

VENUE Prices 2026

May thru October (Peak Season)

Catering may be in-house or out by a licensed and insured caterer.

Monday thru Thursday

Days Between 8am - 3pm: \$400. per hour (4 hour minimum).

Evenings Between 3pm - 11pm: \$2500.

Friday thru Sunday Space Rental:

Friday thru Sunday, Days Between 8am - 3pm: \$500. per hour (4 hour minimum).

Friday Evenings Between 3pm - 12am: \$4900.

Saturday Evenings Between 3pm - 12am: \$5500.

Sunday Evenings Between 3pm - 12am: \$4000.

(These Venue prices are for venue only, indoor and outdoor space, with 100 white padded folding chairs and ten 60" round tables)

Bar and food packages available (Bar packages are by the hour, with a 4 hr minimum on the selected bar package). In-house food packages available through Tasty Creations Caterers NYC. Ask about our all-inclusive bar and food packages for the best deal.

IN HOUSE Catering offered: Delicious Foods by:

Tasty Creations www.tastycreations.nyc We offer many packages in all categories of catering. Click on the menus tab and begin our journey down a delicious culinary experience of food from around the world for your event. We have packages to fit many different budgets.

VENUE Prices 2026

November through April (Off-Peak Season)

Catering may be in-house or out by a licensed and insured caterer.

Monday thru Thursday

Days Between 8am - 3pm: \$350. per hour (3-hour minimum).

Evenings Between 3pm - 11pm: \$2000.

Friday thru Sunday Space Rental:

Friday thru Sunday, Days Between 8am - 3pm: \$400. per hour (4 hour minimum).

Friday Evenings Between 2pm - 12am: \$3500.

Saturday Evenings Between 2pm - 12am: \$4000.

Sunday Evenings Between 2pm - 12am: \$2800.

Days Between 8am - 3pm: \$450. per hour (4 hour minimum).

(These Venue prices are for venue only indoor and outdoor space, with 100 white padded folding chairs and ten 60" round tables)

Bar and food packages available (Bar packages are by the hour, with a 4 hr minimum on the selected bar package). In-house food packages available through Tasty Creations Caterers NYC. Ask about our all-inclusive bar and food packages for the best deal.

IN HOUSE Catering offered: Delicious Foods by:

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Corporate or Studio Meetings

Starting at \$350. Per hour 3 hr minimum

A quiet haven on top of VOCO Fiorello Hotel in the heart of Queens, this 3,000 square-foot penthouse loft offers an open layout on top floor and an abundance of natural light. The space boasts unbeatable views of the Manhattan Skyline, Whitestone and Throgsneck Bridges, and possesses a bright and warm character with high quality finishes that exude an elevated elegance. The open bar area, large room, rooftop terrace, 2 bathrooms, and a lounge area with couches. This space a go-to for all producers, meetings, and event's organizers.

AMENITIES: TV's, Outdoor Lounge, Full Open Bar Area, High-Capacity Wifi, Natural Light, Outdoor Terrace, Rooftop Access, Sound System, Two Bathrooms, Breakout Spaces, Views of the Manhattan Skyline **SURROUNDINGS & PARKING ONSITE.** Paid parking onsite (\$2. per hr) and free street parking available. IHG VOCO Hotel in building.

Food and Bar Packages are available for all your needs.

Please note the pricing you see is not final, as it doesn't include our space manager fee. We rent our spaces for 4 categories: meetings, productions, events, and showrooms. Each category has different minimum hours, pricing, cleaning fees, etc. We always charge three mandatory standard fees: space rental, cleaning, and studio manager. Depending on the number of people on-site, we might need more of our professionally trained studio managers on-site to make sure the booking goes smoothly. Please consult us for a quote specific to your booking needs.

