



260 W 40th Street
21st Floor, AC Hotel New York Times Square

EVENT INQUIRIES
Contact our Events Manager
events@castellnyc.com
917.719.4317

THE SPACE

Elevate your expectations for private parties, cocktail receptions, social get-togethers, even intimate wedding ceremonies. Discover New York's coziest event venue – with a view – at Castell Rooftop Lounge. Nestled on the 21st floor of AC Hotel Times Square, Castell accommodates a variety of gatherings, from small groups to cocktail-style events for up to 165 guests. Castell offers contemporary décor and abstract art in a refined yet relaxing atmosphere, with scattered indoor and outdoor seating areas to encourage camaraderie.

Reservations

All walk-ins are welcome!
Parties 2 to 6 may reserve online.

Large Party Reservations

Two plush, living room style lounges, sitting on opposite sides of an oversized fireplace, provide accommodations for groups of up to 20 guests each.

Rooftop Lounge Features

- 3,400 square feet of indoor/outdoor space
- Artfully landscaped open air terrace
- Fireplace lounges
- Iconic Manhattan skyline views
- Classic and seasonal craft cocktail focused menu
- Selection of Mediterranean small plates
- Comfortable seating options
- State-of-the-art sound system
- WiFi and full connectivity



DRINK

Beer and Wine \$60 pp 2 hours \$75 pp 3 hours

Draft beers
House red wine and white wine

Classic \$72 pp 2 hours \$90 pp 3 hours

Draft beers
Sommelier selection of 2 red and 2 white wine
Mixed drinks with classic level liquor include:
Hangar One Vodka, Fords Gin, Astral Blanco Tequila, Vida Mezcal, Flor de Cana Rum, Old Forester Bourbon, Old Overholt, Copper Dog Scotch, Torres 10yr Brandy

1 specialty Castell cocktail - *Please request the current options from your event planner.*

Premium \$84 pp 2 hours \$105 pp 3 hours

Draft beers
Sommelier selection of 2 red and 2 white wines
Mixed drinks with premium level liquor include:
Grey Goose, Hendricks, Don Julio Blanco, Don Julio Añejo, Chichicapa Mezcal, Ron Zacapa, Hillrock Bourbon, WhistlePig Rye, Jameson, Macallan 12yr, Dalwhinnie Scotch, Hennessy

2 specialty Castell cocktails - *Please request the current options from your event planner.*



FOOD

PASSED HORS D'OEUVRES

SAVORY

Vegetable Crudit  with White Almond "Hummus"

Housemade Ricotta, Pickled Radish, Basil, Toasted Naan

Spinach & Onion Empanadas, Cr me Fra che

Shrimp Cocktail, Passion Fruit Cocktail Sauce, Chili de  rbol

Baked Boneless Chicken Wings, Sweet Chili Glaze, Toasted Sesame Seeds

Tacos Al Pastor, Caramelized Pineapple, Onion, Cilantro, Lime, Tomatillo Salsa

Market Fish Ceviche, Aj  Amarillo, Leche de Tigre, Avocado, Serrano chile, Crispy Plantains

Steak Tenderloin Crostini, Salsa Verde, Aioli

Dry Aged Beef Sliders, Cheddar Cheese, Pipparas

Thai Chicken Skewers, Red Coconut Curry, Avocado Crema, Crispy Shallots, Gem Lettuce

