

Weddings

Cityview Rooftop Event Space

Welcome to Rooftop: The Perfect Event Venue in Queens, NY

CityView Rooftop, an extraordinary event venue that offers a blend of elegance and comfort, reminiscent of a country club—right in the heart of the city. Conveniently located atop the VOCO Fiorello Hotel LGA by IHG, our venue boasts breathtaking views of iconic landmarks, including the stunning Manhattan skyline, the Whitestone and Throgs Neck Bridges, as well as Citi Field Stadium and Flushing Meadow Park.

Exceptional Location

CityView Rooftop is strategically positioned just five minutes from the highway, with onsite parking available for your guests. Additionally, we are easily accessible via public transport, making it convenient for everyone to join your celebration.

Spectacular Outdoor and Indoor Spaces

Our outdoor space spans an impressive 6000 square feet, accommodating up to 250 guests for seated dining and 350 for standing receptions. Guests can enjoy panoramic views of the city in a relaxed atmosphere, complete with cozy furniture, natural plants, and umbrellas for shade.

Inside, the Cityview Rooftop Lounge can accommodate up to 100 seated guests and 150 standing guests.

Featuring its own beautiful bar, Windows all around, this space provides equally stunning views of the Manhattan skyline, and bridges, allowing you to celebrate in style, whether you choose to host indoors or outdoors for your event.

Unmatched Services and Amenities

Our dedicated team is committed to making your event flawless. We offer custom indoor and outdoor event planning, alongside a variety of amenities, including:

Catering Services: Savor exceptional culinary offerings tailored to your taste.

Hotel Onsite: Ensure your out-of-town guests have a comfortable stay.

Unparalleled Service: From planning through execution, we work closely with you to create the perfect event experience. Making Your Vision a Reality at CityView Rooftop, we understand that every celebration is unique. Our experienced events team is here to support you in bringing your vision to life, ensuring a day that you and your guests will cherish forever.

Contact Us

Ready to plan the event of a lifetime? Contact our events team today and let us help you create an unforgettable experience at CityView Rooftop!

Wedding Packages

Wedding Bundle Packages

(All inclusive. Venue, Food, Bar. 75 person minimum)

Cityview Rooftop Venue, Catering and Bar Packages

Wedding Buffet with:

Wine and Beer	\$149. per person
Standard Open Bar	\$159. per person
Midway Open Bar	\$169. per person
Top Shelf Open Bar	\$189. per person

Wedding Family Style with:

Wine and Beer	\$179. per person
Standard Open Bar	\$189. per person
Midway Open Bar	\$199. per person
Top Shelf Open Bar	\$219. per person

Wedding Plated Dinner with:

Wine and Beer	\$219. per person
Standard Open Bar	\$229. per person
Midway Open Bar	\$239. per person
Top Shelf Open Bar	\$259. per person

Wedding Style Stations (Average price with 3 stations) with:

Wine and Beer	\$179. per person
Standard Open Bar	\$189. per person
Midway Open Bar	\$199. per person
Top Shelf Open Bar	\$219. per person

Wedding Style Floating Cocktail with:

Wine and Beer	\$139. per person
Standard Open Bar	\$149. per person
Midway Open Bar	\$159. per person
Top Shelf Open Bar	\$179. per person

Wedding Packages

Plated Dinner

Plated Dinner Menu based on a guest list of 75 or more and a five-hour reception.
Price quotes for smaller groups are available upon request. The Plated Dinner Reception Package is a popular approach for brides who prefer a more formal atmosphere. Plated Dinner Service is the perfect solution for traditional reception spaces.

If more than one Entree or Duet are chosen, an adjustment may apply based on menu selection.

Butlered Hors d'oeuvres

Please choose any six from the accompanying list of Hors d'oeuvres.
All Perfect Setting Hors d'oeuvres are made fresh for each reception.

First Course

Please choose one: Either a Pasta, Soup or Salad

Entree

Please choose dinner selections from the accompanying plated entree list.
All menus also include Hearth Baked Rolls with Sweet Butter.

Vegetable / Starch

Please choose one starch and one vegetable

Dessert & Coffee

Delectable fresh filled cannoli's, Italian cookies
Freshly Brewed Colombian Blended Caffeinated Coffee
And Hot Water for Premium Earl Grey, Green Tea, English Tea and Herbal Teas

Wedding Packages

Plated Dinner

First Course

Choose a Pasta, Soup or Salad

Pasta's

Homemade Fusilli ala Vodka
Creamy Pasta Primavera
Parapadelle with a Lemon Garlic Sauce
Homemade Rigatoni with Warm Basil Marinara
Fresh Pasta and Fresh Garden Vegetables in Garlic and Oil
Tortellini with Prosciutto and Sweet Peas in a Panna
Romano Sauce
Bow Tie Pasta with Basil and Roasted Red Pepper Sauce
garnished with Pine Nuts
Campanelle with a Wild Mushroom Melange &
Caramelized Onions in a Bourbon Cream

