



# KIMPTON ERA

MIDTOWN — NEW YORK

PRIVATE EVENTS & SPECIAL OCCASIONS



# *amasa*

## CONTEMPORARY LATIN STEAKHOUSE

Amasa Latin Steakhouse brings the bold, handcrafted spirit of Latin cuisine to Midtown New York. Designed for vibrant gatherings, the restaurant and private dining room pair a polished steakhouse experience with expressive Latin flavors, creating a setting that feels energetic, generous, and celebratory. From client dinners and corporate receptions to milestone gatherings, Amasa offers planners a distinctive Midtown venue with memorable food, spirited hospitality, and a strong sense of occasion. It is a place to gather around the table and say, "A la mesa, amigos."

### CAPACITIES

- Reception Full Buyout: 80 Seated & Standing
- Reception Semi-Private: 15-30 Seated & Standing
- Reception Large Party: 15 Seated & Standing
- Conference Full Day: 5-40 Seated & Standing

### FEATURES

- Latin-Inspired Steakhouse By Acclaimed Chef Chris Loeffl
- Striking Centerpiece Bar • Intimate and Exclusive Atmosphere
- Ideal For Corporate Dinners, Receptions, Celebrations, and Group Dining



# *bar amasa*

## MODERN TAQUERIA

Bar Amasa Taqueria is a lively private event setting within Kimpton Era Midtown New York, offering bold Latin flavors, spirited cocktails, and the vibrant ease of a modern taqueria. Designed for receptions, social gatherings, casual corporate events, and pre- or post-event celebrations, the venue brings a festive, flexible energy to Midtown. With approachable menus and warm hospitality, Bar Amasa Taqueria gives groups an inviting place to mix, mingle, and celebrate.

## CAPACITIES

Semi-Private: 15-50 Standing Only

Full Buyout: 15-100 Seated & Standing

## FEATURES

Lively Modern Taqueria Located Within Kimpton Era Midtown New York • Casual, High-Energy Counterpart To Amasa Latin Steakhouse • Bold Latin Flavors In An Approachable, Social Format • Spirited Cocktail Program For Receptions and Gatherings • Ideal For Mix-And-Mingle Events, Pre- And Post-Event Celebrations and Informal Corporate Groups



# BAR ROCCO

## REFINED ITALIAN AMERICAN BRASSERIE

Bar Rocco is a refined Italian American brasserie from James Beard Award-winning chef Rocco DiSpirito, located inside Kimpton Era Midtown New York. With warm hospitality, polished service, and a menu inspired by Chef Rocco's home-style Italian roots and market-driven approach, the venue offers an inviting backdrop for private events. Ideal for seated dinners, receptions, and celebrations, Bar Rocco captures the energy and elegance of Midtown Manhattan dining.

### CAPACITIES

Reception Full Buyout: Up to 80 Standing & Seated  
Seated Semi-Private: 15-40 Seated

### FEATURES

Refined Italian American brasserie by James Beard Award-winning chef Rocco DiSpirito • Art deco motifs • Distinct Midtown Manhattan energy with a classic New York dining sensibility • Ideal for seated dinners, cocktail receptions, client entertaining, and celebrations



# *Jade Rabbit*

## ROOFTOP ASIAN IZAKAYA WITH SKYLINE VIEWS

Jade Rabbit is Kimpton Era Midtown New York's rooftop Asian izakaya, offering a dramatic setting for private events above Manhattan. Inspired by the mythical Moon Rabbit, the venue combines sweeping skyline views with shareable Asian small plates and inventive Asian and tiki-inspired cocktails. Ideal for receptions, celebrations, and social gatherings, Jade Rabbit gives event planners a high-energy rooftop destination with visual impact, spirited hospitality, and a distinct sense of Midtown occasion.