Four Cheese Grilled Sandwich & Tomato Soup Shooter

SWEETS

Coconut Tres Leches

Warm Chocolate Chunk Cookie, Sea Salt

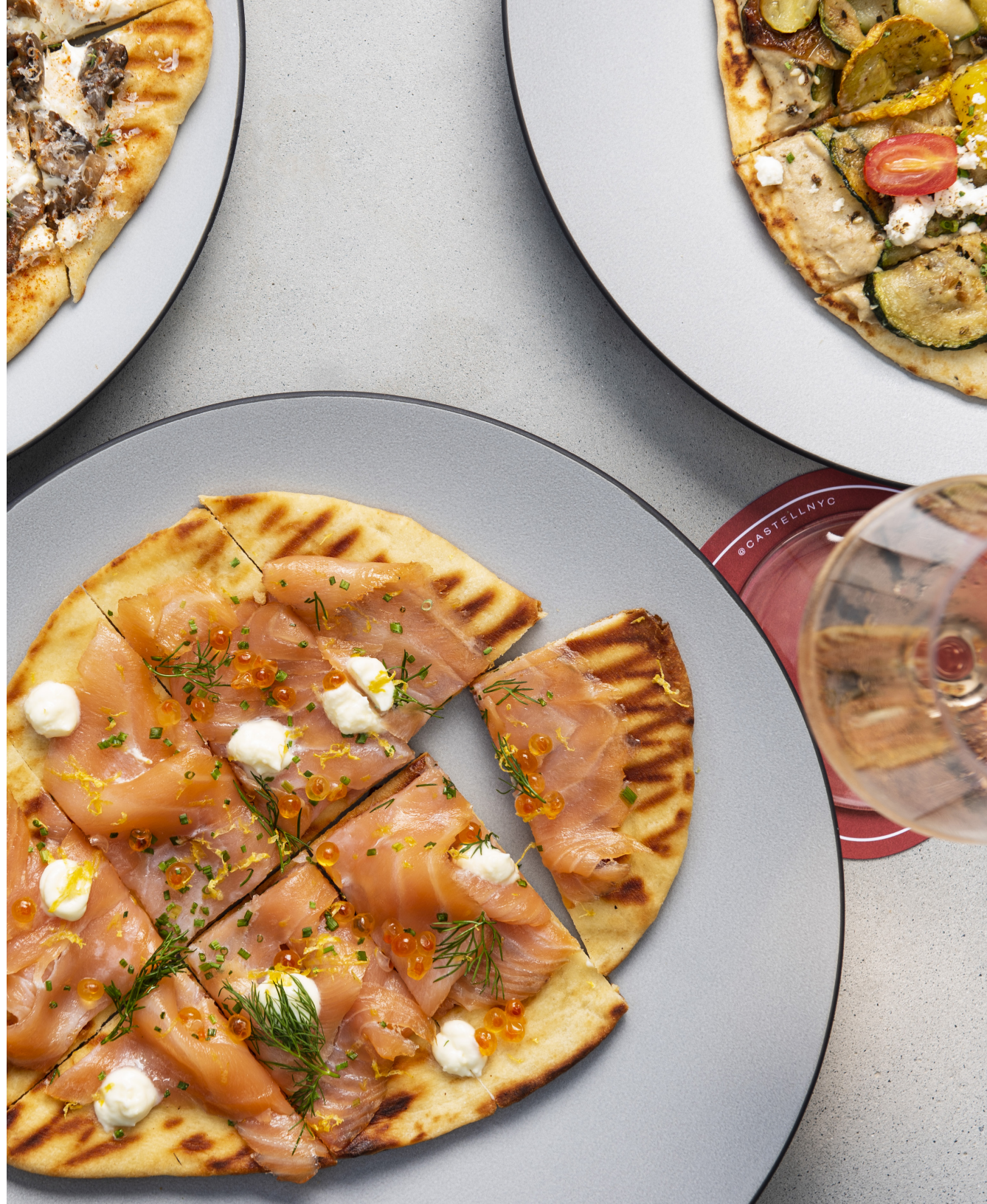
Selection of 6 items, 1 hour ~ \$35 per person

Selection of 7 items, 1 hour ~ \$40 per person

Selection of 8 items, 1 hour ~ \$45 per person

Additional hours charged at \$20 per person, per hour

Prices are subject to applicable taxes and fees.



STATIONARY

BITES ~ serves 8-10

Toasted Almonds, Pistachios, Hazelnuts, Spiced with Guajillo Chili & Lime	35
Chili and Citrus Marinated Olives	40

STATIONARY DISPLAYS

Cured Spanish Meats & Artisanal Cheeses, Lavash Bread, Pickled Vegetables	175
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CASTELL PLATTERS ~ 20 pieces each

SAVORY

Seasonal Vegetable Crudité with White Almond “Hummus”	120
Catalan Roasted Vegetables, Labneh Yogurt, Toasted Naan Bread	60
Shrimp Cocktail, Passion Fruit Cocktail Sauce, Chili de árbol	100
Castell Caesar Salad, Parmesan Crisps, Focaccia Croutons	70
Housemade Ricotta, Pickled Radish, Basil, Toasted Naan	60
Spinach and Onion Empanadas, Crème Fraîche	60
Baked Boneless Chicken Wings, Sweet Chilli Glaze, Toasted Sesame Seeds	70
Tacos Al Pastor, Caramelized Pineapple, Onion, Cilantro, Lime, Tomatillo Salsa	90
Market Fish Ceviche, Ají Amarillo, Leche de Tigre, Avocado, Serrano chile, Plantains	80
Steak Tenderloin Crostini, Salsa Verde, Aioli	80
Dry Aged Beef Sliders, Cheddar Cheese, Pipparas	180
Thai Chicken Skewers, Red Coconut Curry, Avocado Crema, Shallots, Gem Lettuce	100
Four Cheese Grilled Sandwich & Tomato Soup Shooter	100

SWEETS ~ 20 pieces each

Coconut Tres Leches	60
Warm Chocolate Chunk Cookie, Sea Salt	60

Prices are subject to applicable taxes and fees.