BAR PACKAGES

CALIFORNIA SODA BAR

Day Events (8am - 3pm) 4 hrs: \$15. Per person Evening Events 4 hrs: \$20. Per person
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Seltzer, Orange Juice, Cranberry and Pineapple

WINE AND BEER

Day Events (8am - 3pm) 4 hrs: \$40. Per person Evening Events 4 hrs: \$45. Per person
Reds: Cabernet Sauvignon, Merlot, Malbec Whites: Chardonnay, Pino Grigio, Reisling
Beers: Choice of Corona, Heineken, Miller Light plus California Bar set up

BASIC OPEN BAR

Day Events (8am - 3pm) 4 hrs: \$45. Per person Evening Events 4 hrs: \$50. Per person
Burbon/ Whiskey, ALB Vodka, Los Cabos Tequila, DON Q Rum, Concierge Gin, Champaign Toast, Triple Sec,
Lime Juice, Bitters, etc.. Plus Wine & Beer and California Bar

STANDARD OPEN BAR

Day Events (8am - 3pm) 4 hrs: \$50. Per person Evening Events 4 hrs: \$55. Per person
Jim Beam Burbon Whiskey, ALB Vodka, Jose Cuervo Tequila, DON Q Rum, Concierge Gin, Champaign Toast,
Triple Sec, Lime Juice, Bitters, etc.. Plus Wine & Beer and California Bar

MIDWAY LEVEL BAR

Day Events (8am - 3pm) 4 hrs: \$60. Per person Evening Events 4 hrs: \$65. Per person
Jack Daniels, Ketel One or Tito's Vodka, Espolon Tequila, Flor de Cana or Bacardi Rum, Tanqueray Gin or
Bombay, Champaign Toast, Triple Sec, Lime, Bitters. Plus Wine & Beer and California Bar

TOP SHELF BAR

Day Events (8am - 3pm) 4 hrs: \$85. Per person Evening Events 4 hrs: \$90. Per person
Basil Hayden Bourbon, Jameson Irish Whiskey, Grey Goose or Belvedere Vodka, Casamigos or Patron Tequila,
Appleton Rum, Capt Morgan's Spice Rum, Hendricks Gin or Bombay Saphire, Champaign Toast, Triple Sec, Lime
Juice, Bitters, etc. Plus Premium Wine & Beer (Premium Wines, Stag Leap, Beringer etc) and California Bar

Add \$10. per person for each additional hour over the 4 hr bar package.

Outside alcohol permitted for a corkage fee (\$10 to \$15 per person). Venue has a NYS Liquor License.

Different types of Bar Options

Open Bar:

Generally speaking, an open bar means guests don't pay for their drinks. Guests can walk up to the bar and order whatever is available without having to pay. The event host (the couple) will foot the bill at the end of the night. Open bars are the most common these days and can be done in a variety of ways. Open Bar options are listed below:

Corkage Bar:

A corkage bar means you are responsible for applying for a liquor permit and purchasing your own alcohol. In turn, the venue will charge you a "corkage fee" per guest ranging anywhere from \$15 – \$20 per person and they will provide all the soda, juice, garnishes, ice, etc. to serve your guests. A corkage bar is the best option if you know you have a big drinking crowd.

Consumption Bar:

This means you are paying for each drink consumed (ordered) throughout the night. The venue will tally up the number of drinks and charge you accordingly. The more your guests drink the higher the bill. This route is only cost-effective if you know your guests won't be drinking very much. Which, if guests aren't paying. Is not always the case. As the couple, you also have to pay a fee for the bartenders if you don't reach the spending minimums imposed by the venue. This minimum spend varies based on head count

If you decide to add a signature drink to the mix, make sure you discuss this with the venue ahead of time. Depending on the complexity and ingredients of the drink, this might have additional fees when doing a consumption bar.

Cash Bar:

A cash bar is not as common anymore, but still available for those who want to keep their event cost down. A cash bar means guests will pay per drink or start their own tab at the bar as they would at a restaurant. This certainly changes the tone of the event, as guests are more cautious as to how much they are spending. As the couple, you also have to pay a fee for the bartenders if you don't reach the spending minimums imposed by the venue. This minimum spend varies based on head count.

