

SPECIAL

EVENT &

VENUE

PACKAGES



HOTEL
ALAMEDA

HIGH LINE

A 61 Room Boutique Hotel located in the Chelsea Arts District of Manhattan featuring three unique and dynamic Event venues:



01

The Lobby
BAR & GARDEN

02

CREATURES
Rooftop
NYC

03

MUSIC
FOR a
WHILE
LISTENING BAR & LOUNGE

01

The Lobby

BAR & GARDEN

- > First Floor Restaurant, Bar, Co-Working Space, & Outdoor Garden
- > Perfect For: Happy Hours, Group Dinners, Guest Receptions, Day Meetings, Seminars, Cocktail Receptions, Corporate Events

Integrate your event into the bustling arts district in West Chelsea in our street-level venue & heart of the Hotel.

- Sleek, deco design greets guests with an artistic flare
- 12+ seat bar with additional bench seating & lounge
- 45 seat dining room flex space
- Outdoor garden with lounge seating (weather permitting)
- In-house catering and bar services
- Max Standing Room Capacity: 300





The Lobby
BAR & GARDEN



The Lobby
BAR & GARDEN



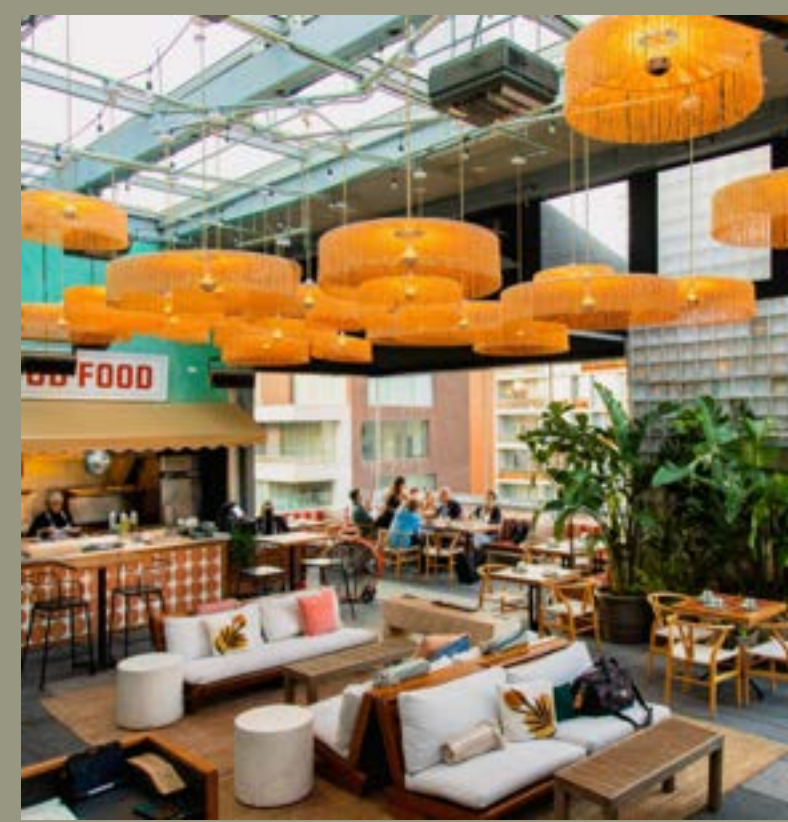
- > Dynamic Rooftop Space with Sweeping Views of Midtown Manhattan
- > Perfect For: Birthday Parties, Engagement Parties, Bachelor/ Bachelorette Parties, Corporate Events, Industry Events, Happy Hours, Celebrations

02

CREATURES Rooftop NYC

Congregate, Celebrate, & Collaborate on this 10th Floor Oasis in the heart of Chelsea.

- 30+ seat enclosed dining area with additional open terrace seating
- Lounge Seating Section & 6-Seat Cocktail Bar
- State of the Art Sound System with Kinetic Lighting Features
- View of Midtown Manhattan, The Hudson River, and Hudson Yards
- Private Restrooms, Open Floor Plan, and Open Air Kitchen
- Max Standing Room Capacity : 200







03



- > Dynamic Speakeasy Club Space in the basement of The Hotel Alameda
- > Perfect For: Release Parties, Private Events, Birthday Parties, Wedding Afterparties, Nightlife Experiences, Podcasts

Sleek, underground dual venue club space tucked beneath the Hotel Lobby. Vinyl Listening Bar and Nightclub Venue.

- Private elevator access and separate lobby entrance for guests
- State of the art Sound System, DJ Equipment, and Podcast Equipment available
- Banquette Seating, Table Service, and other dynamic seating arrangements
- Built-in fully private bar in each room
- In-house catering and beverage packages
- Max Standing Room Capacity: 300





EXIT



(on air)





CONVERSATIONS FOR a WHILE

WHERE SOUND & STORY COLLIDE

Podcast Recording Studio nestled within our cozy Listening Bar and Lounge, Music For A While — a unique space where great conversations meet great vibes.



