



Rooftop Lounge & Event Space

THE DL

DELANCEY & LUDLOW



THE DL

ROOFTOP LOUNGE

The rooftop lounge is the crown jewel of The DL, capturing the vibrant energy of the Lower East Side and offering a one-of-a-kind open-air experience. Surrounded by lush greenery, live trees, and vibrant plants, this urban oasis provides a stunning backdrop for any occasion, from corporate gatherings to milestone celebrations.

Designed for year-round comfort, the space is fully climate-controlled with a retractable roof, seamlessly blending outdoor charm with indoor luxury. Whether you're looking for a sunlit afternoon event or a starry night celebration, the rooftop adapts to any weather, ensuring an unforgettable experience.

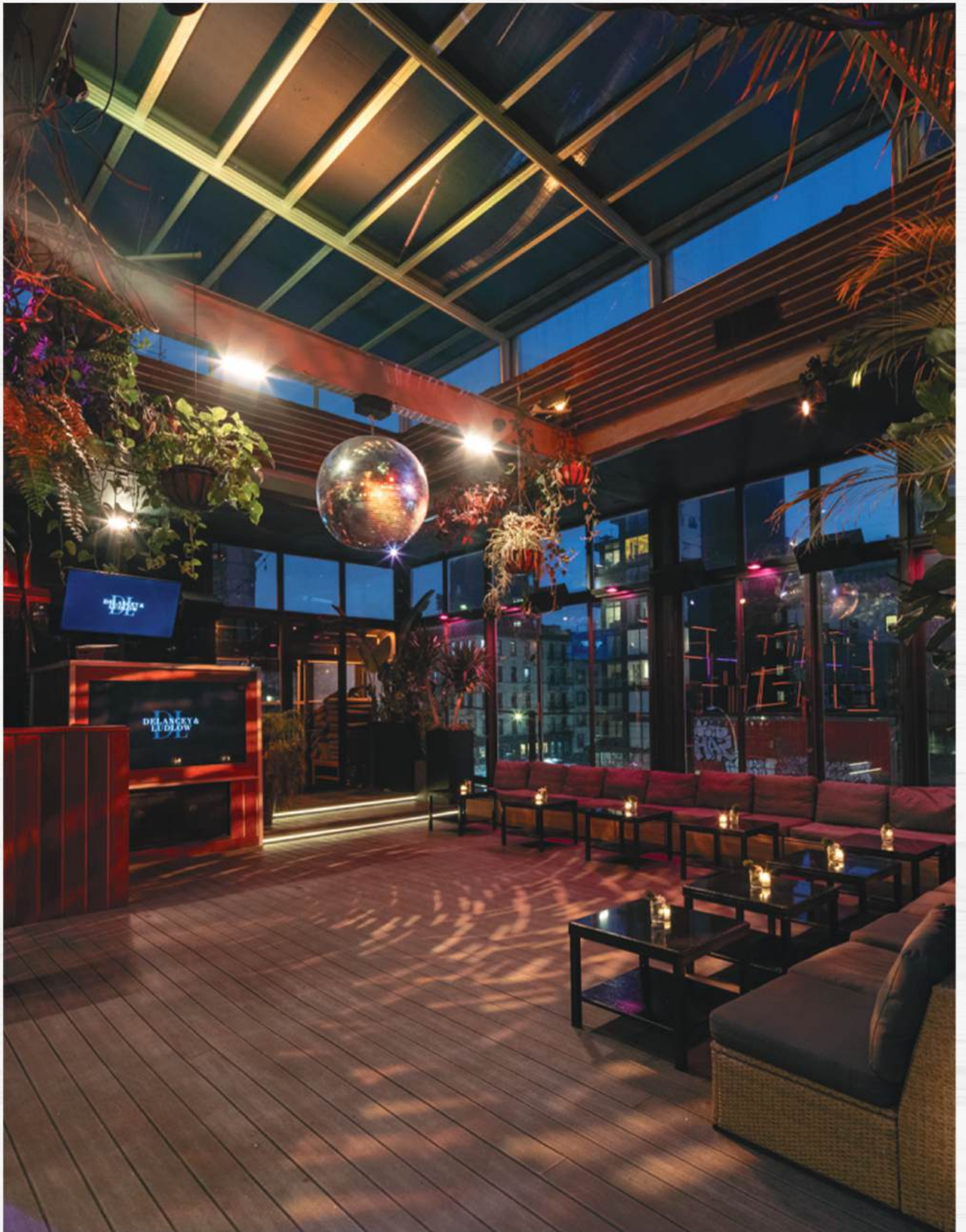
Beyond the main lounge, a beautifully designed garden area offers a fully open-air option, where guests can enjoy a refreshing atmosphere with views of the city. The combination of natural elements and modern design creates an elevated ambiance that feels both sophisticated and inviting.