Dry Bar:

A dry bar means no alcohol is being served throughout the evening. This may be for religious purposes, or a choice the couple chooses to make. This means only juice, sodas, etc. will be available with no option to purchase alcohol at the event.

Open Bar Packages include bartenders. All other bar package types require bartenders and minimum spends, these are determined based on head counts.

Venue Rules, Services & Restrictions

What we include in the venue-only rental. (Tables, chairs for 100 guests, use of indoor and outdoor space)

- Decor is to be handled by an insured decoration professional/Planner etc... No nails, tacks, or certain tapes on walls; all tape must be approved and removed after the event.
- NO open flame candles. Must be in a closed-bottom candle vase
- Outside alcohol is permitted with an event permit and insurance, which can easily be obtained online with New York State Liquor Authority and Online event insurance.
- Music rules: Music can be played indoors and outdoors.
- Noise restrictions and hard end time, Outdoor music must be cut down at 11 pm as per NYC Laws. Indoors, no time restriction. Hard out times depend on the event's end time. No later than 1:30 am
- Payment terms & deposit requirements. 25% Deposit to secure the date, then a payment plan that works for both parties. Full payment 2 weeks prior to the event.
- Weather is not guaranteed, as Mother Nature does what she does, and is beyond any outdoor space's control. If using outdoor spaces, please keep this in mind, as it is beyond our control. Ensure you are comfortable with your indoor contingency options.
- Approved/Preferred List: The venue provides a list of vetted partners. While some venues require you to choose only from this list, we offer it as a recommendation but allow outside vendors if they meet specific criteria.
- Open Vendor Policy: You have the freedom to hire any professional, provided they meet the venue's legal and safety requirements. Vendors must be insured and provide a certificate of insurance prior to the event date in order to get entry date of event.
- Standard Requirements for Outside Vendors
 - Even with an open policy, we enforce the following for all 2026 events:
 - Liability Insurance: Most venues require vendors to provide a Certificate of Insurance (COI), typically with at least \$1M per occurrence. The venue must be named as an "Additional Insured".
 - Professional Licensing: Caterers must have valid health department permits, and bartenders must possess a current liquor license or permit (e.g., from the NYSLA in New York).

CANCELLATION AND REFUND POLICY

Events – Special Events

- (a) Should it become necessary for Client to terminate this Agreement, and the event date is greater than Sixty (60) days, Caterer shall be entitled to retain any and all expenditures to date including but not limited to contracted labor, special orders, rentals and/or proposals costs.
- (b) If Agreement is terminated within thirty (30) days of the event, Venue/Caterer shall be entitled to retain twenty-five percent (50%) deposit and seek any additional expenditures to date, including but not limited to contracted labor, special orders, rentals, and/or proposals costs.
- (c) If Agreement is terminated within fourteen (14) days of the event Venue/Caterer shall be entitled to retain 80% of invoice price paid and seek any additional losses including but not limited to contracted labor, special orders, rentals and/or proposals costs.
- (d) If an Agreement is drawn within five (5) days of the event, Client agrees to pay full event costs per bid
- (e) If event is cancelled due to acts of nature/weather. Venue/Caterer are not responsible for these conditions and cancellation shall be in same timeline as stated in this policy. Should the event be cancelled by Venue/Caterer, Venue/Caterer will fully refund any deposit within ten (10) days of the date of cancellation. If event is within thirty (30) days, Caterer will reimburse or pay to Client the invoiced difference in costs and expenses that have been incurred by the Client paid to an alternative provider or providers based upon the total proposal bid. Client shall make reasonable efforts to mitigate damages and obtain substantially similar services. The caterer's responsibility is limited to items covered in the last accepted proposal by Client. Any additional items are at Client's expense.

In uncertain times like with Pandemic. Unless there is a full mandated shutdown by the government. Examples: Venues unable to hold events, Catering Companies unable to provide services due to crowd gathering restrictions, and full lockdowns. Please revert to above cancellations refund policies. If Government mandates are the circumstances, we can discuss rescheduling at our discretion.