MR. PURPLE EVENTS

Mr. Purple, a rooftop bar and restaurant located on the 15th floor of Hotel Indigo Lower East Side, captures the vibrant and artistic spirit of the L.E.S. Using downtown New York as a backdrop, the interior space is complemented by two terraces. The Ludlow terrace is perfect for a more intimate gathering, while the Orchard terrace is out fitted with its own swimming pool, bar and a variety of seating options. Mr. Purple is over 7,200 square feet of flexible event space that truly showcases the New York Experience.

- In house catering by Gerber Group.
- Flexible meeting and event space from 700 sq. ft. - 7,200 sq. ft.
- Floor to ceiling windows with views of downtown Manhattan, One World Trade Center, Empire State Building and surrounding NYC bridges.
- Indoor and Outdoor bar space that can accommodate a variety of event options throughout the seasons.
- In House DJ and AV equipment available for meetings and special events.
- All spaces are available for product launches, films, photoshoots, social and corporate events.
BREAKFAST
Additional Selections May Be Added At An Extra Cost

CONTINENTAL BREAKFAST
$35 PER PERSON / PER HOUR

Assorted Bagels
Plain & Everything, Butter,
Cream Cheese & Assorted Jams
Additional Options: Smoked Salmon,
Tomato & Capers + $10 Per Person

Assorted Breakfast & Pastries
Plain & Chocolate Croissants, Scones
& Muffins

Seasonal Fruit Salad

Included Beverages
Regular & Decaf Coffee, Assorted Gourmet
Teas, Orange, Grapefruit & Tomato Juice

AMERICAN BREAKFAST
$45 PER PERSON / PER HOUR

Assorted Fresh Baked Pastry Basket

Cage Free Eggs
Breakfast Potatoes

Greek Yogurt & Granola
Seasonal Berries & Local Honey

Choice of one (1)
Smoked Bacon
Maple Sausage

Included Beverages
Regular & Decaf Coffee, Assorted Gourmet
Teas, Orange, Grapefruit & Tomato Juice

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BREAK MENU

Additional Selections May Be Added At An Extra Cost

MENU

PRICED PER PERSON / PER HOUR

Sweet & Salty Break Snack  $25
Assorted Kettle Chips, Pretzel Chips, Popcorn, Jane’s Addict Fruit Snacks, M&M’s, Kit Kat & Twix

Bakery Break  $25
Assorted Balthazar Croissants, Jane Bakes Cookies, Assorted Muffins & Scones & Seasonal Whole Fruit

Healthy Snack Break  $25
Whole Seasonal Fruit, Seasonal Vegetable Crudité with Assorted Dips, KIND & CLIFF Bars, BARE Dried Fruit & Bazzini’s Mixed Nuts

Additional option: All Day Hot & Cold Beverage Package
+ $40 based on a 8 hour meeting
Regular & Decaf Coffee, Assorted Teas, Soft Drinks, Bottled Flat & Sparkling Water
*Liquiteria juices available for an additional charge

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BRUNCH
Additional Selections May Be Added At An Extra Cost

BRUNCH BUFFET
$65 PER PERSON / BASED ON 2 HOURS; 3 ENTRÉES + 2 SIDES
Includes Assorted Breakfast Pastries + Regular & Decaf Coffee + Assorted Teas + Fresh Orange, Grapefruit & Tomato Juice

ENTRÉES
Assorted Bagels Or Pastries
Plain & Everything, Butter, Cream Cheese & Assorted Jams

Greek Yogurt & Granola
Seasonal Berries & Local Honey

Cage Free Scrambled Eggs

Smashed Avocado Toast
Pickled Hard Boiled Egg & Shaved Cucumber on 7 Grain Toast

Farro Bowl
Beet, Broccoli, Chickpeas & Tahini

Berkshire Ham Sandwich
Pickled Carrots, Whole Grain Mustard, Swiss on Pumpernickel

Rotisserie Chicken Sandwich
Cucumber, Avocado, Aioli on Ciabatta

Quiche
Lorraine, Feta & Spinach

Brioche French Toast
Seasonal Berries

SIDES
Bacon
Maple Sausage
Breakfast Potatoes
Seasonal Fruit
Market Salad

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LUNCH
Additional Selections May Be Added At An Extra Cost

LUNCH BUFFET
$75 PER PERSON / BASED ON 2 HOURS;
CHOOSE 1 SALAD + 2 ENTRÉES + 1 SIDE
Includes Soft Drinks, Regular & Decaf
Coffee & Assorted Teas

