

Rooftop Lounge & Event Space

THE DL

DELANCEY & LUDLOW

Event Deck

2026



Welcome To

THE DL

The DL is a staple of the Lower East Side nightlife and event scene, operating at its finest as a fully flexible, multi-level venue. Each floor offers a distinct atmosphere and can be booked individually or combined to create one cohesive, multi-room experience.

The venue is ideal for a wide range of events – from corporate gatherings and brand activations to milestone celebrations, weddings, networking receptions, and large-scale private parties. The flexibility of the space allows for intimate gatherings on a single floor or dynamic, flowing events across multiple levels. At the crown of the venue is the Rooftop Lounge, surrounded by lush live greenery and a fully retractable roof. Below, the Lounge on the second floor offers a more intimate, high-energy setting, while the first-floor dining room, home to Le Jardin Bistro, provides an elegant restaurant atmosphere beneath crystal chandeliers.

Each level features its own bar, integrated sound system, and distinct personality, allowing events to be tailored with precision while maintaining a seamless experience throughout the entire venue.

The Rooftop

THIRD FLOOR



ROOFTOP LOUNGE

The Rooftop Lounge is the signature space of The DL and one of the most sought-after event venues on the Lower East Side. Designed for year-round use, the rooftop features a fully retractable roof, allowing the space to seamlessly transition between open-air and climate-controlled depending on the season and weather.

Surrounded by lush live trees and greenery, the rooftop creates a striking indoor-outdoor atmosphere that feels elevated yet inviting. The natural elements soften the urban setting and provide a visually impactful backdrop for both daytime and evening events.

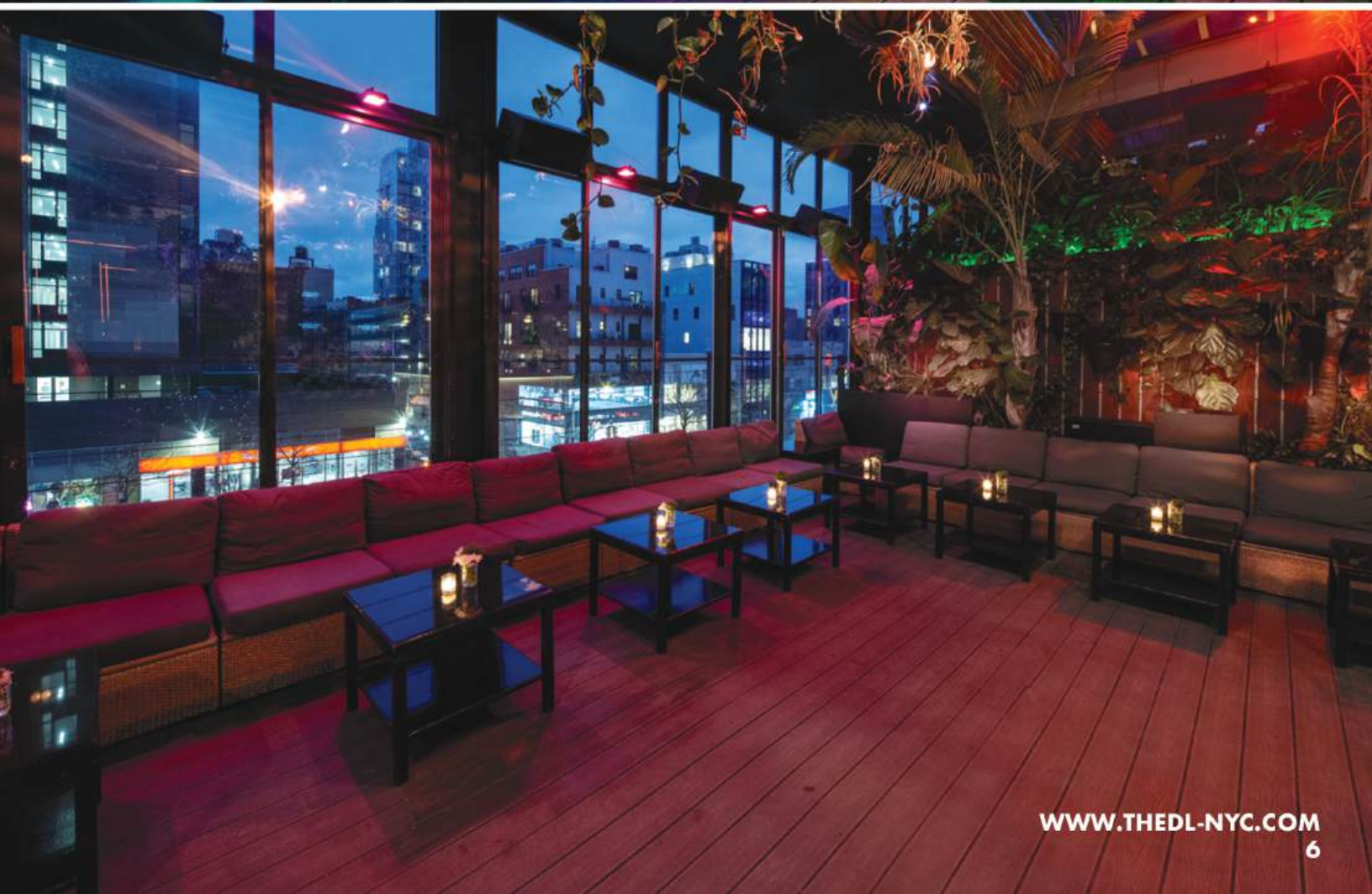
The space includes a large central bar, DJ booth, state-of-the-art lighting, and multiple integrated screens for branding, slideshows, or custom visuals. A small outdoor deck area extends the footprint of the space, offering fresh air access while maintaining the energy of the main lounge.

