



Bio

The Kimberly Hotel's highly regarded roof top lounge, simply called Upstairs at The Kimberly, is a 3000 square foot space which boasts 360 degree views, retractable glass ceilings and walls, ambient heated floors and a main room that promises to be as elegant and inviting in the winter months as it is sunny and sophisticated in the summer season.

DESIGN Designed by the AIA award winning design firm De-Spec in association with architect Frank Denner and Pentasia Designs, Upstairs overwhelms the senses at every turn. Take the newly built express elevator from the street level and be transported to a breathtaking urban oasis thirty stories above Manhattan. Living green walls cascade down bronze panels framing the surrounding cityscape from every possible angle. A perfect view of the iconic Chrysler Building is the star of the show. Lighting designer Brian Orter (Ace Hotel, W Miami, Gramercy Park Hotel) interprets a fresh spin on old Hollywood glamour incorporating vintage theatrical lights and strings of incandescent bulbs that float overhead emitting an intimate, sensual mood. Deliberately shying away from outdoor lounge-style furniture typical of most rooftop bars as of late, Upstairs' furniture was carefully curated from renowned houses such as B&B Italia, Knoll and Moooi. Clean lines and elegant form at once seem hyper-modern and neo-gothic, inviting guests to relax and unwind in an environment that exemplifies subtle, urban sophistication.

FOOD & SPIRITS Executive Chef David Andrews serves an eclectic array of small plate offerings. Over the past 10 years, David has honed his craft by cooking at some of New York's finest restaurants. It was under Alfred Portale at New York's three star Gotham Bar & Grill, that David began to master the new American Cuisine. David continued to expand his knowledge while working with Marcus Samuelsson at Merkato 55 and Angelo Sosa at Xie Xie, as they pushed the boundaries of the New York restaurant scene. Upstairs serves such dishes as Seared Steak Tartare, Spiced Duck Cigars, Baby Lamb Lollipops with Ratatouille, and Mini Kobe Sliders. In addition to great food, the bar features a sumptuous list of specialty cocktails created by Alex Ott. Alex is a perfumer, flavor chemist and a true master of drink mixology. He works with over 65 liquor brands, conducting seminars around the world pairing cocktails with the perfect foods. Try The Chrysler a classic, timeless, and unbelievably seductive champagne cocktail made with the finest honey, fresh lemon and lime, topped with the French nectar of love!

An evening Upstairs will be an experience like no other, focusing on refined service in a relaxed luxurious setting, offering its guests a one-of-a-kind rooftop experience and the desire to come back again and again.

We look forward to seeing you soon at this exciting new venue. For more information and for press and special event inquiries, please contact:

Jordana Maurer

Director of Sales and Events

Upstairs at The Kimberly Hotel / Direct. 212.702.1685 / jmaurer@kimberlyhotel.com