SALADS
Market Salad
Assorted Greens, Tomatoes & Cucumbers
with Light Vinaigrette

Caesar
Romaine, Kale, Parmesan & Croutons

Kale & Brussels
Toasted Pistachio, Pecorino & Mint

SIDES
Wilted Spinach
Seasonal Market Vegetables
Roasted Fingerling Potatoes

ENTRÉES
Roasted Beef Tenderloin
Pan Seared Market Fish

Farro Bowl
Beet, Broccoli, Chickpeas & Tahini

Free-Range Chicken
Herb Roasted

Rigatoni
Heirloom Tomatoes, Olive Oil & Basil

*ADDITIONAL ADD ON
*Rib-eye
Additional $20 Per Person

*ADDITIONAL ADD ON
Chef’s Sushi Choice
Additional $10 Per Person

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DINNER
Additional Selections May Be Added At An Extra Cost

DINNER BUFFET
$100 PER PERSON / BASED ON 2 HOURS;
CHOOSE 1 SALAD + 2 ENTRÉES + 1 SIDE
Includes Soft Drinks, Regular & Decaf
Coffee & Assorted Teas

SALADS
Caesar
Romaine, Kale, Parmesan & Croutons

Kale & Brussels
Toasted Pistachio, Pecorino & Mint

ENTRÉES
Rotisserie Turkey
Roasted Beef Tenderloin
Pan Seared Market Fish
Farro Bowl
Beet, Broccoli, Chickpeas & Tahini
Free-Range Chicken
Herb Roasted
Rigatoni
Heirloom Tomatoes, Olive Oil & Basil

*ADDITIONAL ADD ON
*Rib-eye or Turkey Carving Station
Additional $20 Per Person
*Carver fee will apply $250

*ADDITIONAL ADD ON
Chef’s Sushi Choice
Additional $10 Per Person

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BEVERAGE PACKAGES
Additional Selections May Be Added At An Extra Cost

COLD BEVERAGE PACKAGE
$15 FOR 1 HOUR PER PERSON
Assorted Soda's, Juices, Bottled Flat & Sparkling Water
*Liquiteria juices available for an additional charge

HOT BEVERAGE PACKAGE
$15 FOR 1 HOUR PER PERSON
Regular & Decaf Coffee, Assorted Teas, Soft Drinks, Bottled Flat & Sparkling Water
*Liquiteria juices available for an additional charge

BEER & WINE PACKAGE
$65 FOR 2 HOUR OPEN BAR PER PERSON
*$5.00 FOR EACH ADDITIONAL HOUR PER PERSON
Domestic, Imported or Craft Beer
One White Wine & One Red Wine

SELECT BEVERAGE PACKAGE
$75 FOR 2 HOUR OPEN BAR PER PERSON
*$10.00 FOR EACH ADDITIONAL HOUR PER PERSON
Finlanda Vodka, Bombay Gin, Bacardi Rum, Casamigos Tequila, Dewars Scotch Whisky & Old Forester Bourbon
One White Wine & One Red Wine

PREMIUM BEVERAGE PACKAGE
$85.00 FOR 2 HOUR OPEN BAR PER PERSON
*$20.00 FOR EACH ADDITIONAL HOUR PER PERSON
Grey Goose Vodka, Bombay Sapphire Gin, Bacardi Rum, Casamigos Tequila, Johnnie Walker Black Label, Macallan 12 yr & Woodford Reserve Bourbon
Two Specialty Cocktails, Two White Wines, Two Red Wines & One Sparkling Wine

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# HORS D’OEUVRES

**PASSED HORS D’OEUVRES**

$30 PER PERSON / PER HOUR  
CHOICE OF 3 COLD AND 3 HOT  
*Passed Dessert Choice of 3  
Additional $20 Per Person / Per Hour

**COLD**
- Deviled Eggs  
  *Smoked Pimenton, Chives & Olive Oil*
- Roasted Beet Tartlet  
  *Horseradish, Avocado & Dill*
- Crispy Tuna Tartar Tacos  
  *Avocado & Smoked Chipotle Aioli*
- Coho Cured Salmon  
  *Crème Fraiche & Pumpernickel Toast*
- Petite Lobster Roll  
  *Fennel Aioli & Dill*
- Mission Figs & Ricotta Toast  
  *Lemon Zest & Basil*
- Tostada De Guacamole  
  *Fresh Radish*

