



ILA PENTHOUSE & ROOFTOP GARDEN



ILA PENTHOUSE & ROOFTOP GARDEN | CHELSEA
253 28TH STREET, PENTHOUSE
NEW YORK, NY 10001



Located in the heart of Chelsea's Flower District, down the block from the New York Flower Market, our space is designed to suit the needs of the eco-minded community. With both indoor and outdoor spaces included, our venue is highly customizable for your next event.



BAR ROOM

This 1,200 sq ft. event space is the perfect venue for your next New York City party. Perfect for intimate dinner parties, cocktails parties, birthday celebrations, bridal and baby showers, corporate events and brand activations, our bar room can hold up to 50 guests.



THE SANCTUARY

With a total of 2,500 sq ft., our Sanctuary can accommodate up to 225 guests for weddings, birthday celebrations, bridal and baby showers, corporate events and brand activations. This NYC event space is highly customizable to your celebration needs.



ROOF DECK

With 4,000 sq ft of space, breathtaking city views, and a unique rooftop location, our venue is ideal for bridal parties, birthday parties, weddings, engagements, brand activations, and corporate events.



ILA Penthouse offers a range of food and beverage options to suit any occasion, from corporate meetings to intimate private dinners.

harvest board

A richly designed 1x6 feet wooden board indulging in seasonal colors and organic ingredients | min 15 pp

A Cheese Meat Crudité Feast

32/pp

The ILA Board contains a variety of cheese with accompanying crackers, focaccia, flatbreads and a variety of fruits and fruit spreads. Our selection of Italian cured meats, thinly sliced, includes prosciutto, mortadella, salame, coppa or cooked ham. A variety of sliced vegetables for our vegetarian/vegan guests complements the board with olives, pickles and homemade dips, hummus, tzatiki and guacamole.

Extra Focaccia Tray

110

Focaccia from Genova paired with olive oil, fresh olive tapenade and herb butter.

Extra Mini Sandwiches Tray

120

Tray of ten assorted mini sandwich rolls with turmeric and flax seeds, wheat germ, and olives filled with vegetables, mozzarella, and cold cuts. Serves 10-14pp

Extra Baked Creme Brule Brie

65

Wheel of brie covered in honey and sugar and topped with nuts and served with a variety of bread and crackers. Serves 8-10pp

hors d'oeuvres and canapés

Single \$15/pp | Selection of three | one hour \$45/pp | two hours \$70/pp | three hours 105/pp | 40pp min

hot bites

À la carte plated and presented. Minimum of 10. Priced per guest

Fried Chicken & Waffle Bites

Individual waffles bites with fried chicken, maple syrup and tabasco

Pigs in Blankets

With accompanying mustard and ketchup.

Vegetable Puff Pastry Bites

Individual roasted vegetable bites served on puff pastry; Balsamic onions, zucchini & carrots

Meatball Sliders

Beef meatballs with marinara sauce, basil and parm cheese on mini focaccia.

Roasted Brussels Sprouts with honey and balsamic glaze

Served in individual bamboo dishes; also available with maple syrup as an alternative.

Cold Bites

À la carte plated and presented. Minimum of 10. Priced per guest

Curry Chicken Salad

Dollop of beautifully mixed chicken salad, with a hint of mango on cracker or lettuce leaf

Roasted Beet Bite on crackers

Bite sized roasted beet with goat cheese and herbs.

Crostini

Toasted bite-size focaccia bread topped with tomatoes and garlic, pesto and anchovies, humus and cucumbers, hummus and caramelized onions



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Stations

Minimum of 20. Priced per guest per hour

Oysters & Clams on a halfshell Selection of oysters and/or clams on a halfshell with accompaniment.	24.00 pp
Tacos Trio Assortment of three tacos: chicken, shrimps, pulled beef brisket 4-6 tacos pp	35.00 pp
Sliders Trio Assortment of three sliders: chicken, shrimps, pulled beef brisket 4-6 tacos pp	35.00 pp
Pasta Trio Assortment of three pasta dishes: gnocchi pesto&tomatoes (hot); seafood tagliolini (hot); summer veggies pasta salad (cold)	35.00 pp
Parmesan Wheel Pasta Station Fresh Egg Tagliolini finished in half Parmigiano Reggiano wheel and chopped chives	30.00 pp

salads

Individual or Family Style options available. Ingredients are sources from local producers in New York Farmers Market

Coleslaw salad Red and green cabbage, carrots, shallots dressed with coleslaw dressing (mayo, Apple cider vinegar and Dijon mustard, maple syrup, celery seeds)	12.00 pp
Mediterranean Cucumber, tomatoes, red onion, olives and feta cheese on baby arugula	12.00 pp
Healthnut Hardy Kale with dried cranberries, apple, almonds, dressed with lemon, olive oil and parmesan	12.00 pp
The Classic Iceberg Wedge Iceberg lettuce wedge with blue cheese, bacon and pickled onion	12.00 pp
Brussel sprouts w/ wild rice, parmisan cheese, balsamic reduction Iceberg lettuce wedge with blue cheese, bacon and pickled onion	12.00 pp



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desserts

Wide selection of fine Italian and French pastries, cakes, ice cream.