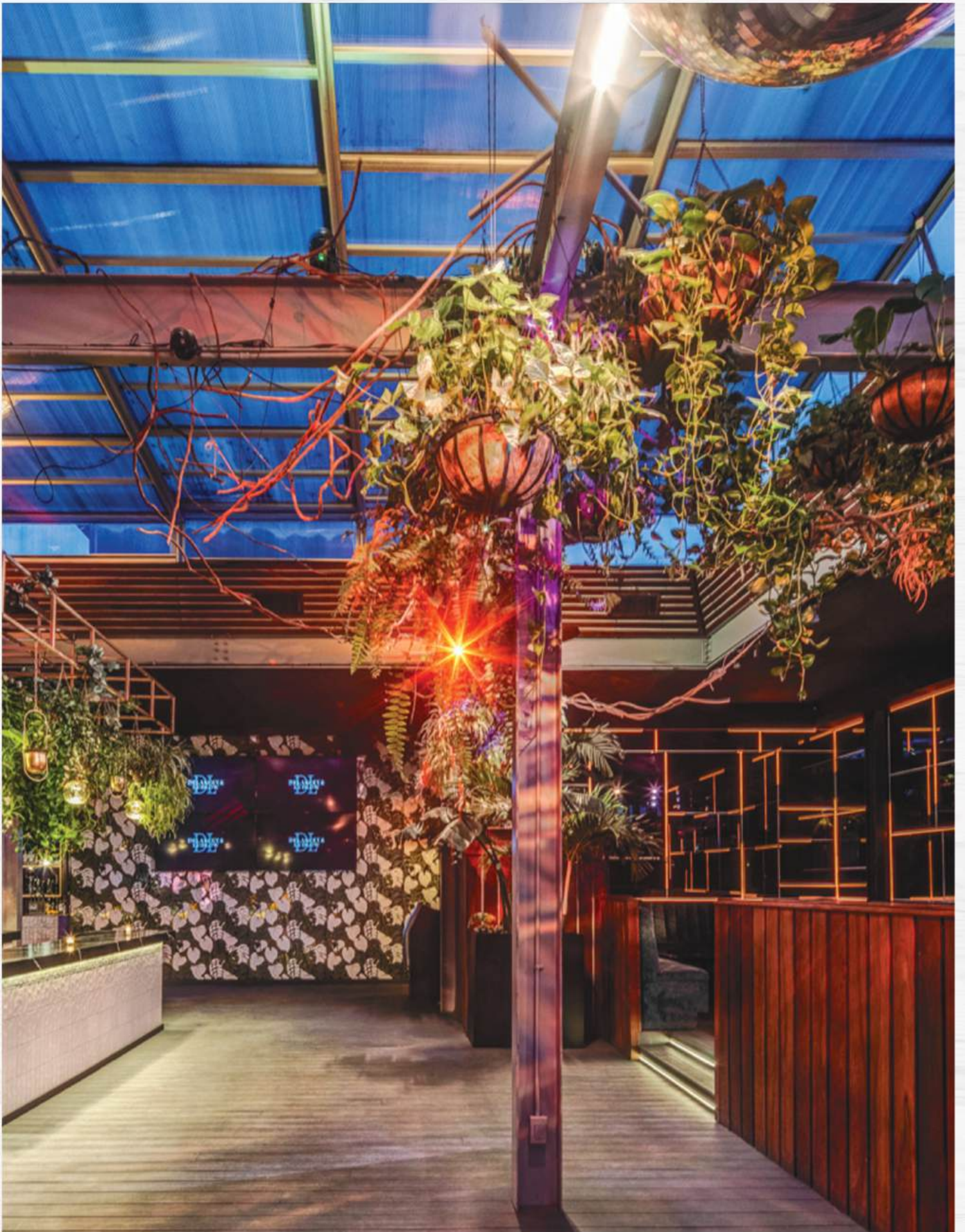
With its unparalleled setting and versatility, the rooftop lounge at The DL is more than just a venue—it's an escape in the heart of the Lower East Side, making it the perfect destination for an extraordinary event.