**HOT**
- Black Truffle Arancini  
  *Parmesan Cheese & Risotto Rice*
- Sliders  
  *Onion Marmalade & Mustard*
- Bleecher’s Grilled Cheese Sandwich  
  *Grape Mustard*
- Brooklyn Dogs “Pigs In The Blankets”  
  *Spinach & Horseradish*
- Beef Wellington Pops  
  *Aji Amarillo*
- Crab Cakes  
  *Calabrian Chile Aioli*
- Chorizo & Roasted Chicken Croquettes  
  *Romesco Aioli*

**PASSED DESSERT**
- Chocolate Covered Strawberries
- Artisanal Mini Doughnuts
- Red Velvet Cupcakes
- Seasonal Macarons
- Caramel Parfait  
  *Pretzels & Bourbon Chantilly*
- Lemon Meringue Parfait  
  *Gingersnap Crumbs*
- Valrhona Chocolate Tartlets  
  *Sea Salt*

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# PLATTERS

## STATIONARY PLATTERS
25 Pieces Per Platter

### COLD
- **Deviled Eggs** $45
  Smoked Pimenton, Chives & Olive Oil
- **Roasted Beet Tartlet** $45
  Horseradish, Avocado & Dill
- **Crispy Tuna Tartar Taco** $110
  Avocado & Smoked Chipotle Aioli
- **Coho Cured Salmon** $65
  Crème Fraiche & Pumpernickel Toast
- **Petite Lobster Roll** $130
  Roasted Potatoes
- **Mission Figs & Ricotta Toast** $60
  Lemon Zest & Basil
- **Tostada De Guacamole** $45
  Fresh Radish
- **Artisanal Cheese Platter** $250
  Domestic Cheeses, Country Bread & Accompaniments
- **Charcuterie** $250
  Seasonal Charcuterie, Country Bread & Accompaniments

### HOT
- **Black Truffle Arancini** $90
  Parmesan
- **Sliders** $100
  Onion Marmalade & Mustard
- **Bleecher’s Grilled Cheese Sandwich** $110
- **Brooklyn Dogs “Pigs In The Blankets** $60
  Grape Mustard
- **Beef Wellington Pops** $65
  Spinach & Horseradish
- **Corn Empanadas** $65
  Aji Amarillo
- **Crab Cakes** $90
  Calabrian Chile Aioli
- **Chorizo & Roasted Chicken Croquettes** $65
  Romesco Aioli

### SWEET
- **Chocolate Covered Strawberries** $85
- **Artisanal Mini Doughnuts** $85
- **Red Velvet Cupcakes** $85
- **Seasonal Macarons** $85
- **Caramel Parfait** $85
  Pretzels & Bourbon Chantilly
- **Lemon Meringue Parfait** $85
  Gingersnap Crumbs
- **Valrhona Chocolate Tartlets** $85
  Sea Salt

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SUSHI PLATTERS

STATIONARY SUSHI PLATTERS

SUSHI ROLL PLATTER $300
25 Sushi Rolls, 150 Total Pieces
Includes:
- Tuna Roll
- Salmon Avocado Roll
- Yellowtail Scallion Roll
- California Roll
- Vegetable Roll

VEGETABLE SUSHI PLATTER $250
20 Rolls & 50 Pieces of Vegetable Nigiri, 170 Total Pieces
Includes:
- Sweet Potato Roll
- Avocado Mango Roll
- Pickled Asparagus Roll
- Daikon & Shitake Mushroom Nigiri

SUSHI ROLL & SUSHI NIGIRI PLATTER $500
20 Sushi Rolls & 50 Pieces of Sushi Nigiri, 170 Total Pieces
Includes:
- Tuna Roll
- Salmon Avocado Roll
- Yellowtail Scallion Roll
- Vegetable Roll
- Tuna, Salmon, Yellowtail, Shrimp & Vegetable Nigiri

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SUSHI STATIONS

STATIONS
*Add A Live Sushi Chef
Additional $500

SUSHI SELECTION
Tuna
Salmon
Yellowtail
Shrimp
Vegetable
Eel
Scallop

SASHIMI SELECTION
Tuna
Salmon
Yellowtail

SUSHI ROLL SELECTIONS
Please Select From Sushi Roll Sections

PACKAGE I $45PP
Each Guest Receives:
7 Pieces of Sushi Nigiri
1 Sushi Roll

PACKAGE II $55PP
Each Guest Receives:
5 Pieces of Sushi Nigiri
4 Pieces of Sashimi
1 Sushi Roll

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COCKTAIL STATIONS

STATIONS
Based On 2 Hours Of Service

Artisanal Cheese Platter  $40 PP
6 Types of Cheeses, Fruits, Seasonal Accompaniments, Jams & Variety of Breads