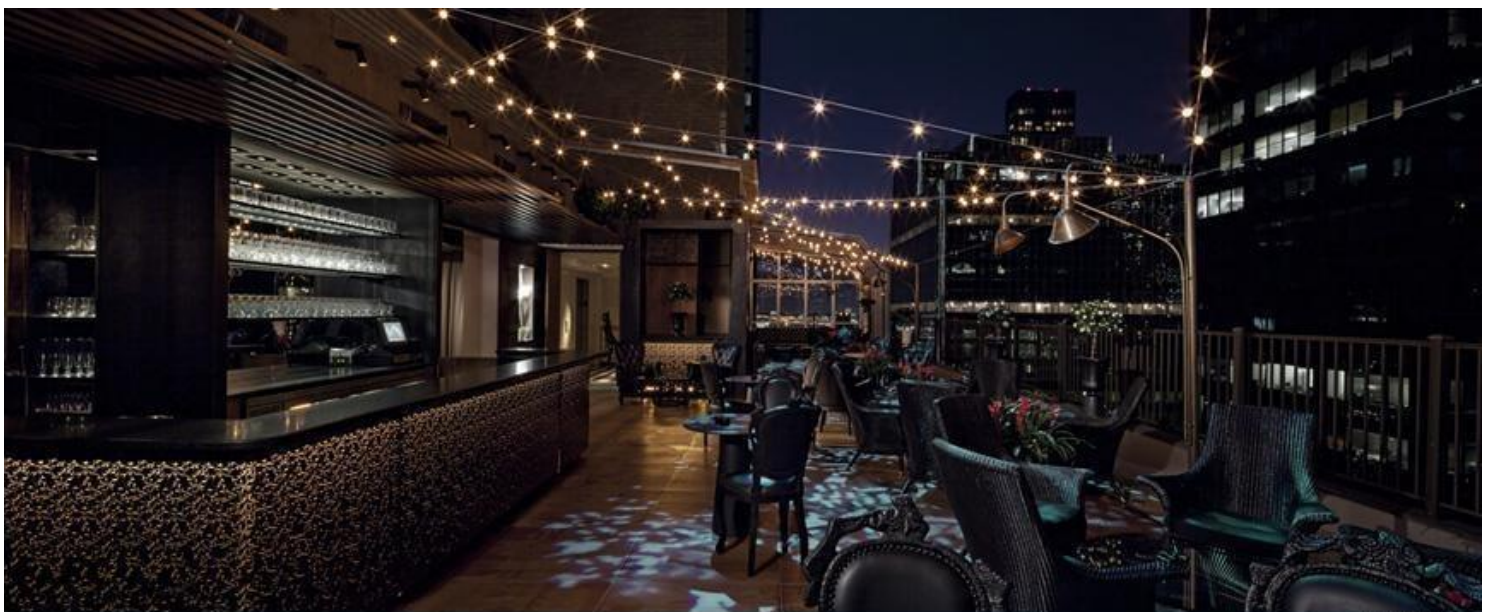
The Kimberly Hotel 212 702 1600 145 East 50th Street New York New York 10022



Fact Sheet

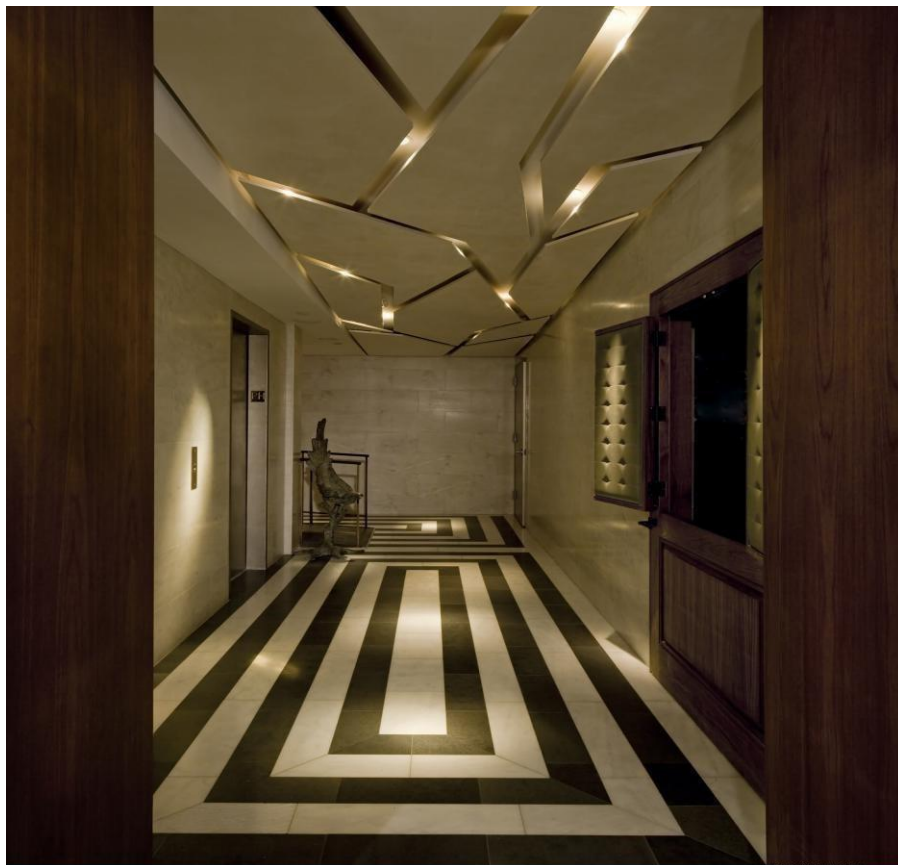
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|--|--|
| Name: | UPSTAIRS |
| Location: | The Kimberly Hotel / Penthouse Level 145 East 50th Street NYC 10022 |
| Phone: | 212. 702.1685 |
| Cuisine: | Contemporary American |
| Chef: | Chef David Andrews |
| Director of Sales & Events: | Jordana Maurer |
| Interior Design: | De-Spec / Pentasia Design |
| Dress: | Business Casual (No sneakers, flip flops or cutoffs) |
| Capacity: | Total capacity: 150+ Private Enclosed Penthouse Media Room: 40 Outdoor Patio Lounge / Semi-private: 40 |
| Square footage: | 3000+-Square Feet |
| Price Range: | Food Menu: \$6-\$22 Cocktails: \$12 and Up |
| Beverage Offerings: | Full Bar with Specialty Cocktails Extensive Wine and Champagne List |
| Credit Cards: | American Express, Visa, MasterCard, Diner's Club |
| Reservations: | Recommended |
| Web Site: | upstairsnyc.com |
| Press Contact: | EJ Media – Jenna Spector |

