

OFFSITE™

A PRIVATE MEETING **AND** EVENT SPACE

52 WEST 39 STREET
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www.goOFFSITE.com

Designed and wired to inspire creativity and optimize productivity, OFFSITE was literally built from the ground up with the perfect gathering in mind. From the state-of-the-art A/V system to the comfortable yet versatile decor, this sprawling, 3-story enclave offers the ideal backdrop for your next board meeting, brainstorming session, focus group, product launch or social event.



INCLUDED STANDARD WITH YOUR RENTAL

all our A/V including two 60", one 70" and one 80" LED TVs; a 70" digital smart board; iMac desktops; conference phone; wireless mics; high-speed WiFi; live camera feeds; and seamless integration and connectivity throughout the entire space

access to all three levels

a fully-stocked beverage refrigerator with waters, sodas and juices

snacks like candies, chips and fresh fruit

coffee, tea, and Nespresso

select office supplies including pads, pens and whiteboard markers to use on our floor-to-ceiling whiteboard walls

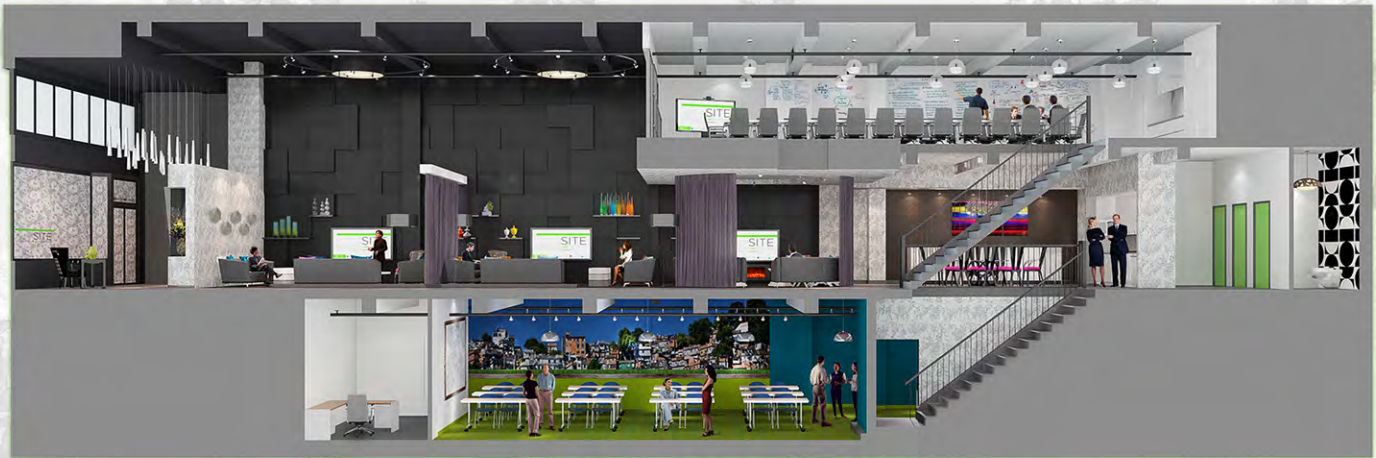
on-call host and experienced staff



CENTRALLY LOCATED IN THE HEART OF MIDTOWN MANHATTAN

and a short walk from just about any subway station
B•D•F•M at 40th and 6th (Bryant Park)
N•Q•R at B'way between 40th (Times Square)
4•5•6 at Park Ave and 41st (Grand Central)