Soups

Farmhouse Vegetable
Spicy Black Bean
Fresh Pea with Mint
Apple & Butternut Squash
Gazpacho – Traditional Red or White
Lentil & Chorizo Soup
Tomato Florentine
Smoked Turkey & Corn Chowder
Cream of Wild Mushroom
Beef Barley
White Bean with Smokehouse Ham
Seafood Chowder

Salads

- Mesclun Salad with Pear Tomatoes, Goat Cheese Medallions and Balsamic Vinaigrette
- Caesar Salad with Homemade Croutons, Shaved Locatelli and Classic Caesar Dressing
- Frisee, Radicchio & Endive Salad with Glazed Pecans and Dijon Vinaigrette
- Watercress Caesar Salad with Pumpnickel Croutons and Manchego Cheese Crisps
- A Salad of Mixed Greens with Cherry Tomato, Cucumber, Kalamata Olives and a Lemon Vinaigrette
- Spring Greens with Pistachios, Pomegranate Seeds and Feta Cheese, In a Red Currant Vinaigrette
- Endive & Watercress Salad with Pears & Bleu Cheese, In Walnut Oil Vinaigrette
- Mixed Wild Greens, Gorgonzola Cheese, Pine Nuts and Cracked Pepper with Raspberry Vinaigrette
- Radicchio and Baby Romaine Salad with Kalamata Olives, Red Onion and Asiago Dressing
- Baby Spinach Salad with Citrus Wedges, Toasted Pine Nuts and Blood Orange Vinaigrette

Wedding Packages

Plated Dinner

Seated Entrées

Poultry

\$80. per person

- Pecan Chicken with Dijonaise Sauce
- Black & White Sesame Crusted Chicken With a Mandarin Ginger Sauce
- Indian Spice Chicken with Eggplant & Toasted Almonds
- Seven Herb Pesto Stuffed Chicken With Fire Roasted Tomato Coulis
- Turkey Paupiette (Meatball) – Spinach, Prosciutto & Gruyere Cheese with Lemon Butter
- Moroccan Chicken with Olives, Tomato & Saffron
- Chicken Marsala with Shallots, Oyster Mushrooms & Fried Sage
- Autumn Breast of Chicken Roulade Stuffed with Andouille Sausage, Sage & Rosemary
- Grilled Mediterranean Chicken With Tomato Caper Fennel Relish
- Chicken Olivada with Roasted Red Peppers
- Grilled Boneless Thigh in a Tequila, Brown Sugar, Lime & Cilantro Sauce
- Breast of Chicken Stuffed w/ Spinach, Sundried Tomato & Prosciutto w/ a Cassis Demi Glace
- Boneless Breast of Chicken with Asparagus & Boursin Cheese in a Wild Mushroom Sauce
- Pan-Seared Chicken Breast with Herbs and Mushroom Ragout

Beef and Veal

\$90. per person

- Skirt Steak with Chimichurri
- Roast Prime Rib of Beef Served Au Jus
- New York Strip Steak with Caramelized Onion & Crumbled Bleu Cheese
- Grilled Sirloin Steak with Stilton Cream (10 oz)
- Medallions of Beef with a Wild Mushroom Demi
- Grilled Rib Eye Steak Seasoned with Cracked Black Pepper, Garlic & Red Pepper Flakes
- Veal ala Picata - Milanese or Marsala

Wedding Packages

Plated Dinner

Beef and Veal

\$98. per person

- Grilled Veal Chop with Roasted Baby Peppers
 - Prosciutto and Mozzarella Stuffed Veal Chop with Shitake Mushroom Sherry Sauce
 - Grilled Tenderloin of Beef (Filet Mignon)
- Your Choice of Topped with Blue Cheese - Marinated Tri-color Peppercorn, or Ancho Chile Crusted with Demi-Glace

Pork

Pork \$82. per person

- Roast Pork Tenderloin with a White Bean Tomato Ragout
- Grilled Orange Chipotle Glazed Pork
- Prosciutto and Mozzarella Stuffed Pork Chop with Shitake Mushroom Sherry Sauce

Lamb

\$98. per person

- Rack of Lamb with a Parma Crust
- Honey & Lavender Roasted Rack of Lamb
- Lemon Rosemary Rack of Lamb
- Butterflied Leg of Lamb Provencal