Charcuterie Board  $45 PP
Assorted Local Cured Meats, Whole Grain Mustard, Cornichons & Variety of Breads

Market Crudite Platter $45 PP
Seasonal Vegetable Crudites, Hummus, Tzatziki, White Beans, Mezze Chips & House Made Pita Bread

Buttermilk Fried Chicken Station  $50 PP
Biscuits, Corn Bread, Seasonal Slaw, Mac & Cheese, Hot Sauce & Pickles

Dim Sum Station  $50 PP
Steamed Pork Belly Buns, Beef Satay, Pork Gyozas, Shrimp Dumplings & Vegetable Spring Rolls

Raw Bar  $75 PP
East Coast Oysters, Gulf Shrimp, Littleneck Clams, Jonah Crab Claws & Accompaniment

Crispy Peking Duck  $85 PP
Chinese Pancakes, Spring Onion, Hoisin & Char Siu Bao

Carving Station  $60 PP
Choice of Rosemary Roasted Leg of lamb, Prime Rib, Whole Turkey, Classic Sides & Sauces

Taco Station  $45 PP
Carnitas, Chicken Tinga, Al Pastor, De Pescado, Sauces & Guacamole

Taste of Lower East Side Station  $50 PP
Eclectic Variety of Foods Inspired by the Multi Cultures of the Lower East Side

- New York Deli Style Reuben Sandwiches
- New York Deli Style Knishes
- Latin Style Empanadas
- Chinatown Seasonal Noodles
- Little Italy Style Pizzas
- L.E.S. Tacos

*ADDITIONAL OPTION
Add On Champagne Station

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MR. PURPLE

CAPACITY CHART

<table>
<thead>
<tr>
<th>Reception Style</th>
<th>500 People</th>
<th>8,750 sq. ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Orchard Terrace</td>
<td>250 People Standing</td>
<td>3768 sq. ft.</td>
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<tr>
<td></td>
<td>100 People Seated</td>
<td></td>
</tr>
<tr>
<td>2. Main Bar</td>
<td>250 People Standing</td>
<td>2641 sq. ft.</td>
</tr>
<tr>
<td></td>
<td>100 People Seated</td>
<td></td>
</tr>
<tr>
<td>3. Ludlow Terrace</td>
<td>65 People Standing</td>
<td>705.7 sq. ft.</td>
</tr>
<tr>
<td></td>
<td>25 Seated</td>
<td></td>
</tr>
<tr>
<td>Full Space 1+2+3</td>
<td>500 People Standing</td>
<td>Total: 7,000 sq. ft.</td>
</tr>
<tr>
<td></td>
<td>25 Seated</td>
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</tr>
</tbody>
</table>

*All Spaces Available For Photoshoots, Junkets and Filmings

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Take in all the city has to offer in our stunning Duplex Suite, spanning the twenty-fifth and twenty-sixth floors. 2000 sq. ft. with two sprawling outdoor terraces, each with a breathtaking view of the NYC skyline, an enormous living area featuring a Sonos sound system, 42” HDTV, touch control blinds, lighting, and thermostat.

CAPACITY CHART

<table>
<thead>
<tr>
<th>Seated Dinner/Conference</th>
<th>25 People</th>
<th>2,000 sq. ft.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Reception Style</td>
<td>60 People</td>
<td></td>
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</tbody>
</table>

*All Spaces Available For Photoshoots, Junkets and Filming*

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GALLERY MEETING ROOM & TERRACE

800 sq. ft. meeting room with floor to ceiling windows, which overlook a private 1,000 sq. ft. terrace bringing in natural light. This multi-functional room seats up to 40 people and is equipped with AV and PC compatible projection equipment.

CAPACITY CHART

<table>
<thead>
<tr>
<th>Style</th>
<th>Capacity</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conference</td>
<td>20 People</td>
</tr>
<tr>
<td>Theater Style</td>
<td>40 People</td>
</tr>
<tr>
<td>Reception Style</td>
<td>45 People</td>
</tr>
</tbody>
</table>

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14TH FLOOR SKY LOBBY

The floor-to-ceiling windows, 5,000 square feet of space, and one-of-a-kind art installations allow for guests to create unique memories, while the varied seating arrangements provide an ample social experience. Everyone can enjoy a bite or drink at our Lobby Cafe and Bar, stocked with fresh options guaranteed to satisfy. Make your event as cool as you are at Hotel Indigo L.E.S. No matter what event you have in mind, our team is here to make sure it’s authentic, unique and memorable.

CAPACITY CHART

| Reception style | 300 People |

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