



ILA PENTHOUSE & ROOFTOP GARDEN



ILA PENTHOUSE & ROOFTOP GARDEN | CHELSEA
253 28TH STREET, PENTHOUSE
NEW YORK, NY 10001

www.ila-penthouse.com
212.661.8074

Located in the heart of Chelsea's Flower District, down the block from the New York Flower Market, our space is designed to suit the needs of the eco-minded community. With both indoor and outdoor spaces included, our venue is highly customizable for your next event.



BAR ROOM

This 1,200 sq ft. event space is the perfect venue for your next New York City party. Perfect for intimate dinner parties, cocktails parties, birthday celebrations, bridal and baby showers, corporate events and brand activations, our bar room can hold up to 50 guests.



THE SANCTUARY

With a total of 2,500 sq ft., our Sanctuary can accommodate up to 225 guests for weddings, birthday celebrations, bridal and baby showers, corporate events and brand activations. This NYC event space is highly customizable to your celebration needs.



ROOF DECK

With 4,000 sq ft of space, breathtaking city views, and a unique rooftop location, our venue is ideal for bridal parties, birthday parties, weddings, engagements, brand activations, and corporate events.

rates + info

2023 VENUE RATES

4 HR MIN (2 HR EVENT WITH 1 HR SETUP & 1 HR BREAKDOWN)
INCLUDES BAR ROOM, SANCTUARY & ROOFTOP GARDEN

\$600/HOUR VENUE RENTAL + \$2,600 FOOD & BEV MINIMUM =
\$5,000

WHAT'S INCLUDED

The penthouse comes with styled decor, lounge bar seating, plants, dinner and cocktail layout configurations for up to 225

- Prep kitchen and dishwasher
- Storage area
- Break-out rooms
- Adjustable lighting and ambiance settings
- AV company in-house for additional needs
- 3 Bathrooms
- Storage area
- Tables and chairs for up to 150 guests
- Linens, glassware, and flatware for up to 150 guests

catering menus

ILA Penthouse offers a range of food and beverage options to suit any occasion, from corporate meetings to intimate private dinners.

We use only the freshest, locally sourced seasonal ingredients to create delicious dishes and offer a wide selection of fine Italian desserts.

party boards

Each serving comes on a large platter and feeds up to 10

Cheese Board	150
The ILA Cheese Board contains over 2 lbs of cheese, one hard, one soft and one stinky, with accompanying crackers/breads and a variety of fruits and fruit spreads. The board feeds up to 6-10 easily.	
Crudité Board	150
The ILA Crudité board is loaded with a variety of sliced vegetables over ice, olives and crackers to take advantage of our sauces, which include hummus, tzatiki and spinach, to name a few.	
Meat Board	150
This ILA board comes with a variety of cured meats, thinly sliced, and is accompanied with bread, olive oil and other seasonally appropriate accompaniments.	
Cheese Focaccia Tray	65
Two thin layers of focaccia filled with stracchino cheese	
Extra Virgin Olive Oil Focaccia Tray	45
Traditional Focaccia from Genova topped with extra virgin olive oil	
Mini Sandwiches Tray	750
Tray of ten assorted mini sandwich rolls with turmeric and flax seeds, wheat germ, and olives & wheat germ filled with vegetables, mozzarella, and prosciutto.	

reception - hors d'oeuvres

Selection of three | one hour \$35/pp | two hours \$70/pp | three hours 105/pp Salad course and bread with butter can be delivered individually plated.

hot bites

À la carte plated and presented. Minimum of 20. Priced per guest

Fingerling Bites	12.50 pp
Bitesized potatoes baked with cheese and herbs, and finished with chipotle and gochujang accompaniment.	
Chicken & Waffle Bites	16.50 pp
Individual waffles with chicken, maple syrup and tabasco	
Pigs in Blankets	12.50 pp
With accompanying mustard and ketchup.	
Zucchini Medallions	10.50 pp
Sheet roasted zucchini medallions with parmesan cheese and herbs.	
Meatball Sliders	12.50 pp
Beef meatballs with marinara sauce and mozzarella cheese on mini brioche	

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Cold Bites

À la carte plated and presented. Minimum of 20. Priced per guest

Curry Chicken Salad Dollop of beautifully mixed chicken salad, with a hint of mango on cracker or lettuce leaf	12.50 pp
Roasted Beet Bite Bite sized roasted beet with goat cheese and herbs.	10.50 pp
Oysters & Clams on a halfshell Selection of oysters and/or clams on a halfshell with accompaniment.	24.00 pp
Caprese Skewers Baby mozzarella, baby tomatos and basil.	8.00 pp
Deviled Eggs Deviled Eggs with capers or tabasco	12.50 pp
Bib & Grapefruit Bib lettuce with grapefruit and dressed with a pickled red onion, mustard olive oil dressing	12.00 pp

salads

Individual or Family Style options available. Ingredients are sources from local producers in New Yoork Farmes Market

