

PRICING

F&B Minimum (Monday - Thursday) \$5000

F&B Minimum (Friday - Sunday) \$7500

Per Person Catering Fee

Adults 21 and Over \$150++

Additional Time Upgrade (Per Hour) \$2500++

INCLUSIONS

- Priority Admission Ticket
- Three-Hour Reservation
- Sharing Plates
- Three-Hour Beer & Wine Buckets

UPGRADES

- Premium Open Bar \$40++ Per Person

- This option is for guests aged 21 and over
- Maximum of 80 guests
- Party will be placed in the main dining area, ONE Dine, private to the group only
- Pricing does not include 18% Gratuity, 4% Administrative Fee, and 8.875% New York Sales Tax
- Menu items & format subject to change based on management discretion at any time

- Downtown Social Hour is offered according to restaurant operating hours
 - [See current hours here](#)
 - Last reservation taken 3 hours before closing time
- Entry tickets to self-guided Observatory experience are scheduled one-hour prior to dining reservation
 - Inquire for private group Observatory Tour



Private
Downtown
Social Hour
Spring 2025

SHARING PLATES

SELECT FOUR

WARM MARINATED OLIVES (DF)

Sourdough Bread

GEM SALAD (VG, GF)

Shiso, Radish, Puffed Amaranth, Alliums, Yuzu Vinaigrette

BURRATA & PROSCIUTTO SALAD

Melon, Fennel, Watercress, Aged Balsamic

HUMMUS (V)

Kalamata Olives, Chimichurri, Pepitas, Za'atar, Grilled Naan

CHILLED SHRIMP (GF)

Classic Cocktail Sauce & Marie Rose

SMOKED TROUT FLATBREAD

Baby Greens, Lemon Vinaigrette

TEMPURA CAULIFLOWER (V)

Sweet Chili, Lime, Togarashi

TRUFFLE POMME FRITES (V, GF)

Lemon Aioli

OPTIONAL UPGRADES

ADD \$20++ PER GUEST

LOBSTER ROLLS

Fennel Slaw, Butter Toasted Brioche

MEAT & CHEESE BOARD

Chef Selected with Accompaniments

BEVERAGE PACKAGE

WINE & BEER

LaMarca Prosecco

ONE Rose, White & Red Custom Blended Wines

New York Craft Beers on Tap

SOFT DRINKS & WATER

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale,

Flat & Sparkling Water