

PRIVATE LUNCH

Pricing

F&B Minimum (Monday - Thursday) \$5,000

F&B Minimum (Friday - Sunday) \$7,500

Per Person Catering Fee

Adults 21 and Over \$200

Ages 13-20 \$150

Children 2-12 \$125

Inclusions

- Priority Admission ticket
- Three-Hour dining reservation
- Beer & Wine Bar
- Family Style Lunch

GUIDELINES

- 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 time
- All pricing is subject to an additional 22% Administrative Fee & 8.875% Sales Tax

INFORMATION

- Group Dining is offered according to restaurant operating hours
 - 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 tour

CATERING ENHANCEMENTS

- Premium Open Bar - \$40++ Per Guest
- Added Cocktail Hour - \$75++ Per Guest
- Meet & Cheese Boards - \$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!

ONE DINE

AT ONE WORLD OBSERVATORY™

SPRING SUMMER 2024

First Course - Select Two

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 Two

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 Two

BROCCOLINI

Brown Butter Vinaigrette (V)

ROASTED MISO MAITAKE MUSHROOM (V)

ROASTED PEPPER ISRAELI COUSCOUS (V)

CREAMY POLENTA (V, GF)

Chef Choice of Dessert