Mediterranean Cucumber, tomato, red onion, olives and feta cheese on baby arugula	12.00 pp
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desserts

Wide selection of fine Italian and French pastries, cakes, ice cream. Feed up to ten people

Assorted Italian Cookies Plate Selection of traditional pastry cookies: lemon bites, chocolate hazelnut cream filling, chocolate cookie, vanilla filling, traditional with almonds, strawberry marmalade. Feed up to ten people	40
Signature Fruit Cakes Wide selection of fine pastry cakes and tarts including walnut, hazelnut, lemon, mixed berries, apple. Choice of elderberry and raspberry lemon and ginger vegan tarts. 12 portions	50
Signature Chocolate and Cream Cakes Wide selection of fine pastry cakes including tiramisù, ricotta cake, black foorest, chocolate cake, red velvet, tres leches, ricotta cheesecake, strawberry cheesecake. 12 portions	60
Ice Cream Individual Portions Choice of coffee, pistachio, vanilla and cherries, mango, hazelnut chocolate, limoncello, mixed berries, amarena cherries. individual glass portions	10
Breakfast Pastry Tray ideal for corporate breakfast, it includes a wide choice of chocolate, cream, almond, jam croissants, assorted cookies, chocolate and cream doughnuts.	100

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Corporate and private meetings

Pastry Breakfast Croissant, doughnuts, coffee, tea, juice options completed with fresh fruits	20/pp
Savory Breakfast Meat and cheese accompanied by wide choice of bread, focaccia and crackers with coffee, tea, juice	25/pp
Private meetings lunch Private lunch catering in our bar room for up to 20 people. Choice of seasonal ingredients appetizer, main, dessert	starts at \$45/pp
Lunch and Dinner Plated Service Three-course specially designed menu with one of our private chefs. Up to 150 guests	starts at 75/pp
Family style shared meal Enjoy shared meals with friends and family in our beautiful sanctuary	starts at \$55/pp
Caviar and Oyster Tasting Price upon request	sq

spring and summer plant based menu

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appetizers

\$15 | Minimum of 20. Priced per guest

Mediterranean hummus with extravergin olive oil, mediterranean olives, basil & mint
Pita and crackers with Za'atar

Grilled heirloom tomatoes and zucchini
Roasted tomato, potatoes and zucchini platter with balsamic vinegar and seasonal herbs

Shitake mushrooms on cornmeal bed
Sautéed mushrooms on grilled cornmeal slices, topped with parsley, grind coriander, salt & pepper

Eggplant mousse
Rice Crackers, Mint & Pickles

entrée

\$35 | Priced per guest

Vegetable Tagine
Eggplant, peppers and mint

Chickpeas Wilde Rice
Marinated chickpeas with red rice, spinach, dried cranberries, toasted almonds, herb vinaigrette

Pasta with Pesto Sauce
Wheat flour fresh pasta with basil pesto and green beans topped with extra virgin olive oil

Plant based Sausage Ravioli
Gluten-free pasta filled with plant-based sausage topped with plant based cheese sauce

Falafel Meatballs
Chickpeas falafel meatballs with coconut tzatziki sauce

salads

\$15 | Priced per guest

Fennel and orange salad
With red onions and vinaigrette

House Verde Salad
Baby kale, baby arugula, grape tomatoes, cucumbers, house-made balsamic vinaigrette

desserts

\$10 | Priced per guest

Elderberry & Raspberry Vegan Tart

Lemon and Ginger Vegan Tart

Ice cream sorbetto, choice of blood orange, lemon, coconut, mango, mixed berries, peach, passion fruit, raspberry, strawberry. Topped with mint and seasonal fruit

fall and winter plant based menu

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appetizers

Baba ganoush

With pita bread and breadsticks

Grilled potatoes and zucchini

Roasted potatoes and zucchini platter with olive oil and seasonal herbs

Roasted carrots and parsnips

Lentils, bulgur, fried onions

Grilled tofu

In oil, miso, and rice vinegar

entree

Vegetable Tagine

Eggplant, peppers, zucchini, and mint

Chickpeas Wilde Rice

Marinated chickpeas with red rice, spinach, dried cranberries, toasted almonds, herb vinaigrette

Lentil risotto

Plant based Sausage Ravioli

Gluten-free pasta filled with plant-based sausage topped with plant based cheese sauce

Falafel Meatballs

Chickpeas falafel meatballs with coconut tzatziki sauce

salads

Cabbage salad

Kale, Brussels sprouts, butternut squash, cabbage with candied pecans, pomegranate arils and vinaigrette

House Verde Salad

Baby kale, baby arugula, roasted broccoli, sunflower seeds, house-made balsamic vinaigrette

desserts

Elderberry & Raspberry Vegan Tart

Lemon and Ginger Vegan Tart

Ice cream sorbetto, choice of blood orange, lemon, coconut, mango, mixed berries, peach, passion fruit, raspberry, strawberry. Topped with mint and seasonal fruit