Photographs

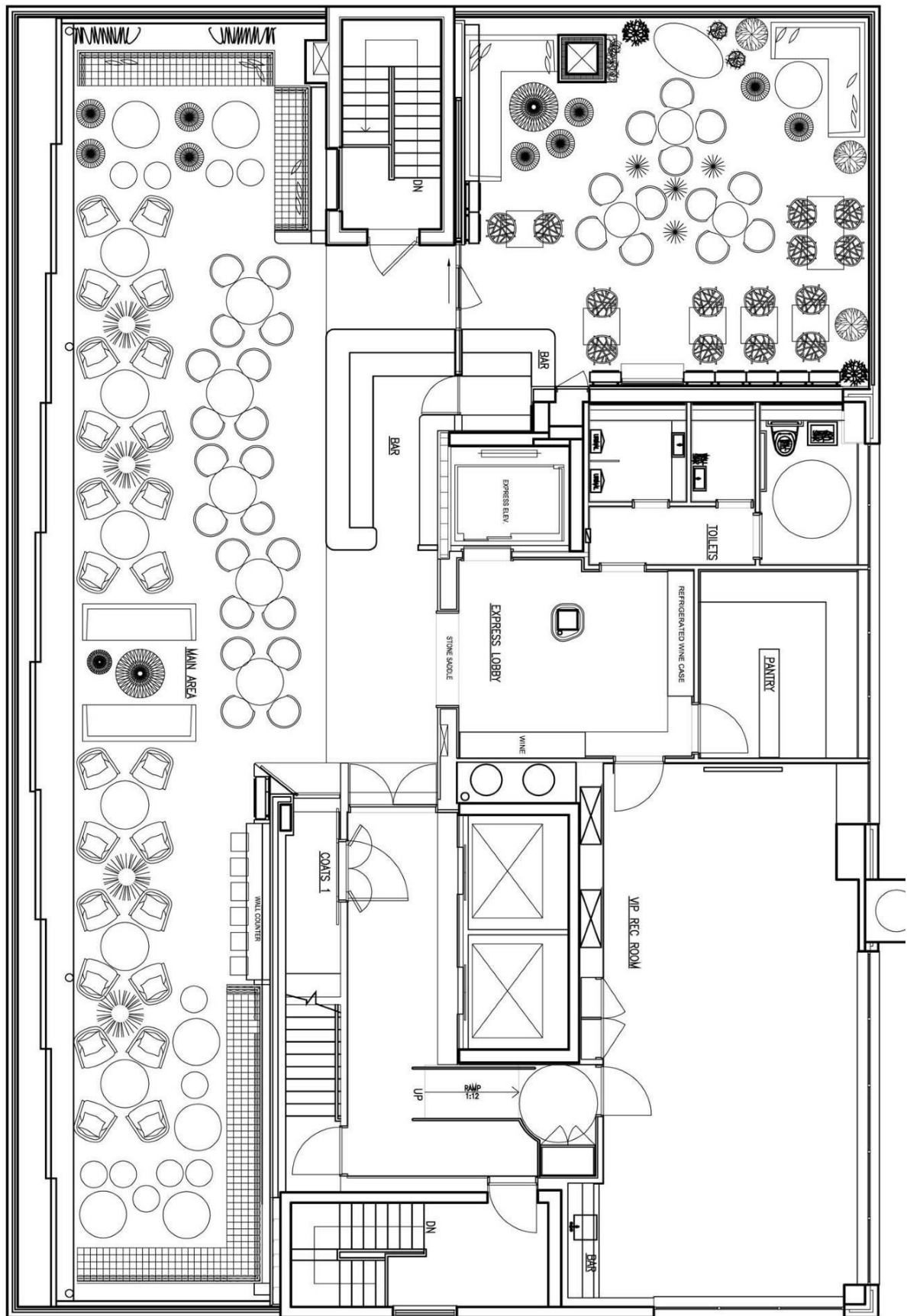


Main Roof-Deck Views

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Rooftop Floor and Seating Plan



Event and Catering Menus

*All prices are non-inclusive of tax (8.875%) and service charge (20%)

*All prices to include wait staff, security, lighting, in-house tables, chairs, linen, silverware, china and glassware

*Room fee varies on a per party basis and there are certain minimums to be maintained for private events

*We hold dates for 7 days as a courtesy to our potential clients

PREMIUM OPEN BAR

| | |
|-------------|--------|
| First Hour | \$35pp |
| Second Hour | \$20pp |
| Third Hour | \$20pp |
| Fourth Hour | \$20pp |

BEER AND WINE BAR

| | |
|-------------|--------|
| First Hour | \$30pp |
| Second Hour | \$20pp |
| Third Hour | \$15pp |
| Fourth Hour | \$15pp |

SODA AND JUICE BAR

| | |
|-------------|--------|
| First Hour | \$15pp |
| Second Hour | \$15pp |
| Third Hour | \$10pp |
| Fourth Hour | \$10pp |

PASSED HORS D'OEUVRES

Selection of 4 : \$20 per person per hour

Selection of 5 : \$25 per person per hour

Selection of 6 : \$30 per person per hour

Selection of 7 : \$35 per person per hour

Selection of 8 : \$40 per person per hour

TRUFFLE MAC AND CHEESE

CRISPY BABY ARTICHOKEs grated Parmesan, fresh lemon

STUFFED MUSHROOMS WITH GOAT CHEESE AND PESTO