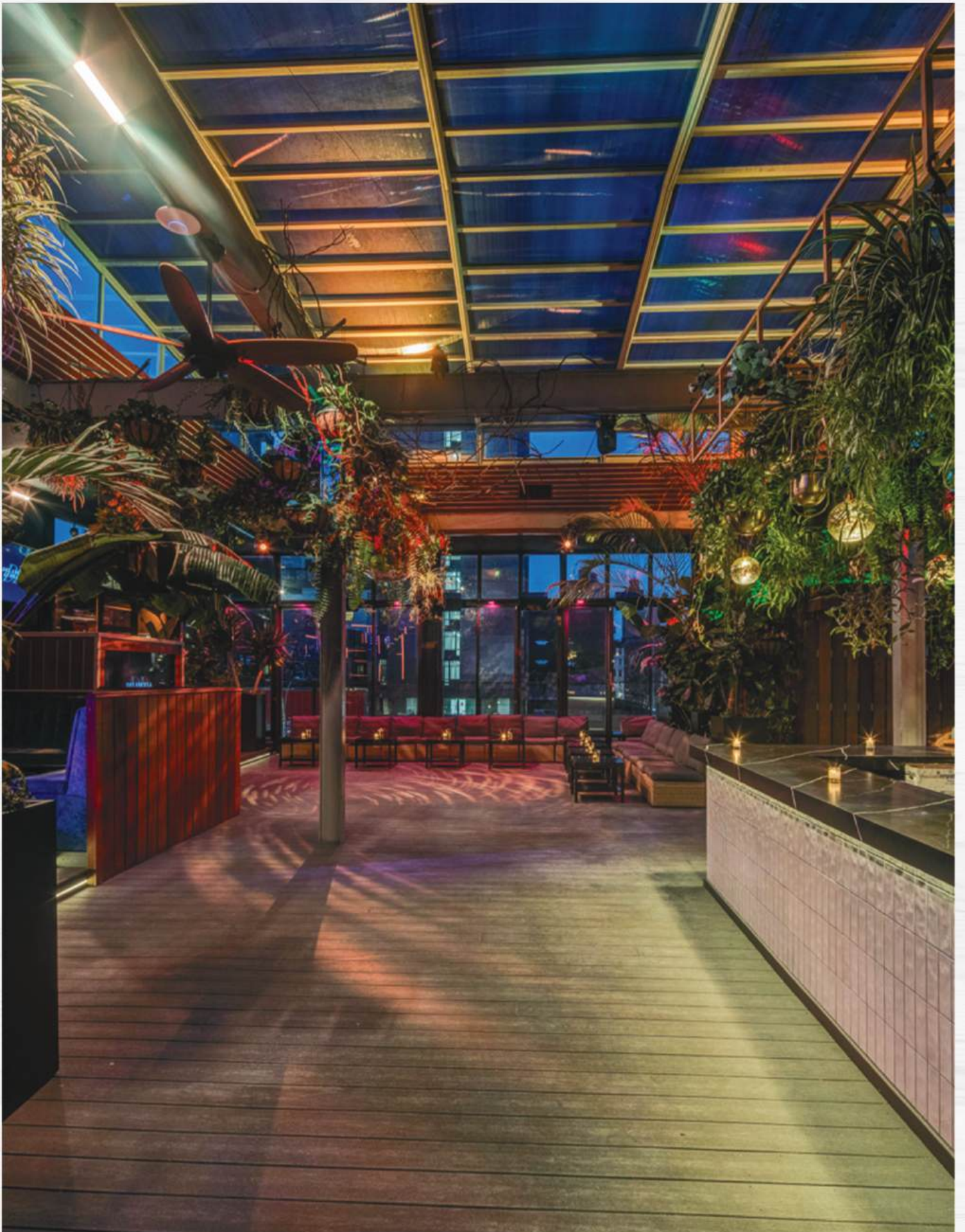
The Rooftop

THIRD FLOOR

















The Lounge

SECOND FLOOR



SECOND FLOOR LOUNGE

The Second Floor Lounge is a stylish and versatile space, perfect for intimate gatherings, engagement parties, birthday celebrations, and corporate events. Featuring a DJ booth with a customizable screen, a spacious bar, cocktail seating, and private restrooms, this lounge offers both comfort and sophistication.

