



Arlo  
Soho

# Event Deck



# Lindens

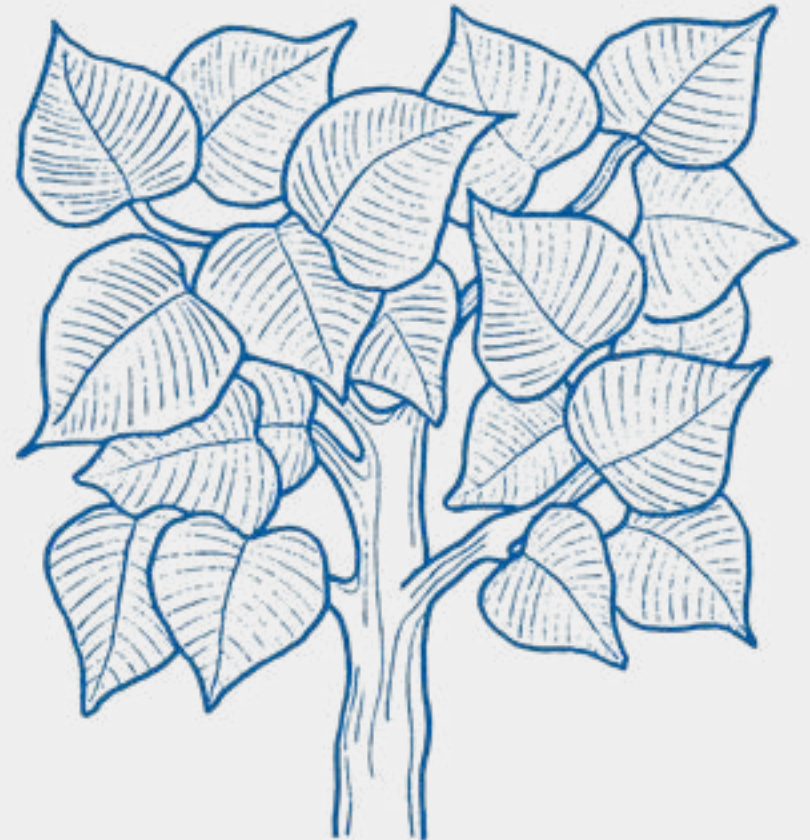
Lindens is a modern American restaurant situated within the Arlo SoHo NY. Celebrating the essential tastes and flavors of each season, Lindens features the finest local ingredients. Inspired by the Linden trees that line New York's streets, Lindens is a spirited ode to nature within the city

Dining Room

Total Square Feet: 2,750

Seated Capacity: 90 guests total (semi-private + buy-outs available)

Standing Capacity: 125

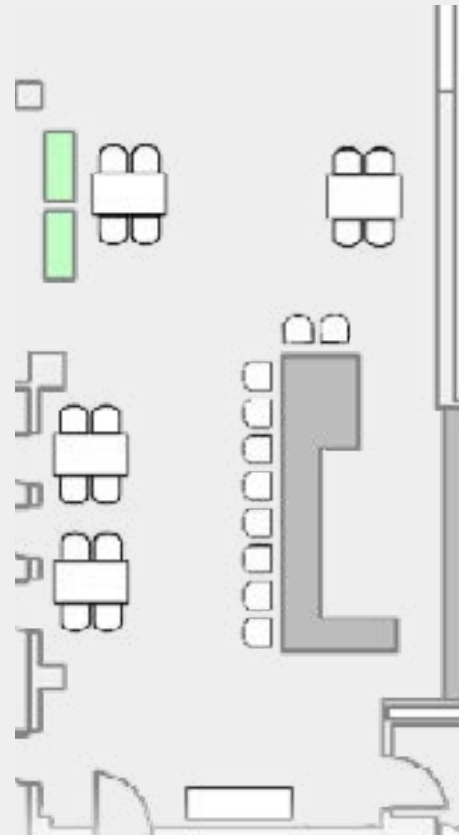






## Foxtail

Located on the ground floor of the Arlo Soho, Foxtail is a cocktail speakeasy that embodies the essence of mischief. A homage to midcentury glamour, Foxtail offers the finest collection of craft cocktails, fine wine, beer, & light fare. Hide away and indulge in Foxtail's fanciful whimsy. The essence of boundless adventure & imagination awaits. Foxtail features a wall of floor-to-ceiling windows that allow an abundance of natural light if desired.



