

WEDDING

MENU PACKAGE

CREDIT: WHITE PEAR PHOTOGRAPHY



10 Desbrosses St. – New York, NY – 212.625.2600

www.tribecarooftopnyc.com

TR + 360°

Tribeca Rooftop | Tribeca 360°

WELCOME HOSPITALITY

Upon arrival, guests will be served Champagne, White Wine, and Sparkling Water



CEREMONY



COCKTAIL HOUR

Hors D'oeuvres – Selection of eight

TO BE PASSED BUTLER STYLE

Grilled Baby New Zealand Lamb Chops | *Minted Cilantro Chutney (Gf)*

Seared Shrimp | *Saffron Aioli (Gf)*

Cosmopolitan Mini Burger | *Cheddar, Boston Lettuce, Tomato Onion Compote, Brioche Bun (Bacon Optional)*

Grilled Hudson Valley Foie Gras | *Apple Feuilletine, Thyme, Aged Balsamic Glaze*

Grilled Cheese Sandwich | *Tomato Fennel Bisque Shooters (V)*

Vegetarian Reubens | *Mushrooms, Red Cabbage, (V)*

Lobster Truffle Mac And Cheese

Peking Duck Spinach Crepe | *Hoisin Plum Sauce*

Marinated Hanger Steak | *Rosemary Croustade, Horseradish Cream*

Classic Maryland Crab Cake | *House Remoulade*

Bacon Wrapped Bay Scallops | *Maple Glaze*

Thai Chicken Satay | *Spicy Peanut Sauce*

Shrimp Ceviche | *Asian Spoon (Gf)*

Eggplant Disc | *Chèvre, Tomato, Pesto (V)*

Chicken & Waffles | *Maple Butter*

Caviar Toast | *Crème Fraîche, Chilled Vodka Shots*

Trio Of Seasonal Gazpachos | *(V) (Gf) (Vegan)*

Minted Cucumber And Honeydew

Cantaloupe And Orange

Strawberry, Watermelon, Tomato, And Jalapeno

Crispy Panko Shrimp | *Mango Chili Sauce*

Spanakopita | *Fig Mostarda (V)*

Butternut Parsnip Bisque | *Frizzled Leeks (Gf) (V) (Vegan)*

Cheddar Sea Salt Cheese Puffs | *Gougeres (V)*

Shimeji Mushrooms | *Asian Spoon (V) (Vegan)*

Avocado And Bacon | *Multigrain Bread*

Franks In Blanket | *Stout Mustard*

Petite Smoked Salmon Crostini | *Caviar, Brioche Rounds, Lemon Dill Cream*

Apple Feuilletine | *Brie And Candied Walnut (V)*

Vegetarian Spring Roll | *Sweet Chili Aioli (V) (Vegan)*

Mini Long Island Lobster Roll | *Tarragon, Lemon Zest*

Pulled Chicken Tacos | *Guacamole, Sour Cream*

Pulled Guinness Braised Short Rib | *Purple Peruvian Potato, Sour Cream*

Tuna Cruda | *Sesame Cone, Lemon Cream Zest*

Mahi Mahi Taco | *Tropical Fruit Salsa (Gf)*

Eggplant Caponata | *Rosemary Croustade (V) (Vegan)*

Vegetable Tartar | *Cucumber Round (Gf) (V) (Vegan)*

Manchego And Fig | *Raisin Nut Bread*

Aloo Gobi | *Turmeric Yogurt*

Asian Summer Roll | *Fresh Mango (V) (Vegan)*

COCKTAIL STATIONS

Mediterranean Table

Charcuterie And Pate Board | Cornichons
Grain Mustard, Pickled Onions
Artisanal Cheeses | Dried Fruits, Honeycomb, Grape Clusters,
Local Breads, Crackers
Dip Duo | Baba Ghanoush, Hummus, Pita Chips,
Naan Bread, Lavash, Grissini
Marinated Mozzarella and Heirloom Tomato Salad
Moroccan Spiced Olive Blend
Crudit  Board | Point Reyes Bleu Cheese Dip
Ancient Grain Salad | Quinoa, Barley, Roasted Beets, Baby
Kale, Sunflower Seeds, Herb Dressing
3 Bean Salad | Wax Beans, Haricot Verts, Kidney Beans, Pickled
Shallot, Shaved Fennel, Orange Vinaigrette
Roasted Vegetable Platters | Asparagus, Variegated Eggplant,
Heirloom Cauliflower
Tomato Cucumber Salad | Pickled Red Onion
Fresno Pepper, Parsley
Orecchiette Pasta Salad | Dry Cured Olives, Roasted Red
Peppers, Artichoke Hearts, Oregano Dressing