Conveniently accessible through the Ludlow Street entrance, the lounge can stand alone as a private event space or be combined with the rooftop for a multi-level experience with additional room and bar access. Whether you're hosting a lively celebration or an elegant soirée, the Second Floor Lounge provides a dynamic setting tailored to your needs.







The Restaurant

FIRST FLOOR



DINING ROOM

Step into the first-floor dining room, home to Le Jardin Bistro, where elegance meets comfort in a warm and inviting setting. Beneath glittering crystal chandeliers, guests can enjoy a refined yet relaxed ambiance, perfect for any gathering.

Our executive chef team crafts a menu that puts a modern spin on timeless flavors, with a variety of options available to accommodate dietary preferences. The space can be used independently or combined with the other floors to create a seamless, multi-level event experience tailored to your needs. A setting designed to delight and inspire!



Beer Wine and House Spirits

Beer & Wine Option Available*

\$60 | Person for Two-Hours

\$25 | Person each Additional Hour

INCLUDES ALL BEERS, HOUSE WINE, CHAMPAGNE, HOUSE SPIRITS, BOTTLED WATER, & SOFT DRINKS

BOTTLED BEER

Amstel Light
Brooklyn Lager
Budweiser
Corona
Heineken
Stella Artois

High Noon
White Claw
Coors Light
Angry Orchard
Goose Island

HOUSE WINE

Seasonal availability of red and white selections.

Standard Spirits

Select Standard Option Available*

\$70 | Person for Two-Hours

\$30 | Person each Additional Hour

INCLUDES ALL BEERS, UPGRADED WINES, CHAMPAGNE, MID-LEVEL BRANDS, BOTTLED WATER & SOFT DRINKS

VODKA

Absolut
Stoli
Tito's
Ketel
One

WHISKEY|BOURBON

Crown Royal
Jack Daniel's
Jameson
Bulleit Bourbon & Rye
Maker's Mark

TEQUILA

JAJA
Espolon
Del Maguey
Altos
Teremana

SCOTCH

Dewar's

GIN

Bombay
Tanqueray

RUM

Bacardi
Captain Morgan
Malibu

Premium Spirits

Select Premium Option Available*

\$80 | Person for Two-Hours

\$35 | Person each Additional Hour

INCLUDES ALL BEERS, UPGRADED WINES, PREMIUM BRANDS, BOTTLED WATER, RED BULL & SOFT DRINKS

VODKA

Belvedere
Grey Goose
Ciroc

WHISKEY|BOURBON

Woodford Reserve
Knob Creek
Four Roses

TEQUILA

Patron
Don Julio
Casamigos
Il Legal

SCOTCH

Glenlivet
Glenmorangie
Johnnie Walker Black
Macallan 12

GIN

Hendrick's
Monkey 47
Malfy

- > ALL PACKAGES REQUIRE A TWO-HOUR MINIMUM AND AT LEAST THIRTY PARTICIPANTS
- > SHOTS & DOUBLES ARE NOT INCLUDED IN ANY PACKAGE
- > HOUSE OR CUSTOM SPECIALTY COCKTAILS MAY BE ADDED TO ANY PACKAGE FOR AN ADDITIONAL COST

*Please Inquire with your Sales Manager For Pricing

Savory

Choice of 5 - \$35 per person
Choice of 6 - \$41 per person
Choice of 7 - \$45 per person
(4-5 pieces per guest, per hour)
GF - Gluten Free | V - Vegan
NF - Nut free | VG - Vegetarian

MEAT:

Prime Beef Sliders *smoked mozzarella, yuzu mayo* NF

Pigs in the Blanket *honey mustard sauce* NF

Beef Empanadas NF

Spicy Korean Beef *cucumber and yogurt sauce* GF · NF

Steak Tartare *in savory cup* NF

Veal Dumplings *steamed or seared chipotle mayo* NF

CHICKEN:

Asian Style Chicken Kebabs GF · NF

Chicken Quesadillas *chipotle mayo* NF

Chicken Meatballs GF · NF

Smoked Chicken Skewers GF · NF

SEAFOOD:

Smoked Salmon Pinwheels NF

Coconut Shrimp *sweet chili sauce* GF

Tuna Tartar GF · NF (By Request)

Mini Crab Cakes *mustard aioli* NF

Creamy Shrimp Salad NF

Savory

Choice of 5 - \$35 per person
Choice of 6 - \$41 per person
Choice of 7 - \$45 per person
(4-5 pieces per guest, per hour)
GF - Gluten Free | V - Vegan
NF - Nut free | VG - Vegetarian

Cheese Arancini NF · VG

Spinach & Cheese Empanadas NF · VG

Red & Yellow Tomato Bruschetta V · NF · GF (By Request)

Kale Vegetable Dumpling VG · NF · V

Vegetable Spring Rolls VG · NF · V

Caprese Skewers V · NF · GF

Black Truffle Mac & Cheese Tartlets NF · VG

Trio of Hummus Cups *garlic roasted pepper, pumpkin* VG · NF · V

Classic Deviled Eggs GF · VG · NF



BUFFET 1

CHOICE OF - 1 SALAD, 1 PASTA, 1 ENTREE, 1 SIDE & 1 DESSERT - \$45 PER PERSON

BUFFET 2

CHOICE OF - 1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT - \$55 PER PERSON

Salad

Tuscan Kale and Apple Salad

almonds, cranberries, pumpkin seeds, champagne mustard dressing **GF · VG · V**

Caesar Salad

pecorino croutons, anchovy dressing **NF · VG**

Southwest Quinoa Salad

roasted vegetables, tomatoes, charred corns, black beans **NF · GF · VG · V**

Grilled Vegetable Salad **NF · GF · V**



Pasta

(GF Pasta by request)

Wild Mushroom Ravioli **NF · VG**

Cavatelli Bolognese **NF**

Chicken Alfredo Linguine **NF**

creamy sauce with pecorino cheese

Penne Alla Vodka **NF · VG**

fresh tomato, basil extra virgin olive oil

Seafood Bucatini **NF**

salmon, shrimps, clams, caper sauce

BUFFET 1

CHOICE OF - 1 SALAD, 1 PASTA, 1 ENTREE, 1 SIDE & 1 DESSERT - \$45 PER PERSON

BUFFET 2

CHOICE OF - 1 SALAD, 1 PASTA, 2 ENTREES, 2 SIDES & 1 DESSERT - \$55 PER PERSON

Entree

Chicken Fajita *mixed bell peppers, charred onions, jalapenos, flour tortilla and sour cream sauce* **NF**
(GF by request)

Roasted Salmon *citrus and dill sauce* **NF · GF**

Roasted Filet of Beef **NF · GF**

Eggplant Parmesan *mozzarella cheese, basil marinara*

Braised Beef Ragout *with winter vegetables* **NF · GF**

Miso Glazed Cod **GF**

Organic Boneless Chicken Breast *creamy mustard sauce* **NF**

Vegetable Lasagna *mushrooms, seasonal vegetables, fresh mozzarella cheese* **NF · VG**

Sides

Fingerling Potatoes *rosemary, thyme, garlic* **NF · GF · VG · V**

Mixed Vegetables *cauliflower, broccoli, peppers*

Garlic Mashed Potato

Haricot Vert Garlic Olive Oil **NF · GF · V**

Sweets

Mini Cupcakes

Mini Cheesecakes

Assortments Macaroons

Vegan Berry Cake

Pistachio Cannoli

INTERNATIONAL & DOMESTIC CHEESE BOARD

• \$250 | • \$350

- Chef's selection of Three Cheeses, grapes, olives, assorted crackers **NF** • **V** • **VG** (By Request)
- Chef's selection of Five Cheeses, grapes, olives, assorted crackers **NF** • **V** • **VG** (By Request)

CHARCUTERIE

• \$250 | • \$350

- Chef's selection of three cured meats, olives, assorted crackers **NF** • **GF** (By Request)
- Chef's selection of five cured meats, olives, assorted crackers **NF** • **GF** (By Request)