### Bar:

**Size: 36 ft. x 21 ft.**

**Total Square Feet: 755**

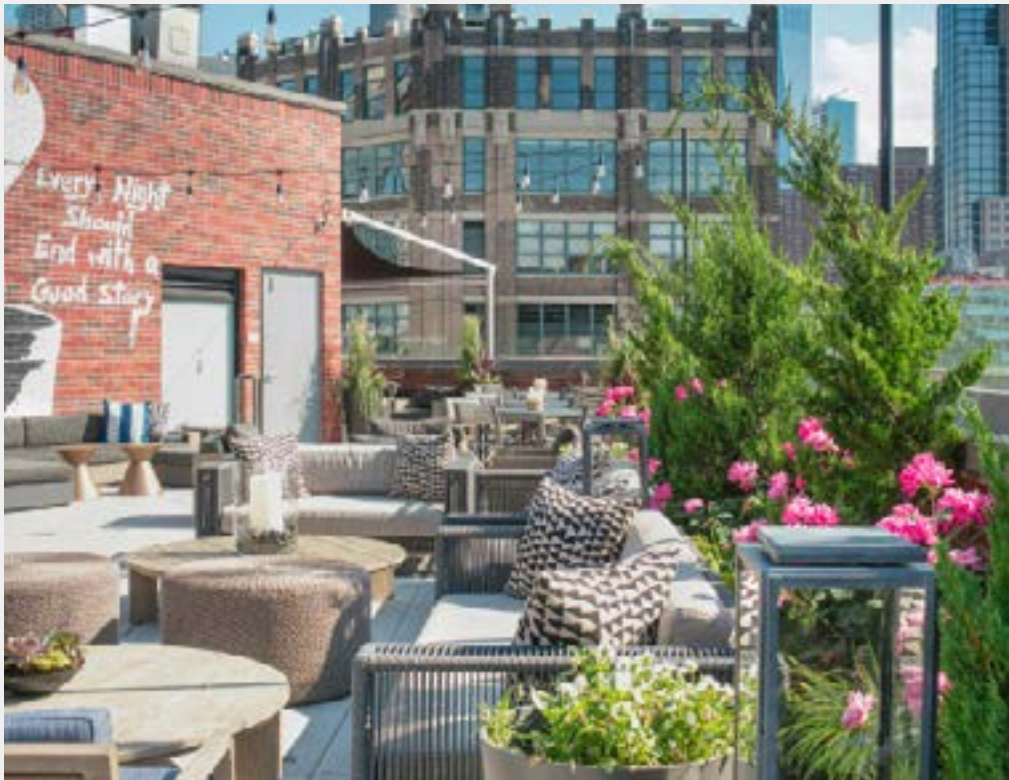
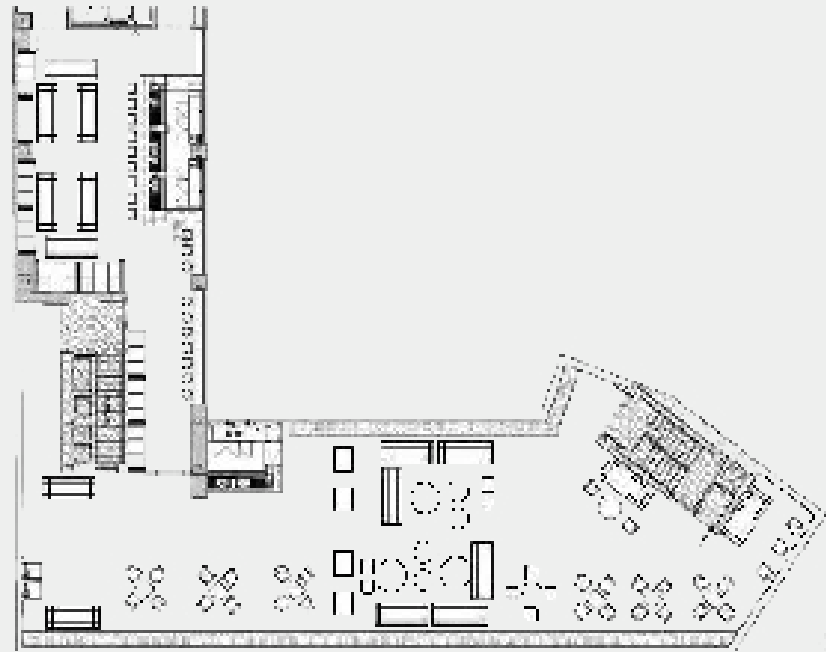
**Capacity: 60 recep-**





# A.R.T. SoHo (Arlo Roof Top)

This year-round rooftop offers both indoor and outdoor sections with spectacular views of the lower Manhattan skyline. Menus feature an excellent selection of craft cocktails, beer, and wine. Dining options include a curated raw bar and finger foods.