### CAPACITIES

Reception Full Buyout: Up to 200 Standing

Reception Semi-Private: 15-75 Standing

### FEATURES

Rooftop Asian Izakaya Located Within Kimpton Era Midtown New York • Landmark Views Including Rockefeller Center, Radio City and The Empire State Building • Intimate, Design Forward Space With Asian Motifs • Indoor-Outdoor Spaces • Ideal For Cocktail Receptions, Social Gatherings, Celebrations, and Elevated Group Events



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# CANAPES

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\$60 Per Guest

Choose 6 Canapes | Two-Hour Service | +\$10 Per Additional Item

## VEGETARIAN

**TOMATO & FETA SKEWER**  
Marinated mint

**RICOTTA CROSTINI**  
Hazelnuts, hot honey, sea salt

**BEET & GOAT CHEESE**  
Endive, pistachio, pickled shallot

**VEGETABLE SOY DUMPLING**  
Fried with ponzu and scallions

**MAC & CHEESE CROQUETTES**  
Truffle, cheddar

**FALAFEL**  
Coconut yogurt, herb oil

**MUSHROOM ARANCINI**  
Fontina, truffle cream

## LAND

**WAGYU CHEESEBURGER SLIDER**  
Potato bun, pickles

**WAGYU MEATBALLS**  
Pomodoro, parmesan, basil

**NYC PIGS IN A BLANKET**  
Wagyu hot dog, everything bagel  
seasoning, grainy mustard

**PETITE REUBEN**  
Russian dressing, swiss

**CHICKEN LEMON GRASS DUMPLING**  
Fried with ponzu and scallions

**PROSCIUTTO & MELON SKEWER**  
Balsamic glaze

**KARAAGE JAPANESE FRIED CHICKEN**  
Sriracha lemon aioli, black garlic shoyu

## SEA

**SHRIMP COCKTAIL**  
Mezcal cocktail sauce

**SPICY SALMON CRISPY RICE**  
Chipotle aioli, sesame, soy caramel

**TUNA TARTARE TACOS**  
Avocado, soy, sesame cone

**HAMACHI SASHIMI**  
Tamari ponzu, basil oil, jicama

**CRAB CAKE**  
Mustard remoulade  
+\$3 Per Guest

**LOBSTER DUMPLING**  
Finadenne sauce

Consuming raw or undercooked foods may increase your risk of illness.

Menus are subject to change based on the season and availability of locally sourced ingredients.

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# STATIONS

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## MARKET TABLE

\$30 Per Guest

Seasonal crudité selection, white bean hummus, ricotta, charred eggplant, marinated olives, labneh, golden beets, fig jam, dried apricots, fresh grapes, fresh cut seasonal fruit, dried fruit, fresh artisanal breads, two cheeses, honeycomb, mixed nuts

Chef's selection of cured meats & cheese, fruit, accompaniments, bread & crackers +\$10 Per Guest

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## ROCCO ON THE ROOF

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### PASTA STATION

\$30 Per Guest

Select Two

#### SPAGHETTI POMODORO

italian semolina pasta, pomodoro al lento,  
18-month parmigiano reggiano - vegetarian

#### SPAGHETTI CACIO E PEPE

italian semolina pasta, black pepper,  
pecorino romano

#### PAPPARDELLE GENOVESE

24-hour smoked short rib ragù, fresh egg  
pasta, 18-month parmigiano reggiano

### BURGER STATION

\$40 Per Guest

Side of pickles, onions, lettuce, ketchup,  
mustard + choice of waffle fries, tater tots or  
onion rings

Cheesecake squares & brownies

+\$5 per person

#### CLASSIC BURGER

Butcher's blend of select cuts, american  
cheese

#### SIGNATURE CHEESEBURGER

Butcher's blend of select cuts,  
american cheese, bacon, onion jam

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## JADE RABBIT

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### SUSHI STATION

\$35 Per Guest

Assorted sushi & sashimi presented with  
traditional accompaniments

Raw Bar (tuna tartare, oysters, shrimp)

+\$20 Per Guest

### DUMPLING STATION

\$30 Per Guest

#### CHICKEN

Sweet & spicy chili oil

#### LOBSTER

Chamorro onion, soy dipping sauce

#### VEGETABLE

Tofu, celery & carrot dumpling,  
white ponzu tamari sauce

### SKEWER STATION

\$25 Per Guest

#### SOY-GLAZED BEEF

#### GINGER-SESAME CHICKEN

#### MISO-MARINATED VEGETABLES

Included sauces: peanut-satay,  
black garlic teriyaki, sweet chili, thai basil  
coconut curry, szechuan peppercorn