Sushi & Sashimi Bar

Authentic Japanese Sushi Bar
Hand-Rolled by Sushi Chefs
California Roll, Spicy Tuna Roll, Salmon Avocado Roll
Shrimp Tempura Roll, Vegetable Roll, Dynamite Roll,
Rainbow Roll
Splendid Roll, Tuna, Salmon, Hamachi, Unagi
Black Sushi | Forbidden Rice
Seaweed Salad

Dim Sum Station

Crispy Vegetable Spring Rolls
Pot Stickers | Chicken
Steamed Shumai | Shrimp, Vegetable, Beef, Mushroom
Edamame
ACCOMPANIED BY:
Wasabi, Ginger, Soy Sauce, Ponzu Sauce

CLIENT'S CHOICE OF ONE:

Smoked Fish & Caviar Table

Smoked Scottish Salmon and Pastrami Salmon Served With Trio of American Caviars, Paddlefish,
Whitefish, And Salmon Roes
Whitefish Salad on Cucumber Medallions
With Classic Accompaniments of Diced Onions, Capers, Fresh Horseradish,
Grated Hardboiled Egg, Lemon & Dill,
Dark Pumpernickel Toast Points and Buckwheat Blinis
OSETRA CAVIAR AVAILABLE AT MARKET PRICE

OR

Raw Bar

Jumbo Shrimp, Blue Point Oysters, Little Neck Clams, Snow Crab Claws
And Steamed Mussels, Fried Calamari
Served With Traditional Cocktail Sauce And Mignonette Sauce & Lemon Wedges

INCLUDED WITH BOTH:

Martini Bar

A Selection Of Top Shelf Spirits Available To Make Your Favorites:
Manhattan, Negroni, Gimlet, Cosmopolitan, Espresso
Dirty, Gibson, & Classic Martinis

SEATED DINNER

First Course

CLIENT'S CHOICE OF ONE

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SPRING / SUMMER MENU OPTIONS

Maryland Crab Cake

Haystack Root Vegetables, Lemon Ginger Vinaigrette, Affilla Cress

Rainbow Baby Kale Caesar Salad

Herbed Sourdough Croutons, Architectural Parmesan Crisp

Roasted Portobello Mushroom Salad

Wild Greens, Oven Roasted Tomatoes, Asparagus Spears, Crumbled Goat Cheese, Pomegranate Seeded Vinaigrette

Asian Salad

Asian Greens, Baby Greek Oak, Pickled Cucumber, Frizzled Shallots,
Watermelon Radish Chip, And Black Garlic Sesame Vinaigrette

Summer Salad

Boston Bibb Lettuce, Watermelon Base, Mango, Apple & Feta, White Peach Vinaigrette

Shrimp, Asparagus, & Avocado Salad

Baby Heirloom Tomatoes, Mache, Citrus Vinaigrette

Heirloom Tomato And Baby Arugula Salad

With Shaved Reggiano Parmesan Cheese And White Balsamic Vinaigrette

Fresh Burrata & Heirloom Tomato Salad

Crystallized Basil, Micro Arugula, And Molecular Balsamic Glaze

Watermelon, Greek Feta, And Heirloom Tomato Tower

Baby Arugula, White Balsamic Vinaigrette

Sungold Tomatoes, And Fresh Figs

Shaved Fennel, And Sherry Vinaigrette

Grilled White Asparagus And Baby Arugula

With Toasted Hazelnuts, Shaved Aged Manchego, And White Truffle Vinaigrette

Heirloom Tricolor Cauliflower

Watermelon Radish, Spiraled Carrot, And Caper Vinaigrette

SEATED DINNER

First Course

CLIENT'S CHOICE OF ONE

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FALL / WINTER MENU OPTIONS

Maryland Crab Cake

Mesclun, Endive And Radicchio, Charred Corn Relish, Roasted Tomato Vinaigrette

Rainbow Baby Kale Caesar Salad

Herbed Sourdough Croutons, Architectural Parmesan Crisp

Poached Anjou Pear Salad

Julienned Red & Yellow Beets, Mesclun Greens, Pine Nuts,
Citrus Vinaigrette

Winter Salad

Boston Lettuce, Roasted Red & Golden Tomatoes, Moroccan Olives, Frizzled Onions, Petite Olive Crisp
Roasted Tomato Base, Sherry Vinaigrette

