# Pricing

F&B Minimum (Monday - Thursday) \$7,500 F&B Minimum (Friday - Sunday) \$10,000

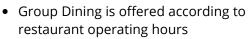
#### Per Person Catering Fee

Adults 21 and Over	\$275
Ages 13-20	\$225
Children 2-12	\$150

## **Inclusions**

- Priority Admission ticket
- Three-Hour dining reservation
- Premium Bar
- •Family Style Dinner

- Party will be seated in the dining room, in a table arrangement suitable to guest's preference
- Menu items & format subject to change based on management discretion at any
- All pricing is subject to an additional 22% Administrative Fee & 8.875% Sales Tax



- Last reservations taken 2 hours before closing time
- Entry tickets to self-guided Observatory experience are scheduled on hour prior to the dining reservation
  - Inquire for private group Observatory

# CATERING **ENHANCEMENTS**

- Added Cocktail Hour \$75++ Per Guest
- Meet & Cheese Board \$20++ Per Guest
- Specialty Cocktail \$18++ Per Guest
- Champagne Toast \$12++ Per Guest
- Enhanced Wine Based on Choice of Wine
  - Ask about what we have available!



SPRING **SUMMER** 2024

AT ONE WORLD OBSERVATORY...

**First Course - Select Three** 

# TOGARASHI YELLOWFIN TUNA

Farm Herb Salad, String Beans, Yuzu Vinaigrette (DF)

#### CAESAR

Baby Lettuce, Radishes, Grana Padano, Brioche Croutons (V)

#### **BURRATA**

Heirloom Tomatoes, Marinated Cucumbers, Chili Crisp, Almond Dukka (N)

#### SHISHITO PEPPERS

Furikake, Tamarind Vinaigrette (VG, GF)

#### **Entrées - Select Three**

#### **BRANZINO**

Chermoula Butter, Grilled Lemon (GF)

# **PORK CHOP**

Marsala Mustard Jus (GF)

#### **ROTISSERIE CHICKEN**

Port Jus (GF)

#### RIBEYE

Roasted Leek, Chimichurri (GF)

# **ROASTED MISO CAULIFLOWER**

Tapenade, Hummus, Fried Chickpeas (VG, GF)

## LOBSTER

Fusilli, Chili Crisp, Toasted Breadcrumbs (SF)

## SPICY RIGATONI

Pomodoro, Crème Fraîche, Fried Garlic (V)

#### **PASTA ALLA BURRATA**

Reginetti, Spinach Pistou, Toasted Marcona Almonds (V, N)

#### **Sides - Select Three**

#### BROCCOLINI

Brown Butter Vinaigrette (V)

**ROASTED MISO MAITAKE MUSHROOM (V)** 

**ROASTED PEPPER ISRAELI COUSCOUS (V)** 

**CREAMY POLENTA (V, GF)** 

**Chef Choice of Dessert**