## Bar + Terrace:

Total Square Feet: 3,000

Capacity: 250 reception (private +







## Studios and Terrace

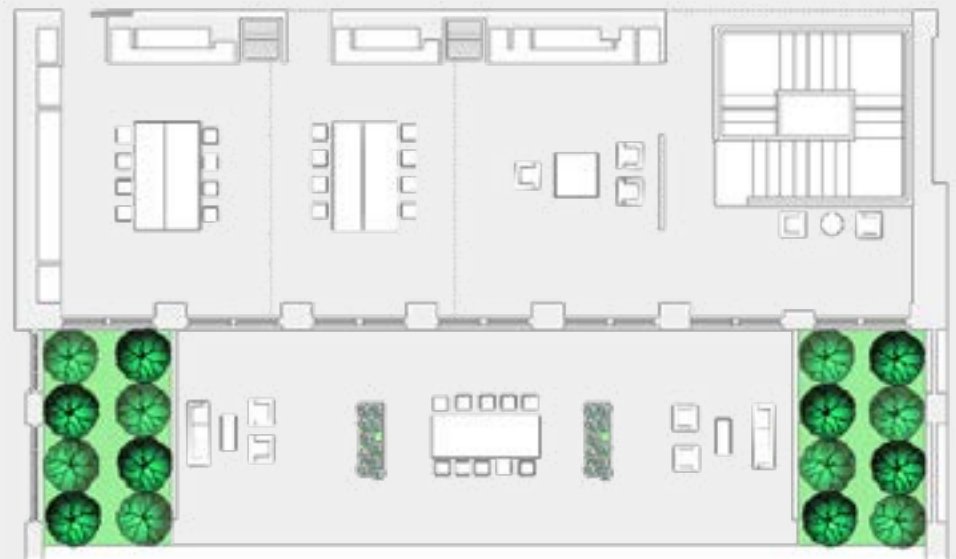
The Studios and adjoining Terrace are a one-of-a-kind event space. The space can be used as one large area or split into three more intimate sections via concealed room dividers. The Studios house two large conference tables with outlets and can be staged with options such as theater-style seating, banquet dining, or standing presentations. Highlights include four TV screens and full audio visual capabilities, paired with exclusive access to the 600-square-foot terrace overlooking The Courtyard.