GOAT CHEESE & TOMATO TARTELETTE basil oil

VEGETABLE QUESADILLA with carrots, zucchini, & swiss cheese

VEGETARIAN FLATBREAD with roasted peppers and sweet caramelized onions

BRUSCHETTA with ricotta cheese

KOSHER STYLE SUSHI ROLLS Atlantic salmon, Yellowfin tuna, pickled ginger & soy sauce

SESAME CRUSTED TUNA soy-sesame emulsion

YELLOWFIN TUNA TARTARE spicy avocado, ginger olive oil

ALL NATURAL SCOTTISH SMOKED SALMON avocado, crème fraiche, toast points

GAMBAS A LA PLANCHA spicy grilled shrimp, fresh lemon

LUMP CRAB CAKE paprika aioli

LOBSTER MEDALLIONS rhubarb vinaigrette, cucumber and avocado

THAI CHICKEN SATAY spicy peanut dip

FOIE GRAS CROSTINI truffle salt, mache, red grape preserve

SPICED DUCK CIGARS pomegranate dipping sauce

MINI CROQUE MONSIEUR country baked ham and gruyère cheese

GRILLED LAMB LOLLIPOP rosemary jus

GRILLED MERGUEZ IN A BLANKET spicy lamb sausage, Harissa

MINI KOBE BURGER wagyu beef, cheddar, lettuce, tomato & pickle

MEDITERRANEAN STATION-\$20pp Choice of 6

ASSORTED IMPORTED & DOMESTIC CHEESE BOARD WITH GRAPES, DRIED APRICOTS, FIGS AND CRACKERS
MARINATED OLIVES & IMPORTED PARMESAN
IMPORTED PROSCIUTTO DI PARMA
HUMMUS
EGGPLANT CAVIAR
TABOULEH
GRAPE LEAVES
GRILLED PITA
SPICED CARROT SALAD
GRILLED ZUCCHINI, SQUASH AND ASPARAGUS
MARINATED ARTICHOKE HEARTS
ROASTED WILD MUSHROOMS
FRESH MOZZARELLA AND VINE RIPE TOMATO SALAD

