

MR.
PUR
PLE

SPECIAL EVENTS

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 it's 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*



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*



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



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



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

SIDES

Wilted Spinach

Market Vegetables

Fingerling Potatoes

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



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, Barcardi 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*



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

Brooklyn Dogs "Pigs In The Blankets"

Grape Mustard

Beef Wellington Pops

Spinach & Horseradish

Corn Empanadas

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



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



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



SUSHI STATIONS

STATIONS

**Add A Live Sushi Chef
Additional \$500*

SUSHI SELECTION

Tuna
Salmon
Yellowtail
Shrimp
Vegetable
Eel
Scallop

SASHIMI SELECTION

Tuna
Salmon
Yellowtail
White fish

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



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 Emapandas

- Chinatown Seasonal Noodles

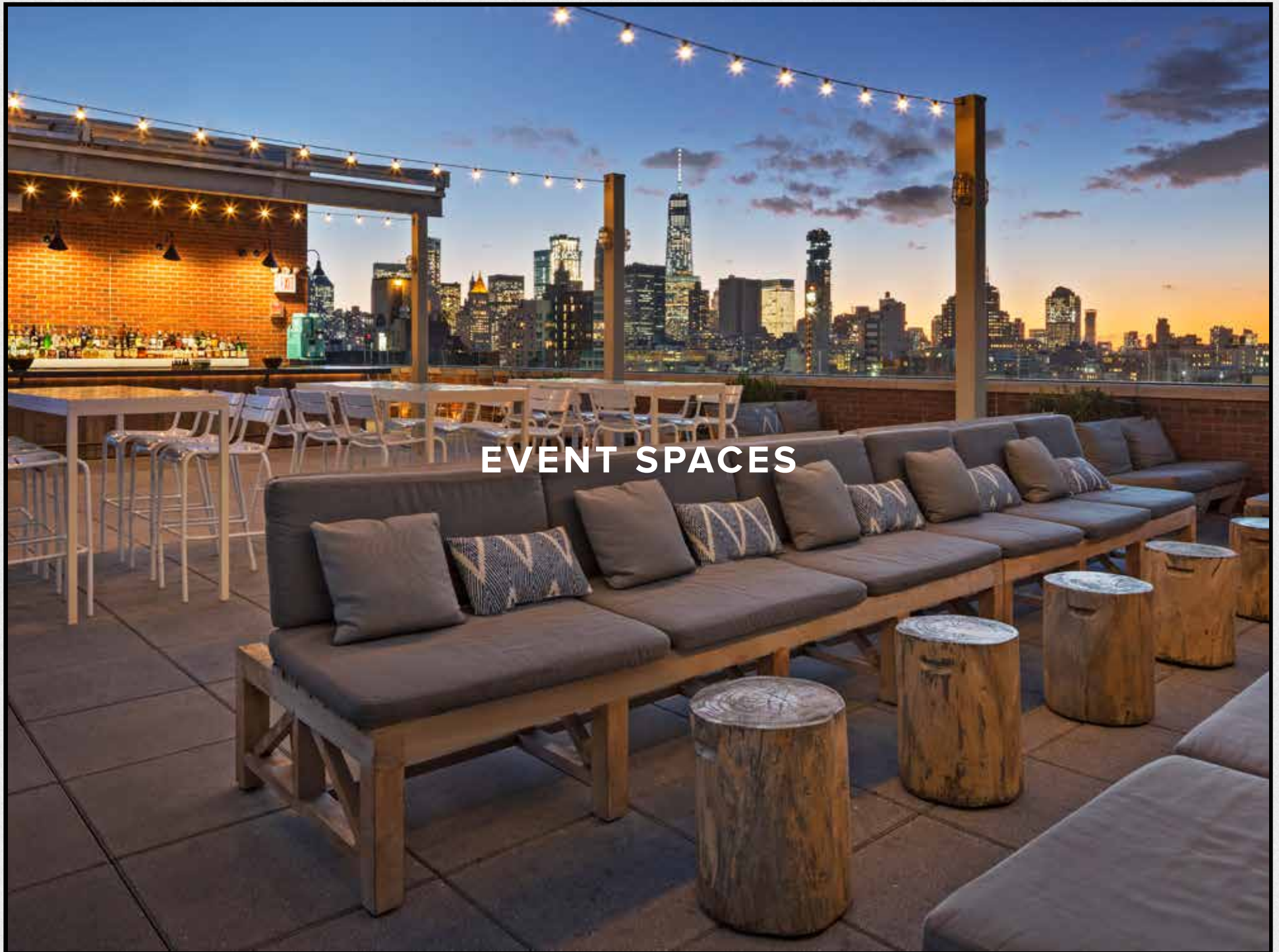
- Little Italy Style Pizzas

- L.E.S. Tacos

***ADDITIONAL OPTION**

Add On Champagne Station





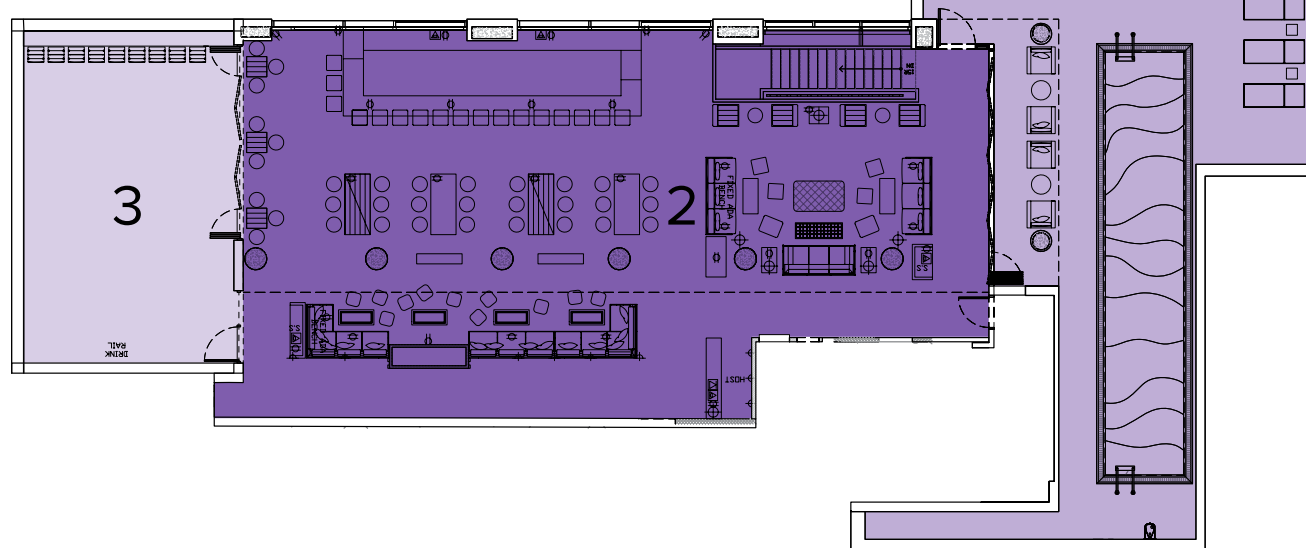
EVENT SPACES

MR. PURPLE

CAPACITY CHART

Reception Style	500 People	8,750 sq. ft.
1. Orchard Terrace	250 People Standing 100 People Seated	3768,4 sq. ft.
2. Main Bar	250 People Standing 100 People Seated	2641,6 sq. ft.
3. Ludlow Terrace	65 People Standing 25 Seated	705,7 sq. ft.
Full Space 1+2+3	500 People Standing 25 Seated	Total: 7,000 sq. ft.