### Studios + Terrace

**Total Sq Ft:** 650

**Terrace Sq Ft:** 600

**Capacity:** 75 reception style  
50 theater style







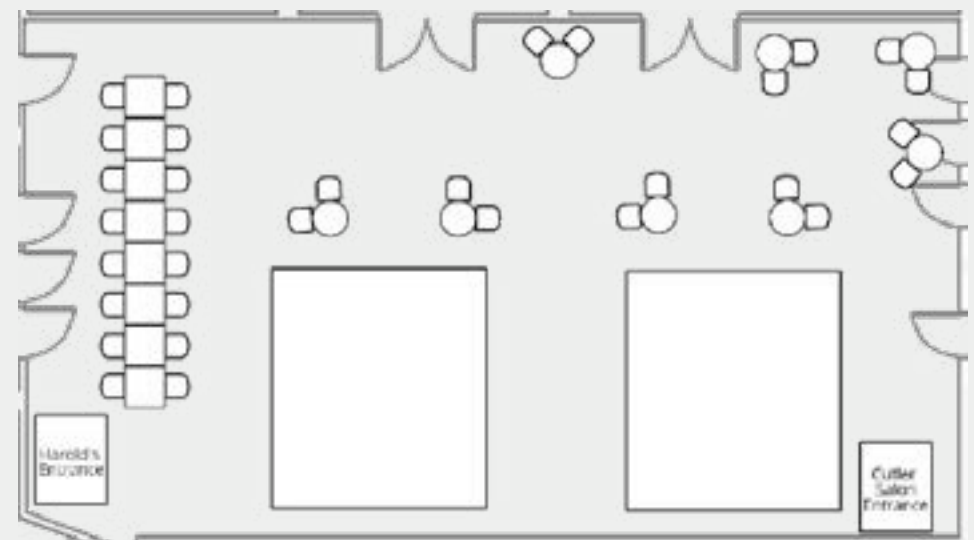
# The Courtyard

The Courtyard offers a unique open-air oasis in the center of Arlo SoHo. The space can be accessed from and combined with A.L.B., The Living Room and Lindens. The Courtyard is perfect for an unforgettable large event as well as an independent intimate affair. The Courtyard switches theme and decor on a seasonal basis, making for a truly memorable occasion.

**Size:** 60 ft. x 30 ft.

**Total Square Feet:** 1,800

**Capacity:** 75 reception style



# Living Room

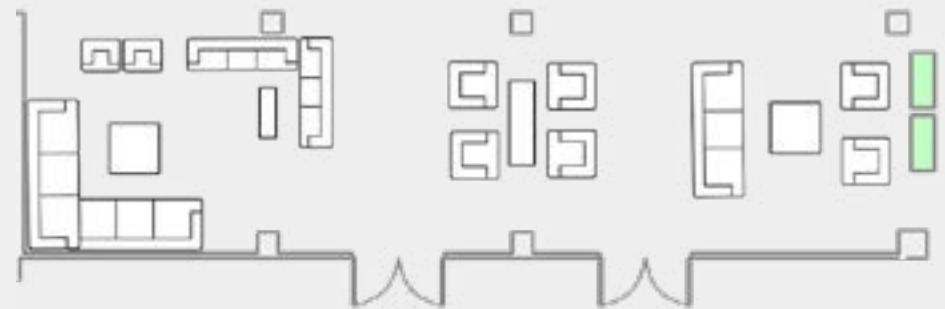
The Living Room is a modern, plush, and inviting lounge space with ample modern conveniences. Multiple outlets and adjustable lighting make the Living Room a perfect location for work, play, or any occasion. Floor-to-ceiling windows and doors open into The Courtyard and A.L.B., allowing for a range of event sizes. With movable furniture, a built-in projection system, and independent audio visual capabilities, the Living Room is completely customizable to your specific needs.

## Living Room

**Size:** 64 ft. x 14 ft.

**Total Square Feet:** 868

**Capacity:** 75 reception style  
75 theater style





## Library

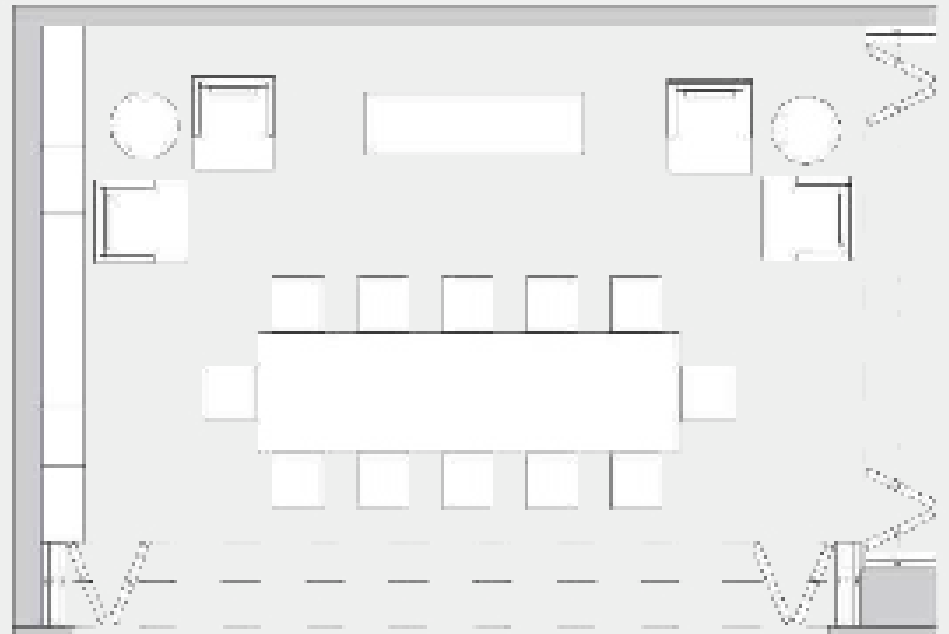
The Library is a modern and contemporary space showcased in heart of Arlo Soho's main lobby level. Enclosed via sliding, paneled doors, the Library provides an energetic area to come together. The space features a flat screen TV and boardroom table equipped with all of the USB and power outlets to charge any gathering!