RAW BAR STATION-\$50pp

CHEF'S SELECTION OF OYSTERS ON THE HALF SHELL-EAST COAST AND WEST COAST
LITTLE NECK CLAMS, ALASKAN KING CRAB, JUMBO SHRIMP COCKTAIL
LEMON AND THYME MARINATED DIVER SEA SCALLOP CEVICHE
CHILLED PRINCE EDWARD ISLAND MUSSELS AND FRESH SQUID SALAD
COCKTAIL SAUCE, MIGNONETTE GRANITÉ, FRESH LEMONS, TABASCO

CARVING STATION-\$40pp-Choice of 2 entrees and 2 sides

Served with Roasted mashed potatoes
CERTIFIED ANGUS BEEF BONE-IN RIB ROAST horseradish cream
PRIME NY STRIP LOIN au poivre
FILET MIGNON Béarnaise
WHOLE ROASTED TURKEY BREAST ON THE BONE natural jus
PORK LOIN Port wine sauce
COLORADO LAMB CHOPS infused mint jus
SLOW BAKED KING SALMON truffle vinaigrette
GRILLED LEMON-PEPPER JUMBO SHRIMP tomato vinaigrette, lemon pepper sauce, fennel
SEARED DIVER JUMBO SEA SCALLOPS champagne sauce, mushroom & leek
SEARED COD fingerling potatoes, sautéed escarole

SUSHI STATION -\$40pp – (sushi is made to order) Includes:

Yellowfin tuna
Salmon
Vegetarian Rolls
Crab

PASTA STATION-\$20pp-Choice of 2

Served with assorted artisanal breads

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|--------------|-----------|
| Alla Vongole | Linguini |
| Marinara | Rigatoni |
| Bolognese | Spaghetti |
| Alla Vodka | Fusilli |
| Primavera | Penne |

CAVIAR BAR-\$30pp

INCLUDES CHEF'S SELECTION OF:

CALIFORNIA ESTATE STURGEON
AMERICAN HACKLEBACK
SALMON CAVIAR

Caviar is served with traditional accompaniments including:

crème fraîche, hard boiled eggs, capers, scallions, and a choice of toast points or water crackers



Dinner Buffet Service

BUFFET STYLE DINNER No. 1

\$75 per person

Bread Station

Choice of 1 Salad

Choice of 3 Entrees

Choice of 3 Sides

Choice of 3 Desserts

SALAD

ASSORTED FIELD GREENS balsamic vinaigrette

BABY ARUGULA SALAD citrus dressing, toasted almonds, feta and orange

ROASTED GOLDEN & RED BEET SALAD with goat cheese, pistachio vinaigrette

GREEK SALAD romaine heart, cucumbers, tomatoes, red onion, Kalamata olives, Feta cheese