DAY MEETINGS

FRENCH BREAKFAST ~ \$15 pp

Fresh Fruit
Chobani Yogurt
Croissant

LUNCH BITES ~ \$42 pp

TASTES - Choose 2

Vegetable Crudité with White Almond "Hummus"
Catalan Roasted Vegetables, Yogurt, Toasted Naan Bread
Housemade Ricotta, Pickled Radish, Basil, Toasted Naan
Cured Spanish Meats & Artisanal Cheeses, Pickled Vegetables

SAVORY - Choose 3

Castell Caesar Salad, Parmesan Crisps, Focaccia Croutons
Dry Aged Beef Sliders, Cheddar Cheese, Pipparas
Thai Chicken Skewers, Red Coconut Curry, Avocado Crema, Shallots, Gem Lettuce
Four Cheese Grilled Sandwich & Tomato Soup Shooter

BREAK ~ \$10 pp

Chili & Citrus Marinated Olives
Toasted Almonds, Pistachios, Hazelnuts, Spiced with Guajillo chili & lime
Warm Chocolate Chunk Cookies, Sea Salt

BEVERAGE SERVICE ~ \$30 pp

All day service of:
Coffee and Tea, Fruit Juices, Sodas, Still and Sparkling Water

Prices are subject to applicable taxes and fees.



INDOOR SPACE

47x24x12.5 (1000 sq ft)

CAPACITIES

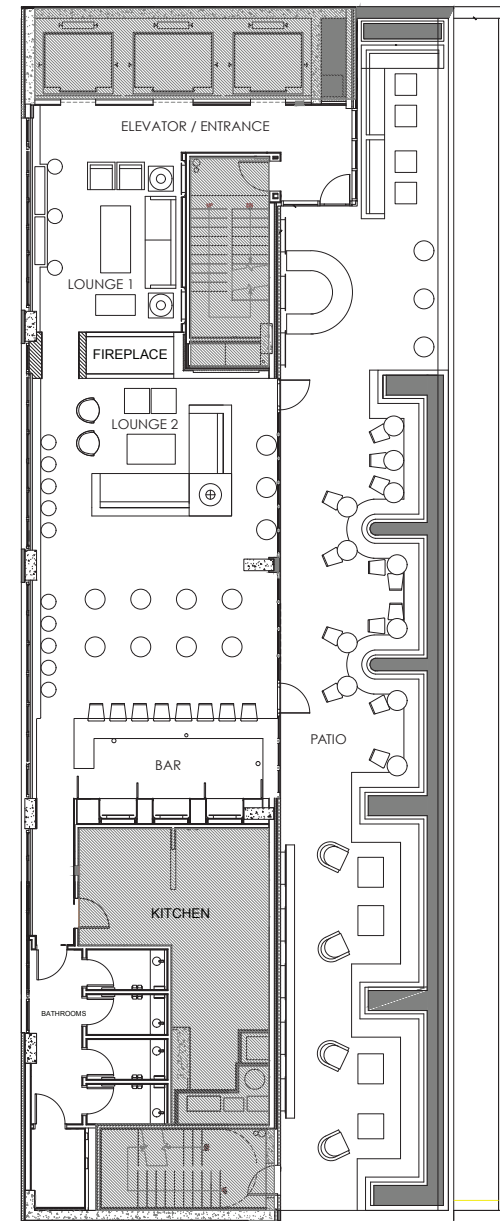
Theater style seating – 40
Classroom set up – 30
Conference Table – 12
U Shape Tables – 16
Standing Reception – 75

Rental and set up fees apply.





FLOORPLAN





CONNECT WITH US

ADDRESS

260 W 40th Street, 21st Floor

PHONE

929.284.3741

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HOURS OF OPERATION

Sunday - Thursday: 4pm - 11pm
Friday - Saturday: 4pm - Midnight

WEBSITE

castellnyc.com

INSTAGRAM

[@castellnyc](https://www.instagram.com/castellnyc)

FACEBOOK

[facebook.com/castellnyc](https://www.facebook.com/castellnyc)