### Library

**Size:** 25 ft. x 16 ft.

**Total Square Feet:** 400

**Capacity:** 10 boardroom style





# Cold Platters

Preferred option for rooftop gatherings and cocktail parties

## **Guacamole & Chips \$150**

Grilled Vegetable Salsa, Chimichurri, House-Fried Tortilla Chips

## **Hummus & Crudite \$150**

Roasted Garlic Hummus, Seasonal Vegetables, Freshly Baked Naan

## **Mezze Platter \$190**

Grilled Artichoke, Marinated Olives, Mozzarella, Pickled Peppers, Salami, Garlic Hummus

## **Cheese Board \$190**

Four Fat Fowl, Dansk Blue, Bijou, Boursin, Monte Enebro, NY White Cheddar, Accoutrements

## **Charcuterie Board \$190**

Genoa Salami, Pepperoni, Chorizo, Duck & Fig Terrine, Pickled Cauliflower, Cornichons

## **Raw Bar Plateau \$98**

East and West Coast Oysters, Shrimp Cocktail, Maine Lobster, Tuna Tataki

## **Shrimp Cocktail \$300**

50 Jumbo Shrimp, Cocktail Sauce, Safron Aioli

# Hot Platters

Preferred option for rooftop gatherings and cocktail parties

## **French Fry Platter \$75**

Shoestring French Fries with Seasoning Salt, Herbs & Truffle Aioli

## **Eggplant Parmesan Sliders \$180**

Crispy Eggplant Sliders with Tomato Sauce, Mozzarella & Parmesan Cheese

## **Crispy Chicken Sliders \$190**

Crispy Chicken Sliders with Spicy Ranch Sauce

## **Impossible Cheeseburger Sliders \$190**

Cheeseburger Sliders with Vegan Cheese, Fancy Sauce & Cherry Pepper Relish

## **Cheeseburger Sliders \$190**

Cheeseburger Sliders with White American, Fancy Sauce & Cherry Pepper Relish

## **Chicken Skewers \$225**

Grilled Chicken Thigh Skewers with Grilled Vegetable Salsa

## **Steak Skewers \$250**

Grilled Steak & Vegetables with Salsa Verde





# Dessert Platters

Preferred option for rooftop gatherings and cocktail parties

## **Fruit Plate \$85**

Seasonal Fruits & Berries

## **Chocolate Chip Cookies \$65/\$95**

Freshly Baked Chocolate Chip Cookies

## **Chocolate Covered Strawberries \$135**

Chocolate Covered Strawberries with Assorted Toppings

## **Macarons \$200**

An Assortment of Macarons

## **Petit Fours \$250**

A Selection of seven different Petit Fours

**2-hour Duration**

**Choice of 4 for \$55/pp**

**Choice of 6 for \$60/pp**

**+\$20 p/p for every additional hour**

- Cheeseburger sliders
- Impossible sliders
- Spicy fried chicken sliders
- Grilled steak and vegetable skewer w/ salsa Verde
- Moroccan lamb skewer w/ cilantro yogurt
- Pigs in a blanket w/ mustardo
- Chicken yakitori skewer w/ grilled vegetable relish
- Petite crudité cup, green goddess

## Passed Hors D'oeuvres

Only available for a full buy-out of an aforementioned space(s)

- Artichoke dip cup, red endive
- Mexican corn cup, Belgian endive
- Sundried tomato, mozzarella, balsamic and basil crostini
- Spiced cauliflower, hummus and fresh herbs crostini
- Tuna tartare crostini w/ avocado, ponzu & scallion
- Bacon-wrapped scallop w/ Japanese 7 spice (+3 p/p)
- Mini crab cake w/ remoulade (+4 p/p)
- Assorted Petit Four Desserts (+8 p/p)







## Manned Stations

**One Chef for 2 hours \$250 + \$100 for each additional hour after**

Only available for a full buy-out of one an aforementioned space(s)