Asian Salad

Asian Greens, Baby Green Oak, Pickled Cucumber, Frizzled Shallots, Watermelon Radish Chip, And Black Garlic Sesame Vinaigrette

Roasted Portobello Mushroom Salad

Wild Greens, Oven Roasted Tomatoes, Asparagus Spears, Crumbled Goat Cheese, Pomegranate Seeded Vinaigrette

Heirloom Tomato And Baby Arugula Salad

With Shaved Reggiano Parmesan Cheese And White Balsamic Vinaigrette

Roasted Plum & Red Oak Leaf Lettuce Salad

With Shaved Fennel, Italians Plums, Gorgonzola, Raspberry Walnut Vinaigrette

Fresh Burrata & Heirloom Tomato Salad

Crystallized Basil, Micro Arugula, And Molecular Balsamic Glaze

Mediterranean Salad

Blood Oranges, Israeli Couscous, Ratatouille Timbale, Curly Frisse, Blood Orange Vinaigrette

Roasted Cauliflower

Spiced Chick Peas, Roasted Tomato & Fennel Vinaigrette

Boston Greens

Sundried Moroccan Olives, Roasted Tomatoes, Red Onions Herbed Vinaigrette

Heirloom Tricolor Cauliflower

Watermelon Radish, Spralled Carrot, Raisins, Caper Vinaigrette

Sungold Tomatoes, Fresh Figs

Shaved Fennel, Sherry Vinaigrette

SEATED DINNER

Main Course

CLIENT'S CHOICE OF TWO

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SPRING / SUMMER MENU OPTIONS

Grilled Filet Mignon

Served With Shitake Mushroom Jus,
Garlic Mashed Potatoes, Steamed Haricot Verts, Potato Wafer
Garnish

Pan Seared Filet Mignon

Pommes Anna, Crispy Brussel Sprouts, Thyme Sprig

Steak House Filet

Caramelized Cipollini Onions
Roasted Fingerling Potatoes
Creamed Spinach And Steak Sauce

Guinness Braised Short Rib

Crispy Oyster Mushrooms, Rutabaga Puree

Seared Striped Bass

Served With Chervil Spring Pea Risotto
Pan Roasted Baby Carrots
And Meyer Lemon Beurre Blanc

Maple Glazed Chilean Sea Bass

Spinach & Quinoa, Burst Cherry Tomatoes
Saffron Beurre Blanc, Frizzled Leeks

Herb Roasted Chilean Sea Bass

Spring Pea Risotto, Grilled White Asparagus
Meyer Lemon Beurre Blanc

Roasted Miso Chilean Sea Bass

Wasabi Mashed Yukons, Twice Cooked Green Beans
Wasabi Crème

Grilled Mediterranean Branzino

White Cauliflower Puree, Sautéed Beet Tops

Roasted Miso Black Cod

Baby Bok Choy, Ginger Soy Broth
Crispy Shitakes, Sweet Drop Peppers

Black Truffle Crusted Scottish Salmon

Cauliflower Puree, Haricots Vert, Yuzu Jus

Grilled Salmon Dusted With Fennel Pollen

Red Lentils & Frizzled Leeks
Shaved Fennel

Grilled French Chicken Breast With Fennel

Served Over Artichoke Risotto With Light Saffron Broth,
Black Olive Tapenade

Seared French Breast Of Chicken

With Truffled Spring Pea Risotto, Roasted Baby Carrots,
Lemon Chervil Sabayon

Roasted French Breast Of Chicken

With Rosemary, Garlic And Truffle Honey, Served With Creamy
Wild Mushroom Polenta,
Seasonal Wild Greens, Fig Mostarda

Vegetarian Entrees Upon Request:

Sesame Crusted Tofu

Baby Bok Choy, Green Curry Broth, Shimeji Mushrooms

Creamy Polenta Cakes

Served On A Bed Of Chunky Tomato Sauce, Sautéed Wild Mushrooms And Mascarpone Cream