WEST TO EAST CROSSSECTION



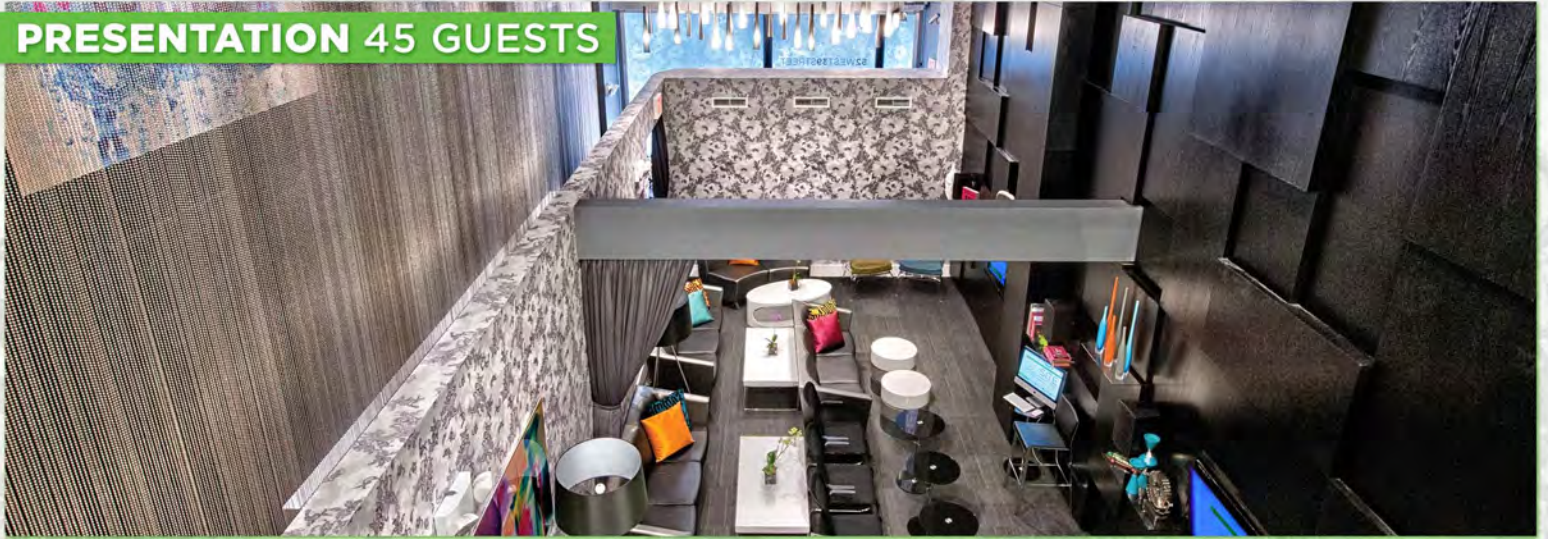
EAST TO WEST CROSSSECTION

CROSSSECTION

MAIN FLOOR SETUPS



PRESENTATION 45 GUESTS



LOUNGE 30 GUESTS



PRESENTATION 60 GUESTS



PRESENTATION UP TO 100 GUESTS



*RENTALS REQUIRED AT AN ADDITIONAL COST

ROUNDS UP TO 65 GUESTS



*RENTALS REQUIRED AT AN ADDITIONAL COST

MEZZANINE SETUPS



CONFERENCE 30 GUESTS



**BREAKOUT PODS
UP TO 4 PODS OF 8**



**ROUNDTABLE DISCUSSION
UP TO 18 GUESTS**



**LARGE GROUPS
2 PODS OF 10**



**CUSTOMIZE IT!
EXTRA TVs, ROUNDS...**



**RENTALS REQUIRED AT AN ADDITIONAL COST*

UNDERGROUND SETUPS

CLASSROOM 30 GUESTS



**BREAKOUT PODS
UP TO 7 PODS OF 4**



**ROUNDTABLE DISCUSSION
UP TO 28 GUESTS**



**U-SHAPE SEATING
UP TO 30 GUESTS**



**BRAINSTORM SESSIONS
HAVE FUN WITH IT!**



OFFSITE™

EVENT SERVICES



BREAKFAST OPTIONS

THE MANAGER \$15/person

- Variety of Fresh Bagels
- Assorted Breakfast Pastries
- Seasonal Fresh Fruit Salad
- Cream Cheese & Butter

THE DIRECTOR \$35/person

- Assorted Fresh Bagels & Pastries
- Seasonal Fresh Fruit Salad
- Breakfast Egg Wraps (veggie available)
- Yogurt Parfaits (with granola & fruit)
- Hot Oatmeal Bar

THE EXECUTIVE \$45/person

- Assorted Fresh Bagels & Pastries
- Seasonal Fresh Fruit Salad
- Scrambled Eggs (with Bacon or Sausage, Roasted Potatoes & Toast)
- Yogurt Parfaits (with granola & fruit)

À LA CARTE minimum order of 10 guests

- Bagel, Pastries \$12.50/person
- Yogurt Parfaits \$8/person
- Seasonal Fresh Fruit Salad \$7.50/person
- Smoked Salmon Platter \$25/person
- French Toast or Pancakes \$25/person
- Scrambled Eggs (w/ above sides) \$20/person
- Side of Potatoes, Bacon or Sausage \$5/person
- Hot Oatmeal Bar \$10/person

ADDITIONAL SNACKS

\$10/person choose four!