### Pasta Staion

**\$65 per Person/2 hours + Chef Fee**

Bucatini | Linguini | Cavatapi

Marinara | Alfredo | Fra Diavolo

Shrimp | Grilled Chicken | Italian Sausage | Fresh Mozzarella | Parmesan Cheese | Tomato | Onion | Red Bell Pepper | Basil | Parsley

### Whole Roasted Prime Rib

Parker House Rolls | Au Jus' | Horseradish Cream

**\$800 per Prime Rib + Chef Fee**

# Buffet Style Platters

## Proteins

Carved into perfectly sized pieces

**Grilled Whole Chicken \$70 per 3 lbs. Chicken**

Creamy Garlic | Grilled Vegetable Salsa | Fresh Thyme

**Diver Scallops \$100 per 1 lbs. of Scallops**

Banyuls Reduction | Chimichurri | Meyer Lemon

**Wild Striped Bass \$600 per Whole Striped Bass**

Celery root | Salsa Verde | Port Reduction

**Whole Roasted Beef Tenderloin \$600 per Whole Tenderloin**

Parker House Rolls | Charred Tomato | Horseradish Cream

## Vegetables

Fresh and Seasonal

**French Fries \$75**

Seasoning Salt | Rosemary | Truffle Aioli

**Roasted Fingerlings \$75**

Aleppo Pepper | Parsley | Lemon

**Roasted Seasonal Vegetables \$85**

Lime-Honey Dressing | Mixed Herbs

**Seasonal Vegetable Tempura \$85**

Cilantro Yogurt | Cili Oil | Fresh Chives



# Breakfast

Only offered for private bookings

## Continental Breakfast \$35 per person

Fresh Baked Pastries | Assortment of Bagels & Spreads  
Greek Yogurt | Granola | Whole Fruit Bowl | Sliced Fruit Platter

## Continental Breakfast Deluxe \$40 per person

Fresh Baked Muffins & Pastries | Assortment of Bagels & Spreads  
Build-your-own Parfait Station | Citrus Salad | Fruit Platter

## All American Breakfast \$45 per person

Fresh Baked Muffins & Pastries | Assortment of Bagels & Spreads  
Build-your-own Parfait Station | Citrus Salad | Fruit Platter  
Overnight Oats w/ Grilled Apples | Scrambled Eggs  
Sausage | Bacon | Assorted Cereals and Milks

## Healthy Breakfast \$50 per person

Avocado Toast w/ Sunny Side Eggs | Berry Salad  
Build your own Parfait Station | Citrus Salad | Fruit Platter  
Turkey Bacon | Scramled Eggs or Egg Whites  
Individual Overnight Oats | Individual Acai Cups