**All Spaces Available For Photoshoots, Junkets and Filmings*



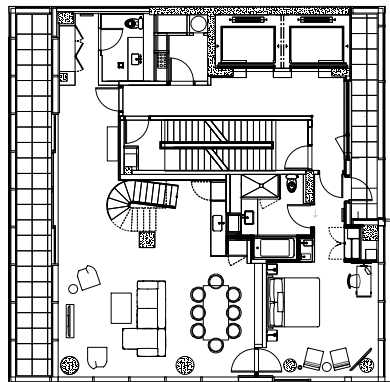
PENTHOUSE

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.

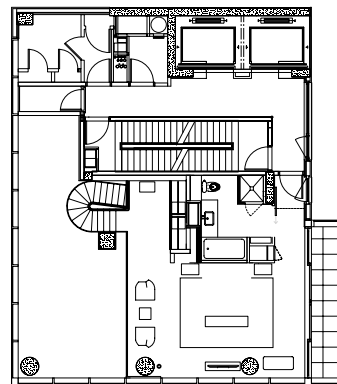
CAPACITY CHART

Seated Dinner/Conference	25 People	2,000 sq. ft.
Reception Style	60 People	

**All Spaces Available For Photoshoots, Junkets and Filmings*



25th floor



26th floor



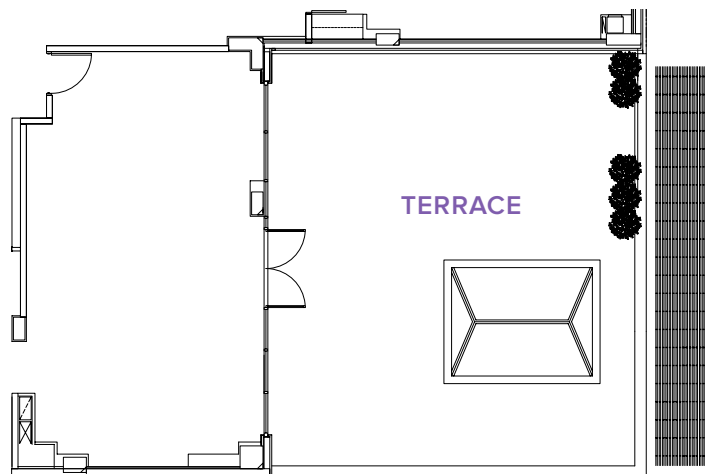
GALLERY MEETING ROOM & TERRACE

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

Conference	20 People
Theater Style	40 People
Reception Style	45 People

**All Spaces Available For Photoshoots, Junkets and Filmings*



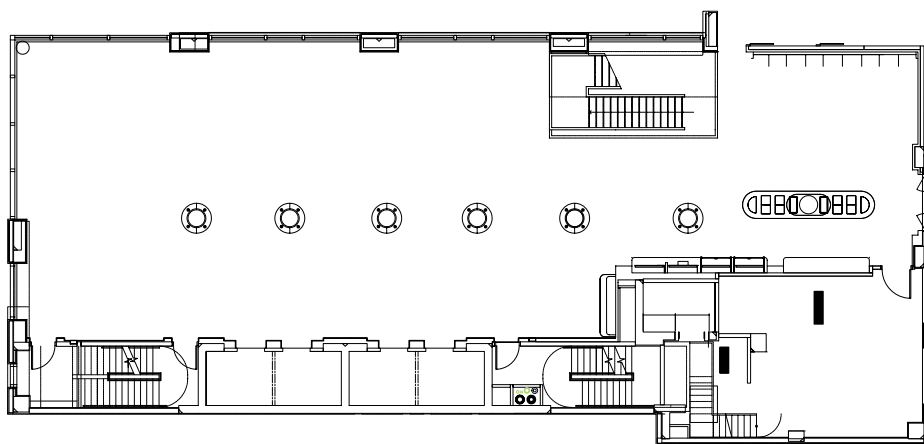
14TH FLOOR SKY LOBBY

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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**All Spaces Available For Photoshoots, Junkets and Filmings*





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