LARGE CHEESE & MEAT COMBO

\$650

Chef's selection of five cheeses, five cured meats, grapes, olives, assorted crackers **NF** • **GF** (By Request)

CRUDITES

\$175

Sliced & whole raw vegetables, balsamic vinaigrette & ranch dressing **NF** • **GF** • **VG** • **V** (W/ Balsamic Sauce)

CHICKEN LOLLIPOPS

30 PCS | \$125

honey sriracha sauce **NF** • **GF** (By Request)



Pasta Station

Your Choice of (3) Pastas | \$20 per person

Pasta Station *(Gf available upon request)*

Penne alla Vodka **NF**

Cheese Tortellini In Creamy Sauce **NF**

Wild Mushroom Ravioli **NF · VG**

Garganelli Pomodoro Sauce **NF · V**

Cavatelli Bolognese **NF**

Seafood Bucatini *salmon, shrimps, clams, caper sauce* **NF**

Sliders Station

Your Choice of (2) Burgers | \$22 per person

Prime Beef Sliders *smoked mozzarella, yuzu mayo* **NF**

Crispy Chicken Sliders *chipotle mayo* **NF**

Pulled Pork Sliders *house made BBQ sauce, coleslaw* **NF**

Short Ribs Sliders *spicy mayo, cheese sauce* **NF**

Vegetarian Sliders *roasted seasonal vegetables, pesto aioli* **NF · V**

Ham & Cheese Sliders **NF**

Taco Station **NF · GF**

Your Choice of (2) Tacos | \$22 per person

Birria (beef)