# Lunch

## A Sandwich Lunch

Choose 3 / \$40 per person

Choose 4 / \$45 per person

Served With

Artisinal Potato Chips | Antipasti Salad

### B.L.T.

Thick Cut Bacon | Lettuce | Tomato | Sour Dough

### Turkey Club

Turkey | Bacon | Tomato | Lettuce | White Bread

### Turkey Club Wrap

Turkey | Bacon | Arugula | Sundried Tomato | Flour Tortilla

### Caprese Sandwich

Tomato | Mozzarella | Basil | Balsamic | Baguette

### Grilled Chicken

White Cheddar | Gem Lettuce | Spicy Ranch | Ciabatta

### Cheeseburger

Grilled Onions | Cherry Pepper Relish | Potato Bread

### Impossible Cheeseburger

Grilled Onions | Cherry Pepper Relish | Vegan Potato Bread

### Grilled Vegetable

Hummus | Salsa Verde | Whole Wheat

### Avocado & Cucumber

Tomato | Lemon Ricotta | Pumpnickel



## **Build-a-Bowl Lunch** \$55 per person

### **Base**

Seasonal Greens | Quinoa Salad

Farro Salad | Rice Pilaf

### **Main**

Grilled Salmon | Peppercorn Rubbed Chicken

Spiced Cauliflower Steak

Fire-Roasted Hanger Steak +12 p/p

### **Vegetables**

Cherry Tomato Salad | Scandinavian Cucumbers

Marinated Artichoke Hearts | Grilled Broccolini

Roasted Delicata Squash | Acorn Squash

### **Sauces**

Grilled Vegetable Relish | Salsa Verde

## **Build-a-Taco Lunch** \$55 per person

### **Base**

Pork Al Pastor | Chicken Adobo

Cauliflower Asada

Carne Asada +12 p/p

### **Toppings**

Red Onions | Tomatillo Salsa

Tomato | Cilantro | Cotija Cheese

Lime Wedges

### **Sides**

Rice pilaf | Guacamole

Grilled Vegetable Salsa | Grilled Corn Tortillas

House Fried Tortilla Chips | Refried Beans

# Lindens Large Group Dining

**Daisy Brunch** \$55 per person



## Cocktails

**One Per Person | Choice of**

Bloody Mary | Mimosa | Bee's Knees

## For the Table

### Giardiniera

Pickled Vegetables | Hummus | Oregano

### Citrus Salad

Orange | Grapefruit | Fennel

### Blueberry Muffin

Almond & Brown Sugar Crumble

## Choice of Entree

### Overnight Oats (chilled)

Grilled Apple | Cinnamon | Raisins

### Buttermilk Pancakes

Berry Compote | Squash Mascarpone | NY Maple Syrup

### Avocado Toast

Lemon Ricotta | Everything Bagel Spice | Sunny Side Egg

### 3 Egg Omelet

Goat Cheese | Caramelized Onion | Parsley

### Sausage, Egg And Cheese

Lamb Andouille or Impossible & Just Egg

### Cheeseburger or Impossible

Grilled Onions | Cherry Pepper Relish | Lettuce

## Cocktails

One Per Person | Choice of any Cocktail

### For the Table

#### Thyme Parkerhouse Rolls

Seasonal Butter

#### Giardiniera

Pickled Vegetables | Hummus | Oregano

#### Blueberry Muffin

Almond & Brown Sugar Crumble

#### Honeycrisp Apple & Endive

Candied Nuts | Apple Cider Vinaigrette | Blue Cheese

### Choice of Entree

#### Overnight Oats (chilled)

Grilled Apple | Cinnamon | Raisins

#### Buttermilk Pancakes

Berry Compote | Squash Mascarpone | NY Maple Syrup

#### Avocado Toast

Lemon Ricotta | Everything Bagel Spice | Sunny Side Egg

#### 3 Egg Omelet

Goat Cheese | Caramelized Onion | Parsley

#### Sausage, Egg And Cheese

Lamb Andouille or Impossible & Just Egg

#### Cheeseburger or Impossible

Grilled Onions | Cherry Pepper Relish | Lettuce

### Dessert

Chocolate Chip Cookies

# Lindens Large Group Dining

**Rose Brunch** \$65 per person



# Lindens Large Group Dining

**Tulip Lunch** \$55 per person



## For the Table

### Thyme Parkerhouse Rolls

Seasonal Butter

### Giardiniera

Pickled Vegetables | Hummus | Oregano

### Honeycrisp Apple & Endive

Candied Nuts | Apple Cinder Vinaigrette | Blue Cheese

### Delicata & Artichoke Tempura

Cilantro Yogurt Sauce | Chili Oil

## Choice of Entree

### Spiced Cauliflower

Gigante Beans | Citrus Gremolata | Crispy Quinoa

### Cheeseburger/Impossible

Grilled Onions | Lettuce | Cherry Pepper Relish

### Honeynut Squash Ravioli

Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

### Half Chicken

Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

## Dessert

**Freshly Baked Chocolate Chip Cookies**



## To Begin

**Thyme Parkerhouse Rolls**  
Seasonal Butter

**Giardiniera**  
Pickled Vegetables | Hummus | Oregano

## For the Table

**Honeycrisp Apple & Endive**  
Candied Nuts | Apple Cider Vinaigrette | Blue Cheese

**Delicata & Artichoke Tempura**  
Cilantro Yogurt Sauce | Chili Oil