- Popcorn • Cracker Jacks • Pretzels
- Dried Fruit • Assorted Nuts • Trail Mix
- Chips & Salsa • Pita Chips & Hummus

GOURMET CHEESE PLATTER \$15/person

A selection of imported and domestic cheeses, served with crackers, fruit and additional garnishes

SANDWICH PACKAGE

\$35/person includes variety of sandwiches, two accompaniments, sliced fruit and an assorted sweets tray

(choose up to 6 sandwiches)

POULTRY

- Grilled Chicken with fresh mozzarella and roasted veggies on sourdough
- Honey Balsamic Chicken with spinach, smoked mozz and roasted tomato puree
- Buffalo Chicken with chopped celery and bleu cheese
- Chicken Caesar with grana padano and croutons on a grilled flatbread
- Chicken Milanese lightly fried with ricotta, tomato, arugula and a balsamic glaze
- Southern Fried Chicken with cheddar, corn and homemade ketchup
- Turkey Special with romaine, bacon, red onion, tomato and roasted garlic mayo
- Smoked Turkey with romaine and sun-dried tomato on a pizza bread
- Turkey Apple Salad with celery, cranberries and mayo on a grilled brioche
- Classic Egg Salad with lettuce and tomato

MEAT

- Italian salami, provolone, pepperoni, mozzarella, mortadella, sweet peppers and oil
- Cubano pulled pork, ham, swiss, pickles and mustard on a pressed torta
- Marinated Sliced Sirloin with crispy onions and soy glaze in a wrap
- Ham & Brie with honey mustard on black bread
- Roast Beef with romaine and horseradish sauce
- Corned Beef lean, served on rye
- Pastrami sliced thin, served on rye

SEAFOOD

- White Tuna with dill, celery, carrots, lettuce and mayo
- Salmon Salad with dill, capers, cucumber, red onion and dijon aioli on pumpernickel
- Grilled Shrimp with avocado, pico de gallo and lettuce on a tortilla
- Maine Lobster Roll with celery and garlic aioli on a soft potato roll
*available on Fridays only!

VEGETARIAN (ask about Vegan options)

- Roasted Mediterranean Veggies with goat cheese, spinach and balsamic
- Vegetable Bahn Mi with pickled veggies, crispy noodles and a hoisin-sriracha aioli
- Buffalo Cauliflower with romaine, shredded celery and bleu cheese
- Portobello Mushroom with fresh mozzarella, sautéed spinach and crispy onions
- Mozzarella Caprese with tomato, arugula, EVOO, salt and pepper
- "ALT" avocado, lettuce and tomato on seven grain bread
- Eggplant Milanese lightly fried with arugula, sun-dried tomato and a citrus glaze

(choose 2 accompaniments)

SALADS

- Mixed Greens assorted greens, tomato, carrot, cucumber and fresh herbs
- Traditional Caesar herbed croutons, grated grana padano and caesar dressing
- Grilled Pears & Goat Cheese with mesclun and sun-dried cherry vinaigrette
- Baby Arugula with sun-dried tomato, roasted eggplant, onion and honey balsamic
- Iceberg Lettuce Wedge with bacon, avocado, tomato and bleu cheese puree
- Verde baby arugula and spinach with roasted broccoli, string beans, grapes, asparagus

PASTA & GRAINS

- Pasta of the Day daily options vary based on seasonal availability
- Penne with Sautéed Spinach with sun-dried tomato and roasted garlic olive oil
- Fusilli Caprese with fresh mozzarella, roasted tomato, basil and balsamic vinaigrette
- Cavatappi tri-color pasta topped with creamy garlic sauce and grana padano crisps
- Israeli Couscous diced tomato, baby greens, rice wine vinegar and moroccan spices
- Quinoa Pilaf with roasted vegetables, cilantro, lime and avocado oil

