glazed baby fennel & carrots, wheatberries, honey champagne gastrique*

pan seared amish chicken breast *smashed fingerling potato, pickled gold bar squash, truffle pan gravy, chervil*

shallot herb frenched chicken breast *farro asparagus risotto, asiago, grilled broccolini, wild mushroom pan gravy*

cast iron seared filet mignon *truffled pomme puree, baby vegetables, chive puree, au poivre sauce*

pesto-rubbed roasted loin of colorado lamb *fregola spinach, confetti vegetables, fresh herbs, sauteed kale sprouts, pearl onion*

## DESSERTS

opera cake

raspberry cheesecake

artisanal cheese plate *quince paste and honeycomb*

chocolate truffle tasting

petits fours tasting

seasonal fruit & berries

## TENDED

*Consumption and beer and wine packages are inclusive of one bartender and one butler for events up to 60 guests. Any staffing required beyond that would incur staffing charges outlined on page 24. Standard and top shelf bar packages do not include staffing.*

### consumption

*any unopened bottles returned at the end of the event will be deducted from the service*

*1.95 per beer bottle*

*31.00 per house red, white, or sparkling wine bottle*

*65.00 per champagne bottle*

### beer and wine

*choice of 2 house red and 2 house white wines  
imported and domestic beer*

*sodas, juices and water*

*17.00 per person, 2-hour reception*

### standard

*choice of 2 house red and 2 house white wines  
imported and domestic beer*

*house select liquors and accompaniments*

*sodas, juices and water*

*22.00 per person, 2-hour reception*

### top shelf

*choice of 2 house red and 2 house white wines  
imported and domestic beer*

*premium liquors and accompaniments*

*sodas, juices and water*

*27.00 per person, 2-hour reception*

## SPECIALTY COCKTAILS

tropical green tea spritzer

*8.00 per person*

mint cherry mimosa

*8.00 per person*

appletini punch

*8.00 per person*

## SPECIALTY MOCKTAIL

ginger passionfruit refresher

*6.00 per person*

## BEERS

imported

*heineken*

*amstel light*

domestic

*sam adams seasonal ale*

*allagash white*

*sixpoint the crisp*

*brooklyn lager*

*lagunitas IPA*

*founders all day IPA*

non-alcoholic

*heineken 0.0*

*athletic free wave hazy IPA*

*sommelier available upon request, 500.00*

*mixologist available upon request, 325.00*

## SNACKS

mixed nuts

*5.00 per person*

tortilla chips, salsa

*5.00 per person*

flavored popcorn

*5.00 per person*

fruit and nut trail mix

*5.00 per person*

premium chips

*5.00 per person*

# STAFFING CHARGES

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STAFFING CHARGES	PRICING METHOD	2024 Pricing
bartender	Per Hour	\$54
butler	Per Hour	\$54
captain	Per Hour	\$80
coat check	Per Hour	\$54
cook	Per Hour	\$40
chef	Per unit	\$350
overtime	Per Hour	\$43
pantry supervisor	Per Hour	\$80
porter	Per Hour	\$22
runner/barback	Per hour	\$30
water service (1 - 24 people)	unit	\$5
water service (25 - 49 people)	unit	\$10
water service (50 - 74 people)	unit	\$15
water service (75 - 100 people)	unit	\$20

*Staffing charges are incurred for events outside of business hours and special requests for events.  
Minimum of 5 hours.*

*Staffing charges are incurred for water services.*

# CONTACT US

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## **spring/summer 2024**

With a healthy mix of sweet and savory, healthy and tempting, you'll be sure to find dishes that suit numerous appetites.

We look forward to hosting your next event!

### **senior catering manager, 1285 avenue of the americas**

tarnue kesselly  
[tarnue.kesselly@ubs.com](mailto:tarnue.kesselly@ubs.com)

### **regional director**

jennifer collazo  
[jennifer.collazo@ubs.com](mailto:jennifer.collazo@ubs.com)