Seared Cauliflower Steak

Brunoise Of Root Vegetables, Golden Raisins, Turmeric Glacé

Grilled Vegetable Napoleon

Wild Mushroom Polenta

Heirloom Carrot Risotto

Olive Oil Braised Beluga Lentils, Cashew Pesto, Pea Tendrils

SEATED DINNER

Main Course

CLIENT'S CHOICE OF TWO

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FALL / WINTER MENU OPTIONS

Grilled Filet Mignon

Chimichurri, Minted Fava Bean Puree,
And Pomegranate Kernels

Grilled Filet Mignon

Served With Au Poivre, Potatoes Au Gratin, Steamed
Asparagus Spears, Frizzled Onions

Pan Seared Filet Mignon

Pommes Anna, Crispy Brussel Sprouts, Thyme Sprig

Steak House Filet

Caramelized Cipollini Onions, Roasted Fingerling Potatoes,
Creamed Spinach & Steak Sauce

Guinness Braised Short Rib

Crispy Oyster Mushrooms, Rutabaga Puree

Seared Striped Bass

Chervil Spring Pea Risotto, Pan Roasted Baby Carrots
Meyer Lemon Beurre Blanc

Maple Glazed Chilean Sea Bass

Butternut Squash Rissoto, Maple Gastrique, Crispy Beets

Roasted Miso Chilean Sea Bass

Wasabi Mashed Yukons, Twice Cooked Green Beans
Wasabi Crème

Grilled Mediterranean Branzino

White Cauliflower Puree, Sautéed Beet Tops

Roasted Black Cod

Roasted Apple, Shallot, & Parsnip Puree
Haystack Spring Veggies, Ume Plum Sauce

Roasted Miso Black Cod

Baby Bok Choy, Ginger Soy Broth
Crispy Shitakes, Sweet Drop Peppers

Roasted Arctic Char

Served With Garnet Mashed Potatoes Steamed Asparagus,
'Ancienne' Mustard Cream Sauce

Black Truffle Crusted Scottish Salmon

Cauliflower Puree, Haricots Vert, Yuzu Jus

Grilled Salmon Dusted With Fennel Pollen

Red Lentils & Frizzled Leeks
Shaved Fennel

Porcini Crusted Salmon

Served With Fennel Slaw And Garlic Mashed Potatoes With
Meyer Lemon Chervil Aioli & Cilantro Oil

Roasted French Breast Of Chicken

Rosemary, Garlic And Truffle Honey, Served With Creamy Wild
Mushroom Polenta,
Seasonal Wild Greens, Fig Mostarda

Roasted French Chicken Breast

Served With Dried Cranberry Jus, Acorn Squash And
Mini Petit Pan Vegetables

Vegetarian Entrees Upon Request:

Grilled Vegetable Napoleon

Wild Mushroom Polenta

Sesame Crusted Tofu

Baby Bok Choy, Green Curry Broth, Shimeji Mushrooms

Creamy Polenta Cakes

Served On A Bed Of Chunky Tomato Sauce, Sautéed Wild Mushrooms & Mascarpone Cream

Seared Cauliflower Steak

Brunoise Of Root Vegetables, Golden Raisins, Turmeric Glacé

Heirloom Carrot Risotto

Olive Oil Braised Beluga Lentils, Cashew Pesto, Pea Tendrils

WEDDING CAKE

~ Wedding Cake

We will provide a creative custom-designed cake consisting of layers of moist, European-style sponge cake alternating with fillings to reflect your unique style and vision.

Your wedding cake will be the ultimate finale to your wedding celebration, with the following flavors and fillings to choose from:

Cake Flavors

Vanilla, Chocolate, Red Velvet, Carrot, Chocolate Chip Vanilla Cream

Cake Fillings

Whipped Cream, Butter Cream, Pastry Cream (Vanilla or Chocolate), Cannoli (Plain or Chocolate Chips), Mousse (Vanilla, Chocolate or Raspberry), Pudding (Vanilla or Chocolate), Fruit (Raspberry, Strawberry, Lemon, Etc.), Cream Cheese, Fresh Fruit, Couer La Crème (Blend of Cream Cheese & Grand Marnier)

Cake Icing

Fondant, Chocolate Ganache, Butter Cream

ACCOMPANIED BY

An Individual Dark Chocolate Cup
Filled With Häagen Dazs Vanilla Ice Cream and Mixed Seasonal Berries

