



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

**EVENT INQUIRIES**

Contact our Events Manager  
[events@castellnyc.com](mailto: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 125 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
- Martini and classic cocktail focused menu
- Selection of Mediterranean small plates
- Comfortable seating options
- State-of-the-art sound system
- WiFi and full connectivity





# DRINK

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

Draft beers  
House red wine and white wine

**Classic**     \$60 pp 2 hours     \$75 pp 3 hours

Draft beers  
Sommelier selection of 2 red and 2 white wine  
Mixed drinks with classic level liquor include:  
*Hangar 1 Vodka, Fords Gin, Milagro Silver Tequila, Hamilton White Rum, Old Forrester, Dewars, Torres 10yr Brandy*

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

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

Draft beers  
Sommelier selection of 2 red and 2 white wines  
Mixed drinks with premium level liquor include:  
*Grey Goose, Hendricks, Casamigos Silver, Casamigos Añejo, Bacardi Silver, Bacardi 8yr, Makers Mark, High West, Jameson, Macallan 12yr, Hennessy*

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

*Prices are subject to applicable taxes and fees.*





# FOOD

## PASSED HORS D'OEUVRES

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### SAVORY

Vegetable Crudité with White Almond "Hummus"

Ricotta on Toast with Caramelized Figs

Spinach & Cheese Empanadas, Crème Fraîche

Mediterranean Shrimp Cocktail, Cocktail Sauce

Smoked Salmon Flatbread, Crème Fraîche, Salmon Caviar, Everything Spice, Dill

"Tarte Flambé" Flatbread, Smoked Bacon, Crème Fraiche, Caramelized Onions

Wild Mushroom Flatbread, Chestnut Purée, Pomegranate

Grilled Chicken Skewer, Pickled Red Onion, Avocado

Hanger Steak Crostini, Salsa Verde, Garlic Aioli

Dry Aged Beef Sliders, Cheddar Cheese, Pipparas

Pulled Chicken Sliders, Coleslaw, Avocado

### SWEET

Mini Rootbeer Floats

Warm Chocolate Chunk Cookie, Sea Salt

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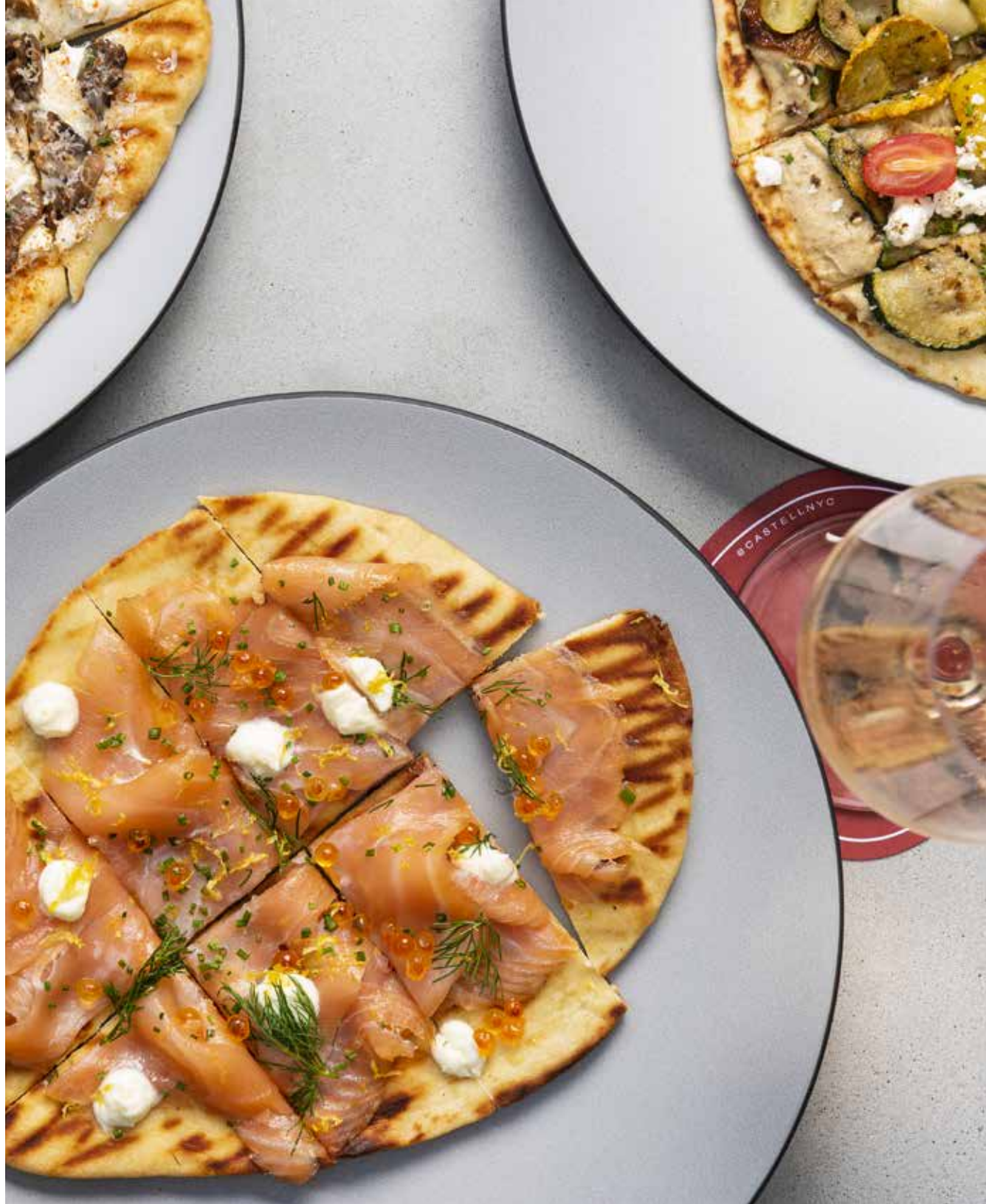
Selection of 6 items, 1 hour ~ \$30 per person