Studio Features

- State of the art Microphones and Recording Equipment
- Comfortable seating and ambient lighting
- Studio quality audio recording capabilities for up to 4 guests
- 3 Camera Angle Setup with up to 4k Output
- Instant Transferable access to audio and visual recording
- Available for live streaming to audiences
- F&B packages available upon request
- On-site technical assistance available upon request

BEVERAGE PACKAGES

BEER & WINE

Includes:

- All Beer and Wine (Includes Sparkling Wine)

Pricing:

\$40 per person for 2 hours
+ \$15 per person for Each Additional Hour

BOTTOMLESS STATIONS

Includes: Bottomless Mimosa or Bloody Mary Station

Pricing: \$30 per person per hour

STANDARD OPEN BAR

Includes:

- Standard 1 & 1 Cocktails
- Standard Liquor Selection
- All Wine & Beer

Pricing:

\$60 per person for 2 hours
+ \$20 per person for Each Additional Hour

PREMIUM OPEN BAR

Includes:

- All Specialty Cocktails
- Premium Liquor Selection Including - Grey Goose, Casamigos, Bacardi, Johnny Walker Black, Glenlivet 12, Woodford Reserve
- Custom Branded & Printed Event Menu
- All Wine & Beer

Pricing:

\$80 per person per for 2 hours
+ \$25 per person for Each Additional Hour

*Shots are not included in any open bar packages



PASSED CANAPES

GUACAMOLE & CHIP BITES (GF, V)

house guacamole, crispy green plantain chip, cilantro

SPICY TUNA CRISPY RICE

house spicy tuna salad, crispy rice cake, cilantro, soy

WHIPPED RICOTTA CROSTINI (V)

whipped ricotta, spiced honey, fresh herbs

GRAVLOX CROSTINIS

cream cheese, house-cured salmon, toasted baguette

ROASTED RED PEPPER HUMMUS & PITA (V)

house roasted red pepper hummus, crispy pita chip

POBLANO RICE BALLS

saffron risotto rice, poblano, pepper jack, vallery sauce, chili crisp

MINI SLIDER BITES

wagyu ground beef, cheddar cheese, cornichons, ketchup

BEEF KALBI SKEWERS (GF)

beef short ribs, garlic soy, sesame, black bean sauce

YANIQUEQUE

wagyu ground beef empanadas, dill aioli, fresh microgreens

VEGAN LETTUCE CUPS (V, GF)

mini spring roll, dill aioli, pickled daikon & carrot

Priced per guest for 1 hour

Option of 2: \$35

Option of 4: \$55

Option of 3: \$45

Option of 5: \$65



STATIONED PLATTERS

MEZZE PLATTERS

\$80 for one Mezze, \$120 for Mezze Trio
Served with Grilled Pita & Fresh Crudite

HOUSE RED PEPPER HUMMUS
CUCUMBER & HERB TZATZIKI
WHIPPED FETA

LIGHT BITES

\$100 per platter - feeds 10-12 guests

GUACAMOLE & CRUNCH fresh guacamole, crispy green plantain

CRUNCH SALAD organic red & napa cabbage, cilantro, carrots, furikake, champagne ginger vinaigrette

MIXED MUSHROOM FLATBREAD mixed mushroom, fontina, truffle

POBLANO RICE BALLS saffron risotto rice, poblano, pepper jack, vallery sauce, chili crisp

