



CASTELL
ROOFTOP LOUNGE

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

EVENT INQUIRIES

Contact our Events Manager
events@castellnyc.com
551.253.3993

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 100 guests within the interior space and up to 175 with the inclusion of outdoor seating. 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 of 2 to 6 guests 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
- Martini and classic cocktails
- Mediterranean small plates
- Comfortable seating options
- Sound system
- WiFi complimentary



DRINK

Beer and Wine \$48 pp 2 hours \$60 pp 3 hours

Draft beers
House red wine and white wine

Basic \$60 pp 2 hours \$75 pp 3 hours

Draft beers
Sommelier selection of 1 red and 1 white wine
Basic level liquor cocktails
1 specialty Castell cocktail from High-Balls, Shaken or Stirred

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

Draft beers
Sommelier selection of 1 red and 1 white wine
Cocktails with premium-level liquors
2 specialty Castell cocktails from High-Balls, Shaken or Stirred

Luxury \$80 pp 2 hours \$100 pp 3 hours

Draft beers
Sommelier selection of 2 red and 2 white wines
Cocktails with top-shelf liquors
2 specialty Castell cocktails from High-balls, Shaken or Stirred
2 Castell martinis

Prices are subject to applicable taxes and fees.



FOOD

PASSED HORS D'OEUVRES

SAVORY

Crispy Sea Salt Potatoes, Smoked Paprika, Aioli

Mediterranean Shrimp Cocktail, Cocktail Sauce

Tomato, Parmesan Cheese and Serrano Ham,
Olive Oil Toasts

Smoked Salmon, Yogurt, Red Onion, Celery Toasts

Avocado, Feta, Basil & Seed Spice, Olive Oil Toasts

Ahi Tuna Tartar, Avocado, Mango, Soy-Sesame Dressing,
Toasted Country Bread

Grilled Chicken Skewer, Red Onion, Avocado, Arugula

Deviled Eggs, Osetra Caviar

Dry Aged Beef Sliders, Blue Cheese, Caramelized Onions

SWEET

Macarons

Selection of 6 items, 1 hour ~ \$30 per person

Selection of 7 items, 1 hour ~ \$36 per person

Selection of 8 items, 1 hour ~ \$42 per person

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

Prices are subject to applicable taxes and fees.



STATIONARY PLATES

BITES

Toasted Almonds with Smoked Spanish Paprika

Chili and Citrus Marinated Olives

Crispy Sea Salt Potatoes, Smoked Paprika, Aioli

TASTES

Vegetable Crudité with White Almond “Hummus”

Mediterranean Shrimp Cocktail, Cocktail Sauce

Serrano Ham, Chorizo, Aged Manchego & Idiazabal Cheese, Quince Paste, Olive Oil Toasts

Grilled Chicken Skewer, Red Onion, Avocado, Arugula

French Fries with Garlic Aioli

Dry Aged Beef Sliders, Blue Cheese, Caramelized Onions

TOASTS

Tomato, Parmesan Cheese and Ibérico Ham

Smoked Salmon, Yogurt, Red Onion, Celery

Avocado, Feta, Basil & Seed Spice

SWEETS

Macarons

Selection of 4 items ~ \$30 per person

Selection of 5 items ~ \$38 per person

Selection of 6 items ~ \$45 per person

Selection of 7 items ~ \$52 per person

Prices are subject to applicable taxes and fees.



DAY MEETINGS

CONTINENTAL BUFFET ~ \$15 pp

Fresh Fruit
Chobani Yogurt
Croissant

LUNCH BITES ~ \$38 pp

TASTES - Choose 3

Vegetable Crudit  with White Almond "Hummus"
Mediterranean Shrimp Cocktail, Cocktail Sauce
Grilled Chicken Skewer, Red Onion, Avocado, Arugula
Serrano Ham, Chorizo, Aged Manchego & Idiazabal Cheese,
Quince Paste, Olive Oil Toasts

TOASTS - Choose 2

Tomato, Parmesan Cheese and Ib rico Ham
Avocado, Feta, Basil & Seed Spice
Beef Sliders, Blue Cheese, Caramelized Onions

BREAK ~ \$10 pp

Chili and Citrus Marinated Olives
Toasted Almonds with Smoked Spanish Paprika
French Fries with Garlic Aioli
Macarons

BEVERAGE SERVICE ~ \$30 pp

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



INDOOR SPACE

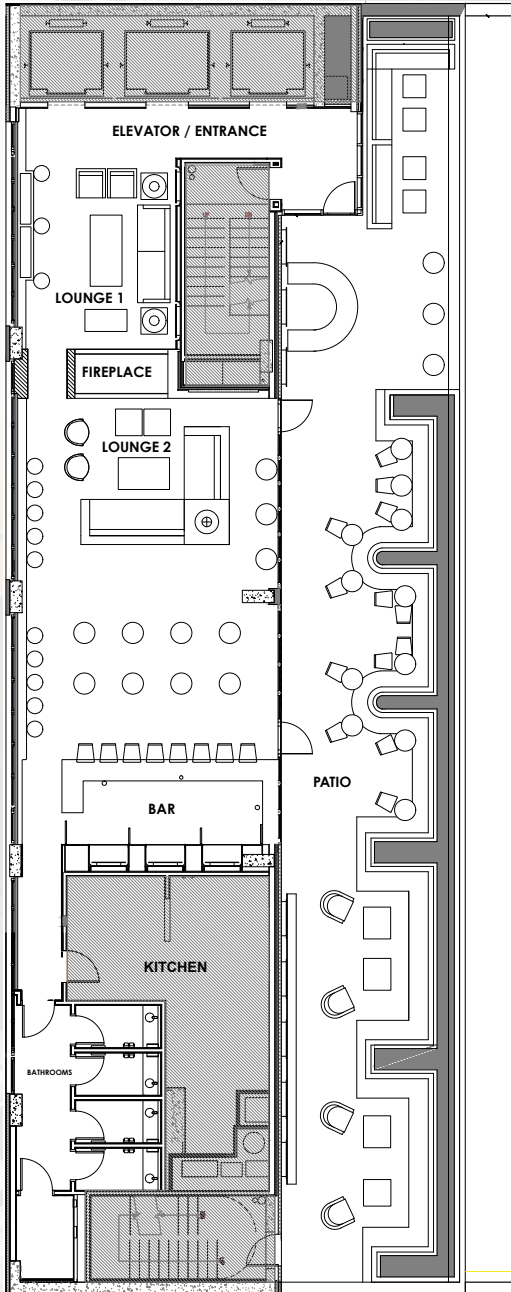
47x24x12.5 (1000 sq ft)

CAPACITIES

Theater style seating – 60
Classroom set up – 38
Conference Table – 20
U Shape Tables – 20
Standing Reception – 100
Rental and set up fees apply



FLOORPLAN





CONNECT WITH US

ADDRESS

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PHONE

929.284.3741

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WEBSITE

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INSTAGRAM

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