CHILLED MINI PENNE CAPRESE fresh basil, extra virgin olive oil

FISH

SLOW BAKED KING SALMON truffle vinaigrette

GRILLED LEMON-PEPPER JUMBO SHRIMP tomato vinaigrette, lemon pepper sauce, fennel

SEARED DIVER JUMBO SEA SCALLOPS champagne sauce, mushroom & leek

SEARED COD fingerling potatoes, sautéed escarole

MEAT

HANGER STEAK with red wine shallot sauce

ROASTED ROSEMARY CHICKEN, rosemary jus

BEEF CHEEK POT AU FEU coriander vinaigrette

BRAISED ANGUS BEEF SHORT RIBS

PASTA

TRUFFLED MAC & CHEESE

MAINE RISOTTO roasted lobster oil

WILD MUSHROOM PAPPARDELLE asparagus & parmesan

SEASONAL RAVIOLI

SIDES

ROASTED BRUSSEL SPROUTS bacon and Sherry vinegar

GRILLED JUMBO ASPARAGUS olive oil, Guérande salt

SAUTÉED HARICOTS VERT fresh garlic and shallots

WHIPPED YUKON GOLD MASHED POTATOES

JASMINE RICE Brunoise vegetables

FINGERLING POTATO CREAMY

SAGE POLENTA

DESSERTS AND COFFEE STATION

NOTE: PRICED ADDITIONAL WITHOUT FULL BUFFET DINNER SERVICE

WARM CHOCOLATE CHIP COOKIES

LONG STEMMED CHOCOLATE DIPPED STRAWBERRIES

MINI LEMON CHEESE CAKE

RAINBOW COOKIES

CHOCOLATE BROWNIES

MACARONS

ASSORTED MOLDED CHOCOLATES

FRESH COLUMBIAN GROUND COFFEE AND ASSORTED ORGANIC TEAS



Buffet Lunch Service

BUFFET STYLE LUNCH No. 1

\$55 per person

Choice of 2 Salads
Choice of 3 Sandwiches
Choice of 1 Dessert

BUFFET STYLE LUNCH No. 2

\$70 per person

Choice of 1 Salad
Choice of 3 Entrees
Choice of 2 Sides
Choice of 2 Desserts

SALADS

FRESH MOZZARELLA AND VINE RIPE TOMATO SALAD

ASSORTED FIELD GREENS balsamic vinaigrette

BABY ARUGULA SALAD w/ citrus dressing, toasted almonds, feta and orange

MARINATED ARTICHOKE HEARTS

ROASTED GOLDEN & RED BEET SALAD with goat cheese, pistachio vinaigrette

SPICED CARROT SALAD

GREEK SALAD romaine heart, cucumbers, tomatoes, red onion, Kalamata olives, Feta cheese

CHILLED MINI PENNE CAPRESE fresh basil, extra virgin olive oil

HUMMUS AND BABAGANOUSH WITH GRILLED PITA

SANDWICHES-SERVED WITH ASSORTED PICKLES AND HOMEMADE POTATO CHIPS

TUNA SALAD WITH LETTUCE, TOMATO AND ONION toasted whole wheat

AVACADO BLT white bread

KIMBERLY CLUB WITH CHICKEN, AVOCADO & ARUGULA foccacia bread

ROAST BEEF FRENCH DIP baguette

CHICKEN TARRAGON spinach wrap

TURKEY WITH BRIE CHEESE AND HONEY MUSTARD tomato paprika wrap

SEARED TUNA NIÇOISE WITH DIJON VINAIGRETTE roasted pepper wrap

ROASTED VEGETABLE-ZUCCHINI, RED PEPPER AND PORTOBELLO basil wrap

DILL SMOKED SALMON CLUB WITH GUACAMOLE, LETTUCE, TOMATO whole wheat

HANGER STEAK WITH SWISS, ONIONS, PEPPERS, & HERBED PESTO caibatta

ENTRÉES

SLOW BAKED KING SALMON truffle vinaigrette

ROASTED ROSEMARY CHICKEN, rosemary jus

SLICED PRIME NY SIRLOIN AU POIVRE

WILD MUSHROOM PAPPARDELLE asparagus & Parmesan

DESSERTS AND COFFEE STATION-\$5pp per item

WARM CHOCOLATE CHIP COOKIES

LONG STEMMED CHOCOLATE DIPPED STRAWBERRIES

MINI LEMON CHEESE

MACARONS

MOLDED CHOCOLATE

RAINBOW COOKIES

CHOCOLATE BROWNIES
FRESH COLUMBIAN GROUND COFFEE AND ASSORTED ORGANIC TEAS

ICE CREAM BAR-\$20pp

Includes choice of ice cream, fruit toppings, dry toppings, and sauce

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|---|--|---|---|
| Ice Cream (choice of 3): VANILLA CHOCOLATE STRAWBERRY COFFEE DOLCE DE LECHE COOKIES & CREAM | Fruit Toppings (choice of 2): STRAWBERRIES CHERRIES RASPBERRIES BLUEBERRIES BANANAS | Dry Toppings (choice of 2): COCONUT SPRINKLES GRAHAM CRACKERS OREOS | Sauce (choice of 1): CHOCOLATE BUTTERSCOTCH CARAMEL |
|---|--|---|---|

BEVERAGES

AN ASSORTMENT OF SODAS, JUICES AND BOTTLED WATER TO BE INCLUDED WITH ALL PACKAGES

Director of Sales & Events: Jordana Maurer
General Manager: Mujo Perezic
Executive Chef: David Andrews

Upstairs supports local farmers and use organic ingredients whenever possible.
Please inform your server of any food allergies that you or your guests may have, as all ingredients may not be listed.