VEGGIES

- Seasonal Veggies roasted or steamed
- Broccoli & Grana oven roasted and tossed with grana padano and pepper
- Brussel Sprouts quartered and roasted, finished with a gremolata sprinkle
- Braised Bok Choy with ginger, shallots and vegetable oil
- Roasted Portobello Mushrooms with soy sauce, balsamic and clover honey
- Eggplant Au Gratin with shredded asiago, basil and sun-dried tomato

RICE & POTATOES

- Saffron Rice with garden peas and chopped tomato
- Wild Rice & Orzo with carrots, chives, toasted pine nuts and olive oil
- Roasted Herbed Potatoes red bliss potatoes with rosemary and EVOO
- Wedge Fries twice-fried, steak fry cut
- Truffle Mashed Potatoes milled idaho potatoes with butter and half & half
- Tater Tots served with ketchup ... why not?

EXTRA SIDES \$10/person (10 person minimum)

NOT THAT HUNGRY? \$25/person

includes variety of sandwiches, one side, fruit tray

HOT BUFFET PACKAGE

\$60/person includes choice of two hot entrees, two side dishes, a green salad, sliced fruit and an assorted sweets tray

(choose 2 entrees)

POULTRY

- **Herbed Chicken Paillard** with fresh herbs, roasted lemon squeeze and olive oil
- **Citrus-Glazed Chicken** with burnt orange glaze and wilted baby arugula
 - **Chicken Parmigiana** classically prepared
- **Tuscan "Brick" Chicken** deboned with crispy skin and fresh herbs
 - **Jumbo Turkey Meatballs** with zucchini bacatini
- **Turkey & Spinach Spirals** with julienne carrots and citrus-cranberry chutney

MEAT

- **Sliced Sirloin au Poivre** with mushrooms, roasted potatoes and a demi glaze
- **Beef Kebobs** with tri-colored sweet peppers in a mint-lime marinade
- **Sirloin Pizzaiola** topped with caramelized peppers, onions and mushrooms
 - **Balsamic Flank Steak** with onion frills and sautéed mushrooms

SEAFOOD

- **Five-Spiced Grilled Atlantic Salmon** with soy-ginger glaze
- **Salmon Gremolata** with spinach, lemon and parsley in a yogurt-dill sauce
 - **Pistachio-Crusted Striped Bass** in an orange-basil vinaigrette
- **Sesame-Crust Tuna** served rare with pickled ginger, wasabi crema and bok choy

VEGETARIAN (ask about Vegan options)

- **Vegetable Lasagna** with goat cheese bechamel in a tomato-basil sauce
- **Roasted Veggie, Basil & Goat Cheese Napoleon** with crispy pasta layer
 - **Stuffed Portobellos** with roasted peppers, smoked mozz and basil
 - **Zucchini Parmigiana** with fresh mozzarella in a tomato-basil sauce

(choose 2 accompaniments)

VEGGIES

- **Sautéed Spinach** with garlic, shallots and olive oil
- **Seasonal Vegetables** slow-roasted with basil, sea salt and pepper
 - **Carrots & Leeks** steamed with olive oil, sea salt and pepper
 - **String Beans** sautéed with mint and oil
- **Burnt Cauliflower** poached with salt, basil and garlic, then broiled with avocado oil

STARCHES

- **Saffron Rice** with garden peas and chopped tomato
- **Roasted Herbed Potatoes** red bliss potatoes with rosemary and EVOO
 - **Whipped Potatoes** milled idaho potatoes with butter and half & half
 - **Israeli Couscous** with saffron, tomato, greens and moroccan spices
 - **Quinoa Pilaf** with mushrooms, sliced asparagus and shredded spinach

(choose 1 salad)

SALADS

- **Mixed Greens** assorted greens, tomato, carrot, cucumber and fresh herbs
- **Traditional Caesar** herbed croutons, grated grana padano and caesar dressing
- **Romaine Hearts** with walnuts, dried cranberries and tomatoes in a dijon vinaigrette
- **Baby Arugula** with sun-dried tomato, roasted eggplant, onion and honey balsamic

ADD-ON PLATTERS

Each platter 'serves' approximately 20 guests. These are not recommended solely as a lunch option.