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## AMASA

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### TACO STATION

\$35 Per Guest

Select Three

#### PORK AL PASTOR

#### CHICKEN TINGA

#### BEEF BARBACOA

#### MARINATED VEGETABLES

Warm corn tortillas, guacamole,  
corn chips, salsa verde, salsa roja,  
pico de gallo

Churros & mexican chocolate dipping sauce

+\$5 per Guest

### CARVING STATION

\$40 Per Guest

Select One +\$15 Per Additional Item

#### GRILLED FAROE ISLAND SALMON

#### ROASTED CHICKEN

#### SPICE RUBBED PORK LOIN

#### NY STRIP STEAK

Rosemary potatoes, seasonal vegetables,  
horseradish cream, salsa verde, cranberry  
compote, au poivre

Chef Attendant Station +\$100

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# BAR ROCCO DINNER

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\$115 Per Guest

Served Plated, Buffet or Family-Style

## STARTER

### BREAD SERVICE

Folloni with basil butter

### APPETIZER

Select Two

### MAMA'S MEATBALLS

Beef, veal & pork, mama's marinara,  
18-month parmigiano reggiano

### GIANT BUTTER BEAN HUMMUS

Pistachio crumble, roman garlic bread –  
vegetarian

### BURRATA

Confit cherry tomatoes,  
aged balsamic vinegar, basil

### ARANCINI NERO

Squid ink risotto, argentine red shrimp,  
saffron aioli

### LITTLE GEM CAESAR SALAD

Red & green gem lettuce, crisp prosciutto  
bread, 18-month parmigiano reggiano

### RICOTTA FRESCA

Truffle honey, calabrian chili-fennel  
seed, toasted filone – vegetarian

## MAINS

Select Three

### CHICKEN PUTTANESCA

Organic belle & evans chicken  
breast, spicy tomato pan sauce,  
fresh ricotta gnudi

### SPAGHETTI POMODORO

Italian semolina pasta, pomodoro al  
lento, 18-month parmigiano reggiano –  
vegetarian

### PACCHERI PESTO ROSSO

Italian semolina pasta, argentine red  
shrimp, slow cooked pomodoro, basil

### SUNDAY GRAVY LASAGNA

Mama's meatballs, sweet italian  
sausage, Sunday ragù, bechamel,  
fresh pasta

### STEAK FRITES

8 oz 36-hour marinated flatiron  
steak, hester street home fries,  
italian salsa verde

### SAUTÉED SALMON CHICORY AGRO DOLCE

Crispy skin, braised tardivo,  
endive, rosa del veneto, ocean  
herbal velouté

## SIDES

All Included

### FRIES

### CABBAGE

### BROCCOLINI

## DESSERTS

Choose Two

### ROCK CENTER CHEESECAKE

Amarena cherries, vanilla-campari  
syrup, whipped cream

### PANE FRANCESE

Crème anglaise-soaked brioche,  
orzata, vanilla gelato, berry compote

### ROCCO'S ICE CREAM SUNDAE

Chocolate chip cookie sandwich,  
two scoops stupify gelato, orzato,  
fresh cream, cherries

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# AMASA DINNER

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\$125 Per Guest

4 Courses | Served Plated, Buffet or Family-Style

## STARTERS

Select One

### CAESAR

Little gem lettuce, huacatay caesar dressing, masa croutons, manchego cheese

### WEDGE

Iceberg lettuce, avocado-garlic aioli, cherry tomatoes, avocado, bacon lardons

## APPETIZERS

Select Two

### PAPA RELLENA

Stuffed potato croquette, braised short rib, huancaína sauce

### EMPANADAS

Chicken & chorizo & queso Chihuahua

### SALMON CRISPY RICE

Rice & bean tacu tacu, chipotle aioli

### TUNA TIRADITO

Mango, orange, Peruvian salsa macha

### COLOSSAL SHRIMP AGUACHILE

Cilantro, lime, chile verde, avocado, cucumber, radish, tomato

### LOBSTER TOSTADA

Butter poached lobster, black bean purée, citrus, herb salad

## MAINS

Select Three

### PERUVIAN ROASTED CHICKEN

48-hour garlic herb chili marinated half chicken, papa fritas, mixed greens, ají verde sauce

