

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

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- 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
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- 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
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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!

ONE DINE

AT ONE WORLD OBSERVATORY.

WINTER
2024

First Course Select Three

ROASTED BEET SALAD (N, V, GF)

Chicory Greens, Ricotta Salata, Pistachio, Raisin Agrodolce

CAESAR SALAD (V)

Baby Gem, Radish, Toasted Breadcrumbs

HUMMUS (VG)

Toasted Pepitas, Za'atar, Grilled Flatbread

TEMPURA CAULIFLOWER

Sweet Chili, Lime, Toasted Sesame Seeds

Entree Course Dinner Select Three

CAULIFLOWER MAFALDINE (V)

Crème Fraiche, Toasted Breadcrumbs

PASTA ALLA BURATTA (V)

Reginetti, Winter Squash, Toasted Pepitas, Chill Crisp

ROASTED CHICKEN (GF)

Jus

RIBEYE (GF)

Port Wine Jus

STRIPED BASS

Roasted Pepper Piperade

Berkshire Pork Chop (GF)

Marsala Jus

Sides Dinner Select Three

MASCARPONE POLENTA**HONEY ROASTED CARROTS (V, GF)**

Sunflower Romesco, Grana Padano

BROCCOLINI (V)

Brown Butter Vinaigrette, Dukkah

FRIED BRUSSEL SPROUTS (V, DF)

Yuzu Vinaigrette, Togarashi, Toasted Sesame Seeds

Chef Choice of Dessert