TO BE DISPLAYED ON EACH TABLE

Chocolate-Dipped Strawberries
Mini Petit Fours
Mini Black and Whites from Duane Park Patisserie

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Premium Grade Colombian Brewed Coffee
(Regular & Decaffeinated)
Espresso, Cappuccino, and Premium Cordials
Assorted Regular and Herbal Teas



WINE & CHAMPAGNE

OPEN BAR

~

A Premium Selection Of Name-Brand Liquor

Signature Cocktails

Sterling Vintners Collection Chardonnay & Estancia Cabernet Sauvignon Paso Robles

Mumm's Cuvee Napa Valley

Bottled Beer (Stella Artois, Brooklyn Lager, Heineken, Amstel Light, Corona,
Coors Light, Budweiser, Bud Light, Seasonal Brooklyn, Guinness & Heineken Zero)

Assorted Sodas & Juices, Pellegrino Water

UPGRADES

Apogee Events Inc. would like to offer you the option of upgrading
the wine and champagne package selections for your special day.

If you are interested in a specific vintage of a wine or champagne that is not listed below,
please inform the sales manager of your request.

WINE UPGRADES

\$18.00 Per Person

PLEASE SELECT ONE RED AND ONE WHITE WINE FROM THE LIST BELOW:

RED WINE

Antinori Peppoli Chianti
Banfi Chianti Classico
Catena Malbec
Francisan Cabernet Sauvignon
Joel Gott 815 Cabernet Sauvignon
Decoy Red Zinfandel
E. Guigal Côtes du Rhône
Kenwood Russian River Valley Pinot Noir

WHITE WINE

Kim Crawford Sauvignon Blanc
Rodney Strong Chalk Hill Chardonnay
Willamette Vally Pinot Gris
Santa Margarita Pinot Grigio
Louis Jadot Pouilly Fuisse
Sonoma Cutrer Russian River Chardonnay

Champagne Selections and Pricing Available Upon Request

***ALL PRICES LISTED ABOVE ARE SUBJECT TO 8.875% SALES TAX**

PRICING SCHEDULE

ADDITIONAL 8.875% NEW YORK STATE SALES TAX WILL BE ADDED TO THE BELOW PRICING:

TRIBECA ROOFTOP

Friday Evening

Minimum of 195 Guests

2024: Priced @ \$295.00 per Person

2025: Priced @ \$300.00 per Person

Saturday Evening

Minimum of 200 Guests

2024: Priced @ \$385.00 per Person

2025: Priced @ \$395.00 per Person

Sunday Evening

Minimum of 175 Guests

2024: Priced @ \$295.00 per Person

2025: Priced @ \$300.00 per Person

Prime Months at Tribeca Rooftop

Saturday Evening in May, June, September and October with a Minimum of 200 Guests

2024: Priced @ \$415.00 per Person

2025: Priced @ \$420.00 per Person

TRIBECA 360°

Friday Evening

Minimum of 175 Guests

2024: Priced @ \$250.00 per Person

2025: Priced @ \$260.00 per Person

Saturday Evening

Minimum of 200 Guests

2024: Priced @ \$330.00 per Person

2025: Priced @ \$340.00 per Person

Sunday Evening

Minimum of 160 Guests

2024: Priced @ \$250.00 per Person

2025: Priced @ \$260.00 per Person

Ceremony Fee : \$1,500.00

Prices Subject To Change

Any Sunday that falls on a holiday weekend will be priced according to our Saturday evening rates.

Service Staff

The TR + 360° team will be outfitted in a uniform navy-blue suit.

A dedicated event manager will service the operational details and manage the run of show.

1 – Server for every 10 Guests

1 – Bartender for every 40 Guests

1 – Maître D'

4 – Captains

Restrooms will be attended to every hour to ensure cleanliness throughout the event.

IN THE ABOVE QUOTE, THE FOLLOWING ITEMS WILL BE INCLUDED:

Location, Menu, Staff, Door Person, Premium Open Bar, Pin Spotting for Dinner Tables; In- House Tables, In- House Linen, In-House Chairs, In-House Silverware, In-House China, In-House Glassware, Votive Candles

Valet Option

Valet Parking will be Provided at an Additional \$4,100.00 – Max of 50 Cars.