CRUDITE & DIP \$250

- **Fresh-from-the-Garden Vegetables** • Asparagus and Broccoli • Cherry Tomatoes
 - Baby Carrots, Celery, Red Peppers, Zucchini • Signature Dip

MEZE PLATTER \$350

- Tzatzki and Taramosalata • Sun Dried Tomato and Feta • Hummus and Olive Tapanade
 - Marinated Olives and Grilled Vegetables • Artichokes • Pita Points and Flat Bread

ANTIPASTO MISTO \$400

- Prosciutto Wrapped Asparagus • Sopressata Salami • Spicy Capicola
- Grilled Seasonal Vegetables • Grilled Vegetables • Herbed Mozzarella
- Aged Provolone • Roasted Red Peppers • Tuscan Brick Oven Breads

AMERICAN PIE \$500

- Crispy Chicken Skewers • Hamburger Sliders • Maryland Crab Cakes
- Buffalo Chicken Skewers • BBQ Shorts Ribs on Jalapeño Cheddar Biscuits
 - Honey Mustard Sauce • Bleu Cheese Dressing

PAN ASIAN \$500

- Fried Veggie Wontons • Steak Skewers • Lemongrass Shrimp Skewers • Sweet Chile Chicken Skewers • Asparagus Spears • Ginger Carrots • Spicy Peanut Dipping Sauce

PROVENCAL \$600

- Shrimp Scampi Skewers • Frenched Lamb Chops • Herbed Chicken Skewers
- Seasonal Grilled Vegetables • Goat Cheese Tartlets • Red Pepper Dipping Sauce

THEMED PACKAGES

Requires a 15-person minimum and at least 48 hours notice. Unfortunately, we cannot offer substitutions.

CREATE YOUR OWN SALAD BAR \$40/person

- **Grilled Chicken, Turkey Cubes and Tuna**
- **Mixed Greens**
- **Cucumber, Cherry Tomatoes, Carrots**
- **Chickpeas, Beets, Goat Cheese**
- **Mini Rolls**
- **Sliced Fruit Platter**
- **Assorted Sweets Tray**

BUILD YOUR OWN PROTEIN BOWL \$55/person

- **Sliced Steak, Grilled Chicken and Tofu**
- **Quinoa, Couscous, Spinach**
- **Roasted Tomatoes, Goat Cheese, Chickpeas**
- **Cucumber Dill Yogurt Sauce, Hummus**
- **Sliced Fruit Platter**
- **Assorted Sweets Tray**

MEXICAN FIESTA \$45/person

- **Chicken Fajitas, Ground Beef Tacos & Veggie Chili**
- **Shredded Cheese, Lettuce, Diced Tomatoes**
- **Corn, Black Bean & Salsa Picante**
- **Guacamole & Sour Cream** with tortilla chips
- **Rice & Beans**
- **Mixed Greens Salad**
- **Churros** with dulce de leche

SLIDERS & DOGS \$45/person

- **Assorted Sliders** french onion, southern fried chicken and beyond beef
- **Beef Hot Dogs**
- **Three Bean Salad**
- **Coleslaw**
- **French Fries**
- **Mixed Greens Salad**
- **Fruit Salad**
- **S'mores**

ITALIAN FEAST \$45/person

- **Chicken Parmigiana**
- **Eggplant Milanese**
- **Spaghetti Pomodoro**
- **Caesar Salad**
- **Garlic Pizzettes**
- **Cannolis & Cookies**

TASTE OF ASIA \$55/person

- **Chicken Stir Fry**
- **Salmon** with soy ginger glaze
- **Soba Noodles**
- **Braised Bok Choy**
- **Vegetable Spring Rolls**
- **Vegetarian California Rolls**
- **Pineapple-Lychee Skewers**

MEDITERRANEAN KEBOBS \$50/person

- **Chicken, Beef & Shrimp Kebobs** with grilled vegetables
- **Israeli Couscous**
- **Cucumber Chickpea Salad**
- **Hummus & Chips**
- **Sliced Fruit**

SUMMER BBQ \$60/person

- **BBQ Short Ribs** with citrus-tomato glaze
- **Southern Fried Chicken**
- **Macaroni & Cheese**
- **Three Bean Salad**
- **Potato Salad**
- **Homemade Biscuits**
- **Sliced Watermelon**
- **Blueberry Pie**