The Rooftop Lounge is well suited for corporate events, weddings, engagement parties, milestone birthdays, networking receptions, and large-format private celebrations. It can operate independently or in combination with the lower floors for a fully immersive multi-level event experience.















The Lounge

SECOND FLOOR



THE LOUNGE

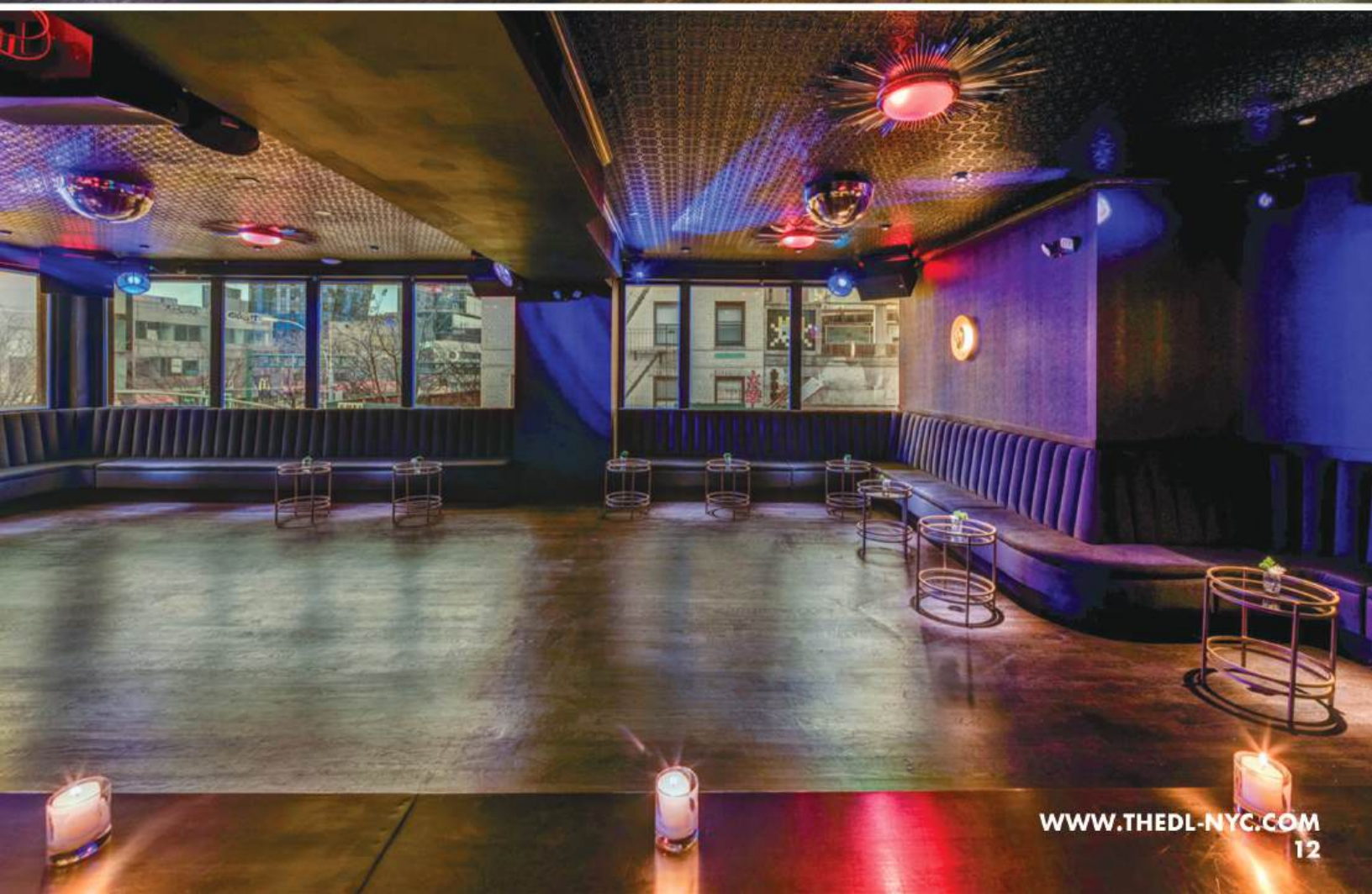
The Lounge is a stylish and versatile private event space, ideal for milestone birthdays, engagement parties, corporate gatherings, networking events, and intimate celebrations.

Featuring a large central bar, perimeter seating, DJ booth with a customizable screen, and private restrooms, the lounge delivers both comfort and functionality in a high-energy setting.

The space is easily accessed via the Ludlow Street entrance and can operate fully private or in conjunction with the rooftop for a multi-level experience. Its layout makes it particularly popular for events in the 50-125 guest range, offering an intimate atmosphere while still allowing room for dancing and social flow.

The built-in AV capabilities, customizable DJ booth screen, and flexible bar structures make The Lounge a seamless option for both social and corporate events.







The Restaurant

FIRST FLOOR



LE JARDIN BISTRO

Located on the first floor, Le Jardin Bistro offers a refined yet welcoming restaurant setting that can be booked independently or combined with the upper floors for a multi-level event experience.

A popular destination for brunch and dinner events, the dining room features soaring ceilings, crystal chandeliers, and a large central bar that anchors the space. The layout can be adapted to accommodate seated dinners, cocktail-style receptions, or a combination of dining and dancing.

Our culinary team delivers modern bistro-style cuisine with menus designed to suit a variety of event formats, dietary needs, and service styles.