Plus 8.875% New York State Sales Tax

AUDIO, VISUAL & LIGHTING

PLEASE CONTACT FOR QUOTE

AV Workshop is our exclusive in-house sound, video, staging and lighting vendor.
Together we are committed to providing the best AV solutions with excellent, friendly service at fair and competitive prices.



Please contact Joshua Young directly for all of your sound, video, staging and lighting questions.

Joshua Young
Director of Technology
Phone: 212.901.9969
Cell: 917.808.5428

Email: jyoung@avworkshop.com | Website: www.avworkshop.com

PREFERRED VENDORS

We are pleased to present the following preferred vendors.

We have worked closely with them in the past and feel that their expertise will ensure a professionally executed event.

FLORISTS AND DESIGNERS

Cornucopia Flowers

Dorothy Pfeiffer
212.594.8944
www.cornucopiaflowers.com

Carlos Rivas Events and Production

917.647.5574
www.carlosrivasnyc.com

Dejuan Stroud Inc.

DeJuan Stroud
212.431.9099
www.dejuanstroud.com

Fleurs NYC

Jessica Wolvek
917.968.4493
www.fleursnyc.com

Stonekelly

Marco Olmi or Jen Stone
212.245.6611
www.stonekelly.com

Frank Alexander NYC

Frank Alexander
212.677.5176
www.frankalexandernyc.com

MUSIC AND ENTERTAINMENT

Hank Lane Music

Ian Magid
212.767.0600
www.hanklane.com

Creations Music

Steven Troy
212.579.0096
www creationsmusic.com

Time Machine

Joe Corey
1.800.2.Say.I.Do
www.2sayido.com

Around Town

Adam Michaels
917.679.8636
www.aroundtownent.com

DISK JOCKEYS

Total Entertainment

Marc Jason
212.684.0060
www.totalentertainment.com

Allen Dalton Productions

Allen Dalton or Marc Sebastian
212.935.4000
www.allendalton.com

Hank Music + More Than Music

Phil Karatzia
732.580.0443
www.morethanmusic.biz

Mercury Entertainment

Marlon Morris
718.760.0101
www.mercuryentertainment.com

PHOTOGRAPHY

Stak Studios

Steven Stak
718.908.6753
www.getstak.com

Danny Weiss Photography

Danny Weiss
646.957.7306
www.dannyweissphoto.com

Aneé Atelier

Gina Esposito or Sheena Meekins
631.553.6343
www.aneeatelier.com

Andy Gaines Photography

Andy Gaines
+44 7799 265834
www.andygaines.com

Roey Yohai Photography

Roey Yohai
718.796.3822
www.reoeyyohaiphotography.com

VIDEOGRAPHY

Milk & Honey Productions

Dorene Silver
212.725.0014
www.milkandhoneyproductions.com

Video By Louis Anthony

Louis Anthony
856.778.3676
www.videobylouisanthony.com

Moon & Back Co

[@moonandbackco](https://www.instagram.com/moonandbackco)
Moon & Back Co x Tribeca Rooftop
hello@moonandback.co

HAIR AND MAKEUP

Beautini

Brittany Lo
845.242.5637
www.beautinibyblo.com

Styles On B

Stacy Pitt
646.233.2125
www.stylesonb.com

Filis Forman

212.580.0687
www.filisforman.com

HOTELS

The Roxy Hotel

212.519.6637
2 Avenue of the Americas
New York, NY 10013

Sixty Soho

212.431.0400
60 Thompson Street
New York, NY 10012

The Beekman

212.233.2300
123 Nassau Street
New York, NY 10038

Arlo

646.828.8674
231 Hudson Street
New York, NY 10013

The Dominick

212.842.4511
246 Spring Street
New York, NY 10013

Fouquet's New York

917.965.2600
456 Greenwich Street
New York, NY 10013

Soho Grand Hotel

212.965.3000
310 W Broadway
New York, NY 10013

ModernHaus Soho

646.770.8720
27 Grand Street
New York, NY 10013

Smyth Tribeca

917.997.2700
85 West Broadway
New York, NY 10007

Conrad New York Downtown

212.945.0100
102 North End Avenue
New York, NY 10282

New York Marriott Downtown

212.385.4900
85 West Street at Albany Street
New York, NY 10006

PARKING

Manhattan Parking Group (MPG) 34 Desbrosses Street | 212.490.3460



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