### PAN-SEARED SALMON PIPIÁN

Mole verde, Peruvian purple potatoes, escabeche

### CHURRASCO

8 oz bavette cut, huacatay herb marinade, roasted heirloom potatoes, ají verde sauce

### PICANHA

11 oz top sirloin cap cut, ají de ajo marinade, grilled vegetable skewers, ají amarillo béarnaise

### ARRACHERA

8 oz center cut outside skirt, citrus herb chili marinade, charred scallion curdito, chimichurri

### FILET

6 oz seared center-cut filet mignon, herb butter

## SAUCES

Included

### AMASA STEAK SAUCE

Tangy smoked chili sauce

### AJÍ AMARILLO BÉARNAISE

Peruvian yellow chili & tarragon emulsion

### CHIMICHURRI

Herbs, garlic, olive oil

### SALSA VERDE TATEMADA

Roasted tomatillo & green chili

## SIDES

Included

### HEIRLOOM POTATOES

Crispy fried, salsa huancaína, soft egg

### SPINACH & RAJAS

Creamed poblanos

### CRISPY BRUSSELS SPROUTS

Bacon lardons, salsa macha

## DESSERTS

Included

### TRES LECHES

Classic tres leches cake, macerated berries, berry compote, chantilly cream

### CHURROS

Warm churros, cinnamon sugar, dulce de leche, Mexican chocolate sauce

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# BREAKFAST & LUNCH

## BREAKFAST

\$45 Per Guest

Served Family-Style Or Buffet-Style

### STARTERS

PASTRY BASKET

GRANOLA & GREEK YOGURT

FRUIT BOW

### MAIN COURSE

Select Two

HERB EGG SCRAMBLE

STEEL CUT OATS

EVERYTHING BAGEL & LOX

BRIOCHE FRENCH TOAST

BREAKFAST SANDWICH

MUSHROOM & GOAT CHEESE OMELETTE

STEAK & SCRAMBLED EGGS

### SIDES

APPLEWOOD SMOKED BACON

CRISPY YUKON GOLD POTATOES

TURKEY SAUSAGE

## LUNCH

\$70 Per Guest

Served Plated Mains, Family-Style Or Buffet-Style

### SALAD

Select One

MIXED BABY

BABY ROMAINE CAESAR

MARINATED BEET

ICEBERG WEDGE

Artisan bread & butter and Table side water service

### ENTRÉES

Select Two

ROAST TURKEY CLUB

BATTERED-FRIED

CHICKEN SANDWICH

PESTO CAVATAPPI

VEGETARIAN PASTA

ROASTED ORGANIC

CHICKEN

ATLANTIC SALMON

CLASSIC

CHEESEBURGER

AVOCADO TOAST

### SIDES

Select Two

ROASTED ROOT VEGETABLES

SAUTÉED GREENS

ROASTED POTATOES

FRENCH FRIES

### CHILDREN'S MEAL

\$35 Per Guest

CHICKEN TENDERS french fries, fresh fruit

RIGATONI butter or marinara

CHEESEBURGER french fries

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## BAR PACKAGES

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### Two-Hour Packages

Beverage Packages Do Not Include Shots

#### PREMIUM BAR

\$95 Per Guest

\$30 Per Guest Per Additional Hour

Full premium open with top shelf spirits

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juices, soda, regular coffee & tea

Sparkling & still water service

#### SIGNATURE BAR

\$80 Per Guest

\$25 Per Guest Per Additional Hour

3 Seasonal cocktails

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & sparkling water service

#### BEER & WINE

\$65 Per Guest

\$20 Per Guest Per Additional Hour

Sommelier's selection of red, white & sparkling wine

Craft domestic bottled beers

Non-alcoholic beverages including juice, soda, regular coffee & tea

Still & Sparkling water service

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# KIMPTON ERA

MIDTOWN – NEW YORK

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## Location

32 W 48th Street, New York, NY 10036

@barrocco\_ny | @amasa\_ny | @jaderabbit\_ny  
barroccony.com | amasany.com | jaderabbitny.com

Let's Start Planning!

Elizabeth Vaccaro

Director of Sales

evaccaro@erahotel.com