FRENCH FRIES vallery sauce & ketchup

SOCIAL MAINS

\$150 per platter - feeds 10-12 guests

WAGYU BEEF SLIDERS
cheddar cheese, cornichons, ketchup

FRIED CHICKEN SLIDERS
vallery sauce, lettuce, tomato, onion

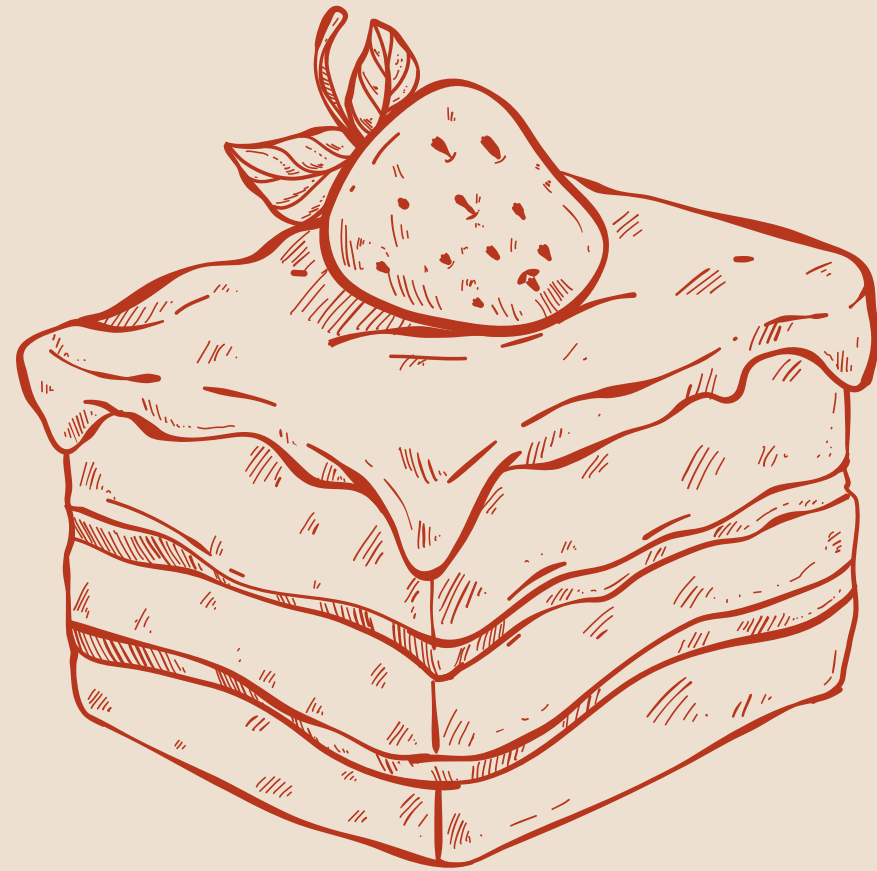
BEEF KALBI SKEWERS
beef short ribs, garlic soy, sesame, red onion

YANIQUEQUE
wagyu ground beef empanadas, dill aioli

VEGAN LETTUCE CUPS
mini spring rolls, dill aioli, pickled carrot & daikon

TIGER PORK BELLY
18-hour roasted pork belly, mango sauce, pickled onion





DESSERT PLATTERS

\$80 per platter - serves 10 - 12 guests



BANANA BREAD PUDDING

ASSORTED COOKIES

ASSORTED ARTISANAL MACAROONS

TIRAMISU PLATTER

COCONUT & BERRY CHIA PUDDING CUPS

ICE CREAM STATION

SEASONAL ASSORTED FRUIT PLATTER

Please be advised that we charge a \$200 cake cutting fee for all outside desserts

FAMILY STYLE DINNER

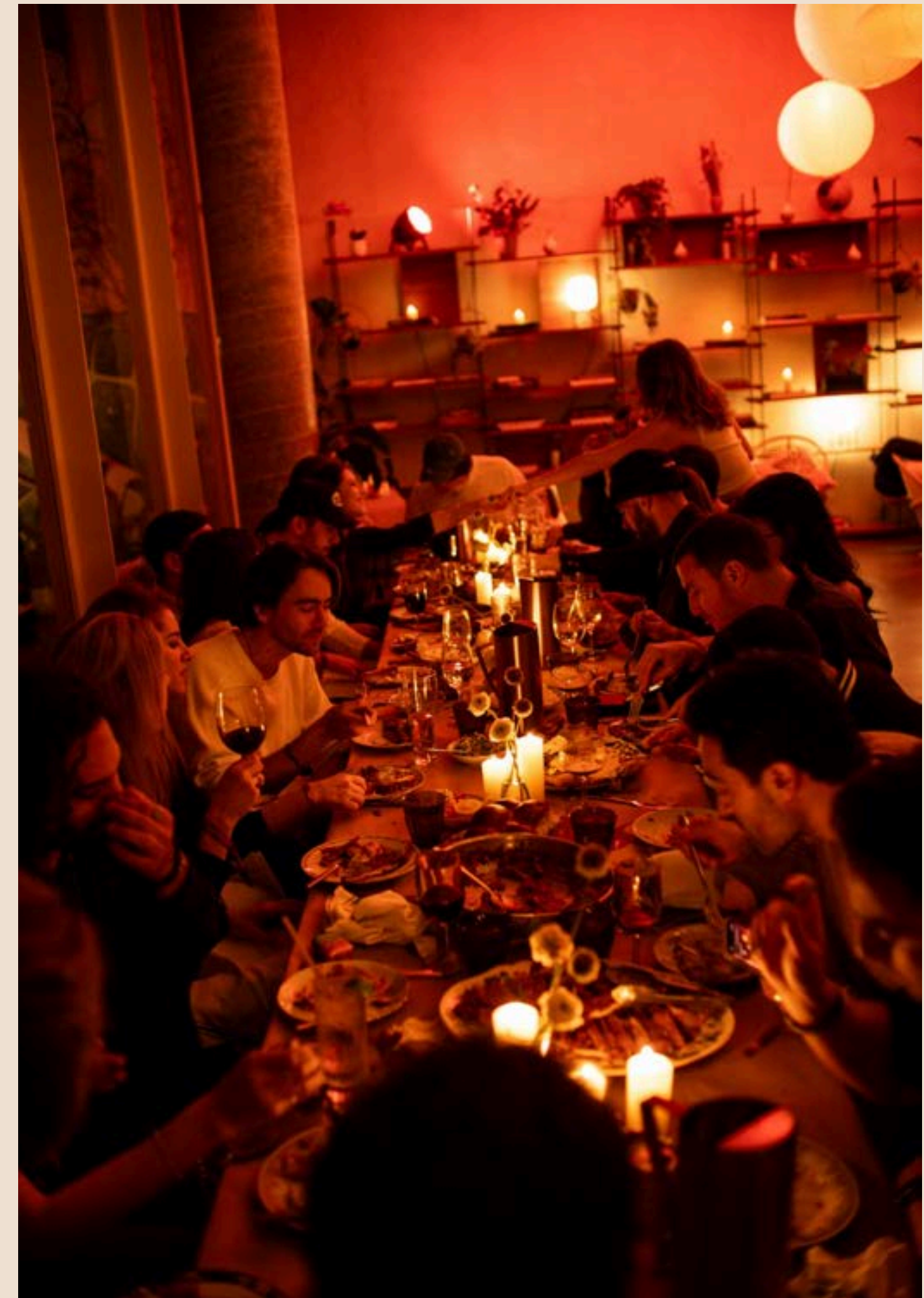
Selection of 2 Appetizers and 2 Main Courses - \$150 Per Person
Includes Chef's Seasonal Dessert Selection & Standard Open Bar Package