Assorted Italian Cookies Tray	12 pp
Selection of traditional specialty cookies: lemon bites, chocolate bites, chocolate hazelnut cream cookies, chocolate vanilla cookies, almonds, strawberry marmalade.	
Signature Fruit Cakes	120
Wide selection of fine pastry cakes and tarts including walnut, hazelnut, lemon, mixed berries, apple. Choice of elderberry and raspberry lemon and ginger vegan tarts. Each cake serves 12.	
Signature Chocolate and Cream Cakes	120
Wide selection of fine pastry cakes including tiramisù, ricotta cake, black forest, chocolate cake, red velvet, tres leches, ricotta cheesecake, strawberry cheesecake. Each cake serves 12.	
Gelato, Sorbetto & Semifreddo Individual Glass Portions	20 pp
Choice of coffee, pistachio, vanilla and cherries, mango, hazelnut chocolate, limoncello, mixed berries, amarena cherries, tiramisù. Individual glass portions. ready to be served.	
Pastry Tray	18 pp
Classics from Italian and French pastry traditions, includes cassatina, cannoli, baby cakes, mignon assorted, chocolate soufflé, creme brulee, eclairs, macarons, mini choux, chocolate religieuse.	

specialty food stations

A La Carte Stations | Priced per guest per 2 hours tasting

Caviar tasting silver	135.00 pp
Siberian Select, Ossetra, Keluga with accoutrements and a glass of Champagne	
Caviar tasting silver	135.00 pp
Siberian Select, Ossetra, Keluga with accoutrements and a glass of Champagne	
Caviar tasting gold	240.00 pp
Supreme caviars with accoutrements and a glass of Champagne	
Sushi	50.00 pp
Minimum 75 people	



Corporate Meetings and Social Gatherings

breakfast and lunch service

Ideal for corporate meetings or breakfasts

Pastry Breakfast Croissant, doughnuts, coffee, tea, juice options completed with fresh fruits	20/pp
Savory Breakfast Meat and cheese accompanied by wide choice of bread, focaccia and crackers with coffee, tea, juice	25/pp
Private meetings lunch Private lunch catering in our bar room for up to 20 people. Choice of seasonal ingredients appetizer, main, dessert	starts at \$45/pp
Family style shared meal Enjoy shared meals with friends and family in our beautiful sanctuary	starts at \$55/pp
Caviar and Oyster Tasting Price upon request	sq

dinner packages

bring our ideas to our chefs and we will present a perfectly pointed menu for your guest at the price that fits your budget

Three-Dishes Menu Family Style Salad main entree (pasta or chicken w/ wild rice) dessert	Starting at 55/pp
Three-Dishes Menu Family Style Salad main entree (fish with roasted vegetable) dessert	Starting at 75/pp
Four-Dishes Menu Family Style Appetizer, pasta, main entree (chicken with roasted vegetable), dessert	Starting at 80/pp
Four-Dishes Menu Family Style Appetizer, pasta, main. entree (fish with roasted vegetable), dessert	Starting at 100/pp
Plated Service Full menu available	price upon request

popular dinners

BBO

Generous portions of pulled chicken and beef brisket

Mediterranean Feta Bake

Tomatoes, red onion, feta cheese and broccoli roasted with lemon zetar

Oven gnocchi

Available with pesto or walnut sauce, basil, and parmesan cheese. Vegetarian options available

Roasted Chicken with Vegetables

Roasted chicken and wild rice and choice of above salad

Salmon en Papillote

Salmon pouch with asparagus and leeks served with wild rice

Risotto

With mushroom or asparagus, topped with parmesan cheese and butter.