Beer Wine & House Spirits

Beer & Wine Option Available*

\$70 | Person for Two-Hours

\$30 | 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*

\$80 | Person for Two-Hours

\$35 | Person each Additional Hour

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

VODKA

Absolut
Tito's
Bond Street

WHISKEY|BOURBON

Crown Royal
Jack Daniel's
Jameson
Bulleit
Maker's Mark

TEQUILA

Espolon
Altos
Del Maguey

SCOTCH

Dewar's

GIN

Bombay
Tanqueray

RUM

Bacardi
Captain Morgan
Malibu

Premium Spirits

Select Premium Option Available*

\$90 | Person for Two-Hours

\$40 | Person each Additional Hour

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

VODKA

Belvedere
Grey Goose
Ketel One

WHISKEY|BOURBON

Woodford Reserve
Knob Creek

TEQUILA

Patron
Don Julio
Casamigos

SCOTCH

Glenlivet
Johnnie Walker Black
Macallan 12

GIN

Hendrick's
Monkey 47

- > 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

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

Mini Meatball Sliders *marinara, mozzarella* NF

Steak Skewers *chimichurri* GF · NF

CHICKEN:

Asian Style Chicken Kebabs GF · NF

Chicken Quesadillas *chipotle mayo* NF

Chicken Meatballs GF · NF

Smoked Chicken Skewers GF · NF

Chicken Satay GF · NF

Mini Chicken & Waffles 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

Rock Shrimp Tempura NF

Spicy Tuna Tartare on Cucumber GF · NF

Mini Fish Tacos (+3 pp) GF · NF

Mango Shrimp Skewers (+3 pp) GF · NF

VEGETARIAN:

Cheese Arancini VG · NF

Spinach & Cheese Empanadas VG · NF

Tomato Bruschetta V · NF

Kale Vegetable Dumplings VG · V · NF

Vegetable Spring Rolls VG · V · NF

Caprese Skewers GF · VG · NF

Black Truffle Mac & Cheese Tartlets VG · NF

Trio of Hummus Cups VG · V · NF

Classic Deviled Eggs GF · VG · NF

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)

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

Mesclun Greens

herb vinaigrette GF · VG · V · NF

Endive, Apple & Walnut

Roquefort, champagne vinaigrette VG

Classic Caesar

croutons on side VG

Salade Niçoise-Inspired

tuna optional



Pasta

(GF Pasta by request)

Wild Mushroom Ravioli VG

Cavatelli Bolognese NF

Penne Alla Vodka VG

fresh tomato, basil extra virgin olive oil

Rigatoni Pomodoro VG · V

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

Roasted Salmon *citrus and dill sauce* GF · NF

Roasted Filet of Beef GF · NF

Eggplant Parmesan *mozzarella cheese, basil marinara* VG

Herb-Roasted Chicken Breast *creamy mustard sauce* GF · NF

Beef Bourguignon NF

Sides

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

Garlic Mashed Potato VG · NF

Haricot Verts NF · GF · V · VG

French Fries

Sweets

Mini Cupcakes

Mini Cheesecakes

Cookies & Brownie Bites

Vegan Berry Cake V · VG

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

\$500

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 (Gf available upon request)

Your Choice of (3) Pastas | \$22 per person

- Penne alla Vodka **NF · VG**
- Rigatoni Pomodoro **NF · V**
- Cavatelli Bolognese **NF**
- Wild Mushroom Ravioli **NF · VG**

Sliders Station

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

- Prime Beef Sliders *classic condiments* **NF**
- Crispy Chicken Sliders *chipotle mayo* **NF**
- Vegetarian Sliders *roasted vegetables, mozzarella* **NF · VG**

Latin Street Station **NF · GF**

Your Choice of (2) Proteins | \$24 per person

- Chicken Tinga
- Carne Asada
- Roasted Vegetables **V · VG**

All Accompanied with Warm Tortillas, Salsa & Crema

Mediterranean Mezze Station **NF**

\$18 per person

- Hummus **V · VG**
- Baba Ghanoush **V · VG**
- Feta **VG**
- Olives **V · VG**
- Pita Bread

Flatbread Station

\$22 per person

- Margherita **VG**
- Truffle Mushroom **VG**
- Sausage & Peppers
- Prosciutto & Arugula