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

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## BITES ~ serves 8-10

Toasted Almonds with Smoked Spanish Paprika	35
Chili and Citrus Marinated Olives	40
Roasted Eggplant Dip, Za'atar Spice, Crispy Garlic Flatbread	60

## STATIONARY DISPLAYS

Cured Spanish Meats & Artisanal Cheeses, Lavash Bread, Pickled Vegetables	175
Seasonal Vegetable Crudité with White Almond "Hummus"	120

## CASTELL PLATTERS ~ 20 pieces each

### SAVORY

Mediterranean Shrimp Cocktail, Cocktail Sauce	100
Little Gem Salad, Pistachio Dressing, Spring Herbs, Toasted Pistachios	70
Ricotta on Toast with Caramelized Figs	60
Spinach and Cheese Empanadas, Crème Fraîche	60
Smoked Salmon Flatbread, Crème Fraîche, Salmon Caviar, Everything Spice, Dill	90
"Tarte Flambé" Flatbread, Smoked Bacon, Crème Fraiche, Caramelized Onions	90
Wild Mushroom Flatbread, Chestnut Purée, Pomegranate	80
Hanger Steak Crostini, Salsa Verde, Garlic Aioli	80
Grilled Chicken Skewer, Red Onion, Avocado, Arugula	120
Pulled Chicken Sliders, Coleslaw, Avocado	120
Dry Aged Beef Sliders, Cheddar Cheese, Pipparas	180

### SWEETS ~ 10 pieces each

Warm Chocolate Chunk Cookie, Sea Salt	60
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# DAY MEETINGS

## CONTINENTAL BUFFET ~ \$15 pp

Fresh Fruit  
Chobani Yogurt  
Croissant

## LUNCH BITES ~ \$38 pp

### TASTES - Choose 3

Vegetable Crudité with White Almond “Hummus”  
Roasted Eggplant Dip, Za’atar Spice, Crispy Garlic Flatbread  
Grilled Chicken Skewer, Red Onion, Avocado, Arugula  
Cured Spanish Meats & Artisanal Cheeses, Pickled Vegetables

### FLATBREADS AND SALADS - Choose 2

Little Gem Salad, Pistachio Dressing, Spring Herbs, Toasted Pistachios

Smoked Salmon Flatbread, Crème Fraiche,  
Salmon Caviar, Everything Spice, Dill

“Tarte Flambé” Flatbread, Smoked Bacon, Crème Fraiche,  
Caramelized Onions

Wild Mushroom Flatbread, Chestnut Purée, Pomegranate

## BREAK ~ \$10 pp

Chili & Citrus Marinated Olives  
Toasted Almonds with Smoked Spanish Paprika  
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 – 36  
Conference Table – 20  
U Shape Tables – 20  
Standing Reception – 75

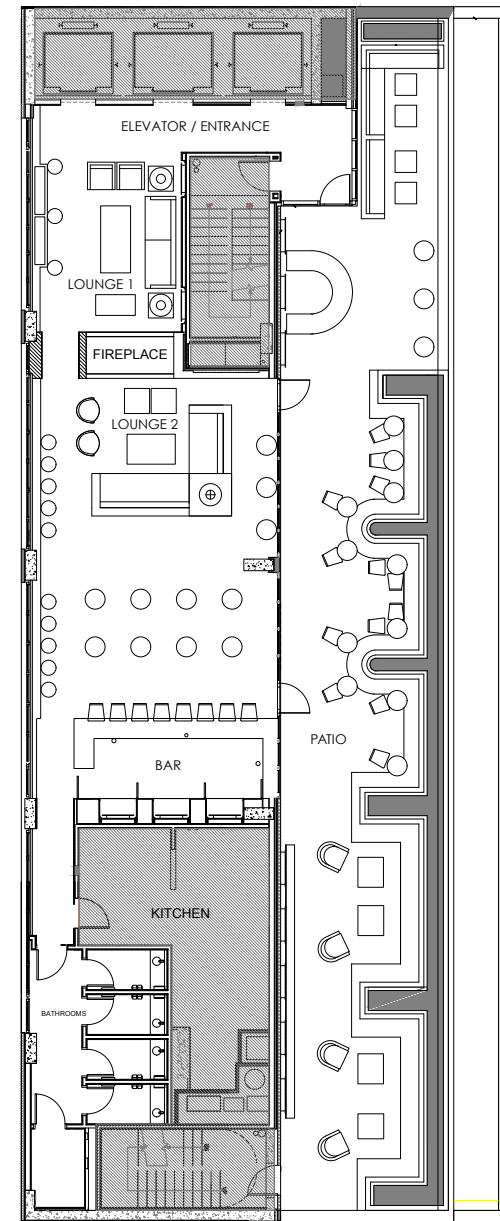
Rental and set up fees apply.







# FLOORPLAN





# CONNECT WITH US

## ADDRESS

260 W 40th Street, 21st Floor

## PHONE

929.284.3741

## EVENT INQUIRIES

Contact our Events Manager  
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917.719.4317

## HOURS OF OPERATION

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

## WEBSITE

[castellnyc.com](http://castellnyc.com)

## INSTAGRAM

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

## FACEBOOK

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