



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: 80 Seated Only

Seated Reception Semi-Private: 40 Seated Only

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
Seated 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



CANAPES

\$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

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

ROCCO ON THE ROOF

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

JADE RABBIT

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

AMASA

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 Extra

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 PRIX FIXE DINNER

\$115 Per Guest

3 Courses | Served Plated, Family-Style Or Buffet-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 PRIX FIXE DINNER

\$125 Per Guest

4 Courses | Served Plated, Family-Style Or Buffet-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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PRIX FIXE 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

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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MIDTOWN – NEW YORK

Location

32 W 48th Street, New York, NY 10036

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Let's Start Planning!

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