APPETIZERS

FIRE CALAMARI	crispy calamari, pickled jalapenos, spicy marinara
THE YANIQUEQUE	wagyu ground beef empanadas, chili oil, valery sauce
POBLANO RICE BALL	saffron rice croquettes, pepper jack, house aioli, chili
CHARRED CAULIFLOWER	pan roasted cauliflower, marinara sauce, chili oil
MIXED MUSHROOM PIZETTE	mixed mushroom, fontina, truffle oil
CRUNCH SALAD	napa & red cabbage, carrots, cilantro, champagne ginger vinaigrette

MAIN COURSE

LA CARNE	sliced ribeye steak, duck fat fingerling potatoes, asian chimichurri, asparagus
GOLDEN SALMON	white miso glaze, mushroom risotto
BLACK GOLD BURGER	wagyu beef, black coffee jam, lettuce, tomato, onion, sharp cheddar
SEASONAL PASTA	seasonal house made pasta



BRUNCH PLATTERS

\$100 per platter - feeds 10-12 guests

AVOCADO TOAST smashed avocado, grilled sourdough, queso fresco, pepitas

YOGURT & GRANOLA Homemade Granola, Fresh Fruit, peanut butter & honey

CHIA PUDDING & FRUIT BOWL coconut & seasonal berries

CRUNCH SALAD white & red quinoa, roasted squash & cauliflower, avocado, greens

GOLDEN FRENCH TOAST peanut butter, banana, carmelized walnut

\$120 per platter - feeds 10-12 guests

PROPER BLT 18-hour crispy pork belly, lettuce, tomato, vallery sauce

CEO BOWL napa & purple cabbage, carrots, cilantro, ginger vinaigrette

CHUCK & CRUNCH lemon ricotta waffles, buttermilk fried chicken, hot honey

SALMON BENEDICT gravlax, poached eggs, avocado, house biscuits, hollandaise

HIGHLINE CHICKEN SLIDERS buttermilk fried chicken, vallery sauce, pickles

HANGOVER BURGER SLIDERS wagyu burger, sunny side egg, bacon jam, avocado, vallery sauce



SIGNIATURE ADDITIONS

Personal Touches

- Ice Cream Bars
- Smoothie Bars
- Espresso Carts
- Dessert Tables
- Fruit & Chocolate Cart
- Hot Dog Carts
- Popcorn Machines

Elevated Add-Ons

- Photobooths
- Caracature Artists
- 360 Booths
- Photographers
- Red Carpet
- Bespoke Party Favors



Curated Experiences

- Oyster Shucking
- Mixology Classes
- Wine Tasting
- Culinary Classes
- Casino Night
- Candle Making
- Paint & Sips
- Floral Arranging





LET'S CREATE SOMETHING UNFORGETTABLE TOGETHER

Events@Fullifehospitality.com

Fullifehospitality.com

518 W 27th Street
New York, NY 10001