Fish & Seafood

\$90. per person

- Grilled Tuna Steak with Avocado Butter
- Five Spice Tuna with a Sweet Chile Glaze
- Maryland Jumbo Lump Crabcakes (2) with Remoulade Sauce
- Blue Cornmeal Crusted Mahi Mahi with Roasted Tomato and Red Pepper Salsa
- Mahi Mahi with Saffron Tomato Fennel Relish
- Herb Potato Crusted Mahi Mahi, Served with a Lemon Beurre Blanc
- Flounder Filet with Crab and Spinach Mousse and a Champagne Sauce
- Tea Smoked Salmon Filet with Apple Red Onion Marmalade
- Kasha Crusted Salmon
- Chipotle Glazed Salmon with Candied Pepper Bacon & Bell Pepper Salsa
- Thai Spiced Salmon with a Spicy Almond Sauce

Wedding Packages

Plated Dinner

Premium Fish

\$99 per person

- Pan Roasted Halibut with Lemon Oregano Jam
- Plantain Crusted Chilean Sea Bass with Mango Glaze
- Chilean Sea Bass with Porcini Mushroom and a Tarragon Cream Sauce

Vegetarian

\$80. per person

- Portabella Mushroom with Artichokes and Asiago Cheese in a Roast Red Pepper Sauce
- Baked Herb Polenta (Vegan) with Wild Mushroom and Tomato Ragout
- Vegetable Lasagna Roulade with Basil Marinara
- Zucchini Boat (Vegan) Stuffed with a Bulgar Lentil Pilaf
- Eggplant Parmigiana

DU&T Double Entrée Suggestions

\$98. per person

- Tenderloin of Beef Medallions with a Rosemary Demi Glaze and an Herb Crusted Chicken Breast
- Beef Tenderloin Medallions with Wild Mushroom Demi Glaze and Herb Crusted Chilean Sea Bass in Champagne Sauce
- Pasilla Honey Glazed Beef Tenderloin and Crab Cake with Red Pepper & Corn Relish
- Porcini Crusted Petit Filet Mignon with a Wild Mushroom & Chili Demi Glaze and Baked Flounder Filet with Basil Butter
- Spice Rubbed Petit Filet Mignon and Roasted Mahi Mahi with Pineapple Sambal
- Double Thick Honey Dijon Crusted Lamb Chop with a Refreshing Mint Chutney and Blackened Salmon Filet in a Jade Sauce
- Breast of Chicken Stuffed with Boursin and Asparagus in a Shallot Tarragon Sauce and Mediterranean Roasted Salmon with Tomato Coulis

Please Note: Many of our Entrees may be modified to accommodate dietary restrictions

Wedding Packages

Plated Dinner

Dinner Sides

Vegetables

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| <ul style="list-style-type: none">• Fire Roasted Vegetables• Broccoli & Cauliflower• Julienne Zucchini, Carrots & Summer Squash• Sugar Snap Peas with Red Pepper Ribbons• Wilted Baby Spinach with Garlic & Olive Oil• Cider Glazed Roasted Root Vegetables• Baby Broccolini in Shallot Butter• French Ratatouille• Grilled or Roasted Asparagus• Asparagus Batons with Teardrop Tomatoes• Stir-fry Mushroom Melange• Broccoli Rabe with Olive Oil | <ul style="list-style-type: none">• Sautéed Peas and Carrots• Creamed Spinach• Baby Carrots with Cardamom Butter• Braised Swiss Chard with Cranberries• Plantanos Maduros• Brussel Sprouts w/ Bacon & Shallot Butter• Steamed Broccoli w/ Herbs• Green Beans w/ Red & Yellow Pepper Confetti• Balsamic Grilled Vegetables• Green Beans Almondine• Sautéed Green Beans with Bacon, Caramelized Shallots• Collard Greens with Smoke Turkey |
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Starches

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| <ul style="list-style-type: none">• Oven Roast Baby Potatoes with Rosemary• Roast Red Bliss Potato with Shallots & Dill• Roasted Fingerling Potato• Creamy Garlic Mashed Potato• Special Mashed Potato (Cheddar, Sour Cream, Onion, Bacon)• Mashed Yukon Gold Potatoes with Truffle Oil• Parmesan & Basil Mashed Potatoes• Pommes Anna• Potato Lyonnaise• Lemon Potatoes• Crushed Potato & Artichoke with Garlic Butter• Wild Mushroom Polenta• Risotto with Herb Pesto• Israeli Cous Cous | <ul style="list-style-type: none">• Wild & Long Grain Rice with Slivered Almonds• Rice and Beans• Brown Rice & Lentil Pilaf• Jasmine Rice with Lemon Grass and Ginger• Basmati Rice with Vegetable Confetti• Rice Pilaf• Fried Rice• Saffron Rice• Wild Rice Pilaf• Spanish Rice• White Rice• Arroz Moro• Pecan Rice with Sun Dried Cherries• Lemon Saffron Basmati Rice |
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