**Hamachi Ceviche**  
Smoked Salt | Paprika | Jalapeno | Meyer Lemon

## Choice of Entree

**Spiced Cauliflower**  
Gigante Beans | Citrus Gremolata | Crispy Quinoa

**Striped Bass**  
Diver Scallop | Celery Root | Salsa Verde

**Honeynut Squash Ravioli**  
Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

**Half-Chicken**  
Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

**Cheeseburger/Impossible**  
Grilled Onions | Lettuce | Cherry Pepper Relish

## Dessert

**Chef's Selection of Desserts**

# Lindens Large Group Dining

**Sunflower Lunch** \$65 per person



# Lindens Large Group Dining

**Root Dinner** \$60 per person



## To Begin

### Thyme Parkerhouse Rolls

Seasonal Butter

### Giardiniera

Pickled Vegetables | Hummus | Oregano

## For the Table

### Grilled Kabocha Squash

Stracciatella | Broiche | Grape Vinaigrette

### Honeycrisp Apple & Endive

Candied Nuts | Apple Cinder Vinaigrette | Blue Cheese

### Delicata & Artichoke Tempura

Cilantro Yogurt Sauce | Chili Oil

## Choice of Entree

### Spiced Cauliflower

Gigante Beans | Citrus Gremolata | Crispy Quinoa

### Cheeseburger/Impossible

Grilled Onions | Lettuce | Cherry Pepper Relish

### Honeynut Squash Ravioli

Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

### Half Chicken

Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

## Dessert

Freshly Baked Chocolate Chip Cookies

## To Begin

### Thyme Parkerhouse Rolls

Seasonal Butter

### Giardiniera

Pickled Vegetables | Hummus | Oregano

## For the Table

### Grilled Kabocha Squash

Stracciatella | Brioche | Grape Vinaigrette

### Honeycrisp Apple & Endive

Candied Nuts | Apple Cider Vinaigrette | Blue Cheese

### Delicata & Artichoke Tempura

Cilantro Yogurt Sauce | Chili Oil

### Hamachi Ceviche

Smoked Salt | Paprika | Jalapeno | Meyer Lemon

## Choice of Entree

### Spiced Cauliflower

Gigante Beans | Citrus Gremolata | Crispy Quinoa

### Striped Bass

Diver Scallop | Celery Root | Salsa Verde

### Honeynut Squash Ravioli

Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

### Half-Chicken

Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

### Hanger Steak

Parsnip Potato Puree | Chimichurri | Crispy Shallots

## Dessert

Chef's Selection of Desserts

# Lindens Large Group Dining

**Branch Dinner** \$70 per person



# Lindens Large Group Dining

**Canopy Dinner** \$90 per person



## To Begin

### Lindens Plateau

A large selection of Raw Bar items

### Thyme Parkerhouse Rolls

Seasonal Butter

### Giardiniera

Pickled Vegetables | Hummus | Oregano

## For the Table

### Grilled Kabocha Squash

Stracciatella | Brioche | Grape Vinaigrette

### Honeycrisp Apple & Endive

Candied Nuts | Apple Cider Vinaigrette | Blue Cheese

### Delicata & Artichoke Tempura

Cilantro Yogurt Sauce | Chili Oil

### Hamachi Ceviche

Smoked Salt | Paprika | Jalapeno | Meyer Lemon

## Choice of Entree

### Spiced Cauliflower

Gigante Beans | Citrus Gremolata | Crispy Quinoa

### Striped Bass

Diver Scallop | Celery Root | Salsa Verde

### Honeynut Squash Ravioli

Pancetta | Brown Butter | Sage | 5 Year Aged Banyuls

### Half Chicken

Peppercorn Rub | Grilled Vegetable Salsa | Creamy Garlic

### Hanger Steak

Parsnip Potato Puree | Chimichurri | Crispy Shallots

## Dessert

A Selection of all Desserts

# N/A Beverage Packages

## All Day Beverage \$35 per person

Assorted Flavors of Sparkling Water & Sodas | Spa Water

Fresh Juices | Drip Coffee | Artisanal Teas

# Beverage Packages

## Beer & Wine

**\$70 per person for 2 hours / \$35 for each additional hour**

Full Beer List | House Red, White, Rose & Sparkling

## Standard Open Bar

**\$80 per person for 2 hours / \$40 for each additional hour**

Full Beer List | House Red, White, Rose & Sparkling | Del Maguey Mezcal

Absolut Vodka | Beefeater Gin | El Jimador Tequila | Bacardi Rum

Old Forester Bourbon | Jack Daniel's Rye | Glenmorangie Scotch

## Premium Open Bar

**\$90 per person for 2 hours / \$44 for each additional hour**

Full Beer List | House Red, White, Rose & Sparkling

Tito's Vodka | Grey Goose Vodka | Hendrick's Gin | Avion Tequila

Angel's Envy Bourbon | Glenlivet 12 Scotch





# Thank You

**For Additional Information Please Contact:**

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