Ravioli

Available with cheese, meat, fish filling, v





Wine and Cocktail List

bubbles

price per bottle

Val de Mer, French Non Dosé Sparkling (2022) | organically farmed 🌱 75

Sourced from vines over 25 years of age in a vineyard planted on limestone and clay soils in the town of Tonnerre

Mongarda, Valdobbiadene Superiore (2021) | sustainable 🌱 75

Born from the grapes of single vineyard tells the character of the Valdobbiadene hills, with a gracefull dress. Awine with craft origins but that know refinement.

white wine

price per bottle

Sofia Brescia, Veneto Frizzante (2021) natural 🌱 65

Citrus, Asian pear, Acacia honey, Jasmine, and a touch of sea salt all grace the nose and palate of this charming frizzante. This white wine is absolutely lovely and fresh, the 'frizzante' element of the wine expresses itself as a light spritz in the glass,

Josef Ehmoser, Wagram Terrasen (2020) | sustainable 🌱 65

Ehmoser's Grüner Veltliner Wagram Terrasen is gently pressed and aged on the lees in stainless steel tanks, emphasizing delicate spice and fruit, with peppery notes that leaves you eager for a second glass.

Elbling Trocken, Mosel (2021) | natural 🌱 65

Only a handful of dedicated growers continue to create these traditionally steely, mineral-redolent dry Elbling. They are thrillingly crisp, feather-light wines to drink anywhere and any time.

Weingut Tement, Sauvignon Blanc (2020) | natural 🌱 65

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rosé

price per bottle

Studio by Miraval (2020) natural 🌱 60

A fresh rosé with citrus and floral notes and a refreshing, meaty palate.

50

red wine

price per bottle

Wachter Wiesler Rote Handgemenge (2019) | organically farmed/natural 🌱 70

Juicy and dark on the nose, some black cherries and juniper berries, inky with blackberries and some black tea. On the palate it is very delicate and juicy beginning with very subtle tannins.

Frontón De Oro (2022) | organically farmed/natural 🌱 70

This wine is earthy & bright. It displays aromas of juicy dark fruit, black pepper spice and lifted florals with a rustic & sturdy mouthfeel.

Fossil and Fawn, Willamette Valley Pinot Noir (2021) | organically farmed/natural 🌱 70

Aged in predominantly neutral oak barrels, the point is to let the fruit shine. You will find classical Oregon Pinot noir characteristics of bramble fruit (think raspberries and blackberries), smoky leather, wet rocks, and mushroomy earthiness.



Wine and Cocktail List

cocktails

price per cocktail

Strawberry – Rose Spritzer	15
Strawberry, rose, and white wine base with club soda and a lime garnish	
Mojito	15
White rum, club soda, fresh lime juice, and mint	
Rosmary Gin Tonic	15
Rosemary Gin, fresh lemon juice, and honey	
French 75	15
Gin, sparkling wine, simple syrup, and fresh lemon juice	
Flower Fizz	15
Vodka, club soda, fresh lemon juice, and lavender garnish	
Blueberry Spritz	15
Tequila, sparkling wine, blueberry syrup, and a lime garnish	
253 Street	15
Mezcal, pineapple juice, and ginger	
Bourbon and Berries	15
Bourbon, simple syrup, club soda, freshly squeezed lemon juice, and blueberries.	
Espresso Martini	15
Vodka and Mr. Black with coffee beans garnish	

beer

price upon request

Assorted craft beers available on request

open bar

price per person | two hours minimum

Basic open bar (bubbles, beer, red and white wine, sodas) – 2 hours	36
Premium open bar (bubbles, beer, red and white wine, sodas, cocktails) – 2 hours	60
Each additional hour is billed at \$10/pp for the basic bar and \$15/pp for the premium open bar	
Mocktail and specialty cocktails are available upon request	15



rates + info

2024 VENUE RATES

4 HR MIN (2 HR EVENT WITH 1 HR SETUP & 1 HR BREAKDOWN)
INCLUDES BAR ROOM, SANCTUARY & ROOFTOP GARDEN

JANUARY 1ST - MARCH 31ST | OCTOBER 1ST - DECEMBER 31ST
\$600/HOUR VENUE RENTAL + \$2,600 FOOD & BEV MINIMUM = \$5,000

APRIL 1ST - SEPTEMBER 30TH
\$1000/HOUR VENUE RENTAL + \$3,000 FOOD & BEV MINIMUM = \$7,000

WHAT'S INCLUDED WITH FULL VENUE

The penthouse comes with styled decor, lounge bar seating, plants, dinner and cocktail layout configurations for up to 225

- Use of entire 4000sft Penthouse floor and 4000sft Roof Deck - ADA Accessible
- Prep kitchen and sanitation areas
- Plates, glassware, and flatware for up to 130 guests
- House linens and chairs for up to 130 guests
- AV company in-house for additional needs
- Ambient Music - Sonos
- 3 Well Pointed Bathrooms ADA accessible
- Storage area
- 8 Hightop Tables
- 10 Banquet Tables (8ft X 32/48inch) with linens
- 10 60inch Round Tables with linens
- 8X12ft Stage (moving fee not included) with podium
- Lighting
- 4 Bars
- Flowers, candles & additional decor available upon request