BRUNCH BUFFET | \$55 Per Person*Bakery And Starters*GF - Gluten Free | V - Vegan
NF - Nut free | VG - VegetarianAssorted Croissants, Muffins & Breakfast Breads **NF · VG**
Seasonal Fresh Fruit Display **NF · V · GF · VG***Salads*Mesclun Greens *herb vinaigrette* **NF · V · GF · VG**
Salade d'Endives *apple, walnut, Roquefort* **VG**
Classic Caesar *croutons on side* **VG**
Shaved Vegetable Salad *lemon vinaigrette* **NF · V · GF · VG***Breakfast Classics*Scrambled Eggs with Chives **GF · VG**
Crispy Bacon **GF · NF**
Breakfast Sausage **GF · NF**
Buttermilk Pancakes *maple syrup* **VG · NF**
Stuffed French Toast *mascarpone, berries* **VG · NF***Brunch Entrees* (Choice of 2)Baked Omelette Paysanne *ham, gruyère, mushrooms* **GF**
Croque Monsieur Bake *ham, gruyère, béchamel*
Roasted Chicken Thighs *herbs, garlic* **GF · NF**
Brunch Burger Sliders *short rib-brisket blend* **NF***Add-Ons*Deconstructed Steak & Eggs (+\$5 per person) **GF · NF**
Build-Your-Own Omelette Station (+\$10 per person)

THE DL VENUE TECH SPECS 2024

ROOFTOP

AUDIO SYSTEM:

14x Passive RCF point source speakers powered by ASHLY amplification
1x Passive GK 2x18 subwoofer
2x BagEnd 2x12 subwoofers
1x Active EV 12" DJ monitor
1x Shure SM58 wired microphone
2x Shure SLXD wireless systems

DJ EQUIPMENT:

2x CDJ2000NXS2
1x DJM900NXS2 mixer
USB hub available

LIGHTING:

Moving head washes, beams, blinders, spots & strobes
WMX-1 controller
Preset scenes available

VIDEO:

vMix-based video switcher
Accepts MP4, MOV, WMV, JPEG, PNG formats

DISPLAYS:

75" screen above DJ
75" screen inset in DJ booth
Four 75" panels configured as one 185" main display

SECOND FLOOR LOUNGE

AUDIO:

6x Passive QSC speakers powered by QSC amplification
1x Shure SM58 wired microphone

DJ:

XDJ-XZ controller

LIGHTING:

Moving head fixtures
MyDMX5 control

VIDEO:

75" screen inset in DJ booth

EVENT ADD-ONS

DJ:

3-4 Hour Event – \$500
Additional Hour – \$250

PHOTO BOOTH:

\$350 per hour
2-hour minimum

COAT CHECK:

\$150 per attendant

FROZEN DRINK MACHINE:

Please inquire

For additional offerings and custom entertainment requests, please inquire.

FAQ's

BOOKING

A customized proposal will be provided based on your event details. A 50% deposit is required to confirm your date. The remaining balance is due 10 days prior to the event.

FOOD & BEVERAGE MINIMUMS

Minimums may be met through hosted bar packages, pre-selected menus, guest purchases, or a combination of all three. There is no guaranteed guest count required for minimum spends. If the minimum is not met by the conclusion of the event, the remaining balance plus tax and administrative fees will apply.

STAFFING & ADMIN FEE

The administrative fee covers operational costs, including staff paid at hourly rates above minimum wage. It is not a gratuity. If you would like to leave additional gratuity, we are happy to facilitate that.

AUDIO & VISUAL

In-house sound, DJ booth, microphones, and screens are available. A full equipment list is provided on the following page. Outside DJs are permitted. An AV technician fee will apply to all events.

ROOM RENTALS & CONFIGURATION

A room rental fee may be imposed if the scope of the event requires additional staffing, custom bar programming, or significant room reconfiguration, including removal or relocation of existing tables and furniture.

STORAGE & DELIVERIES

Limited storage is available. Deliveries may be accepted 1-2 days prior with advance coordination. All policies are detailed in the contract.

ROOFTOP

LUDLOW STREET