Pulled Pork

Roasted Chicken

Fish

Vegetarian

All tacos Accompanied with corn tortilla, pico de gallo, guacamole and chips

Sushi Roll Station

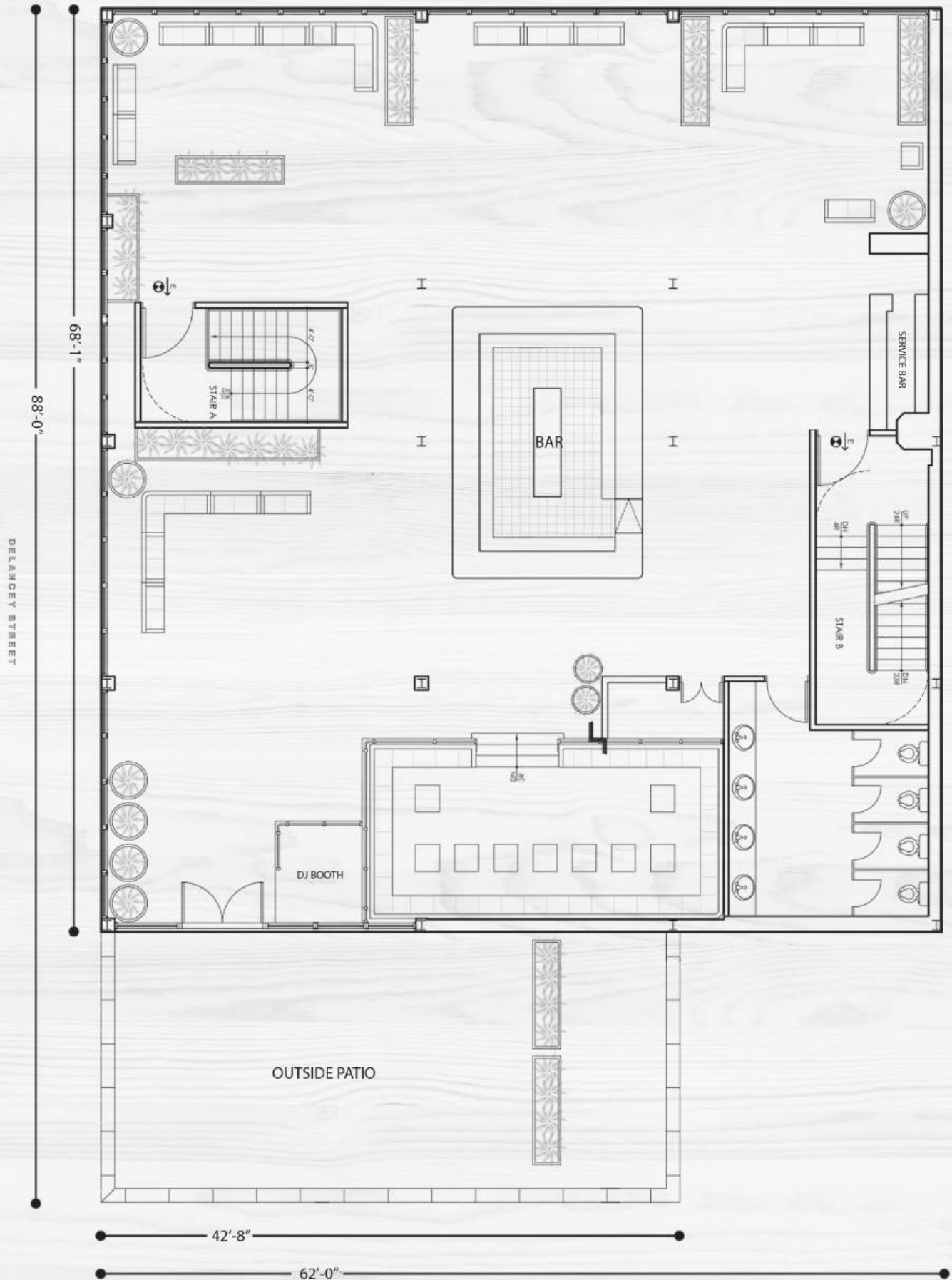
\$24 per person

Please inquire for available selections



ROOFTOP

LUDLOW STREET



FAQ's

BOOKING

A proposal for all costs will be furnished upon request. Depending on your outline, a 50% deposit is required to confirm your event. The remaining payment is due seven (7) days in advance of your event.

STAFFING

On all private and special events, The DL pays our staff a per hour rate well above the minimum wage. The administrative charge is for the administration of the banquet, special function, or package is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided service to the guests. Should you choose to pay a gratuity in addition to their per hour rate, please contact us and we will accommodate your request.

RENTALS

Rental costs fluctuate depending on your needs and the requirements of the space. Upon request of the proposal, you can receive and estimate of rental charged based on the given parameters of your event.

AUDIO & VISUAL

You can find our AV specifications on the designated page. If you have any specific requirements or would like to hire one of our in-house DJs for an extra fee, kindly reach out to your sales representative for further assistance.

STORAGE

The DL will hold basic decor the morning of your event day and up to one day past your event date. Anything left past that date will be disposed of if not previously arranged with your Sales Manager.

THE DL VENUE TECH SPECS 2024

ROOFTOP

FOH:

Behringer XR18 console [16 inputs, 8 outputs] Tablet remote control

PA:

Top - (22x) RCF Compact M10

Subs - (4x) Bag End D12E-I Infrasub

(1x) Yorkville LS1004B (under DJ Booth)

MONITORS:

(1x) 12" powered wedge

MICROPHONES:

(2x) Shure Wireless

(1x) Shure SM58 Wired

DJ SETUP ROOFTOP:

1 fixed coffin (with computer stand) containing:

(2x) Pioneer CDJ2000nexus2 (CD inputs)

(2x) usb hub for serato HID control

(1x) Pioneer DJM 900nexus2 dj mixer

AVAILABLE AT REQUEST:

(2x) Technics SL1200 MK-2

We do not provide needles, nor headphones

PERIPHERAL:

xlr, edison, powerstrips, stage boxes as needed

AUDIO PROCESSING:

Ashly Protea 24.24

PC remote control

Audio mirroring between floors

VIDEO:

(1x) 2x2 paneled 170" x 73" Video Display

(1x) 75" Display (Above DJ Booth)

(1x) 75" Display (Inset in DJ Booth)

*Please advance content in
MP4, MOV, WMV for Videos
IMG, JPG, JPEG, PNG, for images*

SECOND FLOOR LOUNGE

PA:

Top - (6) QSC E110

Subs - (1) JBL JRX200 (under DJ Booth)

DJ SETUP:

(1x) Pioneer XDJ-XC dj controller (Serato, Rekordbox, USB Flash drive compatible)

PERIPHERAL:

xlr, edison, powerstrips, stage boxes as needed

VIDEO:

(1x) 2x2 paneled 170" x 73" Video Display

(1x) 75" Display (Above DJ Booth)

(1x) 75" Display (Inset in DJ Booth)

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